





# QUARTERS

WED





Congratulations and thank you for considering The Quarters at Riccarton House and Bush for your wedding.

The Quarters at Riccarton House set in a stunning listed house, it offers a beautiful feel and unique atmosphere for your special day. Set in central Christchurch, the homestead offers a warm and intimate haven for your friends and family to enjoy a memorable day.

With 12 acres of park and bush grounds, we have a number of unique locations, both inside and outside, to choose from for your ceremony, photographs and reception.

Our experienced staff understand that every wedding is unique and are committed to providing superior service at each stage of the planning — from the initial conversation with our in-house events manager to the service on the day.

Exclusive use of Riccarton House is suitable for a seated reception for 70 guests or 150 for a standing style wedding.

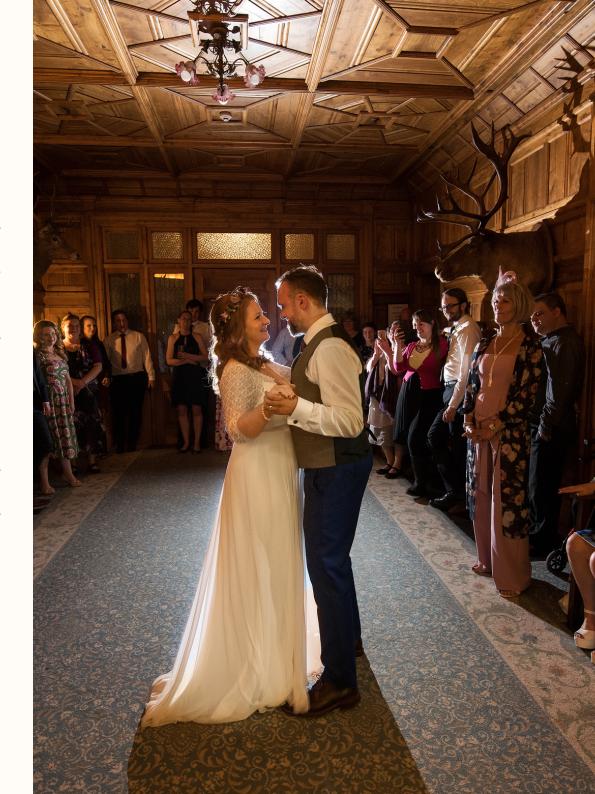
# Venue details

Our wedding packages have the following inclusions:

We also offer Marquee weddings - please contact us for a specific quote)

- Ceremony and cocktail / reception venues (including wet weather options)
- Ceremony from 3pm with ability to delivery items prior to the day for set up
- 26 Heritage chairs for the ceremony, and registration table and chair
- Use of house furniture including dining tables, chairs, and outdoor chairs and tables
- Full bar set up including glassware
- Licensed bar until 11pm
- Table linens and napkins, cutlery and china
- Printed dinner menus
- Picnic hamper to enjoy during photos with a selection of your canapés and beverages
- Wireless microphone for speeches and music system in use for background music
- Portable speaker for outdoor ceremony.
- Wedding cake knife
- 3 open fires (available only during the cooler months)
- Wedding planner, wait staff and bar staff.
- Set up of the venue and pack down at the end of the evening.









## **DINNER MENU**

We love to work with you to create a perfect menu to serve on the day and this is created by our passionate in house kitchen team.

Our menus are created seasonally and we take inspiration from the Christchurch Farmers' Market.

Our free-range meats, organic vegetables, local seafood and bountiful fruit are all sourced from local farmers and growers. Fresh herbs and selected vegetables are harvested from the onsite planter

We offer many different dining options; from three course plated meals to French Family sharing style menus. Our menus are changed seasonally and our chefs love creating bespoke menus to reflect your individual tastes.

boxes when in season.

Our style focuses on excellent quality produce, delicious flavours and beautiful presentation. We aim for your reception to be full of delicious food to enjoy with your friends and family

### SAMPLE DINNER MENUS

#### Entree

Autumn squash, smoked tofu with miso, ginger tomatoes, almonds (V)

Mahogany Akaroa Salmon, currant & almond salsa verde

Lamb Fillet, Moroccan spiced carrot puree, tomato harissa salsa

Seafood Chowder with Akaroa salmon, mussels, prawns, cream & Pernod gf

Tomato & Buratta Salad, pangratatto, balsamic & confit garlic.

Crispy Pork Belly, black bean garlic sauce, edamame beans gf

#### Mains

Roasted Chicken Breast, sage & onion butter, fire roasted corn polenta & pan jus. gf
Beef Fillet, mushrooms duxelles creme, truffle butter & red wine jus gf
Akaroa Salmon, sauce gribiche, celeriac remoulade & charred lemon gf
Tomato & mustard seed curry, green beans jasmine rice, charred nan & coriander salsa
Roasted celeriac and Mushroom risotto, creme fraiche, lemon
Beef Cheek Bourginon, smoked bacon, shallots, jus & gremolata gf
Chermoula Lamb Rump, cumin & honey labne, salsa verde & jus gf

#### Dessert

Classic Lemon Set Cream, rosewater meringue & pistachio shortbread crumble

Sticky Date & Whisky Pudding, poached heritage pears, salted butterscotch & vanilla cream

Dark Chocolate & Coconut Tart, hazelnut praline, chocolate soil & vanilla mascarpone gf

Classic Tiramisu with espresso, Italian sponge, vanilla mascarpone & dusted cocoa





# **DRINKS**

We are fully licensed and offer a excellent selection of New Zealand Beers and Wines as well as International varieties.

We can help build a menu to suit a budget, menu or tastes

#### We offer:

Still and Sparkling non alcoholic

New Zealand craft beers and International varieties

Low and zero alcoholic beers

House wine selection

Curated selection of White and Red Wines

Champagne

New Zealand Sparkling Wines

House Spirits

Gin Menu

Whisky menu

Cocktails and Mocktails



