Christmas Package

Let us host you and your friends, family or colleagues in some of Wellington’s most iconic venues for a rockin’ ‘round the christmas tree party!
What We Offer

Private Parties

Whatever the size of your group we have rooms that you can hire privately for your Christmas function. From a private boardroom with harbour views for up to 14 guests, to cocktail functions for 600 or anything in between we have rooms that will suit your needs.

Once you have chose the venue for you, our team will work with you to choose your food and beverage and assist you with any other extras you need; music, lighting and entertainment.

Joiner Parties

If you have a smaller group and cannot afford to go all out on your own we have the perfect solution.

This year we will be hosting awesome Christmas parties, with delicious food, entertainment and Christmas decorations and you can purchase tables of 10 and join the party!

Call us for dates and further details.
Five unique rooms that can cater for up to 600 guests. Located on the waterfront this iconic building, Shed 22, houses five fantastic spaces that can work well for all types of functions. The shed was originally a storage shed and had a unique saw tooth roof to allow light to flood into the building, its interiors are full of brick walls and metal beams giving a distinctive industrial vibe.

**The Cable Room**
Can seat up to 180 guests, it has hardwood floors and high ceilings it is easily themed and can even have vehicles inside.

**The Te Aro Room**
Once held the Brewing tanks for Mac’s and has the saw tooth roof exposed, and brick walls making this a great space that is easily themed and can seat up to 220 guests for dinner.

**The Waterfront Room**
Perfect for casual canapes or for seated meals for up to 80 guests or can be opened into the Te Aro for pre dinner drinks. This space overlooks the waterfront and has a large first floor balcony with one of the best views in Wellington, so is great for an informal BBQ.

**The Loft**
Located on level two and is a fun and eclectic space with brick walls, half moon windows, giant poster boards and graffiti art on the walls. Great for groups of up to 100 guests.
The Wardroom

This great function space is located on the lower level of the Yacht Club on Oriental Bay and is nestled between the iconic sheds along the waterfront.

It has a large deck right on the water with views to die for, it is a great spot to enjoy soak up the sun.
We have recently refurbished the rooms at the Basin reserve and will be creating great spaces for meetings and events. The decor, layout, lighting and audio visual have all been designed to create functional spaces for events.

Both rooms are on the ground floor level and are disabled accessible, there is car parking and a drive through entrance.

The Longroom
Located in the RA Vance stand at the Basin Reserve the Longroom overlooks the pitch with ceiling to floor windows the length of the room, high ceilings and an installed bar this room is great for cocktail and dinner events.

The Norwood Room
Housing the prestigious honours board this large room with high ceilings and a view over the Basin Reserve works well for large dinners and social functions.

We work closely with the Basin Reserve Trust so can even arrange ceremonies on the field and put your names up on the scoreboard
The Food

We have created a selection of Christmas themed menus to suit any type of party

If these are not quite what you’re looking for contact us and we can send through our full menu compendium or create a menu to suit your needs

We can cater to all dietary requirements, please discuss with our function manager
BBQ Menu

To Start
Warm Rolls, butter medallions

Salad selection
Californian coleslaw, poppy seed dressing (v, gf)
Spiced orzo pasta salad, dried cranberries, spanish onion, curry mayo (v)
Market salad, pickled relish, cucumber, tomato, peppers, sprouts (v, gf, vegan)

From the Grill
Grilled bratwurst sausages, smoked bbq sauce
Tikka spiced chicken skewers, minted yoghurt dressing (gf)
Grilled Moroccan spiced lamb cutlets, onion relish (gf)

Accompaniments
Oven baked agria potatoes, herbed sour cream (v, gf)

To Finish
Pavlova, whipped cream, kiwifruit, maraschino cherry (gf)
Mini Christmas tartlets
Tea & coffee
Canapés

Cold Selection
Proscuitto wrapped rock melon (gf)
Smoked Marlborough Salmon blinis, asparagus, citrus crème fraiche, micro roquette
Seared duck breast, mango, paw paw salsa, chilli mint (gf)
Turkey rillette, toasted brioche, cranberry relish
Smoked ham mousse, ciabatta crisp, honey mustard relish

Hot Selection
Mushroom arancini, truffle scented mayo (v)
Spiced potato and pea samosa, date and tamarind dressing (v)
Crispy fried pork belly, apple cider puree, crystalised ginger syrup (gf)
Seared prime angus beef, horseradish potato puree, Yorkshire pudding
Lamb kofta, minted yoghurt dressing, pomegranate molasses (gf)
## Buffet Menu

### To Start
- Warm rolls, butter medallions

### Salad Selection
- Californian coleslaw, poppy seed dressing (v, gf)
- Spiced orzo pasta salad, dried cranberries, Spanish onion, curry mayo (v)

### Hot Selection
- Market salad, pickled radish, cucumber, tomato, peppers, sprouts (v, gf, vegan)
- Maple glazed leg of champagne ham, peach and apricot relish
- Chilli plum chicken, orange, spring onion (gf)
- Oven roasted root vegetables, garlic, rosemary (v, gf)
- Spiced cauliflower and chickpea curry, coconut, coriander (v, gf, vegan)
- Steamed coconut rice (v, gf, vegan)

### Dessert Selection
- Christmas plum pudding, brandy anglaise
- Mini meringues, hazelnut cream (gf)
- Tropical fruit cocktail, maraschino cherries, passion fruit syrup (v, gf)

### To Finish
- Mini Christmas mince tartlets
- Tea and coffee

## Table d'hote

### To Start
- Warm rolls, butter medallions

### Set Entrée
- Shrimp and prawn cocktail, iceberg lettuce, Marie rose dressing, lemon (gf)
  - or
  - Platters served to the table
  - Marinated and grilled vegetables, continental meats, olives, NZ brie, pesto, hummus, crostini

### Main Selection
- Sage and onion stuffed turkey medallion, potato fondant, truffled asparagus, cranberry relish, thyme jus
  - or
  - Grilled champagne leg ham, potato fondant, truffled asparagus, peach and apricot chutney, thyme jus (gf)

### Dessert
- Individual Pavlova, lemon curd, poached berries, vanilla bean cream, white chocolate shard (gf)

### To Finish
- Mini Christmas mince tartlets
- Tea and coffee
Finishing Touches

We can help source quotes & arrange any of the following extras:

- Drinks packages
- Evening finger food & snacks
- Pig on a spit
- Handcrafted menus, name place cards
- Seating plans
- Bands & entertainment
- Centerpieces & theming
- Photographers & photobooths

Should anything else pop to mind, let us know, we will only be more than happy to help!
Hope to hear from you soon!

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