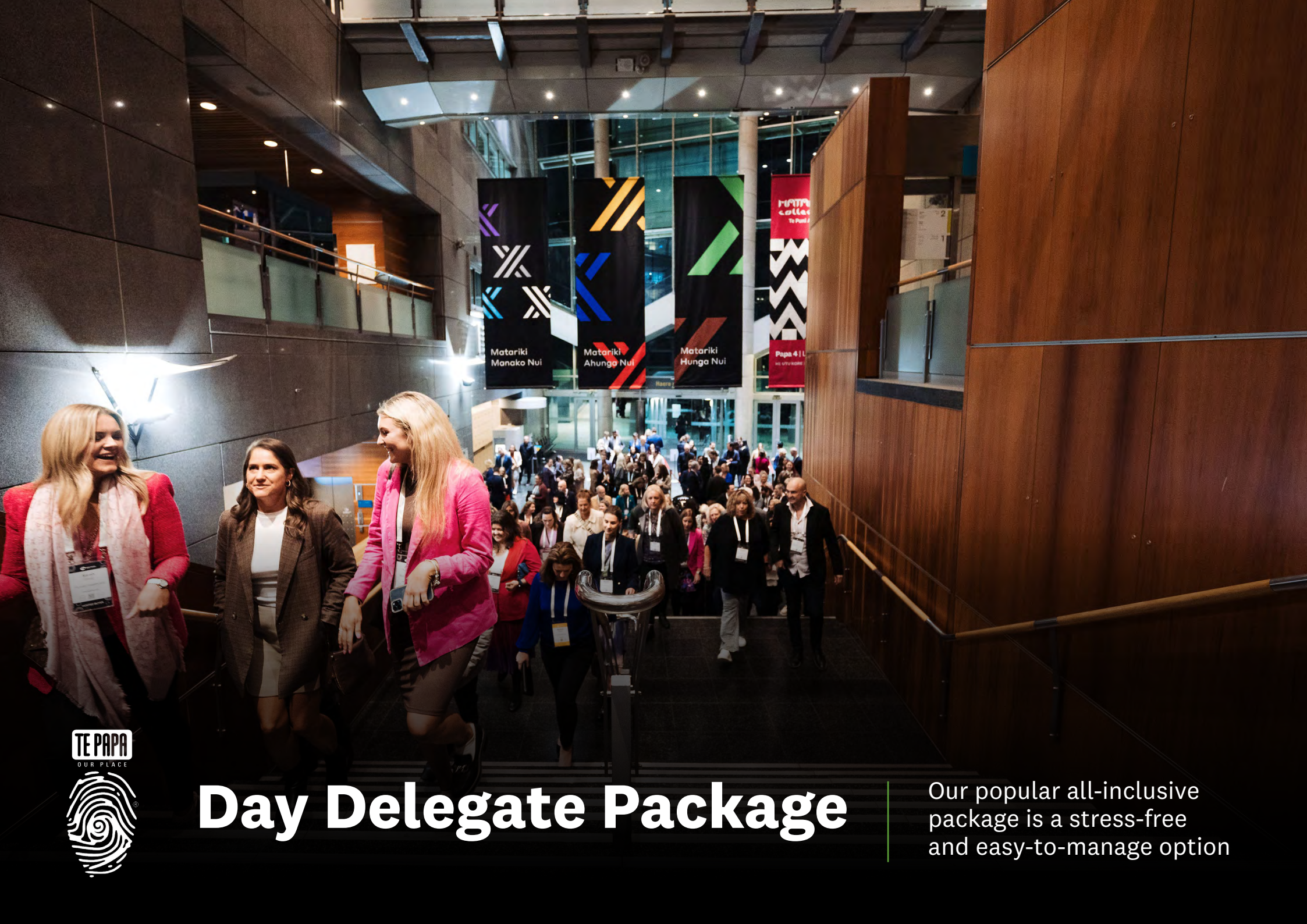




TE PAPA
OUR PLACE



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

- Homemade sausage rolls, tomato relish
- Baked mini chocolate tart **(V)**

Lunch

- Market fish, coconut, ginger, shellfish bisque, seasonal greens **(GF)**
- Spinach, ricotta pansotti, tomato, pepper sauce **(V)**
- Tomato, bocconcini, arugula, pesto baguette **(V)**
- Pumpkin, green beans, cherry tomato salad, balsamic dressing **(VE/GF)**
- Maple-glazed carrot, broccoli salad **(VE/GF)**
- Red velvet slice **(V)**

Afternoon tea

- Tomato, basil quiche **(V)**
- Blueberry panna cotta **(GF)**

TUESDAY

Morning tea

- Irish chicken, butterhead sandwich
- Palmiers pastry **(V)**

Lunch

- Lamb navarin, roasted root vegetables **(GF/DF)**
- Creamy fettuccine, mushroom, broccoli **(V)**
- Corned beef, horseradish Crème Fraîche, watercress wrap
- Greek salad **(V/GF)**
- Spiced red rice, drunken raisins, charred corn kernels, cherry tomatoes, arugula salad, lemon vinaigrette **(VE/GF)**
- Dark chocolate entremet

Afternoon tea

- Chorizo, red pepper quiche
- Almond glaze cake **(V)**

WEDNESDAY

Morning tea

- Pizza twist **(V)**
- Hazelnut choux **(V)**

Lunch

- Hoisin-glazed pork, roasted red peppers, pineapple, Asian pilaf rice **(GF/DF)**
- Spinach, corn, cauliflower, cheddar cream bake **(V)**
- Bacon, marmalade, mortadella sandwich
- Marinated gourmet potato, baby spinach, charred capsicum salad **(V/GF)**
- Beetroot, goat cheese, broccoli, orange salad, coriander orange dressing **(V/GF)**
- Rice pudding, apricot compote **(V/GF)**

Afternoon tea

- Mini lamb pies
- Pineapple crumble

THURSDAY

Morning tea

- Smoked salmon, beetroot mayonnaise, cucumber, rocket, focaccia sandwich
- Mango delight **(GF)**

Lunch

- Provençal beef stew, potato, peas **(GF/DF)**
- Chickpea, cauliflower, soy korma, steamed basmati rice **(VE/GF)**
- Cauliflower, halloumi hot dog **(V)**
- Oriental slaw, silverbeet, beetroot, Granny Smith apple, savoy cabbage **(VE/GF)**
- Melon, cos lettuce, burrata, olive, cherry tomato salad, honey mint dressing **(V/GF)**
- Raspberry cheesecake **(V)**

Afternoon tea

- Ham and cheese pinwheel
- Linzer torte **(V)**

Daily Conference Menus

FRIDAY

Morning tea

- Truffle, potato, and mushroom tart (V)
- Mini cinnamon rolls (V)

Lunch

- Teriyaki chicken, sticky rice, pickles, cabbage (GF)
- Stir-fried Asian greens (VE/GF)
- Cream cheese, caramelised onion, pastrami, focaccia sandwich
- Quinoa, butterhead, vine tomatoes, green bean salad (VE/GF)
- Cauliflower, broccoli, almonds, baby kale salad, lemon vinaigrette (VE/GF)
- Medovik honey cake (V)

Afternoon tea

- Kumara, aioli poppers (V)
- Lemon caprese (V)

SATURDAY

Morning tea

- Spinach, feta quiche
- Sticky date pudding (V)

Lunch

- Home-style chicken curry (GF)
- Vegetable biryani, cucumber raita (V/GF)
- Vegan chicken Greek wrap (VE)
- Rocket, avocado, citrus salad (VE/GF)
- Kachumber, sprouts salad (VE/GF)
- White chocolate brownie (V)

Afternoon tea

- Pumpkin and caramelised onion tart (V)
- Genoise sponge (V)

SUNDAY

Morning tea

- Smoked kumara, winter pea pastry (V)
- Pistachio financier cake (V)

Lunch

- Prawn, tomato risotto (GF)
- Roasted root vegetables, shaved parmesan (V)
- Pulled jackfruit, seasonal vegetable wrap (VE)
- Melon, baby spinach, vegan cheese, couscous salad, mint blueberry dressing (VE)
- Kodo millet, pesto-marinated courgette, roasted carrot salad (VE)
- Crème caramel (V)

Afternoon tea

- Pumpkin, sage, hazelnut quiche (V)
- Double chocolate mousse

