

ARAWA PARK HOTEL

FESTIVE BUFFET MENU

\$89PP / 30 guests minimum

Salads

Antipasto; selection of cured meats, pickles chutney, bread and dips

Potato, bacon and egg salad, sour cream and scallions

Green salad, house dressing

Couscous, dates & green leaf salad, orange vinaigrette

Soup

Carrot and parsnip veloute

Bread and butter

Mains

Roasted leg of lamb, mint sauce, gravy

Honey and apricot glazed ham, apple sauce, mustard

Baked market fish fillet, steamed mussels, capers and dill cream

Sage and onion stuffed turkey, cranberry sauce

Roasted vegetables

Steamed seasonal vegetables

Penne pasta in pesto cream sauce, parmesan, sundried tomato

Dessert

Traditional Pavlova, berry compote

Brandy snaps

Summer fruit trifle

Cheese cake





FESTIVE PLATED MENU

\$72.50PP / 10 guests minimum

On the table

Bread & butter

Seasonal green salad

Entrée

Roasted carrot and parsnip soup, parmesan, toasted almonds

Smoked chicken, pickled beetroot & fennel salad, Danish feta, toasted walnut and honey mustard

Mains

Slow braised lamb shank, potato purée, roasted baby vegetables, rosemary pan jus

Honey and apricot glazed ham steaks, green herd mash, collard greens, mustard hollandaise

Dessert

Traditional Pavlova, berry compote, cream Chantilly, seasonal fruits





OUR SPACES









Step into a world of enchantment at Arawa Park Hotel Rotorua, where the festive season comes alive with extraordinary Christmas celebrations! Get ready to create your own magical party experience as we offer a range of venues, each waiting to be transformed into a wonderland of your dreams.

And with complimentary Wi-Fi, you can easily share the joy and excitement with your guests.

Immerse yourself in the spirit of the season with our versatile options for end-of-year soirées, merry gatherings, or spectacular festive bashes. Picture yourself dining under a starlit sky in The Atrium Restaurant, thanks to its transparent roof. Alternatively, let your imagination run wild as you choose from our array of event spaces, where you can go all out and truly make your Christmas celebration shine.

30 - 400 cocktail style | 30 - 300 seated





CANAPÉS

FROM \$15PP

30 minute function. Based on a minimum of 20 guests

3 items \$15pp

4 items \$19pp

5 items \$23pp

Cold canapé selection

Caramelized onion & feta tartlet

Smoked salmon & caper cream rolled crepe

Cherry tomato, feta and basil pesto

Beef Crostini, mustard mayonnaise, pickled red onion

Filet of beef tartare, puff pastry crisp, horse radish cream

Hot canapé selection

Cocktail samosa, mint yoghurt ,pickled cucumber

Cajun prawns, cauliflower puree, saffron oil drizzle

Chicken tikka masala, roll up, red curry sauce

Seared NZ lamb loin, watercress pesto, horse radish cream

Baba ghanoush, toasted naan, saffron oil

(DF) Dairy Free, (GF) Gluten Free, (V) Vegetarian, (VG) Vegan, (*) Dietary Optional



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30 minute function. Based on a minimum of 20 guests

3 items \$15pp

4 items \$19pp

5 items \$23pp

Dessert canapé selection

Selection of chefs macaroons

Chocolate fudge brownie bite, red berry sauce

Passionfruit mousse, wafer crisp

Fruit skewers

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PLATTERS

FROM \$30

Prices are per platter, each platter serves approximately 6 guests

Breads & dips - \$30

Freshly baked european inspired bread selection with house made dips

NZ fine cheese platter - \$75

Selection of NZ cheeses, quince paste, wafer crackers, ajwa dates, seasoned fruits, toasted fig pave portefeuilles

Antipasto platter - \$75

Continental sliced meats with an assortment of marinated olives, artichokes, feta, lightly toasted breads, crackers

Mini savoury platter - \$65

Selection of freshly baked savouries, tomato relish (GF^*) (V^*)

Asian platter - \$65

Wontons, spring rolls, dim sims, samosas, tamarind & plum dipping sauce

Veggie platter- \$60

A selection of veggie sticks, home-made dips

BEVERAGE PACKAGES

Minimum of 20 guests

1 hour package \$40pp

2 hour package \$55pp

3 hour package \$65pp

Wine

Straw Island Chardonnay, Pinot Gris, Sauvignon Blanc, Rose, Merlot, Montana 'Festival Block' Pinot Noir, Brancott Brut, Chardonnay, Merlot, Sparkling

Bottle Beer & Cider

Heineken, Heineken light, Corona, Monteith's Apple Cider

Non-alcoholic beverages

Orange juice, Coke, Sprite, Coke Zero



QPRK HOAMT ANDROY

272 Fenton Street, Glenholme

Rotorua, 3010

conferencenz@evt.com

arawaparkhotel.com | +64 7 349 0099