

**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 – the stunning Wharewaka Function Centre, the historic Wellington Rowing Club, and our very own beloved Karaka Café.

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

Our Wharewaka Cultural Services Team will help create an event to remember, 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 full-on themed events.

Looking for something a bit different?

We also have access to alternative venues and rooms to suit your needs. Contact us, and let's chat about bringing your vision to life!

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

Our Catering Boxes are perfect for office lunches or shared celebrations.

Or let us create a menu to suit your needs.

Check out our menus below and let us handle the rest!

We look forward to working with you.

Imera: info@wellingtonfunctions.co.nz

Pae Tukutuku: www.wellingtonfunctions.co.nz

Waea: 04 499 8180



All pricing noted excludes GST

WHARE TAPERE KAI

VENUE CATERING MENUS



All items are Nut Free (nf) even when not noted

HERE'S OUR RECOMMENDED STARTING POINT FOR CRAFTING THE PERFECT MENU:

Morning Tea: Select 2–3 items and serve with tea and coffee.

Lunch: Select 5–6 items and serve with tea, coffee, and/or juice

Afternoon Tea: Select 1–2 items and serve with tea and coffee.

Please Note:

Dietary-specific items may incur additional charges.

A minimum of 5 servings per item is required.

BAKERY, PASTRY | \$4.60 per item / per person

- Mini Danish Pastry (v/nf)
- Muffin, Flavour of the Day (v/nf)
- Scone, Cheese & Chive Scone, Butter (v/nf)
- Scone, Flavour of the Day (v/nf)

SWEET | \$4.60 per item/person

- Whittaker's Chocolate Brownie (gf/v/nf)
- Salted Caramel Cookie (v/nf)
- Chocolate Dipped Profiteroles (v/nf)
- Raspberry Shortcake (v/nf)
- Chocolate Cake Finger (v/nf)
- Mini Biscuit, Chocolate Ganache & Cornflake Crumble (v/nf)
- Chewy Oat Cookie (v/nf)
- Strawberry & Chocolate Marshmallow Slice (vg/gf/nf)
- Shortbread, Dark Whittakers Dip, Dried Raspberry (v/nf)
- Lemon Cake (v/nf)



CREATE YOUR OWN INDIVIDUAL SELECTION BREAD, SWEET, FRUIT

BREAD | \$5.50 per item / per person

- Baguette Slice, Camembert, Onion Jam (v/nf)
 - Mini Croissant, Ham, Piccalilli, Cheese, Salad Greens (nf)
 - Mini Croissant, Spinach, Tomato, Brie, Beetroot Relish (v/nf)
 - 40g Filled Roll, Cajun Chicken & Lettuce (h/nf)
 - 40g Filled Roll, Lettuce, Egg, Cucumber, Mayo (v/nf)
 - Rēwana Crostini, Smoked Salmon & Cream Cheese (nf) /2
 - Mini Pita Pocket, Spiced Roasted Cauliflower, Tomato, Lettuce, Tahini (vg/nf)
 - Finger Sandwich & Mini Wrap Selection (nf) /2*
 - Club Classic Filled Club Sandwich Selection (nf) /2*
- * Incl vege fillings

FRUIT | \$4.60 per item / per person

- Fruit Cup, Diced Fruits, Coconut Yoghurt (vg/gf/df/nf)
- Sliced Fruit Platter (vg/gf/df/nf)
- Mini Fruit Skewers, Toasted Coconut (vg/gf/df/nf)

CREATE YOUR OWN

INDIVIDUAL SELECTION SAVOURY, SALAD

HOUSE SAVOURY | \$4.60 per item/ per person

- Cocktail Sushi & Rice Paper Rolls, Soy (gf/nf) /2
- Bao Bun, Crisp Pork Belly, Sriracha & Pickle (nf)
- Kumara, Zucchini & Kawakawa Bites, Sweet Chilli Sauce (vg/gf/nf) /2
 - Mini Hāngi Pie, Pork, Chicken, Veg (nf)
 - Old Fashioned Bacon & Egg Pie, Relish (nf)
 - Pork & Sage Sausage Roll, Tomato Sauce (nf)
 - Broccoli, Pesto & Feta Frittata, Relish (gf/v/kt/nf)
- Pizza, Smoked Chicken, Caramelised Onion (h/nf)
- Mini Potato, Rice & Carrot Cake, Relish (vg/gf/nf)
- Hāngi Quesadilla, Smoked Pork, Chicken & Root Vegetables (nf)
- Kawakawa & Garlic Charred Vegetable Pizza (vg/nf)
- Mini Corn, Kumara, Carrot, Kawakawa Fritter, Avocado Salsa (vg/gf/nf) /2

GOURMET SAVOURY | \$7.00 per item / per person

- Tandoori Chicken Drum, Minted Yoghurt, Coriander, Sesame, Spring Onion & Lemon (gf/h/nf/df)
- Caramelised Vegetable & Gruyere Tart (v/nf)
- Fried Chicken Slider, Sriracha Mayo & Slaw (h/nf) /2
- Falafel Slider, Smoked Feta & Cucumber Raita (vg/nf) /2

HOUSE SALADS | \$6.00 per item / per person

HOUSE CAESAR

Lettuce, Bacon, Egg, Parmesan, Anchovy Dressing & Croutons (nf)

SPIRAL PASTA

Roasted Pumpkin, Pesto, Toasted Pumpkin Seed & Vegan Mayo Dressing (vg/nf)

SEASONAL GARDEN SALAD

Lemon & Thyme Dressing (vg/nf)

POTATO SALAD

Red Onion, Dill, Celery, Gherkin, Chives, Coconut Ranch (vg/gf/nf)

SEASONAL GREENS & SLAW SALAD

House Slaw, Red Onion, Coriander, Tomato, Corn Kernels, Edamame, Coconut Ranch Dressing (vg/gf)

*Add \$3

CHICKEN SCHNITZEL SLAW

Mixed Leaves, Red & White Cabbage, Shredded Carrot layered w
Chicken Schnitzel Strips, Trio of Sauces (Sweet Chilli, Mayo, Mustard Mayo)

BEVERAGE

Havana Coffee & TLeaf Tea Selection

@\$5.00 per person/service

Orange Juice

@ \$10.00 per litre

Apple Juice

@ \$10.00 per litre

All pricing noted excludes GST

All items are Nut Free (nf) even when not noted

HOT ITEM & SALAD MENU

This fork-style menu is perfect for a casual dining experience and is not intended as a sit-down buffet. This versatile menu creates a flavourful and flexible dining experience for your group!

Pricing Options:

- 1 Hot Item + 2 Salads: \$27.00 per person
- 2 Hot Items + 2 Salads: \$35.00 per person
- Add Artisan Bread: \$3.50 per person.

Minimum:

Designed for a minimum of 40 guests.

HOT

- Pepper Crusted Sirloin/MR, Salsa Verde, Beef Jus, Wholegrain Mustard Sauce (gf/nf)
 - Oregano & Lemon Roasted Chicken (gf/df/nf)
 - Slow Cooked Pork Belly, Apple Jus (nf)
 - Honey & Maple Mustard Glazed Ham, Condiments (nf/df)
- Slow Roasted Lamb Shoulder, Rosemary, Confit Garlic, Lamb Gravy (nf/df)
- Vegetable Stir Fry & Egg Noodles, Sweet Ginger Soy & Sesame (gf/v/nf)
- Yellow Indian Lentil & Vegetable Curry, Crispy Poppadum (gf/df/vg/nf)
- Meat lasagne, Fresh Lasagne Sheets, Bolognese, Herbs, Mozzarella & Parmesan Cheese (nf)



CREATE YOUR OWN INDIVIDUAL SELECTION FORK STYLE LUNCH

SALADS

- House Slaw, Red Onion, Coriander, Tomato, Corn Kernels, Edamame, Coconut Ranch Dressing (vg/gf/nf)
- Pumpkin Salad, Roasted Kale, Cherry Tomato, Cumin, Sprouts, Curry Dressing (vg/gf/nf)
- Caesar Salad, Lettuce, Bacon, Egg, Parmesan, Anchovy Dressing & Croutons (nf)
- Greek Salad, Tomato, Capsicum, Cucumber, Olives, Red Onion, Oregano, Feta Crumble (v/gf/nf)
- Potato, Red Onion, Dill, Celery, Gherkin, Chives, Coconut Ranch (vg/gf/nf)
- Broccoli, Carrot, Shitake Mushroom, Sweet Soy Marinated Tofu, Sesame Ginger Dressing (vg/nf)
- Spiral Pasta, Pumpkin, Pesto, Toasted Pumpkin Seed & Vegan Mayo Dressing (vg/nf)

*Add \$3

Chicken Schnitzel & Slaw-Mixed Leaves, Red & White Cabbage, Shredded Carrot layered w Chicken Schnitzel Strips, Trio of Sauces (Sweet Chili, Mayo, Mustard Mayo) (nf)

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CHEF'S OPTIONS – LET US CHOOSE FOR YOU

Take the guesswork out of menu planning and let our chefs craft a selection for your event. These are perfect for breakfast, morning tea, and afternoon tea.

Why Choose Chef's Options?

A carefully curated menu tailored to delight your guests. It saves you time while ensuring variety and quality. Please sit back, relax, and let us manage the details with our chef-designed offerings!

TIMOTIMO KAI @ \$35.00 per person (min 10 persons)

A great kickstart to a morning meeting with a breakfast table layered with finger-style foods.

- Mini Croissant, Muffin, Danish Pastry (v/nf)
- Sliced Ham, Cheeses, Chutneys (nf)
- Breakfast Frittata, Relish (gf/v/nf)
- Seasonal Fruits, Muesli, Coconut Yoghurt (vg/df/nf)
- Havana Coffee & TLeaf Tea Selection

REFRESHMENTS A @ \$22.00 per person (min 10 persons)

- Muffin, Flavour of the Day (v/nf)
- Classic Vegetarian Filled Club Sandwich /1 (v/nf)
- Kumara, Zucchini & Kawakawa Bites, Sweet Chilli Sauce (vg/gf/nf) /2
- Mini Fruit Skewers, Toasted Coconut (vg/gf/df/nf)
- Havana Coffee & TLeaf Tea Selection

HĀKARI O TE ATA @ \$38.00 per person (min 20 persons)

A hot selection of traditional breakfast items

- Scrambled Eggs, Streaky Bacon,
- Chorizo Sausage, Grilled Tomatoes, Roast Mushrooms,
- Spinach & Our Signature Hāngi Hash
- *All items above are GF*

SET ON GUEST TABLES

- Basket of Toasts & Butter
- Juice Selection - Apple, Orange
- Havana Coffee & TLeaf Tea Selection

CHEFS OPTIONS LET US CHOOSE FOR YOU

PARAKUIHI TAKITAHĪ @ \$38.00 per person (min 20 persons)

Toasted Rēwana, Spinach, Two Poached Eggs, Hollandaise, Bacon, Roast Mushrooms & Our Signature Hāngi Hash

**Dietary plate can be arranged when pre-advised*

SET ON GUEST TABLES

- Selection of Sliced Fruit & Coconut Yoghurt (df,vg,gf)
- Juice Selection - Apple, Orange
- Havana Coffee & TLeaf Tea Selection

REFRESHMENTS B @ \$14.50 per person (min 10 persons)

- Scone, Cheese & Chive Scone, Butter (v/nf)
- Mini Corn, Kumara, Carrot & Kawakawa Fritter, Avocado Salsa (vg/gf/nf) /2
- Havana Coffee & TLeaf Tea Selection

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SET LUNCH 1 @ \$35.00

per person (min 10 persons)

- 40g Filled Roll, Lettuce, Egg, Cucumber, Mayo (v/nf)
- Old Fashioned Bacon & Egg Pie, Relish (nf)
- Cocktail Sushi & Rice Paper Rolls, Soy (gf/nf) /2
- Spiral Pasta Salad, Roasted Pumpkin, Pesto, Toasted Pumpkin Seed & Vegan Mayo Dressing (vg/nf)
- Chocolate Cake Finger (v/nf)
- Sliced Fruit Platter (vg/gf/df/nf)
- Havana Coffee & TLeaf Tea Selection

(A) POUAKA KAI | BOXED LUNCH (nf) @ \$28.50 each

- Horopito Chicken & Salad Freyas Sandwich (nf)
- Spiral Pasta Salad, Roasted Pumpkin, Pesto, Toasted Pumpkin Seed & Vegan Mayo Dressing (vg/nf)
- Old Fashioned Bacon & Egg Pie, Relish (nf)
- Whittaker's Chocolate Brownie (gf/nf)
- Fruit Cup, Diced Fruits, Coconut Yoghurt (vg/gf/df/nf)

(C) POUAKA KAI | BOXED LUNCH (gf/nf) @ \$28.50 each

- Horopito Chicken & Salad GF Sandwich (gf/nf)
- Seasonal Garden Salad, Lemon & Horopito Dressing (gf/kt/nf)
- Mini Corn, Kumara, Carrot & Kawakawa Fritter, Avocado Salsa (vg/gf/nf) /2
- Strawberry & Chocolate Marshmallow Slice (vg/gf/nf)
- Fruit Cup, Diced Fruits, Coconut Yoghurt (vg/gf/df/nf)

SET LUNCH 2 @ \$32.00

per person (min 10 persons)

- Mini Pita Pocket, Spiced Roasted Cauliflower, Tomato, Lettuce & Tahini Sauce (vg/nf)
- Pork & Sage Sausage Roll, Tomato Sauce (nf)
- Mini Corn, Kumara, Carrot & Kawakawa Fritter, Avocado Salsa (vg/gf/nf) /2
- Potato Salad, Red Onion, Dill, Celery, Gherkin, Chives, Coconut Ranch (vg/gf/nf)
- Sliced Fruit Platter (vg/gf/df/nf)
- Havana Coffee & TLeaf Tea Selection

(B) POUAKA KAI | BOXED LUNCH (vg/nf) @ \$28.50 each

- Smashed Kumara Croquette & Salad, Horopito Dressing, Freyas (vg/nf)
- Spiral Pasta Salad, Roasted Pumpkin, Pesto, Toasted Pumpkin Seed & Vegan Mayo Dressing (vg/nf)
- Mini Corn, Kumara, Carrot & Kawakawa Fritter, Avocado Salsa (vg/gf/nf) /2
- Strawberry & Chocolate Marshmallow Slice (vg/gf/nf)
- Fruit Cup, Diced Fruits, Coconut Yoghurt (vg/gf/df/nf)

(D) POUAKA KAI | BOXED LUNCH (kt/gf/nf) @ \$28.50 each

- Chefs Keto Sandwich (gf/kt/nf)
- Seasonal Garden Salad, Lemon & Horopito Dressing (gf/kt/nf)
- Bacon & Egg Frittata (kt/df/gf/nf)
- Chocolate & Coconut Bar (kt/df/gf/nf)
- Strawberry Cup (vg/gf/kt/nf)

CHEFS OPTIONS

LET US CHOOSE FOR YOU

SET LUNCH 3 @ \$36.50

per person (min 10 persons)

- Finger & Wrap Selection (nf) /2 (incl vege)
- Tandoori Chicken Drum, Minted Yoghurt, Coriander, Sesame, Spring Onion & Lemon (gf/h/nf)
- Broccoli, Pesto & Feta Frittata, Relish (gf/v/kt/nf)
- Seasonal Greens & Vegetables & Slaw Salad, Coconut Ranch Dressing (vg/gf/nf)
- Whittaker's Chocolate Brownie (gf/v/nf)
- Sliced Fruit Platter (vg/gf/df)
- Havana Coffee & TLeaf Tea Selection

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IND HĀNGI PACKS | BOXED LUNCH (nf/df) \$25.00 each

Oven Steamed with Smoked Aromas served in disposable packs.
 Chicken, Pork, Potato, Pumpkin, Kumara, Cabbage, Stuffing.
 Rēwana Bread

OTHER OPTIONS:

Vegan (vg/df/nf) \$25 (includes beetroot & carrot)
 Gluten Free \$21 (excludes Rēwana)

**Note: It is not a ground hāngi Our hāngi are oven steamed & smoked.*

PACIFIC PACK | BOXED LUNCH (df/nf) @ \$23.50 per person (min 12 packs)

-Sapasui – Samoan Beef Chop Suey (gf/df/nf)
 -Smoked Chicken Piece (gf/df/nf)
 -Palusami Croquette, Corned Beef/2 (gf/df/nf)
 -Potato Salad (gf/df/nf)
 -Mini Pani Popo Coconut Bun (df/nf)

BEEF BOXED LUNCH (nf/gf/df) @ \$24.00 each

-Oven Roasted Beef Sirloin/MR (gf/df/kt/nf)
 -Seasonal Salad of Greens, Vegetables & Slaw, Coconut
 Ranch Dressing (vg/gf/kt/nf)
 -Potato Salad, Red Onion, Dill, Celery, Gherkin, Chives,
 Coconut Ranch (vg/gf/nf)

CHICKEN BOXED LUNCH (nf) @ \$22.00 each

-Pan Fried Crispy Chicken Breast,
 Watercress Pesto (gf, kt, nf)
 -Seasonal Salad of Greens, Vegetables & Slaw, Coconut
 Ranch Dressing (vg/gf/kt/nf)
 -Spiral Pasta Salad, Roasted Pumpkin, Pesto, Pumpkin
 Seed, Vegan Mayo Dressing (vg/nf)

CAULIFLOWER BOXED LUNCH (nf,vg,df) @ \$20.00 each

-Cumin Baked Cauliflower, Mint &
 Coconut Yoghurt (vg/gf/kt/nf)
 -House Salad, Greens, Vegetables, Slaw,
 Coconut Ranch Dressing (vg/gf/kt/nf)
 -Spiral Pasta Salad, Roasted Pumpkin, Pesto, Toasted
 Pumpkin Seed, Vegan Mayo Dressing (vg/nf)

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