



TE PAPA
OUR PLACE



Celebrate 2025

End the year in
style in the heart
of Wellington

The Shared table

Package inclusions:

- Venue hire and one standard room setup (8:00am to 11:30pm)
- Menu selection as outlined
- Background music
- Bar leaners for networking
- Dedicated event coordinator
- Event service staff
- Security

Price: \$119 + GST per person

- Minimum numbers of 100 apply
- Pre-payment required 30 days prior to event start date
- Beverage packages available
- Venue selection subject to availability
- Audio-visual packages available

venues@tepapa.govt.nz

Roaming canapés to start

Parmesan short crust, cherry tomato raisin, bocconcini, fresh basil pesto (V)

Creamy turkey, cranberry brioche slider

Breads and spreads to table

Mains - select any two

Rosemary and paprika-rubbed beef medallions, port wine jus (GF)

Free-range pork belly, steamed bok choy, chorizo, apple marmalade, prune jus (GF)

Cilantro and garlic-marinated chicken thigh, confit garlic, mushroom cream (GF)

Sous vide Lumina lamb, gremolata, mint and mustard jus (GF)

Sides

Thyme and garlic-roasted gourmet potatoes, fragrant fine herbs (GF, VE)

Horopito-roasted kumara, pumpkin, confit shallots (GF, VE)

Broccoli, Lot 8 olive oil, toasted almonds (GF, VE)

Petit fours - platters to table

Red velvet with cream cheese frosting

Cherry pistachio (GF)

Chocolate crunch (V)

Yuzu white chocolate ganache (V)

Lychee coconut

Gather and graze

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Savour & Social

Southward gin-cured salmon, fennel, citrus petite salad, crème fraîche (GF)

Bird & Barrow chicken thigh, sage, black mushroom, pistachio stuffing, fragrant orzo pilaf, parsley cream (GF)

Pagro Farm vine tomatoes, buffalo mozzarella, romesco, garden basil, aged balsamic (V, GF)

Interactive Kitchen

Maple and whole spice-glazed Christmas champagne ham, creamy chive potato mash, grilled seasonal vegetables, prune jus (GF)

Spinach and ricotta ravioli, thyme cream, sage butter (V)

Taste of Mediterranean

Sundried tomato pesto, roasted kumara hummus, charred aubergine dips

Pink pepper marinated feta, Marlborough black garlic labneh

Wairarapa olives, sweet peppers

Grilled and balsamic spiced Parkvale mushrooms

Wellington Brezel Mania breads, Lot 8 olive oil

Sweet Escape

Chocolate chestnut tart

Ginger spiced cheesecake