



**INTERCONTINENTAL®**

WELLINGTON





Welcome to InterContinental Wellington and congratulations on your upcoming wedding.

Drawing on our global experiences in delivering weddings of sophistication and elegance, we are confident that you will be able to realise all your wedding dreams with us.

To ensure your perfect day runs smoothly and that everything goes exactly as you wish it to, we provide unparalleled facilities and the highest level of personal service.

Speak with our experienced wedding coordinators today, who are on hand to advice and source whatever you desire.





Through our extensive experience of planning weddings of distinctive sophistication, InterContinental offers you the opportunity to tap into our pool of local knowledge and make your ultimate wedding dreams a reality.

Whether it's a combination of global flavours, family traditions or timeless elegance, we will work with you to ensure all aspects of your special day are tailored to suit your every need.

Our experienced team will advise and dedicate themselves to bringing together all the elements that complete your wedding dream and create a truly unique and unforgettable celebration.



## Cuisine

At InterContinental Wellington, our culinary team focus on delivering the finest and freshest cuisine. Menus are carefully created and dishes presented to ensure high quality underpins any occasion.

Our talented chefs can provide a range of innovative dining options. From a cocktail event to a lavish five course banquet, we have the experience and ideas to craft your perfect menu.

Perfectly paired wine is also important, and our knowledgeable staff will match the menu with a range of New Zealand and international wines. Local craft and international beers are also available, along with champagne and sparkling wine to toast your union.

Our experienced team can work with you and our Executive Chef to truly tailor the menu for taste, dietary requirements and cultural needs.





## Memorable Receptions

### Lambton Ballroom

The perfect setting for a glamorous wedding, accommodating up to 200 guests for a seated dinner or 400 guests for a cocktail reception, the ballroom is equipped with state-of-the-art technology and can include space for theming, staging and sophisticated styling. We have an array of additional rooms available, please [click here](#) for further information on our facilities.

## Romantic Setting

Step inside to experience contemporary luxury, with all the features that make your stay truly memorable. As a luxury hotel in the heart of the world's southernmost capital, you can escape into a truly relaxing setting to indulge in the occasion.



## *Our Guest Rooms*

We have 236 guest rooms and suites, all equipped with the latest technology and featuring sophisticated design with luxurious furnishings.

Select a Club InterContinental Guest Room for true indulgence and access to the luxurious Club InterContinental Lounge or experience the highest level of luxury and the largest suite the capital has to offer in the Presidential suite, located on the top floor of the hotel.



# Reception Packages

## Luxury Buffet Package

\$199 per person, minimum 30 guests with full buffet

## Elegant Plated Dinner Package

\$230 per person, minimum of 30 guests with choice of set entree, main and dessert

Both Packages include;

30 minutes of Chef's selection of canapes on arrival for all guests

One-hour beverage package

Chair covers

Table cloths

Linen napkins

Dance floor

Cake table with knife

Gift table

Room hire for your ceremony and Wedding Lunch

A dedicated Wedding Co-ordinator to organise your special day

Terms & Conditions apply;

Minimum hire fees apply.

All theming and entertainment to be booked independently

Additional menu choice charged at \$8.00 per person

Additional drinks packages charged at \$30.00 per person, per hour

## SAMPLE MENUS

### Buffet Option

#### COLD ITEMS

- Organic leaves with roasted pumpkin and sunflower seeds, avocado and crisp shallots
- Vine-ripened tomatoes, green onions, fresh herbs and an aged balsamic dressing
- Salad of kumara and pawpaw with mild curry dressing
- Antipasto platter with san danielle ham, sopressa salami, cured salmon, house-made hummus, tapenade, pesto and marinated grilled vegetables tapenade
- Handcrafted breads with olive oil, balsamic and dukkah

#### CONDIMENTS AND DRESSINGS INCLUDE

- Balsamic dressing, fine herb dressing, olive oil, mustard, hummus, chutney and mayonnaise

#### MAIN COURSE DISHES (CHOICE OF TWO)

- Roasted corn-fed chicken breast with fresh herbs and caramelised shallots
- Oven-baked rump of lamb with rosemary and garlic accompanied by vine-ripened tomatoes
- Roasted strip of beef with horseradish cream and gravy
- Grilled catch of the day with extra virgin olive oil and caper berries
- Hot smoked salmon with chive butter and watercress

#### SIDES

- Steamed new potatoes with fresh mint butter
- Glazed seasonal vegetables
- Stir-fried noodles with tofu

#### DESSERT

- Bitter chocolate mousse cake
- Seasonal fruits in syrup with vanilla cream
- Pavlova with kiwifruit and passionfruit
- Baked lemon cheesecake
  
- Selection of herbal teas from TWG Tea and freshly brewed Vittoria Coffee

## Plated Dinner Menu

### Entrée (choose one option)

- *Tuna “Noodles” with avocado, radish, chili, puffed rice, and a sesame ginger dressing*
- *Buffalo Mozzarella Salad with tomatoes, fresh basil, arugula and dressed with Olea Estate Olive Oil*
- *Chilled Melon Soup with whipped goat cheese, coconut, chili, and fried onion*
- *Chicken Liver Paté with ham hock jelly, watercress, pickled vegetables and toasted brioche*

### Main (choose two options)

- *Celeriac, Potato and Barley Risotto with mushroom broth, chestnuts, and truffle mascarpone*
- *Roasted Angus Beef Sirloin with charred leeks, anna potato, roasted onions, black garlic purée and red wine jus*
- *Catch of the Day with crushed potatoes, broccolini, and a fennel and caviar butter sauce*
- *Roasted Chicken Breast with potato purée, root vegetables and a vinegar sauce*

### Dessert (choose two options)

- *Mango and Coconut Cream with pineapple, mango glass, coconut snow and coconut gelato*
- *Mini Pavlova with lemon curd and blueberry compote*
- *Coffee Semifreddo with salted caramel, peanuts and chocolate shavings*
- *Chocolate and Raspberry Mousse Cake with pistachio gelato*

0

**INTERCONTINENTAL®**  
WELLINGTON