
Hilton
AUCKLAND
TINSEL & TIDES
wrap up the year by the water
Hilton
AUCKLAND
2026



BOOK YOUR 2026 END OF YEAR EVENT AT HILTON AUCKLAND AND CELEBRATE 300 METRES OUT TO SEA.

This year, celebrate the season with sea breezes and a sparkling glass in hand. Tinsel & Tides is our relaxed-yet-refined take on end-of-year festivities - where the waves meet the cheer, and your team can toast to a year well done in true coastal style.

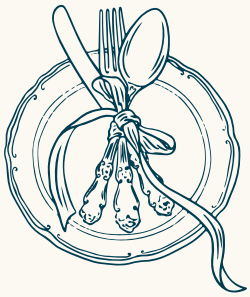
Whether it's a long lunch or a full evening celebration, we've created the perfect setting to close out the year in unforgettable style.

*Terms and Conditions Apply.

End of Year Celebrations

Made Simple

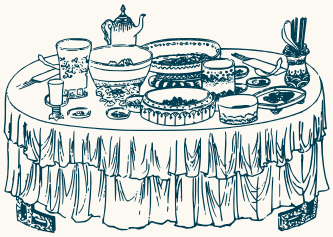
Whether you prefer elegant plated dining or an abundant buffet feast, celebrate the season your way. Both festive packages include a glass of bubbles on arrival and festive table decor.



THE CURATED TABLE | FROM $155 PER PERSON

A thoughtfully curated Christmas dining experience.

Available as a three-course experience, the menu has been crafted to bring people together over exceptional food and genuine hospitality.



THE GRAND FEAST | FROM $170 PER PERSON

A festive buffet experience to bring everyone together.

Enjoy an abundant selection of Christmas favourites, from fresh seafood and carved roasts to indulgent festive desserts, all served in a relaxed and social setting.



THE CURATED TABLE MENU

Three-Course | $155 Per Person

Alternate-drop menu

Includes a glass of bubbles on arrival & festive table decor

ENTREE | SELECT TWO

Salmon Mosaic (F)
mandarin gel, sun-dried cherry tomatoes and smoked wild salmon roe

Spanish Octopus (M)
prepared galician style and finished with a bright lemon dressing

Artisanal Burrata (V, D, N)
creamy burrata served with a charred pesto and toasted almond flakes

MAIN | SELECT TWO

Roasted Market Fish (F, M, G)
paired with local mussels in a white wine marinara broth, served with toasted garlic sourdough

Lamb Medallion (G)
slow red wine braised lamb leg accompanied by a traditional sicilian eggplant caponata and a rosemary-garlic emulsion

Turkey Roulade (N)
tender turkey rolled with a chestnut stuffing, served with sweet potato and a rich cranberry sauce

Charred Cauliflower Timbale (V, D, E)
roasted cauliflower served with a silky aioli sauce and sweet potato crisps

SHARED FESTIVE SIDES | SELECT TWO

Baby Carrots
with manuka honey glaze, thyme, toasted hazelnuts

Duck Fat Roasted Potatoes
with rosemary sea salt, roasted garlic aioli

Charred Broccolini Lemon Zest
with almond crumble, extra virgin olive oil

Summer Garden Salad
with tomato, cucumber, radish, champagne vinaigrette

DESSERT

Festive Panettone (G, D, E, N)
traditional italian festive cake served with a smooth vanilla sauce and warm melted chocolate

The Christmas Star (G, D, E, N)
traditional crisp meringue pavlova, vanilla bean cream and a marinated selection of seasonal berries

The White Christmas (G, D, E, N)
silky greek yoghurt and vanilla bean panna cotta, tangy passionfruit infusion, candied marron glacé and a carrot cake crumble

Dietries : V - Vegetarian
Contains: G - Gluten | D - Dairy | E - Egg | N - Nuts | F - Fish | M - Molluscs | C - Crustaceans



THE GRAND FEAST MENU

90 - 150 Guests | $190 Per Person

151+ Guests | $170 Per Person

Includes a glass of bubbles on arrival & festive table decor

Canapés

Brie & Croissant
wheel of warm french brie cream in crispy croissant

Pâté en Croûte
french charcutier delicacies

The Bites (V)
wild mushroom and black truffle croquette with parmesan cream

Turkey
christmas salad, chestnuts and cranberry

From the Land

The Summer Blossom (V)
artisanal local burrata, zucchini salad, modena balsamic vinegar

The Estate Greens (V)
charred asparagus, green beans, mint leaves, shaved pecorino, toasted hazelnuts

Artisan Basket (V)
freshly baked sourdough, lavosh, cross bread, aromatic butter

From the Sea

Salmon Crown
steamed new zealand salmon, cold-pressed olive oil, wild baby arugula, cherry heirloom tomato salad, marinated red onions

Accompaniments
tomato horseradish sauce, classic cocktail sauce, red wine mignonette, crisp lemon wedges

Carvery & Hot Station

The Festive Roast
slow roasted new zealand lamb scented with wild rosemary, served with a rich pan jus and mint sauce

Honey Glazed Christmas Ham
with festive condiments and seasonal vegetables

Roasted Root Vegetable Wellington (V)
salt-baked white radish encased in golden puff pastry with wild mushroom duxelles and rich vegetable demi-glace

Side Dishes
truffle potato gratin, charred asparagus spears, roasted baby carrots

Sweet Finale

The Christmas Star
traditional crisp meringue pavlova bowls, vanilla bean diplomat cream, macerated seasonal local berries

Panettone
traditional italian christmas cake served with vanilla sauce and chocolate

Festive Confections
dark chocolate and raspberry christmas roulade, artisanal mince pies and gingerbread cookies

Seafood Market | Add $38 Per Person

new zealand oyster, king fish crudo, poached local shrimp, green lipped mussels, assorted condiments with premium sauce

V - Vegetarian



Thirst Quenchers

BEVERAGE PACKAGE | $44 PER PERSON

WINES | SELECT 3

Sparkling Wine Included in Package

Veuve d'Argent Cuvée Prestige Blanc de Blanc, Sparkling Wine, France
Opawa, Sauvignon Blanc, New Zealand
Opawa, Pinot Gris, New Zealand
Yalumba 'Y' Series, Chardonnay Australia
Opawa, Pinot Noir, New Zealand
Yalumba 'Y' Series, Merlot, Australia

Rosé available upon request and subject to availability

BEER AND CIDER | SELECT 2

Mac's 'Freeride' Alcohol-Free Pale Ale Included in Package

Steinlager 'Pure', Lager, New Zealand
Corona, Lager, Mexico
Stella Artois, Lager, Belgium
Mac's Cloudy Apple, Cider, New Zealand
Mac's 'Freeride' Alcohol-Free Pale Ale 0.5%, New Zealand

ASSORTED JUICES AND SOFT DRINKS

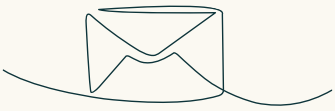
Included in the Package

Bookings & Enquiries

Our events team will be happy to assist with availability, menus and tailoring your celebration to make it truly unforgettable.
Get in touch today!



09 978 2026



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www.hilton.com/hiltonauckland



TERMS & CONDITIONS

The event must be held before 31 January 2027 and is subject to availability. Minimum of 70 guests required. Hilton Auckland has its Terms and Conditions for holding events. Please contact the conference and events team at Hilton Auckland before booking for the complete Terms and Conditions. Other restrictions may apply.



Hilton
AUCKLAND

Hilton Auckland will endeavour to accommodate requests for special meals for customers who have food allergies or intolerances.

We cannot completely guarantee allergy-free meals, due to the potential of trace allergens in the working environment and supplied ingredients.

HILTON AUCKLAND
147 QUAY STREET, AUCKLAND