



OTAHUNA
LODGE

WEDDINGS
2023-2024

Your Wedding at Otahuna Lodge

Otahuna offers a stunning backdrop for your special day in the unique environment of New Zealand's largest private historic estate. Built itself as a wedding gift in 1895 by Sir Heaton Rhodes for his young bride, the Lodge is a beguiling Victorian mansion that combines the romance of the past with the cosmopolitan pleasures of the present.

The homestead and gardens provide the ultimate romantic setting for your Marriage Ceremony, and Wedding Reception, less than 30 minutes from Christchurch.



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 oaks 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.

Our in-house Wedding Co-ordinator will help you plan every aspect of your special day, right down to the very last detail.





Venue Hire

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

12 April 2023 – 21 December 2023: \$10,000.00

10 April 2024 – 19 December 2024: \$10,000.00

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

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 \$500.00 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.

Weddings during the high summer season (5 January – 11 April 2023 and 5 January – 9 April 2024) are available only with exclusive booking of all 7 Suites and Master Suites at an overnight rate of \$26,000.00 for one night or \$20,000.00 per night for stays of 2 or more nights.

These rates are inclusive of accommodation and full breakfast for up to 14 guests, but do not include dinner or catering on either night.



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.



Preferred Suppliers

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

These include:

Celebrants
Musicians
Florists
Hair & Makeup Artists

Photographers & Videographers
Stationery Suppliers
Wedding Cake Bakers
Wedding Décor Planners



Menus

Otahuna Lodge is renowned for its cuisine based on our unique “potager to plate” philosophy. 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.

A fixed menu of 3-courses and 5 canapés starts from \$200 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 \$6 per canapé per person with a minimum of 10 canapés per person. (A seated dinner cannot be provided following a canapé-only reception.)

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 Rillettes with Otahuna Chutney

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





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

Whitebait, Asparagus & Pickled Lemon Salad (surcharge applies) (Signature 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

Entrée Selection (continued)

Salmon or Tuna Tartare, Avocado, Lime, Tomato, Rocket (Signature Dish)

Thai Beef Salad, Noc Cham, Peanuts, Crispy Shallots

Duck & Pork Rillettes, House Pickles & Melba Toast

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:
Strudel, 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

Couples may opt to provide their own selection of wine for a corkage fee per bottle opened or may purchase from Otahuna Lodge's extensive wine list.

Our experienced sommelier can offer advice on wine matches for your menu.

Corkage \$25 per 750ml bottle

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

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 Lodge

Your Venue For Your Special Day



To reserve or make further enquiries please contact us:

Phone: + 64 3 329 6333

Email: enquiries@otahuna.co.nz