

# Te Papa

## Day Delegate Package Offer \$75pp\*



 **TĀKINA**  
EVENTS



# 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 \$75.00 + GST per person, per day**

- Full-day venue hire for one venue (8 am to 6 pm)
- Full-day catering based on our daily menu: tea/coffee on arrival, morning, and afternoon tea, and standing buffet lunch.
- Standard AV package\*

### **Venue hire inclusions:**

- 1 x whiteboard
- Pads and pens
- 1 x flip chart
- Water
- Wi-Fi
- 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
- Audio Visual and catering services to be provided by Tākina Events
- Tākina Events reserves the right to propose an alternative space should the forecasted attendance change to 20 days prior to the event
- Available Monday – Sunday, 8 am – 6 pm according to availability.
- Morning and afternoon tea can be served at any time and lunch is served between 12-2pm.
- Sample menus below subject to change

Package applies to events booked and actualised until June 30th, 2025. Doesn't apply to Tākina Convention Centre venues.

# Daily Conference Menus

## Monday

### Morning Tea

- Whittaker's chocolate chip muffins v
- Leek, goat cheese tarts v

### Lunch

- Southern-style chicken, seasonal greens, honey mustard dressing gf,df
- Couscous, pumpkin, roasted red peppers, almonds, roast garlic dressing v
- Endive salad, candied walnuts, sherry vinaigrette vg,gf
- Smoked chicken baguette, baby spinach, tomato, brie, lemon mayo Sweet and sour pork, jasmine rice gf,df
- Stir fry Asian Hokkien noodles, vegetables, chili oil, sesame v,df
- Chocolate caramel slice v

### Afternoon Tea

- Chocolate mousse shells gf
- Homemade sausage rolls with kasundi relish

## Friday

### Morning Tea

- Tomato, goat's cheese pastry v
- Tres leches pastry v

### Lunch

- Moroccan lamb with grilled halloumi gf
- Sesame tofu salad with portobello vg,gf
- Baby spinach salad, roasted potatoes, cashews, feta, maple dressing v,gf
- Hot smoked salmon, focaccia sandwich, spinach, horseradish
- Seasonal fish beurre blanc, tossed garden green vegetables gf
- Mexican calabactias with garlic flatbread vg
- Carrot cake bites with cream cheese icing v

### Afternoon Tea

- Assorted mini danishes v
- Kumara balsamic, onion tarts v

## Tuesday

### Morning Tea

- Baked and egg savory
- Brie croissant, sundried tomatoes, pickles v

### Lunch

- Vermicelli noodles, prawn cutlet, fresh red chili, sliced tomato, red onion, coriander, black sesame seeds, Thai dressing gf,df
- Chargrilled cauliflower, soy chips, pumpkin, tahini turmeric dressing vg/gf
- Salami, cream cheese, Tapenade focaccia sandwich
- Mixed greens, gherkins, olive, honey balsamic vinaigrette gf,vg
- Chicken paprika with creamy mash gf
- Stir-fired tofu, vegetables, spicy peanut drizzle vg,gf
- Custard Doris tart

### Afternoon Tea

- Nutella, banana pastry v
- Baked orange cheesecake

## Saturday

### Morning Tea

- Lemon, coconut slice v
- Steak, blue cheese pie

### Lunch

- Salmon, avocado salad, Japanese miso dressing gf,df
- Coleslaw, steamed brown rice, quinoa, teriyaki dressing v,gf
- Kale salad, parmesan, pomegranate, pine nuts, orange dressing v,gf
- Pulled pork, apple arugula, pita pockets, sun-dried tomato, aioli
- Polish hunters stew, meat, sauerkraut gf,df
- Spring pea, mushroom courgette risotto v
- Tropical cheesecake

### Afternoon Tea

- Fresh fruit skewers gf,df
- Smoked vegetable empanadas v

## Wednesday

### Morning Tea

- Caramelized onion, cheddar pinwheels v
- Assorted macarons gf,vg

### Lunch

- Szechuan beef salad gf,df
- Chickpeas, red kidney beans, tabbouleh, onion, lemon dressing vg
- Red and green lettuce, ranch dressing v
- Hot pork, roasted red peppers, focaccia sandwich
- Lamb mappas with scented pilaf gf,df
- Vegan hemp ricotta ravioli with tomato basil sauce vg
- Caramel chocolate fudge

### Afternoon Tea

- Marshmallow, macadamia rocky road bite
- Chicken, green curry pie

## Sunday

### Morning Tea

- Pork and chive dumplings df
- Apple tea cakes v

### Lunch

- Cos lettuce, corn kernels, chicken breast, boiled eggs, bacon, lemon mayo dressing gf
- Assorted sushi
- Watercress salad, crisp apple, yogurt dressing v,gf
- Tortilla, mixed leaf lettuce, smoked salmon, tomato, red onion, tabasco crème fraîche
- Thai-style shrimp fried rice gf,df
- Palak paneer with plain naan bread gf,df
- Sliced fruit platter gf,vg

### Afternoon Tea

- Sultanas and cornflake cookies v
- Cold smoked salmon with cream cheese bagel

## Thursday

### Morning Tea

- Cucumber, mint, aioli focaccia sandwich v
- Honey Florentine v

### Lunch

- BBQ pork salad, mixed greens, pickled cucumber, carrots, red onion, hoisin dressing gf,df
- Five bean brown rice salad, honey lemon coriander dressing gf,df
- Arugula, bocconcini, cashew pesto salad v
- Tortilla, baby spinach, hummus, falafel wrap v
- Beef goulash with roast vegetables gf,df
- Herb pesto linguini, sun-dried tomato, olive oil, basil parmesan v
- Blueberry, verrine tart gf

### Afternoon Tea

- Ham, semi-dried tomato muffins
- Opera cake with chocolate mirror glaze v

**Tea and coffee are available with every meal.**

v = vegetarian

vg = vegan

df = dairy free

gf = gluten free