



Indulge your *Festive Season*
with *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

Bonus Gift: Complimentary Accommodation Voucher for two people is gifted for all events confirmed before 30 September 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

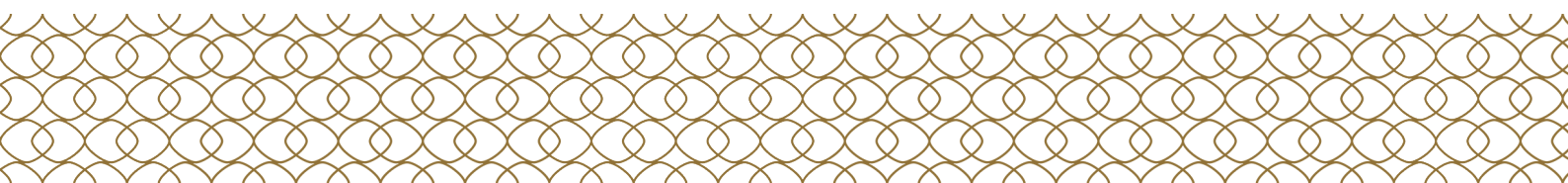
Summer berry mousse cake, coconut-pistachio streusel

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 at evline.kumar@sofitel.com