



CHRISTMAS FUNCTION

INFORMATION





Celebrate Christmas at the timeless Thistle Inn



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.



OUR FUNCTION SPACES



Whether you're planning an end-of-year celebration, Christmas lunch, festive dinner or corporate gathering, The Thistle Inn offers a range of beautiful spaces to suit. From intimate private dining experiences to larger cocktail-style events, we'll help create a memorable occasion for your team, clients or loved ones.



MAIN BAR

A lively and character-filled space, perfect for larger celebrations, cocktail events and end-of-year gatherings.

 **UP TO 180 GUESTS**



MARQUEE

A relaxed al fresco-style space offering a casual atmosphere for Christmas drinks, lunches and social events.

 **UP TO 60 GUESTS**



KATHERINE MANSFIELD ROOM

A light-filled private room ideal for intimate Christmas lunches, dinners and smaller team celebrations.

 **UP TO 35 GUESTS**



GEORGE'S ROOM

Private upstairs room ideal for festive dining and team celebrations. Connects to the marquee for larger events.

 **UP TO 120 GUESTS**

Detailed floor plans, capacities and pricing
available on the following pages.



MAIN BAR



Our wonderfully inviting main bar is the largest of our event spaces.

Its charming atmosphere can cater for any occasion.

This place can do it all.



HIGHLIGHTS

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



MAXIMUM GUESTS 180PAX



MARQUEE



Our marquee space is one with style. Offering an al fresco style space which can be utilized all year round.

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



HIGHLIGHTS

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



MAXIMUM GUESTS 60PAX



KATHERINE MANSFIELD ROOM



The Katherine Mansfield room is a light and airy space. 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.



HIGHLIGHTS

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



MAXIMUM GUESTS 35PAX



GEORGE'S ROOM



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

Fantastic for larger seated dining parties that wish for a little more privacy, and can connect with the covered marquee area, enabling increased capacity for larger cocktail receptions.



HIGHLIGHTS

- Stylish & modern
- Ambient fireplace
- Added versatility to connect with covered marquee area
- Equipped with its own bar



MAXIMUM GUESTS 30PAX OR 120PAX WITH MARQUEE



CHRISTMAS FUNCTION 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



CHRISTMAS FUNCTION 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**



CHRISTMAS FUNCTION PACKAGES



CANAPÉS

Cream cheese, date, walnut blini
(VE on request), V

Chilled garlic prawn skewers, lime aioli
DF*

Smoked Kahawai rillette, prawn cracker

Grilled lamb koftas, tzatziki GF

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

SWEET CANAPÉS

Chocolate Brownie V, GF*

Classic NZ lolly cake V

Raspberry profiteroles V

Mini pavlova, cream, lemon curd, fruit

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*

HOT MEAT SELECTION | \$170

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

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

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CHRISTMAS FUNCTION PACKAGES



PLATTERS

Designed as nibbles for 10-15 guests

THE HOT VEG | \$100

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

HUMMUS | \$87.50

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

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***

THE MEZZE | \$200

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

*Looking for something different?
Ask us about our **Christmas Set Menu** booklet for additional menu
options and pricing.*

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

* - Can be adapted to dietary requirement

Menu and prices subject to change



GOOD TIMES THAT STAND THE
TEST OF TIME



HAVE A MERRY CHRISTMAS AT THE INN

liv@thistleinn.co.nz | www.thistleinn.co.nz | 04 887 8797