



50 Park Terrace, Christchurch
Phone: +64 3 379 4560
www.thegeorge.com

**functions
& meetings**

hold your next event at
the george
christchurch

function rooms

Situated only minutes from the heart of the Garden City, opposite Hagley Park and the River Avon, The George, Christchurch combines luxury with attentive, friendly service.

Small and elegant, this boutique hotel of 53 guest rooms offers an exceptional level of personal service throughout conference, accommodation and dining facilities.

// for a unique gathering of quality

Conference/Banqueting facilities cater for groups of 8 – 160 people, so it makes perfect sense to hold your special event at The George, Christchurch. Whatever the type or size of the event, our team will design a function to suit your needs and budget.

The hotel's five separate function rooms can be used for a vast array of events including cocktail parties, meetings, private dinners, presentations, seminars, conferences, wedding receptions and product launches.



// room capacities

venue	area (sq.m)	theatre	classroom	dining	cocktail
Parkview	109	100	50	90	160
Parkview 1	52	40	21	36	50
Parkview 2	59	60	24	45	70
Treasury	55	50	25	36	60
Boardroom	32	N/A	N/A	18	N/A
Annex	42	40	20	27	40
Residence	N/A	N/A	N/A	18	50



// equipment and services

- Broadband Internet access
- Overhead Projectors, Data Projector (ceiling mounted in Parkview)
- Videos, Monitors, DVD Player
- Lectern
- Whiteboards
- Flipcharts
- Lapel Microphones
- Handheld Microphones
- Photocopying
- Faxing
- Secretarial Services
- Floral requirements

We will also arrange any other equipment or needs to ensure a successful event.

// accommodation

Available on request for our special corporate rates.

For more information and options please contact Daniel Dunne on 03 371 0255 or daniel@thegeorge.com.

function rooms

// parkview (parkview 1 & parkview 2 together)

The largest of our Conference Rooms with superb views of Hagley Park and the River Avon. With windows on two sides of this room, excellent lighting is obtained, and with the use of a dividing wall, Parkview can be turned into two separate rooms. Ideal for all types of events.

- Track lighting to suit individual requirements with dimmer control
- Recessed lights
- Numerous 240v power sources
- Telephone points with optional conference line and direct dialling
- Blackout facilities



// the annex

An internal room with excellent lighting. The Annex is ideal for small meetings, presentations or breakfast.

- Recessed lights
- Numerous 240v power sources
- Telephone points with optional conference line and direct dialling
- Blackout facilities



// the boardroom

The Boardroom is perfect for smaller meetings, private lunches and dinners.

// the treasury

A versatile room with windows along one wall. The Treasury is suitable for smaller Conferences, Seminars, Dinners, Board Meetings and Product Launches.

- Recessed lights
- Numerous 240v power sources line and direct dialling
- Blackout facilities

// the residence

A unique facility with inter-connecting lounge and dining/boardroom. Both rooms open to a private garden setting

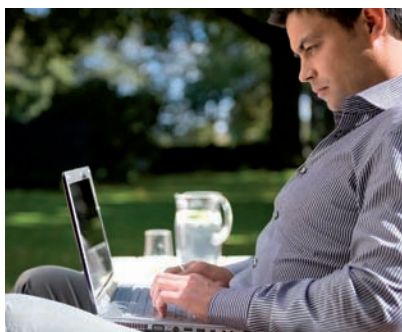
- Ideal for private dinners, cocktail parties, small meetings, gourmet BBQ's
- Telephone points with optional conference line and direct dialling

function rooms

Room	½ Day Charge	Full Day Charge
Parkview	400	600
Parkview 1 or 2	300	350
Annex	200	250
Boardroom	300	400
Treasury	300	350
Residence	300	400

Non catered events will incur a 25% additional fee

function equipment



CD/DVD Player	50
Copy Whiteboard	100
Data Projector	250
Flipchart – 4 Pads	50
Laptop	200
Laser Pointer	50
Lectern	60
Microphone – Handheld	80
Microphone – Lapel	80
Microphone & Lectern	100
Mouse – Cordless	30
Plasma Screen TV 42 inch	250
Screen Only	25
Whiteboard	FOC

Prices listed are subject to change. We are happy to provide quotations for additional equipment not listed below.

For more information and options please contact Daniel Dunne on 03 371 0255 or daniel@thegeorge.com.

All prices are inclusive of Government Goods and Services Tax (GST)

daily delegates package

Includes the following:

// equipment

Room Hire
Whiteboard
Screen
Flipchart



// chefs choice menu

Chef's choice menu will change on a daily basis

Arrival Tea & Coffee
Morning Tea
Working Lunch
Afternoon Tea

59.0 per person

Minimum number is 16



cocktail packages

Cocktail packages are designed for those wishing to have drinks and nibbles either before a dinner or at the conclusion of a conference.

Minimum number of 15 guests applies.

// one hour package 32.0 per person

New Zealand beers, sparkling wine, house wines,
fruit juice, soft drinks & mineral water

Two hot & two cold canapes

Chefs selection

// two hour package 49.0 per person

New Zealand beers, sparkling wine, house wines,
fruit juice, soft drinks & mineral water

Three hot & three cold canapes

Chefs selection

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breakfast menus

// continental working breakfast 21.0 per person

Buffet of:

Selection of chilled fruit juices

A variety of cereals accompanied by chilled milk

Boulangerie Station – house selection of European breads & pastries

Smoked salmon or sun dried tomato & cream cheese petite bagels

Organic natural yoghurt with a selection of fruit purees & natural honeys

Seasonal fresh fruit salad

Compote of fruits

Wholemeal & white toast with preserves

Freshly brewed coffee & selection of teas

Dried fruits & condiments



// canterbury buffet breakfast 29.0 per person

Buffet of:

Selection of chilled fruit juices

A variety of cereals accompanied by chilled milk

Boulangerie Station – house selection of European breads & pastries

Smoked salmon or sun dried tomato & cream cheese petite bagels

Organic natural yoghurt with a selection of fruit purees & natural honeys

Seasonal fresh fruit salad

Compote of fruits

Wholemeal & white toast with preserves

Freshly brewed coffee & selection of teas

Dried fruits & condiments



hot from the kitchen (Plated for groups under 20)

Crispy spec bacon

Grilled herb roasted tomatoes

Spiced Italian pork sausages

Sautéed portabello mushrooms

Chive creamed eggs

Crisp hash browns

Freshly brewed coffee & selection of teas

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intermezzos

Freshly brewed tea & coffee	4.0
All items	5.5 each selection per person
One selection with tea & coffee	9.0 per person



Selection of petite gourmet cookies
(hokey pokey, chocolate chip, afghan, shortbread, almond, macaroon)

Petite savoury selection
(spinach & feta quiche, beef & rosemary pie, tomato chive quiche, beef chilli & cheese savoury)

Freshly baked croissants filled with ham & brie

Assortment of petit Danish pastries

Home baked blueberry & lemon muffins

Freshly baked scones with strawberry jam & whipped cream

Lemon pistachio slice

Banana cake with cream cheese icing

Cheese & herb scones with pesto

Decadent double chocolate chip cookies

Chocolate brownie

Selection of club sandwiches (vegetarian on request)

Vanilla cup cakes with raspberry icing

Freshly baked breads with dips & chutneys

An assortment of whole seasonal fruit

Yoghurt berry & honey smoothies



// boost your afternoon

PM Energy Break

Red Bull, chocolate nut muesli bar 10.0

(Gluten free & vegetarian options available on request)

// fresh juices & beverages

Orange, Cranberry, Grapefruit, Tomato, Pineapple-Apple

1.5 lt pitcher 18.0

Per glass 5.0

Mineral water – bottle (500ml) 7.5

Red Bull 6.0

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working luncheons

The following menus are designed as stand up buffets.

A minimum of 10 people is required. Lunches under this number would select from our 50 On Park Restaurant a la carte menu.



// european deli lunch 23.0 per person

Freshly baked European styled bread selection with a selection of spreads

Platter of smoked & cured meats: shaved smoked ham, spicy pork, traditional Dutch salamis, pastrami, chorizo & manuka smoked chicken

Smoked salmon with capers & chives

Selection of condiments – chutneys, relishes, mustards & mayonnaise

Garden fresh salad

Sliced fresh seasonal fruit platter

Orange juice, freshly brewed coffee & selection of teas

// asian style lunch 23.0 per person

Thai beef noodle box salad

Sushi selection – a selection of nori-maki sushi including sesame chicken, salmon & chive, chilli tuna & vegetarian with condiments

Pork & ginger dumplings with spiced plum sauce

Sliced fresh seasonal fruit platter

Orange juice, freshly brewed coffee & selection of teas

// deli sandwich lunch 23.0 per person

BLT ciabatta, chicken celery tortilla wrap, smoked salmon cream cheese & chive bagel

Caesar salad with soft poached eggs

Tomato feta & basil salad dressed with local extra virgin olive oil

Sliced fresh seasonal fruit platter

Berry yoghurt & honey smoothie

Freshly brewed coffee & selection of teas

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working luncheons *continued*

The following menus are designed as stand up buffets.

A minimum of 10 people is required. Lunches under this number would select from our 50 On Park Restaurant a la carte menu.



// working buffet lunch 28.0 per person

Freshly baked European styled bread selection with a selection of spreads

Caesar salad with soft poached eggs

Roasted Lebanese lemon chicken with couscous salad

Roast pumpkin, sun dried tomato, spinach & fennel filo pie

Lamb kofta with spiced tomato yoghurt sauce

Sweet treat

Basket of fresh seasonal whole fruits

Freshly brewed coffee & selection of teas



// picnic hampers 30.0 per person

Selection of fresh breads

Herb roasted chicken drums

Club sandwiches with house made pickles & delicatessen cold cuts

Cakes, cookies & chocolate truffles

Assorted fruit yoghurts & fruit juices

Boutique New Zealand cheeses, crackers & fresh fruit

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pre-dinner & cocktail menus

Choice of five dishes 18.5 per person
 Each extra item 4.5 per person

// cold canape selection

Lamb pastrami on a savoury scone with a mint & pine nut pesto
 Selection of sushi with soy, pickled ginger & wasabi
 Salmon tartare cone with lemon chèvre whip & cucumber pearls
 Orange dressed duck & vegetable wraps
 Spiced crab, apple & toasted sesame salad on Asian spoon
 Ika Mata – Island style marinated fish with coconut cream dressing
 Vietnamese vegetable rice paper rolls with coriander chilli dipping sauce
 Chicken caesar salad on a parmesan croûte
 Mini Yorkshire puddings with roast beef & onion jam
 Prawn with avocado chive salad with poached egg mayonnaise
 Shrimp shot-tail – shrimp salad served in a shot glass
 Greek salad in a glass dressed with local extra virgin olive oil



// hot canape selection

Herb prawn spring roll with wasabi aioli
 Spiced sun-dried tomato polenta cubes with parmesan fondue
 5 spiced duck tartlets with apple chutney
 Fried shrimp & ginger wontons with nahm jim
 Mozzarella & caramelised shallot tart with tomato jam
 Puff pastry, stilton, walnut & pear turnovers
 Porcini & parmesan risotto balls with saffron aioli
 Lamb koftas with mango chutney
 Spiced tempura soft shell crab with chilli lime coriander dipping sauce
 Mini beef burgers with wholegrain mustard mayonnaise

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drink accompaniments & sweet canape selection

// gourmet cheeseboard

Karikass Vintage Gouda – Loburn, North Canterbury

Whitestone Windsor Blue – Oamaru, North Otago

Evansdale Brie - Waikouaiti, Otago

Brescia Taleggio (washed rind) – Italy

Served with a selection of water crackers & bread

155.0 per platter (approximately 10 people)



// antipasto platter

Thyme roasted portabello mushrooms

Selection of cured & smoked European cold cuts

Selection of condiments – sun dried tomatoes, olives, capers, relishes

Char-grilled seasonal vegetables

Manuka smoked chicken

Cold smoked Akaroa salmon

Selection of European style breads with dips

110.0 per platter (approximately 10 people)



// seafood platter

Oysters with cucumber lemon dressing

Shrimp shot-tails

Selection of marinated & smoked mussels

Hot smoked salmon with caper, red onion & chive

Tuna tataki

155.0 per platter (approximately 10 people)

// sweet selection

French pastry selection

Rhubarb vanilla brûlée

Fruit salad & Grand-Marnier shots

88.0 per platter (approximately 10 people)

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buffet menus

Buffets require a minimum of 40 people or a surcharge of 15% will apply.

// buffet menu one 62.0 per person

Freshly baked dinner rolls

soup

Fresh seasonal soup served to the table

cold buffet

Platter of smoked & cured meats: sliced cured ham, traditional Dutch salamis, chorizo & Manuka smoked chicken

Spiced shrimp salad shots

Selection of three seasonal salads

All served with a selection of sauces, dressings & condiments

hot buffet

Pan-fried salmon with scallion & saffron beurre blanc & confit lemon

Fresh market fish, fennel & leek crème, herb & prawn crumble

Roast pumpkin, sun dried tomato, spinach & fennel filo pie

Roast pork loin with cabbage apple & thyme sauté & crispy crackling

Lemon grass & ginger chicken thigh with Thai coconut sauce

Braised beef daube – red wine, shallots & bacon

Please select three items from the above five

Chive buttered gourmet potatoes

Panache of seasonal vegetables

Macaroni cheese with portabello mushroom & truffle

carvery selection

Choose 1 of the following:

Roast strip loin of beef with a horseradish jus

or

Roast lamb with mint pesto

Extra option 9.0 per person

Virginia baked ham on the bone with an organic apple glaze

dessert buffet

Passionfruit berry meringue shots

Fresh seasonal fruit salad

Chocolate truffle cake, white chocolate mousse, dried raspberry

Pavlova dressed with macerated seasonal fruits & vanilla cream

Freshly brewed tea & coffee

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buffet menus *continued*

// buffet menu two 67.0 per person

This menu is designed to bring to you the best that plated and buffet style dinners can offer – a mix of both formal and casual dining.

The entrée is served to the table enabling guests to settle into the evening and enjoy the company of those around them. Guests are then ushered to the buffet to choose from the selection of main dishes on offer. To finish, there is a return to the more formal style with dessert and coffee being served to the table.



Freshly baked dinner rolls

plated entree

Trio Set

Cured salmon cherry tomato ceviche

Roasted Portobello on rye with lemon chevré & piquillo relish

Chicken terrine on beetroot roquette salad

hot buffet

Pan-fried salmon with scallion & saffron beurre blanc & confit lemon

Fresh market fish, fennel & leek crème, herb & prawn crumble

Roast pumpkin, sun dried tomato, spinach & fennel filo pie

Roast pork loin with cabbage apple & thyme sauté & crispy crackling

Lemon grass & ginger chicken thigh with Thai coconut sauce

Braised beef daube – red wine, shallots & bacon

Please select three items from the above five

Chive buttered gourmet potatoes

Panache of seasonal vegetables

Macaroni cheese with portabello mushroom & truffle

carvery selection

Choose 1 of the following:

Roast strip loin of beef with a horseradish jus

or

Roast lamb with mint pesto

Extra option 9.0 per person

Virginia baked ham on the bone with an organic apple glaze

dessert buffet

Trio Set

Chocolate cake cube with white chocolate powder

Rhubarb & lemon cream shot

Toasted gingerbread, frozen yoghurt & apricot salsa

Freshly brewed tea & coffee

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set menus

3 Course – 1 selection per course	65.0
3 Course – 2 selections per course	75.0
3 Course – 3 selections per course	85.0

Minimum required numbers for set menu is 16 people

Please let us know if you have any dietary requirements that we may be able to assist with.

Selection of house breads

first course

Seasonal soup bowl – made with fresh seasonal market produce

Salmon belly tempura – avocado wasabi mayonnaise, herb salad, ponzu whip

Risotto alla milanese – saffron risotto, Serrano ham, green pea, chives

50 style caesar – soft poached egg, bacon parsley crumbs, cos hearts, parmesan crisp, prosciutto



middle course

Grilled prime beef fillet – horseradish braised beef croquette, portobello mushroom, béarnaise sauce

Pan roasted market fresh fish – bisque sauce, sauté fennel, basil oil, orange & chorizo

Roast free range corn fed chicken – corn & scallion sauce, cauliflower risotto

Canterbury lamb – pan-fried loin, herb meatballs, vegetable textures, thyme jus



sweet course

Apple eccles cake – gingernut ice cream, vanilla bean custard

Orange crème caramel – orange cardamom compote, coconut sorbet

Chocolate cheesecakes – milk chocolate & sweet puff biscuit, white chocolate mascarpone & dried raspberry crumble

Sorbet, ice cream, gelato, fruit – crafted selection of sorbet, ice cream, gelato & seasonal fruit

Coffees, teas & infusions

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beverage list

Hosted bars are charged on a consumption basis so that you pay only for what is consumed.

// limited bar

New Zealand beers, house wines, fruit juices, soft drinks, mineral water

// full bar

New Zealand beers, house wines, fruit juices, soft drinks, mineral water & house pour brand spirits

// beer 8.5

Steinlager Classic, Speight's Gold Medal Ale,
Steinlager Pure, Corona, Stella Artois, Heineken

// spirits

House brand spirits 9.0 (per glass – 30 ml)

// port bottle glass

Dows Fine Ruby	70.0	10.0
Dows Late Bottle Vintage	105.0	12.0
Dows 10yr old Tawny	125.0	13.0

// juices

Orange, apple, grapefruit, pineapple	5.0 (per glass)
Juices (per 1.5 litre)	18.0
Non alcoholic punch (per 1.5 litre)	14.5

// mineral water & soft drinks

Antipodes Still or Sparkling Mineral Water 500ml bottle	7.5
Soft drinks	5.0
Red Bull	6.0
Sparkling grape juice	14.5

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Daniel Dunne on 03 371 0255 or daniel@thegeorge.com.

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wine list

Listed below is a range of premium wines we have selected for excellent quality and value, displaying strong regional and varietal characteristics.

For a more extensive selection of New Zealand and International wines, both our 50 On Park Restaurant and Pescatore Wine Lists are available for your requirements.

Prices are per bottle

// champagne & sparkling wine

Bollinger Special Cuvee N.V	135.0
Nautilus Brut Cuvee	69.0
Twin Islands Brut	43.0

// white wine

Tohu Wines Gisborne Chardonnay	37.0
Tohu Wines Marlborough Sauvignon Blanc	37.0
Tohu Wines Marlborough Pinot Gris	37.0
Tohu Wines Marlborough Riesling	37.0
Pegasus Bay Sauvignon Semillon	60.0
Pegasus Bay Riesling	60.0
Pegasus Bay Chardonnay	70.0

// red wine

Tohu Wines Marlborough Gisborne Merlot	37.0
Tohu Wines Marlborough Pinot Noir	48.0
Main Divide Selection Waipara Pinot Noir	70.0
Pegasus Bay Merlot Cabernet	70.0

// sweet wine

Selection available on request

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function checklist

Name of Function: _____

Date: _____ Time: Arrival _____ Finish _____

Number of Guests: Minimum _____ Maximum _____

Room

Parkview	@ \$ _____	<input type="checkbox"/>	Treasury	@ \$ _____	<input type="checkbox"/>
Parkview 1	@ \$ _____	<input type="checkbox"/>	Boardroom	@ \$ _____	<input type="checkbox"/>
Parkview 2	@ \$ _____	<input type="checkbox"/>	Annex	@ \$ _____	<input type="checkbox"/>

Room Setup

Head Table	<input type="checkbox"/>	For _____	Registration Table	<input type="checkbox"/>
Display Table	<input type="checkbox"/>		Other _____	<input type="checkbox"/>

Technical Support

TV/Video	@ \$ _____	<input type="checkbox"/>	Data Projector & Screen	@ \$ _____	<input type="checkbox"/>
Electronic Whiteboard	@ \$ _____	<input type="checkbox"/>	Whiteboard	FOC	<input type="checkbox"/>
Flipchart paper, pens	@ \$ _____	<input type="checkbox"/>	Microphone	@ \$ _____	<input type="checkbox"/>
Laser Pointer	@ \$ _____	<input type="checkbox"/>	Lectern	@ \$ _____	<input type="checkbox"/>
Projection Screen only	@ \$ _____	<input type="checkbox"/>	Data Projector	@ \$ _____	<input type="checkbox"/>
Dance floor	@ \$ _____	<input type="checkbox"/>			

Catering Requirements

	Menu	Time	\$/person		Menu	Time	\$/person
Breakfast	Cocktails
Registration Coffee	Buffet
Morning Tea	Set Menu
Lunch	Supper
Afternoon Tea	Beverage

Accommodation Requirements

Number of Rooms: _____

Date of Arrival: _____

Date of Departure: _____

Billing Instructions: _____

Any other requirements or services: _____

To confirm your booking please fill in your requirements where applicable, sign below and return to The George, Christchurch by fax (03 371 0259) or post (P O Box 13063 Christchurch)

I acknowledge the above information to be correct and agree to the Terms and Conditions outlined overleaf

Signed _____

Date _____