

WEDDINGS AT
NOVOTEL
NEW PLYMOUTH TARANAKI





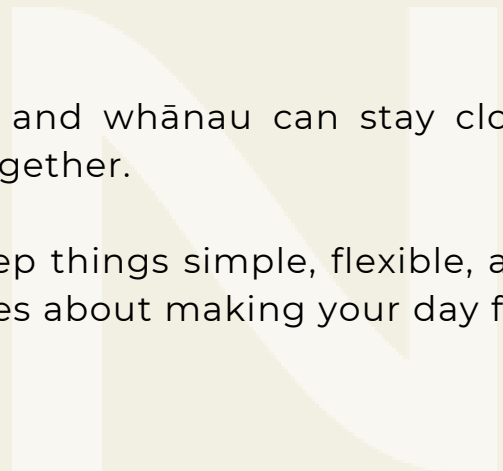
FROM ELOPEMENTS AND SMALL, MEANINGFUL MOMENTS TO BIG CELEBRATIONS SHARED WITH EVERYONE YOU LOVE.

Celebrate your wedding day at Novotel New Plymouth Taranaki, where your vision comes to life and every detail is thoughtfully taken care of.

From your first planning chat through to the final toast, our experienced events team is here to make the process easy and enjoyable. We'll work alongside you to create a celebration that feels personal, seamless, and truly special for you and your guests.

With accommodation onsite, your friends and whānau can stay close, relax, and make the most of the occasion together.

Our wedding packages are designed to keep things simple, flexible, and great value, with a team that genuinely cares about making your day feel effortless, memorable, and uniquely yours.





LIGHT . MODERN . SPACIOUS

Novotel New Plymouth has a variety of options to suit various sized ceremonies and receptions.

Our light-filled event space can host up to 140 guests and offers a flexible layout, private bar, outdoor deck, and built-in stage creating the perfect setting.

Our versatile space allows for seamless transitions throughout your day, with the ability to reconfigure layouts between ceremony, dining and celebration. Every detail can be tailored to suit your style, ensuring a cohesive and personalised experience.

All of our wedding packages include a complimentary stay for the wedding couple, with special accommodation rates available for your loved ones.

The Venue.



Jackanyers.



Inclusions

(Minimum number 50pax)

The Classic

\$129pp

The Signature

\$169pp

Room access from 10am - midnight	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Elegant backdrop with fairy lights	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Six uplights (choice of colour or natural)	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Stage Dance Floor Handheld Microphone	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Cake Table Gift table Easel for Seating Plan	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Choice of round or long tables with white linen, crockery, cutlery, glassware & white chair covers	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
White skirted bridal table	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
A glass of bubbles on arrival for each guest	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Private bar with dedicated bar staff	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Choice of Classic buffet or set menu	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Overnight accommodation in a Superior King room, including breakfast & parking for the Wedding couple.	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Discounted accommodation rates for your guests*	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Buffet or set menu, upgraded to signature menu	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
One bottle of both white and red wine per table of 10	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Accommodation for wedding couple upgraded to one bedroom apartment	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>





Henry.



Classic

Sourdough rolls | olive butter | salted butter

Confit lamb belly | sundried tomatoes | mint sauce
Pan roasted chicken supreme | parsley & 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

Buffet.



Signature

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

Vanilla crème brûlée | apple compote
Lemon cheesecake | cocoa butter | meringue
Chocolate mousse | raspberries | caramel
Fresh fruit salad

Buffet.

CLASSIC PLATED

Please select two options from our mains and two from our desserts. These will be served to your guests as an alternate drop.

Entrée options are available at an additional cost.

ENTREE

Shared Breads

MAIN

Sous Vide Lamb Rump | Kawa Kawa Saag | Crispy Kale | Balsamic Caviar
Potato Bon Bon

Honey & Sesame Glazed Pork Belly Pickled Cabbage | Bok Choy | Puff Rice

Charcoal Coated Fish of the Day | Pea Velouté | Broccolini | Portobello Mushroom
Pickled Fennel

Grilled Eggplant | Chive Mayo | Smoked Fig | Potato Bon Bon

DESSERT

Classic Crème Brûlée

Mars Bar Cheesecake | Mango Sorbet


Banoffee Pie | Ginger Base | Vanilla Mascarpone

Sticky Toffee Date Pudding | Vanilla Ice Cream

Trio of Sorbet

**Menus are a guideline only and are subject to seasonal and supplier changes Special dietary requirements catered for with advance notice*

SIGNATURE PLATED



*Please select two options from our entrees, mains and desserts.
These will be served to your guests as an alternate drop.*

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 | oyster mushroom | leek almond

Duck breast | duck leg pancake | orange | cabbage | potato fondant | five spice jus

Lamb rump | lamb croquette | minted foam | peas | 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 | orange sorbet

Sticky date pudding | toffee sauce | crème anglaise

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

**Menus are a guideline only and are subject to seasonal and supplier changes Special dietary requirements catered for with advance notice*



Canapés on Arrival

3 Items...\$22pp | 5 Items...\$30pp

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)

Something Extra



Platters

Approximately feeds 8pax per platter.
The perfect addition on arrival or for later
in the evening.

BREADS & DIPS

Fresh sourdough | garlic rēwena | roti | basil pesto | truffle butter
pumpkin hummus | pickles...\$94

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...\$107

NGĀMOTU FEAST

Prawn twisters | olive & cream cheese croquettes | vegetable dumplings
Kikorangi blue cheese | cured meats pickles | orange & chicken pâté
toasted sourdough...\$200

INDIAN FEAST

House made roti filled with lamb curry | naan breads | onion bhajis
mint cucumber raita | onion & tomato salsa | kūmara & carrot dip...\$125

SELECTION OF PETIT FOURS

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

Something Extra



Beverages

Wine

Matahiwi Blanc de Blanc...\$14 | \$60
Graham Norton Prosecco...\$70
Veuve Du Vernay Brut 200ml...\$16

Matahiwi Estate Sauvignon Blanc...\$12 | \$56
Obliix Sauvignon Blanc...\$14 | \$65

Matahiwi Estate Chardonnay...\$12 | \$56
Obliix Chardonnay...\$15 | \$69

Matahiwi Estate Pinot Gris...\$12 | \$56
Escarpment Pinot Gris...\$15 | \$70

Matahiwi Estate Rosé...\$12 | \$56
Obliix Rosé...\$14 | \$68

Matahiwi Estate Pinot Noir...\$14 | \$65
The Edge Pinot Noir...\$18 | \$86

Matahiwi Estate Syrah...\$14 | \$65
TW Estate Merlot...\$15 | \$85

Beer & Cider

Tuatara Hazy Pale Ale...\$14
Tiger...\$12
Heineken ...\$12
Tiger Crystal...\$12
Monteiths Hazy Lemonade...\$12

Corona Zero...\$11
Steinlager Light...\$12
Steinlager Ultra...\$13
Stella Artois...\$14
DB Expo 33...\$13
Corona...\$14
Monteiths Original Ale...\$15
Panhead Rat Rod Hazy IPA...\$16

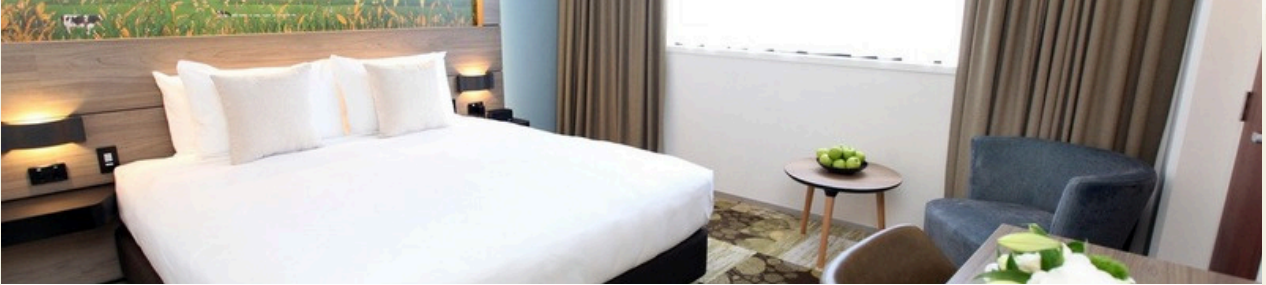
Orchard Thieves Apple Cider...\$13
Orchard Thieves Berry Cider...\$13

WE WOULD BE DELIGHTED TO SHARE OUR FULL BEVERAGE SELECTION WITH YOU, INCLUDING WINES, BEERS, SPIRITS AND NON ALCOHOLIC OPTIONS, TAILORED TO SUIT YOUR CELEBRATION.



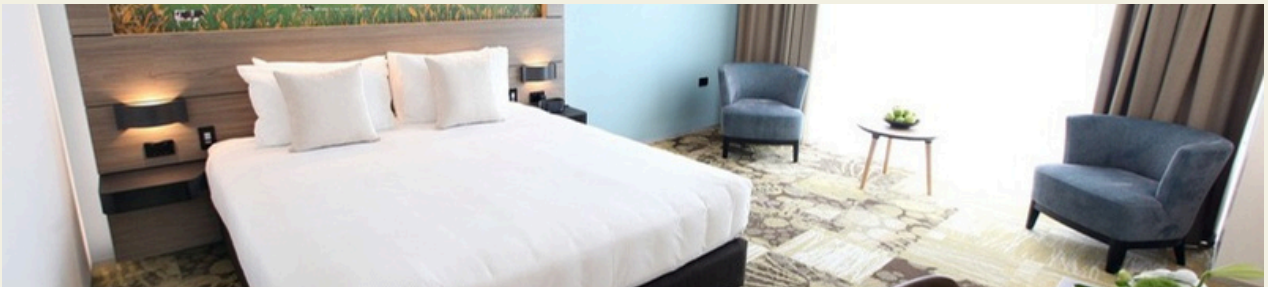
Accommodation

Let's Stay.



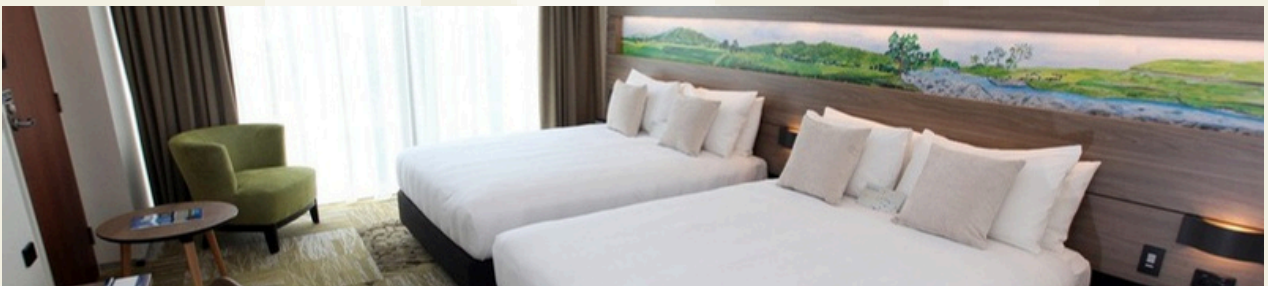
Studio.

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



Superior.

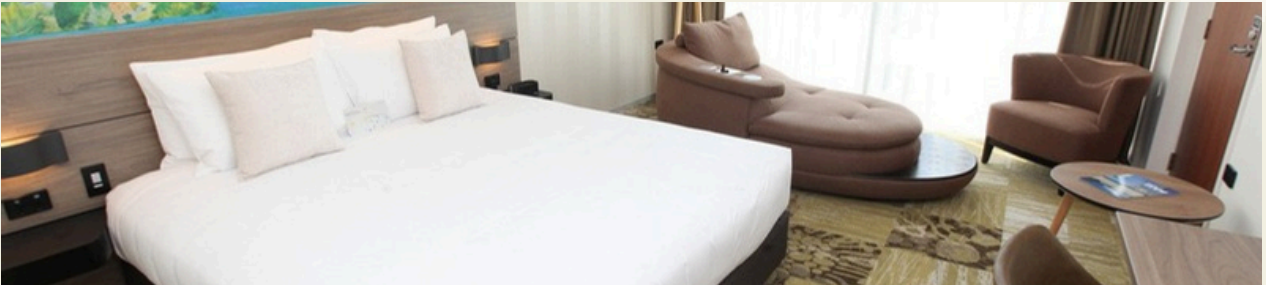
Our rooms with a view, 32sqm. Deluxe King bed, floor to ceiling windows for natural light.



Queen Twin.

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

Let's Stay.



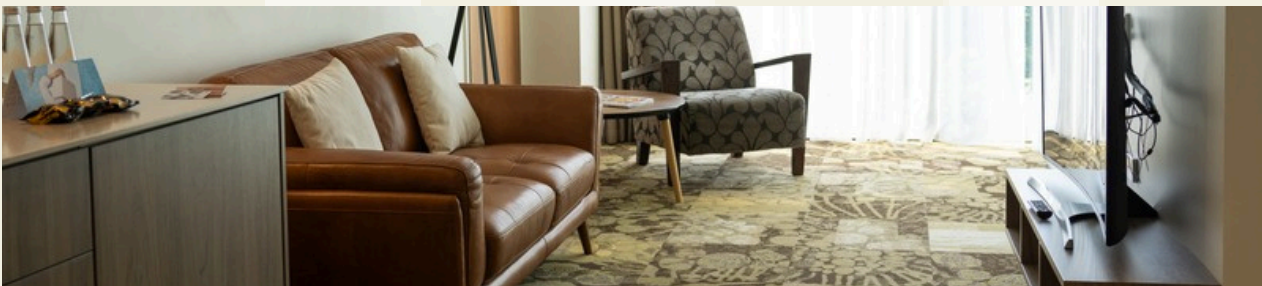
Executive.

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



One Bed 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 Bed 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.



Enhancements.



STYLING YOUR DAY, YOUR WAY

If you are looking to add those extra touches to your day, whether it is colour, styling pieces or upgraded table settings, there are plenty of ways to elevate your space and make it feel truly yours.

From soft, romantic tones to something more modern and bold, styling plays a big part in bringing your overall vision together. Whilst we do not have a wide range of options onsite, we have ensured we are partnered with a trusted external supplier to give you the opportunity to make your day truly yours.

PREFERRED SUPPLIER | DOBSONS

We are proud to partner with Dobsons, a trusted local supplier specialising in event styling and hire.

From linen and tableware to ceremony setups and statement pieces, Dobsons offer a wide range of options to help personalise your day. Their team works closely with you to understand your vision and create a cohesive look that complements both your style and our space.

With their experience and familiarity with our venue, you can feel confident everything will come together seamlessly on the day, allowing you to relax and enjoy every moment.

If you would like to explore options, please contact their team directly. Once you have selected your enhancements, Dobsons will work closely with our team to ensure delivery and set up run smoothly on the day.

Please note, all enhancements are at an additional cost and are not included in our package pricing.

Phone | +64 6 755 0068

Email | marqueeinfo@dobsons.co.nz

www.dobsons.co.nz

Something Extra



HOTEL FACILITIES

Enjoy the convenience of our 24-hour reception, as well as facilities designed to support guests with accessibility needs. Cots are also available on request for our youngest guests as well as rollaway beds at an additional charge.



HEALTH & FITNESS

A fully equipped gym and relaxing sauna.



Complimentary bikes are also available for guests who want to explore New Plymouth's scenic Coastal Walkway and nearby attractions.

DINING

Room service available 24 hours for all in house guests.



PARKING

Onsite parking available subject to availability.

A large, white, stylized arch shape frames the top and left sides of the page. Delicate, light green stems with small white flowers and buds are scattered around the arch, extending from the top right and bottom left corners towards the center.

N

WEDDINGS AT

NOVOTEL

NEW PLYMOUTH TARANAKI

We look forward to the opportunity to be part of your special day and create something truly memorable for you and your guests. To begin planning, please contact our Events Team who would be delighted to assist.

events@novotelnewplymouth.com
T. +64 6 769 9579