

Hilton
LAKE TAUPO

OUT OF OFFICE

The inbox can wait

End-of-year celebration packages
for teams & social events

EVERY CELEBRATION INCLUDES

Exclusive use of the Cellar Lounge

Seasonal tablescape & summer festive styling

Bubbles on arrival

Seasonal dining experience

Tea & coffee

CHOOSE YOUR CELEBRATION STYLE

WALK & FORK

FROM $75
PER PERSON

Relaxed casual dining, perfect for mingling. Minimum 20 guests.

OR

TWO-COURSE

FROM $99
PER PERSON

Enjoy a shared feast or alternate drop menu. Includes welcome canapés on arrival. Minimum 30 guests.

Custom beverage packages, bar tabs and beverages on consumption available.

Available November - December 2026

ENQUIRE NOW

laketaupo_sales@hilton.com

+64 7 376 2313

www.hilton.com/laketaupo

Terms and Conditions
Minimum 20 guests for Walk & Fork, and minimum 30 guests for Two-Course Menu. Bookings must be contracted to be held between 01 November 2026 and 23 December 2026. Cannot be used in conjunction with any other offer. Applicable to new bookings only.

WALK & FORK

MENU

Hilton
LAKE TAUPO

Select 3

Add on: $16.50 per item per person

Free-Range Turkey & Cranberry Stuffing | d, g
kumara purée, gingerbread sauce

Hohepa Feta & Avocado | v, d, n
watermelon, pistachio candy, burned orange vinaigrette

Salad Niçoise | sf, se
yellowfin tuna, new potato, quail egg

Minted Summer Peas & Black Forest Ham Soup | d, p, sf
sesame salmon skewer

Beef Short Rib | d, g
pomme dauphine, smoked bone marrow jus

Market Fish | sf, d
lemon risotto, tomato beurre blanc

Chicken Cordon Bleu | d,g
spinach & mozarella, pomme purée

Yellow Tofu Tempura | v,d
rainbow heirloom carrot & ruby chard, carrot & star anise beurre blanc

Cherry Pavlova | d, a
prosecco & hibisbus granita, hokey pokey ice cream

Chocolate Yule Log | d, n
boysenberries, baked apple & marzipan ice cream

Dietary: V - Vegetarian | VE - Vegan

Contains: G - Gluten | D - Dairy | N - Nuts | SE - Seeds
P - Pork | SF - Seafood | A - Alcohol | M - Mustard



TWO COURSE MENU

Hilton
LAKE TAUPO

Welcome Canapés Included

Minted Summer Peas & Black Forest Ham Soup | d, p, sf
sesame salmon bite

Hohepa Feta & Avocado | v, d, n
watermelon, pistachio candy, burned orange vinaigrette

Vegetarian option

Minted Summer Peas Soup | v, d
grilled haloumi cheese candy

Hohepa Feta & Avocado | v, d, n
watermelon, pistachio candy, burned orange vinaigrette

Mains | Shared Feast or Alternate Drop

Free-Range Turkey & Cranberry Stuffing | d, g
kumara purée, roasted kinloch honey vegetables, gingerbread sauce

First Light Wagyu Beef Brisket | d, g
pomme dauphine, asparagus, smoked bone marrow jus, sauce ravigote

Vegetarian Option

Yellow Tofu Tempura | v, d
rainbow heirloom carrot & ruby chard, carrot & star anise beurre blanc

Dessert

Cherry Pavlova | d, a
prosecco & hibiscus granita, hokey pokey ice cream

Chocolate Yule Log | d, g
boysenberries, baked apple & marzipan ice cream

Dietary: V - Vegetarian | VE - Vegan
Contains: G - Gluten | D - Dairy | N - Nuts | SE - Seeds
P - Pork | SF - Seafood | A - Alcohol | M - Mustard

BEVERAGES

MENU

Hilton
LAKE TAUPO

On Consumption

To a Bar Tab or Guest Pays Own

Bubbles, White and Red Wine from $17 per glass or $84 per bottle
Beers from $12 each
Cider from $13 each
House Spirits from $13 each
Cocktails from $22 each
Mocktails from $14 each
Soft drink and Juices at $7 each

Golden Beverage Package

From $55 per person

Includes choice of:

- One Sparkling
- One White Wine
- One Red Wine
- Two Beers
- One Cider
- Selection of Soft Drinks and Juices

House Spirits, Cocktails and Mocktails may be added on consumption