

# THE BOOK OF

*naumilicious*

*naumi says...*

*hey! where's my invite?*

*naumi*  
AUCKLAND AIRPORT

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*naumi says...*  
*birds of a feather*  
*flock together*

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TIPPLES ON CONSUMPTION

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Every meal from  
this book is made  
from scratch  
with our



# AM / PM TEA

**GF** - Gluten Free

**VGN** - Vegan

**VG** - Vegetarian

## *pick & eat anytime*

*includes coffee and T2 tea*

### **CHOOSE 1 ITEM**

\$9 per person

### **CHOOSE 2 ITEMS**

\$14 per person

### **CHOOSE 3 ITEMS**

\$19 per person

## Savouries

### **CHICKEN**

with leek and mushroom

### **POACHED CHICKEN**

with rocket pesto cocktail sandwich

### **HAM & ONION QUICHE**

### **PUMPKIN (GF/VG)**

with baby spinach and feta flourless quiche

### **PORK**

with caramelized onion sausage roll

### **MINCE & CHEESE PIE**

### **BEETROOT & BLUE CHEESE TART (VG)**

### **SPICED POTATO (VG)**

with baby spinach, chickpea and onion "veggie" roll

### **CHEESE KRANSKY SAUSAGE ROLL**

### **BACON**

with green pea and goats cheese frittata

## Sweets

### **HOME - MADE MUFFINS**

### **TURKISH ORANGE CAKE**

### **PEANUT BUTTER & CHOCOLATE BROWNIE (GF/VGN)**

### **BANANA SLICE**

### **CARROT SLICE**

### **CHOCOLATE CARAMEL SLICE**

### **GINGER CRUNCH**

### **CHOCOLATE MUD CAKE**

### **EXTRAS**

\$5 per item

## Healthy Stuff

### **SEASONAL FRUIT SKEWERS**

### **NAUMI FRESHLY SQUEEZED JUICE**

### **RED LABEL SMOOTHIE**

with beetroot, banana, chia seeds and mixed berries

### **SPIRULINA GREEN MIX**

with spinach, banana, kale, pineapple and apple

### **IMMUNITY JUICE**

with orange juice, ginger and turmeric

### **TROPICAL BLUSH**

with pineapple, banana, coconut milk and orange

# NAUMI BREAKFAST

*includes coffee and T2 tea*

## **BREAKFAST BUFFET**

\$32 per person

### **EAT WELL & FEEL GREAT AT THE MOST ELEGANT BREAKFAST BUFFET IN AUCKLAND'S MOST STYLISH HOTEL!**

Enjoy a selection of mouth-watering dishes, such as streaky bacon, slow grilled tomatoes, a scrumptious variety of sausages, eggs cooked to your liking, frittatas, mushrooms, fish cakes. Sample our home made yoghurts, relish on cold cuts & award winning New Zealand cheeses or stay fit with our hearty cereal and muesli selection.

Home baked breads and pastries, freshly cut seasonal fruits and a free flow of Rose, Brut and Blanc de Blanc sparkling wines all make our breakfast buffet the most sophisticated in Auckland.

## **PLATED BREAKFAST**

\$30 per person

## **NAUMI BIG BREAKFAST**

Selection of pastries

2 poached eggs with bacon, sausage, mushrooms, grilled tomatoes, baked beans and hash browns



# WORKING LUNCH

## Wraps

### **TERIYAKI CHICKEN**

with soy omelet, pickled ginger and Japanese mayo

### **ROAST CHICKEN**

with fig, tomato chutney, red peppers and remoulade

### **HAM**

with egg mayo and parmesan

### **FALAFEL (VG)**

with hummus, tomato kasundi and tahini yoghurt

## Salads

### **PUMPKIN (GF/VG)**

with quinoa, roasted brussel sprouts and flax seeds

### **PEARL BARLEY (VG)**

with confit garlic, charred cauliflower, feta and almonds

### **ROASTED WINTER VEGETABLES (GF/VG)**

with rocket pesto

### **BEAUREGARD KUMARA**

with beetroot, baby spinach and chorizo

## Sandwiches

### **PASTRAMI**

with slaw, swiss cheese and mustard relish

### **HAM**

with egg mayo and English pickle

### **ROAST CHICKEN**

with hummus and tomato relish

### **EGG MAYO (VG)**

with watercress and pea shoots

### **LAMB**

with whipped feta, caramelised onion  
and rocket

## Soups

### **PUMPKIN & GINGER (GF/VG)**

### **LEEK & POTATO (GF/VG)**

### **TRUFFLED CAULIFLOWER (VG)**

### **SPICED KUMARA & MUSSEL CHOWDER (GF)**

**CHOOSE 3 ITEMS**

\$23 per person

**CHOOSE 4 ITEMS**

\$27 per person

**CHOOSE 5 ITEMS**

\$31 per person

# TWEETY TRAILS

—  
Add soup and a third protein  
for an extra \$10 on any trail

## SELECTION OF OVEN BAKED BREADS

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**BABY POTATO**  
with dill and caper egg mayo

**NY SLAW**  
with pumpkin seeds

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**SPANISH CHICKEN RAGOUT**  
with olives

**SLOW COOKED LAMB SHOULDER**  
with roasted root vegetables

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**PILAF RICE**

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**ASSORTED CAKES & SLICES**

**SEASONAL FRUIT SELECTION**

\$38 per person

Twenty one

SELECTION OF OVEN BAKED BREADS

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PUMPKIN, QUINOA, ROASTED BRUSSEL SPROUTS & FLAX SEEDS SALAD

PEARL BARLEY, CONFIT GARLIC, CAULIFLOWER, FETA  
& TOASTED ALMONDS SALAD

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SOUS-VIDE CHERMOULA LAMB RUMP

GRILLED ONION COUS COUS  
with Tahini yoghurt

CHICKEN JALFREZI  
with rice

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ASSORTED CAKES & SLICES

SEASONAL FRUIT SELECTION

\$38 per person

SELECTION OF OVEN BAKED BREADS

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ROAST ROOT VEGETABLE SALAD  
with rocket pesto

PASTA SALAD  
with capsicum, dried tomato, olive and feta

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BRAISED LAMB SHOULDER  
with parsnip puree, fennel slaw and pea shoots

SICHUAN CHICKEN  
with stir fried noodles

POTATO MASH

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ASSORTED CAKES & SLICES

SEASONAL FRUIT SELECTION

\$38 per person

# Twenty four

SELECTION OF OVEN BAKED BREADS

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KUMARA, BEETROOT, SPINACH & CHORIZO

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GREEK SALAD

with cucumber, feta, olives and tomato

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FIERY LAMB SHANKS

with polenta

ROASTED PORK BELLY

with fennel

ROASTED GOURMET POTATO

with feta crumb

SEASONAL VEGETABLES

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ASSORTED CAKES & SLICES

SEASONAL FRUIT SELECTION

\$38 per person

# Twenty five

SELECTION OF OVEN BAKED BREADS

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ARTICHOKE HEARTS

with baby cos, croutons and aioli

PUY LENTIL

with pumpkin, beetroot, feta and pea shoots

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SLOW BRAISED LAMB BREAST

with olives and crispy kale

POLENTA

BUTTER CHICKEN

with Sri Lankan rice

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ASSORTED CAKES & SLICES

SEASONAL FRUIT SELECTION

\$38 per person



naumi spreads

NAUMI   
FUSSY EATERS

**TRUFFLED CAULIFLOWER SOUP**

with rolls

\* *Gluten Free bread available on request*

**EGG MAYO PARMESAN & CRESS W**

\* *Gluten Free options available*

**PUMPKIN, QUINOA, ROASTED BRUSSEL SPROUTS  
& FLAX SEED SALAD**

**RED VEGETABLE CURRY**

with pineapple, tofu and jasmine rice

**PUMPKIN, FETA & BABY SPINACH FLOURLESS MUFFINS**

**CAKES/SLICES & FRESH FRUIT**

\* *Gluten Free options available*

\$31 per person

# COCKTAIL BITES

*just f.y.i* 😊

## CHOOSE 4 ITEM

\$16 per person

## CHOOSE 6 ITEMS

\$24 per person

## CHOOSE 8 ITEMS

\$30 per person

## CHOOSE 10 ITEMS

\$35 per person

### ONION BHAJI & MANGO CHUTNEY (GF/VG)

### POTATO LATKE (VG)

with beetroot relish and feta

### GOAT CHEESE TART (VG)

with caramelised onion and rocket pesto

### MINI LAMB BURGERS

with cheddar cheese

### MOROCCAN LAMB (GF)

with tomato relish and cumin filo tart

### SEARED DUCK (GF)

with pea pistachio puree and beetroot jam

### SALMON GRAVALAX ON RYE

with honey mustard mayo

### CEVICHE & MELON SALSA (GF)

### SEARED TUNA (GF)

with pickled cucumber and wasabi mayo  
in wonton cup

### TEMPURA PRAWN

with Japanese mayo

### THAI FISH CAKE (GF)

with Nahm Jim

### SEARED SCALLOP (GF)

with cauliflower puree and pancetta crumb

# FORMAL PLATED

*3 courses*

Alternate Drop \$5 per person  
ADD A "CHOICE" OPTION TO YOUR EVENT FOR  
AN EXTRA \$15 PER PERSON

## Entrées

**BEETROOT & SUGAR CURED AKAROA SALMON**  
with feijoa crème fraiche

**MUSHROOM & PECORINO RISOTTO**  
with mascarpone and truffle

**CRISPY PORK BELLY**  
with cauliflower puree and pickled fennel

**ROAST DUCK BREAST**  
with pea, pistachio puree, beetroot and taro crisps

## Desserts

**PASSION FRUIT CHEESECAKE**  
with passion fruit sorbet

**PEANUT BUTTER CHOCOLATE MOUSSE**  
with banana ice cream

**SAGO PUDDING**  
with gula melaka and mango ice cream

**CHOCOLATE TART**  
with chocolate sorbet

*pick one of each*

## Mains

**CHERMOULA ROASTED CHICKEN BREAST**  
with fig, tomato chutney, potato gratin and rocket

**LAMB RUMP**  
with balsamic lentils, baby leeks  
and Jerusalem artichokes

**CRISPY PORK BELLY**  
with pumpkin puree, pomme anna  
and beetroot chutney

**CRISPY SKIN SALMON**  
with mussel fritter, watercress custard  
and beurre blanc

**MUSHROOM, PUMPKIN & SPINACH CANNELONI**  
with tomato and caper sauce

**GREEN PEA RISOTTO**  
with pecorino and red pepper sauce

\$65 per person

# FLUTTER

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## SELECTION OF OVEN BAKED BREADS

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**MOROCCAN LAMB**  
with kumara and raisins

## CHILI SPICED HALF SHELL MUSSELS

## CHETTINAD CHICKEN CURRY

## CHICKEN LIVER PATE

**TUSCAN MEATBALLS**  
with polenta

**PORK TERRINE**  
with chutney

## GRILLED COURGETTE, GOATS CHEESE, PINE NUTS & MINT

## POTATO GRATIN & PECORINO

**MAPLE ROASTED BEETROOT**  
with kumara and parsnip

**PANZANELLA**  
with cucumber, tomato and red onion

## JASMINE RICE

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**PORTOBELLO MUSHROOM**  
with grilled zucchini, feta, garlic and sesame

## CHOCOLATE TART

**MIXED SALAD LEAVES**  
with pickled red onion, tomato  
and Meyer lemon dressing

## LEMON TART

## SEASONAL FRUIT SELECTION

\$72 per person

# CUCKOO

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## SELECTION OF OVEN BAKED BREADS

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**SADDLE OF LAMB**  
with pine nuts and Israeli cous cous

## HALF SHELL OYSTERS

## CHICKEN RENDANG

## CHILI SPICED HALF SHELL MUSSELS

## CHIMICHURRI ROASTED PORK SCOTCH

**HALF SMOKED SALMON**  
with crème fraiche

## MAPLE SCENTED HAM ON THE BONE

**OTORO**  
with pickled cucumber

## HERB ROASTED BABY POTATOES

## CHICKEN LIVER PATE

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## TRUFFLED CAULIFLOWER BAKE

**BABY POTATO**  
with dill, caper and egg mayo

## JASMINE RICE

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**MIXED SALAD LEAVES**  
with pickled red onion, tomato  
and Meyer lemon dressing

**PAVLOVA**  
with berry compote

## TIRAMISU

**NY SLAW**  
with toasted pumpkin seeds

## WHITE CHOCOLATE CHEESECAKE

## SEASONAL FRUIT SELECTION

**PORTOBELLO MUSHROOM**  
with grilled zucchini, feta, garlic  
and sesame

**NEW ZEALAND CHEESE SELECTION**  
with dried fruit and nuts

\$79 per person

**OVEN BAKED BREADS**

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**CHICKEN LIVER PATE**

**PORK TERRINE**  
with chutney

**PUMPKIN, QUINOA, ROASTED BRUSSEL SPROUTS  
& FLAX SEEDS**

**PANZANELLA**  
with cucumber, tomato and red onion

**PEARL BARLEY**  
with garlic, cauliflower, feta and almonds

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**CHERMOULA MARINATED LAMB STEAK**

**CHICKEN & PORK SAUSAGES**

**GRILLED CHICKEN THIGHS**  
with white wine marsala glaze

**GRILLED HALOUMI**  
with tomato, eggplant stack and rocket pesto

**Ken**

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**JACKET AGRIA'S**  
with chive sour cream

**BUTTERED WHOLE CORN**

**MAPLE ROASTED BEETROOT**  
with kumara and parsnip

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**CARROT CAKE**

**CHOCOLATE & GINGER BRULEE**

**SELECTIONS OF FRESH FRUITS**

\$ 74 per person

**BBQ  
BUFFET**

*naumi says...*  
*lets have a barby!*

**OVEN BAKED BREADS**

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**HALF SHELL ROCK OYSTERS**

**CHILI SPICED HALF SHELL MUSSELS**

**PRAWN & TORTELLINI SALAD**  
with dill and crème fraiche

**ROASTED ROOT VEGETABLE SALAD**  
with rocket pesto

**GREEK SALAD**  
with feta, cucumber, tomato and olives

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**HOI SIN & ORANGE GLAZED PORK BELLY**

**MALAY GRILLED CHICKEN THIGHS**  
with peanut sauce

**LAMB RUMPS**  
with Moroccan rub

**STICKY PORK RIBS**

**GRILLED HALOUMI, TOMATO & EGGPLANT STACK**  
with rocket pesto

**Barbie**

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**RED ONION & PARSLEY SAUTÉED POTATO**

**WHOLE BUTTERED CORN**

**MAPLE ROASTED BEETROOT, KUMARA & PARSNIP**

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**CHOCOLATE MUD CAKE**

**LEMONGRASS CUSTARD**

**PASSIONFRUIT CHEESECAKE**

**SELECTION OF FRESH FRUITS**

\$ 84 per person

# TIPPLES PACKAGE

*don't forget the drinks!*

\$15 PER HOUR/PER PERSON

## Smoothies (CHOOSE ONE)

### RED LABEL

with beetroot, banana, chia seeds  
and mixed berries

### TROPICAL BLUSH

with pineapple, banana, coconut milk  
and orange

## Soft Drinks

Coke / Diet Coke / L&P / Sprite

## Juices

Orange / Pineapple / Apple

## STILL / SPARKLING WATER

COFFEE / TEA

\$25 PER HOUR/\$35 FOR 2 HOURS  
\$45 FOR 3 HOURS/PER PERSON

## SPARKLING NZ WINE

## Mud House (CHOOSE TWO)

Chardonnay / Pinot Gris / Sauvignon Blanc  
Pinot Noir, Marlborough NZ

## Beers

Heineken / Heineken Light /Tiger

## Soft Drinks

Coke / Coke Zero / L&P / Sprite

## Juice

Orange / Apple

COFFEE / TEA

\$40 PER HOUR/ \$55 FOR 2 HOURS  
\$70 FOR 3 HOURS PER PERSON

## SPARKLING NZ WINE

## Reds (CHOOSE TWO)

MT. DIFFICULTY ROARING MEG PINOT NOIR,  
CENTRAL OTAGO NZ

ESK VALLEY MERLOT CABERNET BLEND,  
HAWKE'S BAY NZ

ELDERTON ESTATE CABERNET SAUVIGNON,  
BAROSSA AUSTRALIA

## White/Rosé (CHOOSE TWO)

DOG POINT SAUVIGNON BLANC, MALBOROUGH NZ  
KUMEU RIVER PINOT GRIS, AUCKLAND NZ  
CRAGGY RANGE ROSÉ, HAWKE'S BAY NZ

## Beers

Heineken / Heineken Light /Tiger

## Soft Drinks

Coke/ Coke Zero / L&P / Sprite

## Juices

Orange / Apple

COFFEE / TEA

Teetotaller Tipples

Sweet 16 Tipples

Connoisseur Tipples

# TIPPLES ON COMSUMPTION

*naumi says... bottoms up!*

## Champagne & Sparkling

VEUVE CLICQUOT 140

MOËT & CHANDON 125

DOM PERIGNON, VINTAGE 2006 360

HENKELL TROCKEN, DRY / BLANC DE BLANC / ROSÉ 55

DOMAINE CHANDON 80

BROWN BROTHERS PROSECCO 45

## Wine By Bottle

### COFFEE / TEA

JOSEPH DROUHIN PINOT NOIR,  
BURGUNDY FRANCE 70

MT. DIFFICULTY ROARING MEG PINOT NOIR,  
CENTRAL OTAGO NZ 85

MUD HOUSE MERLOT,  
HAWKE'S BAY NZ 40

MAN O'WAR MERLOT CABERNET BLEND,  
WAIHEKE NZ 70

ESK VALLEY MERLOT CABERNET BLEND,  
HAWKE'S BAY NZ 80

ELDERTON ESTATE CABERNET SAUVIGNON,  
BAROSSA AUSTRALIA 80

CHURCH ROAD SHIRAZ, HAWKE'S BAY NZ 85

### White & Rosé

ATA RANGI SAUVIGNON BLANC,  
MARTINBOROUGH NZ 55

DOG POINT SAUVIGNON BLANC,  
MARTINBOROUGH NZ 70

GIBBSTON VALLEY PINOT GRIS,  
CENTRAL OTAGO NZ 60

KUMEU RIVER PINOT GRIS,  
AUCKLAND NZ 70

VILLA MARIA GEWÜRZTRAMINER,  
EAST COAST NZ 55

Craggy Range Rosé,  
Hawke's Bay NZ 70

### Sparkling

Brown Brothers Prosecco,  
King Valley Australia 45

Domaine Chandon,  
Yarra Valley Australia 80

Veuve Clicquot Yellow Label,  
Champagne France 140

# TIPPLES ON COMSUMPTION

*naumi says... bottoms up!*

## Beer & Cider

CRAFT BEER ON TAP 9

OLD TESTAMENT FORBIDDEN CIDER 11

HEINEKEN / CORONA / STELLA / HEINEKEN LIGHT 8

## Coffee & Tea

CAPPUCINO / FLAT WHITE / LATTÉ / MOCHACCINO 5

LONG BLACK / SHORT BLACK 3.50

AFFOGATO 8

T2 TEA 4

English Breakfast / Chamomile / Sencha / Peppermint / Earl Grey

## Beverages

SOFT DRINKS 4

FRUIT JUICE 5

T2 INFUSION 6

Macha / Life's a Peach / Strawberry fields



so...  
are we a fit?

With over 500sqm of meeting space, we offer something to match every need.

We can dress each room for serious business, formal, events or change them into fun inspiring spaces with bean bags and tasty treats. Better still, mix and match our razzle with serious business to generate the results you are after.

Make sure to include our Pool side Marquee or Naumi Gardens for plenty of fresh air and flower power. The room names represent Naumi's underlying attitude of a touch of dazzle while energised at work.

| Rooms         | Area (m <sup>2</sup> ) | Height (m) | Theatre Style | Class Room | Cabaret | Banquet | Cocktail | Board Room | U-Shaped |
|---------------|------------------------|------------|---------------|------------|---------|---------|----------|------------|----------|
| Razzle-Dazzle | 170                    | 5.9        | 150           | 72         | 72      | 120     | 150      | 60         | 54       |
| Razzle        | 85                     | 5.9        | 70            | 30         | 30      | 50      | 70       | 28         | 24       |
| Dazzle        | 85                     | 5.9        | 70            | 30         | 30      | 50      | 70       | 28         | 24       |
| Wink          | 85                     | 2.5        | 60            | 30         | 30      | 50      | 60       | 24         | 24       |
| Oomph         | 80                     | 2.5        | 60            | 30         | 30      | 50      | 60       | 20         | 20       |
| Zing          | 65                     | 2.5        | -             | -          | 16      | 20      | 25       | 12         | -        |
| Zest          | 60                     | 2.5        | 40            | 20         | -       | -       | 40       | 18         | 18       |
| Marquee       | -                      | -          | 80            | -          | 30      | 60      | 80       | -          | -        |
| Poolside      | -                      | -          | -             | -          | -       | -       | 50       | -          | -        |
| Naumi Gardens | 220                    | -          | 150           | -          | -       | 100     | 150      | -          | -        |

naumi says...  
kia ora & welcome



153 Kirkbride Road, Mangere  
Auckland



+64 9 912 3333



[eventsnz@naumihotels.com](mailto:eventsnz@naumihotels.com)

naumi  
AUCKLAND AIRPORT