



ATURA

Wellington



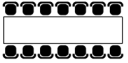

CELEBRATIONS KIT

24 HAWKESTONE STREET, THORNDON, WELLINGTON 6011

04-832 2203 | functions_aturawellington@evt.com

aturahotels.com/wellington



Room		
Mansfield 1	20	30
Mansfield 2	50	50
Mansfield 3	30	30
Mansfield 1, 2 & 3	100	150
Spence 1	30	55
Spence 2	30	50
Spence 1 & 2	60	100

EVENT SPACES

Whether you're planning a birthday bash, a celebratory dinner, or a cocktail soirée, we offer the perfect venue tailored to your needs. Our dedicated events team is here to bring your vision to life, taking care of every detail so you can focus on creating unforgettable memories with your guests.

CLASSIC BUFFET MENU

\$62 PER PERSON

Minimum 30 delegates

Cold

Sourdough rolls served with compound butter and dips (GFO)

Selection of European cold cuts, pickles and chutney

Potato salad with egg, crispy bacon and seeded mustard mayo

Hot

House made gourmet soup of the day

Grilled chicken thigh in creamy mushroom sauce with roasted bell peppers and peas

Roast ribeye with vegetable panache served with port wine jus and horseradish

Vegetable ratatouille with filo top (v)

Steamed greens with soy sauce sesame dressing garnished with garlic flakes (v)

Duck fat roasted baby potatoes (GF)

Dessert

Cake of the day

Seasonal fruit salad (V/GF/DF)

Add a New Zealand artisanal cheese platter with crackers, relish and candied walnuts for \$3.00 per person

Please Note: Menus are sample menus only

(V) Vegan, (VG) Vegetarian, (VO) Vegetarian option, (GF) Gluten free, (GFO) Gluten free option, (DF) Dairy Free



PREMIUM BUFFET MENU

\$74 PER PERSON

Minimum 30 delegates

Cold

Artisanal breads served with compound butter and dips (VG)(GFO)

Antipasto selection of European cold cuts, chutneys, pickled vegetables

Salad

Grain Salad with faro, quinoa, sweet corn, toasted almonds, dried apricots, feta cheese, basil and a balsamic glaze (VG)

Mixed green salad with sun dried tomato dressing (V)

House made gourmet soup of the day

Hot

Grilled harissa chicken with vine tomatoes, served with saffron rice

Teriyaki Salmon (GF)

Roasted lamb rump with baked root vegetables (GFO/DF)

Spinach & ricotta ravioli with tomato and basil sauce (VG)

Duck fat roasted baby potatoes (GF)

Steamed greens with soy sauce sesame dressing garnished with garlic flakes

Dessert

Sticky date pudding with butterscotch sauce

Cake of the day

New Zealand artisanal cheese platter with crackers, relish and candied walnuts

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TWO COURSE SET MENU

\$59 PER PERSON

Minimum 15 delegates, maximum 60 delegates

On The Table

Sourdough rolls served with medallion butter

Mains – pre-order from below:

Roast chicken with salsa verde (GF)

Grilled ribeye with horseradish cream (GF)

Market fish with dill and lemon salsa (GF)

Sides – served to table

Herbed mash potato (VG/GF)

Sauté seasonal greens (VG/GF)

Garden salad (V/GF)

Dessert – pre-order from below:

Flourless chocolate brownie with toasted cornflakes, mascarpone and berry compote (GFO)

Apple strudel with crème anglaise & caramel (VG)

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THREE COURSE SET MENU

\$69 PER PERSON

Minimum 15 delegates, maximum 60 delegates

On The Table

Sourdough rolls served with medallion butter (GFO)

Entrees – pre-order from below:

Caprese salad of heirloom tomatoes, basil, and fresh mozzarella (VG/GF)

House-cured salmon with pickled beets and horseradish dill cream (GF)

Mains – pre-order from below:

Roast pork with grilled Asian greens and jus (GF)

Grilled ribeye with horseradish cream (GF)

Market fish with dill and lemon salsa (GF)

Sides – served to table

Herbed mash potato (VG/GF)

Sauté seasonal greens (VG/GF)

Garden salad (V/GF)

Dessert – pre-order from below:

Flourless chocolate brownie with toasted cornflakes, mascarpone and berry compote (GFO)

Apple strudel with crème anglaise & caramel (VG)

Please Note: Menus are sample menus only

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PLATTER OPTIONS

EACH PLATTER WILL FEED APPROXIMATELY 6 DELEGATES

Breads & Dips: freshly baked breads with compound butter, pesto, oils and dukkah (VG) - \$40

Asian Tasting Platter: tandoori chicken kebabs, samosa, hot wings and spring rolls with dipping sauce and mint yoghurt - \$60

Mezze Platter: baba ghanoush, hummus, yoghurt dip, halloumi, souvlakia, and grilled breads (VG) - \$50

Antipasto: selection of cured meats and assorted Mediterranean vegetables, with Spanish olives (GF) - \$80

Cheese Board: selection of cheese served with grapes, relish and assorted breads and crackers (V/GFO) - \$80

Chefs Choice: chefs favourite's from the above platters selection, expertly arranged on this premium platter option - \$110 (serves 8)

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CANAPÉ OPTIONS

MINIMUM 20 DELEGATES REQUIRED

Five light canapés, served over a one hour period | \$22 per person

Cold Items

Prawn marie rose with tabasco sour cream (GF)

Vietnamese rice paper rolls (VG / GF)

Seeded lavosh with goats' cheese, pickle beetroot and walnut praline (V)

Mini tomato and caramelised balsamic onion tarts (VG)

Roti with kusundi, curried seeds, nuts, coriander (VG)

Bruschetta with sundried tomato and skordalia (VG)

Jackfruit and salsa tostada baskets (VG)

Classic roast beef and horseradish mayonnaise en croute

Home-cured salmon with beetroot crisps blini

Melon and Italian ham skewers (GF)

Hot Items

Italian meatballs with tomato sauce (GF)

Mini lamb kofta with mint and cardamom yoghurt (GF)

Mushroom arancini (V / GF)

Crispy tofu coated in sesame (VG / GF)

Thai style fish cakes with dipping sauce (GF)

Pork belly with caramelised apple and caraway salt (GF)

Wild mushroom and rocket potato rösti with truffle oil (VG)

Baolicious pork & chive dumpling

Chicken tandoori skewers (GF)

Sweet Items

Mini lemon meringue

Individual panna cotta topped with pineapple and toasted coconut (VG)

Mini doughnut with lemon curd

Substantial Canapés | \$7 per item

Slider – chicken or beef

Sticky eggplant with crunchy sprouts pickled cucumber in black bao (V)

Crispy duck mini bao with cucumber and hoisin

Fish & chip cones with tomato sauce and tartare

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BEVERAGE PACKAGES

FROM **\$30** PER PERSON

Standard

1hrs	\$30 per person
1.5hrs	\$35 per person
2hrs	\$40 per person
3hrs	\$48 per person
4hrs	\$52 per person
5hrs	\$61 per person

Wine

Montana Festival Block Range:

Sauvignon Blanc | Chardonnay | Merlot
Cabernet | Pinot Noir

Bottled Beer

Heineken | Heineken Light | Heineken Zero

Non-Alcoholic

Orange Juice | Sprite | Coke

Premium

1hrs	\$39 per person
1.5hrs	\$46 per person
2hrs	\$51 per person
3hrs	\$61 per person
4hrs	\$71 per person
5hrs	\$85 per person

Wine

Stoneleigh 'Wild Valley' Sauvignon Blanc
Boundary Road 'Tuki Tuki' Chardonnay
Camshorn Pinot Gris
Triplebank Rose
Lake Chalice 'Raptor' Pinot Noir
Brancott Estate Brut Cuvee

Bottled Beer

Heineken | Heineken Light | Heineken Zero

Selection of Garage Project cans

Non-Alcoholic

Coca-Cola Range | Orange Juice



FRANKIE'S BAR + EATERY

A delectable escape from the boring and bland.

A delectable escape from the boring and bland. Open for breakfast, lunch and dinner every day of the week, this restaurant at Atura Wellington is where refreshingly local and savoury comfort collide.

Serving up a brasserie-style menu complete with mouth-watering steak, indulgent seafood, burgers, pasta, salads and more, Frankie's Eatery has something to tempt every palate and preference.

Bring your team, your friends, your family and yourself for a memorable buffet or chef-curated set menu, your choice.



YOUR EVENT, ELEVATED!

Lock in your celebration with us and enjoy an extra 10%* in added value as a gift from us.

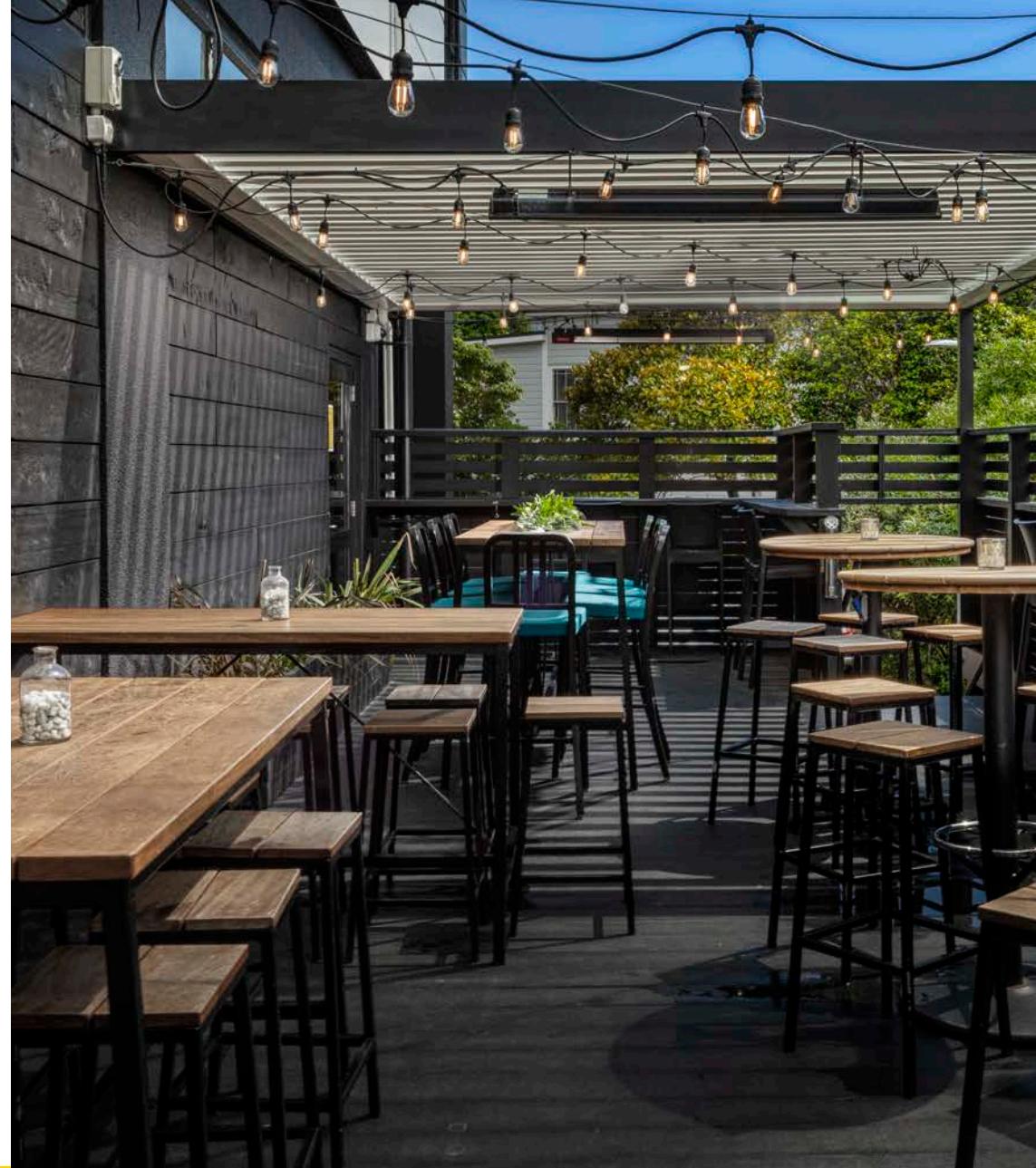
Choose from:

- Additional food & beverage inclusions
- Food and beverage upgrades
- Cocktail & canapé service
- Accommodation upgrades
- Hotel gift card

Please enquire with us to redeem this special offer.

*Ts and Cs apply

[LEARN MORE >](#)



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We look forward to welcoming you to
ATURA WELLINGTON

aturahotels.com/wellington