



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.

HOST YOUR SPECIAL DAY AND COME EXPERIENCE THE CHARM & REVELRY WTH US

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 Thistle Inn:

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

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

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



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 Reception | 100 Seated Reception



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:

30 Cocktail Reception | 26 Seated Reception | 25 Aisle Standing



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:

50 Cocktail Reception | 42 Seated Reception | 30 Aisle Seated



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:

50 Cocktail Reception | 15 Aisle Seated | 30 Aisle Standing





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 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.



WEDDING SET MENU

\$70PP

Guests will be able to select Mains on the day

TO BEGIN

House baked focaccia, truffle butter

ENTRÉE

Beetroot carpaccio, almonds, burrata, mint*

MAIN

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

Lamb rump, polenta, broccolini, macadamia nut gremolata, jus*

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

Can be adapted to Vegan

DESSERT

Blackberry and apple trifle, jelly, chocolate soil

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

\$85PP

Guests will be able to select dishes on the day

TO BEGIN

House baked focaccia, truffle butter

ENTRÉE

Beetroot carpaccio, almonds, burrata, mint*

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

MAIN

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

Lamb rump, polenta, broccolini, macadamia nut gremolata, jus*

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

Can be adapted to Vegan

DESSERT

Blackberry and apple trifle, jelly, chocolate soil

Sticky date pudding, ginger gelato, toffee sauce*

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

\$120PP

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

TO BEGIN

ANTIPASTO GRAZING BOARD 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*

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

MAIN

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

Lamb rump, polenta, broccolini, macadamia nut gremolata, jus*

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

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DESSERT

Blackberry and apple trifle, jelly, chocolate soil

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MIX & MINGLE

RECEPTION OPTIONS

Base items that can be combined to suit your vision

CREATE YOUR OWN BAP STATION

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 housemade honey mustard glaze

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 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*

HUMMUS | \$87.50

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

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

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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

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

Pork and chive dumplings, banging sauce

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

Grilled lamb koftas, tzatziki GF

SWEET

Chocolate Brownie V, GF*

Seasonal fresh fruit kebabs GF, DF, V, VE

Raspberry profiteroles V

Macaroons

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.

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

White linen napkins **\$1.50pp**

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.

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**



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

Payment?

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

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.

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

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 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

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.

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 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.

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 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.

DAMAGES

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

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.

FINAL DETAILS

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

FOOD & BEVERAGE

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

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

