

Kai Kirihimete | Christmas Menus

A Season of Celebration: Black & Gold Christmas Menus 2026

Celebrate the end of the year in style with our delicious Christmas menu options, thoughtfully crafted for festive gatherings, shared tables, and memorable occasions.

From elegant alternate-drop dining to generous banquets, buffets, and seasonal canapés, our 2026 menus bring together vibrant flavours, festive favourites, and beautifully prepared dishes to suit every celebration.

CHRISTMAS MENU OPTIONS

MERRY & BRIGHT FEAST \$75.00 per person

Alternate Drop Plated Dinner -
1 Entrée / 2 Main / 1 Dessert

Choose 1 from All Items (6 available)

See Flexi Choices section 1

Choose 2 from All Items (7 available)

See Flexi Choices section 2

Choose 1 from All Items (3 available)

See Flexi Choices section 3

YULETIDE \$73.00 per person

Table Banquet -
2 Mains, 3 Sides, 1 Dessert Platter

Choose 1 from All Items (1 available)

See Flexi Choices section 4

Choose 2 from All Items (6 available)

See Flexi Choices section 5

Choose 3 from All Items (7 available)

See Flexi Choices section 6

Choose 1 from All Items (1 available)

See Flexi Choices section 7

CHRISTMAS CELEBRATION FEAST \$85.00 per person

Alternate Drop Plated Dinner -
2 Entrée / 2 Main / 2 Dessert

Choose 2 from All Items (6 available)

See Flexi Choices section 1

Choose 2 from All Items (7 available)

See Flexi Choices section 2

Choose 2 from All Items (3 available)

See Flexi Choices section 3

FESTIVE \$83.00 per person

Table Banquet -
1 Entrée Platter, 2 Mains, 3 Sides, 1 Dessert Platter

Choose 1 from All Items (1 available)

See Flexi Choices section 4

Choose 2 from All Items (6 available)

See Flexi Choices section 5

Choose 3 from All Items (7 available)

See Flexi Choices section 6

Choose 1 from All Items (1 available)

See Flexi Choices section 7

FLEXI CHOICES

1. All Items

- Beef Carpaccio,
- Caramelised Onion Tarte
- Gin Cured Salmon
- Lamb Ribs
- Naughty Prawn Cocktail
- Pork & Pistachio Terrine

2. All Items

- Glazed Chicken Thigh
- Honey & Mustard Glazed Champagne Ham
- Medium Grilled Sirloin Steak
- Seared Salmon Steak
- Served to the table to share:
- Slow Roasted Pork Belly Porchetta
- Spinach & Ricotta Cannelloni

3. All Items

- Black Forest Gateau
- Deconstructed Pavlova
- Layered Black Doris Plum & Rhubarb Trifle

4. All Items

- Sharing Entree

5. All Items

- Honey & Mustard Glazed Champagne Ham
- Horopito Slow Roasted Lamb Shoulder
- Salmon Side
- Slow Roast Beef Brisket
- Slow Roasted Pork Belly Porchetta
- Spinach & Ricotta Cannelloni

6. All Items

- Beetroot, Bocconcini, Tomato, & Baby Spinach Salad w Sundried Tomato Pesto
- Cauliflower & Broccoli Gratin (V, NGA)
- Heirloom Tomato, Watermelon, Basil & Goat Cheese w Lime Dressing
- Hāngi-style Roast Root Vegetables; Kumara, Carrot, Beets, Potato w Manuka Butter
- Note:
- Pear, Rocket & Parmesan Salad w Candied Walnuts & Balsamic Dressing
- Steamed Asparagus w Toasted Almonds, Crispy Shallots, Hollandaise

7. All Items

- Dessert Platter