



**Museum of Wellington
City & Sea**

The Venue

The Museum of Wellington City & Sea is one of Wellington's prime heritage buildings located in the heart of Wellington's dynamic waterfront, and is the location for your next function or event.

Just two minutes from Lambton Quay the building has been totally refurbished, and some of the most significant spaces have been lavishly restored to their former glory.

This world-class Museum hosts product launches, cocktail and seated events, wedding receptions and everything in-between.



**von Kohorn Room -
The Historic Board Room**

Entertain your guests in style in the historic and fully restored former Board Room of the Wellington Harbour Board.

The room's high stud and ornately carved wooden furniture reflect the powerful aura of the Harbour Board in its glory days.

Guests enter the Museum through the northern entrance door, and climb the beautiful Rimu heritage staircase into the lobby area, before entering the board room itself.



Todd Foundation Room

The Todd Foundation Room is the museum's multipurpose space, suitable for your next meeting, workshop or lecture.

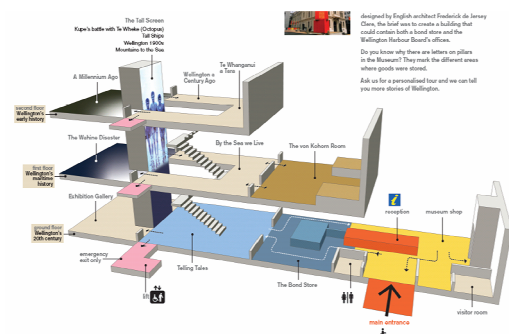
It is situated in the northern end of the building with separate access via the heritage staircase or lift.

This room has the benefits of independent air conditioning, additional natural lighting and inbuilt audio visual equipment.

Enjoy the Museum during your event

It is possible to have the entire Museum operating while your function is on. This will enable your guests to enjoy the stories of Wellington city and sea as part of their evening's entertainment. Food and drink may be consumed in many parts of the Museum during your event for up to 350 guests.

A charge of \$500 per hour (minimum 3 hours) will apply for the entire Museum to be open. Additional staff costs will also apply.



Facilities available to both spaces

- Fully equipped kitchen including domestic bench space, oven, hob, zip, fridge/freezer and dishwasher.
There is floor space for caterers to bring in trestle tables, should they require more work surfaces
- Disabled access via lifts

Room layouts and capacities

Room name	Von Kohorn/ Board Room	Education Room	Museum
Theatre	80	40	50-400
Classroom	40	40	—
Banquet	60	40	—
Capacity/cocktail	140	60	400

Rates

von Kohorn Room - The Historic Board Room

Full or part day \$800.00

Todd Foundation Room

Day Rate: \$500.00

½ Day Rate \$250.00

Not for profit/community rates are available. All Charges are GST exclusive.

For your safety and comfort, and depending on the time of your function, we may require the following staff to be on site during your function:

1 x static guard \$30.00 per hour (min 3 hours)

1 x Museum of Wellington Staff \$30.00 per hour (min 3 hours)

Equipment Hire

The Museum has some hardware available at an additional cost:

Projector & screen from \$150

Sound System from \$150

Contact our preferred suppliers:

Hiremaster www.hiremaster.co.nz

Vidcom www.vidcom.com

Centre City Wine & Spirits dean@centrecity.co.nz +64 4 473 7095

For the best views in Wellington



Cable Car Museum

Located at the top of the Wellington Cable Car and just a few metres from spectacular views over Wellington

This two level building offers a perfect venue for cocktails

Attached to Botanical Gardens

Capacity 90

Audio and visual equipment plus theatre screening opportunities for up to 30

www.cablecarmuseum.co.nz



Step back in time



Colonial Cottage Museum

5 min. drive from the city centre, this historic site offers an unique experience for an away-day

Enjoy drinks within the Visitor Centre or wander around the beautiful landscaped cottage garden before your BBQ

With the Visitor Centre capacity of 50, this venue offers an intimate in or outdoor setting

www.colonialcottagemuseum.co.nz



WELLINGTON MUSEUMS
TRUST FACILITIES



Museum of
Wellington City and Sea



Cable Car Museum



Colonial Cottage
Museum

www.museumswellington.org.nz

Recommended Caterers

The Catering Studio

We respect food. Here at The Catering Studio we select and expertly combine simply the best ingredients and nature does the rest. No fuss – just fresh, seasonal and simple. You can expect beautiful presentation and plentiful portions, to suit any budget.

For more information phone 64 4 801 6892 or visit us at www.thecateringstudio.co.nz



Ruth Pretty Catering

Ruth is known for her fresh, delicious, imaginative New Zealand cuisine. Whether it's her tasty "passarounds" at cocktail parties or stylish presentation for a formal dinner party, Ruth's clients are confident the food, service, wines and organisational skills bringing it all together are of the highest standard.

For more information phone 64 6 364 3161 or visit us at www.ruthpretty.co.nz



Nosh

"For the millions of us who live glued to computer keyboards at work and TV monitors at home, food may be more than entertainment. It may be the only sensual experience left." – Barbara Ehrenreich

Nosh = Delicious, fresh, local food with Pacific Rim flavours served with a sense of style. Our point of difference is our fun presentation and our ability to brand for special occasions. From a Classy Canapé Party through to a Beautiful Plated Dinner. We are passionate about great food, great service and great people! If you are a great person and want to have a great party then we think you should give us a call.

For more information phone 64 4 479 0529 or visit us at www.nosh.co.nz



Dusted and Delicious

Dusted & Delicious is the catering arm of the Purple Hatch Cafe. We pride ourselves on providing real food with maximum flavour and minimum fuss. Our business motto is your party, our food, done & dusted.

Whether it's morning tea for five or a wedding feast, we'll provide food that is satisfying and unpretentious. It's soul food good quality, hand-prepared, wholesome and attractive.

For more information phone 64 4 389 4233 or visit us at www.dustedanddelicious.co.nz/



Sarah Searancke

Sarah Searancke Catering is recognised by many of the capitals leading business and professional organisations as one of Wellington's leading caterers specialising in boardroom and corporate cuisine, weddings and special events. Widely recognised by our customers as the first choice caterer to celebrate the most important functions or special occasions, we continue to exceed our customers expectations by partnering with people who appreciate the same high levels of quality we ourselves value.

For more information phone 64 4 232 6511 or visit us at www.sarahsearancecatering.co.nz

