PRIVATE FUNCTION

INFORMATION



The Thistle Inn is your ideal meeting venue...

Time. It changes things.

Denim shapes change, food trends fade, and music - well,

there's a new genre every week.
But there's one thing that always stays the same.
And that's the art of good hospitality.

Making people feel welcome, serving the best, facilitating good times:

that never goes out of fashion.

The Thistle Inn may have been around for over 180 years.
But it's not our building that's iconic.
It's our constant, unwavering hospitality.

Tried, tested and loved for over 180 years.

WHY THE THISTLE

HISTORIC CHARACTER, THOUGHTFUL HOSPITALITY, VERSATILE SPACES FOR MEMORABLE GATHERINGS.

The Thistle is the ultimate function venue, boasting a unique historic setting alongside exceptional modern service to celebrate any occasion.



CHARACTER

New Zealand's oldest pub, lovingly restored with historic charm, warmth and atmosphere.



SERVICE

An experienced events team dedicated to personalised service from enquiry to execution.



FLEXIBLE SPACES

A variety of private spaces across two levels to suit meetings, dinners, cocktail functions and celebrations.



CENTRAL LOCATION

Located in Thorndon, just minutes from Wellington Station and the CBD with easy access for you and your guests.



CATERING

Seasonal menus crafted with care, paired with curated drinks and flexible catering options.



AV REQUIREMENTS & EXTRAS

We have sound systems and a microphone available throughout the building, and data projectors/screens.

A HISTORIC VENUE IN THE HEART OF WELLINGTON, DESIGNED FOR GATHERINGS THAT MATTER.

OUR FUNCTION SPACES



THE MAIN BAR

Perfect for large celebrations, cocktail functions and memorable gatherings.

UP TO 150 GUESTS



KATHERINE MANSFIELD ROOM

A light-filled private room perfect for dinners, meetings and smaller functions.

UP TO 35 GUESTS



GEORGE'S ROOM

A private upstairs space ideal for larger dining groups and corporate gatherings.

UP TO 50 GUESTS



MARQUEE

A relaxed all-weather space suited to drinks, celebrations and cocktail events.

UP TO 60 GUESTS

See individual space descriptions on following pages.
Otherwise skip to catering starting on page 10.

MAIN BAR



CAPACITY

Cocktail Function

150pax

Seated Dining

100pax

Our wonderfully inviting main bar is the largest of our event spaces. Its charming atmosphere can cater for any occasion.

HIGHLIGHTS

- Glass floor to view our historic original cellar
- Direct bar acces
- Roaring fire in the winter

Whether you're hosting a wedding reception or a rocking 21st birthday, this space can do it all.

KATHERINE MANSFIELD ROOM



CAPACITY

Cocktail Function

35pax

Seated Dining

28pax

The Katherine Mansfield room is located upstairs and is tucked away from the rest of the building. The perfect space for a private dinner or intimate private functions.

HIGHLIGHTS

- Light and airy space
- Polished wooden floors
- Tucked away
- Views

"It was so nice to have our own space, especially with a variety of ages present. The staff were amazing, very accommodating and friendly".

- Katherine Mansfield Room Guest

GEORGE'S ROOM



CAPACITY

Cocktail Function

50pax

Seated Dining

42pax

The George's Room is an ambient private space located upstairs.

Fantastic for larger seated dining parties that wish for a little more privacy.

HIGHLIGHTS

- Private space
- Stylish & modern
- Ambient fireplace
- Equipped with its own bar, on request

The George's room can connect with the covered marquee area, enabling increased capacity of 110pax for larger cocktail receptions.

MARQUEE



CAPACITY

Cocktail Function

60pax

Our marquee space is one with style.

Offering an al fresco style space which can be utilized all year round

HIGHLIGHTS

- Al fresco style
- Festoon lights
- Fairy lights
- Disco ball

This casual space offers a relaxed atmosphere for drinks, family gatherings and cocktail events.





PRIVATE FUNCTION CATERING PACKAGES

PACKAGE 01

30-40 people | $650

1 x Antipasto Selection

Chorizo, pastrami, cured pork, olives, taramasalata, stuffed pepper, artichokes, Kapiti cheeses - Blue, Cumin seed Gouda, Smoked Havarti, toasted bread, crackers GF*

2 x Hot Meat Selection

Beef, chilli & lime meatballs, Grilled lamb koftas, Pork & chive dumplings, Fried chicken GF*, DF*

2 x Fish and Chips

Battered fish of the day, prawns, chips, aioli, tomato sauce

PACKAGE 02

40-60 people | $980

1 x Antipasto Selection

Chorizo, pastrami, cured pork, olives, taramasalata, stuffed pepper, artichokes, Kapiti cheeses - Blue, Cumin seed Gouda, Smoked Havarti, toasted bread, crackers GF*

3 x Hot Meat Selection

Beef, chilli & lime meatballs, Grilled lamb koftas, Pork & chive dumplings, Fried chicken GF*, DF*

3 x Fish and Chips

Battered fish of the day, prawns, chips, aioli, tomato sauce

VE - Vegan **V** - Vegetarian **GF** - Gluten free **DF** - Dairy Free
* - Can be adapted to dietary requirement
Menu and prices subject to change

PRIVATE FUNCTION CATERING PACKAGES

PACKAGE 03

60-80 people | $1200

2 x Antipasto Selection

Chorizo, pastrami, cured pork, olives, taramasalata, stuffed pepper, artichokes, Kapiti cheeses - Blue, Cumin seed Gouda, Smoked Havarti, toasted bread, crackers GF*

3 x Hot Meat Selection

Beef, chilli & lime meatballs, Grilled lamb koftas, Pork & chive dumplings, Fried chicken GF*, DF*

2 x Fish and Chips

Battered fish of the day, prawns, chips, aioli, tomato sauce

1 x The Hot Veg

Broccoli cheese bites, charred seasonal vegetable skewers, confit potatoes with rosemary salt, falafel bites V

VE - Vegan **V** - Vegetarian **GF** - Gluten free **DF** - Dairy Free
* - Can be adapted to dietary requirement
Menu and prices subject to change

PRIVATE FUNCTION MENU

PLATTERS

Designed as nibbles for 10-15 guests

HOT MEAT SELECTION | $170

Beef, chilli & lime meatballs, Grilled lamb koftas, Pork and chive dumplings, Fried chicken GF*, DF*

THE HOT VEG | $100

Broccoli cheese bites, charred seasonal vegetable skewers, confit potatoes with rosemary salt, falafel bites V

FISH AND CHIPS | $95

Battered fish of the day, prawns, chips, aioli, tomato sauce

CHEESEBOARD | $185.50

Kapiti cheeses- Smoked Havarti, Cumin seed Gouda, Ramara, Blue, fresh fruit, crackers, toasted bread V, GF*

ANTIPASTO SELECTION | $200

Chorizo, pastrami, cured pork, olives, taramasalata, stuffed pepper, artichokes, Kapiti cheeses - Blue, Cumin seed Gouda, Smoked Havarti, toasted bread, crackers GF*

HUMMUS | $87.50

Homemade hummus, dukkah, crispy chickpeas, olive oil. Toasted bread, crackers, vegetable crudités GF*, V, VE*

THE MEZZE | $200

Kapiti cheeses- Smoked Havarti, Cumin seed Gouda, Ramara, Blue, Hummus, artichokes, olives, stuffed peppers, toasted bread, crackers V, GF*

HAM BAP STATION

Available for 50 guests & above
$22 per person

Roasted ham on the bone, with house made honey mustard glaze

Roast vegetable medley

Seasonal fresh leaf salad, dressing

Freshly baked bread rolls (GF available)

Selection of accompanying sauces

Tomato & cucumber

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PRIVATE FUNCTION MENU

CANAPÉS

$4.50 per Item per person OR $13 for 3 Items per person
(Minimum of 30 per item)

COLD

Blinis:
- Cream cheese, date, walnut (VE on request), V
- Smoked salmon, kelp dust, cream cheese & chives

Carbonara devilled eggs GF

Smoked Kahawai rillette, prawn cracker

HOT

Beef, chilli & lime meatballs (on sticks)GF, DF

Broccoli cheese bites V

Arancini of the moment V

Grilled lamb koftas, tzatziki GF

Tempura prawns, preserved lemon aioli DF*

Charred seasonal vegetable skewers GF, V, VE*, DF*

SWEET

Chocolate Brownie V, GF*

Raspberry profiteroles V

Classic NZ lolly cake V

Mini pavlova, cream, lemon curd, fruit

VE - Vegan **V** - Vegetarian **GF** - Gluten free **DF** - Dairy Free
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FRIDAY
SPECIALS
$2
OYSTERS
FREE
WHITEBAIT
FRITTERS
BAND
OF THE
MONTH
FISH N CHIP
FRIDAYS
$20

FREQUENTLY ASKED QUESTIONS

Is there a venue hire charge and/or a deposit?

We do not charge a venue hire fee, but do have minimum spend requirements.

Am I responsible for cleaning the venue afterwards?

No, we will take care of all the cleaning. If additional cleaning is required above the normal use of the premises, a cleaning fee of $300 will be applied.

Do you cater for special dietary requirements?

We sure do - we offer a variety of gluten free, dairy free and any other special requirements you may have. The chefs ensure that you are well catered for. Before the event, just let us know the names of the people with special dietary requirements and we will make sure everything is taken care of and they get great food that matches their needs.

Can Thistle Inn provide decorations?

No decorations are provided by The Thistle Inn.

When do I settle the bill?

The bill will need to be settled on the night unless prior arrangement has been made with the General Manager.

Is a microphone and audio-visual equipment available?

We have a cordless handheld microphone available for use. Subject to availability. Three of our rooms have fixed data projectors and screens.

Can we bring in our own alcohol and food?

The Thistle Inn holds an on-licence, which permits alcohol to be sold and consumed on the premises. All alcohol must be provided by us. We do not allow BYO. The only external catering we allow is celebration cakes.

Will I have a dedicated person on the day?

Yes we have one point of contact for you, who you will be notified of, prior to your arrival. They are there to make sure you have everything you need and to ensure any catering is ready when required.

FREQUENTLY ASKED QUESTIONS

Can we bring in and play our own music?

Yes, we have recently installed a state of the art music system that can be isolated to each space via aux.

Could there be more than one function held in one day?

Yes, as we have multiple function rooms, however these functions will not overlap as each area is completely private.

Is there a hire fee for crockery, glassware, staff, tables or chairs?

No, you will not be charged extra to use The Thistle Inn's equipment.

Is there a time that my event has to finish by?

Our licence runs until midnight, we ask all guests to depart by 12am.

Do you allow all decorations?

We do allow most decorations but ask that you are mindful of the walls. No pins or tacks please. We do not allow open candles due to the fire hazard.

Do you have a dance floor?

We can clear an area for dancing without a problem.

How do we go about booking the venue?

If you wish to book one of our function spaces, please contact:

liv@thistleinn.co.nz OR phone **04 887 8797.**


FRIDAY
SPECIALS
$2
OYSTERS
FREE
$20



GOOD TIMES THAT STAND THE
TEST OF TIME

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