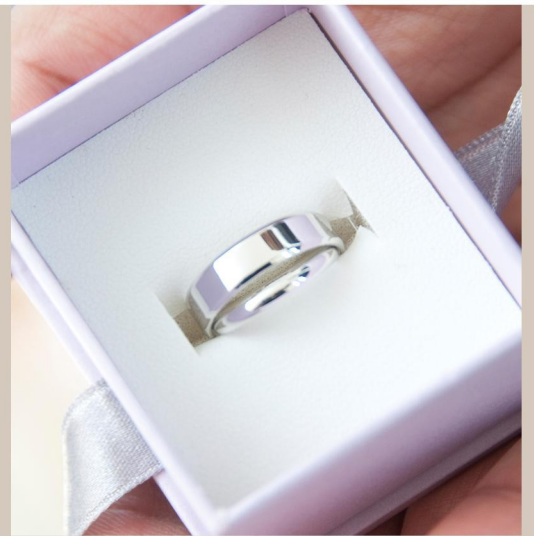





James Cook
**HOTEL GRAND
CHANCELLOR**
WELLINGTON

Weddings





Say 'I do' at the James Cook Hotel Grand Chancellor. . . .

Our reputation as a highly respected and well-established wedding venue has been built over 30 years of solid experience. As the capital's leading Qualmark rated 4.5 star hotel, we pride ourselves on an exceptionally high standard of service and intricate attention to detail.

Whether you are planning a small intimate reception or a banquet for 200 people, your dedicated hotel wedding coordinator can arrange the day to suit your needs. Menus and beverage packages can be tailored to cater for all tastes and dietary requirements. Our functions team not only provide professional and attentive service on your wedding day, they tailor the occasion especially for you and make your wedding a most memorable event.

All our wedding packages include the following services:

- ✎ Complimentary suite for the bride and groom on the wedding night, buffet breakfast at Whitby's Restaurant the following morning and a late check-out of 1pm
- ✎ Complimentary undercover car parking for the bride and groom
- ✎ Complimentary lounge with stunning city views for your pre-dinner drinks
- ✎ Floral centerpiece on all tables to complement the bridal flowers
- ✎ Your choice of table linen
- ✎ Individual place cards
- ✎ Floor plan to suit your requirements
- ✎ Personalised menus
- ✎ Complimentary microphone for speeches
- ✎ Silver cake knife and stand
- ✎ Dance floor
- ✎ Your personal wedding coordinator in attendance throughout your day
- ✎ Assistance with photographers, floral designers, celebrants, cake designers, limousines and other wedding specialists to complete your day



Wedding Packages

Chancellor Classic Package

\$95.00 per person

Minimum 80 guests

Complimentary chair covers to give your room that extra special touch

Buffet or Set Plated menu



Chancellor Premium Package

\$130.00 per person

Minimum 80 guests

Complimentary chair covers

One hour of pre-dinner drinks with selected beers, wines and orange juice

Greet your guests with our unique bubbly tower on arrival

Selection of hot and cold canapés with your arrival drinks

Buffet or Set Plated menu

Complimentary bottle of Brancott Estate Special Reserve and an Antipasto platter in your suite for your enjoyment after the reception





Wedding Packages

Chancellor Deluxe Package

\$150.00 per person

Minimum 80 guests

Complimentary chair covers

One hour of pre-dinner drinks with selected beers, wines and orange juice

Greet your guests with our unique bubbly tower on arrival

Selection of amuse bouche (deluxe canapés) with your arrival drinks

Buffet or Set Plated menu

Two hours of beverage service during dinner including beer,
wine, juice and soft drinks

Glass of Brancott Estate Reserve Sparkling or
sparkling grape juice for the toasts

Complimentary bottle of Marlborough Deutz Cuvee and an Antipasto platter
in your suite after the reception



- * Please note the packages are applicable only for a minimum number of 80 confirmed guests. However, we are able to tailor a package to suit your budget and requirements.
- * Children under 5 are complimentary and children 5-12 years are half price.
- * All prices quoted include GST.
- * All package prices quoted are flexible and can be tailored to meet your personal requirements including special dietary requirements.
- * Beverage packages can be arranged to suit your requirements.
- * These prices are subject to change until a deposit has been received as confirmation.





Set Plated Menu

Our Executive Chef has designed this range of menus as part of your selected wedding package. We are also able to tailor a menu specific to your preferences and dietary requirements.

Starters/Entrées

Chicken Ballotine

Slices of creamy chicken and herb terrine set atop a salad of mixed greens with a Cumberland inspired salsa

Or

Cape Malay Fish

A South African favourite; strips of grilled fish marinated in a sweet and sour spicy sauce, served on coleslaw with a cucumber sambal

Or

Melanzane Afrique

Grilled aubergine, sun-dried tomato and caramelised onion towers served on a salad of lettuce hearts and herbs with a lemon, chili and oregano coulis

Main Courses

Lamb Mille Feulle

Slow baked Greek style lamb set between crispy layers of pastry with a pumpkin mash, scalloped baby potatoes and a Merlot jus

Or

Chicken Provençal

Tender chicken fillets drizzled with a tomato, herb and olive sauce presented with parmesan potatoes and roasted vegetables

Or

Marlborough Salmon

A fillet of pan-seared Marlborough salmon on scalloped new potatoes with a seasonal vegetable medley and a Chardonnay and cream sauce



Set Plated Menu

Desserts

Tiramisu

Espresso and marsala soaked sponge, layered with a mascarpone cream, dusted with cocoa and served with raspberry syrup

Or

Bailey's Cheesecake

Rich creamy cheesecake infused with Bailey's liqueur set on a biscuit base, served with seasonal berries, whipped cream and a chocolate and chilli sauce

Or

Chocolate Bliss

A layered chocolate mousse cake decorated with a chocolate hazelnut cream, fresh berries and a citrus and honey coulis

To Finish

Freshly brewed tea and coffee served at the table

Packages include one selection per course. Further options within courses can be provided with a surcharge to packages.

This menu is a sample only. Please see your wedding coordinator for our current menus for you to choose from.



Buffet Menu

The following items are included in the buffet.
Also included is your choice of one dish from the carvery, meat, fish and vegetarian options detailed overleaf.

A basket of specialty baked breads and rolls with fresh farm butter

Cold Buffet

Tossed garden salad with sour dough croutons

Beetroot salad infused with cumin and honey

New potatoes with feta and olives

Carrot and pineapple salad

Hand rolled sushi presented with pickled ginger, wasabi and soya sauce

Platters of sliced salami, ham, chicken and sausages presented with pickles and relishes

A selection of seafood including marinated poached prawns, green lipped mussels and smoked salmon

Hot Buffet

Crisp roast potatoes

Mushroom and garlic risotto

Roasted cinnamon and honey pumpkin

Oven roasted Mediterranean vegetables

Dessert Table

Apple crumble served warmed with a brandied English custard

Luxury carrot cake

Sherry trifle

Pavlova with cream and fresh fruit slices

Crème caramel

Fresh fruit salad

To Finish

Freshly brewed tea and coffee served at the table



Buffet Menu

Please choose one option from each of the carvery, meat, fish and vegetarian selections detailed below.

Carvery

Rare Roasted Peppered Beef

Tender beef rubbed with Dijon mustard and peppercorns, served with Merlot jus, trio of mustards and horseradish cream

Greek Style Lamb

Slow roasted leg of lamb delicately infused with rosemary, garlic and thyme, presented with Cabernet jus, trio of mustards and our handmade mint sauce

Glazed Ham

Orange, cloves and cinnamon-infused, gently maple glazed and presented with a trio of mustards and pineapple salsa

Crispy Roast Pork

Delicious leg of pork served with apple sauce, our trio of mustards and a herbed vin rouge sauce

Meat

Tomato Bredie

A South African favourite - slow braised beef cubes with red wine, garlic, herbs and tomatoes

Chicken Provençal

Tender chicken fillets, pan fried and drizzled with a tomato, herb and olive sauce

Roasted Chicken Pieces

Crisp roasted chicken pieces rubbed with Tuscan inspired herbs and drizzled with olive oil

Lamb Rogan Josh

Cubed lamb, slowly braised with oriental herbs, spices and a dash of chili

Fish

Grilled Line-fish

Grilled fillets of today's catch, drizzled with lemon butter and served with freshly cut lemon wedges and tartare sauce

Poached Line-fish Princesse

Poached fillets of today's catch with a shrimp velouté

Grilled Salmon

Fresh Marlborough salmon fillets, grilled à la meunière and drizzled with a Sauvignon Blanc and lemon sauce

Vegetarian

Spinach, feta and mushroom lasagne

Penne pasta with a three cheese and chili sauce

Traditional Italian melanzane of eggplant, béchamel and Napoli sauce



Beverages

The following beverages are standard with our Chancellor Premium and Deluxe wedding packages:

Wines

Settlers Hill Sauvignon Blanc
Settlers Hill Chardonnay
Settlers Hill Cabernet Sauvignon
Brancott Estate Reserve Sparkling

Beers

Heineken
Steinlager Pure
Monteith's Gold
Monteith's Original
Monteith's Black
Tui
Steinlager Light

Sparkling Grape Juice
Orange Juice
Mineral Water
Soft Drinks

Beverage upgrades are also available. We offer a wide range of New Zealand and Australian wines, as well as local and imported beers, spirits and liqueurs. Please enquire with your wedding coordinator.





For the extra special touch. . .

Entertainment

The James Cook Hotel Grand Chancellor has an extensive entertainment portfolio and can supply information on bands, DJ's, strings quartets or any other musical requirements you may have. Your wedding coordinator can provide you with a quote and book the entertainment on your behalf.

Additional Theming

We have established a strong working relationship with 'Themes', an external theming company. 'Themes' is more than happy to design a proposal based on your ideas and budget for any additional theming requirements. Please speak with your wedding coordinator if you would like 'Themes' to provide a quote.

Bodyhaven Spa Style Boutique

Start your wedding day with some relaxation and a touch of wellness. Located within the hotel, Bodyhaven can tailor bridal packages to suit your needs. A range of salon and deluxe spa treatments are available. Talk to your wedding coordinator about arranging a package to suit you and make your day a 'pampered' one to remember.

Rooms and Suites

As well as being a prime wedding venue, the hotel is centrally located in the heart of Wellington City. There is direct access to the major shopping district of Lambton Quay and the business hub on The Terrace from the hotel. We offer 268 well-appointed guest rooms and suites in a variety of room styles to suit all wedding guests and ample undercover car parking. Special accommodation rates are available for your wedding guests. Your wedding coordinator can organise bookings on request.

