

# HERITAGE<sup>®</sup>

HANMER SPRINGS

*You're somewhere special™*

## *Unique setting for memorable Weddings and Events*

*The Heritage Hanmer Springs is situated in a glorious Alpine setting and is just 90 minutes (by car) north of Christchurch.*

*The beautiful local landmark building has been lovingly transformed into a luxurious resort. Set amongst mature trees and surrounded by distant hills the former Hanmer Lodge site has been a part of Hanmer Springs for over a century.*



*Restored to its original Spanish design, the former Lodge is home to 37 beautifully appointed rooms. In the delightfully landscaped grounds there are an additional 27 garden suites and villas each designed to offer privacy and seclusion.*

*Hanmer Springs is a wonderful destination for you and your guests. There are activities for those who want an adrenalin rush with bungee jumping, jet boating, rafting, quad bikes and mountain biking. And for those who like to relax there is the Hanmer forest to explore and plenty of pampering massages available or why not take a well deserved soak in the hot pools.*

*There is something for everyone in Hanmer Springs.*

## *A Day to Remember .....*

*It is with pleasure that I enclose the relevant information to assist you in the planning of your wedding. It contains enough information to help get those creative thoughts happening in planning the big day.*

*The elegant Ball Room perfectly captures the atmosphere of the hotel's 1930's heyday with the high stud ceiling and large windows overlooking beautiful gardens. The open log fire in winter adds that special ambience.*

*Our beautifully landscaped gardens allow you the opportunity to have your ceremony onsite. With four seasons of spectacular scenery the Heritage Hanmer Springs has all you could wish for in a wedding venue. Our newly built Gazebo (December 07) is ideal for your wedding ceremony with mountains as your backdrop and beautiful gardens surrounding you.*



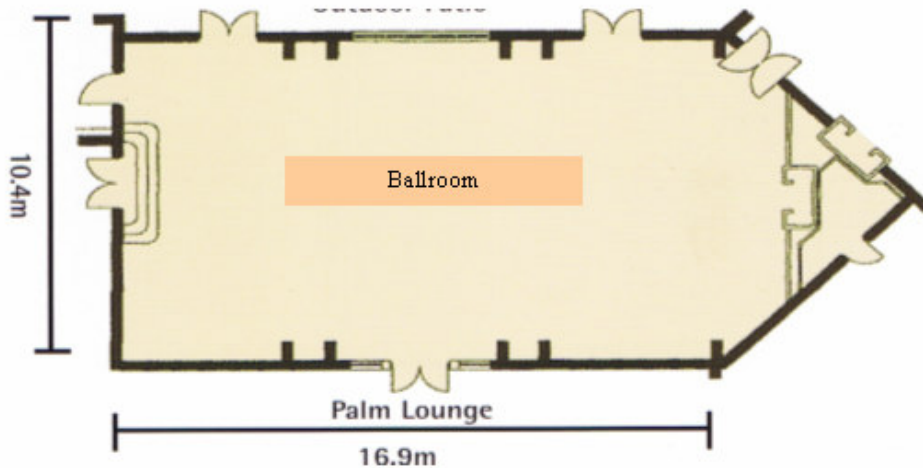
*The town being a small and intimate setting the Heritage Hanmer Springs is only walking distance from all the local churches.*

*Our friendly and professional team will work to ensure that all your requirements and special details will be taken care of and your wedding day runs smoothly.*

*1 Conical Hill Rd  
PO Box 10  
Hanmer Springs, New Zealand  
Ph: (03) 315 0065 Fax: (03) 315 7825*

## *Wedding Facilities*

<u>Venue</u>	<i>Area SQM</i>	<i>Cocktails</i>	<i>Banquet</i>
<i>The Ball Room</i>	196m <sup>2</sup>	200	120



### Venue Hire

<i>The Ball Room and Onsite or Garden/Gazebo Ceremony</i>	\$650.00 (suitable up to 120)
<i>The Ball Room</i>	\$500.00 (suitable up to 120)
<i>The Dining Room and Onsite or Garden/Gazebo Ceremony</i>	\$1050.00 (suitable for 120 -160)
<i>The Dining Room</i>	\$950.00 (suitable for 120 -160)

*White or black linen napkins and candles of your choice are included in the venue hire cost. You are able to decorate the room and put your special finishes to it. We are able to store flowers or wedding cake for you overnight. There is a stereo system, PA system and dance floor in the Ball Room available for your use free of charge.*

### Accommodation

*We would like to offer you and your guests an exclusive overnight rate, so that your guests can enjoy the evening without the worry of driving home. If you do decide to hold your wedding with us and your party books a minimum of ten bedrooms, we would like to offer the Bride and Groom a complimentary suite for the night of the wedding.*

### Catering

*Included are a number of menus to help provide you with a guideline of what we can offer here at the Heritage Hammer Springs. Our Executive Chef is more than happy to create a menu specifically designed to meet your needs for the wedding.*

## **Beverages**

*An extensive wine and beverage list is available for you to choose from*  
**WE DO NOT OFFER A BYO FACILITY**

## **Room Information** *(Special wedding accommodation rates all inclusive of GST)*

### **Hotel superior rooms (22 Rooms)**

*All rooms located in the main lodge building*

- *Ground floor and 1<sup>st</sup> floor rooms*
- *1 queen size bed in each room*
- *Can sleep a maximum of 2 people*

### **Hotel deluxe rooms (13 Rooms)**

*All rooms located in the main lodge building*

- *Ground floor and 1<sup>st</sup> floor rooms*
- *Three on ground floor have disabled facilities*
- *Larger than Superior rooms*
- *Mixture of split king and queen beds with an added option of a couch divan to make up a second bed*
- *Can sleep a maximum of 4 people*

### **Garden rooms (16 Rooms)**

*Located in the landscaped gardens*

- *1 queen size bed in each room.*
- *Furnished outdoor patio*
- *Most of them interconnect in pairs*
- *Some have car-parking at the rear of the units*
- *Can sleep a maximum of 2 people*
- *Two have disabled facilities*

### **Three bedroom villas (11 Rooms)**

*The villas have three bedrooms, are stand alone and fully self-contained units.*

*Located near the pond area, these villas are great for families or couples wanting to share*

- *1 queen sized bed in two rooms and two single beds in the other*
- *Furnished outdoor balcony*
- *Can sleep a maximum of 6 people*
- *Includes full kitchen, dining table (seat 6), lounge with wood-burner, laundry and lock up garage*

# *The Wedding Plan*

*Here are some suggestions to help you plan your wedding*

## **General**

*Arrange for the families of both parties to meet, if they haven't already*  
*Announce your engagement in the local newspaper*  
*Choose possible dates*  
*Decide on the theme, style or colour scheme of the wedding*  
*Organise visas, passports and vaccinations for the honeymoon if travelling overseas*  
*Organise the legalities by contacting Births, Deaths & Marriages (Internal Affairs).*  
*Compose a guest list*  
*Organise the wedding party and attendants*  
*Book a florist*  
*Book the transport for the wedding party*  
*Book the wedding-night accommodations*  
*Order the wedding stationery*

## **Ceremony**

*Book the location and venue*  
*Book the reception items*  
*Book the celebrant or meet the priest or minister*  
*Decide on music*  
*Order the wedding rings*  
*Organise the marriage licence*

## **Reception**

*Book the venue*  
*Book decorations and furniture*  
*Book the caterers*  
*Decide on the entertainment*  
*Order the wedding cake*  
*Organise a seating plan*  
*Decide with speeches will be given, and who will give them.*

## **Attire**

*Order the bridal gown*  
*Choose the bride's accessories*  
*Select the bridal lingerie*  
*Design and order the bridesmaids' dresses and accessories*  
*Choose suits for the groom and groomsmen*  
*Book a hair designer and make-up artist*  
*Select and pack clothing for the honeymoon*

## **Mementos**

*Book a photographer and/or a video grapher*  
*Select a reception guest book*  
*Set up a gift or registry list*  
*Select gifts for the attendants, the parents and guests. Do not forget those who are unable to attend*  
*Organise boxed wedding cake portions for guests to take home*

## *Canapés and Finger Food*

### *Cold Selection - \$3.00 per Canapé*

*Baby potato with smoked salmon and sour cream and chives*  
*Dainty camembert éclairs & walnut butter*  
*Pesto scones with prosciutto, melon and mascarpone*  
*Beef fillet, crostini and a horseradish cream*  
*Sundried tomato filled cucumber*  
*Salmon and Caper rilette on crostini*  
*Risotto suppli with Aioli*  
*Spiced lamb and rosemary kofta with yoghurt tzaziki*  
*Cucumber filled with Thai poached chicken*  
*Cauliflower and three cheese fritters with smoked salmon*

### *Hot Selection - \$4.00 per Canapé*

*Mini Thai crab cakes with cucumber and chilli salsa*  
*Cajun chicken goujons with lemon and garlic dip*  
*Homemade mini quiches*  
*Honey and sesame glazed chicken nibbles*  
*Prune filled with Kapiti blue cheese wrapped with streaky bacon*  
*Gourmet potatoes wrapped in bacon with dip*  
*Shredded Asian spice duck with yellow rock sugar dressing*

### *Specialist Canapés \$5.00 per Canapé*

*Tempura prawns with sweet chilli dip*  
*Escabeche of scallops with avocado – served on spoons*  
*Oyster shooters – Asian Style*  
*Oyster shooters – Bloody Mary*

# *Set Wedding Menu*

## *\$55.00 per person*

### *To Start*

*Today's fresh soup*  
*Accompanied with our homemade bread*

*Or*

*Smoked Canterbury venison*  
*Takai of smoked Canterbury venison with warm mushroom &*  
*Micro green salad, slivered macadamias, cabernet syrup & truffle oil*

### *The Main Event*

*Amuri salmon*  
*Pan-fried with a black olive crust on saffron potatoes and smoked mussels*  
*And a rich bouillabaisse broth*

*Or*

*Dukka crusted lamb rump*  
*On olive oil poached potato, creamed spinach, roasted garlic and red wine jus*

*Or*

*Wild Mushroom strudel*  
*With a petit salad, grilled halomi cheese and capsicum relish*

*Additional sides served to the table Extra \$2.00pp*  
*Seasonal Vegetables or*  
*Gourmet Potatoes with rosemary and garlic*

### *Grand Finale*

*French baked cheesecake*  
*Served with a passion fruit curd cream and berry compote*

*Or*

*Belgium chocolate tartlet*  
*With raspberry caramel sauce, brandied cherry compote & double cream*

*A selection of teas and freshly brewed coffee to finish*

All prices are current at time of  
quotation but are subject to alteration.

# *Set Wedding Menu*

## *\$65.00 per person*

### *To Start*

*Warm salad of chicken and semi-dried tomatoes  
With roasted pumpkin, grilled pear, feta and tossed in a honey-mustard dressing*

*Or*

*Vine ripe tomatoes and fresh basil  
served with fresh slices of Mozzarella and a balsamic & olive oil dressing*

### *The Main Event*

*Rib eye steak (cooked medium)*

*With a grilled onion tartlet, glazed parsnips and topped with béarnaise sauce and mustard cres*

*Or*

*Market fresh fish*

*Pan-fried and served on a roast garlic and herb mash, slow roasted tomatoes and caper butter sauce*

*Or*

*Oven baked chicken breast*

*With braised leeks, cauliflower and cheese fritter, grain-mustard veloute sauce*

*Or*

*Wood smoked portobello mushrooms*

*Served on toasted brushetta, rocket leaves and grilled halomi, dressed with white truffle oil*

*Additional sides served to the table Extra \$2.00pp*

*Seasonal Vegetables or*

*Gourmet Potatoes with rosemary and garlic*

### *Grand Finale*

*Meringue roularde*

*With toasted coconut and vanilla poached seasonal fruits*

*Or*

*Traditional sticky date pudding*

*With warm butterscotch & Drambuie sauce,*

*Caramelized banana, a scoop of manuka honey & chestnut ice-cream*

*Or*

*Belgium chocolate tartlet*

*With raspberry caramel sauce, brandied cherry compote & double cream*

*A selection of teas and freshly brewed coffee to finish*

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# Set Wedding Menu

\$85.00

## To Start

*Crispy skinned duck breast served on a warm salad of cherry tomatoes, spinach, toasted pine nuts and strawberries infused with a balsamic reduction*

*Or*

*Carpaccio of beef served with a fricassee of herbs, green beans, truffle oil and shaved Parmigiano Reggiano*

*Or*

*Tian of hot smoked salmon, tomato, avocado, crème fraiche and basil pesto topped with salmon caviar*

## The Main Event

*Oven baked chicken breast coated with a basil oil served on a saffron and ginger rice cake, wok fried pak choy and finished with a fire roasted red capsicum coullis*

*Or*

*New York peppered fillet of beef served (served medium) on a Kikorangi bread and butter pudding, with honey glazed shallots and a blackcurrant jus*

*Or*

*Crispy skinned escalope of Mount Cook salmon served with braised fennel bulb and roast capsicums and an orange and kalamatta olive and thyme dressing*

*Additional sides served to the table Extra \$2.00pp*

*Seasonal Vegetables or*

*Gourmet Potatoes with rosemary and garlic*

## Grand Finale

*A selection of Kapiti's finest ice creams in a brandy snap basket with seasonal poached fruits*

*Or*

*White chocolate and passion fruit Cheesecake served with a Baileys anglaise and mixed berry coulis*

*Or*

*Mango panacotta served with a pineapple and chunky paw paw salsa and orange and cardamon ice cream*

*A selection of teas and freshly brewed coffee*

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# *Wedding Buffet Menu*

## *\$55.00 per person*

### *Cold Selection*

*Anti-pasto platter*

*Oven baked breads with home-style dips*

*Smoked chicken, avocado, red onion salad with a curry and mango vinaigrette*

*Caesar salad with cos lettuce, crispy bacon croutons and anchovies  
with our own Caesar dressing*

### *Hot Selection*

*Steamed seasonal vegetables with garlic butter*

*Bourbon beef stroganoff with mushrooms and steamed rice*

*Gourmet potatoes sautéed in garlic & rosemary with grilled bacon*

*Steam market fish on sticky ginger rice cake bok choy and soy butter sauce*

### *Carvery*

*Pork loin with crispy crackling, mint and apple relish*

### *Desserts*

*Seasonal fruit platter*

*Baked passion fruit cheesecake*

*Hot blackberry and apple spiced crumble with vanilla cream*

*A selection of teas and freshly brewed coffee to finish*

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# *Wedding Buffet Menu*

## *\$65.00 per person*

### *Soup*

*Tomato and coconut broth with our homemade breads*

### *Cold Selection*

*Anti-pasto platter*

*Marinated mushrooms aged with balsamic vinaigrette*

*Vine ripe tomatoes and fresh basil served with mozzarella and balsamic & olive oil dressing*

*Marinated raw fish salad ceviche with coconut cream, peppers and papaya*

*Smoked chicken, avocado, red onion salad with a curry  
and mango vinaigrette*

### *Hot Selection*

*Potato, bacon and brie gratin*

*Venison casserole served with rice*

*Asparagus wrapped in smoked salmon with hollandaise sauce*

*Olive tapenade crusted salmon on saffron potato fondant with smoked paprika roulle*

### *Carvery*

*Slow roasted beef with red wine jus and Yorkshire pudding*

*Roast leg lamb stuffed with apricot, pine nut and spinach stuffing*

### *Desserts*

*Belgium chocolate tart with raspberry caramel and double cream*

*Fresh Fruit Salad*

*Meringue roulade with toasted coconut and vanilla poached fruits*

*Baked passion fruit cheesecake*

*A selection of teas and freshly brewed coffee to finish*

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quotation but are subject to alteration.

# *Wedding Buffet Menu*

## *\$75.00 per person*

*Soup of the Day with a selection of homemade breads*

### *Cold Selection*

*Steamed greenlip mussels with citrus vinaigrette*  
*Continental meat platter with pickles and chutneys*  
*Garden salad with balsamic vinaigrette*  
*Whole salmon poached and served with a herb mayonnaise*  
*mozzarella, tomato and basil salad drizzled with avocado oil*  
*Salad of baby potato, mustard and spring onion*  
*Caesar salad with cos lettuce, crispy bacon, anchovies*  
*and garlic croutons*

### *Hot Selection*

*Tika marsala chicken curry with basmati rice*  
*Pan seared blue cod on kumara and pear mash*  
*with a tarragon beurre blanc*  
*Gourmet potatoes sautéed in garlic and rosemary*  
*Seasonal vegetables with café de Paris*

### *Carvery*

*Slow roasted rib eye of beef with a mustard crust*  
*Roast leg of lamb with rosemary and garlic stuffing*

### *Dessert*

*Black forest gateau*  
*White chocolate and lime cheesecake*  
*Lemon meringue pie*  
*Fresh fruit salad*

*A selection of teas & freshly brewed coffee to finish*



Hanmer Management Limited  
Trading As Heritage Hanmer Springs  
1 Conical Hill Rd / PO Box 10  
Hanmer Springs, New Zealand  
Ph: (03) 315 0065 Fax: (03) 315 7825  
**Email: hanmerconf@heritagehanmer.co.nz**

## WEDDING TERMS AND CONDITIONS

The Heritage Hanmer Springs ("the Hotel") agrees to furnish and the Client to hire the services set forth in accordance with the Terms and Conditions listed herewith:

- 1) Confirmed bookings are established on receipt of the specified non-refundable deposit, which is \$1000.00. The initial deposit is payable within ten (10) days of the request or by mutual agreement.
- 2) **No Food or Beverage** of any kind will be permitted to be brought into or removed from the Hotel by the Client or any of the Client's guests or invitees.
- 3) The Hotel does not accept the responsibility for damage to, or loss of any property left in the Hotel prior to, during or after any function.
- 4) In the event of any damages, the Client assumes full responsibility for any and all damages caused by the Client or any of the Client's guests or invitees or other persons attending the function, whether in accommodation rooms reserved or in any other part of the Hotel.
- 5) Clients agree to advise the Hotel Conference Manager at least 48 hours prior to the commencement (excluding weekends and public holidays) of the function, the definite number of participants. This will constitute the minimum charge.
- 6) Clients agree to begin and complete their function at the scheduled time outlined in their Confirmation.
- 7) When a Wedding Venue or accommodation room cannot be made available to the Client for causes beyond the control of the Hotel, the Hotel reserves the right to substitute similar or comparable function venue and/or accommodation for the function but must give the Client prior notification of the change.
- 8) As per your instructions, only the person/s named are authorised to charge to the function account. It is imperative that the signatories' names are advised prior to the commencement of the function.
- 9) Should the Client wish to charge all or part of the function on normal monthly terms, the Client agrees to make a formal application for credit (if not already an account holder with Hotel) at least one month prior to the date of the function. It is in the Hotel's sole discretion as to whether or not the application for credit is accepted. **If the client is not an account holder then payment in full must be paid in full on departure.**
- 10) The Hotel reserves the right to request a specified non-refundable deposit, equivalent to 10% of the estimated cost of the wedding, prior to the function and the balance in full upon completion of the function.
- 11) When accommodation is required, tentative group bookings will be accepted. A guaranteed booking is established on receipt of the specified deposit. The number of rooms required must be confirmed 30 days prior to arrival. This will be the minimum number of rooms that will be charged. A charge equal to one night's tariff quoted will be charged for each accommodation "No-Show". A guest rooming list and charging details must be provided to the Hotel at least 10 days prior to arrival in the Hotel.

- 12) All food/beverage prices are current at time of quotation, and every endeavour is made to maintain prices, but they are subject to alteration, particularly when bookings are made well in advance.
- 13) Where credit facilities have not been arranged, extra accounts (e.g., dinner, laundry, telephone charges, liquor, mini bars and any other miscellaneous charges) for the Clients, guests or invitees staying in the Hotel must be paid on departure. In the event of these accounts not being settled, then the Client agrees responsibility and to pay the extra charges with the function account.
- 14) In the event of a confirmed booking being cancelled, the Hotel reserves the right to retain any non-refundable deposit.
- 15) Signing of the function sheet includes this as a condition if requested, the Client must sign the function sheet at the end of each day.
- 16) Signing of the beverage sheet includes this as a condition that one person shall be responsible for the ordering and signing of any beverages ordered for the group that will be paid for through the master account, this must be signed at the end of each day (or when the TAB is closed off)
- 17) Serving of alcohol. It is New Zealand Law that anybody under the age of 18 shall not be served alcohol. At any time if you look under 25 our staff may request you to present photo identification confirming you are of legal age to be consuming alcohol
- 18) Menus and prices are subject to change and will be discussed with the client. These changes maybe due to unforeseen economical and seasonal changes.

Thank you for choosing Heritage Hanmer Springs for your forthcoming Wedding. Please sign below to confirm that you have read, understood and agreed to be bound by the terms and conditions listed above.

**CLIENT'S SIGNATURE:** .....

**CLIENT'S NAME:** .....

**ADDRESS:** .....

.....

.....

**POSITION:** ..... **DATE:** .....

**WEDDING DATE**.....

Please forward this completed form to Heritage Hanmer Springs.

As of 5th September 2007, the Unsolicited Electronic Messages Act 2007 came into effect. We must now advise that you will be added to our Company database and will receive email information and promotions from Heritage, Hanmer Springs, in some cases the promotions may only relate to information relating to Hanmer Springs.

**\*Menus and Prices are subject to change**