WEST PLAZA HOTEL

LOCATION · COMFORT · STYLE

MEETINGS & EVENTS









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Location, location, location...

West Plaza Hotel occupies the prime position for business or pleasure in Wellington. A short commute from the airport, and within walking distance to Shed 6, TSB Arena, Te Papa, Tākina, and the Waterfront.

We're in easy walking distance of the major government departments, commercial offices, the premium shopping of Lambton Quay and the entertainment zones of Courtenay Place and Cuba Street.

With four conference rooms we can cater for 12 - 200 people, specifically design and plan all event types and cater to all budgets. Our rooms are flexible in size, so they also make an ideal venue for seminars, workshops, smaller events and business meetings. Add to that a welcoming friendly atmosphere, a fabulous team to help with all your needs, and 102 spacious and comfortable guest rooms.



The complete venue for your next conference!









	Number of attendees									
Room Name		Classroom			Cabaret	## ##	Y			
	Theatre Style	style	U shape	Boardroom	style	Banquet	Cocktail			
Meeting Room ONE 7.5m x 21m	120	60	30	40	60	80	-			
Meeting Room TWO 7.2m x 11.4m	60	24	20	26	24	40	-			
Meeting Room THREE 6.1m x 7.4m	N/A	N/A	N/A	15	N/A	20	-			
Boardroom 4m x 8m	N/A	N/A	N/A	12	N/A	N/A	N/A			



Meeting Room ONE

Includes data projectors with dual or separate screens displayed onto whiteboards so additional notes can be made. This room is located on the first level of the hotel, interconnects with Meeting Room TWO and has natural lighting.



Meeting Room TWO

A great workshop/think tank room displaying a whiteboard wall and an installed data projector. This room is located on the first level of the hotel and interconnects with Meeting Room ONE.



Meeting Room THREE

This room is located on the ground floor and is suitable for private dining and small conferences, or as a breakout room. Please note this room is situated next to the kitchen and some noise is to be expected. The room is priced accordingly.



WPH Boardroom

Enjoy executive office chairs and a 55-inch TV screen for your presentation. This room is located on the first level of the hotel.







Standalone Conference Pricing

Indicative pricing for each of our conference rooms is listed below.

This is a flexible solution if you would prefer not to book a full day package.

An ideal option for half day conferences or events requiring minimal catering, our standalone pricing offers a streamlined approach for your meeting needs. Enjoy the convenience of booking a meeting space without the commitment of a full day delegate package, ensuring your event is both productive and cost-effective.



Indicative Pricing		
From \$400 - \$800		
From \$300 - \$600		
From \$150 - \$300		
From \$250 - \$500		

Catering Options	Pricing (per person)			
Arrival Tea & Coffee	\$5pp			
Morning Tea (Tea & Coffee + 1 Food Item)	\$10pp			
Working Lunch (Tea & Coffee + Sandwiches or Wraps, Assorted Slices, Fruit)	\$20pp			
Buffet Lunch (Tea & Coffee + Options on Page 7)	\$35pp			
Afternoon Tea (Tea & Coffee + 1 Food Item)	\$10pp			







City Classic Package

\$65.00 per day, per person (Minimum of 30 delegates, if less, venue room hire applies)

Inclusions:

Wi-Fi for all delegates Standard whiteboard & markers Iced water & mints Pads & pens

On Arrival

Freshly brewed coffee & a selection of tea.

Morning Tea

Please see our options to the right. Freshly brewed coffee & a selection of tea.

Lunch

Please see our buffet options to the right. Freshly brewed coffee & a selection of tea.

Afternoon Tea

Please see our options to the right. Freshly brewed coffee & a selection of tea.



Morning/Afternoon Tea Options

Tea & coffee accompanied by **one** of the below:

- Freshly baked muffins - Bruschetta - Scones (sweet or savoury) - Club sandwiches or Filled wraps - Petite mixed savouries - Freshly baked cookies - Mini filled croissants - Danish pastries - Fruit platter

⊕ Buffet Lunch

Tea & coffee accompanied by assorted slices, fruit platter and your selections from the below:



One meat selection:

- Dijon mustard crusted beef - Thai chicken curry - Slow roast pork shoulder - Moroccan lamb

- Beef bourguignon

One vegetarian option:

- Ratatouille cannelloni - Grilled vege skewers - Chickpea curry - Moussaka - Creamy spinach & butterbean casserole

Two salad selections:

- Curried cauliflower salad -
- Manuka honey roast vegetable salad -
 - Minted Israeli couscous salad -
 - Seasonal garden salad -
- Beetroot, goats cheese & walnut salad -

Two extras:

- Steamed vegetables -
- Roasted garlic potatoes -
 - Rice -
 - Kumara rosti -
 - Potato rosti -









City Express Package

\$50.00 per day, per person (Minimum of 30 delegates, if less, venue room hire applies)

Inclusions:
Wi-Fi for all delegates
Standard whiteboard & markers
Iced water & mints
Pads & pens

On Arrival

Freshly brewed coffee & a selection of tea.

Morning Tea

Please see our options to the left. Freshly brewed coffee & a selection of tea.

Lunch

Please see our options to the left. Freshly brewed coffee & a selection of tea.

Afternoon Tea

Please see our options to the left. Freshly brewed coffee & a selection of tea.

Morning/Afternoon Tea Options

Tea & coffee accompanied by **one** of the below:

- Freshly baked muffins
- Bruschetta
- Scones (sweet or savoury)
- Club sandwiches or Filled wraps
- Petite mixed savouries
- Freshly baked cookies
- Mini filled croissants
- Danish pastries
- Fruit platter

Working Lunch

Tea & coffee accompanied by chef's assorted club sandwiches **or** wraps, assorted slices, and two selections from the below:

Two choices:

- Curried cauliflower salad
- Manuka honey roast vegetable salad
- Minted Israeli couscous salad
- Seasonal garden salad
- Beetroot, goats cheese & walnut salad
- Any of the morning/afternoon tea options above









CONFERENCE BUFFET LUNCH MENU

\$35 per person

MEATS

One Selection

Dijon Mustard Crusted Beef

Red wine jus GF/DF

Thai Chicken Curry

Vegetables **GF/DF**

Slow Roast Pork Shoulder

Apple Ginger Compote & Gravy GF/DF

Moroccan Lamb

Red wine jus & mint jelly GF/DF

Beef Bourguignon

GF/DF

SALADS

Two Selections

Curried Cauliflower Salad

Fresh herbs, crispy garlic chips & curried mayo GF/DF/V

Manuka Honey Roast Vege Salad

Carrot, parsnip, kumara, pumpkin, red onion, garlic, rosemary & thyme GF/DF/V

Minted Israeli Couscous

Roasted butternut squash, zucchini & onions **DF/Vegan**

Seasonal Garden Salad

Roasted peppers, tuna & oregano vinaigrette **GF/DF/Vegan**

Beetroot, Goats Cheese & Walnut

VEGETARIAN OPTIONS

One Selection

Ratatouille Cannelloni

Tomato & basil sauce, parmesan **V**

Grilled Vege Skewers

GF, DF, Vegan

Chickpea Curry

Spinach & potato Vegan/DF/GF

Moussaka

Vegan/DF/GF

Creamy Spinach & Butterbean Casserole

GF, DF, Vegan

EXTRAS

Two Selections

Steamed Vegatables V/GF/DF

Kumara Rosti V/GF/DF

Rice

Potato Rosti V

Roasted Garlic Potatoes V/GF







Large Plates for Groups

Select one large plate option for \$95. Each plate serves 25pax

Mixed Savouries

mince & cheese pies, bacon & egg quiches, chicken sausage rolls, & beef potato top pies

Oriental Snacks

spring rolls, samosas, chicken wontons, oriental sauce

Pizza Slices

choose from: ham, tomato, beef, chicken, or vegetarian

Deep Fried Cauliflower Bites

with spicy tomato salsa

GF, Vegan

Fish Bites

with tartare sauce

Meatballs

served in a creamy beef sauce

Pork Belly Sliders

apple slaw & mayo

Lamb Mince & Cheese Flat Bread spiced lamb mince, cheese, paratha

Antipasto Platter

deli meats, cheese, pickled & marinated vegetables, crackers & bread

Dessert Platter

assorted sweet treats







Evening Functions

Private dinners, standing cocktail events, and more...

Let us help with the planning!

Whether you're looking for a private room for a seated dinner with a set menu or buffet, a mix & mingle event, or any other special occasion – let our team take the hassle out of organizing.

Our chefs can cater for a wide range of dietary requirements, while working within your budget.





Please enquire for more information on our evening catering options.

Pricing indications below:

Buffet Dinner - \$55 per person

2-Course Set Menu - \$50 per person

3-Course Set Menu - \$60 per person

Large Platters - \$95 each (serves 25)

Grazing Platters - \$25 per person







Grazing Platters

Minimum of 20 pax required – subject to availability

PLATTER ONE PLATTER TWO

Slow cooked brisket & horseradish pearl couscous Spiced pork belly fingers & Asian slaw Marinated artichokes & capsicum Grilled Spanish chorizo sausage Grilled eggplant & spring onion

Sliced salami & baby pickles Lemon battered fish bites

Selection of warm breads

Marinated olives

Trio of dips

\$25 per person

VEGETARIAN PLATTER

Marinated olives
Asian marinated tofu
Eggplant & zucchini bake
Lemon & thyme asparagus
Char grilled corn & chilli salsa
Grilled eggplant & spring onion
Raw spaghetti vegetable salad
Sweet potato & pumpkin frittata
Marinated artichokes & capsicum
Bocconcini balls with basil & olive oil
Selection of water flatbreads & crackers
Blue cheese dip, beetroot dip, hummus dip

Chicken tandoori pieces & Singapore noodles
Aniseed infused spareribs & corn salsa salad
Shaved honey roast ham & cornichons
Marinated artichokes & capsicum
Grilled Spanish chorizo sausage
Deep fried squid & spicy mayo
Grilled tomato & mozzarella

Spinach & cream cheese dip Feta & sundried tomato dip

Selection of crackers



\$28 per person

DESSERT PLATTER

Mini coffee eclairs
Orange & apricot slice
White chocolate rocky road
Cubed fruit & dipping sauce
Raspberry vegan tofu cups
Chocolate mousse in mini cones
Mini cinnamon doughnuts with icing
Watermelon tower with coconut cream
Marshmallows, jellybeans, M&Ms & candy floss.

\$17 per person



ADDITIONAL ADD ONS:

Grilled lime prawns \$6 per person

Sliced striploin steak \$4 per person

Sticky BBQ beef ribs \$4 per person

Moroccan roast lamb leg \$5 per person







BEVERAGE LIST

Tap Beer		Méthode Traditionnelle)		
Macs Gold Lager		Lindauer Brut 200ml		14	
Macs Three Wolves		Lindauer Brut 750ml		50	
Speights Gold Medal Ale	11	De Bortoli - King Valley Prosecco		47	
Bottled Beer & Cider		Chardonnay		GLASS BOTTLE	
Corona	12	Dusky Sounds	12	55	
Speights Summit Ultra		Spade Oak	14	65	
Steinlager Classic		Bogle	16	75	
Steinlager Pure		Sauvignon Blanc			
Steinlager Light	10	Dusky Sounds	12	55	
Steinlager Zero		Wither Hills	15	70	
Panhead Port Road Pilsner		Wither Hills - Early Light	15	70	
Panhead Blacktop Oat Stout	14	Nga Waka	16	75	
Panhead Xtra Pale Ale	14	3			
Panhead Supercharger APA	14	Pinot Gris			
Heineken	11	Dusky Sounds	12	55	
Heineken Light	10	Wither Hills	15	70	
Heineken Zero		Wither Hills - Early Light	15	70	
Isaac's Classic Apple Cider		Devils Staircase	16	75	
Isaac's Crisp Low Sugar Cider		Aromatic			
Rekorderlig Strawberry & Lime Cider	13	Dusky Sounds - Riesling	12	55	
Name Alexander Pa		Loveblock - Gewurztraminer	17	80	
Non Alcoholic		Growers Mark - Chenin Blanc	15	70	
Juice		Waipara Valley - Pinot Rose	15	70	
Soft Drink	6.5				
Ginger Beer	7	Red Wines			
Mac's Range	7	Dusky Sounds Merlot	12	55	
San Pellegrino Sparkling Mineral Water 200ml	8	Torea Pinot Noir	14	65	
		Madam Sass Pinot Noir	18	85	
		Grant Burge - Barossa Ink Shiraz	15	70	
		Grant Burge - Barossa Ink Cab Sauv	15	70	

