





CEREMONY LOCATIONS







Otahuna offers many beautiful sites for wedding ceremonies throughout its 30 acres of original gardens, including the Great Lawn beside the property's lake or under the century-old trees of the formal Dutch Garden. Alternatively, the rich detail, open fires, and elaborate stained glass of the Lodge's Entry Hall and Drawing Room provide an elegant ambience for indoor ceremonies.



VENUE HIRE

The venue hire fee provides exclusive use of the Lodge and gardens.

21 APRIL 2025 - 18 DECEMBER 2025:

7 APRIL 2026 - 20 DECEMBER 2026:

\$10,000

\$10,000

A surcharge will apply for all Public Holidays and the day after a Public Holiday.

ACCOMMODATION OPTIONS

For receptions that offer an evening meal, we extend the option of enjoying the luxury of Otahuna Lodge overnight at a privileged event rate of \$600.00 per room (single or double occupancy) on the night of the function, inclusive of breakfast the following morning. For multi-night bookings, a 20% discount on published seasonal rates with normal inclusions is extended for dates immediately preceding and/or following the date of the function. Day use rates are also available for suites not used overnight but required during the function.

SUMMER WEDDINGS

Weddings during the high summer season (6 January – 20 April 2025 and 6 January – 6 April 2026) are available only with exclusive use, booking of all 7 Suites and Master Suites at prevailing rates and with a minimum of two nights.

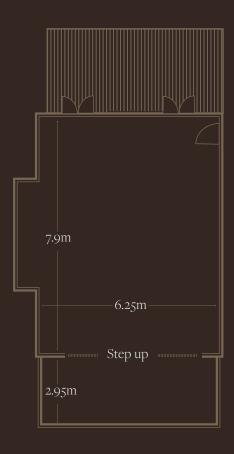
PREFERRED SUPPLIERS

We can recommend the services of a host of preferred suppliers who can make your day even more memorable. These include:

- Celebrants, Photographers & Videographers
- Musicians, Stationery Suppliers
- Florists, Wedding Cake Bakers
- . Hair & Makeup Artists, Wedding Décor Planners



THE BALLROOM





The Ballroom is ideally situated to host reception dinners, providing historic charm with its original wood panelling, 7-metre vaulted ceiling, large bay window overlooking the gardens, and French doors opening directly onto the Lodge's Verandah. Our experienced team will personalise your requirements and tailor-make an experience alongside the best local suppliers to create an unforgettable wedding day.

CAPACITY	Cocktail	Banquet	Board Room	Long Table	U Shape
	95	04	26	24	22





MENUS

Our award-winning Executive Chef Jimmy McIntyre has created an excellent selection of dishes to best complement your day and welcomes the opportunity to meet with you to discuss your particular needs.

PRICING

A fixed menu of 3-courses and 5 canapés starts from \$225 per person, with extra courses and canapés available at an additional cost. Multiple selections per course are available starting from \$10 per person.

The Lodge can also accommodate a 2–3 hour afternoon canapé-only reception for a minimum of 60 people and a maximum of 95 at a cost of \$8 per canapé per person with a minimum of 10 canapés per person. (A seated dinner and/or overnight stay cannot be provided following a canapé-only reception.)



CANAPÉS



HOT CANAPÉ SELECTION

- Little Mushroom & Blue Cheese Pies
- Little Lamb Shank Pies
- Panko Crumbed Brandade Balls, Pickled Cucumber, Lime Mayo
- Grilled Prawns or Scallops with Otahuna Sweet Chilli Sauce & Crème Fraîche
- Mozzarella, Saffron & Lemon Arancini

COLD CANAPÉ SELECTION

- Watermelon, Strawberry & Peppermint Spoons
- Tomato Bruschetta with Buffalo Mozzarella & Basil
- · Cold Smoked Salmon on Rye with Crème Fraîche, Salmon Caviar & Chives
- Fresh Bluff (or Pacific Rock) Oysters with Shallot Mignonette or Lemon Dressing
- Prawn and Avocado Cocktail on Crostino
- Bluff Oyster Bloody Mary Shooter
- Otahuna Prosciutto & Melon
- Duck Liver Parfait on Five-Grain with Pickled Cucumber
- Smoked Chicken & Avocado on Olive Oil Fried Five-Grain Bread
- Vietnamese Rice Paper Rolls with Shredded Duck & Noc Cham Dressing
- Pork Rillette with Otahuna Chutney



ENTRÉE SELECTION



- Salmon Ceviche with Citrus, Almonds, Pine Nuts, Currants, Capers & Herbs (Signature Dish)
- Hot Smoked Salmon, Pea Purée, Olive Oil Poached Tomato, Fennel & Pickled Lemon Salad
- $\bullet \quad \text{Whitebait, Asparagus \& Pickled Lemon Salad (surcharge applies) (Signature \, \text{Dish})}\\$
- Prawn, Pea & Lemon Risotto, Arugula, Chèvre
- Seared Yellowfin Tuna, Mandarin, Pickled Ginger, Hoi Sin Sauce (Signature Dish)
- Grilled Groper, Asparagus, Lime Hollandaise, Roast Cherry Tomato, Chives
- Tahitian Marinated Fish with Coconut Cream
- Brandade, Tomato Conserva, Pickled Cucumber, Arugula
- Buffalo Curd, Red Onion Jam & Spinach Tart
- Salmon or Tuna Tartare, Avocado, Lime, Tomato, Rocket (Signature Dish)
- Thai Beef Salad, Noc Cham, Peanuts, Crispy Shallots
- Roast Cherry Tomato Tart, Buffalo Mozzarella, Basil
- Duck (or Chicken) Liver Parfait, House Preserves, Crostini
- Otahuna Salumi: Prosciutto, Coppa, Salami, Buffalo Mozzarella, Pear (or Peach or Asparagus), Arugula
- Shredded Duck Pancake with Mandarin, Bok Choi & Hoi Sin Sauce (Signature Dish)



MAINS SELECTION



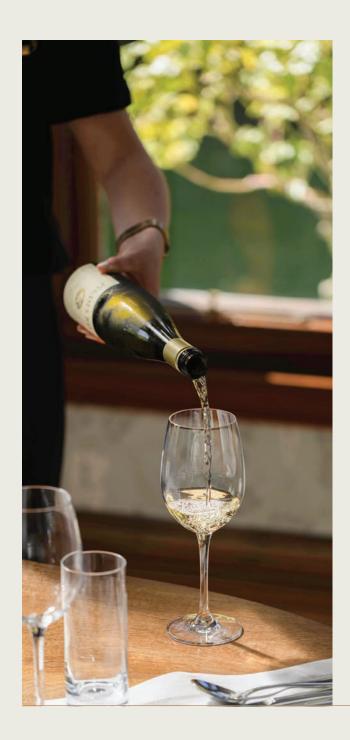
- Roast Sirloin of Beef, Braised Oxtail, Whitestone Windsor Blue, Gratin Potato, Otahuna Vegetables
- Pan Roasted Cervena Venison, Kumara & Ginger Purée, Otahuna Vegetables, Quince & Cassis Jus
- Lamb Rack & Braised Lamb Shank with Potato Gratin, Seasonal Otahuna Vegetables & Tapenade
- Braised Lamb Shank, Polenta, Gorgonzola, Gremolata
- Confit of Duck on Gratin Potato with Red Onion Jam, Wilted Greens, Pot Roasted Quince
- Sage & Bacon Wrapped Pork Fillet, Slow Roast Pork Belly, Caramelized Apple, Otahuna Vegetables, Apple Cider Jus
- Crispy Pork Belly, Potato Puree, Savoy Cabbage with Granny Smith Apple & Cashew Nuts, Otahuna Vegetables, Apple Cider Jus
- Banks Peninsula Beef Fillet, Oxtail Raviolo, Potato & Truffle Purée, Otahuna Vegetables, Porcini Jus
- Mandarin Roasted Organic Tai Tapu Duck Breast, Leg Confit, Gratin Potato, Otahuna Vegetables, Quince
- Organic Tai Tapu Duck, Shallot Purée, Goat Cheese, Red Onion & Spinach Tart, Cassis Jus
- Free-Range Organic Chicken, Celeriac Purée, Braised Fennel, Spring Vegetables, Salsa Verde
- Free-Range Organic Chicken, Potato Purée, Peperonata, Asparagus, Broccoli, Tarragon Jus
- Pan-Fried Hapuku Fillet, New Potatoes, Spring Vegetables, Salsa Verde (Substitute any Fish)
- Baked Salmon Fillet, Saffron, Prawn Risotto, Shaved Fennel Pickled Lemon & Rocket Salad (Substitute any Fish)

DESSERT SELECTION



- Trio of Otahuna Granny Smith Apple: Strüdel, Sorbet, Crème Brûlée
- Mandarin Cake, Lemon Curd, Mandarin Sorbet
- Vanilla Bean Cheese Cake, Passionfruit Sorbet, Tropical Fruit Salsa
- Chocolate Almond Torte, Chocolate Espresso Mousse & Raspberry Sorbet
- Bitter Chocolate Parfait with Otahuna Strawberries & Hazelnut Shortbread
- Vanilla Bean Pannacotta, Stone Fruit Purée, Plum Sorbet, Biscotti
- Pavlova Roulade with Lemon Curd & Cointreau Cream
- Caramelized Lemon Tart, Vanilla Bean Ice Cream, Citrus Salsa
- Vanilla Bean Crème Brûlée with Fruit & Nut Biscotti
- Shortcake of Summer Berries with Vanilla Bean Mascarpone & Berry Sorbet
- Vanilla Bean & Peppermint Pannacotta with Berry Sauce & Strawberries
- Paris-Brest with Banana, Vanilla Bean Ice Cream, Butterscotch Sauce
- Pear (or Apple, Quince) Frangipane Tart, Vanilla Bean Ice Cream
- Sticky Date Pudding, Vanilla Bean Ice Cream, Butterscotch Sauce





WINE & BEVERAGES

BEER

- · Steinlager
- Heineken Regular, Light, 0%
- Three Boys Christchurch

SPIRITS

- Batched Cocktails
- Alcoholic or Non-Alcoholic Punch
- Ports & Whiskeys

SOFT DRINKS

- Juice
- Sparkling Water
- Soft Drinks

Otahuna has an extensive wine list and relationships with New Zealand's best wineries. Our experienced team can offer advice on wine matches paired to your menu or you can select several styles to have available during your event.

Couples may opt to provide their own selection of wine for a corkage fee of \$25 per 750ml bottle opened.

All other alcoholic and non-alcoholic beverages must be purchased from Otahuna Lodge and are charged on a consumption basis.





OTAHUNA LODGE

YOUR VENUE FOR YOUR SPECIAL DAY

To reserve or make further enquiries please contact us: + 64 3 329 6333 enquiries@otahuna.co.nz

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