

*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 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 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 annex

An internal room with excellent lighting, The Annex is ideal for small meetings requiring discreet surroundings or a breakout facility (42 m²) for larger groups needing multiple spaces. Highlights include;

- Inbuilt sound system
- Numerous 240v power sources
- Ceiling mounted data projector & screen

// the boardroom

A contemporary space with sleek interior décor, The Boardroom (32 m²) and is perfect for wedding receptions. Highlights include;

- Adjoining Pescatore
- Sleek interior décor

// 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 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 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 by Warren and Mahoney 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. Designed by Warren & Mahoney 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 those looking for a champagne and canapé style reception.

minimum number of 16 guests applies

pre-dinner & cocktail menus

choice of five canapes 22.5 per person

each extra item 5.0 per person

all canapes are served as one piece per person

// cold canapé selection

deep fried macadamia nut with black olives & tomato

goat's cheese with honey peach jam, pistachio & salt plum

thai beef salad in cucumber cups

lamb dolmades on pita with tzatziki

chermoula prawn & guacamole in filo case

lemon & star anise cured salmon on beetroot

tuna tataki with umami mayo & spring onion

roasted duck with orange fillets & mustard dressing

sesame crusted chicken with pickled mustard root & ginger

// hot canapé selection

commeal crumbed arborio rice croquettes with truffle & parmesan

fried brie & spiced plum sauce

onion bhaji with mango sauce

balsamic, tomato & pesto flat tarts

mini yorkshire puddings with roast beef, horseradish & potato

courgette & spinach puddings with chorizo & raisin compote

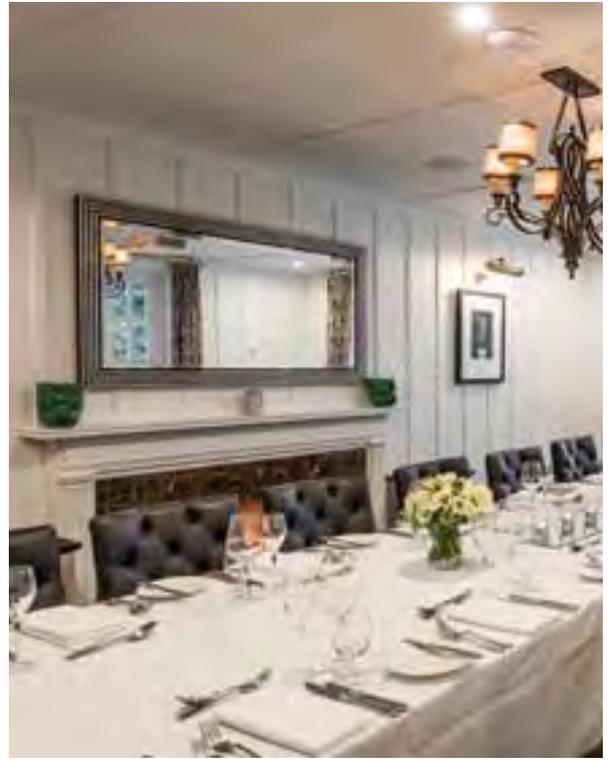
salt & pepper prawn skewer with nahm jin

thai fish cake with coriander & plum sauce

scallop & potato crisp with pea puree

mini chicken tikka burgers with mint chutney

coconut pancake with roasted red duck



5/menus cont'd

platters to share

// antipasto platter

110.0 per platter (approximately 10 people)

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

// gourmet cheeseboard

155.0 per platter (approximately 10 people)

karikass vintage gouda – loburn, north canterbury

whitstone windsor blue – oamaru, north otago

evansdale brie - waikouaiti, otago

brescia taleggio (washed rind) – italy

served with a selection of water crackers & bread

// super-foods platter

155.0 per platter (approximately 10 people)

guacamole cup | watermelon & rockmelon slices | marinated olives

| wholemeal tortillas | salad of blanched broccoli | brunch bars | quinoa

& orange cakes | free range chicken kebarbs | corncakes

// seafood platter

155.0 per platter (approximately 10 people)

oysters with cucumber lemon dressing

shrimp cocktails

selection of marinated & smoked mussels

hot smoked salmon with caper, red onion & chive

tuna tataki

// asian fusion platter

155.0 per platter (approximately 10 people)

thai papaya salad with lime & nahm pla

prawn & ginger dumplings with dipping sauce

california & reverse rolls

pounded thai fish cakes with plum sauce

bbq pork buns

japanese & korean condiments

fresh kimchi

// sweet selection

95.0 per platter (approximately 10 people)

assorted macarons

mini chocolate eclairs & profiteroles

silken chocolate pots

glazed seasonal fruit tarts

assorted jellies

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



5/menus cont'd

set menus

- 3 course – 1 selection per course 70.0
- 3 course – 2 selections per course 80.0
- 3 course – 2 selections per course 75.0 alternate drop
- 3 course – 3 selections per course 90.0

please let us know if you have any dietary requirements

freshly baked breads

// first course

seasonal market soup

or

fresh nelson burrata

heirloom tomatoes, basil, aged balsamic

or

crispy crab cake

crab & salmon tartare, spiced caper jelly

or

duck liver parfait

textures of apple & pear, warm toasted brioche

// to follow

grilled prime beef fillet

with charred garlic broccolini & roast potato, port jus

or

pan seared market fish

with tarragon green beans, roasted caponata & tomato beurre blanc

or

confit free range chicken leg

braised onions, buttered spinach & white bean mash

or

mini canterbury lamb rump roast

pea & pancetta risotto with mascarpone & red wine sauce

// to finish

silken chocolate mousse

orange sponge, crème diplomat & macaron

or

sunset lemon curd

vanilla ice cream

or

mango panna cotta

coconut jelly & sorbet

or

tiramisu

with praline & marsala

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



5/menus cont'd

buffet menus

buffets require a minimum of 20 people

// **buffet** 67.0 per person

freshly baked breads

to start

seasonal market soup

or

fresh nelson burrata

heirloom tomatoes, basil, aged balsamic

or

crispy crab cake

crab & salmon tartare, spiced caper jelly

or

duck liver parfait

textures of apple & pear, warm toasted brioche

// **cold buffet**

selection of three seasonal salads

all served with a selection of sauces, dressings & condiments

// **hot buffet**

please select three items from below

vegetarian

asian broccoli & tofu with spring onion, chili & hoisin

house made falafel patties with whipped humus & tzatziki

fish

grouper with rice noodle, bean sprouts & laksa sauce

roasted monkfish with green beans & crayfish bisque

market fish with eggplant and pine nut caponata

beef

ginger beef with seasonal asian greens water chestnuts, garlic & oyster sauce

grilled fillet steaks with cacciatore sauce

mini beef wellingtons with red wine jus

pork

pork loin chops with apple, cabbage & calvados cream

blackberry, hoisin & ginger char sui pork with asian greens & fried wonton skins

poultry

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

chicken roasted with milk, sage, lemon & cinnamon

chicken breast saltimbocca with caramelized onions & semi dried tomatoes

please select three items from below:

potatoes

classic potato pancakes

scalloped potato gratin with parmesan

mashed potato with cream & garlic

new potatoes with butter or olive oil & herbs

vegetables

sautéed mixed squash with truffle butter

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

lebanese spiced green beans with tomato

classic ratatouille



5/menus cont'd

buffet menus

buffets require a minimum of 20 people

// carvery selection

choose one of the following:

roast sirloin of beef with condiments

or

roast boned leg of lamb with condiments

or

loin of pork with crackling & condiments

// dessert buffet

choose any five items:

fresh seasonal cut fruits

tiramisu

chocolate fudge

mango cheese cakes

apple tarts

torta di ricotta -cinnamon ricotta cheese cake with chocolate

chocolate profiteroles with maraschino liqueur cream

assorted fruit tarts

mille-feuille with a selection of cream fillings

ginger crème brûlée

fruit sushi

tropical fruit salad

silken chocolate pots

dried raspberry baked cheese cakes

coconut jelly with a charred mango salsa & toasted coconut

freshly brewed coffee & fine teas



5/menus cont'd

buffet menu - assiette 72.0 per person

freshly baked breads

plated assiette entrée

a trio of entrees, served as a tasting plate for each guest, choose three from the following for your guests to enjoy

or

fresh nelson burrata

heirloom tomatoes, basil, aged balsamic

or

crispy crab cake

crab & salmon tartare, spiced caper jelly

or

duck liver parfait

textures of apple & pear, warm toasted brioche

// hot buffet

please select three items from below:

vegetarian

asian broccoli & tofu with spring onion, chili & hoisin

house made falafel patties with whipped humus & tzatziki

fish

groper with rice noodle, bean sprouts & laksa sauce

roasted monkfish with green beans & crayfish bisque

market fish with eggplant and pine nut caponata

beef

ginger beef with seasonal asian greens water chestnuts, garlic & oyster sauce

grilled fillet steaks with cacciatore sauce

mini beef wellingtons with red wine jus

pork

pork loin chops with apple, cabbage & calvados cream

blackberry, hoisin & ginger char sui pork with asian greens & fried wonton skins

poultry

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

chicken roasted with milk, sage, lemon & cinnamon

chicken breast saltimbocca with caramelized onions & semi dried tomatoes

please select three items from below:

potatoes

classic potato pancakes

scalloped potato gratin with parmesan

mashed potato with cream & garlic

new potatoes with butter or olive oil & herbs

vegetables

sautéed mixed squash with truffle butter

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

lebanese spiced green beans with tomato

classic ratatouille



5/menus cont'd

buffet menu - assiette 72.0 per person

// dessert buffet

silken chocolate mousse
orange sponge, crème diplomat & macaron

or

sunset lemon curd
vanilla ice cream

or

mango panna cotta
coconut jelly & sorbet

or

tiramisu
with praline & marsala

freshly brewed coffee and fine teas

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



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
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-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!



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.