



TE PAPA  
OUR PLACE



# Wedding Package

Iconic, scenic, and central, weddings are remembered long after the first dance

# Wedding Package

Our wedding packages include everything you need for a iconic wedding, from venue hire to wait staff, beverages to a three-course meal, there're no hidden costs!

Our packages are for a minimum of 70 people and include GST.

## Classic Wedding Package

**\$173.50 per guest**

**This package includes:**

- Choice of venue within our iconic Te Papa spaces
- One drink per guest on arrival
- Four of wine per table of 10 people
- A three-course set menu
- Service staff
- Staffing and setup requirements for the layout of your reception and/or ceremony
- Clean up of the venue

## Enquire or book your wedding

If you'd like to make an appointment to visit Te Papa, we can arrange a dedicated event coordinator to show you the venue spaces.

**venues@tepapa.govt.nz**

## Deluxe Wedding Package

**\$220.50 per guest**

**Enjoy all the elements of our Classic Wedding Package, plus:**

- A selection of canapes on arrival for one hour
- Your guests served alternate mains

## Also included in both packages:

- A dedicated event coordinator
- Free car parking is available for up to four cars
- White dressed bridal table
- 5-metre x 5-metre dance floor
- Microphone and PA system
- White-skirted cake table and silver cake knife
- Full-length white oval tablecloths
- White linen napkins
- Crockery, cutlery, and glassware
- A variety of museum backdrops for photos throughout Te Papa

## Other details to note

- BYO beverages aren't available
- All catering is provided by Te Papa
- Arrival drinks and wine on the table will be selected from Te Papa's house range
- Please be aware that some areas of the museum cannot be photographed due to cultural or copyright considerations

# Plated Dinner Menu

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## Entrées

- **Southward gin cured salmon**  
Aoraki Salmon caviar, beetroot gel, orange fillet, jalapeño aioli, organic lemon oil, seaweed crisp, caramelised coriander stem **(GF)**
- **Horopito rubbed venison carpaccio**  
Pickled butternut, beet port wine gel, cacao nibs, sago cracker, truffle mayo, arugula, beer mustard, aged parmesan **(GF)**
- **Juniper smoked Canter Valley duck breast**  
Celeriac purée, celery chips, orange duck jus, macerated Morello cherries, herb oil, micros **(GF)**
- **Togarashi spiced prawns**  
Crab, courgette, shellfish bisque, prawn oil **(GF)**
- **Merlot braised Lumina Lamb shoulder**  
Carrot and anise gel, fava yogurt, pickled carrot, fettuccine, mint dust **(GF)**
- **Bird and Barrow chicken, hot chorizo**  
Broccoli pudding, red pepper coulis, black garlic purée, saffron marble cream, Parma ham crisp **(GF)**
- **Buffalo bocconcini, vine tomatoes**  
Romesco, balsamic spheres, brioche crouton, tomato, sherry gel **(V)**
- **Salt baked beetroot, homemade vegan ricotta**  
Orange fillet, coconut yogurt, cherry tomato, raisin **(VE/GF)**
- **Garbanzo almond galette, tomato ginger foam**  
Spiced tomato purée, pickled onion dust, petite salad **(VE/GF)**

## Mains

- **Pure South chargrilled eye fillet, beurre noisette, rosemary, and confit garlic jus (GF)**
- **Sous vide lamb rump, mint mustard jus (GF)**
- **Grilled free-range chicken supreme, thyme-scented mushroom cream (GF)**
- **Moana market fish, fine herbs, Aoraki salmon caviar, beurre blanc (GF)**
- **Free-range crisp pork belly, chorizo, apple, prune jus (GF)**
- **Wild mushroom risotto, pepper coulis, leek crisp, mushroom conserva (V/GF)**
- **Filled tofu, stir-fried Asian greens, kaffir lime, ginger cream (VE/GF)**

# Plated Dinner Menu



## Sides

Please choose one side dish to complement your chosen mains.

- Potato, kumara gratin **(V/GF)**
- Pommes pavé **(V/GF)**
- Smashed parmesan gourmet potato **(V/GF)**
- Potato, fine herbs galette **(V)**
- Confir garlic, Agria mash **(V/GF)**

## Vegetables

Choose any two vegetable sides to accompany your mains.

- Maple-chilli and cumin carrot batons **(VE/GF)**
- Sesame-tossed green beans **(VE/GF)**
- Lot 8 olive oil marinated broccoli **(VE/GF)**
- Grilled courgette medallion **(VE/GF)**
- Marinated vine tomatoes **(VE/GF)**
- Balsamic baby beetroot **(VE/GF)**
- Creamy cauliflower purée **(V/GF)**
- Spiced pumpkin purée **(V/GF)**
- Celeriac purée **(V/GF)**

## Plated Desserts

- **Chocolate almond rocher cake (GF)**  
Almond crunch, caramel, glazed nuts
- **Pistachio apricot dome (GF)**  
Pistachio, vanilla namelaka, apricot compote
- **Rhubarb Greek yogurt mousse (GF)**  
Spiced honey rhubarb, almond crumble

## Petit Fours

- Red velvet with cream cheese frosting
- Chocolate crunch **(V)**
- Lychee coconut
- Cherry pistachio **(GF)**
- Yuzu white chocolate ganache **(V)**



# Canapés



**Deluxe Package - Choose four canapés for the first hour of the evening.**

## Chilled items

- Smoked cottage cheese, chat puri, dates, mint pearl **(V)**
- Smoked Warehouse, marble rye, wakame, crustacean aioli
- Crostini, burnt cauliflower purée, pickled butternut, hazelnut pesto **(VE/GF)**
- Seared scallops, lemon pudding, romesco, herb oil **(GF)**
- Kāpiti blue cheese, olive oil pudding, pickled pepper, mini tart **(V)**
- Parmesan shortcrust, Chèvre mousse, caramelised onion, white balsamic gel **(V)**
- Truffle mortadella, bocconcini, melon, Peppadew **(GF)**
- Charred beef, caramelised onion puff, horseradish mayo
- Clevedon mozzarella, cherry tomato raisin, basil pesto **(V)**
- Melon, smoked ricotta, caramelised walnut **(V/GF)**

## Hot items

- Truffle arancini, parsley mayo **(V)**
- Aubergine fritters, coconut, cumin foam **(VE/GF)**
- Brioche pakora, spiced chicken, curry mayo
- Crumbed fried Brie, tomato anise jam, pineapple crisp **(V)**
- Pancetta, winter peas croquette, apple cinnamon marmalade, parsnip cream
- Pulled lamb fritters, sauce Paloise
- Paua fritters, kina hollandaise
- Semolina-crust ed fish, tartare sauce
- Chettinad lamb shank, flaky pastry, pickled onion, mint labneh
- Southern-spiced chicken, smoked garlic yoghurt **(GF)**

