



ELEGANCE REDEFINED



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.





WEDDING PLANNING

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.

CUSINE

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 RECEPTION

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.

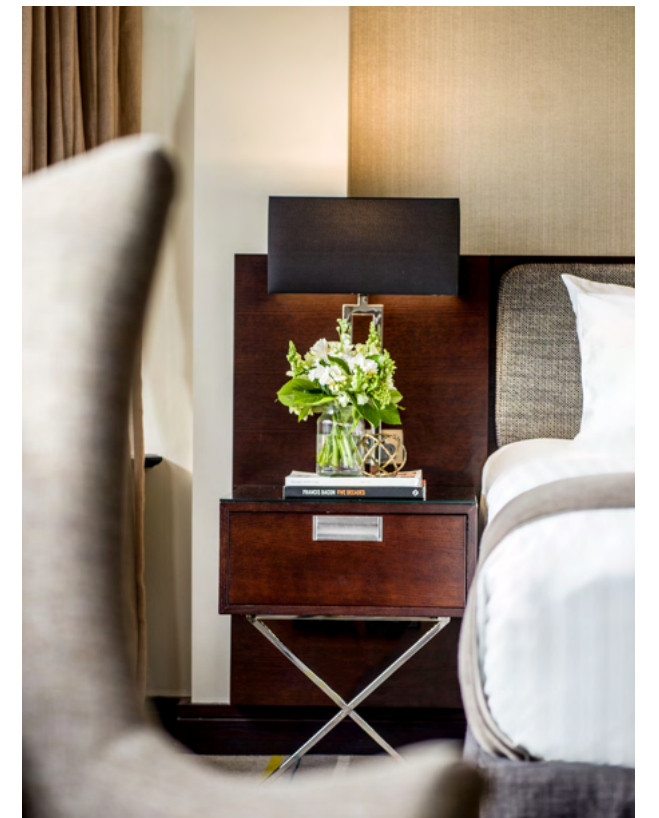
ROOM SETTING

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

SMALL WEDDING PACKAGE

Buffet Package at \$180, Plated Package at \$190 minimum of 30 people

SIGNATURE WEDDING PACKAGE

Buffet Package at \$180, Plated Package at \$190 minimum of 60 people

BOTH PACKAGES INCLUDE

- A glass of sparkling on arrival
- A private bar with dedicated bartenders
- A three-course menu designed by our executive chef
- Your wedding cake cut and served to each table
- Your choice of white or black chair covers, table cloths, and linen napkins
- Staging and a dance floor
- Cake table with knife
- Gift table
- Room hire with access from 10 am until midnight
- A dedicated Wedding Co-ordinator to organise your special day

LUXURY WEDDING PACKAGE

Buffet Package at \$230, Plated Package at \$240 minimum of 60 people

PACKAGES INCLUDE

- Four choice canapes for a 30 minute service on arrival for all guests
- A glass of sparkling on arrival
- One-hour beverage package
- A private bar with dedicated bartenders
- A three-course set menu designed by our executive chef
- Your wedding cake cut and served to each table
- Your choice of white or black chair covers, table cloths, and linen napkins
- Staging and a dance floor
- Cake table with knife
- Gift table
- Room hire with access from 10 am until midnight
- A dedicated Wedding Co-ordinator to organise your special day

Optional Add Ons

- Bespoke cocktail on arrival at \$22 per person
- Champagne toast from \$15 per person
- Menu tasting price to be advised
- Additional menu choice charged at \$8.00 per person
- Additional drinks packages charged at \$30.00 per person, per hour

Our teams would be delighted to design a custom wedding cake for your very special occasion

Terms & Conditions apply; Minimum hire fees apply.

All theming and entertainment to be booked independently

We do use an external supplier, AV Media, for all of our AV installations who can assist with any AV requirements you may have as well as draping and uplighting.

SAMPLE MENUS

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 daniele ham, sopressa salami, cured salmon, house-made hummus, tapenade, pesto and marinated grilled vegetables tapenade
- Handcrafted breads with olive oil, balsamic and dukkah

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

CONDIMENTS AND DRESSINGS INCLUDE

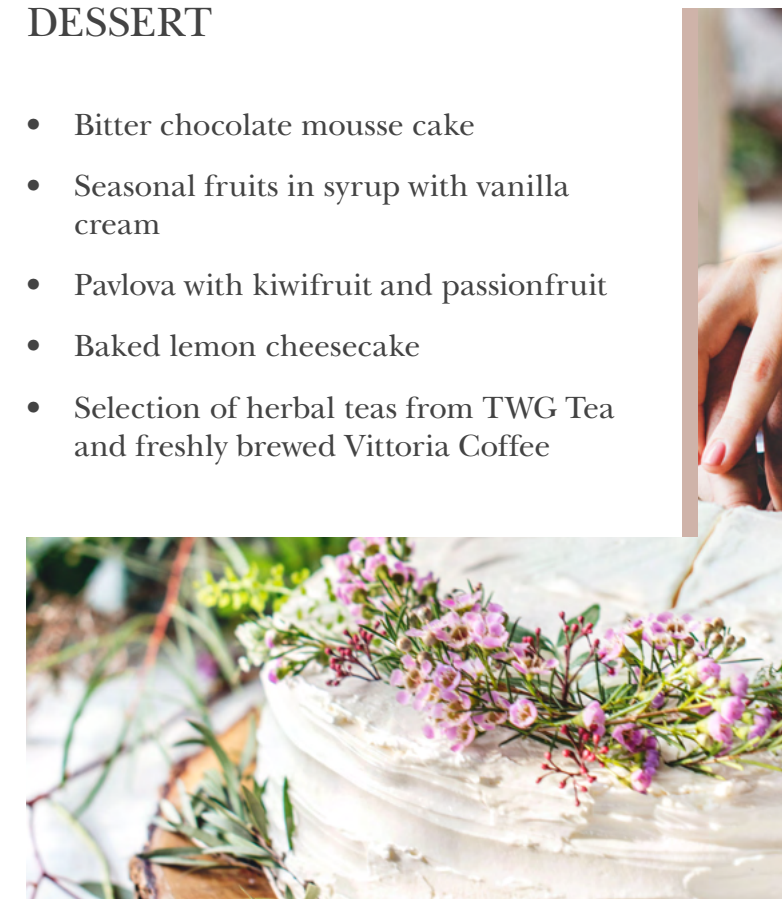
- Balsamic dressing, fine herb dressing, olive oil, mustard, hummus, chutney and mayonnaise

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 ONE 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 ONE 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



INTERCONTINENTAL®
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