WEDDING PACKAGE

INFORMATION



The Thistle Inn - A centrepiece of the city's social life.

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

RICH IN CHARACTER & LOVINGLY RESTORED, THE THISTLE INN IS THE PERFECT LOCATION FOR EVERY OCCASION.

Proudly entertaining Wellingtonians for over 180 years, the Thistle is living proof that great hospitality is timeless.

We know how daunting the task of planning your wedding can be, so to make the planning process easier, we have released a series of wedding packages. These packages create a fantastic canvas to use as the base for your wedding vision. We have a range of packages to suit all styles and budgets.

The following are included when you book your wedding at The Thisle Inn:

- Dedicated event coordinator
- Exclusive use of your chosen space (earlier access for decoration, subject to availability)
- Tables set with white linen tablecloths
- Branded paper napkins
- Glassware
- Cutlery & dinnerware
- Clothed cake table with cake knife
- In house sound system
- All catering and wait staff
- Venue set up and clean up

Travel Information

- 11km to Wellington Airport
- 130 km to Wellington central bus station
- 270m to Wellington railway station
- 270m to the nearest hotel. Quest on Thorndon
- 650m to The Bolton Hotel

POINT OF CONTACT
Liv Harris-Rhodes | Events Manager
liv@thistleinn.co.nz

OUR FUNCTION SPACES



THE MAIN BAR

Perfect for large celebrations, cocktail functions and memorable gatherings.

UP TO 180 GUESTS



KATHERINE MANSFIELD ROOM

A light-filled private room perfect for rehearsal dinners or smaller wedding gatherings.

UP TO 35 GUESTS



GEORGE'S ROOM

A private upstairs space ideal for larger dining groups or cocktail events.

UP TO 50 GUESTS



MARQUEE

A relaxed all-weather space suited for wedding ceremonies, celebrations and cocktail events.

UP TO 60 GUESTS

Detailed floor plans and capacities available on the following pages.

MAIN BAR



CAPACITY

Cocktail Function

180pax

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
- Added versatility to connect with covered marquee area
- Equipped with its own bar

The George's room can connect with the covered marquee area, enabling increased capacity of 120pax for larger cocktail receptions.

MARQUEE



CAPACITY

Cocktail Function

60pax

Seated Dining

36pax

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.





BAR OPTIONS

OPEN BAR

Includes all spirits, wines, soft drinks.
You let us know what your comfortable maximum tab is.

SUBSIDISED DRINKS

Both guests & hosts pay a part. E.g. Heineken is $11. If you decide to do a $5 subsidy, $5 will be added to your tab, the guest pays the remaining $6.
You let us know what your comfortable maximum is.

CASH BAR

No tab. Guests pay for their own drinks.

All tab limits can be adjusted on the day.

WEDDING SET MENU

$70PP

Guests will be able to select Mains on the day.

TO BEGIN

House baked focaccia, marmite butter

ENTRÉE

Beetroot carpaccio, almonds, burrata, mint, awatoru honey*

MAIN

Fish of the day, seasonal greens, potato, capers, burnt prawn sauce*

Lamb rump, polenta, broccolini, kumara crisps, jus*

Wild mushroom risotto, pecorino, truffle oil, fried enoki**
Can be adapted to Vegan

DESSERT

Chocolate mousse, blueberry compote, white chocolate soil*
Can be adapted to Vegan

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

WEDDING SET MENU

$85PP

Guests will be able to select dishes on the day.

TO BEGIN

House baked focaccia, marmite butter

ENTRÉE

Beetroot carpaccio, almonds, burrata, mint, awatoru honey*

Chilled prawns, honey ranch, nori, crispy rice cracker*

MAIN

Fish of the day, seasonal greens, potato, capers, burnt prawn sauce*

Lamb rump, polenta, broccolini, kumara crisps, jus*

Wild mushroom risotto, pecorino, truffle oil, fried enoki**
Can be adapted to Vegan

DESSERT

Chocolate mousse, blueberry compote, white chocolate soil*
Can be adapted to Vegan

Sticky date pudding, ginger gelato, toffee sauce*

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

WEDDING SET MENU

$120PP

Guests will be able to select dishes on the day.
Includes a complimentary bottle of bubbles for the bride & groom.

TO BEGIN

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

ENTRÉE

Beetroot carpaccio, almonds, burrata, mint, awatoru honey*

Chilled prawns, honey ranch, nori, crispy rice cracker*

MAIN

Fish of the day, seasonal greens, potato, capers, burnt prawn sauce*

Lamb rump, polenta, broccolini, kumara crisps, jus*

Wild mushroom risotto, pecorino, truffle oil, fried enoki**
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DESSERT

Chocolate mousse, blueberry compote, white chocolate soil*
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MIX & MINGLE

RECEPTION OPTIONS

Base items that can be combined to suit yout vision

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

PLATTERS

Designed as nibbles for 10-15 guests

ANTIPASTO SELECTION | $200

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

CHEESEBOARD | $185.50

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

THE MEZZE | $200

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

HUMMUS | $87.50

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

LARGER BITES:

Mini gourmet beef burgers, smoked cheddar, tomato $14pp

Fish & Chip boats $14pp

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Menu and prices subject to change

MIX & MINGLE

CANAPÉS

Perfect as a pre dinner nibble or a light bite.
$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
* - Can be adapted to dietary requirement
Menu and prices subject to change

ADDED TOUCHES



LIVE MUSIC

If you would like to have live music to set the mood on your special day, please let us know. We have great contacts with local musicians and bands to suit every budget.

WEDDING RECEPTION

We have some lovely spaces to have your special ceremony with us.
The cost to have your ceremony with us is **$400.**
Let us know to discuss space options.

BUBBLES/ CHAMPAGNE

Bubbles on arrival for each guest	$12pp
Champagne on arrival for each guest	$22pp
1/2 glass of toast bubbles:	$6pp
1/2 glass of toast champagne:	$11pp

EXTRAS:

Personalised menus, seating plan & place setting cards (Includes design & printing) **$300**

White linen napkins **$1.50pp**

ADDED TOUCHES

WINE FOR THE TABLE

(available with seated dining options only)

One bottle of house red & white wine for the table. Per 6 guests: **$120**
One bottle of premium red & white wine for the table. Per 6 guests: **$145**

Please select from the following options.
Subject to availability.

WHITE WINES

HOUSE:

Whyte Estate | Sauvignon Blanc | Marlborough

PREMIUM:

Auntsfield | Sauvignon Blanc | Marlborough
Wet Jacket | Pinot Gris | Central Otago
Nautilus | Albarino | Marlborough
Bogle | Chardonnay | California

RED WINES

HOUSE:

Kahurangi Estate | Pinot Noir | Nelson

PREMIUM:

Putangi | Pinot Noir | Central Otago
Knappstein | Shiraz | South Eastern Australia
Theory & Practice | Syrah | Hawke's Bay
Alexia-Gentle Girl | Pinot Noir Rose | Wairarapa

*Wine & prices subject to change.

FREQUENTLY ASKED QUESTIONS

The following information will provide you with answers to our most frequently asked questions.

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.

Can you provide a celebrant?

Please arrange your preferred celebrant or minister. The New Zealand government provides a comprehensive list of celebrants on its website **celebrants.dia.govt.nz**

Payment?

The bill will need to be settled 48 hours prior, unless arrangement has been agreed with your event coordinator.

Do you allow decorations?

We do allow most decorations but ask that you are mindful of the walls. No pins please. Removable command strips are welcome.

Can I use any external vendors?

Yes, you are very welcome to use any supplier to theme, decorate and entertain at your wedding. Please provide us with contact information, so we can coordinate access.

Can we bring in and play our own music?

You will not be charged extra to use our music system. We have recently installed a state of the art music system that can be isolated to each space.

FREQUENTLY ASKED QUESTIONS

The following information will provide you with answers to our most frequently asked questions.

Do you have a dance floor?

We can clear an area for dancing without a problem.

How late can we stay?

Our licence runs until midnight, we ask all guests to depart by 12:15am.

Do you require a deposit?

Yes. A non refundable deposit of $500 is required. This will be put towards any minimum spend requirements.

What is the minimum spend?

Minimum spends vary between spaces. Please ask your coordinator for specific details.

Is a microphone and audio visual equipment available?

We have a cordless handheld microphone available for hire ($50). Depending on which space you select, we also have projectors & screens available for hire ($200). All equipment is subject to availability.

Is parking available?

Street parking is available on Mulgrave St and Kate Sheppard Place. Wilson parking is available on Kate Sheppard Place and Thorndon Quay. There is also Stadium parking available when no games are taking place.

Am I responsible for cleaning the venue afterwards?

No, we will take care of all the cleaning.

Do all prices include GST?

Yes, all quoted pricing is inclusive of GST.

TERMS & CONDITIONS

1. RESPONSIBILITY
Clients will be responsible to ensure orderly behaviour of their guests. The Thistle Inn retains the right to adjust any setup to ensure fire and safety regulations are not breached.

2. DAMAGES
Clients will assume responsibility for any damage suffered to the Thistle Inn during the course of their event.

3. DELIVERIES
Delivery and collection of goods must be arranged with your coordinator. Any goods left on the premises must be collected after the event. The Thistle Inn will take all necessary care, but accepts no responsibility for damage or loss of property left during or after the event.

4. FINAL DETAILS
All final details, menus, beverages, room setup, AV requirements, timings- must be confirmed a week prior to the event.

5. FOOD & BEVERAGE
Only food and beverage purchased from The Thistle Inn can be consumed on the premises. With the exception of celebration cakes.

6. PAYMENT
Any minimum spend outlined, is required to be paid by the client. This does not include any payment from guests attending the event. The bill will need to be settled 48 hours in advance. Unless arrangements have been agreed with your event coordinator.

GOOD TIMES THAT STAND THE
TEST OF TIME

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