

*This
Festive Season*

*Gather, Celebrate
Cherish the memories*

DOUBLETREE BY HILTON
AUCKLAND KARAKA

Festive Menu- 2026 Edition



Canapes

\$40 PER PERSON FOR ONE HOUR | \$76 PER PERSON FOR TWO HOURS

Choice of canapes: three cold & three hot items
Additional canapes at \$7.00 per piece per item

COLD

Chicken liver pâté, choux buns & berry gel (NF)

Smoked salmon mousse, cucumber, chives, sour cream, salmon caviar (GF,NF)

Thousand island shrimp tartlet & dill (DF)

Tuna sashimi, midori cucumber, tobiko salsa (GF,NF)

Venison tartare, black garlic mayonnaise, parmesan, lavosh (DF,NF)

Tomato & mozzarella, balsamic (V,GF)

Goat's cheese, roasted pear tartlet (V)

HOT

Turkey & ham bechamel on vol au vent, chili maple syrup (NF)

Crispy prawn, wasabi mayo

Beef & chorizo pintxos, red onion & peppers (GF,DF,NF)

Honey garlic, chicken skewers (DF,GF)

Beef & cheese slider, B&B pickle, mustard & tomato relish (NF)

Blue cheese, onion jam vol au vent, walnut & honey comb (V)

Warm mushroom & caramelized onion polenta bites (V,GF)

Crispy goat cheese ball and honey drizzling (NF)





Christmas Buffet

\$70 PER PERSON | MINIMUM 30 PERSON

Additional dishes at \$8.00 per item

SALADS

Charred broccoli, cauliflower, pickled red onion, toasted almond & olive oil (V,GF)

Lettuce salad, cherry tomatoes, cucumber, French dressing (V,GF)

Beetroot, roquette & orange (GF)

MAINS

Roast whole chicken, cranberry, jus & lemon thyme stuffing (NF)

Roasted lamb shoulder, minted green peas & jus (DF, GF,NF)

Market fish & broccoli, grilled lemon, dill cream sauce (GF)

Roasted seasonal vegetables (V)

Gourmet new potatoes, confit garlic & herbs (V, DF, GF)

Steam vegetables, olive oil (V, DF, GF)

DESSERTS

Christmas logs (V)

Seasonal pavlova, vanilla cream (V, GF)

Fresh fruit salad (VG, GF)

A selection of assorted teas and freshly brewed coffee



Gourmet Christmas Buffet

\$99 PER PERSON | MINIMUM 60 PERSON

Additional dishes at \$8.00 per item

Bread & butter (V)

SALADS

Waldorf salad, crunchy apple, celery, toasted nuts & aioli (V,GF)

Spinach, orange, feta, walnuts (GF,V)

Roquette, pear, shaved parmesan, balsamic dressing (NF,GF,V)

Tomato, cucumber, olives, feta, basil & lemon oregano vinaigrette (VG,GF,NF)

PLATTER

Antipasto platter with salami, ham, brie cheese, crackers, olives, pesto & grilled vegetables

MAINS

Spiced baked ham, pineapple glaze (GF,DF,)

Baked market fish, capers & lemon butter (GF)

Roast turkey w sage & onion stuffing, gravy (NF)

Roast lamb shoulder, roast vegetables & port jus (GF,DF,NF)

Cauliflower gratin, crispy panko, date relish (V)

ACCOMPANIMENTS

New season potatoes & gremolata (V,GF,DF)

Tender greens (V,GF)

DESSERTS

Christmas logs (V)

Seasonal pavlova, vanilla cream (V,GF)

Xmas pudding, vanilla custard (V)

Fruit salad (GF,DF,NF,V)

Selection of assorted teas and freshly brewed coffee



Fired up Kiwi BBQ Buffet

\$89 PER PERSON | MINIMUM 30 PERSON

Additional dishes at \$8.00 per item

Selection of bread rolls & Butter

SALADS

Italian panzanella salad of tomato, rocket,
basil & fresh mozzarella (V)

Sweet pineapple, cucumber, chili & radish (V,GF)

Coleslaw, toasted seed & sesame dressing (V,GF)

BBQ

Roasted market fish, beurre blanc sauce

Grilled chicken, gravy & seasonal green (GF,DF,NF)

Grilled flank steak with, baked broccoli & jus (GF)

Grilled lamb chops, mint jelly & roasted onions (GF)

Season potatoes with garlic, herbs & chargrilled corn
(V,GF)

SERVED WITH

mustard, gravy, pickles, BBQ sauce,
horseradish sauce & mint jelly

DESSERTS

Black forest cherry & strawberry trifle (V)

Fruit salad, minted (VG,GF)

Seasonal pavlova, vanilla cream & fruits (V,GF)

Christmas mince pies

Selection of assorted teas and freshly brewed coffee



Beverage Package

SILVER 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

Please 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

Little Creatures - Pale Ale

Speight's Summit Ultra

Heineken

Heineken 0.0%

NON-ALCOHOLIC

A selection of soft drinks & juices



Beverage Package

GOLD 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

Please select one wine per category

SPARKLING WINE

Col de Salici Prosecco

COCKTAIL

Aperol Spritz

ROSÉ WINE

Opawa Rosé

WHITE WINE

Babich Sauvignon Blanc

Babich Chardonnay

RED WINE

Opawa Pinot Noir

Y Series Shiraz

BEERS

Corona - Lager

Little Creatures - Pale Ale

Speight's Summit Ultra

Heineken 0.0%

NON-ALCOHOLIC

A selection of soft drinks & juices



Beverage Package

DIAMOND 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

Please select one wine per category

SPARKLING WINE

Nautilus Brut

COCKTAIL

Aperol Spritz

ROSÉ WINE

Mt Beautiful Rosé

WHITE WINE

Mt Beautiful Chardonnay

Lake Hayes Pinot Gris

RED WINE

Mt Beautiful Pinot Noir

Te Mata Syrah

BEERS

Corona - Lager

Heineken

Panhead Hazy Pale Ale

Heineken 0.0%

NON-ALCOHOLIC

A selection of soft drinks & juices



Beverage On Consumption

SPARKLING WINE

	GLASS	BOTTLE
Veuve d'Argent	12.00	55.00
Col de Salici Prosecco	14.00	65.00
Nautilus Brut	18.00	85.00

ROSE

Opawa Rosé	12.00	55.00
Mt. Beautiful Rosé	16.00	75.00

WHITE WINE

Opawa Sauvignon Blanc	12.00	55.00
Opawa Pinot Gris	12.00	55.00
Babich Black Label Sauv Blanc	14.00	70.00
Babich Chardonnay	14.00	70.00
Lake Hayes Pinot Gris	16.00	75.00
	17.00	80.00

RED WINE

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

BEER

Corona - Lager	12.00
Little Creatures - Pale Ale	14.00
Speight's Summit Ultra	12.00
Heineken	12.00
Heineken 0.0%	12.00

SPIRITS

30ml

Rogue Society Gin	12.00
Nemiroff Vodka	12.00
Johnny Walker Black Whiskey	12.00
Flor de Cana white Rum	12.00
Mount Gay Eclipse Rum	12.00

NON-ALCOHOLIC

Soft Drinks (330ml)	6.00
Juices (330ml)	6.00
Sparkling & Still Water (1ltr)	12.00

The title 'Festive Menu' is written in a cursive script. The word 'Festive' is on the top line and 'Menu' is on the bottom line, with a small star positioned between the two words. The background of the entire page is decorated with a dense pattern of small, golden stars and dots, particularly concentrated at the top and bottom edges.

Festive Menu

TERMS & CONDITIONS

Valid for events from
1st October to 31st December 2026.

DoubleTree by Hilton Auckland Karaka
8 Hinau Road, Karaka, Auckland 2113

For bookings or more information
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