



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

a beautiful
wedding

hold your wedding at
the george
christchurch

the george

welcome



The George is Christchurch's premiere wedding venue and we are delighted to provide you with a range of options to tailor your special day and assist in making your dreams come true.

Located in the heart of Christchurch overlooking picturesque Hagley Park and Avon River, we provide an unforgettable setting for your wedding day.

With one-to-one staff to guest ratio we guarantee attentive and professional service to make you and your guests the centre of our attention.

The George's award winning chefs provide various menu options to suit the style and theme of your special day and beverages can be selected from The George's extensive award winning wine list.

To book now or enquire further please contact us

Phone: +64 3 371 0255

Email: weddings@thegeorge.com

We are 100% focused on you.



planning your wedding



// engaged six - eighteen months

- Discuss your budget and type of wedding you want
- Decide on The George as your preferred venue
- Set date and time of wedding
- Compile guest list
- Choose your bridal party
- Book photographer, videographer, entertainment, florist, celebrant and transport
- Start considering dress



// three - six months

- Finalise your wedding dress
- Choose other attire for rest of bridal party
- Choose theme you wish to have for your wedding
- Select stationery-investigations, place names, thank-you cards etc.
- Decide on your wedding cake
- Plan your honeymoon
- Choose wedding rings
- Organise gift registry if having one



// two months

- Decide on order of service
- Write your vows
- Send out invitations
- Confirm flowers

// one month

- Apply for marriage licence
- Discuss ceremony with celebrant
- Dress fittings
- Start organising seating plan
- Try out hair and make-up
- Confirm all venue details – menus, beverages, décor etc.

// two weeks

- Confirm photographer, videographer, entertainment, florist and transport

// one week

- Final dress fitting
- Wedding rehearsal
- Check everyone knows what they are doing/responsible for

// the day

- Relax and enjoy your wedding!



preferred suppliers



// photographer

Tandem Photography 03 313 1223 www.tandemphotography.co.nz
Andy Currie Photography 021 176 2618 www.andycurriephotography.co.nz
Frank Visser 021 633 344 www.visser.co.nz

// wedding dresses & formal wear

Robyn Cliffe Couturiere 03 355 8777 www.robyncliffe.co.nz
Wilkins Formal Wear 03 365 8642 www.wilkinsformalwear.co.nz

// entertainment

Puree (Band) – Christchurch Entertainment Bureau (James)
03 355 6767 www.cebznz.co.nz
Acoustic Solutions – Playtime Promotions (Dalice)
03 327 7444 www.playtimepromotions.co.nz

// florist

Jenny Burt 03 351 7980 www.jennyburt.co.nz
Kim Chan 021 122 4082 www.kimchan.co.nz



// wedding décor hire

Something Borrowed, Something New 03 349 4713
www.somethingborrowedsomethingnew.co.nz
A Grand Affair 03 377 7438 www.agrandaffair.co.nz

// wedding décor planning & design

Fizz Events
Event Planning & Design 021 122 4082
Hayley & Co 021 237 1128 www.hayleyandco.co.nz



// wedding cakes

Just Desserts 03 379 3754 www.justdesserts.co.nz
Sweet Kitchen 03 356 3500 www.sweetkitchen.co.nz

// celebrant

Julie Lassen 03 337 8108 www.nzmarriages.com
Tania Johnson-Scott 027 751 8753 www.taniajohnnoscott.co.nz

// hair & make-up

Mariessa Waddington 03 337 2602 www.mariessa.co.nz

// wedding stationery

The Drawing Room 03 366 0033 www.invitationstationery.co.nz



For more information and options please contact us on
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pre-dinner & cocktail menus

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



// cold canapé selection

Lamb pastrami on a savoury scone with a mint & pine nut pesto
 Selection of sushi with soy, pickled ginger & wasabi
 Orange dressed duck & vegetable wraps
 Vietnamese vegetable rice paper rolls with coriander chilli dipping sauce
 Lemon cured salmon topped with herb cream cheese on a rye crisp
 Mediterranean tartlet, feta olives, Serrano & red pepper pearl
 Gougères filled with herb mushroom duxelle
 Tuna tartare, wasabi mayo
 Chicken terrine wrapped in prosciutto, tomato chilli jam



// hot canapé selection

Herb prawn spring roll with wasabi aioli
 Fried shrimp & ginger wontons with nahm jim
 Mozzarella & caramelised shallot tart with tomato jam
 Puff pastry, stilton, walnut & pear turnovers
 Spiced tempura soft shell crab with chilli lime coriander dipping sauce
 Mini beef burgers with wholegrain mustard mayonnaise
 Saffron & ricotta risotto ball with spiced quince dipping sauce
 Mini shepherd's pie
 Smokey pork rillettes on croustade with apricot mustard



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

drink accompaniments & sweet canapé 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 portobello 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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cocktail packages

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

Minimum number of 16 guests applies.

// one hour package 39.0 per person

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

Two hot & two cold canapés

Chef's 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 canapés

Chef's selection

picnic hamper

Antipasto platters with boutique New Zealand cheeses, crackers & fresh fruit

Chocolate truffles

One bottle of Twin Islands Brut

Fruit juices

picnic hamper 250.0 – based on 8 guests

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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

Macaroni cheese with portobello mushroom & truffle

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 six

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

Chive buttered gourmet potatoes

Panache of seasonal vegetables

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 entrée

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

Macaroni cheese with portobello mushroom & truffle

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 six

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

Chive buttered gourmet potatoes

Panache of seasonal vegetables

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

plated dessert

Trio Set:

Milk chocolate parfait with passion fruit gel

Mini raspberry, rhubarb & rose – rhubarb compote, vanilla brûlée, rose meringue, raspberry whip

Sticky date pudding with rich caramel sauce & vanilla ice cream

Freshly brewed tea & coffee

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plated dinners



Below is a sample of our plated dinners **75.0 per person**

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

Selection of house breads – with truffle butter & Canterbury EV olive oil

to start

Trio Set:

Cured salmon cherry tomato ceviche

Roasted portobello on rye with lemon chevré & piquillo relish

Chicken terrine on beetroot roquette salad

to follow

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

or

Mini Canterbury lamb roast –roast garlic rosemary stuffing, potato feta croquette, green pea puree

sweet finish

Trio Set:

Milk chocolate parfait with passion fruit gel

Mini raspberry, rhubarb & rose – rhubarb compote, vanilla brûlée, rose meringue, raspberry whip

Sticky date pudding with rich caramel sauce & vanilla ice cream

Freshly brewed tea & coffee

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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 Bistro 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

Sanctuary Sauvignon Blanc	37.0
Sanctuary Pinot Gris	37.0
Sanctuary Chardonnay	37.0
Pegasus Bay Sauvignon Semillon	60.0
Pegasus Bay Riesling	60.0
Pegasus Bay Chardonnay	70.0

// red wine

Sanctuary Pinot Noir	37.0
Main Divide Selection Waipara Pinot Noir	70.0
Pegasus Bay Merlot Cabernet	70.0

// sweet wine

Selection available on request

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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, Heineken, Harrington's Range, Saddler Malt Lager, Rogue Hop Organic Pilsner, Ngahere Gold Strong Lager, Pig & Whistle Dark Ale, Clydesdale Dark Stout

// 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, 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
Sparkling grape juice	14.5



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