

WITH US

CELEBRATE

IN THE WQ

WQHOTEL.CO.NZ



WQ

EVENT SPACES

Whether you're planning a birthday bash, a celebratory dinner, or a cocktail soirée, we offer the perfect venue tailored to your needs. Our dedicated events team is here to bring your vision to life, taking care of every detail so you can focus on creating unforgettable memories with your guests.



ROOM	SQM	THEATRE	BOARDROOM 3 (4)	U-SHAPE	CLASSROOM	CABARET	COCKTAIL	BANQUET
Mansfield 1	37	30	15 (18)	15	18	16	30	20
Mansfield 2	60	47	21	21	36	32	50	50
Mansfield 3	32	30	15 (18)	15	18	16	30	30
Mansfield 1 & 2	97	99	36	33	54	48	100	70
Mansfield 2 & 3	92	95	36	33	45	48	110	70
Mansfield 1, 2 & 3	129	130	54	51	72	72	150	100
Spence 1	49	52	15 (24)	15	21	24	55	30
Spence 2	46	45	21 (24)	21	30	24	50	30
Spence 1 & 2	95	80	30 (34)	27	42	40	100	60

JOIN US IN THE WQ

MENUS



CLASSIC BUFFET MENU

MINIMUM 30 DELEGATES

COLD

Sourdough rolls served with compound butter and dips (GFO)

Selection of European cold cuts, pickles and chutney

Greek orzo salad with orzo pasta, cucumber, cherry tomatoes, black kalamata olives, capsicum, red onion, feta with red wine vinegar dressing

HOT

Grilled chicken thigh in creamy mushroom sauce with roasted bell peppers and peas

Roast ribeye with vegetable panache served with port wine jus and horseradish

Spinach & ricotta ravioli with tomato and basil sauce (GFO, VG)

Sautéed greens with paprika oil, toasted almond flakes (V)

Garlic butter smashed baby potatoes

DESSERT

Cake of the day

Seasonal fruit salad (V, DF)

Add a New Zealand artisanal cheese platter with crackers, relish and candied walnuts for \$5 per person

\$65 PER PERSON

Please Note: Menus are indicative only, and the actual menu may vary based on seasonality. Dietary requirements are complimentary for up to 10% of the total delegates booked. Beyond this allowance, a charge of \$10 per person will apply. While gluten-free options are available, please note that our kitchen is not a certified gluten-free facility.

(V) Vegan, (VG) Vegetarian, (VO) Vegetarian option, (GFO) Gluten free option, (DF) Dairy Free

WQ

JOIN US IN THE WQ

MENUS



PREMIUM BUFFET MENU

MINIMUM 30 DELEGATES

COLD

Artisanal breads served with compound butter and dips (VG, GFO)
Antipasto selection of European cold cuts, chutneys, pickled vegetables

SALAD

Nicoise salad with baby potatoes, beans, tomatoes, lettuce and olives finished with lemon dressing
Mixed green salad with sun dried tomato dressing (V)

HOT

Grilled harissa chicken with vine tomatoes, served with saffron rice
Lemon caper baked salmon
Peppered sirloin served with roasted bell peppers and port wine jus
Spinach & ricotta ravioli with tomato and basil sauce (GFO, VG)
Creamy mash potatoes
Sautéed greens with paprika oil, toasted almond flakes (VG)

DESSERT

Lemon swiss roll
Cake of the day
Fruit platter
New Zealand artisanal cheese platter with crackers, relish and candied walnuts

\$78 PER PERSON

Please Note: Menus are indicative only, and the actual menu may vary based on seasonality. Dietary requirements are complimentary for up to 10% of the total delegates booked. Beyond this allowance, a charge of \$10 per person will apply. While gluten-free options are available, please note that our kitchen is not a certified gluten-free facility.

(V) Vegan, (VG) Vegetarian, (VO) Vegetarian option, (GFO) Gluten free option, (DF) Dairy Free

WQ

JOIN US IN THE WQ

MENUS



TWO COURSE SET MENU

MINIMUM 15 / MAXIMUM 60 DELEGATES

ON THE TABLE

Sourdough rolls served with medallion butter

MAINS – PRE-ORDER FROM BELOW

Roast chicken with salsa verde

Grilled ribeye with horseradish cream

Market fish with dill and lemon salsa

SIDES – SERVED TO TABLE

Herbed mash potato (VG)

Sauté seasonal greens (VG)

Garden salad (VG)

DESSERT – PRE-ORDER FROM BELOW

Flourless chocolate brownie with toasted cornflakes, mascarpone and berry compote (GFO)

Apple strudel with crème anglais & caramel (VG)

\$65 PER PERSON

Please Note: Menus are indicative only, and the actual menu may vary based on seasonality. Dietary requirements are complimentary for up to 10% of the total delegates booked. Beyond this allowance, a charge of \$10 per person will apply. While gluten-free options are available, please note that our kitchen is not a certified gluten-free facility.

(V) Vegan, (VG) Vegetarian, (VO) Vegetarian option, (GFO) Gluten free option, (DF) Dairy Free

WQ

JOIN US IN THE WQ

MENUS



THREE COURSE SET MENU

MINIMUM 15 / MAXIMUM 60 DELEGATES

ON THE TABLE

Sourdough rolls served with medallion butter (GFO)

ENTREES – PRE-ORDER FROM BELOW

Caprese salad of heirloom tomatoes, basil, and fresh mozzarella (VG)

House-cured salmon with pickled beets and horseradish dill cream

MAINS – PRE-ORDER FROM BELOW

Roast pork with grilled Asian greens and jus

Grilled ribeye with horseradish cream

Market fish with dill and lemon salsa

SIDES – SERVED TO TABLE

Herbed mash potato (VG)

Sauté seasonal greens (VG)

Garden salad (VG)

DESSERT – PRE-ORDER FROM BELOW

Flourless chocolate brownie with toasted cornflakes, mascarpone and berry compote (GFO)

Apple strudel with crème anglais & caramel (VG)

\$78 PER PERSON

Please Note: Menus are indicative only, and the actual menu may vary based on seasonality. Dietary requirements are complimentary for up to 10% of the total delegates booked. Beyond this allowance, a charge of \$10 per person will apply. While gluten-free options are available, please note that our kitchen is not a certified gluten-free facility.

(V) Vegan, (VG) Vegetarian, (VO) Vegetarian option, (GFO) Gluten free option, (DF) Dairy Free

WQ



PLATTER OPTIONS

EACH PLATTER WILL FEED APPROXIMATELY 6 DELEGATES

BREADS & DIPS

Freshly baked breads with compound butter, pesto, oils and dukkah (VG) **\$45**

ASIAN TASTING PLATTER

Tandoori chicken kebabs, samosa, hot wings and spring rolls with dipping sauce and mint yoghurt **\$60**

MEZZE PLATTER

Baba ghanoush, hummus, yoghurt dip, halloumi, souvlakia and grilled breads (VG) **\$60**

ANTIPASTO

Selection of cured meats and assorted Mediterranean vegetables, with Spanish olives **\$80**

CHEESE BOARD

Selection of cheeses served with grapes, relish, assorted breads, and crackers (V, GFO) **\$80**

CHEFS CHOICE

Chefs favourite's from the above platters selection, expertly arranged on this premium platter option **\$110** (serves 8)

Please Note: Menus are indicative only, and the actual menu may vary based on seasonality. Dietary requirements are complimentary for up to 10% of the total delegates booked. Beyond this allowance, a charge of \$10 per person will apply. While gluten-free options are available, please note that our kitchen is not a certified gluten-free facility.

(V) Vegan, (VG) Vegetarian, (VO) Vegetarian option, (GFO) Gluten free option, (DF) Dairy Free

JOIN US IN THE WQ

CANAPÉ OPTIONS

MINIMUM 20 DELEGATES REQUIRED

Five light canapés, served over a one-hour period | \$25 per person
Ten light canapés, served over a two-hour period | \$45 per person

COLD ITEMS

- Prawn marie rose with tabasco sour cream
- Vietnamese rice paper rolls (VG)
- Seeded lavosh with goats' cheese, pickle beetroot and walnut praline (V)
- Mini tomato and caramelised balsamic onion tarts (VG)
- Roti with kusundi, curried seeds, nuts, coriander (VG)
- Bruschetta with sundried tomato and skordalia (VG)
- Jackfruit and salsa tostada baskets (VG)
- Classic roast beef and horseradish mayonnaise en croute
- Home-cured salmon with beetroot crisps blini
- Melon and Italian ham skewers

HOT ITEMS

- Italian meatballs with tomato sauce
- Mini lamb kofta with mint and cardamom yoghurt
- Mushroom arancini (V)
- Crispy tofu coated in sesame (VG)
- Thai style fish cakes with dipping sauce
- Pork belly with caramelised apple and caraway salt
- Wild mushroom and rocket potato rösti with truffle oil (VG)
- Baolicious pork & chive dumpling
- Chicken tandoori skewers

SWEET ITEMS

- Mini lemon meringue
- Individual panna cotta topped with pineapple and toasted coconut (VG)
- Mini doughnut with lemon curd

SUBSTANTIAL CANAPÉS

\$7 PER ITEM

- Slider – chicken or beef
- Sticky eggplant with crunchy sprouts and pickled cucumber in black bao (V)
- Crispy duck mini bao with cucumber and hoisin sauce
- Fish & chip cones with tomato sauce and tartare

MENUS



Please Note: Menus are indicative only, and the actual menu may vary based on seasonality. Dietary requirements are complimentary for up to 10% of the total delegates booked. Beyond this allowance, a charge of \$10 per person will apply. While gluten-free options are available, please note that our kitchen is not a certified gluten-free facility.

(V) Vegan, (VG) Vegetarian, (VO) Vegetarian option, (GFO) Gluten free option, (DF) Dairy Free

WQ

JOIN US IN THE WQ

BEVERAGE



BEVERAGE PACKAGES

STANDARD

1hr \$30 per person
1.5hrs \$35 per person
2hrs \$40 per person
3hrs \$48 per person
4hrs \$52 per person
5hrs \$61 per person

WINE

Montana Festival Block Range:
Sauvignon Blanc, Chardonnay, Merlot,
Cabernet, Pinot Noir

BOTTLED BEER

Heineken, Heineken Light, Heineken Zero

NON-ALCOHOLIC

Orange Juice, Sprite, Coke

FROM **\$30** PER PERSON

PREMIUM

1hr \$39 per person
1.5hrs \$46 per person
2hrs \$51 per person
3hrs \$61 per person
4hrs \$71 per person
5hrs \$85 per person

WINE

Stoneleigh 'Wild Valley' Sauvignon Blanc
Boundary Road 'Tuki Tuki' Chardonnay
Camshorn Pinot Gris
Triplebank Rose
Lake Chalice 'Raptor' Pinot Noir Brancott
Estate Brut Cuvee

BOTTLED BEER

Heineken, Heineken Light, Heineken Zero
Selection of Garage Project cans

NON-ALCOHOLIC

Coca-Cola Range, Orange Juice

Please Note: Menus are indicative only, and the actual menu may vary based on seasonality. Dietary requirements are complimentary for up to 10% of the total delegates booked. Beyond this allowance, a charge of \$10 per person will apply. While gluten-free options are available, please note that our kitchen is not a certified gluten-free facility.

(V) Vegan, (VG) Vegetarian, (VO) Vegetarian option, (GFO) Gluten free option, (DF) Dairy Free

WQ

frankie's

BAR + EATERY

A delectable escape from the boring and bland.

A delectable escape from the boring and bland. Open for breakfast, lunch and dinner every day of the week, this restaurant at WQ Wellington is where refreshingly local and savoury comfort collide.

Serving up a brasserie-style menu complete with mouth-watering steak, indulgent seafood, burgers, pasta, salads and more, Frankie's Eatery has something to tempt every palate and preference.

Bring your team, your friends, your family and yourself for a memorable buffet or chef-curated set menu, your choice.

JOIN US IN THE WQ

WQ

JOIN US IN THE WQ

YOUR EVENT, ELEVATED!

Lock in your celebration with us and enjoy an extra 10%* in added value as a gift from us.

CHOOSE FROM:

- Additional food & beverage inclusions
- Food and beverage upgrades
- Cocktail & canapé service
- Accommodation upgrades
- Hotel gift card

Please enquire with us to redeem this special offer.

*T&Cs apply.

WQ



24 HAWKESTONE STREET, THORNDON, WELLINGTON, 6011 **E:** EVENTS@WQHOTEL.CO.NZ **P:** +64 4 832 2203 **WQHOTEL.CO.NZ**