

“Your
grand
wedding.”



HOTEL GRAND
CHANCELLOR
CHRISTCHURCH





“The grand essentials to happiness in this life are something to do, something to love, and something to hope for.”

- Joseph Addison

Congratulations on your engagement. We are delighted you are considering the Hotel Grand Chancellor Christchurch as the venue for your wedding reception.

At the Hotel Grand Chancellor we pride ourselves on exceptionally high standard of service & intricate attention to detail, allowing you to relax, celebrate & enjoy your memorable day.

Have the wedding you always dreamed of personally tailored to your requirements. We will assist with every aspect of your reception & offer a host of personal touches & experienced advice that will make this day special for everyone.



A GRAND VENUE



The Hotel Grand Chancellor Christchurch is the South Island's largest in Hotel function centre and has everything it takes to create a memorable wedding reception.

The Hotel has the facility to provide exclusive use of our pre function area and function rooms on level 14.

Level 14 has the capability and flexibility to cater for receptions from 75 to 600 guests.

Our dedicated wedding co-ordinators will help with some of the many details, ensuring that organising your wedding is almost as enjoyable as the day itself. From the initial planning stages right through to welcoming you both into the Hotel on your wedding day.

In addition, we can assist in arranging other details for the reception, such as:

- Entertainment
- Decoration & Theming
- Transfers
- Chair covers
- Accommodation for your guests



ACCOMODATION

The perfect end to the perfect day, spend your wedding night in one of our luxurious accommodation rooms with picturesque views of the city or Southern Alps. Our honeymoon suite includes the little things that we know count. Bathrobes, bubbly, chocolates, room service breakfast and late check out.

With 176 accommodation rooms on offer the Hotel Grand Chancellor also has the ability to cater not only to the bride and groom, but also the bridal party, family and out of town guests.

Other Hotel Facilities

- Car parking - Guest and Valet parking services available
- Merchants Restaurant
- Exchange Bar
- 24 hour reception and room service
- Baby sitting service



WEDDING PACKAGES

Valid until December 2008



Silver Package \$49.00 per person

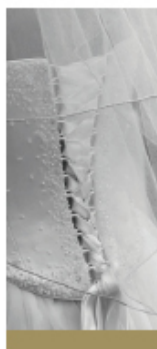
- Five hour reception room hire until midnight including a dance floor, stage, lectern & microphone
- Three course set menu followed with tea & coffee
- White table cloths & napkins, cake table & gift table
- Professional wedding venue co-ordination service
- Superior accommodation for the bride & groom on the wedding night including room service breakfast & a late check out

Gold Package \$65.00 per person

- Five hour reception room hire until midnight including a dance floor, stage, lectern & microphone
- Chef's selection of canapés served on arrival for all your guests
- Three course set menu with an alternative service or buffet followed with tea & coffee
- White table cloths & napkins, cake table & gift table
- Four personalised menus per table
- Professional wedding venue co-ordination service
- Accommodation suite for the bride & groom on the wedding night including bubbly & chocolates, room service breakfast & a late check out
- First anniversary dinner for the bride & groom in Merchants Restaurant

Platinum Package \$79.00 per person

- Five hour reception room hire until midnight including a dance floor, stage, lectern & microphone
- Your selection of four types of canapés served on arrival for all your guests
- Three course set menu with an alternative service or buffet followed with tea, coffee & handmade chocolates
- White table cloths & napkins with coloured table overlays from our collection, cake table & gift table
- Personalised menu per person
- Professional wedding venue co-ordination service
- Accommodation suite for the bride & groom on the wedding night including bubbly & chocolates, room service breakfast & a late check out
- Standard accommodation room on the wedding night for your special helper
- First anniversary weekend away including dinner in Merchants Restaurant & a night in a superior accommodation room with bubbly & chocolates



Wedding packages are based on a minimum
of 75 guests

Children under five years are complimentary;
children between five years & twelve years are
half price

Wedding Buffet

Cold Dishes

- Selection of oven fresh breads including Ciabatta, Turkish, French & nut bread
- A mirror display of cold roast meats including roasted turkey breast, medium rare roast beef & marinated chicken pieces
- Homemade pate
- Continental meats
- A fresh whole baked salmon
- Marinated New Zealand mussels
- Potato, Greek & tossed salads, fresh sliced tomato platters with bocconcini

Hot Dishes

All Buffets include potatoes, rice pilaf & a selection of seasonal vegetables

Please select four of the below dishes:

- Medallions of Beef – pan-fried & oven baked with a red wine jus
- Beef Bourguignonne - tender strips of beef in a rich red wine sauce with pearl onions, mushrooms & bacon
- Chicken Piccata - parmesan coated chicken pieces pan-fried & served with Napoli sauce
- Butter Chicken - tender tandoor baked chicken in a traditional Indian butter sauce
- Stir Fry Chicken with Cashew Nuts – a combination of tender chicken pieces and vegetables with a ginger, soya & oyster sauce
- Pork Medallions - served with a Kikoragi blue cheese sauce
- Stir Fry Hokkein Noodles - served with bbq pork
- Seafood Medley - steamed fillets of fish, prawns & mussels with a lemon & chive sauce
- Duo of Salmon & White Fish - steamed salmon & fillet of white fish served in a mussel fumé
- Gnocchi – buttered and served in a spinach & mushroom sauce
- Penne Pasta - in a rich tomato sauce with antipasto vegetables
- Couscous Strudel – served with a red pepper sauce

All dessert buffets include some of the following:

- Pavlova with Chantilly cream
- Fresh fruit salad marinated in Titoki berry liqueur
- Crème caramel
- New Zealand cheeseboard with grapes & crackers
- Coffee & mandarin torte
- Profiteroles with chocolate & caramel sauce
- Apricot & almond darts
- Chocolate truffle torte
- Strawberry shortcake
- Lemon & ginger cheesecake



Silver Package Set Menu

Please select one item from each course to be served. You have the option of a dessert buffet rather than the plated dessert should you choose.

Starters

- Pumpkin & Ginger Soup – topped with sour cream & chives
- Oxtail Consommé - with savoury biscuit, pearl vegetables & fresh chives
- Antipasto Plate – includes a selection of traditional antipasto items
- Chicken Breast – carved pieces of oven baked chicken breast served chilled on white balsamic pepperonata with mango chutney

Mains

All mains are served with a potato accompaniment & hot seasonal vegetables served to each table

- Pork Medallions – succulent pan-fried pork medallions served with Kikorangi blue cheese sauce
- Beef Sirloin – prime beef sirloin char-grilled & served with thyme jus & garlic butter
- Chicken Supreme – stuffed with ham, garlic & herbs oven roasted with a creamy jus

Plated Desserts

- Chocolate & Raspberry Torte – rich dark chocolate cake served with cream & passionfruit couli
- Seasonal Fresh Sliced Fruit Plate – with homemade sorbet
- Lemon Tart - glazed lemon tart served with raspberry sorbet & berry couli

Dessert Buffet

- Coffee & mandarin torte
- Profiteroles with chocolate & caramel sauce
- Apricot & almond darts
- Pavlova
- Crème caramel
- Chantilly cream



Gold & Platinum Set Menu

Please select two dishes from each course to be served alternatively.

Starters

- Seafood Chowder – with Cajun spiced croutons
- Oxtail Consommé - with savoury biscuit, pearl vegetables & fresh chives
- Duo of Salmon – cold smoked salmon & gravlax served with drizzled wasabi, crème fraiche & char-grilled vegetables
- New Zealand Green Lip Mussels - served in half shell topped with garlic butter & salad garnish
- Pork & Herb Terrine – with beetroot chutney, spiced blueberries & crusty French bread
- Roast Beef – traditional medium rare roast beef served with marinated green beans, Dijon mustard & honey dressing
- Chicken Breast – carved pieces of oven baked chicken breast served chilled on white balsamic pepperonata with mango chutney
- Vegetarian Ricotta Terrine – terrine of ricotta & rocket leaves, pine nuts, slow roasted tomatoes & white balsamic vinaigrette



Mains

All mains are served with a potato accompaniment & hot seasonal vegetables served to each table

- Vegetarian Moussaka of Char-Grilled Vegetables – layered with a tomato sauce topped with a tangy cheese sauce
- Pork Loin Steak – “farmhouse style” char-grilled then oven baked served with a caraway glaze
- Sirloin Steak – char-grilled prime sirloin steak with garlic butter & thyme jus
- Monk Fish – pan-fried with baby spinach & served with watercress beurre blanc
- Salmon Fillet – oven baked fillet of salmon served with a Béarnaise sauce
- Oven Baked Chicken Breast – with pistachio nut stuffing wrapped in a lattice pastry & Chardonnay beurre blanc
- Canterbury Lamb Rump – oven roasted Canterbury lamb rump with a rosemary & thyme crust



Desserts

- Lemon & Ginger Cheesecake – served with Chantilly cream & berry couli
- Vacherine "Poire Belle Helen" - meringue nest, vanilla bean ice cream served with poached pear & a chocolate sauce
- White Chocolate Tartlet – with strawberry ice cream & crushed nougat
- Trio of Berries – includes a summer pudding, frozen strawberry yoghurt & a raspberry custard tart
- Individual Fruit Salad – marinated in Grand Marnier & served with homemade fruit sorbet
- Cheeseboard - a selection of New Zealand cheese served with seasonal fruit & crackers



Beverage Options

WHITE WINES

	Glass	Bottle
Settlers Hill Sauvignon Blanc, New Zealand	\$6.90	\$30.00
CJ Pask Roys Hill Sauvignon Blanc, Hawkes Bay	\$7.80	\$36.00
Dashwood Sauvignon Blanc, Marlborough		\$37.00
Stoneleigh Sauvignon Blanc, Marlborough		\$43.00
Settlers Hill Chardonnay, New Zealand	\$6.90	\$30.00
Longridge Chardonnay, Hawkes Bay	\$7.90	\$36.00
CJ Pask Roys Hill Chardonnay, Hawkes Bay		\$36.50
Boundary Tuki Tuki Chardonnay, Marlborough		\$39.50
Corbans Homestead Riesling, Marlborough	\$7.80	\$36.00
Canterbury House Riesling, Waipara		\$38.50
Shingle Peak Riesling, Marlborough		\$39.50
Corbans Pinot Gris, Gisbourne		\$33.50
Montana East Coast Pinot Gris, Marlborough / Hawkes Bay		\$37.00

RED WINES

Longridge Merlot Cabernet Sauvignon, Hawkes Bay	\$7.80	\$35.00
Selaks Premium Cabernet Sauvignon, Hawkes Bay		\$36.50
Delegats Reserve Cabernet Sauvignon, Hawkes Bay		\$43.00
Bensen Block Merlot, Hawkes Bay	\$7.80	\$37.00
Matua Valley Merlot, Hawkes Bay		\$37.00
Dashwood Merlot, Hawkes Bay		\$38.00
Peter Lehman Grenache Shiraz, Australia	\$7.80	\$35.00
Trinity Hill Shiraz, Hawkes Bay		\$43.00
Wyndham Est Bin 333 Pinot Noir, Australia	\$7.80	\$35.00
Shingle Peak Pinot Noir, Marlborough		\$39.50



CHAMPAGNE & SPARKLING WINES

	Glass	Bottle
Lindauer Brut, New Zealand		\$33.00
Verde Methode Traditionelle, New Zealand		\$37.00
Duetz Cuvee, Marlborough		\$58.00
Moet en Chandon, France		\$125.00

HOUSE WINES

Corbans White Label Sauvignon Blanc	\$5.90	\$26.00
Corbans White Label Chardonnay	\$5.90	\$26.00
Corbans White Label Cabernet Sauvignon	\$5.90	\$26.00
Diva Marlborough Cuvee	\$6.00	\$28.50

TAP BEER

Canterbury Draught / Speights / Macs Gold	\$4.50
---	--------

BOTTLED BEER

Steinlager	\$6.50
Heineken	\$7.00
Canterbury Draught / Speights / Lion Light Ice	\$5.00
Steinlager Premium Light	\$6.00
Speights Dark	\$5.50
Stella Artois	\$7.50

SOFT DRINKS & JUICES

Soft Drinks	\$2.50
Selection of Juices	\$3.00
New Zealand Sparkling & Still Bottled Water	\$3.50





*So consider the Hotel Grand Chancellor Christchurch for
your grand day. We would be delighted to assist you in
creating a truly magical event.*

Hotel Grand Chancellor Christchurch
161 Cashel Street
Christchurch

Phone: +64 (3) 379 2999
www.ghihotels.com




HOTEL GRAND
CHANCELLOR
CHRISTCHURCH