

Celebrate 2024 at Tākina Events

End the year in
style in the heart
of Wellington



Festive Feast

Package inclusions:

- Choice of a buffet or 3-course plated menu
- A drink on arrival
- Background music
- Basic AV
- Dedicated event coordinator
- Beverage packages available on request
- Venue Hire including standard set-up
Tables, chairs, crockery, cutlery
white tablecloths

Price: \$110 + GST per person

A minimum of 150 person applies.

Offer is valid for bookings from 1st November to 13th December 2024

enquiries@takinaevents.co.nz

Buffet

A Taste of Beginnings

Brezelmania Bread Trio: Focaccia, Sourdough, Onion Olive Fougasse V

Dip Medly: Babaganush, Basil Pesto, Artichoke Spinach Feta Dip, Lot 8 Olive Oil, 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

Chilli Garlic Prawns, Mango, Avocado, Baby Cos, Red Radish, Lemon Aioli GF

Heirloom Tomatoes Capresse, Soft Burrata, Cucumber, Basil, Garden Greens V GF

The Main Event

NZ Free-Range Turkey, Butter, Cranberry

Honey Maple Spiced Slow-Cooked Ham Leg GF

Root Vegetables with Maple Glaze VE GF

Steamed Asparagus, Broccoli, Courgette, Hollandaise V GF

Classic Risotto alla Milanese V GF

Festive Dessert Station

Chef's Choice Themed Petif Four Selection

Add on a Carving Station

(Additional \$15 + GST Per Person)

Roasted Pure South Lamb Leg GF

Carved Beef Fillets with Green Peppercorn Jus GF

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

Plated Dinner

Entree

Lavender Smoked Duck GF

Cherry Fluid Gel, Pickled Fennel, Chestnut Puree, Kumara Crisp, Honey Lime Gastrique

Choice of Mains

Pure South Eye Fillet, Beurre Noisette GF

Truffled Ham Gratin, Asparagus Spears, Glazed Carrots, Charred Broccoli, Sauce Bordelaise

Seared Snapper GF

Homemade Sage Gnocchi, Confit Pepper Ragout, Asparagus Spears, Glazed Carrots, Charred Broccoli, Marbled Beurre Blanc

Dessert

Mont Blanc

Chantilly Cream, Chestnut, Poached Pear, Blueberry Compote, Crumble