



TE PAPA  
OUR PLACE



# Day Delegate Package

Our popular all-inclusive package is a stress-free and easy-to-manage option



# Package Inclusions

Our popular all-inclusive package is a stress-free and easy-to-manage option. We have a range of small to large-sized rooms available for your next team meeting, workshop, or conference.

## Full-day meeting package at \$92.00 + GST per person, per day

### Package inclusions:

- Full-day venue hire for one venue (8 am – 6 pm)
- Full-day catering based on our daily menu: tea/coffee on arrival, morning, and afternoon tea, and standing buffet lunch

### Venue hire inclusions:

- 1 x whiteboard
- 1 x flip chart
- Wi-Fi
- Pads and pens
- Water
- Lectern

Basic Audio-visual is included in the main standard meeting room only, including a fixed data projector and screen, standard sound, lectern and microphone. AV tech and additional equipment at additional cost.

### Package conditions:

- For events between 12 to 180 persons
- Morning and afternoon tea can be served at any time and lunch is served between 12 – 2 pm
- Sample menus below subject to change
- Te Papa Venues reserves the right to propose an alternative space should the forecasted attendance change 20 days prior to the event
- Audio Visual and catering services to be provided by Te Papa Venues
- Available Monday – Sunday, 8 am – 6 pm according to availability



## Daily Conference Menus

### MONDAY

#### Morning tea

- Warm Sicilian caponata pastry pockets with aged parmesan **(V)**
- Duo delight marble sponge **(V)**

#### Lunch

- Pickled beetroot, baby spinach, feta, and witloof salad with walnut vinaigrette **(V/GF)**
- Roasted pumpkin and black quinoa salad with lemon tahini dressing **(VE/GF)**
- Harissa chicken wrap with ranch dressing, cos, pickled onion, and za'atar
- Classic pisto manchego **(VE/GF)**
- Kawakawa and garlic confit chicken with sauce albufera, mushroom conserva, golden roast Cajun potatoes, and fragrant herb oil **(GF)**
- Mango raspberry slice

#### Afternoon tea

- Cottage cheese broccoli bites **(V)**
- Banana Nutella tart **(V)**

### TUESDAY

#### Morning tea

- Pesto and mozzarella brioche scrolls **(V)**
- Layered orange cake **(V)**

#### Lunch

- Chickpea, kale, and Ohakune roasted carrot salad **(VE/GF)**
- Apple slaw with poppy seed dressing **(V/GF)**
- Muffuletta finger sandwich with mortadella, provolone, olives, and pickled vegetable salad
- Penne primavera with seasonal vegetables, fresh basil, garlic pangrattato, and aged parmesan **(V)**
- Mexican beef with vegetable medley **(GF)**
- Caramel milk chocolate gâteau **(V)**

#### Afternoon tea

- Mediterranean mini quiche with olives, sundried tomato, and fresh basil **(V)**
- Mango vanilla tart **(V)**

### WEDNESDAY

#### Morning tea

- Classic croissant with grilled halloumi, tomato, red pepper chutney **(V)**
- Petit pecan pie

#### Lunch

- Sweet and sour cucumber, sweet chilli marinated melon, feta, and mizuna salad **(V/GF)**
- Orzo salad with cucumber, mint, and currants **(V)**
- BBQ chicken wrap with ranch and mesclun
- Vegetable and tofu Massaman curried coconut cream and fermented chilli oil with jasmine rice **(V/GF)**
- Yuzu and soy-glazed free-range pork with baby bok choy, ginger, and scallion gremolata **(GF)**
- Pistachio velvet pastry

#### Afternoon tea

- Mini vegetable samosa **(V)**
- Apricot crumble **(V)**

### THURSDAY

#### Morning tea

- Parkvale mushrooms, kumara, and Boursin quiche **(V)**
- Cappuccino coffee cake **(V)**

#### Lunch

- Roasted kumara, wild rice, corn, rocket, and sunflower seed salad **(VE/GF)**
- Asian cabbage slaw with tofu, portobello mushrooms, and sesame dressing **(V/GF)**
- Smoked chicken, cucumber, rocket, and red pesto brioche sandwich
- Tossed seasonal vegetables **(VE/GF)**
- Slow-cooked lamb bourguignon **(GF)**
- Biscoff cheesecake **(V)**

#### Afternoon tea

- Spicy chorizo and manchego bites
- White forest cake





## Daily Conference Menus

### FRIDAY

#### Morning tea

- Mini pork and fennel sausage roll with kasundi relish
- Mango mousse bliss

#### Lunch

- Thai-style vegetable and mango salad with sesame garlic dressing **(V)**
- Tabbouleh salad **(V)**
- Beer onion, beef pastrami focaccia with burger sauce drizzle
- Yasai Itame – Japanese stir-fried vegetables **(VE/GF)**
- Chicken katsu with fragrant jasmine rice and toasted sesame
- Whittaker's chocolate cherry brownie **(V)**

#### Afternoon tea

- Homemade roasted kumara, charred cauliflower, and quinoa bites **(V/GF)**
- Berry crumble tart

### SUNDAY

#### Morning tea

- Potato rosti with sour cream and chives **(V)**
- Tarte yuzu matcha **(V)**

#### Lunch

- Marinated tofu and soba noodle salad with sesame soy dressing **(V)**
- Tomato, mozzarella and basil salad with balsamic glaze **(V/GF)**
- Braised lamb shoulder, caramelised onion, labneh, and spinach wrap
- Kimchi fried rice with garlic, chives, and fried shallots **(V)**
- Gochujang prawns with Asian greens **(DF)**
- Crunchy peanut butter cake **(V)**

#### Afternoon tea

- Ham and cheese pinwheels
- Medovik cake **(V)**

### SATURDAY

#### Morning tea

- Cheesy chicken tikka empanadas
- Tropical coconut cloud

#### Lunch

- Aloo anardhana chaat salad **(V)**
- Pear, walnut, baby spinach, and gorgonzola salad
- Hot pork and scallion sandwich with smoked garlic mayo
- Spiced lentil dhal with steamed rice **(VE/GF)**
- Malabar grilled fish with citrus kachumber rain **(GF)**
- Strawberry cheesecake **(V)**

#### Afternoon tea

- Sago fritters with tempered coconut foam **(V/GF)**
- Vanilla madeleines **(V)**

