



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 raita (GF)
- Strawberry cheesecake (V)

Afternoon tea

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

