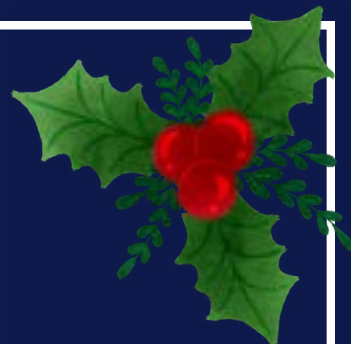




DOUBLETREE
by Hilton™

AUCKLAND KARAKA



CONFERENCE & EVENTS 2025 FESTIVE SEASON MENUS



Celebrate Together
Your Perfect Festive Gathering Starts Here

CHRISTMAS CANAPES

\$40.00 per person | Minimum 30 guests

*Three hot & three cold items for two hours
Add additional items - \$7.00 per person per piece*

Cold

Pacific oyster, tobiko miso glaze (GF)

Chicken liver pâté on brioche, candied ginger & raspberry tapenade

Smoked salmon remoulade, blinis, tonka bean mayo

Horseradish shrimp cocktail on goats' cheese verrine (GF)

Tuna sashimi, Midori cucumber, tobiko salsa (GF)

Beef tartare toast, horseradish

Tomato & mozzarella, balsamic (V, GF)

Goats cheese, olive toast, onion jam (V)

Spinach, mushroom & parmesan terrine, red pepper cream (V)

Hot

Turkey & ham croquette, cranberry chilli jam

Crayfish & squid mac n cheese croquette, herb & caper mayo

Crispy prawn, wasabi mayo

Beef & chorizo pintxos, garlic toum (GF)

Chicken & cheese slider, red pepper relish

Beef & cheese slider, bacon & onion relish

Potato & gouda souffle vol au vent, walnut & comb honey relish (V)

Warm mushroom & caramelized onion polenta bites (V, GF)

V - Vegetarian | VG - Vegan | GF - Gluten Free





CHRISTMAS BUFFET

\$65.00 per person | Minimum 30 guests

Breads

Selection of bread rolls (V)

Salads

Charred broccoli salad, goats' cheese, almonds, sultana, citrus dressing (V, GF)

Green salad, buttermilk ranch dressing (V, GF)

Kaffir lime & turkey confit salad, glass noodles, lemongrass dressing (GF)

Mains

Roast chicken, pistachio & lemon thyme stuffing

Slow cooked lamb shoulder, mint jus, herb crumb

Market fish, fennel & cucumber, baby peas in herb butter sauce (GF)

Penne tossed in tomato passata, marinated eggplant, roast feta (V)

Gourmet new potatoes, confit garlic & garden-fresh herbs (V,GF)

Medley of vegetables, almond butter (V,GF)

Desserts

Chiffon cake, mascarpone & cranberries (V)

Chocolate brownie, peppermint ganache(V)

Yogurt panacotta, cranberry orange compote

Fruit mince pies

Fresh fruit salad (VG, GF)

Served with

A selection of assorted teas and freshly brewed coffee

V - Vegetarian | VG - Vegan | GF - Gluten Free

GOURMET CHRISTMAS FEAST

\$90.00 per person | Minimum 30 guests

Breads

Selection of bread rolls (V)

Salads

Waldorf salad, crunchy apple, celery, toasted nuts & aioli (V, GF)

Poached chicken salad, green tahini dressing, cos lettuce (GF)

Young leaves with pumpkin seeds, vine ripened
tomato & citrus dressing (VG, GF)

Platter

Antipasto platter with a selection of cured meats, tuna
pate, olives, pesto & grilled vegetables (GF)

Mains

Baked ham, ginger marmalade & rosemary (GF)

Baked salmon, caperberries & lemon butter (GF)

Roast sirloin, port wine jus (GF)

Confit leg of chicken, jus, honey roasted carrots

Cauliflower gratin, crispy panko, date relish (V)

Accompaniments

New season potatoes w truffle butter (V, GF)

Tender greens with parsley & feta (V, GF)

Desserts

Black forest cherry & strawberry trifle (V)

White Chocolate raspberry tart (V)

Seasonal pavlova, vanilla cream (V, GF)

Xmas pudding, vanilla custard (V)

Fruit salad (VG, GF)

Served with

A selection of assorted teas and freshly brewed coffee

V - Vegetarian | VG - Vegan | GF - Gluten Free





CHRISTMAS BBQ

\$85.00 per person | Minimum 30 guests

Breads

Selection of bread rolls, Brazilian garlic bread,
olive oil, butter (V)

Salads

Italian Panzanella salad of tomato, rocket & basil, fresh
mozzarella (V)

Sweet Pineapple, cucumber & chilli, radish (V, GF)

Shredded savoy cabbage, mint &
parmesan salad (V, GF)

BBQ

Baked salmon crumbed in lentil & spice, sweet chilli
& beetroot jam (GF)

Lemon & rosemary grilled chicken, fire roasted
capsicum & anchovy sauce (GF)

Grilled sirloin with adobo & smoked paprika (GF)

Grilled Lamb chops, mint jelly (GF)

Medley of baked potatoes with cloves & maple
syrup, balsamic rosemary onions (V, GF)

Chargrilled corn (V, GF)

Served with mustard, gravy, pickles, BBQ sauce,
horseradish sauce, mint jelly

Desserts

Black forest cherry & strawberry trifle (V)

Fruit salad, ginger & mint (VG, GF)

Lemon cheesecake (V)

Seasonal pavlova, vanilla cream (V, GF)

Christmas mince pies

Served with

A selection of assorted teas and freshly brewed coffee

V - Vegetarian | VG - Vegan | GF - Gluten Free



Beverage Packages



DOUBLETREE
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AUCKLAND KARAKA





Silver Beverage Package

\$30.00 per guest for a 1-hour duration

\$40.00 per guest for a 2-hour duration

\$50.00 per guest for a 3-hour duration

Select one wine per category



Sparkling Wine

Veuve D'Argent

Rosé Wine

Opawa Rosé

White Wine

Opawa Sauvignon Blanc

Opawa Pinot Gris

Red Wine

Y Series Merlot

Y Series Cabernet Sauvignon

Beers

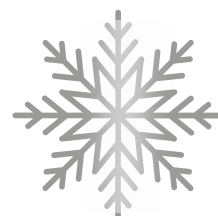
Corona - Lager

Little Creatures - Pale Ale

Birell Ultra Light - Light Lager 0.5% alc

Non-Alcoholic

A selection of soft drinks and juices



Gold Beverage Package

\$35.00 per guest for a 1-hour duration

\$45.00 per guest for a 2-hour duration

\$55.00 per guest for a 3-hour duration



Sparkling Wine

Col de Salici Prosecco

Rosé Wine

Opawa Rosé

White Wine

Babich Sauvignon Blanc

Babich Chardonnay

Red Wine

Opawa Pinot Noir

Y Series Shiraz



Beers

Corona - Larger

Little Creatures - Pale Ale

Birell Ultra Light - Light Larger 0.5% alc

Non-Alcoholic

A selection of soft drinks and juices





Diamond Beverage Package

\$45.00 per guest for a 1-hour duration

\$60.00 per guest for a 2-hour duration

\$75.00 per guest for a 3-hour duration



Sparkling Wine

Nautilus Brut

Rosé

Mt Beautiful Rosé

White Wine

Mt Beautiful Chardonnay

Lake Hayes Pinot Gris

Red Wine

Mt Beautiful Pinot Noir

Te Mata Syrah

Beers

Corona - Lager

Little Creatures - Pale Ale

Birell Ultra Light - Light Lager 0.5% alc

Non-Alcoholic

A selection of soft drinks and juices



Beverages on Consumption

SPARKLING WINE

Veuve d'Argent
Col de Salici Prosecco
Nautilus Brut

ROSÉ

Opawa Rosé
Beautiful Rosé

WHITE WINE

Opawa Sauvignon Blanc
Opawa Pinot Gris
Babich Black Label Sauvignon Blanc
Babich Hawke's Bay Chardonnay
Beautiful Chardonnay
Lake Hayes Pinot Gris

RED WINE

Y Series Merlot
Y Series Cabernet Sauvignon
Opawa Pinot Noir
Mt Beautiful Pinot Noir
Y Series Shiraz

BEERS

Corona - Lager
Little Creatures - Pale Ale
Birell Ultra Light - Light Lager 0.5% alc

SPIRITS

Rogue Society Gin
Finlandia Vodka
Makers Mark Bourbon
Johnny Walker Black Whiskey
Mount Gay Eclipse
El Jimador Reposado Tequila
ST.Remy VSOP Brandy

MIMOSA BAR

With Veuve D'Argent Cuvee
With Col de Salici Prosecco
Three selections of juices
Four selections of garnishes

NON-ALCOHOLIC

Soft Drinks (330ml)
Juices (330ml)
Sparkling & Still Water (1ltr)

By Glass

\$12.00
\$14.00
\$18.00

By Glass

\$12.00
\$16.00

By Glass

\$12.00
\$12.00
\$14.00
\$14.00
\$16.00
\$17.00

By Glass

\$13.00
\$13.00
\$14.00
\$18.00
\$15.00

By Bottle

\$12.00
\$12.00
\$10.00

By Single Pour (30ml)

\$12.00
\$12.00
\$12.00
\$12.00
\$12.00
\$12.00
\$12.00

By Bottle

\$55.00
\$65.00
\$85.00

By Bottle

\$55.00
\$75.00

By Bottle

\$55.00
\$55.00
\$70.00
\$70.00
\$75.00
\$80.00

By Bottle

\$60.00
\$60.00
\$65.00
\$85.00
\$70.00

By Bottle

\$12.00
\$12.00
\$10.00

By Bottle

\$12.00
\$12.00
\$12.00
\$12.00
\$12.00
\$12.00
\$12.00

By Bottle

\$30.00 per guest per hour
\$40.00 per guest per hour

By Carafe

-
\$15.00
-





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