

# Celebrate 2023 at Tākina Events

End the year in  
style in the heart  
of Wellington



# Festive Feast

Celebrate your team's successes inside Wellington's preeminent events destinations – Tākina and Te Papa. Savour festive cuisine, decor, and ambient melodies. Our team handles the details; you enjoy the festivities.

## Package inclusions:

- Venue rental including room set-up
- Dedicated function coordinator
- Buffet menu
- Glass of bubbles on arrival
- Christmas-themed table centrepiece
- Room lighting
- Background music
- Beverage packages are available on request

**Price:** \$109 + GST per person

A minimum of 150 person applies.

**enquiries@takinaevents.co.nz**

## A Taste of Beginnings

**Brezelmania Bread Trio:** Focaccia, Sourdough, Onion Olive Fougasse (v)

**Dip Medley:** Babaganush, Basil Pesto, Artichoke Spinach Feta Dip, White Bean Hummus, Whipped Smoked Butter (v/gf)

## Sea to Land

**Artisanal Charcuterie board:** House Pickles, Spiced Chorizo, San Daniel, Calabrese Salami, Black Pudding

**Seafood bar:** Bluff Shucked Oysters with Pomegranate, Sherry Vinegar, Tailed Prawns, Mussels (gf)

Heirloom Tomatoes Capresse with Creamy Burrata, Cucumber, Basil, and Garden Greens (v/gf)

Zesty Chilli Garlic Prawns with Mango, Avocado, Baby Cos, and Lemon Aioli (gf)

v = vegetarian  
ve = vegan  
df = dairy free  
gf = gluten free

## The Main Event

NZ Free-Range Turkey adorned with Cranberry and a pound of Butter

Panhead Beer Braised Beef Short Ribs accompanied by Green Peppercorn Jus (gf)

Maple-Glazed Root Vegetables (ve/gf)

Steamed Asparagus, Broccoli, and Courgette served with Hollandaise (ve/gf)

Classic Risotto alla Milanese (v/gf)

## Festive Dessert

Chef's Curated Christmas-Themed Petit Four Selection

## Enhance Your Experience with Our Carving Station

(Additional \$15 Per Person)

Roasted Pure South Lamb Leg (gf)

Honey Maple Spiced Slow-Cooked Ham Leg (gf)

**Accompaniments:** Traditional Gravy, Whole Grain Mustard, Mint Sauce, Apple Sauce, Horseradish