



50 Park Terrace, Christchurch  
Phone: +64 3 379 4560  
[www.thegeorge.com](http://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 six 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	18	36	40
Parkview 2	59	60	24	45	50
Treasury	55	50	25	36	50
Boardroom	32	N/A	N/A	18	N/A
Annex	42	40	20	27	30
Residence	N/A	N/A	N/A	18	50



### // accommodation

Available on request for our special corporate rates.

#### **When your travellers arrive at The George we offer:**

- Concierge welcome
- Seated personalised check-in
- Complimentary drink upon arrival delivered to room
- Complimentary WIFI (up to 200MB)
- Turndown service with chocolate and George Bear
- Complimentary access to nearby offsite gym
- Free parking
- Choice of two restaurants: 50 Bistro and Pescatore

For more information and options please contact Daniel Dunne on 03 371 0255 or [daniel@thegeorge.com](mailto: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. Parkview can be turned into two separate rooms. Ideal for all types of events.

- Natural lighting
- In-built sound system and equipment

### // the annex

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

- In-built sound system
- Numerous 240v power sources
- Excellent small multipurpose room



### // 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.

- Natural lighting
- In-built sound system and equipment



### // 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
- In-built gas fire place
- Natural lighting
- In-built sound system and equipment

**Internet available in all meeting rooms.**

## function rooms

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

**Non catered events will incur a 25% additional room hire fee**



## function equipment

CD/DVD Player	50
Copy Whiteboard	100
Data Projector	250
Flipchart	50
Laptop	250
Lectern	60
Microphone – Handheld	80
Microphone – Lapel	80
Microphone & Lectern	100
Remote Mouse/Laser Pointer	30
Plasma Screen TV 50 inch	250
Screen Only	25
Whiteboard	FOC
Onsite Technician	POA
Staging	POA
Mixing Desk (may be required for multiple microphones)	POA
Video Conference	POA



Prices listed are subject to change. We are happy to provide quotations for additional equipment or theming not listed above.

**For more information and options please contact Daniel Dunne on 03 371 0255 or [daniel@thegeorge.com](mailto:daniel@thegeorge.com)**

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

## daily delegates package

Includes the following:

### // equipment

Room Hire  
Whiteboard  
Data Projector  
Screen  
Flipchart  
Wifi – 1GB



### // chef's choice menu

Chef's choice menu will change on a daily basis

Arrival Tea & Coffee  
Morning Tea  
Working Lunch  
Afternoon Tea

69.0 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 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 canapes

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 canapes

Chef's selection

For more information and options please contact  
Daniel Dunne on 03 371 0255 or [daniel@thegeorge.com](mailto:daniel@thegeorge.com)

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

## 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 30.0 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 portobello mushrooms

Chive creamed eggs

Crisp hash browns

Freshly brewed coffee & selection of teas

**For more information and options please contact  
Daniel Dunne on 03 371 0255 or [daniel@thegeorge.com](mailto:daniel@thegeorge.com)**

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

## 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

Mini 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)

Mini vanilla cup cakes with raspberry icing

Freshly baked breads with dips & chutneys

An assortment of whole seasonal fruit

Yoghurt berry & honey smoothies

Assorted macarons

Fresh seasonal crudité's with a selection of dips



### // 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

Antipodes Mineral Water 7.5  
– bottle (500ml)

Red Bull 6.0

**For more information and options please contact  
Daniel Dunne on 03 371 0255 or [daniel@thegeorge.com](mailto:daniel@thegeorge.com)**

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

## 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 Bistro à la carte menu.



### // deli sandwich lunch 27.0 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

### // european deli lunch 27.0 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 27.0 per person

Thai beef noodle box salad  
 Selection of nori maki sushi with condiments – sesame chicken, salmon & chive, chilli tuna, vegetarian  
 Pork & ginger dumplings with spiced plum sauce  
 Smoked fish cakes with lime & ginger chilli sauce  
 BBQ pork buns with hoisin sauce  
 Sliced fresh seasonal fruit platter  
 Orange juice, freshly brewed coffee & selection of teas

For more information and options please contact  
 Daniel Dunne on 03 371 0255 or [daniel@thegeorge.com](mailto:daniel@thegeorge.com)

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



## 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 Bistro à la carte menu.

### // working buffet lunch      32.0 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

Orange juice, freshly brewed coffee & selection of teas

For more information and options please contact  
Daniel Dunne on 03 371 0255 or [daniel@thegeorge.com](mailto:daniel@thegeorge.com)

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

## 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  
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

For more information and options please contact  
Daniel Dunne on 03 371 0255 or [daniel@thegeorge.com](mailto:daniel@thegeorge.com)

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

## drink accompaniments & sweet canapé selection

### // 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)



### // 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)



### // 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)

For more information and options please contact  
Daniel Dunne on 03 371 0255 or [daniel@thegeorge.com](mailto:daniel@thegeorge.com)

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

## buffet menus

Buffets require a minimum of 20 people.

// 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*

Chive buttered gourmet potatoes

Panache of seasonal vegetables

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

### 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

**For more information and options please contact  
Daniel Dunne on 03 371 0255 or [daniel@thegeorge.com](mailto:daniel@thegeorge.com)**

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



## buffet menus *continued*

Buffets require a minimum of 20 people.

// 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

**For more information and options please contact  
Daniel Dunne on 03 371 0255 or [daniel@thegeorge.com](mailto:daniel@thegeorge.com)**

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



## 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

Please let us know if you have any dietary requirements

Freshly Baked Dinner Rolls

### first course



Seasonal Soup Bowl  
made with fresh seasonal market produce  
or

Warm Portobello & Wild Mushroom Terrine  
with confit tomato & cumin

or

Vitello Tonnato  
sliced veal & tuna, rosemary cream & batter fried fresh anchovies

or

Roast Beetroot  
butternut pumpkin, balsamic cream, roquette, crispy pear, walnut crumb

### to follow



Grilled Prime Beef Fillet  
horseradish braised beef croquette, portobello mushroom,  
béarnaise sauce

or

Pan Roasted Market Fresh Fish  
bisque sauce, sauté fennel, basil oil, orange & chorizo

or

Confit Free Range Chicken  
dauphinoise potato, buttered spinach & braised leek

or

Mini Canterbury Lamb Roast  
roast garlic rosemary stuffing, potato feta croquette, green pea puree

### to finish



Warm Malva Pudding  
with strawberry jam & blood orange ice cream

or

Semifreddo  
with orange curd & pistachios

or

White Chocolate & Raspberry Cheesecake  
with berry spheres

or

Tiramisu  
with praline & marsala

Tea, Coffee & Infusions

**For more information and options please contact  
Daniel Dunne on 03 371 0255 or [daniel@thegeorge.com](mailto:daniel@thegeorge.com)**

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

## 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 Chardonnay	37.0
Sanctuary Pinot Gris	37.0
Pegasus Bay Sauvignon Semillon	68.0
Pegasus Bay Riesling	71.0
Pegasus Bay Chardonnay	92.0

### // red wine

Sanctuary Pinot Noir	37.0
Pegasus Bay Merlot Cabernet	72.0

### // sweet wine

Selection available on request

For more information and options please contact  
Daniel Dunne on 03 371 0255 or [daniel@thegeorge.com](mailto:daniel@thegeorge.com)

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

## 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



For more information and options please contact Daniel Dunne on 03 371 0255 or [daniel@thegeorge.com](mailto:daniel@thegeorge.com)

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





# 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 1001 Christchurch) or email (conferences@thegeorge.com)

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

Signed \_\_\_\_\_ Date \_\_\_\_\_