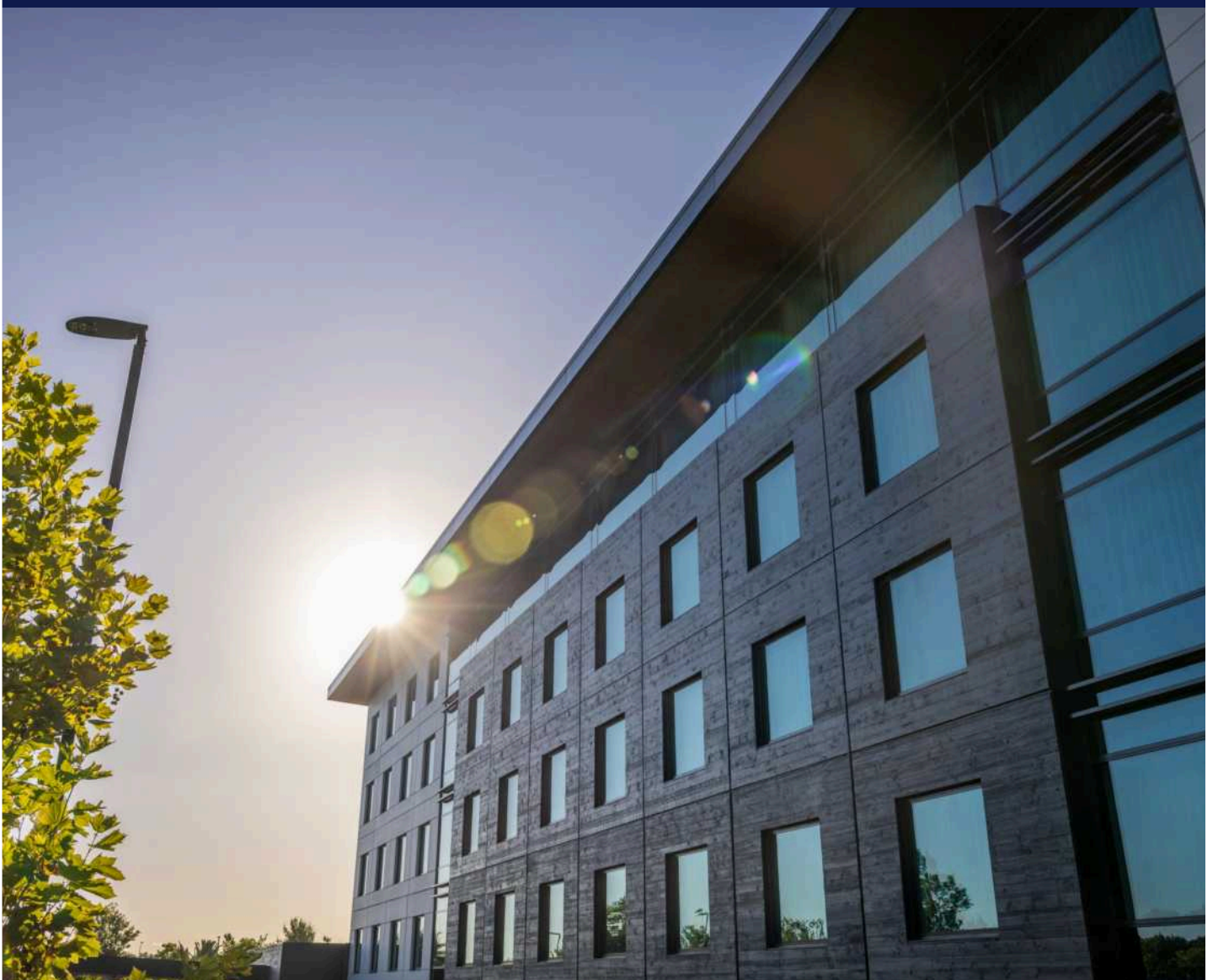




DOUBLETREE
by Hilton™
KARAKA

CONFERENCE & EVENT 2024 FESTIVE SEASON MENUS



Indulge in the magic of the holiday season.



CHRISTMAS CANAPES

\$40.00 per person | Minimum 30 guests

Three hot & three cold items for two hours

Add additional items - \$7.00 per person per piece

Cold

Pacific oyster, tobiko miso glaze **GF**

Chicken liver pâté on brioche, caperberry

Cured salmon, blini, roe & sour cream **GF**

Tuna sashimi, midori cucumber, tobiko salsa

Beef tartare toast, aioli

Tomato & mozzarella, balsamic **V | GF**

Goat's cheese, olive toast, onion jam **V**

Hot

Turkey & ham croquette, cranberry chili jam

Crispy prawn, wasabi mayo

Beef & chorizo pintxos, garlic toum **GF**

Chicken & cheese slider, red pepper relish

Beef & cheese slider, bacon & onion relish

Potato & gouda soufflé vol-au-vent, walnut & honey comb relish **V**

Warm mushroom & caramelized onion polenta bites **V | GF**

V - Vegetarian | VG - Vegan | GF - Gluten Free





CHRISTMAS BUFFET

\$65.00 per person | Minimum 30 guests

Breads

Selection of bread rolls **V**

Soup

Mushroom, butter bean and leek apple chowder **V | GF**

Salads

Tomato, roasted peppers, bocconcini & basil salad,
balsamic & olive oil **V | GF**

Rocket & Mesclun, pickled raisins, pear & walnut salad **V | GF**

Mains

Roast turkey breast with sage & onion stuffing

Roast lamb leg, cipollini onions **GF**

Beef bourguignon, grilled mushrooms

Penne tossed in tomato passata, marinated eggplant,
roast feta **V**

Minted new season potatoes **V | GF**

Desserts

Berry coconut cake, vanilla mascarpone **V**

Milk chocolate mousse, gingerbread & orange crumble **V**

Christmas mince pies

Fresh fruit platters **VG | GF**

Served with

A selection of assorted teas and freshly brewed coffee

V - Vegetarian | VG - Vegan | GF - Gluten Free

GOURMET CHRISTMAS FEAST

\$90.00 per person | Minimum 30 guests

Breads

Selection of bread rolls **V**

Salads

Waldorf salad, crunchy apple, celery, toasted nuts & aioli **V|GF**

Cos salad, poached chicken, bacon, boiled egg & anchovy dressing, croutons

Young leaves with pumpkin seeds, vine ripened tomato & citrus dressing **V|GF**

Platter

Antipasto platter with a selection of meats, chicken liver pâté, olives, pesto & grilled vegetables

Mains

Baked ham, pineapple relish, minted cherries **GF**

Grilled fish, prawn & pickle salsa, beurre blanc **GF**

Roast sirloin, port wine jus **GF**

Spinach & ricotta ravioli, creamy tomato & basil sauce **V**

Accompaniments

New season potatoes w mustard horseradish butter **V|GF**

Tender greens with lemon & shallot dressing **VG|GF**

Desserts

Christmas cake, brandy custard sauce **V**

Chocolate tart, cremeaux **V**

Strawberry pavlova, vanilla cream **V|GF**

Summer berry trifle, fromage blanc **V**

Fruit platter **V|GF**

Served with

A selection of assorted teas and freshly brewed coffee

V - Vegetarian | VG - Vegan | GF - Gluten Free





CHRISTMAS BBQ

\$85.00 per person | Minimum 30 guests

Breads

Selection of bread rolls

Salads

Asian style peanut slaw **V|GF**

Mixed salad greens, pickled raisin vinaigrette **V|GF**

Buffalo mozzarella, vine ripened tomato, balsamic **V|GF**

BBQ

Grilled Salmon, anchovy & herb glaze **GF**

Lemon & rosemary grilled chicken **GF**

Aged sirloin with pastrami rub **GF**

Grilled Lamb chops, mint jelly **GF**

Baked Potatoes **V|GF**

Chargrilled corn **V|GF**

Served with mustard, gravy, pickles, BBQ sauce, horseradish sauce, mint jelly

Desserts

Raspberry brûlée **V**

Fruit salad, ginger & mint **V|GF**

Lemon cheesecake **V**

Christmas mince pies

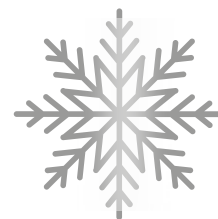
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Beverage Packages





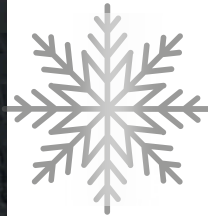
Silver Beverage Package

\$30.00 per guest for a 1-hour duration

\$40.00 per guest for a 2-hour duration

\$50.00 per guest for a 3-hour duration

Select one wine per category



Sparkling Wine

Veuve D'Argent

Rosé Wine

Opawa Rosé

White Wine

Opawa Sauvignon Blanc

Opawa Pinot Gris

Red Wine

Y Series Merlot

Y Series Cabernet Sauvignon

Beers

Corona - Lager

Little Creatures - Pale Ale

Birell Ultra Light - Light Lager 0.5% alc

Non-Alcoholic

A selection of soft drinks and juices

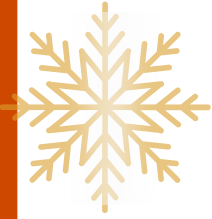


Gold Beverage Package

\$35.00 per guest for a 1-hour duration

\$45.00 per guest for a 2-hour duration

\$55.00 per guest for a 3-hour duration



Sparkling Wine

Col de Salici Prosecco

Rosé Wine

Opawa Rosé

White Wine

Babich Sauvignon Blanc

Babich Chardonnay

Red Wine

Opawa Pinot Noir

Y Series Shiraz



Beers

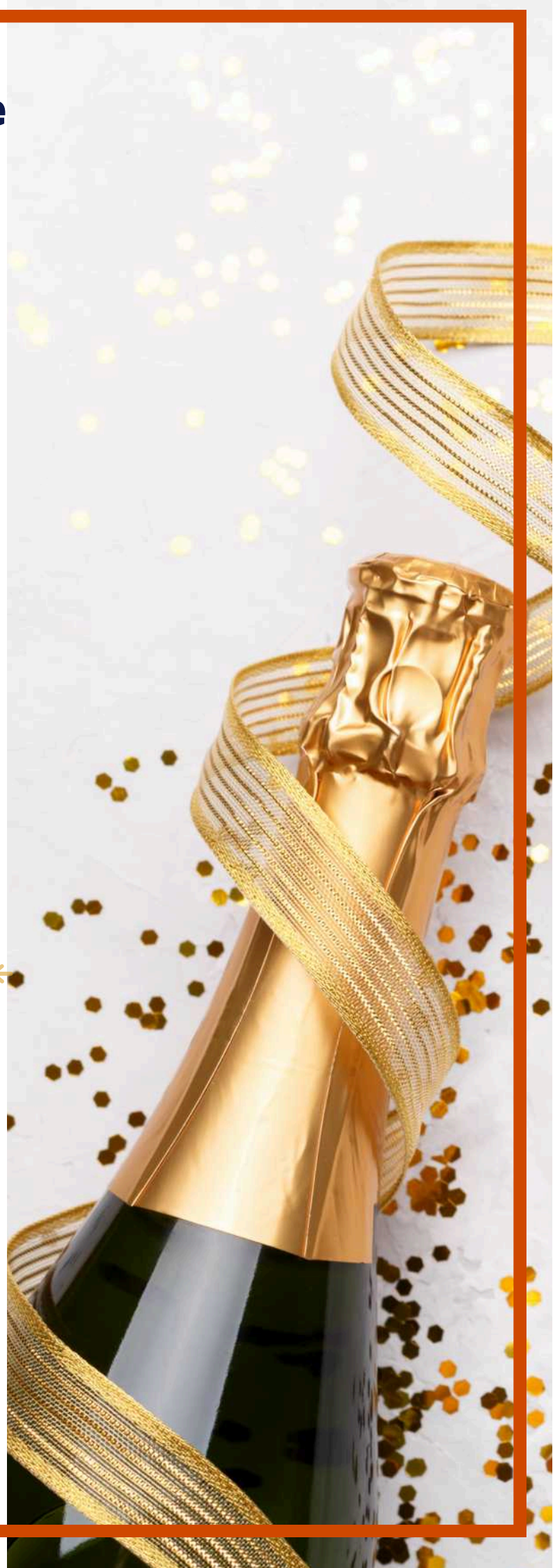
Corona - Larger

Little Creatures - Pale Ale

Birell Ultra Light - Light Larger 0.5% alc

Non-Alcoholic

A selection of soft drinks and juices





Diamond Beverage Package

\$45.00 per guest for a 1-hour duration

\$60.00 per guest for a 2-hour duration

\$75.00 per guest for a 3-hour duration



Sparkling Wine

Nautilus Brut

Rosé

Mt Beautiful Rosé

White Wine

Mt Beautiful Chardonnay

Lake Hayes Pinot Gris

Red Wine

Mt Beautiful Pinot Noir

Te Mata Syrah

Beers

Corona - Lager

Little Creatures - Pale Ale

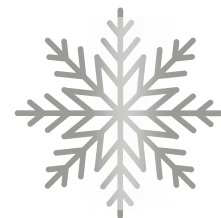
Birell Ultra Light - Light Lager 0.5% alc

Non-Alcoholic

A selection of soft drinks and juices



Beverages on Consumption



SPARKLING WINE

	By Glass	By Bottle
Veuve d'Argent	\$12.00	\$55.00
Col de Salici Prosecco	\$14.00	\$65.00
Nautilus Brut	\$18.00	\$85.00

ROSÉ

	By Glass	By Bottle
Opawa Rosé	\$12.00	\$55.00
Beautiful Rosé	\$16.00	\$75.00



WHITE WINE

	By Glass	By Bottle
Opawa Sauvignon Blanc	\$12.00	\$55.00
Opawa Pinot Gris	\$12.00	\$55.00
Babich Black Label Sauvignon Blanc	\$14.00	\$70.00
Babich Hawke's Bay Chardonnay	\$14.00	\$70.00
Beautiful Chardonnay	\$16.00	\$75.00
Lake Hayes Pinot Gris	\$17.00	\$80.00

RED WINE

	By Glass	By Bottle
Y Series Merlot	\$13.00	\$60.00
Y Series Cabernet Sauvignon	\$13.00	\$60.00
Opawa Pinot Noir	\$14.00	\$65.00
Mt Beautiful Pinot Noir	\$18.00	\$85.00
Y Series Shiraz	\$15.00	\$70.00



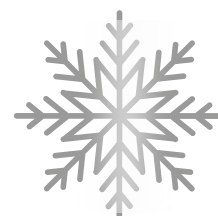
BEERS

	By Bottle
Corona - Lager	\$12.00
Little Creatures - Pale Ale	\$12.00
Birell Ultra Light - Light Lager 0.5% alc	\$10.00



NON-ALCOHOLIC

	By Bottle	By Carafe
Soft Drinks (330ml)	\$6.00	-
Juices (330ml)	\$6.00	\$15.00
Sparkling & Still Water (1ltr)	\$12.00	-





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