

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

JOHN KEATS

the george
christchurch



welcome

a beautiful wedding day awaits you



1/ Traditional or contemporary, intimate or grand, have your special day your way

The George is a luxury 5 star boutique hotel located in the heart of Christchurch, renowned for its high service levels and intimate ambience. Our function facilities can cater for groups of 8 – 160 people. The George offers two beautiful venues ideal for weddings, vow renewals and other special functions; The Residence and Parkview.

The Residence is a private villa adjoining the hotel ideal for intimate gatherings. This venue is ideal for smaller parties with a private dining room and cocktail area combined with a private garden.

Parkview is our largest event space inside The George which offers sweeping views of Hagley Park and the Avon River ideal for seated banquets.

There are also several other smaller meeting spaces that you may wish to use pre or post your main event.

Our experienced team will work with you to design a wedding tailored to meet your specific requirements. From menus to wine selections and table dressings, an event at The George reflects your chosen style and personality.

To arrange a time to view our venue options, to enquire or to book please contact us. We look forward to showing you around the hotel personally and discuss your vision for your special event. The George is delightfully yours.

Phone 03 371 0255
Email weddings@thegeorge.com

the george



2/venues

The George offers a variety of event spaces and venues. The hotel's function venues can be used for a vast array of events including weddings, cocktail parties and private dinners. Every event is delivered in an environment of seamless elegance, matched with award-winning cuisine and professional service.

Located on level three is our Parkview accessible by lift and stairs with separate facilities.

The Residence at The George offers a ground floor event space with natural light, a private garden. The adjoining library in The Residence is also a suitable space for hosting pre-dinner champagne and canapés or coffee and cake.

// capacities

venue	area (sq.m)	dining	cocktail
Parkview	109	90	160
Parkview 1	52	36	40
Residence	N/A	50	70



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 100 guests theatre style, 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
- in-built gas fireplace



The George, New Zealand's award-winning boutique hotel.

Small and elegant, this boutique hotel of 53 guest rooms offers an exceptional level of personal service combined with outstanding guest facilities. The George is a proud member of Small Luxury Hotels of the World.

// hotel guest facilities

- complimentary Wi-Fi
- complimentary on-site carparking
- complimentary mountain bikes
- off site gym access
- six event spaces
- one on site restaurant
- one lounge bar
- in-room Les Mills workout channel

// photo opportunities

We know how important it is to capture your special day on camera. There are great photo opportunities inside the hotel. We can assist you if there are any specific areas inside the hotel that you would like to use. Some options at the hotel are:

- The chandelier
- The fountain
- The foyer
- Bridal party vehicle arriving
- The Residence private garden
- Bridal or grooms party getting ready in the hotel room

As we are situated opposite Hagley park and also near the Botanic Gardens there are endless outdoor photo opportunities closeby.



3/accommodation

The George offers a range of room types and configurations including wheelchair accessible rooms, twin, double, king and californian king beds. All rooms have opening windows.

executive rooms (8)

This lead in room type provides everything for a memorable visit in contemporary, elegant and comfortable accommodation. Accessible rooms are available under this room type. This room type has an ensuite with shower. Average size: 29.3 m².

premium executive rooms (32)

Designed by Warren and Mahoney to the highest specifications, these sophisticated rooms offer the highest level of comfort. Ensuites offer shower over the bath. Special features include custom-made furniture, heated mirrors and underfloor heating, computer points beside the bed and the desk, safes with built in charging capacity for laptops. Average size: 29.3 m².

junior suites (4)

These spacious suites designed by Warren & Mahoney, offer additional living and bathroom space as well as full sized robes and custom made furniture. Comes with a spacious bathroom with separate rain showers and baths. Average size: 44 m².

park suites (6)

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

the residence (3)

The Residence is a luxurious three bedroom villa attached to the George by an internal walkway. On the ground floor are the kitchen, library, bathroom, dining room and private outdoor garden/courtyard. On the first floor is the Hennessey Suite and the Bowden Room, which can be connected (or isolated as required) with a Drawing Room. Each room has it's own ensuite. On the second floor is the Garden Loft Room. You can book the entire villa exclusively.



4/cuisine introduction

cocktail packages

Cocktail packages are designed to entertain guests with drinks and nibbles after a wedding ceremony or before a reception dinner. There are many delicious canapés to choose from to delight your guests.

A minimum of 16 guests required for this package

buffet menus

Buffets are a great option for you to have a more relaxed feel to at your wedding reception. As 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.

A minimum of 40 guests required for buffets.

plated assiette menu

This is a combination of both a plated and platter style menu with a plated entrée, platter style, main course and plated dessert. 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 you can be confident that they will enjoy their event.

A minimum of 10 guests required for this menu.

set menus

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



5/menus

cocktail packages

/// one-hour package 44.0 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 64.0 per person

new zealand beers, sparkling wine, house wines,
fruit juice, soft drinks & mineral water

three hot & three cold canapes - 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

baba ganoush, sumac, pita chips

smoked salmon mousse & caper on rye croute

tuna tataki, avocado mayonnaise, togarashi

mango salsa, cucumber cups

slow roast heirloom tomato, halloumi, hummus,

multigrain toast

grilled courgettes, goat cheese, pomegranate molasses

semi-dried tomato pesto, parmesan, bruschetta

hot canapé selection

shiitake gyoza, soy dipping sauce

vegan falafel rösti, hummus dip

crispy crumbed prawns, sweet chill

roast scallops, prosciutto crumb, mandarin

teriyaki salmon, roasted sesame, nori chips

chicken karaage, kewpie mayonnaise

beef cheek, smoked cheddar, brioche, balsamic glaze

mandarin style pork belly, sesame sauté greens



5/menus cont'd

platters to share

minimum number of 10 guests applies

// antipasto platter 145.0 per platter

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

// gourmet cheeseboard 155.0 per platter

blue - kapiti kikorangi / cow's milk - kapiti, new zealand
 hard - whitestone vintage cheddar / cow's milk - oamaru, new zealand
 soft - puhoi triple cream 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

classic prawn cocktail
 cold smoked salmon with capers, pickled red onion
 fresh half shell oysters with shallot vinegar
 tuna tataki, togarashi, kewpie mayonnaise
 salt & pepper calamari

// international platter 155.0 per platter

calamari empanadas
 prawn twisters with sweet chilli sauce
 chicken karaage, kewpie mayonnaise
 panko crumbed camembert, spiced plum sauce
 bbq pork steam bao buns

// sweet selection 105.0 per platter

lemon meringue tarts
 seasonal flavoured macarons
 chocolate glazed donut
 mini pavlova, passionfruit coulis
 tiramisu



5/menus cont'd

set menus

A minimum of 10 guests required

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

warm bread selection for the table

// first course

today's vegetable focused soup

or

buffalo burrata – aged balsamic, rhubarb tomato
chutney, rye wafer

or

house-cured akaroa salmon – candied walnut, pickle
fennel, olive caramel

or

canter valley confit duck salad – spiced walnut,
pomegranate, creamy kapiti blue

// to follow

canterbury fish – crushed potato, capers, burnt leeks
or

free range chicken breast – truffle mash, sauté greens, jus
or

angus beef cheek – truffle mash, seasonal greens, jus
or

southland lamb – scalloped potato, pea pesto, confit baby
carrots, jus

// to finish

meyer lemon curd, ginger crumb, spiced berry compote,
meringue shards

or

dark chocolate tart, yuzu coulis, coconut parfait, malibu
sponge

or

black doris pudding, poached rhubarb, sea salt crumble
vanilla cream

or

baked mascarpone cheesecake, mulled wine berries,
meringue crumb, sticky fig

freshly brewed coffee & fine teas



5/menus cont'd

buffet menu 85.0 per person

buffets require a minimum number of 40 guests

// cold buffet

selection of one seasonal salad served with a selection of sauces, dressings & condiments
today's seasonal soup
warm bread rolls & bread selection with butter

// hot buffet

select three items from the below options:

vegetarian

asian broccoli & tofu with spring onion, chilli & hoisin
saffron, coconut, cashew & pea, scalloped potato

seafood

teriyaki salmon, bok choy, seaweed roasted
akaroa salmon, citrus butter, herb crumbs
tandoori prawns, roasted cauliflower, potato

beef

ginger beef with seasonal asian greens, garlic & oyster sauce
braised beef cheek, crispy kale, jus
roast sirloin with roast root vegetable, creamy peppercorn

pork

chinese braised pork belly, wok fried bok choy
glazed ham, braised red cabbage, honey mustard sauce
roast pork loin, baked apple, gravy

poultry

north canterbury duck confit, honey roast parsnips, jus
thai green curry, lemongrass, basil & kaffir lime
chicken breast, creamed corn, prosciutto

select three items from the below options:

starch

duck fat roast potatoes
scalloped potato gratin with parmesan
japanese style soba noodles
steamed rice

vegetables

cauliflower cheese
mixed seasonal steamed vegetables with butter
olive oil & herb roast vegetables
wok fried asian greens, hoisin & sesame

Buffet menu continues on next page



5/menus cont'd

buffet menu continued

// carvery selection

choose one of the following:

roast sirloin of beef with horseradish & mustard

or

roast merino lamb with mint sauce

or

spiced pineapple glazed ham, mustard & chutney

// dessert buffet

choose any five of the following:

chocolate eclairs

assorted glazed donut

mini pavlova with passionfruit coulis

seasonal flavoured macarons

croissant & butter pudding

seasonal inspired cheesecake

nutella brownies

freshly brewed coffee & fine teas



5/menus cont'd

plated assiette menu

this menu requires a minimum of 10 guests
80.0 per person

// warm bread selection for the table

// duet set entrée - choose any two entrées

today's vegetable focused soup
buffalo burrata – aged balsamic, rhubarb tomato chutney, rye wafer
house-cured akaroa salmon – candied walnut, pickle fennel, olive caramel
canter valley confit duck salad – spiced walnut, pomegranate, creamy kapiti blue

// mains - choose any two mains

presented platter style to each table

canterbury fish – crushed potato, capers, seasonal greens
free range chicken breast – cauliflower cheese, sauté greens, jus
angus beef cheek – truffle mash, seasonal greens, jus
southland lamb- scalloped potato, pea pesto, confit baby carrots, jus

rosemary roast potatoes, mesclun, pickled onion, kapiti blue, walnut - for the table

// duet set dessert - choose any two desserts

yuzu lemon curd, ginger crumb, spiced berry compote, meringue shards
dark chocolate tart, yuzu coulis, coconut parfait, malibu sponge
black doris plum pudding, poached rhubarb, sea salt crumble, vanilla cream

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 our 50 Bistro wine list is available.

prices are per bottle:

champagne and sparkling wine

Veuve Ambal	55.0
Nautilus brut nv	82.0
Bollinger Special Cuvee	145.0

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	65.0
Black Estate French Farm Pinot Gris	65.0
Mt. Beautiful Chardonnay	68.0
Pegasus Bay Sauvignon Semillon	78.0

rosé

Rapaura Springs 'Reserve' Rosé	48.0
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red wine

Rapaura Springs 'Reserve' Pinot Noir	48.0
Rapaura Springs 'Classic' Merlot	48.0
McArthur Ridge Pinot Noir	68.0
Pegasus Bay Merlot/Cabernet	80.0
Coopers Creek Syrah	75.0

beer (per single serve bottle)

9.0

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

spirits (per glass, 30ml spirit pour)

10.0

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

juice

Orange, Apple & Cranberry

per glass

5.0

per 1 ltr

18.0

soft drinks (per single serve bottle)

5.0

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

still & sparkling water

Antipodes 500ml

7.0

Antipodes 1000ml

12.0



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
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 50 Bistro 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: www.thegeorge.com

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 Boutique Hotels.

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.