



## MANAAKI MGMT LTD THE WELLINGTON FUNCTIONS TEAM

**Nau Mai, Haere Mai, Whakatau Mai!**

Welcome to Wellington Functions

### **We are Manaaki**

Your go-to team for seamless event planning at some of Wellington's most iconic venues:

- Wharewaka Function Centre,
- Wellington Rowing Club,
- Karaka Café.

Whether after a space rich in history, contemporary charm, or uniquely Māori flavour, our venues are the top choice for locals & visitors alike.

### **Te Wharewaka Cultural Services & Tours Team**

can help create an event to remember by adding a touch of authentic cultural warmth to your special occasion.

### **Complimented by AV Media**

An exceptional nationwide company with a vast array of offerings from day meetings to larger events.

### **Looking for something a bit different?**

We also have access to alternative venues & rooms to suit your needs. Let's chat about bringing your vision to life!

### **Off-Site Catering? We've Got You Covered!**

Our catering boxes are perfect for your office lunches or shared celebrations. Alternatively, let us create a menu to suit your needs.

**We look forward to working with you.**

**NGĀ MIHI O TE WĀ,  
E TE WHĀNAU!  
SEASONS GREETING, WHĀNAU!**

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[www.wellingtonfunctions.co.nz](http://www.wellingtonfunctions.co.nz)

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## CORPORATE CHRISTMAS BUFFET

### \$85.00 + GST per person

#### NOTES:

This package is designed for a minimum of 40 guests.  
Function Room Hire is Additional.

#### What's Included:

Basket of Artisan Breads, Butter  
2 Meat Mains, 1 Vege Main, 2 Hot Sides, 2 Salads  
Platter of Sweet Treats (per table)  
Black Tablecloths  
White Linen Napkins  
Festive Christmas Cracker

#### MAIN PROTEINS – NGĀ MĪTI (Choose 2)

##### **-Pomegranate & Rosemary Glazed Chicken (GF, DF)**

Festive Glazed Chicken Thighs Roasted with Fresh Rosemary, Garlic, Sticky Pomegranate Molasses Reduction. Finished with Seeds & Fresh Herbs.

##### **-Pork Belly with Spiced Apple & Sage (GF)**

Crispy Crackling Pork Belly, Slow Roasted and served with a Spiced Apple Compote, Sage Gravy.

##### **-Bacon Wrapped Stuffed Chicken Roulade (GF)**

Chicken Breast rolled with Cranberry, Cream Cheese, Stuffing, wrapped in Streaky Bacon. Sliced & served with Cranberry Jus.

##### **-Honey & Mustard Glazed Champagne Ham (GF)**

with Spiced Pineapple Relish and Wholegrain Mustard.

##### **-Slow Roasted Lamb Shoulder with Kawakawa Jus**

Garlic, Rosemary & Horopito-rubbed, served with Native Herb Jus.

##### **-Scotch Fillet Roast Beef with Horseradish Cream (GF)**

Herb-crusted, served Pink with Horseradish Cream and Jus.

#### INDULGE IN THE MAGIC OF THE SEASON WITH OUR FESTIVE CHRISTMAS BUFFET

A joyful spread designed to  
delight and satisfy.

Create warm, lasting memories around  
the table with hearty holiday favourites  
and seasonal delights!

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#### OPTIONAL EXTRAS:

Cheese Board with Crackers & Fresh Fruit  
\$8.00 +GST PP

Non-Alcoholic Punch / Mocktail Jug (1L)  
\$12.00 +GST PER JUG

Tea & Coffee Station  
\$5.00 +GST PP

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#### Please Note:

Items may change without notice based on  
availability & supplier updates.  
Rest assured, we're dedicated to bringing  
you the very best this Christmas!

#### Special dietary requirements

May incur an additional fee.





**VEGETARIAN MAINS (V) – KAI HUA WHENUA (Choose 1)**

**-Roasted Pumpkin topped with Quinoa, Cranberries & Feta (V, GF)**  
with Lemon Tahini drizzle and Fresh Herbs.

**-Spinach & Ricotta Cannelloni with Tomato Basil Sauce (V)**

Baked Pasta Tubes filled with Creamy Ricotta and Spinach, topped with a Rich Tomato Sauce, Fresh Basil, & Mozzarella.

**HOT VEGETABLE SIDES (V) – NGĀ ĀPITI WERA (Choose 2)**

**-Hāngī-Style Roasted Root Vegetables (V, GF)**

Kumara, Carrot, Beets, and Potato with Mānuka Butter.

**-Cauliflower & Broccoli Gratin (V)**

Baked in a Cheese Sauce with Golden Bread-crumb Topping.

**-Sautéed Green Beans (V, DF, GF)**

Tossed with Garlic Oil

**-Caramelised Baby Carrots with Thyme & Orange Zest (V, GF, DF)**

Glazed and Roasted for Natural Sweetness.

**FRESH SUMMER SALADS – NGĀ HUAMATA RAUMATI (Choose 2)**

**-Heirloom Tomato, Watermelon & Basil Salad (GF, DF, V)**

Finished with Crumbled Feta (optional) and Lime Dressing.

**-Chargrilled Corn, Avocado & Black Bean Salad (GF, DF, V)**

with Cos Lettuce and a Chilli-lime Vinaigrette.

**-Kumara & Quinoa Salad with Baby Spinach (V, GF)**

Tossed with Cranberries, Pumpkin Seeds, and Lemon Dressing.

**-Pear, Rocket & Parmesan Salad (GF, V)**

With Balsamic Reduction.

**DESSERT PLATTER (SERVED TO TABLE) – NGĀ KAI REKA**

-Lemon Curd Tartlet w Summer Fruits (nf)

-Chocolate Dipped Strawberries (gf)

-Christmas Cake Truffle Ball (nf)

