

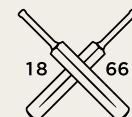
# WEDDINGS

## HAGLEY OVAL PAVILION



[venuesotautahi.co.nz](http://venuesotautahi.co.nz)

**VENUES  
ŌTAUTAHĪ**



**HAGLEY  
OVAL**

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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

\$230.00 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 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
- Set up and breakdown of venue furniture

**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

**White**  
Main Divide Chardonnay  
Main Divide Sauvignon Blanc  
Main Divide Rose  
27 Steps Pinot Gris

**Red**  
Main Divide Pinot Noir  
Main Divide Merlot

**Beer**  
Cassels Woolston Pale Ale  
Cassels Lager  
Cassels Light Owl 2.5%  
Two Thumb Cider

**Non-alcoholic**  
Orange Juice  
Soft Drink Selection



Based on the specific times of your reception, you may wish to add additional hours to this beverage package. The cost for this is \$9.20 (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.*

*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.*



# Special Additions

You may wish to upgrade your beverage offering to our premium beverage package, this is an additional \$11.50 per person.

Add a little theatre to your drink's reception with a Four-Tier Champagne Tower for \$575.00. Not only does this provide a fabulous photo opportunity, you can treat your guests to 30 glasses of bubbles served in decadent champagne coupes.

Don't have a sweet tooth? Why not add a platter loaded with local cheese, fresh breads and lavosh for \$16.00 per person.



The formalities are over and now it's time to party, treat your guests to a Scapegrace Gin before they hit the dance floor. A separate gin bar can be set up to serve two drinks per guest at \$28.75 per person.

For the children and the kids at heart, we can put together a lolly table on your behalf for \$7.00 per person. This includes a selection of New Zealand's favorite lollies.



As the evenings celebrations come to a close, you may wish to serve a late-night snack, we offer a limited snack menu with each item costing \$5.75 per person, we would recommend serving a minimum of two items per person.

For theming, and entertainment, we would be happy to provide a list of our preferred local suppliers.

## The Finer Details:

If you would like to make further enquiries, please contact [weddings@venuesotautahi.co.nz](mailto:weddings@venuesotautahi.co.nz).

A 14-day pencil booking can be placed on your preferred date if requested, but to confirm your booking a deposit is payable (this will be deducted from your final account).

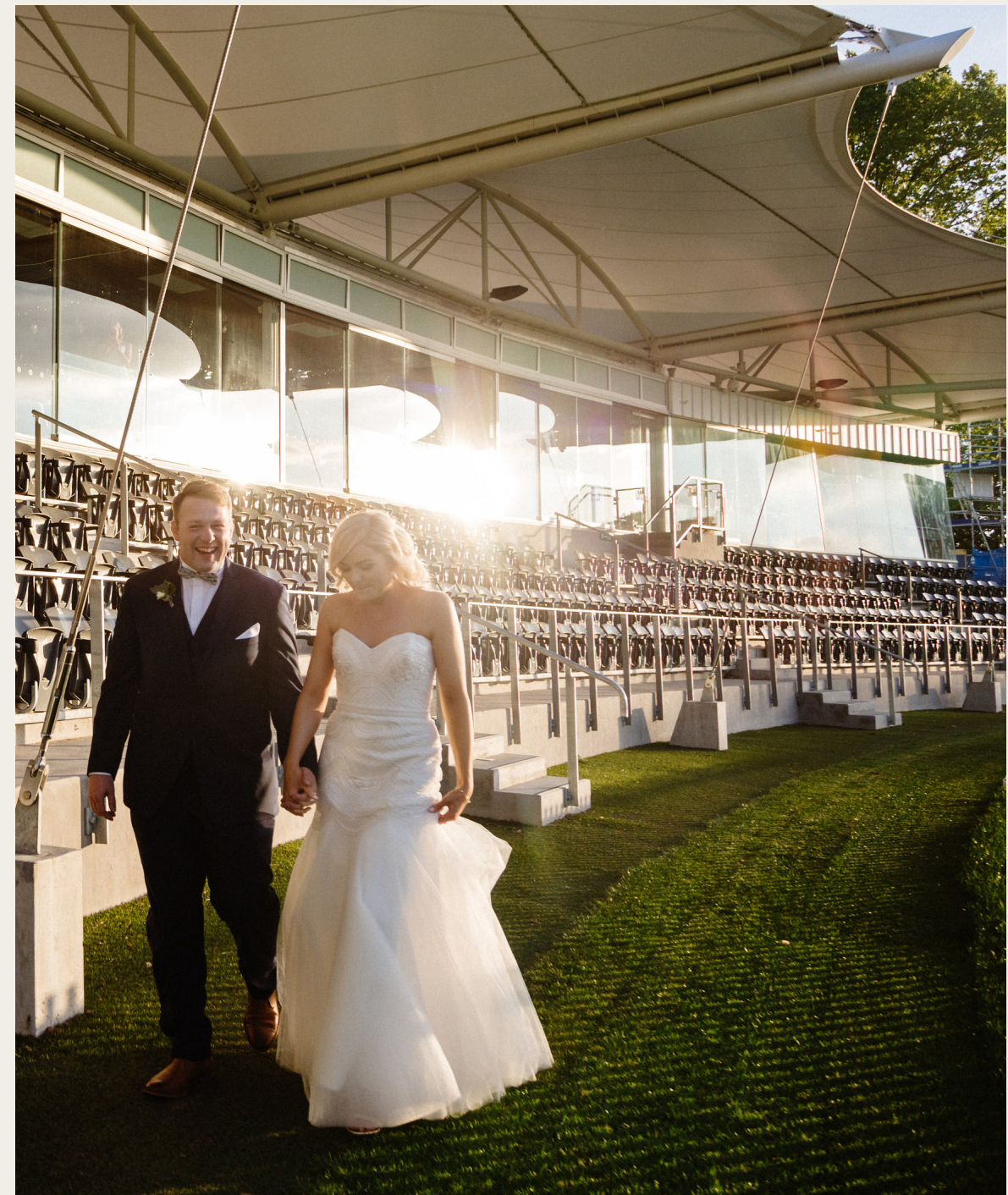
All prices are quoted in NZD, are inclusive of GST, and are valid until June 2024.

30 days prior to your event 100% of all known charges is payable.

Security will be provided by the preferred supplier of Venues Ōtautahi. The final number of guards required is to be determined by Venues Ōtautahi. Additional security will be an additional cost and included on the final invoice.



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