

LUNCH | DINNER | COCKTAIL | EVENTS

FESTIVE FUNCTIONS

naumi
AUCKLAND AIRPORT





PUT THE FUN BACK IN FUNCTION

**Don't stress the party planning...
We've got your seasonal soir e covered!**

We invite you to celebrate with Restaurant Lunar & Naumi Auckland Airport Hotel.

Choose from a range of packages on offer - intimate or extravagant. Festive d cor, your choice of entertainment, curated menus and beverage offerings that will satisfy any taste.

Step into our event spaces, reimagined with festive flare, mood lighting & centre pieces. From long lunches, to cocktails & canap s - we'll have you set to celebrate!

Bookings confirmed by 31 October 2024 will also receive 1 complimentary accommodation voucher including breakfast (for all events over \$3000 F&B spend).

*Complimentary venue hire as our gift to you. Terms & conditions apply.

FOR MORE INFORMATION PLEASE CONTACT US
DD. +64 9 912 3333
EVENTS.NAA@NAUMIHOTELS.COM



Naumi Night

BUFFET PACKAGE

30 PAX MIN

Arrival Bubbles

Pre-Christmas Dinner Buffet

Festive Décor

Complimentary Venue Hire

Complimentary Parking

From \$125pp



Sip & Sleigh

COCKTAIL PACKAGE

30 PAX MIN

Arrival Bubbles

Canapé's (Select 4 items from our
Grazing Platter options)

1 Hour Beverage Package

Festive Décor

Complimentary Venue Hire

Complimentary Parking

From \$55pp

Add On: Beverage Package Extension
(wine, beer, bubbles & non-alcoholic)

2 Hour Package - From \$25pp



Full Buffet Selection Options

To Start

Warm artisan breads with a selection of dips and Grazing Platter assorted cured meats, pickles, chutneys, Kapiti cheese, Lavosh crackers

Larder

SELECT ANY FOUR

Roquette, walnut, pear, Kikorangi blue cheese salad (gf)

Greek salad, tomato, olives, Danish feta, cucumber, red onions, cracked NYC pepper (gf)

Thai style steamed prawns & rice noodle salad (gf)

Chickpea & coriander salad, red onion, lemon & sweet chilli dressing (gf)

Smoked chicken, shaved parmesan, garlic croute, cos lettuce salad, Caesar dressing

Steamed broccoli, almonds, pumpkin seed salad, olive oil (gf,df)

Roasted curried cauliflower, mint, red onion, raisin salad (df)

Wombok Cabbage & sesame slaw, fried tofu, sweet chilli dressing (gf)

Mains

SELECT ANY TWO

Slow roasted Wairarapa lamb, mint gravy (gf)

Roast turkey, stuffed with gravy & cranberry sauce

Paprika spiced free range chicken (gf,df)

Gremolata crusted salmon fillet finished with a citrus glaze (gf,df)

Steamed catch of the day with saffron citrus coconut cream sauce (gf,df)

Dry sage & mustard marinated pork ribs, sauteed cabbage, apple gravy

Mains Side Dishes

SELECT ANY THREE

Pumpkin & ricotta ravioli with basil cream

Baked garlic & thyme boulangere potato

Manuka honey glazed roast carrots & raisins (gf,df)

Braised eggplant & courgette stew (gf, df)

Truffle oil glazed gourmet potato (gf,df)

From the Carvery

Apricot glazed ham, pineapple and condiments

Something Sweet

Naumi Signature petit four platters

Warm christmas pudding & Creme Anglaise

Sample Buffet Menu

MINIMUM 30 GUESTS

Start

Warm artisan breads with a selection of dips

Grazing Platter assorted cured meats, pickles, chutneys, Kapiti cheese, lavosh crackers

Larder

Thai style steamed prawns & rice noodle salad (gf)

Smoked chicken, shaved parmesan, garlic croute, cos lettuce salad, caesar dressing

Steamed broccoli, almonds, pumpkin seed salad, olive oil (gf,df)

Roasted curried cauliflower, mint, red onion, raisin salad (df)

Mains

Slow roast Wairarapa Lamb leg, mint gravy (gf)

Roast Turkey, stuffing, gravy & cranberry sauce

Mains Side Dishes

Manuka honey glazed roast carrots & raisins (gf,df)

Truffle oil glazed gourmet potato (gf,df)

Pumpkin & ricotta ravioli with basil cream

From the Carvery

Apricot Glazed Ham, Pineapple and Condiments

Sweets To Share

Naumi signature Petit Fours platters

Warm Christmas pudding & Creme Anglaise

**Restaurant Lunar & Bar
Festive Cheer**



GRAZE AND AMAZE

Platters and Drinks

For small groups of 5 guests and more
(each platter serves up to 10 guests)

Add-on: beverage packages
(wine, beer, bubbles & non-alcoholic)

1-hour package from \$39pp

2-hour package from \$59pp



Platter Selection

ROLL WITH IT \$90

Selection of freshly baked breads, grissini sticks, salted butter, basil pesto, hummus, olive oil & balsamic glaze

DIM SUM AND THEN SOME \$140

Spring rolls, pork wontons, Sichuan squid, steamed pork & prawn dumplings & chicken skewers

THE CHARCUTERIE \$150

New Zealand cheeses, cured sliced meats, Pickled vegetables, olives with chutneys, fresh and dried fruits and nuts, crackers

SEAS THE DAY \$140

Tempura fish bites, Sichuan squid, prawn twisters, french fries, tartare sauce & citrus mayo

POWER PLANT \$130

Corn bites, Falafel & potato rosti with coconut yogurt & tomato chilli relish

Guilty Pleasures \$100

Assorted Macarons, Petit Fours, chocolate mousse, berry cheesecake, freshly sliced fruit, dipping yogurt & cream

Restaurant Lunar & Bar Christmas Cheers & Chomps

To Start

Freshly baked Focaccia with butter, garlic and olive oil

Entree

Roasted beetroot, rocket, orange, toasted walnut & goat's cheese
soached broccoli, pomegranate, sliced almond & sesame dressing

Mains

Glazed Christmas ham, green chili & apple sauce
Herb crusted fish, pickled carrot & lemon butter sauce
Festive peas with Parmesan
Crispy gourmet potatoes

Sweets To Share

Naumi signature Petit Fours platters

MINIMUM 30 GUESTS
\$70PP

Restaurant Lunar & Bar

Splash Out Buffet

To Start

Freshly baked Focaccia with butter, garlic and Olive oil

Entree

Grilled prawns, rice noodles, lime & chilli Nuoc Cham, coriander
Roasted beetroot, Rocket, orange, toasted walnut & goat's cheese
Poached broccoli, pomegranate, sliced almond, sesame dressing

Mains

Glazed christmas ham green chilli & apple sauce
Asian roast whole chicken, honey soy syrup, spicy stone fruit
Herb crusted fish, pickled carrot & lemon butter sauce
Sweet chilli tofu, spring onion, capsicum, sesame seed
Festive peas, Parmesan
Crispy gourmet potatoes

Sweets To Share

Christmas pavlova, seasonal berries, fruit syrup
Warm sticky date pudding, butterscotch sauce

MINIMUM 30 GUESTS
FROM \$95 PP

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