



EVENTS &
INCENTIVES

WEDDING GUIDE

DRIVING THE UNEXPECTED



WEDDING PACKAGES

SILVER STANDARD

Congratulations!

Happy ever after starts here.

To ensure every aspect of your wedding is as exciting and immaculate as it is destined to be, the team at TW Events & Incentives is here to make your big day a memory you will treasure forever.

INCLUDES:

Selected event space that gives you the freedom to complete personalised touches on your table settings.

Two-course dinner at round banquet style seating for 10 people per table. Includes tablecloths, napkins, cutlery, crockery, and glassware. Three course plated dinner options are available for Bill's Shed packages.

Exceptional food and beverage service, licensed bar, cake table, knife and wedding cake service, and gift table.

Access to balcony with views over Invercargill (subject to availability).

Microphone and in-house sound system, easel and board.

On-site planning meeting with your designated venue liaison.

On-day venue access for set-up.

One night at luxury boutique accommodation The Lodges at Transport World for two people.

MAIN COURSE

+ Bread and dips platter per table

Honey mustard and orange glazed ham, bread rolls, mustard and horseradish

Marinated BBQ lamb legs, salsa verde (GF)

Whole-roasted Stewart Island salmon stuffed with lemon, fennel and herbs

Duck fat roast potatoes, rosemary and thyme

Cumin and honey roast carrots and parsnip (V)

Steamed green beans, tomato, shallots and bacon

Israeli couscous, sundried tomato, olives, red onion, herbs

Mesclun slaw with house dressing

DESSERT

Salted caramel chocolate brownie, vanilla cream (GF)

Eton mess, berry cream, fruit compote, raspberry coulis

Seasonal fresh fruit platters, strawberries and grapes



WEDDING PACKAGES

GOLD DELUXE

Buffet Menu

INCLUDES ALL SILVER STANDARD PACKAGE OPTIONS, PLUS:

Upgrade to Premium Buffet Menu with extra course (canapés).

White chairs covers and sash (subject to availability).

Access to the museum for photos for your wedding party or a maximum of 10 people and photographer.

Two on-site planning meetings with your venue liaison.

Planning meeting with your MASH Catering representative.

Half day venue access for set-up prior to your event.

PREMIUM BUFFET MENU

Canapés - One-hour service time for canapés with five selections.

Includes an hours service of canapes, contact your venue liaison for selections.

MAIN COURSE

Braised Southland lamb shoulder, red wine jus (GF)

Whole roasted beef sirloin, red wine jus

Leek, herb and cheddar crusted baked blue cod

Cream, parmesan, garlic and thyme layered potatoes

Grilled broccoli, toasted almonds, confit garlic and lemon (V)

Roast kumara and pumpkin, red onion, sundried tomato pesto

Chicken, bacon and corn Cobb salad, iceberg, tomato, chipotle mayo

Roast tomato caprese salad, basil, mozzarella, balsamic (V)

Baby rocket, pear, parmesan salad

DESSERT

Chocolate self-saucing pudding, pouring cream

Eton mess, berry cream, fruit compote, raspberry coulis

Banoffee cheesecake

Seasonal fresh fruit platters, strawberries and grapes



PLATED MENU OPTION

Available in Bill's Shed

ENTRÉE

Alternative drop of two selections from the following:

Confit Stewart Island salmon Niçoise, saffron potato, beans, soft egg, olive

Seared Fiordland venison, roast beetroot, blackberry jus, parmesan wafer (GF)

Twice-cooked pork belly, charred broccoli, toasted fennel vinaigrette, pickles

80s classic prawn cocktail, chipotle Marie Rose, shredded iceberg, burnt lemon

Poached Chicken Caesar, charcoal croutons, soft egg, belly bacon, anchovy aioli

Lamb croquettes, white bean puree, olives, sundried tomato, dukkah

Roasted pumpkin, pine nut and feta coil, romesco sauce, toasted seeds (V)

Leek, gruyere and baby green tart, crunchy micro herb salad (V)

Soup (available on request)

DESSERT

Finish dinner off with alternative drop of two selections from below:

Lemon meringue tart, vanilla bean cream, almond crumbs

Chocolate croissant bread and butter pudding, rum mascarpone, raspberries

Blackberry panna cotta, blackberry jelly, caramelised white chocolate (GF)

Potted vanilla cheesecake, textures of pineapple, pineapple sorbet (GF)

Apple shortcake, Deep South ice cream, textures of apple

Spiced ginger and pear pudding, brandy custard

Fresh fruit cup, layered fruits, passionfruit syrup, almond crumbs (V)

Chocolate and walnut brownie, raspberry coulis, freeze dried berries, cream (GF)

MAIN COURSE

Alternative drop of two selections from below:

Horseradish crusted beef ribeye, Hasselback potato, seasonal greens, Café de Paris butter

Lamb rump, Za'atar roasted carrots, chickpeas, mint yoghurt dressing (GF)

Confit duck leg, sausage cassoulet, wilted spinach, game jus

Corn-fed chicken supreme, creamed leeks, truffle mascarpone, fondant potato, greens

Prosciutto-wrapped monkfish, confit lemon, white beans and chorizo

Leek and oyster crusted blue cod, curried potato gratin, savoy cabbage, lemon beurre blanc

Crispy skin salmon, orange braised fennel, rice cake, shallot puree, sundried tomato butter

Beef fillet mignon, stuffed mushroom duxelles, roast potato, spinach, Shiraz jus, pastry straw

Pressed pork belly, honey soy glaze, carrot miso puree, bok choy, pickled daikon (GF)

Baked eggplant ratatouille, toasted black sesame, spiced chickpea puree, herb yoghurt (V)

Braised lamb shoulder, white bean puree, roast vegetables, pistachio dukkah, lamb jus

Tarragon roasted chicken served with spring vegetable gratin with broccoli and marsala sauce (GF)

Sautéed potato gnocchi with chargrilled vegetables, shaved parmesan, black olive tapenade and semi dried tomatoes

Grilled halloumi with roast pumpkin, spinach and puy lentils, finished with a burnt orange vinaigrette (GF)

Talk to us if you want to include extras such as decorating or staging services, access to the museum for guests, photo or venue access prior to the big day, and additional meetings with venue or catering representatives. Some charges may apply.



FREQUENTLY ASKED QUESTIONS

WHAT IS THE CAPACITY OF THE VENUES?

- Engine Room or Driver's Den - between 30 and 60 guests.
- Engine Room and Driver's Den - between 50 and 160 guests.
 - Bill's Shed - between 80 and 600 guests.
 - The Handle Bar - from 20 guests.

WHAT TIMEFRAME DOES VENUE HIRE COVER?

The Silver Standard hire period is for one full day and night from 7.30am until 11.30pm, with pack-out completed by 2am. The Gold Deluxe hire includes an additional half day prior to the day. Guests must be off site 30 minutes after the bar closes, which means all attendees must have left by 12am.

HOW DO WE RESERVE OUR WEDDING RECEPTION AT TRANSPORT WORLD?

Once you have your date and chosen your desired event space, we simply require you to complete a booking confirmation form and to pay a booking confirmation fee.

HOW MUCH IS THE CONFIRMATION FEE?

The non-refundable confirmation fee is 20 percent of the total package cost based on your expected guest count. The final package balance will be required to be paid in full, by the date of your event. A wash up invoice will be sent out following the event to cover any additional requirements, like beverages, that were requested.

CAN I ENTER A STRUCTURED PRE-PAYMENT PLAN?

This option needs to be prearranged with your venue liaison. Talk to us to work through payment options.

CAN OUR GUESTS ACCESS THE TRANSPORT WORLD MUSEUMS DURING THE EVENT?

Weddings held in Bill's Shed at Bill Richardson Transport World or The Handle Bar at Classic Motorcycle Mecca must begin after 5pm as these areas are working museums. Access to our incredible collections at either venue is dependent on the space you hire. If your wedding is held in Bill's Shed your guests will have access to Bill's Shed and the Ian Ridd Shed. If your event is held in the Driver's Den or Engine Room access to the Bill Richardson Transport World museum is not included and can start prior to 5pm if you wish, however, views to Bill's Shed are available through a glass mezzanine. If you would like your guests to have the chance to experience Bill Richardson Transport World in its entirety, talk to your venue liaison as this can be arranged at a special rate.

If you opt to hold your wedding in The Handle Bar at Classic Motorcycle Mecca, then you will have separate street access and your event will be held in the newly redeveloped side of the museum.

WHEN IS THE FINAL GUEST COUNT DUE?

The final guest count and any dietary or special meal requests are due ten working days before your event.

WHAT IF WE NEED TO POSTPONE THE WEDDING?

The confirmation fee is non-refundable, however depending on the circumstances and availability, some bookings may be transferred to another date.

CAN YOU DECORATE THE VENUE SPACE AND TABLES?

Yes, this is a service we offer as an additional extra to both the Silver Standard and Gold Deluxe packages. Our creative team can work closely with you to achieve your desired look. We also have a stunning range of decorative centrepieces, candles, table runners, mirrors and vases available for hire. Contact your venue liaison to arrange a time to view our collection.

Alternatively, you may bring in your own suppliers or DIY the decorative touches. Timings may need a decision with your venue liaison and additional room charges may apply.

CAN WE TAKE OUR WEDDING PHOTOGRAPHS WITHIN THE MUSEUMS?

Absolutely! Our Gold Deluxe package includes access to the Bill Richardson Transport World museum for photos for the bridal party, or up to 10 people plus photographer, or this can be arranged as an additional extra to our Silver Standard package. It also includes a free scouting visit with your photographer and one other guest by prior arrangement.

CAN YOU ACCOMMODATE GUESTS WITH SPECIAL MEAL REQUIREMENTS?

We are more than happy to accommodate any dietary requirements. We recommend asking for dietary requirements during your RSVP process as you will need this detail with your final count, ten days prior to your special day. Children aged 5-14 dine half price, and there is no charge for children under five. We recommend talking to your vendors to see if they require meals - we offer this service at an additional cost.

CAN WE TAKE LEFTOVERS HOME?

Due to health and safety regulations, we cannot allow you to remove any food or beverage that is not consumed during your event, except wedding cake.

CAN WE BRING IN OUR OWN ALCOHOL?

No. We have strict licensing requirements and no outside alcohol is permitted to enter the building.

WHAT VENDORS OR SUPPLIERS CAN WE USE?

We have a great list of preferred suppliers that we are happy to share with you. They are our preferred suppliers because we know and trust the quality of their work and they know our venue. You are also welcome to use any external supplier of your choice.

WHERE DO GUESTS PARK?

Parking is free on the streets surrounding Bill Richardson Transport World, and you can also arrange parking for wedding vehicles outside the main door in advance of your big day. Reserved parking for buses can also be arranged prior to your wedding. At Classic Motorcycle Mecca, parking is metered until 6pm.

CAN WE HIRE WEDDING CARS?

Yes. We have rental options through our high-end rental car company, Route 6 Prestige Rentals.

WHAT ACCOMMODATION IS AVAILABLE?

Both our Silver Standard and Gold Deluxe wedding packages include your wedding night stay at beautiful boutique accommodation The Lodges at Transport World. Situated across the road from Bill Richardson Transport World the Lodges offer seven boutique units that are unique, spacious and packed full of supreme comfort. Bookings are subject to availability.

FOR BOOKINGS
& ENQUIRIES



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