



Celebrate Pre-Christmas

WITH COPTHORNE HOTEL WELLINGTON
ORIENTAL BAY

\$149* PER PERSON

Includes:

Christmas theme buffet or set menu

welcome glass of bubbles or
non alcoholic option

Christmas theme table set up with
crackers, tea & coffee and room hire
available for the Jerningham Room
or Nicholson Room

add an extra \$20 per person for exclusive use
of one80 Restaurant*

**subject to availability, minimum 60 guests.*

BOOK NOW

Email: iana.allen@millenniumhotels.co.nz

Menu items subject to availability. If you have dietary requirements please
check before making a booking, due to the nature of the event some dietaries
cannot be catered for.

Children under 5 dine for free when accompanied by an adult.

Copthorne

WELLINGTON • ORIENTAL BAY



Menu from
one80 Restaurant's Executive Chef
Chetan Pangam





Pre Christmas

BUFFET MENU

SOUP TO START

seafood chowder or vegetarian option*
served with freshly baked bread rolls & butter

SALAD BUFFET

traditional shrimp & prawn cocktail
pasta salad with smoked Ora King salmon
roast beetroot goats cheese walnut salad
roast beef salad
garden salad with sprouts & vinaigrette dressing

HOT BUFFET

roast turkey with stuffing served with cranberry sauce
roast lamb with caramelised onion & mint gravy
citrus herb crusted fish, fennel & tomatoes
honey roasted pumpkin, kumara & potato
seasonal vegetables with herb butter

DESSERT BUFFET

traditional kiwi pavlova with passion fruit
mixed berry tiramisu
morello cherry tart with custard
chantilly cream & chocolate sauce
tea & coffee
Christmas mince pies

add hot carvery station for \$10 per person

*Menus subject to seasonal availability & changes

*Please advise us if you have any dietary requirements

*Please note this menu is only applicable for 25 guests or more





Pre Christmas

SET DINNER MENU

TO START

bread & dips

a selection of fresh breads | homemade dips & butter | extra virgin olive oil

ENTRÉE (choice of)

cream of honey roasted carrots & cumin soup
crème fraîche

Ora King salmon salad *gf
pickles | fennel | caviar | citrus dressing

pumpkin & sage risotto *gf *v
toasted pumpkin seeds, peas, parmesan

one80 classic caesar salad
*cos lettuce, soft boiled egg, croutons, anchovies, parmesan,
crispy streaky bacon, homemade caesar dressing*

MAINS (choice of)

55 day aged beef striploin
carrot puree | porcini jus

sumac garlic roast lumina lamb rump *gf
carrot puree | chimichurri sauce

sous vide chicken breast *gf
pumpkin puree | traditional stuffing | cranberry

spring vegetable walnut tart *v
pumpkin puree | feta & olive tapenade

All mains are served with
minted gourmet potatoes
steamed asparagus & broccoli with toasted almonds

DESSERTS (choice of)

pavlova with berries, cream and ice cream
pistachio white chocolate entremet | chantilly cream
morello cherry tart | crème anglaise
trio of handcrafted gourmet ice creams & sorbet *gf

TO FINISH

Christmas mince pies

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