

*Two souls with but a single thought.
Two Hearts that beat as one.*

JOHN KEATS

the george
christchurch



welcome

a beautiful Wedding awaits you



I Traditional or contemporary, inclusive or intimate make your wedding day delightfully yours.

The George offers 2 beautiful venues to choose from; the stunning romantic private garden of The Residence, a private house adjoining the Hotel ideal for intimate gatherings. The Residence at The George offers an intimate venue for smaller wedding parties with a private dining room and cocktail area combined with the garden and is the perfect venue to indulge yourselves and your guests.

Parkview which offers sweeping views of Hagley Park and the River Avon as your backdrop is the perfect size for seated wedding banquets of up to 90 guests, or a champagne and canape style reception for up to 150 guests.

Your choices continue as our team work in consultation with you to design a wedding tailored to meet your specific requirements. From menus, to wine selections, and table dressings, a wedding at The George reflects your choices and personality.

The George's renowned service and attention to detail will complete the picture.

We would be delighted to show you around the hotel personally and discuss your vision for your wedding.

To arrange a time to view, to enquire or to book please contact us.

Phone 03 371 0255

Email weddings@thegeorge.com

the george



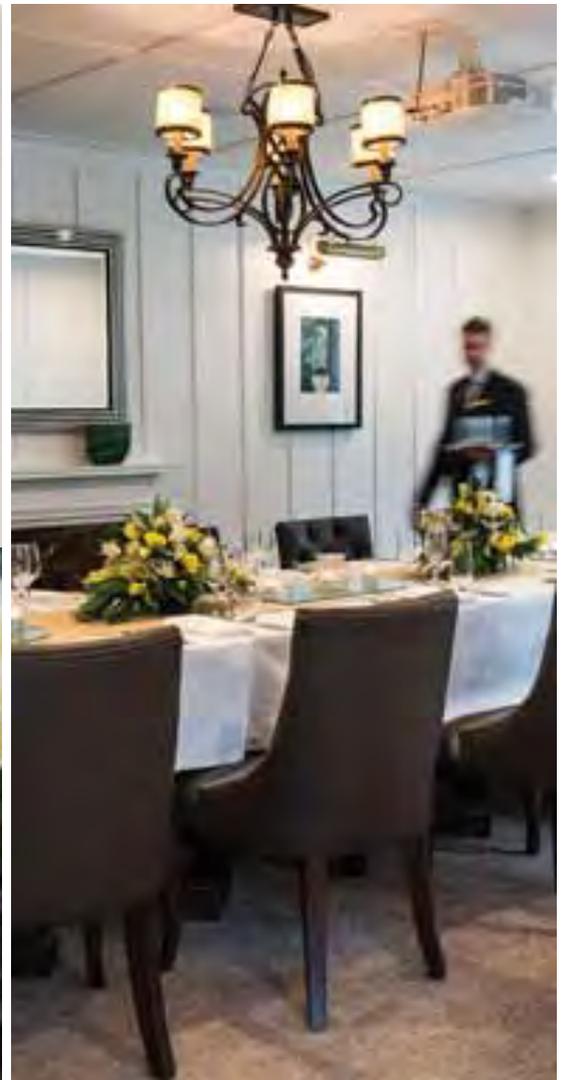
2/venues

The George is an elegant boutique urban hotel located opposite Hagley Park and the River Avon, on the verge of the Christchurch CBD. The George offers a variety of event spaces and venues to suit any event, from private boardroom meetings to more lavish affairs. Every event is delivered in an environment of seamless elegance, matched with award-winning cuisine and professional service.

Located on Level Two is Pescatore, the Boardroom and Treasury while Parkview and Annex spaces are located on Level Three. All levels are accessed by lift and stairs with separate facilities on each level. The Residence at The George offers an elegant and exclusive wedding venue with a private lawn and garden perfect for wedding ceremonies, the Library for pre dinner champagne and canapés and the Dining Room for intimate wedding receptions.

// capacities

venue	area (sq.m)	theatre	classroom	dining	cocktail
Parkview	109	100	50	90	160
Parkview 1	52	40	18	36	40
Parkview 2	57	50	24	45	50
Treasury	55	50	27	36	50
Boardroom	32	N/A	N/A	16	N/A
Annex	42	40	20	27	30
Residence	N/A	N/A	N/A	20	50
Pescatore	80	60	33	40	80



2/venues

// parkview (parkview 1 & parkview 2 together)

Offering natural light and superb views of Hagley Park and the River Avon. Parkview is able to be split into two separate spaces. Capable of hosting 90 for a banquet dinner or 160 for a cocktail party, this is the largest of the venues (109 m²) at The George. Highlights include;

- Natural lighting
- Superb views
- In built sound system
- Floor to ceiling drapes

// the residence

A gracefully restored homestead creates a unique private dining facility with interconnecting lounge/coffee area and wedding ceremony space, an evening cocktail venue, or a private dinner venue. A truly exclusive venue, adjoined to The George by an enclosed walkway.

Highlights include;

- Natural light
- Outdoor garden and courtyard access
- In-built gas fireplace

// the boardroom

A contemporary space with sleek interior décor, The Boardroom (32 m²) and is perfect for intimate wedding parties of up to 14. Highlights include;

- Adjoining Pescatore
- Sleek interior décor

// pescatore

Expansive views of Hagley Park combine with understated elegant décor to create a venue perfect for up to 40 people for a wedding reception banquet style or up to 80 for an elegant cocktail style occasion.

Highlights include:

- Natural light
- Sleek interior décor
- Graham Bennett sculpture



The George, New Zealand's most awarded boutique hotel.

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

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

// for a unique gathering of quality

Wedding/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 wedding, our team will design an event to suit your needs.

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

// services

Among Christchurch's meeting facilities and special event venues, the six spaces at The George are each unique. Each matches award-winning cuisine with signature service and 5-star comfort.

Whether it's a renewal of vows, first time wedding or a private dinner, The George offers you extensive facilities, comprehensive service, excellent quality and attention to detail.

// hotel facilities

Complimentary Wi-Fi is available in all event spaces

Free off street carparking

Complimentary mountain bikes

Complimentary Wi-Fi

On-site gym facility

52 accommodation rooms

6 event spaces

1 on-site restaurant

1 lounge bar

the george
christchurch





3/accommodation

Located opposite Hagley Park and the River Avon the hotel offers 52 accommodation rooms and suites. The George offers a range of room types and configurations including wheelchair accessible rooms, twin, double, king and californian king beds.

The George, Christchurch's luxury boutique hotel, is the essence of supreme comfort.

All rooms have opening windows.

executive rooms (7)

Average size: 29.3 m², this lead in room type provides everything for a memorable visit in contemporary and elegant and comfortable accommodation.

premium executive rooms (32)

Average size: 29.3 m², designed to the highest specifications and situated on all floors, these sophisticated rooms offer the highest level of comfort allowing you to catch your breath, relax and revitalise.

junior suites (4)

Average size: 44 m², these spacious suites were designed by leading Christchurch architects Warren & Mahoney and offer additional living and bathroom space as well as full sized robes and custom made furniture.

park suites (6)

Average size: 58.9m², with captivating views over Hagley Park and the River Avon and a separate lounge area, these suites are so enchanting you may not want to leave. Your Park Suite is the jewel in The George's crown.

the residence (3)

The Residence has the feel of a country lodge overlooking The George's private hotel gardens, with access to full hotel services and the exclusivity of a private villa. Offering two suites, and a loft The Residence can be utilised as separate suites or the exclusive use of the entire villa.



4/cuisine introduction

cocktail packages

Cocktail packages are designed for brides and grooms wishing to entertain their guests with drinks and nibbles after their wedding ceremony or before a reception dinner. There are many delicious canapes to choose from, ensuring your guests are satisfied.

minimum number of 16 guests applies

buffet menus

Buffets are a great option for brides and grooms to have a more relaxed feel to their wedding reception. As their guests are invited up to the buffet station by a member of our attentive staff, they have the freedom to choose what they wish, but also feel as though they are receiving the excellent service which is offered here at The George hotel.

buffets require a minimum of 20 people.

buffet menu - assiette

Buffet assiette is a combination of both plated and buffet style dinner. This is designed to ensure guests feel relaxed while also having a formal style dinner at which they feel tended to by our courteous staff members and feel confident that they will enjoy their evening.

set menus

Set menus offer brides and grooms the elegant service of plated dinners while still offering their guests a choice for their meal. The bride and groom may choose to have 1 selection, 2 selections or 3 selections per course, for the whole 3 courses. These are hand picked by the bride and groom before their special day and their guests are given the opportunity to make their choice on the day.



5/menus

cocktail packages

cocktail packages are designed for those wishing to have drinks and nibbles before their wedding reception, or couples looking for a champagne and canapé style reception.

minimum number of 16 guests applies

// one-hour package 44.0 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 64.0 per person

new zealand beers, sparkling wine, house wines

fruit juice, soft drinks & mineral water

three hot & three cold canapés - chef's selection

pre-dinner & cocktail menus

choice of five canapés 23.5 per person

each extra item 5.5 per person

all canapés are served as one piece per person

// cold canapé selection

guacamole & tomato salsa tortilla crisps

grilled haloumi, smoked chicken, mini skewers

gin cured salmon, mandarin

duck liver parfait, savoury cone, pomegranate gel, hazelnut

heirloom tomato bruschetta

torched scallops, hung curd, pickled rhubarb

pistachio, goat cheese, pomegranate

togarashi crust tuna, sriracha mayo, micro greens



5/menus cont'd

// hot canapé selection

mini fried chicken burger
falafel rösti, tzatziki
crispy crumbed prawns, sweet chilli
teriyaki salmon, nori chips
salt & pepper squid, kewpie mayonnaise
beef cheek, smoked cheddar, brioche, balsamic glaze
polenta fries, truffle mayo
mini lamb pie, feta, oregano

platters to share

minimum number of 10 guests applied

// antipasto platter 145.0 per platter

selection of breads
sun-dried tomatoes, olives, capers, pesto
selection of cured & smoked meats
char-grilled & marinated vegetables
akaroa cold smoked salmon
manuka smoked chicken
marinated feta

// gourmet cheeseboard 155.0 per platter

blue - whitestone / cow's milk - oamaru, new zealand
hard - whitestone vintage cheddar / cow's milk - oamaru, new zealand
soft - puhoi brie / cow's milk - puhoi, new zealand

served with a selection of water crackers, fruit bread, fruit paste & dried fruit, fresh apple & grapes

// seafood platter 165.0 per platter

chardonnay poached prawns, thousand island sauce
gin cured akaroa salmon
fresh half shell oysters, fresh lemon, tabasco
tuna tataki, togarashi, kewpie mayonnaise
blue lip mussels

// international bar snack platter 155.0 per platter

seafood empanadas
crumbed prawns with sweet chilli sauce
chicken karaage, kewpie mayonnaise
crumbed camembert, spiced plum sauce
crispy squid, sriracha mayo

// sweet selection 105.0 per platter

seasonal flavoured macarons
mini opera cake
mini fruit tarts
lemon cheesecake
classic tiramisu

Menus are sample only and are subject to seasonal changes and availability



5/menus cont'd

set menus

- 3 course – 2 selections per course 85.0
- 3 course – 2 selections per course 80.0 alternate drop
- 3 course – 3 selections per course 95.0

please let us know if you have any dietary requirements
freshly baked dinner rolls

// first course

today's vegetable focused soup

or

buffalo burrata - pickled red onion, kalamata olive caramel,
heirloom tomato, lemon sorbet, lavosh

or

duck liver parfait - savoury cone, pomegranate gel,
toasted hazelnut crumb

or

gin cured salmon - compressed cucumber, hung curd, nori crisp

// to follow

canterbury fish - eggplant salsa, summer crispy greens, red curry
sauce, rice crisp

or

canterbury lamb - baby peas, feta croquette, smoked eggplant purée,
slow roast baby carrots, jus

or

free range chicken breast - seasonal sauté greens, truffle & corn
puree, corn rosti, crispy prosciutto

or

greenstone creek beef cheek - smoked truffle potato purée, balsamic
onion, confit wine tomatoes, seasonal green, jus

// to finish

honey & chocolate - honey ganache, salted caramelized chocolate,
honeycomb, black doris plum ice-cream

or

malibu coconut parfait - rum baked pineapple, milk crumb,
passionfruit coulis, coconut sponge, micro coriander

or

mascarpone crème brûlée - ginger crumb, freeze dried mandarins,
meringue crumb

or

seasonal inspired summer fruit tart - white chocolate crémeux,
berry textures, pomegranate sorbet

freshly brewed coffee & fines tea

Menus are sample only and are subject to seasonal
changes and availability



5/menus cont'd

buffet menus

buffets require a minimum of 40 people

// buffet 85.0 per person

cold buffet

selection of one seasonal salad
served with a selection of sauces, dressings & condiments

today's seasonal soup

warm bread rolls and bread selection, with butter

hot buffet

please select three items from below options:

vegetarian

wok fried bok choy, crispy shallots & hoisin
thai eggplant curry
butter poached gourmet potatoes, herbs

seafood

hot butter squid, spring onion, chilli
akaroa salmon, citrus nut brown butter, crispy shallots
chardonnay poached prawns, garlic cream, chives

beef

beef korma, coriander, toasted coconut
braised beef cheek, crispy kale, jus
slow roast sirloin, creamy peppercorn, confit tomatoes

pork

chinese braised pork belly, crunchy vegetables
glazed ham, baked granny smith, honey mustard sauce
sweet & sour pork

poultry

canter valley confit duck, maple roasted root vegetables
thai chicken curry, fried eggplant, crunchy greens
chicken breast, creamed corn, prosciutto crumb
please select three items from below options:

starch

butter poached gourmet potatoes
mushroom carbonara
vegetable fried noodles
steamed rice

vegetables

cauliflower cheese
seasonal steamed vegetables with butter
medley of mushroom ragout
wok fried asian greens, hoisin & sesame

carvery selection 10.0 per person extra

choose one of the following:

roast sirloin of beef with horseradish & mustard
or
braised canterbury lamb with pesto, mint sauce
or
spiced pineapple glazed ham, mustard & chutney



5/menus cont'd

// dessert buffet

choose any five items of the following:

- opera, coffee & chocolate
- pavlova with passionfruit coulis
- seasonal flavoured macarons
- classic tiramisu
- seasonal fruit salad
- lemon cheesecake
- seasonal fruit tart

freshly brewed coffee & fine teas

Menus are sample only and are subject to seasonal changes and availability



5/menus cont'd

plated assiette dinner menu

this dinner requires a minimum of 10 people 80.0 per person

warm bread selection for the table

duet set entrée - choose any two entrées

today's vegetable focused soup

buffalo burrata - pickled red onion, kalamata olive caramel, heirloom tomato, lavosh

gin cured salmon - compressed cucumber, hung curd, nori crisp

duck liver parfait - apple ribbons, date caramel, brioche, toasted nuts

mains - choose any two mains

presented platter style to each table

canterbury fish - eggplant salsa, red curry, crispy greens

free range chicken breast - corn & truffle purée, seasonal greens, prosciutto

greenstone creek beef cheek - truffle potato purée, seasonal greens, jus

canterbury lamb - smoked eggplant purée, confit baby carrots, jus

butter & herb poached potatoes, mesclun, pickled onion, kapiti blue, walnut - for the table

duet set dessert - choose any two desserts

honey & chocolate - honey ganache, salted caramelized chocolate, honeycomb, black doris plum ice-cream

malibu coconut parfait - rum baked pineapple, milk crumb, passionfruit coulis, coconut sponge, micro coriander

mascarpone crème brûlée - ginger crumb, freeze dried mandarins, meringue crumb

freshly brewed coffee & fine teas



6/beverages

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

A more extensive selection of New Zealand and international wines from our acclaimed wine list is available on request.

beer 9.5 per bottle

Steinlager Pure, Heineken, Corona, Speights, Bulmers Apple Cider, Steinlager Pure Light

non alcoholic 5.0 per glass or 18.0 per 1 ltr

juice - Orange, Apple & Cranberry

soft drinks 5.0 per bottle

Coca Cola, Diet Coke, Coke Zero, Lemonade, Ginger Beer, Ginger Ale, Soda Water, Tonic Water

antipodes still & sparkling water

500ml 7.0

1000ml 12.0

spirits 10.0 per glass (30ml spirit pour)

house brand of vodka, gin, rum, scotch, bourbon, cognac

prices are per bottle:

champagne & sparkling wine

Veuve Ambal Brut	55.0
Nautilus brut nv	85.0
Bollinger Special Cuvée	150.0

white wine

Rapaura Springs 'Reserve' Sauvignon Blanc	48.0
Rapaura Springs 'Reserve' Chardonnay	48.0
Rapaura Springs 'Reserve' Pinot Gris	48.0
Amisfield Sauvignon Blanc	68.0
Black Estate French Farm Pinot Gris	68.0
Mt. Beautiful Chardonnay	69.0
Pegasus Bay Sauvignon Semillon	82.0

rosé

Rapaura Springs 'Reserve' Rosé	48.0
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red wine

Rapaura Springs 'Reserve' Pinot Noir	48.0
McArthur Ridge Pinot Noir	72.5
Pegasus Bay Merlot/Cabernet	85.0
Bilancia Syrah	76.0



7/supplier partners

// photographer

Tandem Photography 03 313 1223 tandemphotography.co.nz
Frank Visser 021 633 344 visser.co.nz

// wedding dresses & formal wear

Robyn Cliffe Couturiere 03 355 8777 robyncliffe.co.nz
Louise Anderson
Bridal Design 03 365 0325 louiseanderson.co.nz
Wilkins Formal Wear 03 365 8642 wilkinsformalwear.co.nz

// entertainment

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

// florist

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

// wedding décor hire

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

// wedding décor planning & design

Fizz Events Event Planning & Design
021 122 4082
Emma Newman Weddings
021 678 877 enweddings.co.nz
Suzanne Carson Wedding Professionals
021 369 414 weddingprofessionals.co.nz
Hayley & Co 021 237 1128 hayleyandco.co.nz

// wedding cakes

Just Desserts 03 379 3754 justdesserts.co.nz
Divine Cakes 03 964 6540 divine.co.nz
Sweet Kitchen 03 356 3500 sweetkitchen.co.nz

// hair & make-up

Mariessa Waddington
027 272 7772 mariessa.co.nz

// wedding stationery

The Drawing Room 03 366 0033 invitationstationery.co.nz



8/enhance your day

Pre-wedding celebrations

Create more opportunities for you to spend quality time among your closest friends and family.

A few popular pre-wedding celebrations that you might like to consider, and that we can cater for are: Bridal showers, bridal luncheons, afternoon high tea parties and rehearsal dinners the night prior.

Day after wedding celebrations

Coordinate a breakfast or brunch the following day to continue the celebrations and spend time with those who have travelled far and wide to be here and support you both.

Private dining

Private dining is ideal for smaller more intimate wedding celebrations. We can offer you the ultimate culinary experience, private dining combines the elegance of either Pescatore or The Residence with exquisite cuisine and award winning wines and exceptional personalised service.



9/planning check list

// 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-invitations, 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!



10/contact

Please contact us today to discuss your wedding plans.

E: weddings@thegeorge.com

T: 03 371 0255

W: <https://www.thegeorge.com/events-weddings-special-occasions/weddings>

Address: 50 Park Terrace, Christchurch

Location: located on the corner of Park Terrace and Peterborough Street, opposite Hagley Park, within walking distance of Christchurch CBD and a short drive to the Christchurch Airport.

The George is part of Brook Serene & Company Ltd.

Brook Serene is a discerning curator of authentically local boutique hotels.

Set in some of New Zealand's most beautiful locations, each hotel is absolutely one-of-a-kind.

Highly personalised service, tranquil ambience and rich local flavour are hallmarks of each property.