











CONFERENCE VENUE

INFORMATION

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HERE'S THE TOP 5 REASONS WHY THE THISTLE INN IS YOUR IDEAL MEETING VENUE

01

AT THE THISTLE INN
WE DELIVER YOU 5 STAR
SERVICE WITH FOOD
TO MATCH.

FANTASTIC LOCATION

The bus and train stations are very handy. We are walking distance for many office buildings, which means it's easy and fast to get here.

"I have organized a couple of day meetings for members of our team here at the Productivity Commission.

They have commented very favourably on the room they have used — in particular, the natural light and also being close to Wellington Railway Station."

Robyn Productivity NZ 02

03

SERVICE

FLEXIBILITY

You'll get quality service throughout the day to make sure you have everything you need to have an effective day. Rooms to accommodate for groups of 4 to 30 people to suit your needs, including 'break out rooms'.

"We have particularly appreciated the 'can do' attitude of the Thistle Inn team and their preparedness to respond to particular requests or needs." "People who attend the training always enjoy the wider environ of the pub with its character and history. The rooms themselves are attractive, comfortable and have all the necessary amenities."

Fran Parkin New Zealand Association of Physiotherapists

James Scratch Design

04

05

CHARACTER

You get a unique setting that is inspirational and not a generic hotel room to send people to sleep. There are even plenty of fresh air places to enjoy.

Our food is always 'raved' about from people. It's also great value.

QUALITY FOOD

"There is a sense of being at the heart of history in this special building that inspires the imagination. But more than that, the rooms are always immaculate in their presentation and the staff wonderfully helpful. Many of us have lunch downstairs at long tables, with a big open fire going, and the sense of camaraderie deepens as each day progresses. It's a marvellous venue" "The space is comfortable and well maintained, with lots of natural light. The food was excellent and the bar downstairs is a nice bonus too!"

Laura

HERE'S WHY OFF-SITE MEETINGS ARE MORE EFFECTIVE

WE ARE REGULARLY
USED BY ALL THE
MAJOR GOVERNMENT
DEPARTMENTS AND WE
HAVE A LARGE NUMBER OF
CORPORATE CLIENTS

FACE-TO-FACE INTERACTIONS

Employees from various divisions of a company can come together to discuss topics face-to-face, allowing for faster communication and the development of more ideas.

FRESH PERSPECTIVE

A simple change in location acts as a refresher for employees, allowing them to think about old problems with a new perspective.

GREATER PRODUCTIVITY

Since employees come to the new location for a specific purpose, ideas flow more easily. They are not distracted by the usual day to day activities.

CHANGE OF PACE

Offsite meetings break up every day routines and give employees a different atmosphere in which to work.

BOOST IN CREATIVITY

A new space, lined with art puts employees in a creative mindset from the moment they walk through the doors.





HERE'S WHY OFF-SITE MEETINGS ARE MORE EFFECTIVE

BUILD TEAMWORK

Discussing topics in-person, over the course of an entire day, helps employees get to know one another, allowing them to work better as a team.

INCREASE MORALE

There's no denying it; offsite meetings are fun. Employees enjoy experiencing a new location and it also helps to increase morale and develop a sense of comradery between colleagues.

INSPIRATION

A location like the Thistle located in the heart of Wellington in a historic category one building, is sure to inspire employees more than the usual.

DETAILS ARE TAKEN CARE OF

Offsite locations are specifically designed to host meetings. As a result, the space is optimized to allow your meeting to be as innovative as it can be!

FREQUENTLY ASKED QUESTIONS

WILL I HAVE A DEDICATED PERSON ON THE DAY?

Yes we have one point of contact for you who you will be notified of prior to your arrival. They are there to make sure you have everything you need and to ensure any catering is ready when required.

DO THE ROOMS HAVE NATURAL LIGHT?

Yes! Unlike many hotel conference rooms, both our rooms have loads of natural light and easy access to fresh air to get the minds working!

DO YOU CATER FOR SPECIAL DIETARY REQUIREMENTS?

We sure do — we offer a variety of gluten free, dairy free and any other special requirements you may have. The chefs ensure that you are well catered for. Before the event just let us know the names of the people with special dietary requirements and we will make sure everything is taken care of and they get great food that matches their needs.

WHAT EQUIPMENT DO YOU HAVE?

We offer electronic whiteboards, flip charts and data projectors.

CAN WE BRING OUR OWN CATERING OR EQUIPMENT?

Unfortunately we don't allow out catering; our chess create delicious food which won't disappoint. If we don't offer the equipment you are after, let us know and we can discuss your requirements further.

WHAT TIME CAN WE HAVE ACCESS TO THE ROOM FROM?

We can arrange for someone to be available from 7am.

WHAT TIME CAN WE HAVE THE ROOM UNTIL?

Generally meeting room bookings are until 5pm. If you would like to stay longer this can be arranged, please discuss your requirements with us.

DO YOU HAVE WIRELESS INTERNET?

Yes we do and it's FREE!



GEORGE'S ROOM

KATHERINE MANSFIELD ROOM

ROOM PRICING

Full day Half day

8am - 5pm 8am - 1pm OR 1pm - 5pm

\$395 \$275

ROOM PRICING

Full day Half day

8am – 5pm 8am - 1pm OR 1pm - 5pm

\$295 \$215

ROOM SET-UP

20 people boardroom style 30 people theatre style

24 people cafe style

ROOM SET-UP

14 people boardroom style

18 people theatre style

18 people cafe style

EQUIPMENT AVAILABLE FOR BOTH ROOMS

Electronic whiteboard \$120 Flip charts \$35 Data show \$165 Wireless internet FREE















CONFERENCE

CATERING PACKAGES













CONFERENCE CATERING PACKAGES

PACKAGE

ON ARRIVAL: Tea, coffee, water

01

MORNING TEA: Scones, fruit, tea and coffee

LUNCH: 2 hot selection, 1 cold selection (your choice from menu overleaf), tea and coffee

AFTERNOON TEA: Cheeseboard, tea and coffee

Full Day \$46 per person / Half Day \$38 per person

PACKAGE

ON ARRIVAL: Tea, coffee, water

02

MORNING TEA: Scones, tea and coffee

LUNCH: Chicken, rocket and cashew club sandwiches, quinoa, beetroot, pumpkin, feta salad

AFTERNOON TEA: Danishes, tea and coffee

Full Day \$35 per person / Half Day \$30 per person

PACKAGE

ON ARRIVAL: Tea, coffee, juice, water

03

MORNING TEA: Scones, fruit, tea and coffee

LUNCH: 4 lunch selections, (your choice from menu overleaf), juice, tea and coffee

AFTERNOON TEA: Cheeseboard, danishes, tea and coffee

Full Day \$62 per person / Half Day \$50 per person

CONFERENCE MENU

MORNING & AFTERNOON TEA

\$7.50 FIRST ITEM, **\$12** TWO ITEMS, **\$16** THREE ITEMS (includes tea and coffee)

- · Cheese scones
- · Date scones
- Savoury spinach, feta and roasted pepper muffins
- · Tiny Baked vanilla cheese cakes
- · Chocolate nemesis
- White chocolate and cranberry crunch biscuits
- · Assorted fruit Danishes
- Seasonal Fresh Fruit mix of cut and whole
- · Cheese board
- · Assorted mini savouries
- Antipodes sparkling water / \$6 per person
- Juice / \$3 per person
- Tea & coffee / \$4 per person





\$19 TWO ITEMS, \$26 THREE ITEMS, \$32 FOUR ITEMS, \$40 FIVE ITEMS

(includes tea and coffee)

SALADS

- Lamb, vegetables, chickpeas, tarragon mustard dressing
- · Quinoa, beetroot, pumpkin, feta
- · Chorizo, couscous salad
- Roasted vegetable medley

SANDWICHES / BRUSCHETTA / BAPS

- · Chicken, cashew, rocket clubs
- · Cheese, onion, cream cheese clubs
- · Egg, spring onion and ham clubs
- · Tomato, caramelised onion, basil bruschetta
- · Roasted vegetable bruschetta
- · Roast beef, pickle, cheese, rocket baps
- · Ham, wholegrain mustard, egg baps



VEGETARIAN

- · Pasta, tomatoes, olives, capers, parmesan
- · Vegetable frittata, spicy basil tomato salsa
- · Crumbed eggplant, vegetables, halloumi
- · Soup of the day

SEAFOOD

- · Monk fish, beans, tomatoes, lime butter
- · Paua fritters, lemon
- · Tarakihi crumbed goujons, tartare
- · Fish cakes

MEAT

- · Spicy lamb skewers, cucumber yoghurt
- · Baked green olive chicken
- · Spanish meat balls with almond sauce
- Mini beef burgers, cheese, caramelised onion, rocket
- · Savoury pies
- · Beef stroganoff, herbed rice

























