

# WEDDINGS

## CHRISTCHURCH TOWN HALL



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 CHRISTCHURCH  
TOWN HALL

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## Christchurch Town Hall Weddings

Venues Ōtautahi are delighted that you are considering Christchurch Town Hall for your upcoming wedding. This truly unique venue is nestled in the heart of the city and is one of the most iconic venues in Christchurch.

Overlooking the Avon River, floor to ceiling glass, this modern, state of the art venue has spectacular views and a beautiful backdrop for your wedding day.

This prestigious venue has priceless heritage features while being situated in the heart of the city, enjoy as it is or feel free to add your personal touches to make it your own.

### Christchurch Town Hall offers:

- An iconic location in the centre of town
- A dedicated Venue Event Manager
- The Avon Room, which can accommodate up to 120 guests seated or 170 people for a cocktail style function
- The Limes Room which can accommodate up to 260 guests seated or 400 people for a cocktail style function



## Venues Ōtautahi All-Inclusive Wedding Package

\$240.00 per person

### Package includes:

#### Venue

- Exclusive hire of the Avon or Limes Room from 10am to midnight
- Use of the Ferrier Fountain Terrace for pre-dinner drinks (Avon Room only, weather permitting)
- Round or rectangular tables and black function chairs for a sit-down event
- Bar leaners for a cocktail style stand up event
- Head bridal table
- Linen tablecloths and napkins, your choice of white or black
- Dance floor (Avon Room)
- Glassware, crockery, and cutlery as required by your menu selections
- Cake table and knife
- Gift table
- Bar
- Complimentary Wi-Fi
- Venue heating and cooling
- House lighting – dimmable
- Standard cleaning services

#### Audio Visual

- In-house PA system suitable for speeches and background music (handheld microphone)
- In-built projector and screen
- Digital screen at the entrance to the reception space to display a welcome sign or seating plan

#### Food & Beverage

- 4-hour beverage package
- A menu customized to your taste, and preferred service style
- A menu tasting for the happy couple
- Cutting & plating of wedding cake

#### Personnel

- Dedicated Venue Event Manager prior to and on your wedding day
- Staffing (as determined by Venues Ōtautahi)
- One security personnel

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### To avail of this all-inclusive package, minimum guest numbers apply:

- Minimum of 60 guests for the Avon Room
- Minimum of 120 guests for the Limes Room

*Custom packages can be created upon request.*

## Beverage Package

### 4-hour package includes:

#### Sparkling

Crater Rim Méthode Traditionelle NV

#### Wine

Main Divide Chardonnay

Main Divide Sauvignon Blanc

27 Steps Pinot Gris

Main Divide Rosé

Main Divide Pinot Noir

Main Divide Merlot Cabernet

#### Beer and Cider

Southern Alps Ultra Low Carb Lager

Moa Motueka Hazy IPA

Moa Bush Moa Mid Ale 2.5%

Southern Alps Ultra Low Carb 0%

Moa Classic Apple Cider

#### Non-alcoholic

Coca-Cola range

Sprite

L&P

Keri Premium Orange Juice



Based on the specific times of your reception, you may wish to add additional hours to this beverage package. The cost for this is \$9.50 (inc.) per person per hour.

## Service Styles

From filling feasts to cocktails and canapes, we are passionate about creating beautiful, unique dining experiences that delight the senses and feed the soul. As part of this all-inclusive package, you may choose a customised menu based on one of the following service styles.

## Sample Plated Wedding Menu



#### Canapés

Torched hamachi king fish, green chilli, avocado, puha and charcoal tart *df nf - gf on request*

Zucchini, goats' cheese, hemp seed, organic barley arancini with wild rocket aioli *v nf*

Fried free-range chicken with kawa kawa salt and nasturtium aioli *gf*

Smoked beef rib, watercress, lemongrass, kaffir lime and chilli wonton with XO mayonnaise *df nf*

#### Entrée

Oak smoked soy cured Akaroa salmon, puha, red chili jilm, green chili bavarois, charcoal and cucumber salad *df*

#### Main Course

Angus beef fillet with wild mushrooms, horseradish, nasturtium and jus *df nf gf*

*Alternating with*

Free-range hen with black garlic butter, chestnut jus, wild mushrooms and roasted fennel *gf nf - df OR*

#### Side

Roasted potato salad with fresh herbs, red onions, green onion, rocket and whole grain aioli *v gf nf df - v OR*

#### Dessert

Chocolate tart, plum gel, dried berries and toasted walnuts *v - nf OR*

Served with French press Hummingbird coffee and Ti Ora botanical tea selection

This menu option includes four arrival canapés, one entrée, two alternating main course dishes, one side dish, and one dessert. A choice main course and additional options can be added at an additional cost.

## Sample Sharing Style Wedding Menu



### Canapés

Akaroa salmon blini with crème fraise and pickled cucumber

Local Duck parfait cornetto, Braeburn, hazelnuts, toasted barley

Macaroni, truffle, taleggio and ashed leek croquette with aioli

Smoked beef rib, fresh lemongrass, kaffir lime and rendang wonton with pickled cucumber and XO mayo

### Bowl

Sous vide pork belly with smoked carrot puree, toasted hazelnuts, pollen, and winter wilds



### To Start

Ashburton Beef with bloomed mustard & vegetables raw, pickled, and cooked

Presse high country lamb shoulder with plains onions, salsa verde, dried olives and radishes

Winter Hen with crispy skin, peas, chestnuts, local enoki and jus

### Sides

Wood roasted cauliflower, tahina yogurt, barberry's, wild watercress almonds and chimi churri oil

Pommes puree with agria potatoes and local butter

### Dessert

Eaton mess with rhubarb gel, local cream, doris plum ice-cream and thyme meringue gf

Served with French pressed Hummingbird coffee and a selection of teas

*This menu option includes four arrival canapes, one bowl item, three main course dishes served sharing style, two side dishes served sharing style, and one dessert. Additional dishes can be added at an additional cost.*

## Sample Cocktail Style Wedding Menu



### Canapés

Local duck parfait cornetto, Braeburn, hazelnuts, toasted barley

BBQ duck toastie with ginger, black vinegar, chili, and chestnuts

Macaroni, truffle, taleggio and ashed leek croquette with aioli

Zucchini, hemp seed, goats' cheese, pumpkin seed arancini

Smoked beef rib, fresh lemongrass, kaffir lime and rendang wonton with pickled cucumber and XO mayo

Smoked Canterbury pork belly and chilli caramel spring roll

Akaroa salmon blini with crème fraise and pickled cucumber



### Bowls

Wood roast chicken thigh with farro, cucumber, mint, fresh peanut tahina and preserved lemon labneh

Slow cooked beef cheek with paris mash, mustard pickled cucumbers, fried organic barley, and wild radish

Off the Coast calamari, green chilli, lime, puha, kaffir, lemongrass, and green chilli nahm jihm df

### Dessert

Roasted hazelnut parfait eclairs with salted caramel v

Local apple pie with golden syrup and toasted oats v

Pear, walnut, and caramel crème croissant with thyme praline v

Served with French pressed Hummingbird coffee and a selection of teas

*This menu option includes seven canapes, three bowl items and three petit fours. Additional items can be added at an additional cost.*

*At Venues Otautahi we are passionate about creating beautiful, unique dining experiences. We would be delighted to design a custom menu to accommodate cultural requirements, cuisines from around the world, and dietary requirements.*

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# WEDDINGS HAGLEY OVAL PAVILION



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## Hagley Oval Pavilion Weddings

Venues Ōtautahi are delighted that you are considering Hagley Oval for your upcoming wedding.

Centrally located in Christchurch's most iconic location, Hagley Park, the Hagley Oval Pavilion offers a one-of-a-kind venue for your wedding.

Overlooking the oval through floor to ceiling glass, this modern state of the art venue has spectacular views and a beautiful backdrop for your special day.

This unique venue is an oasis in the heart of the city, enjoy as it is or feel free to add your personal touches to make it your own.

### Hagley Oval Pavilion offers:

- An iconic location in Hagley Park.
- A dedicated Venue Event Manager.
- The Function Lounge, which can accommodate up to 160 guests seated or 230 people for a cocktail style function.



## Venues Ōtautahi All-Inclusive Wedding Package

\$240.00 per person

### Package includes:

#### Venue

- Exclusive hire of the Function Lounge from 10am to midnight
- Round or rectangular tables and black function chairs for a sit-down event
- Bar leaners for a cocktail style stand up event
- Head bridal table
- Linen tablecloths and napkins, your choice of white or black
- Dance floor
- Glassware, crockery, and cutlery as required by your menu selections
- Cake table and knife
- Gift table
- Bar
- Complimentary Wi-Fi
- Venue heating and cooling
- House lighting – dimmable
- Standard cleaning services

#### Audio Visual

- In-house PA system suitable for speeches and background music (handheld microphone)
- In-built projector and screen

#### Food & Beverage

- 4-hour beverage package
- A menu customised to your taste, and preferred service style
- A menu tasting for the happy couple
- Cutting & plating of wedding cake

#### Personnel

- Dedicated Venue Event Manager prior to and on your wedding day
- Staffing (as determined by Venues Ōtautahi)
- One security personnel
- Set up and breakdown of venue furniture

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To avail of this all-inclusive package, minimum guest numbers apply:

- Minimum of 80 guests

*Custom packages can be created upon request.*

## Beverage Package

### 4-hour package includes:

#### Sparkling

Crater Rim Méthode Traditionelle NV

#### Wine

Main Divide Chardonnay

Main Divide Sauvignon Blanc

27 Steps Pinot Gris

Main Divide Rosé

Main Divide Pinot Noir

Main Divide Merlot Cabernet

#### Beer

Southern Alps Ultra Low Carb Lager

Moa Motueka Hazy IPA

Moa Bush Moa Mid Ale 2.5%

Southern Alps Ultra Low Carb 0%

Moa Classic Apple Cider

#### Non-alcoholic

Coca-Cola range

Sprite

L&P

Keri Premium Orange Juice



*Based on the specific times of your reception, you may wish to add additional hours to this beverage package. The cost for this is \$9.50 (inc.) per person per hour.*

From filling feasts to cocktails and canapes, we are passionate about creating beautiful, unique dining experiences that delight the senses and feed the soul. As part of this all-inclusive package, you may choose a customised menu based on one of the following service styles.

## Sample Plated Wedding Menu



#### Canapés

Akaroa salmon blini with crème fraise and pickled cucumber

Zucchini, hemp seed, goats' cheese, pumpkin seed arancini

Chicken and quail sausage rolls with confit onion relish

Smoked beef rib, fresh lemongrass, kaffir lime and rendang wonton with pickled cucumber and XO mayo

#### Entrée

Oak smoked soy cured Akaroa salmon, puha, red chili jilm, green chili bavarois, charcoal and cucumber salad df

#### Main Course

Canterbury beef porterhouse with paris mash, bearnaise, onion rings and wild rocket

*Alternating with*

'Spring chicken' with seared gnocchi, cauliflower, peas, mustard seeds, and tendrils

#### Side

City harvest greens with cultured butter milk dressing and smoked oil

#### Dessert

Chocolate tart, local pollen, plum gel, dried berries, rata crumbs and toasted walnuts v

Served with French pressed Hummingbird coffee and a selection of teas

*This menu option includes four arrival canapes, one entrée, two alternating main course dishes, one side dish, and one dessert. A choice main course and additional options can be added at an additional cost.*

## Sample Sharing Style Wedding Menu



### Canapés

Akaroa salmon blini with crème fraise and pickled cucumber

Local Duck parfait cornetto, Braeburn, hazelnuts, toasted barley

Macaroni, truffle, taleggio and ashed leek croquette with aioli

Smoked beef rib, fresh lemongrass, kaffir lime and rendang wonton with pickled cucumber and XO mayo

### Bowl

Sous vide pork belly with smoked carrot puree, toasted hazelnuts, pollen, and winter wilds



### To Start

Ashburton Beef with bloomed mustard & vegetables raw, pickled, and cooked

Presse high country lamb shoulder with plains onions, salsa verde, dried olives and radishes

Winter Hen with crispy skin, peas, chestnuts, local enoki and jus

### Sides

Wood roasted cauliflower, tahina yogurt, barberry's, wild watercress almonds and chimi churri oil

Pommes puree with agria potatoes and local butter

### Dessert

Eaton mess with rhubarb gel, local cream, doris plum ice-cream and thyme meringue gf

Served with French pressed Hummingbird coffee and a selection of teas

*This menu option includes four arrival canapes, one bowl item, three main course dishes served sharing style, two side dishes served sharing style, and one dessert. Additional dishes can be added at an additional cost.*

## Sample Cocktail Style Wedding Menu



### Canapés

Local duck parfait cornetto, Braeburn, hazelnuts, toasted barley

BBQ duck toastie with ginger, black vinegar, chili, and chestnuts

Macaroni, truffle, taleggio and ashed leek croquette with aioli

Zucchini, hemp seed, goats' cheese, pumpkin seed arancini

Smoked beef rib, fresh lemongrass, kaffir lime and rendang wonton with pickled cucumber and XO mayo

Smoked Canterbury pork belly and chilli caramel spring roll

Akaroa salmon blini with crème fraise and pickled cucumber



### Bowls

Wood roast chicken thigh with farro, cucumber, mint, fresh peanut tahina and preserved lemon labneh

Slow cooked beef cheek with paris mash, mustard pickled cucumbers, fried organic barley, and wild radish

Off the Coast calamari, green chilli, lime, puha, kaffir, lemongrass, and green chilli nahm jihm df

### Dessert

Roasted hazelnut parfait eclairs with salted caramel v

Local apple pie with golden syrup and toasted oats v

Pear, walnut, and caramel crème croissant with thyme praline v

Served with French pressed Hummingbird coffee and a selection of teas

*This menu option includes seven canapes, three bowl items and three petit fours. Additional items can be added at an additional cost.*

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