



Indulge your *Festive Season*  
with a *French Zest*

S O F I T E L  
WELLINGTON

# Christmas Cocktail Canapé Package

- 3 Canapés \$27 Per Person
- 5 Canapés \$48 Per Person
- 8 Canapés \$75 Per Person
- 10 Canapés \$100 Per Person



## Canapés

### *Seafood*

Gin cured Mt Cook salmon with crème fraîche on herb blinis

Prawn cocktail with saffron-gribiche sauce

White fish ceviche – Fijian kokoda style with coconut cream

### *Beef*

Torched beef, ponzu, sesame brittle

Beef tartare, black garlic aioli, crostini

Beef skewers with XO sauce

### *Pork*

Pork, pear, and nduja

Pork belly with black pudding crumble, apple purée, and cracklings

Pork shoulder croquette, spiced apple chutney

### *Lamb*

Lamb croquette with mint labneh

Lamb kebab with tahini

Lamb kofta with raita

### *Duck*

Duck ham, cherry jam, goat cheese

Duck confit bon bon with black currant sauce

Duck liver parfait with mulled wine gel

### *Venison*

Venison, drunken prune, chocolate jus

Venison tartare, Granny Smith-parsnip purée, apple crisp

Flamed venison with cherry hoisin glaze

### *Vegetarian*

Paneer corndog with mango salsa

Sweet potato tikki with peach jam

Bruschetta with whipped goat cheese, poached pear

### *Desserts*

Cherry-chocolate mud cake

Macaron

Mini pavlova

Offer valid for bookings made between 1 August until 13 December 2024  
for events held between 11 November until 13 December 2024



# Christmas Corporate Set Menu Package

Available for lunch or dinner functions

2 Courses \$105 Per Person

3 Courses \$135 Per Person

## *Amuse Bouche to start*

Smoked chicken vol-au-vent with mulled wine jelly

or

Goat cheese mousse vol-au-vent (V)

## *Entrée*

3 natural oysters with champagne foam, mignonette dressing, lemon

or

Market fish crudo, summer berry-chive vinaigrette, lemon crème fraîche, micros

or

Black origin beef carpaccio, saffron rouille, nasturtium, tarragon mustard dressing

or

Feta bavarois, saffron escabeche, burnt butter crumble (V)

## *Mains*

Catch of the day, kumara mash, spinach, Chardonnay beurre blanc

or

Rotisserie pork belly with verde, pickled onion, mustard, apple chutney

or

55-days handpicked Scotch fillet with vine tomatoes, chimichurri/jus

or

Wood-fired cauliflower, saffron cashew cream, agro dolce, toasted almonds, bloomed currants (V)

## *Desserts*

Valrhona chocolate mud cake, Tahitian vanilla ice cream

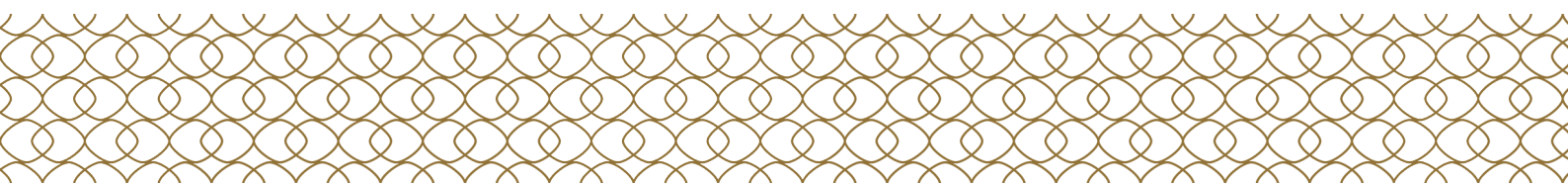
or

Summer berry mousse cake, coconut-pistachio streusel

or

Single French cheese, quince jelly, oat cracker, nuts & seeds

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# Christmas Corporate Buffet Package

Available for lunch or dinner functions

\$130 per person

## *Canapes on arrival*

Duck liver parfait with mulled wine jelly  
Fig jam, goat cheese mousse, and prosciutto  
Feta bavarois with escabeche

## *Breads Selection*

Baguette  
Rosemary-sea salt focaccia  
Sourdough  
Whipped butter

## *Seafood Platter*

Oysters, prawns, green-lip mussels, mignonette,  
gribiche, lemon

## *Grazing Board*

Prosciutto, salami, pastrami, pickles, Brie, Kikorangi,  
cheddar, chutney, nuts & seeds, crackers

## *Salads*

Garden salad with balsamic vinaigrette  
Potato, chive, mayo  
Roast carrot, dukkha, goat cheese

## *Hots*

Champagne ham, caramelised apple, jus  
Roast chicken thigh with sage-onion stuffing, velouté  
Gnocchi alla Napolitana

## *Desserts*

Christmas pudding with crème anglaise  
Mini pavlova  
Profiteroles filled with Chantilly cream  
Macaron



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For bookings please contact Evline Kumar, Conference & Events Sales Executive  
[evline.kumar@sofitel.com](mailto:evline.kumar@sofitel.com)

