

# WEDDING PACKAGES



### WELCOME

Congratulations on your engagement and thank you for considering us to be a part of your special day!

With the advantage of the wedding venue, catering and guest accommodation situated in one central Wellington location, the James Cook Hotel Grand Chancellor will make planning your day stress free.

Your dedicated hotel wedding coordinator will tailor your special occasion, meeting your budget and creating memories to last a lifetime.

We can cater weddings for up to 150 guests, plus a bridal table and dance floor.

### **OVERVIEW**

We have contacts and suggestions of wedding experts to ensure all the pressure is taken from your wedding planning. To help you with the planning of your special day, we can offer our personal expertise in hotel wedding ceremonies and receptions, recommended florists, bands/entertainment and cake designers.

Our services include:

- A range of event spaces for wedding receptions and ceremonies large and small, some with views of the harbour and city
- Cocktail, afternoon tea and evening banquet receptions
- Discounted accommodation for your guests.

- Central location, with direct access from The Terrace motorway off-ramp and a pedestrian entrance to Lambton Quay
- Covered on-site parking for all accommodation wedding guests at current Wilson's car parking tariffs

Please note, all prices outlined are inclusive of GST.



## PRIVATE DINING PACKAGES

A choice of flexible private dining packages designed to meet your budget, our dinner packages start from \$75 per person for a minimum of 50 guests.

\*Venue hire is an additional cost

All our packages include:

- Complimentary chair covers
- Your choice of table linen (Black or White)
- · White napkins with white pleated skirting for both the bridal and cake table
- LED tea candles set on mirror tiles for guest tables and tea candles set on mirror tiles to provide a finishing touch for your bridal table
- Individual place cards
- A tailored floor plan to suit your requirements
- Personalised menus
- Silver cake knife and stand
- Dance floor
- Your personal wedding coordinator in attendance throughout your day
- · Assistance with other wedding specialists to complete your day including AV





# CHANCELLOR CLASSIC PACKAGE

Presenting the Chancellor Classic Package – an outstanding option for your wedding celebration, our package ensures a celebration brimming with joy and elegance.

From \$75 per person | Children 5-12 years old half price per child | Kids under 5 years no charge

This package includes:

- Long grazing table
- Four choices of canapés for a 60 minute service on arrival for all guests
- One bottle of Champagne for toasting

### CHANCELLOR PREMIUM PACKAGE

Introducing an elevated experience for your special day, this package offers a sophisticated celebration.

From \$120 per person | Children 5-12 years old half price per child | Kids under 5 years no charge

This package includes:

- Four choices of canapés for 60 minutes service on arrival for all guests
- A choice of an in-room private buffet dinner or three course set menu One Entrée | One Main Course (Alternative Drop) | One Dessert (further options can be priced additionally)
- One bottle of Champagne for toasting



# CHANCELLOR DELUXE PACKAGE

Chancellor Deluxe Package – an opulent yet value-packed choice for an extraordinary wedding celebration. This package not only delivers indulgence but also exceptional value for your special day.

From \$180 per person | Children 5-12 years \$75 per child | Under 5 years no charge

This package includes:

- · Four choices of canapés for 60 minutes service on arrival for all guests
- One hour of pre-dinner drinks with selected house beers, wines, orange juice and soft drinks
- A choice of an in-room private buffet dinner or three course set menu (Alternate drop for main course, further options can be priced additionally)
- Two hours of beverage service during dinner including beer, wine, juice and soft drinks





# CHANCELLOR CLASSIC MENU

#### Grazing Table

Our grazing table is set up on a long food station and is designed to savour while mingling with guests standing.

This includes Chef choice of sliced bread and rolls, cold continental cuts including chorizo, kransky, Italian salami, smoked chicken slice, English mustard roasted beef slice, sliced ham, smoked salmon cold slice, condiments, vegetable crudités, sliced seasonal fruit, New Zealand cheeses & crackers, grapes, trio grissini breadsticks, nuts, pesto, and hummus.

#### Four choices of canapés

Ideal for intimate events and pre-wedding ceremonies, our Canapés will be served for one hour. Below is a selection of canapés -

- Hot chicken wings with sweet soy sauce
- Lamb sausages roll
- Beetroot falafel with tahini yogurt (V, GF)
- Mini fruit tartlets with pastry cream filling

### CHANCELLOR PREMIUM MENU

Four choices of canapés

- Smoke salmon mousse blinis with dill citrus crème fraîche and orange segments
- Cherry tomato, bocconcini, basil pesto and balsamic caviar (V, GF)
- Crumbed broccoli and cheese bites (V)
- Chicken & cabbage dumpling and chilli oil

To select a choice of an in-room private buffet dinner or three course set menu please see the menu on the next page.







# SET PLATED MENU ENTREES

#### Select any one

Falafel (V/GF) Smashed beetroot falafel, tahini yoghurt, cucumber salad and chilli oil

#### Cured Salmon (GF/DF)

Dry gin cured salmon, baby lettuce, cucumber, fennel & grape salad, charcoal lemon powder with horseradish cream

Chicken Tenderloins (GF/DF) Kaffir lime leaf chicken tenderloins, Asian green salad & chilli lemon dressing

### Beef Carpaccio (GF)

Seared black angus beef carpaccio, horseradish mayo, rocket, shaved parmesan, olive tapenade, extra virgin olive oil

Prawns (GF) Miso-glazed prawns, soba noodles and vegetables

#### Gyoza

Free-range Chicken and coriander gyoza with miso sauce and spring onion

Select any two options (alternate drop) for an additional \$5 per person

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### SET PLATED MENU MAINS

#### Select any two (Alternate Drop)

Catch of the Day (GF) Fillets of today's catch, roasted sesame seeds, bok-choy, coconut kaffir lime sauce

Aoraki Salmon (GF) Pan seared salmon, wasabi green pea puree, melon salsa, balsamic reduction & pea tendril

Chicken (GF) Free- range chicken breast, sautéed kale & red bell pepper coulis

Lamb Rump (GF) Pure New Zealand 1st class lamb rump, roasted beetroot & baby spinach, roasted pine nuts & lamb neck jus'

#### Pork Belly

Roasted bell pepper coriander pesto pork roulade wrapped in streaky bacon, creole vegetable and plum jus'

#### Beef (GF)

Streaky bacon wrapped beef fillet, beetroot puree, baby spinach & merlot jus'

#### Selection of Vegetarian Mains

Broccoli with ratatouille (V/GF) Charred broccoli, black eyed pea ratatouille, oyster mushroom & balsamic reduction

Risotto (V) Beetroot risotto, roasted cauliflower, mushroom, blue cheese & dehydrated beetroot

# Cannelloni (V)

Oven baked spinach and ricotta cannelloni, rich tomato sauce, shaved parmesan with rocket & walnut salad

#### Please choose two side items with your main dish to share per table

- Gratin potato (V/GF)
- Duck fat roasted gourmet potato (GF/DF)
- Mash potato (V/GF)
- Hand cut potato chips (V/GF/DF)
- Honey roasted kumara (VGF/DF)
- · Creamy risotto with parmesan cheese (V/GF)
- Sautéed garlic bok- choy (V/GF/DF)
- Seasonal steamed vegetables (V/GF/DF)
- Minted butter peas (V/GF)



### SET PLATED MENU DESSERTS

### Select any one

Panna Cotta (GF) Crème fraîche panna cotta, strawberry sauce & sesame snap

Dark chocolate Mousse cake Orange gel & caramelised almond crumbs

Tiramisu Tart Chocolate tart filled with mascarpone mousse, coffee & marsala-soaked sponge

Cheesecake Yuzu lemon curd cheesecake, rose and raspberry gel & meringue shards

Apple Crumble (V) Apple crumble, whipped cream, vanilla bean ice cream & rhubarb concasse

Sliced Seasonal Fruit (V/GF/DF) Seasonal sliced fruit & strawberries

Select any two options (alternate drop) for an additional \$5 per person



### **BUFFET DINNER MENU**

### Cold Buffet Selection

- A healthy choice of fresh gourmet salad selection including potato salad with mustard mayonnaise, beetroot salad with black olive & balsamic reduction, garden fresh lettuce with tomato & cucumber, baby shrimp salad & pineapple with citrus dressing
- Antipasto platters with assorted cold meat selection including chorizo & kransky sausages, ham & sliced Italian salami
- Condiments, chutneys and dressing
- Selection of homemade bread with butter and dips

### Hot Buffet Selection

- Catch of the day with white wine sauce and fruit salsa (GF)
- · Corn-fed chicken breast with red pepper sauce and sauté baby spinach
- Pasta of the day with Mediterranean vegetables, tomato and shaved parmesan (V)
- Bouquet of steamed vegetables (V/GF)
- Herbs and paprika gourmet roast potato (V/GF)

#### Carvery Station with your Dinner Buffet Menu

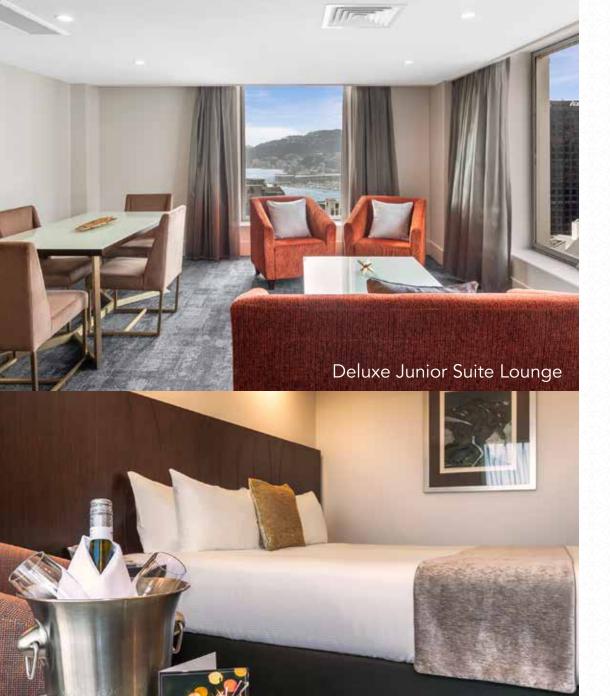
• Mustard and herbs-crusted roast beef sirloin with horseradish jus' (GF)

### **Dessert Selection**

- · Homemade mini pavlova with fruit topping (V/GF)
- Chocolate mud-cake with ganache
- Mango mousse bowl (GF)
- Chunky fruit salad soaked in star anise syrup accompanied with fresh whipped cream (V/GF)
- Apple crumble with brandy custard
- Freshly brewed coffee and Dilmah tea selection

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### STAY WITH US

Along with being an ideal wedding venue, the hotel is centrally located in the heart of Wellington city with direct access to the major shopping district of Lambton Quay and the business hub on The Terrace.

We offer 269 well-appointed guest rooms and suites in a variety of room styles to suit all wedding guests. Special accommodation rates are available, as well as covered parking (rates apply).

Choose between Terrace or refurbished Executive/Deluxe Rooms through to Suites with breathtaking views.

Deluxe Room package includes upgraded bathroom amenities, premium turndown service with tea and cookies, a welcome snack platter, espresso pod machine in room, complimentary ironing service, 24 hour access to the Harbour View Lounge and check-out times at 12 pm.

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**Executive King Room** 



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