

pullman

ROTORUA



Christmas 2026

GATHER. CELEBRATE
MAKE IT MEMORABLE

EARLY BIRD | SAVE 15%

Book with your required 50% deposit before 30 September 2026
LIMITED TO THE FIRST 20 CONFIRMED BOOKINGS

START PLANNING

READY TO GATHER?

Tell us the atmosphere you want to create and our team will bring the details together.

**TEAM CELEBRATIONS**

End-of-year made easy.

**CLIENT EVENTS**

Impress. Connect. Celebrate.

**PRIVATE PARTIES**

Friends, family & everything in between.

**ANY SIZE**

From intimate gatherings to larger groups.



YOUR CHRISTMAS. YOUR WAY.

From relaxed summer lunches to lively cocktail celebrations, Pullman Rotorua brings people together around exceptional food, good energy and unexpected moments.



SEATED

Christmas Feast

A polished sit down celebration for teams, families and friends.

From: \$75 pp

min. 10 guests

ABUNDANT

Christmas Buffet

A generous spread designed for relaxed summer gatherings.

From: \$75 pp

min. 15 guests

SOCIAL

Cocktail Celebration

A relaxed mix and mingle celebration for teams, families and friends..

From: \$45 pp

min. 15 guests

FAMILY STYLE SHARING

THE KIWI SUMMER CHRISTMAS FEAST

Lunch & Dinner • From \$75 per person
Minimum 10 guests

A generous celebration built around seasonal New Zealand flavours, familiar Christmas favourites and beautiful shared moments.

TO BEGIN

Bread & dips

Whipped butter, olive oil and balsamic



ENTRÉES TO SHARE

House cured salmon gravlax

Sour cream, capers turnips and summer herbs

New Zealand cheese and cold cuts

Brie, cheddar, blue cheese, prosciutto, salami, Champagne ham and grilled sourdough

Heirloom tomato and buffalo mozzarella caprese

Olives, capers, basil and pine nuts

MAIN COURSES TO SHARE

Free range roasted chicken

Roasted butternut pumpkin and mustard jus

Champagne ham

Braised red cabbage and cranberry jus

Roasted cauliflower steaks

Kūmara purée, burnt butter and pickled raisins

SIDES TO SHARE

Roasted kūmara or gourmet potatoes

Whipped feta

Grilled summer courgette

Tzatziki and courgette ribbons

DESSERTS TO SHARE

Mini pavlovas

Vanilla Chantilly cream and summer berries

Seasonal sliced fruit platter

MAKE IT EXTRA SPECIAL

PREMIUM ROAST UPGRADE

Roasted Savannah Scotch Fillet | Add \$20 pp

Wrapped with prosciutto, potato purée and creamy green peppercorn jus

ABUNDANT AND FESTIVE

CHRISTMAS BUFFET



Lunch & Dinner • From \$75 per person
Minimum 15 guests

A generous festive spread with fresh seafood, traditional roasts, vibrant salads and indulgent desserts. Guests can return for their favourites and discover something new.

BREAD AND ENTRÉES

Artisan bread

Whipped butter, olive oil and balsamic

New Zealand green lipped mussels

Lemon, cocktail sauce and shallot mignonette

House cured salmon gravlax

Sour cream, capers, turnips and summer herbs

New Zealand cheese and cold cuts

Brie, cheddar, blue cheese, prosciutto, salami, Champagne ham and grilled sourdough

Heirloom tomato and buffalo mozzarella caprese

Olives, capers, basil and pine nuts

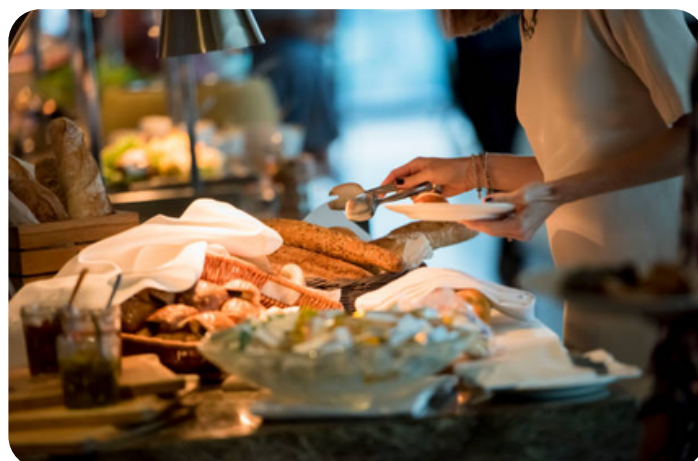
CARVERY STATION

Whole roasted chicken

Creamy mushroom sauce and cranberry sauce

Maple and clove roasted Champagne ham

Caramelised pineapple and mustard gravy



MAINS AND ACCOMPANIMENTS

Market fish

White wine cream and pickled green chilli

Grilled chicken breast

Bell pepper piperade and pickled raisins

Layered mashed kūmara

Mushroom and mozzarella

Maple glazed roasted carrots

Steamed green beans

Garlic and beurre blanc

DESSERTS

Bread and butter pudding

Vanilla sauce

Mini pavlova

Summer berries and Chantilly cream

Panna cotta

Mixed berry compote

Crème brûlée

Summer berries

Seasonal sliced fruits

MAKE IT EXTRA SPECIAL

PREMIUM ROAST UPGRADE

Roasted Scotch Fillet wrapped with prosciutto | Add \$20 pp
Bordelaise sauce and béarnaise sauce

HOW TO BUILD YOUR COCKTAIL EVENT

Christmas COCKTAIL PARTIES



HOW TO BUILD YOUR COCKTAIL EVENT

Six canapés work well for a shorter reception. Eight create a balanced two hour event. Ten offer a more substantial experience. Add a slider or toastie when you want guests to linger longer.

01

START WITH

6, 8 or 10 handcrafted canapés.
Designed for effortless mingling.

02

MAKE IT MORE SUBSTANTIAL

Add a slider or toastie.

+\$10pp

03

FINISH SWEET

Add mini desserts
The perfect ending.

MAKE IT EXTRA SPECIAL

SUBSTANTIAL UPGRADE

ADD ONE ITEM FOR \$10 PER PERSON



COCKTAIL CELEBRATIONS

Christmas

COCKTAIL PARTIES



Minimum 15 guests

Festive flavours, elegant presentation and flexible package sizes for easy mingling.

6 CANAPÉS

\$45

60 to 90 minute reception

8 CANAPÉS

\$55

Two hour cocktail function

10 CANAPÉS

\$65

Two hour cocktail function

CANAPÉS • CONVERSATION • CELEBRATION

COLD CANAPÉS

House cured salmon gravlax

Crème fraîche, caper and dill crostini

Champagne ham

Cranberry mustard and brioche

Tomato, buffalo mozzarella and basil skewer

VEGETARIAN • GLUTEN FREE

New Zealand cheddar tartlet

Caramelised onion and thyme
VEGETARIAN

Smoked chicken tartlet

Avocado and summer herbs

Beetroot cured salmon

Pickled cucumber and horseradish cream

Whipped feta crostini

Roasted grape and pistachio
VEGETARIAN

HOT CANAPÉS

Mini beef Wellington

Mushroom duxelles and red wine jus

Crispy chicken

Cranberry glaze and sage

Champagne ham and cheddar croquette

Market fish goujon

Lemon and caper mayonnaise

Kūmara and mozzarella croquette

Smoked tomato relish
VEGETARIAN

Roasted cauliflower bite

Whipped feta and pickled raisin
VEGETARIAN • GLUTEN FREE

Mini Yorkshire pudding

Roast beef and horseradish cream

Mushroom and truffle tartlet

VEGETARIAN

SWEET CANAPÉS

Mini pavlova

Vanilla Chantilly cream and summer berries

Christmas mince tart

Cinnamon cream

Chocolate and orange tartlet

Mini panna cotta

Mixed berry compote

Seasonal fruit skewer

VEGAN • GLUTEN FREE

SUBSTANTIAL AND SWEET

Christmas

FINISH THE COCKTAIL SELECTION



Minimum 15 guests

Add satisfying handheld dishes, then end the celebration on a festive sweet note.

SUBSTANTIAL ITEMS

Mini roasted chicken brioche slider
Cranberry slaw

Champagne ham and cheddar toastie
Mustard mayonnaise

Pulled beef slider
Caramelised onion and smoked cheese

Kūmara, mushroom and mozzarella slider
VEGETARIAN

MAKE IT EXTRA SPECIAL

SUBSTANTIAL UPGRADE

ADD ONE ITEM FOR \$10 PER PERSON



KEEP THE CELEBRATION FLOWING

FREE FLOW BEVERAGE PACKAGES

PACKAGE NOTE

All banquet beer is served in bottles. Beverage selections are subject to availability and a comparable substitute may be offered where required.

Every package includes Coca Cola, Coke Zero Sugar, Sprite, orange, apple, cranberry and pineapple juices, plus chilled water.

Choose your pour. Choose your pace.

PACKAGE	1 HOUR	2 HOURS	3 HOURS
REFRESH ALCOHOL-FREE Soft drinks, juices, sparkling water, Dilmah tea and Hummingbird coffee.	\$18	\$25	\$32
TWO LAKES CLASSIC BEER AND WINE Two Lakes wines, sparkling wine and familiar bottled beers.	\$30	\$45	\$55
VOLCANIC HILLS PREMIUM BEER AND WINE Premium New Zealand wines, sparkling wine and upgraded bottled beers.	\$45	\$60	\$70

TWO LAKES

CLASSIC BEER AND WINE

An approachable banquet selection featuring the Two Lakes wine range and familiar bottled beers.

WINES

Volcanic Hills Blanc de Blancs Sparkling Wine

Volcanic Hills Rosé

Two Lakes Sauvignon Blanc

Two Lakes Pinot Gris

Two Lakes Chardonnay

Two Lakes Pinot Noir

BOTTLED BEER

Steinlager Classic

Steinlager Light

Peroni 0%

VOLCANIC HILLS

PREMIUM BEER AND WINE

A premium New Zealand focused selection featuring Volcanic Hills wines, sparkling wine and an upgraded range of bottled beers.

SPARKLING AND WINES

Volcanic Hills Blanc de Blancs Sparkling Wine

Volcanic Hills Sauvignon Blanc

Volcanic Hills Pinot Gris

Volcanic Hills Chardonnay

Volcanic Hills Rosé

Volcanic Hills Pinot Noir

Volcanic Hills Syrah

BOTTLED BEER

Heineken

Corona

Panhead Rat Rod Hazy IPA

Heineken 0%

A DEDICATED EXPERIENCE

BLACK PINEAPPLE COCKTAIL STATION



ADD ON PRICING

TWO preselected cocktails or mocktails

ADD \$30 PP

THREE preselected cocktails or mocktails

ADD \$35 PP

COCKTAILS

Mango Chilli Margarita
Espresso Martini
Queen Peach Mojito
Passionfruit & Vanilla Fizz
Mai Tai Roa Ae
Chocolate Orange Negroni
Kiwi Clover Club
Italian Rhubarb Spritz
Pink Gin Sling
Ruby Red Paloma

ALCOHOL FREE CHOICES

Purple Pineapple Margarita
Pink NO Gin Sling

DETAILS

Must be booked with a beverage package and apply to all guests attending.

Standard service period is 90 minutes.

Selections are required at least 3 days before the event.

Additional service time is available on request.

Subject to Black Pineapple availability.

CURATED FOR YOUR CELEBRATION

Choose two or three cocktails in advance. Preselection keeps service smooth while giving you flexibility to shape the drinks menu around your event

pullman

ROTORUA

BOOK EARLY & SAVE 15%

An intimate team lunch, a company Christmas party or a lively end of year cocktail event. Tell us the atmosphere you want to create and our team will bring the details together.

LET'S CREATE YOUR CHRISTMAS MOMENT

Our Events Team is here to help.

ENQUIRE NOW
Pullman Rotorua
1135 Arawa Street, Rotorua
Dale.Mccourt@accor.com





IMPORTANT INFORMATION

Menus and listed products are subject to seasonal and supplier availability.

Please advise final guest numbers and dietary requirements in accordance with the event agreement.

Alcohol will be served responsibly and in accordance with New Zealand licensing requirements.

Specific event terms, deposits, cancellation conditions and final payment arrangements will be confirmed in the event agreement.

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