

*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](mailto: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 our 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 a ground floor meeting and event space with natural light, an outdoor courtyard garden and the use of the Library as an adjoining coffee break space, or for pre-dinner champagne and canapés.

### // 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



## 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 m<sup>2</sup>) at The George. Highlights include;

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

### // the residence

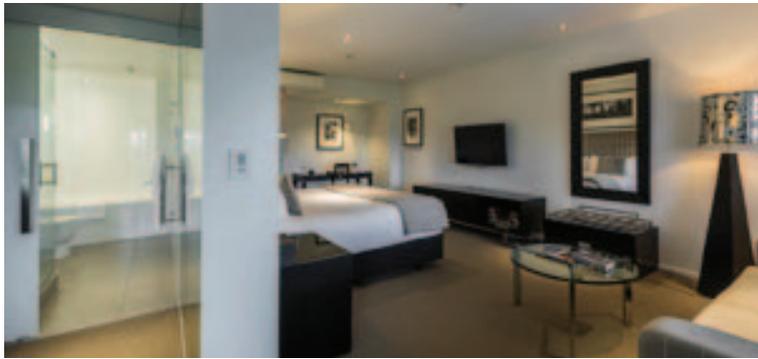
A gracefully restored homestead creates a unique private dining facility with interconnecting lounge/coffee area and wedding ceremony space, an evening cocktail venue, or a private dinner venue. A truly exclusive venue, adjoined to The George by an enclosed walkway. Highlights include;

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

### // the boardroom

A contemporary space with sleek interior décor, The Boardroom (32 m<sup>2</sup>) and is perfect for intimate wedding parties of up to 14. Highlights include;

- Adjoining Pescatore
- Sleek interior décor



## 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

Off site gym access

53 accommodation rooms

6 event spaces

2 on site restaurants

1 lounge bar



## 3/accommodation

Located opposite Hagley Park and the River Avon the hotel offers 53 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 (8)

Average size: 29.3 m<sup>2</sup>, 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 m<sup>2</sup>, 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 m<sup>2</sup>, 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: 58.9m<sup>2</sup>, 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** 54.0 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

beetroot macaron, truffled goats cheese

watermelon, halloumi, mint pesto

guacamole & tomato salsa tacos

smoked salmon éclair, caper mascarpone

thai style prawns, nahm jim

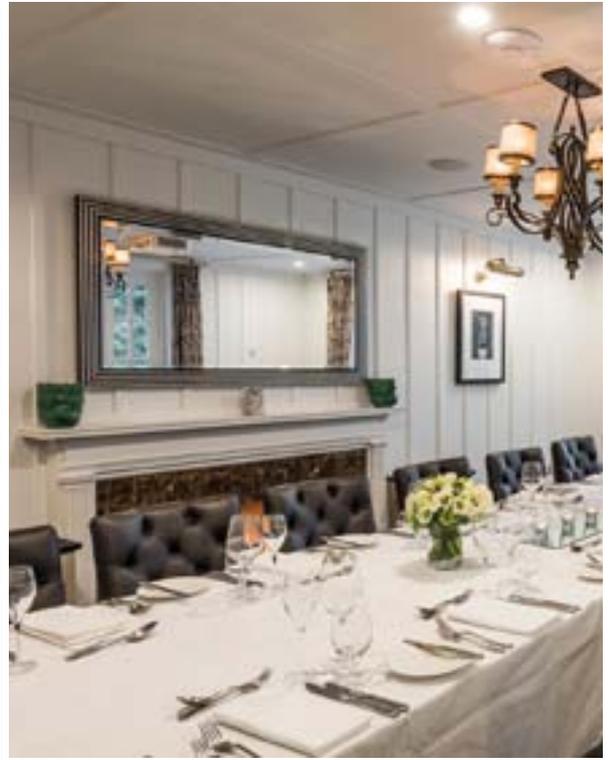
tuna tataki, pickled ginger, wasabi mayonnaise

coffee cured venison, plum muesli, cocoa

massaman beef, lemongrass yoghurt

smoked chicken caesar

duck liver paté, brioche, pickles, mulled wine



## 5/menus cont'd

### // hot canapé selection

onion bhaji, tamarind chutney  
 shiitake gyoza, soy dipping sauce  
 kumara & quinoa fritter, tomato chutney  
 teriyaki salmon slider  
 calamari empanadas  
 fish goujons, remoulade  
 scallops wrapped in bacon, aioli  
 chicken karaage, pickled ginger, wasabi mayonnaise  
 ponzu pork belly, mandarin  
 mini lamb pie  
 vietnamese beef cubes, chilli caramel, shallot

### platters to share

minimum number of 10 guests applied

### // antipasto platter 12.0 per person

thyme roasted portobello mushrooms  
 selection of cured & smoked meats  
 char-grilled and marinated vegetables  
 manuka smoked chicken  
 hot smoked salmon  
 selection of european style breads and crackers  
 selection of condiments – sun dried tomatoes, olives, capers, relishes

### // gourmet cheeseboard 15.0 per person

kapiti aged cheddar – kapiti coast  
 whitestone windsor blue - oamaru, north otago  
 evansdale brie - waikouaiti, otago  
 served with a selection of water crackers, fruit bread, quince & dried fruit

### // seafood platter 15.0 per person

oysters with shallot vinegar  
 grilled prawns, nahm jim dressing  
 selection of marinated & smoked mussels  
 hot smoked salmon with caper, red onion & chive  
 tuna tataki, pickled ginger, wasabi mayonnaise

### // asian fusion platter 15.0 per person

chicken karaage, pickled ginger, wasabi mayonnaise  
 prawn and ginger dumplings, soy dipping sauce  
 assorted sushi rolls  
 thai crab cakes  
 bbq pork buns

### // sweet selection 95.0 per platter

glazed fruit tarts  
 vanilla custard eclairs  
 seasonal flavoured macarons  
 red velvet cupcakes  
 lemon meringue pie  
 mocha brownies  
 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

- seasonal market soup  
or  
**waiwiri buffalo burrata**  
50 greek salad, crisp bread  
or  
**riesling cured salmon**  
saffron fennel, dill mascarpone, grapes  
or  
**duck liver & cocoa pate**  
warm brioche, french radish & cornichon

### // to follow

- canterbury beef fillet**  
butter mash, sauté of bacon, shallot & broad beans  
or  
**market fish**  
crushed potato, poached prawn, negroni puree  
or  
**free range chicken breast**  
miso pumpkin, wasabi eggplant, shiso crumb  
or  
**canterbury lamb**  
roast carrot, sumac feta couscous, olive

### // to finish

- manuka honey parfait**  
ginger beer, bee pollen meringue  
or  
**pistachio panna cotta**  
orange butter crumb, date wafer  
or  
**strawberry trifle**  
champagne jelly, strawberry sorbet  
or  
**dark chocolate truffle**  
milk chocolate mousse, white chocolate crumb, basil gelato

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 75.0 per person

#### cold buffet

selection of two seasonal salads

all served with a selection of sauces, dressings & condiments

#### today's seasonal soup

warm bread rolls and bread selection and butter

#### hot buffet

please select three items from below

#### vegetarian

asian broccoli & tofu with spring onion, chili & hoisin

saffron coconut cashew & pea

potato gnocchi, roast tomato puntanesca sauce

#### seafood

salmon with rice noodle, bean sprouts and laksa sauce

roasted monkfish with fennel, lemon & caper

balinese style stir fry prawns

#### beef

ginger beef with seasonal asian greens, garlic & oyster sauce

classic beef bourguignon

roast sirloin with winter root vegetable & jus

#### pork

chinese braised pork belly, wok fried bok choy

glazed ham hocks, braised red cabbage, mustard sauce

grilled pork chops, roast apple and fennel

#### poultry

duck confit legs with white beans, tomatoes, pancetta & onions

thai green curry, egg plant, lemon grass & basil

chicken breast saltimbocca with caramelized onions & semi dried tomatoes

please select three items from below:

#### starch

duck fat roast potatoes

scalloped potato gratin with parmesan

stir fry rice noodles

steamed rice

#### vegetables

cauliflower cheese, parmesan & almond

mixed seasonal vegetables, steamed with butter or olive oil & herbs

roast winter root vegetables

wok fried asian greens, hoisin & sesame

#### carvery selection 10.0 per person extra

choose one of the following:

roast sirloin of beef with condiments

or

roast boned leg of lamb with condiments

or

pineapple glazed ham, mustard & chutney



## 5/menus cont'd

### buffet menus

buffets require a minimum of 40 people

#### // dessert buffet

choose any five items:

glazed fruit tarts

dark chocolate tarts

pistachio panna cotta

vanilla custard eclairs

marshmallow cheesecake

seasonal flavoured macarons

red velvet cupcakes

orange crème brulee

lemon meringue pie

mocha brownies

mini pavlova

tiramisu

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  
70.0 per person

bread for the table

### trio set entrée

burrata  
duck parfait  
salmon

### mains

presented platter style to each table  
please choose 3 main meat components

leelands lamb rump, roast carrots, jus  
angus beef fillet, broccolini, horseradish  
waitaoa free range chicken, sumac feta couscous  
canterbury pork belly, wasabi eggplant  
aoraki salmon, apple fennel slaw  
market fish, apple fennel slaw  
miso eggplant, spring onion & pumpkin, shiso crumb  
herb buttered new potatoes & garden salad for the table

### trio set dessert

panna cotta  
trifle  
choc mousse

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.

For a more extensive selection of New Zealand and international wines, both our 50 Bistro and Pescara Wine Lists are available for your requirements.

## beer 9.0 per bottle

Steinlager Pure, Classic & Mid, Heineken, Corona, Speights, Bulmers Apple Cider

## juice 5.0 per glass or 18.0 per 1 ltr

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 7.5

1000ml 11.0

## spirits 10.0 per glass (30ml spirit pour)

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

prices are per bottle:

## champagne & sparkling wine

Bollinger Special Cuvee NV	140.0
Hunters Miru Miru	80.0
Twin Islands Brut	45.0

## white wine

Sanctuary Sauvignon Blanc	39.0
Sanctuary Pinot Gris	39.0
Sanctuary Chardonnay	39.0
Babich Black Label Sauvignon Blanc	51.0
Babich Black Label Pinot Gris	51.0
Hunters Riesling	53.0
Vavasour Chardonnay	53.0
Huia Sauvignon Blanc	65.0
Giesen Brother Chardonnay	70.0

## red wine

Sanctuary Pinot Noir	39.0
Te Mata Estate Syrah	53.0
Vavasour Pinot Noir	56.0
Man O' War Cabernet Blend	58.0
Black Estate 'Home' Pinot Noir	90.0
Pegasus Bay Merlot Cabernet	80.0



## 7/supplier partners

### // photographer

Tandem Photography 03 313 1223 [tandemphotography.co.nz](http://tandemphotography.co.nz)  
Frank Visser 021 633 344 [visser.co.nz](http://visser.co.nz)

### // wedding dresses & formal wear

Robyn Cliffe Couturiere 03 355 8777 [robyncliffe.co.nz](http://robyncliffe.co.nz)  
Louise Anderson  
Bridal Design 03 365 0325 [louiseanderson.co.nz](http://louiseanderson.co.nz)  
Wilkins Formal Wear 03 365 8642 [wilkinsformalwear.co.nz](http://wilkinsformalwear.co.nz)

### // entertainment

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

### // florist

Jenny Burt 03 351 7980 [jennyburt.co.nz](http://jennyburt.co.nz)  
Kim Chan 021 122 4082 [kimchan.co.nz](http://kimchan.co.nz)

### // wedding décor hire

Something Borrowed, Something New  
03 349 4713  
[somethingborrowedsomethingnew.co.nz](http://somethingborrowedsomethingnew.co.nz)  
A Grand Affair 03 377 7438 [agrandaffair.co.nz](http://agrandaffair.co.nz)

### // wedding décor planning & design

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

### // wedding cakes

Just Desserts 03 379 3754 [justdesserts.co.nz](http://justdesserts.co.nz)  
Divine Cakes 03 964 6540 [divine.co.nz](http://divine.co.nz)  
Sweet Kitchen 03 356 3500 [sweetkitchen.co.nz](http://sweetkitchen.co.nz)

### // hair & make-up

Mariessa Waddington  
027 272 7772 [mariessa.co.nz](http://mariessa.co.nz)

### // wedding stationery

The Drawing Room 03 366 0033 [invitationstationery.co.nz](http://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!



## IO/contact

Please contact us today to discuss your wedding plans.

E: [weddings@thegeorge.com](mailto: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.