



The Perfect Day...

Travelodge Palmerston North
Wedding Packages

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Travelodge
Palmerston North

www.travelodge.co.nz



Congratulations

Congratulations on your engagement and thank you for considering Travelodge Palmerston North as the venue for your upcoming wedding.

We understand that this is one of the most important days of your life and we would like to assist in making it as special as possible. With our incredible food, professional service and attention to detail, we will ensure that your day will be everything you dream of.

Travelodge Palmerston North is situated in the hub of the city, the hotel is housed within a beautiful 1927 heritage building and provides modern guest facilities combined with original features.

Our various function rooms are available to host wedding receptions numbering 30 to 320. In addition, our outdoor courtyard is the perfect spot for an unforgettable wedding ceremony and pre-dinner drinks and canapés.

Our experienced wedding team looks forward to creating a spectacular event just for you. Our all-inclusive wedding packages are designed to allow you to enjoy all of the little extras that make a wedding special at one price. This is especially helpful for budgeting purposes and will ensure that you have an accurate idea of what your wedding reception will cost. Our wedding packages include all of the essentials and we are also more than happy to add on any additional touches required to transform your dream into reality.

I look forward to meeting with you personally to design and create the memory to last a lifetime. Please contact me on 06 353 5767 or email sales.tpmr@travelodge.co.nz.

Kind regards

Conference and Events Manager
Travelodge Palmerston North

Wedding Packages



We have three exclusive wedding packages for you to choose from:

- Romance Wedding Package
- Indulgence Wedding Package
- Luxury Wedding Package

Romance Wedding Package

Buffet Menu - \$89.00 per person (minimum 60 guests)

Set Menu - \$99.00 per person (minimum 60 guests)

PACKAGE INCLUDES:

- Sumptuous buffet or three course set menu dinner
- Four hour standard beverage package
- Room hire until midnight
- Elegant reception room set-up including tables, chairs, white linen table cloths and napkins, crockery, cutlery and glassware
- Sound system and microphone
- Cake table and cake knife
- Gift table
- Dance floor 25m²
- Decorative easel for seating plan
- Personalised printed menu for each guest
- Professional and friendly staff to provide full table service
- Accommodation room with bottle of sparkling wine for the bridal couple on the wedding night
- Dedicated wedding co-coordinator
- Discounted accommodation for wedding guests
- Complimentary food and wine tasting for two people

Indulgence Wedding Package

Buffet Menu - \$99.00 per person (minimum 60 guests)

Set Menu - \$109.00 per person (minimum 60 guests)

PACKAGE INCLUDES

- Sumptuous buffet or three course set menu dinner
- Four hour standard beverage package
- Room hire until midnight
- Elegant reception room set-up including tables, chairs, white linen table cloths and napkins, crockery, cutlery and glassware
- White fitted lycra chair covers
- Silk drape back drop behind bridal table with fairy lights
- Sound system and microphone
- Cake table and cake knife
- Gift table
- Dance floor 25m²
- Decorative easel for seating plan
- Personalised printed menu for each guest
- Professional and friendly staff to provide full table service
- Wedding night accommodation for the bridal couple including bottle of sparkling wine and full buffet breakfast in Nosh Restaurant
- Dedicated wedding co-coordinator
- Discounted accommodation for wedding guests
- Complimentary food and wine tasting for two people

Luxury Wedding Package

Buffet Menu - \$125.00 per person (minimum 60 guests)

Set Menu - \$135.00 per person (minimum 60 guests)

PACKAGE INCLUDES

- Welcome champagne cocktail per guest served on arrival
- Chef's selection of three pre-dinner canapés
- Sumptuous buffet or three course set menu dinner
- Tray served glass of bubbly per guest for the wedding toast
- Four hour premium beverage package
- Room hire until midnight
- Elegant reception room set-up including tables, chairs, white linen table cloths and napkins, crockery, cutlery and glassware
- White fitted lycra chair covers
- Silk drape backdrop behind the bridal table with fairy lights
- Sound system and microphone
- Cake table and cake knife
- Gift table
- Dance floor 25m²
- Decorative easel for seating plan
- Personalised printed menu for each guest
- Professional and friendly staff to provide full table service
- Wedding night accommodation for the bridal couple including a bottle of sparkling wine and room service breakfast
- Dedicated wedding co-coordinator
- Discounted accommodation for wedding guests
- Complimentary food and wine tasting for two people

Amore Ceremony Package

\$350.00

PACKAGE INCLUDES

- Hire of the outdoor courtyard
- Sound system
- Microphone
- 30 wicker chairs
- Table & chair for signing of the register
- Wet weather venue
- Shade sails

Our courtyard offers a private and unique location for an outdoor ceremony. Complete with shade sails and a raised area at one end of the courtyard. Leave it as it is or add your own personal touches, it is completely up to you.

(Please note this is only available if you have your wedding reception at the hotel)

Buffet Menu

Romance Wedding Package – choose 3 hots, 2 vegetables, 3 salads & 3 desserts

Indulgence Wedding Package – choose 1 carvery, 3 hots, 2 vegetables, 4 salads & 3 desserts

Luxury Wedding Package – choose 1 carvery, 4 hots, 2 vegetables, 5 salads & 4 desserts

Includes freshly baked bread rolls, fresh fruit salad, whipped cream & freshly brewed tea & coffee

Carvery:

- Lamb leg with mint gravy
- 7 spice pot roast beef with homemade gravy
- Roast pork leg with crackling and an apple & sage sauce
- Champagne ham, cloves with a cherry glaze

Hots:

- Stuffed tomato with curried rice and sultanas
- Spinach, pumpkin and ricotta ravioli with pomodoro sauce
- Braised chicken with a tangy soy sauce
- Pan roasted pork with homemade gravy
- Moroccan lamb with pumpkin & apricots
- Beef ballontine
- Crispy fish escabeche (*Spanish sweet & sour*)
- Pan fried fish fillets with an uova al pomodoro sauce
- Asian pork meatloaf with a smoked tomato sauce
- Homemade teriyaki marinated beef fillet on sticky Japanese rice
- Merlot and thyme braised lamb shanks
- Stuffed chicken breast on minted couscous with a red bell pepper sauce
- Seafood paella

Vegetables:

- Steamed seasonal vegetables with herbed butter
- Minted baby peas

- Honey glazed carrots and parsnips
- Potato gratin
- Roasted gourmet potatoes with garlic and chives
- Ratatouille

Salads:

- Mixed garden salad with a light vinaigrette
- Chunky potato salad
- Penne pasta salad
- Traditional coleslaw
- Greek salad with olives and feta
- Kumara and baby spinach with wholegrain mustard and balsamico
- Pumpkin and feta salad with toasted pumpkin seeds
- Moroccan couscous
- Spinach & orzo salad

Desserts:

- Pavlova with chantilly cream and fresh fruit
- Apple and peach crumble
- Rich chocolate mud cake
- Assorted cheesecakes
- Bread and butter pudding with custard
- Chocolate mousse
- Tiramisu
- Lemon meringue pie

Set Menu

Includes steamed seasonal vegetables (per table), dinner rolls and freshly brewed tea & coffee

ROMANCE WEDDING PACKAGE

Entrées:

- Smoked salmon on soba noodles with coriander in a clear miso broth

Mains:

- Char grilled scotch fillet on a potato fondant with a shitake mushroom jus and pickled daikon radish

OR

- Saffron chicken breast served with hand cut fries with thyme salt and tarragon jus

Desserts:

- Vanilla crème brulee with almond biscotti

OR

Entrées:

- Braised pork belly on cauliflower mash with aniseed infused jus

Mains:

- Herb crusted lamb rump with marquise kumara, white onion sauce and a rich jus

OR

- Pan roasted market fish with sliced rosemary potatoes and bok choy

Desserts:

- Apple turnover with vanilla bean ice cream and a peach and ginger puree

Set Menu

Includes steamed seasonal vegetables (per table), dinner rolls and freshly brewed tea & coffee

INDULGENCE WEDDING PACKAGE

Entrées:

- Coconut infused Thai chicken salad with coriander, chilli and deep fried shallots

OR

- Shredded warm pork belly salad with asian greens, crackling with light soy and ginger dressing

Mains:

- Szechwan pepper crusted NY cut beef with a kumara & parsnip rosti, garlic prawns, bok choy and a port wine jus

OR

- Baked market fish with a dill and garlic mayo, buttered steamed gourmet potatoes with garlic and chives

Desserts:

- Banana spring roll with a sweet coconut sauce and rum 'n' rasin ice cream

OR

Entrées:

- Homemade fish cakes with shoe string potatoes, mixed green salad and homemade tartare sauce

OR

- Harisa beef tenderloin on a warm minted couscous topped with a capsicum apricot chutney and garlic yoghurt

Mains:

- Herb crusted pork loin with rosemary garlic creamed potatoes, caramelised apples and calvados

OR

- Twice cooked stuffed chicken breast on lemon and spinach risotto with a rich tarragon jus

Desserts:

- Dark & white chocolate parfait with mango sorbet and pistachio biscotti

Set Menu

Includes steamed seasonal vegetables (per table), dinner rolls and freshly brewed tea & coffee

LUXURY WEDDING PACKAGE

Starter:

- Assorted breads and dips (2 platters per table)

Entrées:

- Coconut infused Thai chicken salad with coriander, chilli and deep fried shallots

OR

- Shredded warm pork belly salad with asian greens, crackling and a light soy and ginger dressing

Mains:

- Szechwan pepper crusted NY cut beef with a kumara & parsnip rosti, garlic prawns, bok choy and a port wine jus

OR

- Baked market fish with a dill & garlic mayo, buttered steamed gourmet potatoes with garlic and chives

Desserts:

- Banana spring roll with a sweet coconut sauce and rum 'n' raisin ice cream

OR

- Vanilla crème brulee with almond biscotti

OR

Starter:

- Assorted breads and dips (2 platters per table)

Entrées:

- Homemade fish cakes with shoe string potatoes, mixed green salad and homemade tartare sauce

OR

- Harisa beef tenderloin on a warm minted couscous topped with a capsicum & apricot chutney and garlic yoghurt

Mains:

- Herb crusted pork loin with rosemary garlic creamed potatoes, caramelised apples and calvados

OR

- Twice cooked stuffed chicken breast on lemon & spinach risotto with a rich tarragon jus

Desserts:

- Dark & white chocolate parfait with mango sorbet and pistachio biscotti

OR

- Apple turnover with vanilla bean ice cream and a peach and ginger puree

Four Hour Beverage Package



Standard Beverage Package:

Beverages as specified below will be served to your guests for your nominated four hour time period:

- Imprint chardonnay
- Imprint sauvignon blanc*
- Imprint cabernet shiraz*
- Steinlager premium light
- Steinlager edge
- Macs gold
- Speights gold medal
- Fruit juice
- Soft drink

Premium Beverage Package:

Beverages as specified below will be served to your guests for your nominated four hour time period

- Preece sparkling
- Kopiko bay chardonnay
- Kopiko bay sauvignon blanc*
- Kopiko bay pinot noir*
- Macs gold
- Speights gold medal
- Steinlager premium light
- Steinlager edge
- Corona
- Fruit juice
- Soft drink

**table beverage, 1 bottle per table to start.*

Canapé Menu

OPTION 1:

\$9.00 per person - choose 3 items

OPTION 2:

\$14.00 per person - choose 5 items

OPTION 3:

\$22.00 per person - choose 8 items

Cold

- Assorted sushi rolls with wasabi and soy sauce
- Pears with creamy blue cheese wrapped in prosciutto
- Smoked chicken on rye with Camembert and onion marmalade
- Peppered lamb fillet on melba toast with mango salsa
- Rare beef on garlic crostini with tomato crème fraiche
- Shredded pork belly with apple sauce
- Chicken pate and beetroot relish on 5 grain toast
- Sweet corn fritters with avocado salsa
- Mini cheese scones with onion relish
- Smoked salmon florettes on blini with crème fraiche
- Mini caprese sticks – basil, bocconcini cheese & tomato
- Tropical fruit kebabs with honeyed yoghurt

Hot

- Nut & seed encrusted chicken with mango mayonnaise
- Walnut dukkah coated fish with an orange, parsley and yoghurt dipper
- Lamb koftas with tzatiki dressing
- Lemongrass satay chicken skewers
- Lamb, apricot and rosemary sticks
- Gourmet savouries (chicken and cranberry, beef and guinness, lamb and rosemary)
- Mini vegetarian spring rolls with sweet chilli sauce
- Vegetarian samosas with a tamarind dipping sauce
- Pork nibbles with plum dipping sauce
- Teriyaki beef skewers
- Salt and pepper calamari with lemon or piri piri with homemade salsa
- Fish balls with sesame dipping sauce

Platter Menu *(serves approx. 10 people)*

\$55.00 per platter

- Assorted breads and dips
- Mini pizzas – hawaiian, meat lovers and vegetarian
- Oriental platter – wontons, spring rolls and samosas
- Assorted savouries and sausage rolls
- Veggie bites – pumpkin, spinach and sage
- Lemongrass satay chicken skewers
- Teriyaki beef skewers
- Fish balls with sesame sauce
- Assorted sushi

\$65.00 per platter

- Cheese and crackers
- Fishermans – fish bites, squid rings, mussels, prawns and fries
- Cajun enchiladas with natural yoghurt
- Mini beef burgers
- Petite dessert selection – cheesecake, brownie, slices and fruit tartlets
- Anitpasto

Additional Information



Food Tasting

This is a great opportunity to experience our food and beverage prior to your wedding reception. It includes a sample of up to 10 dishes and one glass of beer, wine or non-alcoholic beverage.

If you have family and friends that would like to join you this can be arranged at a cost of \$30.00 per person.

Please Forward your selection to your wedding co-ordinator with at least 72 hours notice.

Beverage Package

Our packages include 4 hours of beverage service. You nominate the time that this is available for example; 6pm to 10pm, this also includes bottles of wine on the tables to start. Prior to and following this, a Cash Bar or Tab Bar can be available for your guests.

Children's Pricing

0-4 years – free of charge

5-15 years – half price package

Decorations and Extras

- White linen round table cloth (included in all packages)
- White linen napkin (included in all packages)
- White lycra chair covers - \$6.50 each (included in the indulgence and luxury packages)
- Silk drape with fairy lights - \$195.00 (included in the indulgence and luxury packages)
- Round mirrors - \$5.00 each
- Fish bowl vases – \$5.00 each
- Square ceramic white vases - \$5.00 each
- Fancy table number stand - \$2.00 each
- Low silver table number stand – free of charge
- Tall silver table number stand – free of charge
- Tealight candles - \$0.20c each

(additional linen & decorations can be sourced on request)

Additional Information *cont.*



Accommodation

We would like to offer your wedding guests a special discounted rate should they wish to stay at the hotel on the night of the wedding:

Guest room for up to 2 adults including a full buffet breakfast, starting from \$145.00* per room per night.

Room only prices start from \$110.00* per room per night.

**Please note that this rate is subject to availability and excludes peak periods*

Terms and Conditions

Tentative bookings: Travelodge Palmerston North (TPMR) will tentatively reserve your venue for a maximum period of 7 days, after which if written confirmation and deposit is not received, we reserve the right to release your booking.

Confirmation and deposit: confirmation of your booking must be received in writing, along with a signed copy of your contract and deposit of \$1000.00. No bookings will be confirmed without a deposit. Once payment and confirmation is received the chosen package will remain at the price when booked. All deposits are non-refundable.

Payment: 75% of approximate event cost is required at least 14 days prior to the commencement of the event. The balance payment is required at least 5 working days prior to the commencement of the event. Payments are required to be made by direct deposit or credit card. Payments by amex or diners card will incur a 3.5% Surcharge and payments by visa or mastercard will incur a 2.5% Surcharge. Personal cheques cannot be accepted less than 14 working days prior to the event.

Final numbers: final menu choices and special dietary requirements must be confirmed 14 days prior to the commencement of the event. Final catering numbers are required 5 working days prior to the commencement of the event. Charges for food & beverage will be based on these minimum numbers, or actual attendance, which ever is greater.

External food & beverage: TPMR reserves the right to provide all catering on premise. No food or beverage may be brought into the hotel for consumption before, during or after a function.

Change of venue: in the event of unforeseen circumstances or any alteration to the numbers, TPMR reserves the right to change the venue to another suitable venue. Every effort will be made to discuss the change with the organiser well in advance.

Price & validity: prices include gst and are valid until 30 june 2009. Wedding packages are set. No substitutions or financial compensation will be given for unused package items.

Public holidays: a 15% surcharge applies on public holidays.

Cancellations: any cancellation must be advised in writing to take effect:
notice 30-90 days – cancellations made within (30) thirty days to (90) ninety days of the reception date will incur a 50% of the total food & beverage costs as quoted.

Notice within 30 days – cancellations made within (30) thirty days will incur 100% of the total food & beverage costs as quoted.

Client Responsibility

- TPMR does not accept responsibility for the damage or loss of any goods brought to the hotel before, during or after an event. It is the organiser's own responsibility to arrange adequate insurance to cover such items. All goods must be removed from the hotel premises or storerooms no more than 48 hours after the event.
- The organiser should ensure all goods/packages to be delivered and/or collected from the hotel before or after the event are adequately sealed and labeled for relevant destinations.
- The organiser is responsible for ensuring that function rooms are vacated by the agreed event finish time. Any cost incurred by the hotel as a result of a late finish will be the responsibility of the organiser.
- Decorations, banners, signs or posters may not be attached to any pillars, walls, ceilings or windows without permission of the wedding co-coordinator.
- TPMR practices responsible service of alcohol at all times as a duty of care, and such reserve the right to refuse service of any guests we deem as intoxicated.
- The event organiser is financially responsible for any loss or damage caused to TPMR property or equipment by the organiser's, their guests or contractors before, during or after the event.