



**MUSEUM
HOTEL**
WELLINGTON

CONFERENCE FACILITIES



The Museum Hotel is a 165 room luxury hotel located in the centre of Wellington city opposite Wellington's beautiful harbour and New Zealand's national museum, Te Papa. The hotel is a short stroll to Courtenay Place, Wellington's lively entertainment precinct, to the vibrant waterfront, Waitangi Park and to Oriental Parade's promenade and beach.

The spacious lobby features opulent décor, walls adorned with original art, two limited edition MV Augusta motorcycles and a bar/café in which to relax.

Hippopotamus, the hotel's award winning in house restaurant offers harbour views and French style cuisine by Laurent Loudeac.

Alongside traditional hotel rooms, the Museum Hotel offers apartment style studios and suites featuring exquisitely appointed bathrooms complete with luxurious bathtubs for two and rain-shower shower heads; the kitchens are equipped with European fittings including an espresso machine and washer/dryer.

On site leisure facilities include a well equipped fitness centre, sauna, indoor heated swimming pool, spa pool, and Cathy Davys Hair Design and Day Spa.

Being a locally and privately owned hotel, the Museum Hotel is able to offer a more personalized level of service and an interesting interior, including housing the owner's extensive and vibrant art collection and the reception staff being dressed by a young local Wellington designer, Alexandra Owen.

The Museum Hotel's combination of location, excellent service standards, unique art collection, luxurious rooms and suites, on site leisure activities, restaurant, bars and function facilities makes the Museum Hotel an extremely desirable inner city hotel, perfectly suited for both corporate and leisure guests.

Conference and banqueting facilities cater for groups of 2 to 120 people; Museum Hotel is the ideal place to hold your special event in Wellington. Whatever the type or size of the event, the team will design a function to suit your needs and budget. The hotel's five separate function rooms may be used for a vast range of events including cocktail parties, meetings, private dinners, presentations, seminars, conferences, wedding receptions and product launches.

Contact

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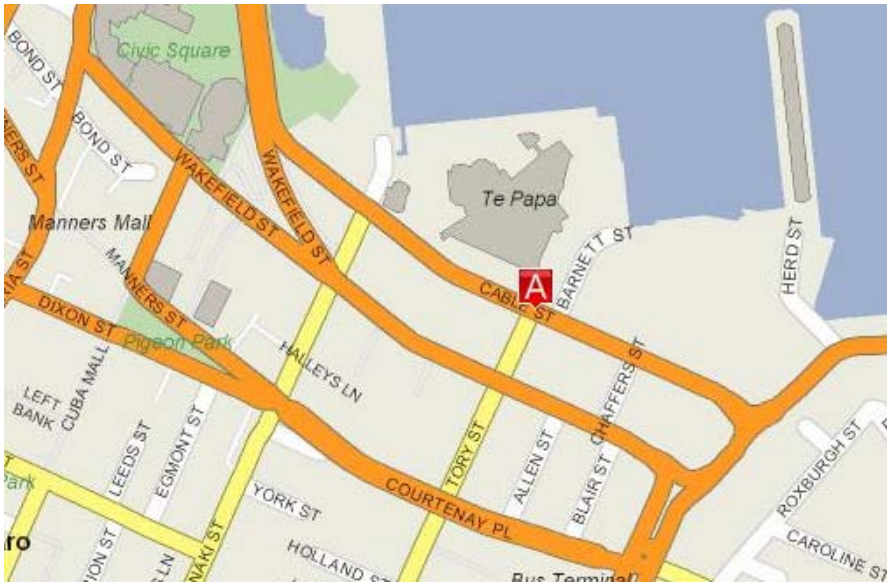
www.museumhotel.co.nz

All prices include GST

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Location

Located opposite Te Papa and the vibrant Wellington waterfront, Museum Hotel is a perfect choice for both business and leisure travellers for every occasion.

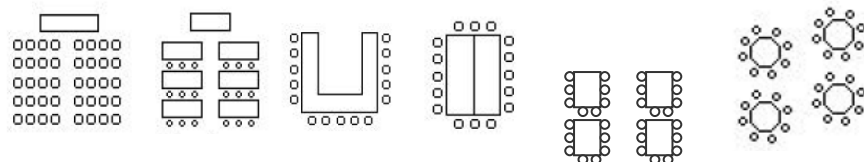


Travelling Times

- Te Papa → 1 min (walk)
- Oriental Bay Beach → 5 min (walk)
- Central Business District → 10min (walk)
- Westpac Stadium → 15min (walk)
- Interislander Ferry → 5min (drive)
- Wellington Airport → 15min (drive)

Function Room Capacities

Venue	Area (Sq m)	Theatre	Classroom	U-shape	Boardroom	Workshop	Banquet	Cocktail
Boardroom	32	-	-	-	14	-	-	-
Strada Room	75	30	18	15	15	24	-	60
Agostini Room	90	70	35	30	30	48	50	100
Senna Room	82	60	36	24	22	32	40	70
Tamburini Room	110	90	50	30	30	48	60	120



All prices include GST



Audio Visual Equipment

The Museum Hotel is able to cater for all your audio visual requirements as noted below, any other audio visual equipment will be priced on application.

Projection Screen	\$35.00
Data Projector (3000 Lumens)	\$305.00
Standard Whiteboard	\$35.00
Electronic Whiteboard	\$135.00
Flipchart (includes one pad)	\$35.00
Additional Flipchart Paper	\$15.00
Lectern	\$74.00
Lectern & Microphone	\$120.00
Handheld Microphone	\$74.00
Lapel Microphone	\$74.00
PA System Small	\$200.00
PA System Large	\$250.00
PC Speakers	\$50.00
42" LCD TV	\$350.00
DVD Player	\$62.00
Laptop Computer	\$162.00
Laser Pointer	\$18.00
Remote Mouse	\$28.00
Audio Conferencing Unit	\$125.00
Wireless Internet Connection	\$50.00

Hire charges are on a per day basis and include GST.

The Museum Hotel uses Vision Media Systems for all audio visual requirements; Vision Media are New Zealand's first certified carbon neutral audio visual company.

Additional Conference Services

The hotel's experienced conference team can create any type of function you desire, from a 'Faulty Towers dinner' to an elegant wedding reception. A dedicated theme company to design that special event you may have in mind can also be arranged.

Car Parking

There is limited parking available at the hotel which is charged at \$20.00 per park per day. Delegates are required to pay at reception on arrival.

Note: parking is also available opposite the hotel at the Te Papa and Wellington City Council car parks, charges apply.



Conference Day Delegate Package

\$70 per person

(minimum of 20 delegates)

Room hire
Arrival tea & coffee
Morning Tea - coffee, a selection of teas & one bakery item
Buffet Lunch
Afternoon Tea - coffee, a selection of teas & one bakery item
Pads, pens, water & mints
Newspaper
Toolkit (for those essential little items you may have forgotten)
Wireless broadband connection

Buffet Lunch served in Hippopotamus Restaurant

Fresh bread rolls
Soup du jour
Two hot meat dishes
Pasta or potato dish
Seasonal vegetable dish
A selection of fresh salads
Sweet treat
Fresh fruit platter
Fresh orange juice
Coffee and a selection of teas

Menu items vary daily

All prices include GST

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Coffee Breaks Menu

Mini Quiches
Savoury Muffins G
Sausage Rolls
Club Sandwiches G
Ham & Cheese Croissants
Spinach, Tomato and Brie Filled Croissants
Cheese Scones G

Sweet Muffins G
Fruit Skewers with Passion Fruit Sauce
Fruit Platter
Pastries
Scones – served with jam & cream G
Slices
Friands G
Home Baked Biscuits

G = these items can be provided as a gluten free option

Morning or afternoon refreshments

Choose one item with coffee & a selection of teas @ **\$8.00 per person**
Choose two items with coffee & a selection of teas @ **\$10.50 per person**

Coffee & a selection of teas @ **\$3.50 per person**
Fresh orange juice @ **\$12.50 per jug**
Sparkling mineral water 1L @ **\$9.00 each**
Still mineral water 1L @ **\$9.00 each**
Assorted soft drinks @ **\$3.50 each**
Red Bull @ **\$5.50**

All prices include GST

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Lunch Menus

Menu items change daily

Light Lunch

\$25 per person

Daily Hot savoury dish
Two Salad selections
Sandwiches
Sweet treat
Fresh fruit platter
Coffee and a selection of teas

Substitute: Salad selection for soup du jour with fresh bread rolls
(served outside the conference room)

Working Lunch

\$30 per person

Daily hot savoury dish
Selection of mini filled rolls
Warm savouries
Sweet treat
Fresh fruit platter
Cheeseboard served with crackers
Coffee and a selection of teas

Substitute: Mini filled rolls for 'make your own' filled rolls
(served outside the conference room)

Buffet Lunch

\$38 per person

Fresh bread rolls
Soup du jour
Two hot meat dishes
Pasta or potato dish
Seasonal vegetable dish
A selection of fresh salads
Sweet treat
Fresh fruit platter
Fresh orange juice
Coffee and a selection of teas
(served in Hippopotamus Restaurant)

All prices include GST

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Cooked Breakfast Buffet

\$30 per person

Toasted Muesli
Fruit Compote
Natural and Fruit Yoghurts
Scrambled Eggs
Grilled Bacon
Roasted Tomatoes
English Muffins
Selection of Breads
Jams and Spreads
Fresh Fruit Platter
Pastries
Croissants

Fresh Orange Juice
Coffee and a Selection of Teas
(minimum of 20 people)

Add:

Smoked Salmon for \$3.50 per person
Sautéed Mushrooms for \$2.50 per person

Continental Breakfast Buffet

\$28 per person

Toasted Muesli
Fruit Compote
Natural and Fruit Yoghurts
English Muffins
Selection of Breads
Jams and Spreads
Fresh Fruit Platter
Pastries
Croissants
Fresh Orange Juice
Coffee and a Selection of Teas

Working Breakfast

\$15 per person

Filled Croissants (Spinach, tomato & Brie or Bacon and Egg)
Pastries
Fruit Platter or Individual fruit cups
Yoghurt
Fresh Orange Juice
Coffee and a Selection of Teas

All prices include GST

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Canapés Menu

Savoury Canapés

\$3.50 per item, per person

Capsicum compote on crostini with coriander pesto and shaved parmesan **V**

Chilli, tomato and goat feta salsa tartlets with pesto crème fraîche

Aranciana- crumbed and fried tomato, mozzarella and basil risotto ball **V**

Clevedon coast oysters served natural with chilli and lime dressing **G D**

\$5.50 per item, per person

Marinated salmon on guacamole and crème fraîche filloettes

Beef tartare on crispy potato **G D**

Baby chorizo ‘wellington’ with dijon mustard

Venison meatball in a thai green curry **G**

Cajun lamb kebabs with tzatziki dip **G**

\$8.00 per item, per person

Mini beef fillet with béarnaise sauce and parma ham

Whitebait fritter on ciabatta with fresh lime (Seasonal)

Seared scallops on tomato and saffron risotto cakes with wasabi mayonnaise **G**

Cajun prawn skewers with lemon aioli **G**

G= Gluten free D=Dairy free V= Vegan option can be provided

Platters

Fruit Platter @ **\$30.00 each**

Antipasto Platter @ **\$30.00 each**

Selection of Breads and Dips Platter @ **\$30.00 each**

Cheese Board @ **\$30.00 each**

(We recommend one platter per 6-8 people)

Dessert Canapés

\$3.50 per item, per person

Berry jelly shot with crème fraîche **G**
Mini éclair
Mini choux
Fruit kebab with chocolate sauce **G**

\$5.00 per item, per person

Mini tartlets (Fruit, Lemon & Chocolate)
Mini chocolate pot with orange crème fraîche **G**
Mini pavlova with kiwi, banana and passionfruit Jus **G**
Crème bruleé with orange marmalade **G**





Buffet Menu One

\$50 per person

Selection of Fresh Breads

Thyme & Lemon Roasted Chicken Leg

or

Catch of the Day Provencal

with olives & basil

Pork Sirloin

with caramelised apple & port wine jus

Roast New Potatoes

or

Dauphinoise Potatoes

Selection of Salads

Steamed Seasonal Vegetables

with hollandaise sauce

Profiterole

filled with cream & hot chocolate sauce

Berry & Orange Trifle

Coffee and a Selection of Teas

(minimum of 20 people)

All prices include GST

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Buffet Menu Two

\$70 per person

Selection of Fresh Breads

Smoked Salmon & Smoked Eel Platter

with gribiche sauce & lemon

or

Continental Meat Platter

with condiments

Champagne Ham

with Madeira sauce

Roasted Beef Sirloin

with red wine jus & mushrooms

Roast New Potatoes

or

Dauphinoise Potatoes

Selection of Salads

Steamed Seasonal Vegetables

with hollandaise sauce

Berry & Orange Trifle

Crêpe Suzette

with fresh cream

Coffee and a Selection of Teas

(minimum of 20 people)

If you would like both platters please add another \$8.00 per person



Buffet Menu Three

\$85 per person

Selection of Fresh Breads

Antipasto Platter

Poached Whole Fillet of Salmon

Honey Glazed Ham

or

Thyme & Lemon Roasted Chicken Leg

Roasted Beef Fillet

with wild mushroom and port wine sauce

Dauphinoise Potatoes

Rocket & Feta Salad

Steamed Baby Vegetables

Fresh Fruit Platter

with whipped cream

Caramelised Citrus Tart

with fresh berry salad

Coffee and a Selection of Teas

(minimum of 20 people)

All prices include GST

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