



PRIVATE FUNCTION

INFORMATION





The Thistle Inn is the perfect choice for your next event



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.

HERE ARE THE TOP 6 REASONS WHY

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

SERVICE

We pride ourselves on customer service, you will have a dedicated events coordinator and team for your function, ensuring every need is met.

SPACES

We have a variety of versatile spaces over two floors that can cater to any event. Our highly experienced team will always ensure that your celebration is one to remember.

LOCATION

Situated in the heart of Wellington. We are within 5 minutes walking distance to Wellington Train & Bus station. Our location allows for an abundance of street parking, and a quick Uber or taxi to the best nightlife Wellington has to offer.

CATERING

We offer a large variety of catering options to suit all requirements. Our chefs are passionate about what they do and are extremely flexible and can cater for any dietary requirements. If there is something special you would like, we are more than happy to cater for that too!

CHARACTER

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.

AV REQUIREMENTS & EXTRAS

We have everything you will need, with sound systems and a microphone available throughout the building, and data projectors/screens in the Katherine Mansfield Room, Main Bar, and George's Room.



OUR FUNCTION SPACES

The Main Bar

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

Capacity:

180 Cocktail Function | 100 Seated Dining



Parlour Room

Located just off the Main Bar is our sought after dining room. This elegantly presented space is perfect for intimate dinners, with plenty of quiet and candlelight to relax.

This space also allows for exclusive dining groups, perfect for a set menu for your next birthday celebration or anniversary.

Capacity:
35 Seated Dining



The Katherine Mansfield Room

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 perfect space for a private dinner or intimate private functions of 35 guests or less.

Capacity:

35 Cocktail Function | 28 Seated Dining



The George's Room

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.

Capacity:

42 Seated Dining | 50 Cocktail Function | 120 Cocktail with Marquee



Marquee

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.

Capacity:

36 Seated Dining | 60 Cocktail Function





PRIVATE FUNCTION CATERING PACKAGES

PACKAGE 01

30-40 people | \$650

1 x Antipasto Grazing Board

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 and 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 Grazing Board

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 and 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 Grazing Board

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 and 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 GRAZING BOARD | \$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

Selection of freshly baked artisan 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

Chilled garlic prawn skewers, lime aioli
DF*

Bocconcini, tomato and basil skewers GF, V

Smoked Kahawai rillette, prawn cracker

HOT

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

Tempura prawns, preserved lemon aioli
DF*

Broccoli cheese bites V

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

Pork and chive dumplings

Grilled lamb koftas, tzatziki GF

SWEET

Chocolate Brownie V, GF*

Seasonal fresh fruit kebabs GF, DF, V, VE

Raspberry profiteroles V

Macarons

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

* - Can be adapted to dietary requirement

Menu and prices subject to change





FREQUENTLY ASKED QUESTIONS

What types of events/ functions can you host?

We can host a huge range of different functions and events, ranging from small conference meetings, private events and intimate dinner parties, to weddings and large cocktail parties.

Are there minimum and/or maximum numbers of guests required to book the venue?

Each function room has a different capacity; however we can cater for small and large groups (up to maximum of 180 guests standing).

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 The Thistle Inn. We do not allow BYO. We allow celebration cakes.

Is there a screen to show slideshows?

Yes, we will have data projectors and screens in the Main Bar, George's Room and Katherine Mansfield Room to facilitate photos, powerpoints and slideshows.

Is there car 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.



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.

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.

Do you have a dance floor?

We can clear an area for dancing, without a problem.

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.

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.

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

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

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.

Can Thistle Inn provide decorations?

No decorations are provided by The Thistle Inn.

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.

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.

How do we go about booking the venue?

If you wish to book one of our function spaces, please contact:
jess.mumby@thistleinn.co.nz OR phone
04 499 5980.



GOOD TIMES THAT STAND THE TEST OF TIME

