

# Celebrate 2025 with Tākina Events

End the year in  
style in the heart  
of Wellington



# The Shared Table

## Package inclusions:

- Venue hire and one standard room setup (8:00am to 11:30pm)
- Menu selection as outlined
- Background music
- Bar leaners for networking
- Dedicated event coordinator
- Event service staff
- Security

**Price:** \$119 + GST per person

- Minimum numbers of 100 apply
- Pre-payment required 30 days prior to event start date
- Beverage packages available
- Venue selection subject to availability
- Audio-visual packages available

**enquiries@takinaevents.co.nz**

## Roaming canapés to start

Parmesan short crust, cherry tomato raisin, bocconcini, fresh basil pesto (V)

Creamy turkey, cranberry brioche slider

## Mains - select two

Rosemary and paprika-rubbed beef medallions, port wine jus (GF)

Free-range pork belly, steamed bok choy, chorizo, apple marmalade, prune jus (GF)

Cilantro and garlic-marinated chicken thigh, confit garlic, mushroom cream (GF)

Sous vide Lumina lamb rump, gremolata, mint and mustard jus (GF)

## Sides - select three

Crispy parmesan potato pavé (GF)

Thyme and garlic-roasted gourmet potatoes, fragrant fine herbs (GF, V)

Horopito-roasted kumara, pumpkin, confit shallots (GF, VG)

Broccoli, Lot 8 olive oil, toasted almonds (GF, VG)

Cos, tomato medley, pickled red onion, shaved radish, ranch dressing (GF, V)

## Petit fours - served on platters

Red velvet with cream cheese frosting

Cherry pistachio

Chocolate crunch

Yuzu white chocolate ganache

Lychee coconut

# Gather and Graze

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- Event service staff
- Security

**Price:** \$99 + GST per person

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- Audio-visual packages available

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## Roaming canapés to start

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Creamy turkey, cranberry brioche slider

## Savour & Social

Southward gin-cured salmon, fennel, citrus petite salad, crème fraîche (GF)

Bird & Barrow chicken thigh, sage, black mushroom, pistachio stuffing, fragrant orzo pilaf, parsley cream (GF)

Pagro Farm vine tomatoes, buffalo mozzarella, romesco, garden basil, aged balsamic (V, GF)

## Interactive Kitchen

Maple and whole spice-glazed Christmas champagne ham, creamy chive potato mash, grilled seasonal vegetables, prune jus (GF)

Spinach and ricotta ravioli, thyme cream, sage butter (V)

## Taste of Mediterranean

Sundried tomato pesto, roasted kumara hummus, charred aubergine dips

Pink pepper marinated feta, Marlborough black garlic labneh

Wairarapa olives, sweet peppers

Grilled and balsamic spiced Parkvale mushrooms

Wellington Brezel Mania breads, Lot 8 olive oil

## Sweet Escape

Chocolate chestnut tart

Ginger spiced cheesecake