

NO VO TEL

Weddings at Novotel New Plymouth Taranaki_



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Welcome_

Novotel New Plymouth Taranaki is the perfect venue for your wedding reception. At Novotel New Plymouth we care about your vision and our team is dedicated to creating a beautiful wedding experience for you and your guests.

Our experienced event team can work with you through all the details to ensure your day goes as smoothly as possible. We are also able to offer a range of accommodation options so family and friends visiting New Plymouth for your special day can be comfortably and conveniently located at the hotel.

Catering for up to 140 guests, our function room is flexible and adaptable and features natural light, a bar, outdoor deck and built in stage.

Our packages are designed to make organising your celebration easy and cost effective and our friendly and committed team are here to help. We want your day to be seamless, memorable and stress free.



Please note that prices and menus are subject to change. All prices include GST.
Valid as at July 2024



Classic Package_

\$120 per person

Minimum 50 guests

THE VENUE

- ♥ Room hire with access from 10am to midnight
- ♥ Elegant backdrop with fairy lights (2 options available)
- ♥ 6 coloured up lights
- ♥ Stage and dance floor
- ♥ Handheld microphone
- ♥ Cake table with knife
- ♥ Gift table
- ♥ Easel for seating plan
- ♥ Round or oblong tables
- ♥ White skirted bridal table (top table)
- ♥ Formal table setting including white table linen, crockery, cutlery and glassware
- ♥ White chair covers

FOOD & BEVERAGE

- ♥ A glass of bubbles on arrival
- ♥ Private bar with dedicated bar staff
- ♥ Classic buffet dinner, or set menu dinner with bread to share and one dish from each course
- ♥ Wedding cake cut and served on platters

ACCOMMODATION

- ♥ Overnight accommodation for the wedding couple in a Superior King room
- ♥ Full buffet breakfast in the restaurant for two the next morning
- ♥ Complimentary carparking for the wedding couple
- ♥ Special discounted accommodation rates for your guests (conditions apply)





Iconic Package_

\$145 per person

Minimum 50 guests

THE VENUE

- ♥ Room hire with access from 10am to midnight
- ♥ Elegant backdrop with fairy lights (2 options available)
- ♥ 6 coloured up lights
- ♥ Stage and dance floor
- ♥ Handheld microphone
- ♥ Sound system
- ♥ Cake table with knife
- ♥ Gift table
- ♥ Easel for seating plan
- ♥ Formal table setting including white table linen, crockery, cutlery and glassware
- ♥ White chair covers

FOOD & BEVERAGE

- ♥ A glass of bubbles on arrival
- ♥ Private bar with dedicated bar staff
- ♥ Iconic buffet dinner, or set menu dinner with bread to share and two dishes from each course (dishes served alternatively around the table)
- ♥ 1 bottle of white wine and 1 bottle of red wine on each table of 10 guests
- ♥ Wedding cake cut and served on platters

ACCOMMODATION

- ♥ Overnight accommodation for the wedding couple in a One Bedroom Apartment
- ♥ Full buffet breakfast in the restaurant for two the next morning
- ♥ Complimentary carparking for the wedding couple
- ♥ Special discounted accommodation rates for your guests (conditions apply)





Plated Dinner_

TO SHARE

House-made bread | olive butter | pickles

ENTREE

Gin cured salmon | beetroot gel | smoked goats curd | pickled fennel

Free-range pork belly | parsnip | celery | walnut

Chicken liver & truffle pate | orange | toasted sourdough | onion chutney

Fish of the day ceviche | pearl barley | wasabi snow | garden herbs

Prawn & lemon grass ravioli | coconut broth | edamame

Heirloom tomatoes | smoked goats cheese | black rice | basil

MAIN

Grass fed beef eye fillet | smoked carrot | burnt onion | broccolini | port jus

Line caught snapper | seared scallops | celeriac puree | oyster mushroom | leek | almond crumble

Easterbrook Farm duck breast | duck leg pancake | orange puree | Shanghai cabbage | potato fondant | five spice jus

Pan roasted lamb rump | lamb leg croquette | minted foam | peas | smoked pistachios | whipped feta

Organic chicken | chive mash | grilled mushrooms | broccoli | lemon butter sauce

Mushroom & thyme tortellini | sweet tomatoes | whipped feta | salmon crumble

DESSERT

Sentry Hill lemon cheesecake | cocoa butter | lemon curd | French meringue

Tiramisu | berry sorbet

Four textures of chocolate | 72% ganache | white mousse | tempered 52% | cocoa crumb | orange sorbet

Sticky date pudding | toffee sauce | crème anglaise

Coconut rice crème brûlée | rhubarb puree | apple compote (vegan)

Freshly brewed coffee and a selection of blended & herbal teas



Buffet Dinner_

CLASSIC

Sourdough rolls | olive butter | salted butter



Confit lamb belly | sundried tomatoes | mint sauce

Pan roasted chicken supreme | parley & garlic butter

Chickpea ragu | thyme | chilli



Duck fat roasted potatoes

Steamed greens | truffle dressing

Turmeric rice



Caesar salad | parmesan

Red cabbage & carrot slaw



Crème brulee

Sticky date pudding | cardamom custard



Freshly brewed coffee and a selection of blended & herbal tea

ICONIC

Sourdough rolls | olive butter | salted butter



Aged beef fillet | mushroom & pepper sauce

Smoked salmon fillet | lemon & fennel puree

Confit duck leg | horopito honey

Potato gnocchi | truffle | smoked cheese



Thyme fondant potatoes | garlic butter

Oven roasted baby carrots | onion caramel

Steamed broccolini | parmesan | parsley

Roasted root vegetables | chive | walnuts



Greek salad | olive crumb

Beetroot slaw | goats cheese | radish

Roebuck Farm greens



Vanilia crème brulee | apple compote

Lemon cheesecake | cocoa butter |

meringue

Chocolate mouse | raspberries | caramel

Fresh fruit salad



Freshly brewed coffee and a selection of blended & herbal tea



Beverages_

WINE

La Gioiosa Prosecco (200ml)...\$16

Matahiwi Blanc de Blanc NV...\$12 | \$55



ME by Matahiwi Sauvignon Blanc...\$12 | \$55

Stone Paddock Sauvignon Blanc...\$14 | \$65



ME by Matahiwi Chardonnay...\$12 | \$55

Invivo Chardonnay...\$14 | \$65



ME by Matahiwi Pinot Gris...\$12 | \$55

Stone Paddock Pinot Gris...\$14 | \$65



Rewild Pinot Grigio...\$13 | \$65

TW Viognier...\$15 | \$70



ME by Matahiwi Rosé...\$12 | \$55

Herringbone Rosé...\$14 | \$65



ME by Matahiwi Pinot Noir...\$13 | \$59

Shaky Bridge Pinot Noir...\$15 | \$69



Rewild Shiraz...\$13 | \$59

Stone Paddock Syrah...\$15 | \$70

Thorn-Clarke Sandpiper Cabernet

Sauvignon...\$14 | \$65

BEER & CIDER

Tap_

Tuatara Hazy Pale Ale...\$12

Tuatara Pilsner...\$12

Tiger...\$12

Heineken...\$12



Bottle_

Heineken Zero...\$9

Steinlager Light...\$10

Steinlager Low Carb...\$12

Steinlager Classic...\$12

Monteith's Black...\$12

Corona...\$12

DB Export 33...\$12

Asahi...\$12

Panhead Pilsner...\$12



Monteith's Crushed Apple Cider...\$11

Rekorderlig Strawberry-Lime Cider...\$12

Orchard Thieves Low Sugar Apple
Cider...\$11

Ask for our full list of wines, beers, spirits and non-alcoholic beverages



Menus and lists are a guideline only and are subject to seasonal and supplier changes



A little something extra_

CANAPES ON ARRIVAL

3 items \$18 per person | 5 items \$28 per person

Chicken skewers | chilli | onion | capsicum (gf)
Chicken & blackberry pâté | toasted sourdough
Smoked eel on toast | port wine & onion chutney
Braised lamb sliders
Lamb tartare | Yorkshire pudding | pistachio crumble
Oven roasted sirloin | balsamic pearls | wasabi cream | buckwheat cracker
Mini fish & chips | caper sauce
Tempura prawns | chilli aioli (df)
Seared scallop | potato rosti | oyster cream | caviar
Mushroom arancini balls (vegan)
Kaffir lime & coconut croquettes (vegan)
Kikorangi blue cheese | poached pear | homemade oat crispbread (v)
Beetroot tartare | harakeke cracker (vegan)
Fry bread | horopito cream (v)
Goats cheese & honey cookies (v)

FOR AFTERS

SELECTION OF PETIT FOURS

Chef's choice of petit fours, the perfect addition to coffee and cake...\$130 (for approximately 10 guests)

CHEESE PLATTER

Kapiti Kikorangi blue | Puhoi cheddar | Kapiti creamy brie | quince paste | dates | crackers ...\$120 (for approximately 10 guests)

PLATTERS ON ARRIVAL

Approximately 8 guests per platter

BREADS & DIPS

Fresh sourdough | garlic rēwena | roti | basil pesto | truffle butter | pumpkin hummus | pickles...\$89

CHEESE

Kapiti Kikorangi blue | Puhoi cheddar | Kapiti creamy brie | local olives | quince paste | house pickles | dates | crackers | house bread...\$120

FRESHLY PICKED

Carrot | red pepper | cucumber sticks | baby cos baskets | kale crisps | mixed nuts | olives | flat bread | dips...\$95

NGAMOTU FEAST

Prawn twisters | mussel & harakeke croquettes | vegetable dumplings | Kikorangi blue cheese | cured meats | pickles | orange & chicken pâté | toasted sourdough...\$180

INDIAN FEAST

House made roti filled with lamb curry | naan breads | onion bhajis | mint cucumber raita | onion & tomato salsa | kūmara & carrot dip...\$110

AT THE BAR

Ask for our cocktail list or we can design one especially for your day...POA



Accommodation_

Spacious, contemporary in design, and adaptable, the Novotel room is perfect for all your needs. Novotel New Plymouth Taranaki provides Studio rooms, Executive rooms, Superior rooms and One and Two Bedroom apartments. Interconnecting rooms are available for families or groups. All rooms offer air conditioning, ensuite bathrooms, Sky TV, fridge, minibar, tea and coffee making facilities and complimentary Wifi.

STUDIO ROOM

Our standard room, 23sqm. 1 deluxe king bed with the option of 2 king single beds (on request and subject to availability).



EXECUTIVE KING ROOM

Our rooms with a view, 32sqm. Deluxe King bed, floor to ceiling windows for natural light.



EXECUTIVE QUEEN TWIN ROOM

Our twin rooms with a view, 32sqm. 2 deluxe queen beds. Floor to ceiling windows for natural light.



SUPERIOR ROOM

Our best rooms. 32sqm, upper level with views. Superior furnishings. Deluxe king bed, bathrobes and Nespresso coffee machine.





ONE BEDROOM APARTMENT

Upper level apartment with views. 50sqm. Well designed and spacious, modern and comfortable. Deluxe king bed with bathrobes, Nespresso coffee machine and kitchenette.



TWO BEDROOM APARTMENT

Superior king bedding with the option of 2 king beds or a king and 2 king singles. Bathrobes, Nespresso coffee machine and kitchen facilities. Bath and walk in shower.



HOTEL FACILITIES

- ♥ 24 hour reception
- ♥ Facilities for disabled guests
- ♥ Cot available on request
- ♥ Extra bed (rollaway) available on request at additional cost
- ♥ Onsite restaurant & bar
- ♥ In Balance gym
- ♥ Sauna
- ♥ Mountain bikes
- ♥ Parking

HAUKAI BISTRO & BAR

We focus on regional cuisine that highlights the best local produce from around the Taranaki region. Our food philosophy is based on: as fresh and local as possible, using the best quality, multicultural ingredients. With our vibrant, modern bistro menu there is something for all taste buds. Open 7 days for lunch and dinner.





NOVOTEL

NEW PLYMOUTH TARANAKI

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Contact our Events team today
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Discover more at
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