



# Wedding Package

## INFORMATION





Let our History,  
become a part of yours



# Host your special day between walls that ooze history and charm

Our unique slice of Wellington history, has been lovingly restored to become the perfect location for events and gatherings that ooze atmosphere and character.

Established in 1840, The Thistle Inn is the oldest pub in New Zealand.

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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 Thistle 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  
130m 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

Jess Mumby  
Events Manager  
jess.mumby@thistleinn.co.nz



## Space Information

### Marquee

**Capacity:**

15 - Aisle seated

30 - Aisle standing

50pax - Cocktail reception

Our marquee space is one with style. Offering an al fresco style space which can be utilized all year round. Filled with festoon lights, fairy lights, and its very own disco ball, this casual space offers a relaxed atmosphere for drinks, family gatherings and cocktail events.

*"We had the main bar for the ceremony and reception and the marquee in between, the staff were lovely, the food was delicious & there were many wines!"*

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**Tim, 2019**



# Our Function Spaces



## The George's Room

### Capacity:

- 42 - Seated reception
- 50 - Cocktail reception
- 30 - Aisle Seated

The George's Room is an ambient private space located upstairs. Effortlessly stylish and modern decor with an ambient fireplace.

Fantastic for larger seated dining parties that wish for a little more privacy, and has the added versatility to connect with the covered marquee area, enabling increased capacity for larger cocktail receptions. This room is equipped with its own bar, which can be staffed for receptions with over 80+ guests.

*The waiting staff were outstanding providing friendly and professional service, while the kitchen staff produced impeccable meals and catered for a wide range of dietary requirements with ease. All this within a warm and welcoming pub ambiance. Our guests are still raving about The Thistle days after the event! Thank you to The Thistle Inn for making our special day that much more special.*

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Mark & Alice 2019

# Our Function Spaces

## Main Bar

### Capacity:

100 - Seated reception

180 - Cocktail reception

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

Highlights include a glass floor to view our historic original cellar, direct bar access and a roaring fire in the winter. This space can do it all.

*“Just wanted to thank you and the team for Sat night. We had a great time and Emma looked after us very well. Great venue and set up.”*

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**Paul, 2019**





# Our Function Spaces



## The Katherine Mansfield Room

### Capacity:

- 26 - Seated reception
- 30 - Cocktail reception
- 25 - Aisle seated

The Katherine Mansfield room is a light and airy space with white walls and polished wooden floors. It is located upstairs and is tucked away from the rest of the building. This room offers a relaxed, stylish atmosphere and views of the ranges.

*“The food was amazingly presented, and tasted wonderful. We had some interesting dietary requirements in the group and they catered beautifully for them.”*

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**David, 2019**







## Bar Options

All tab limits can be adjusted on the day

### Open Bar

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

### Subsidised drinks

Both guests & hosts pay a part. E.g Heineken is \$11. If you decided 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 tab maximum is.

### Cash Bar

No tab. Guests pay for their own drinks.

# Wedding Set Menu



## Family Feast \$65pp

All food will be served on platters to the table, to share, family style.  
Vegetarian options available upon request.

### To Begin

Sourdough Cob loaf, herbed butter

### Main

Please select from one of the following:

- Roast ham, with housemade honey mustard glaze
- Medium rare fillet of beef  
*(additional \$5 per person)*
- Slow roasted lamb with rosemary crust

### Salads & Vegetables

Please select two of the following:

- Garlic roasted potatoes **GF, DF**
- Green leaves, tomato, edamame beans, pecorino, crispy shallots  
**GF, V**
- Creamy mashed potatoes, fresh parsley **GF, V**
- Roasted vegetable medley  
**GF, DF, V, VE**
- Duck fat potatoes **GF**

### Dessert: Petit Fours

- Decadent double chocolate brownie bites **V, GF\***
- Lemon & lime tart slices
- Chocolate dipped strawberries **GF**

**VE** - Vegan   **V** - Vegetarian   **GF** - Gluten free   **DF** - Dairy Free

*\* - Can be adapted to dietary requirement*

*Menu subject to change and seasonal availability*

# Wedding Set Menu



## Something Alternative \$72

Please select two options from each course.  
To be served alternately between guests.

### Entrée

- Scallops, black pudding, mash potato & jus
- Crumbed mozzarella, confit vine tomato, pesto **V**
- House made duck liver pate, toast bread, orange marmalade

OR served between tables of 6 guests minimum

Antipasto selection of cured meats, New Zealand cheeses, olives

### Main

- Oven baked market fish, potato, spinach, capers, lemon butter sauce **GF**
- Buttercup risotto, sage, chilli oil, pecorino **GF, DF\*, V, VE**
- Pan-roasted/Oven-baked lamb rump, kumara mash, mint gremolata, jus **GF**

### Dessert

- Lemon & lime tart, vanilla gelato
- Vegan chocolate mousse **GF, DF\*, V, VE**
- White chocolate cheesecake

**VE** - Vegan **V** - Vegetarian **GF** - Gluten free **DF** - Dairy Free

\* - Can be adapted to dietary requirement

Menu subject to change and seasonal availability

# All Inn \$99pp

This menu is à la carte. Guests will be able to select dishes on the day.  
Includes a complimentary bottle of bubbles for the bride and groom.

## To Begin

- **Antipasto Grazing Board for the table:** Pastrami, cured pork, olives, taramasalata, stuffed pepper, Kapiti cheeses- Blue, Cumin Gouda, Havarti, toasted bread, crackers **GF\***  
OR
- **The Mezze:** Hummus, artichokes, mixed vegetables, olive dip, Kapiti cheeses- Havarti, Cumin Gouda, Ramara, Blue, stuffed peppers, marinated olives, toasted bread, crackers **VE\*, V, GF\***

## Entrée

- Duck liver pate, orange marmalade, toast
- Confit pork belly, shikate & aubergine puree, jus **GF**
- Burrata, basil, heirloom tomatoes, croutons **GF, V**

## Main

- Venison short loin, crushed edamame, dukkah glazed baby carrot, jus **GF, DF\***
- Fish of the day, chickpea puree, crispy seaweed, anchovy butter **GF**
- Wakanui short rib, golden kumara puree, charred leeks, jus **GF**
- Buttercup risotto, sage, chilli oil, pecorino **GF, DF\*, V, VE**

## Dessert

- Sticky date cake, caramel sauce, ginger gelato
- Chefs choice of trifle
- Dark chocolate mousse, whisky caramel sauce, raspberry dust **GF**

**VE** - Vegan **V** - Vegetarian **GF** - Gluten free **DF** - Dairy Free

\* - Can be adapted to dietary requirement

Menu subject to change and seasonal availability

# Mix & Mingle Reception Options

Base items that can be combined to suit your vision

## Create your own Bap Station

Designed for one bap per person \$22  
- Add extra rolls \$1pp

Selection of freshly baked artisan bread rolls  
(Gluten free available)

- Seasonal fresh leaf salad, dressing
- Roast vegetable medley
- Selection of accompanying sauces
- Tomato & cucumber
- Roasted ham on the bone, with house made honey mustard glaze

## Platters

Designed as nibbles for 10-15 guests

(Gluten free bread & crackers available at no extra cost)

- **Antipasto selection:** Pastrami, cured pork, olives, taramasalata, stuffed pepper, Kapiti cheeses- Blue, Cumin Gouda, Havarti, toasted bread, crackers **GF\*** - \$200
- **Cheeseboard:** Kapiti cheeses- Havarti, Cumin Gouda, Ramara, Blue, Crackers, toasted bread, grapes, housemade chutney **V, GF\*** - \$185.50
- **The Mezze:** Hummus, artichokes, mixed vegetables, olive dip, Kapiti cheeses- Havarti, Cumin Gouda, Ramara, Blue, stuffed peppers, marinated olives, toasted bread, crackers **VE\*, V, GF\*** - \$200
- **Hummus:** Homemade hummus, preserved lemon, olive oil. Toasted bread, crackers, vegetable crudités **GF\*, V, VE\*** - \$87.50

### Larger Bites

- Mini gourmet beef burgers, smoked cheddar, tomato \$14pp
- Fish & Chip boats \$14pp

**VE** - Vegan **V** - Vegetarian **GF** - Gluten free **DF** - Dairy Free

\* - Can be adapted to dietary requirement

Menu subject to change and seasonal availability



# Canapés

Perfect as a pre dinner nibble or a light bite

Minimum 30 people; \$4.50 per item per person  
or 3 items for \$13 per person

## Cold

- Bellinis
  - Cream cheese, date, walnut  
(VE on request) V, GF\*
  - Red onion, tomato, basil GF\*, VE, V, DF\*
  - Smoked salmon, kelp dust, cream  
cheese & chives GF\*
- Spiced chilli prawn skewers, lime aioli GF, DF\*
- Harissa chicken cos cups GF
- Bocconcini, tomato & basil skewers GF, V

## Hot

- Beef, chilli & lime meatballs (on sticks) GF, DF
- Chicken, Lemongrass & ginger balls (on sticks)  
GF, DF\*
- Broccoli cheese bites V
- Tempura prawns, malt vinegar aioli DF\*
- Charred seasonal vegetable skewers GF, V,  
VE\*, DF\*
- Grilled lamb koftas, tzatziki GF

## Sweet

- Chocolate brownie V, GF\*
- Strawberry & white chocolate profiteroles V
- Seasonal fresh fruit kebabs GF, DF, V, VE
- Macarons

VE - Vegan V - Vegetarian GF - Gluten free DF - Dairy Free

\* - Can be adapted to dietary requirement

Menu subject to change and seasonal availability

# Added Touches



The following items can be added to make your day extra special

**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 Ceremony:** 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.

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

White linen napkins \$1.50pp

Prosecco on arrival for each guest: \$12pp  
Champagne on arrival for each guest: \$22pp

½ glass of toast bubbles: \$6pp  
½ glass of toast champagne: \$11pp



Wine for the table (available with seated dining options only)

One bottle of house red & white wine for the table. Per 6 guests: \$110  
One bottle of premium red & white wine for the table. Per 6 guests: \$135

Please select from the following options  
Subject to availability

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## House White Wines

Middleditch | Sauvignon Blanc | Martinborough  
Pencarrow | Chardonnay | Martinborough  
Trout Valley | Pinot Gris | Nelson

## Premium White Wines

Auntsfield | Sauvignon Blanc | Marlborough  
Tony Bish | Chardonnay | Hawke's Bay  
Petane Station | Pinot Gris | Hawke's Bay  
Nautilus | Albarino | Marlborough  
Urlar | Riesling | Gladstone

## House Red Wines

Mt Beautiful | Pinot Noir Rose | North Canterbury  
Kahurangi Estate | Pinot Noir | Nelson  
Tilia | Malbec | Mendoza  
Nugan | Shiraz | South Eastern Australia

## Premium Red Wines

Palliser | Pinot Noir Rose | Martinborough  
Urlar | Pinot Noir | Gladstone  
Misha's Cantata | Pinot Noir | Central Otago  
Black Barn | Merlot Cabernet | Hawke's Bay  
Theory & Practice | Syrah | Hawke's Bay  
Jim Barry | Cabernet Sauvignon | Coonawara

# Frequently Asked Questions

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

## Payment?

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

## 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](http://celebrants.dia.govt.nz)

## Is parking available?

Street parking is available on Mulgrave 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.

## 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.

## Do all prices include GST?

Yes, all quoted pricing is inclusive of GST.

## Do you allow all decorations?

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

# Frequently Asked Questions

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

## 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.

## 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.

## Do you have a dance floor?

We can clear an area for dancing without a problem.

## How late can we stay?

Our license 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.

## Am I responsible for cleaning the venue afterwards?

No, we will take care of all of the cleaning.





# Terms & Conditions

## 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.

## Final Details

All final details, menus, beverages, room setup, AV requirements, timings. Must be confirmed a week prior to the event.

## Damages

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

## Food & Beverage

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

## 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.

## 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.

Let our history become  
a part of yours »————«



[www.thistleinn.co.nz](http://www.thistleinn.co.nz)