




WAIPUNA

# Your Wedding at Waipuna



Explore our wedding options,  
crafted to make your dream  
day effortless.

Your wedding should feel like a beautiful  
beginning, not a stressful checklist.

At Waipuna, our wedding options are designed  
to make planning feel calm, joyful, and full  
of possibility, so you can focus on what truly  
matters, celebrating your love.



## A Beautiful Blank Canvas for Your Vision

Our venues are thoughtfully designed as elegant blank slates, allowing them to come alive with your style, your colours, and your magic. You're welcome to choose any suppliers who inspire you, from florists to stylists to décor designers. And if you'd prefer guidance, we can suggest a range of trusted suppliers who know how to complement your vision beautifully.

## Secure Your Date, Take Your Time With the Details

We know ideas evolve, and plans shift, so take your time shaping your celebration. Once your date and venue are booked, they're yours. You don't need to confirm guest numbers or menu selections at the time of booking. Sit back and relax knowing the perfect setting for your day is waiting for you.





## What's Included?

- Exclusive use of your chosen venue from 8am until midnight
- All furniture with your choice of white or black table linen
- White or black chair covers for all reception chairs
- Dedicated banquet supervisor to run the event from start to finish
- Dedicated wedding coordinator to help you with the details in the lead up to the wedding, oversee set up on the day, liaise with vendors and ensure guest arrival runs smoothly
- All cutlery, crockery and glassware
- All staffing for set up, service and pack down of the event
- A nights accommodation for the couple with late check out and breakfast
- Discount accommodation code for friends and family to stay at special rates
- Your selection from one of our standard preset menus or a totally bespoke menu creation in consultation with our executive chef

## Choose the Space That Speaks to Your Heart, Not Your Numbers



We believe your wedding venue should be a reflection of your love story and the people that are a part of it, that's why we don't operate on minimum guest numbers. Whether you choose a classic ready-to-go menu for 100 or a bespoke culinary experience for 30, each of our options is designed to celebrate what truly matters to you.

Instead of guest minimums we work to a minimum spend, made up of venue hire, food and beverage. This allows you to focus on celebrating with the people you love, in a way that feels right for you.

## Pricing



- **Conference Room 1** (Up to 50 people)  
March – October | \$5,750 min. spend  
November – February | \$4,500 min. spend
- **Conference Room 2 and 3** (Up to 80 people)  
March – October | \$7,750 min. spend  
November – February | \$6,500 min. spend
- **Promenade Room & Bar** (Up to 100 people)  
March – October | \$10,750 min spend  
November – February | \$9,500 min. spend
- **Exhibition Hall** (Up to 120 people)  
March – October | \$10,750 min spend  
November – February | \$9,500 min spend
- **Banquet Rooms** (Up to 250 people)  
March – October | \$15,750 min. spend  
November – February | \$13,500 min. spend

\* Minimum per person menu spend applies for all rooms for all dates

# Sample Menu

This example offers a glimpse into a beautifully balanced dining experience – personal, intentional and shared with those who matter most.

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## Canapés served during post ceremony hour

Trevally Kokoda with coconut, coriander, chilli and lime spoons  
Blue cheese and date chutney on rye crostini  
Classic mini cheeseburger  
Pork belly with tamarind and chilli jam skewers

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## Buffet

Selection of breads from the Waipuna bakery with New Zealand butter

Roasted baby potatoes tossed with chopped fresh herbs, drizzled with lemon infused olive oil and mixed with baby cos, pickles, capers, roasted red onion and green beans

Summer cous cous salad with corn kernels, chopped flat leaf parsley, cucumber, tomato, arugula and chickpeas

Farro and arugula with green pear, pickled red onions, celery, toasted slithered almonds, shaved parmesan and croutons with creamy Italian style dressing

Roasted lamb shoulder with chimichurri and tahini yoghurt

Roasted beef medallions with confit vine tomatoes and red wine jus

Baked salmon fillet with saffron beurre blanc

Steamed seasonal vegetables with olive oil

Potato gratin with truffle cream and parmesan

Apple crumble tart

Raspberry and chocolate mousse cake

White chocolate and salted caramel cheesecake

Fresh fruit salad

Freshly brewed coffee and fine tea selection served with desserts



# Season Special 2026/2027



- Complimentary use of ceremony venue for any wedding booked on a Saturday/Sunday between November 2026 and March 2027.
- Complimentary head table service for up to 10 people plus service for an additional 2 family tables.
- Complimentary upgrade to the presidential suite for the couple.
- Complimentary upgrade to petit four platters instead of buffet dessert.
- Complimentary toasting bubbles for the head table

\* Terms and Conditions apply - minimum/maximum numbers apply for some special inclusions



The logo for Waipuna Hotel & Conference Centre, featuring a stylized bird or leaf icon above the word "WAIPUNA" in a large, bold, sans-serif font, with "HOTEL & CONFERENCE CENTRE" in a smaller font below it.

We can't wait to  
celebrate with you.

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