

## *Wedding Packages*





*Congratulations on your engagement and thank you for considering Grand Mercure Oakridge Resort as the venue for your upcoming wedding.*

The perfect venue for your wedding in Wanaka, whether large or small, Oakridge Resort can cater for all your wedding needs.

Located less than 2 minutes drive away from Lake Wanaka, and set on 6.5 hectares with spectacular mountain and glacier views, a variety of wedding venues are available of varying size and character. With our sun soaked terraces and tranquil gardens Oakridge offers a total indoor and outdoor experience.

### *Wedding ceremony venue*

You can get married on site in our landscaped gardens with wedding pergola or alternatively at one of the many stunning wedding locations Wanaka has to offer, all within a short drive including lakeside with the back drop of the mountains, Wanaka Station Park or Glendhu Bay.

On site Wedding Ceremony Pergola Venue hire \$300.00 includes chairs, red carpet, clothed table and staffing.

### *Wedding Reception Venues*

#### **Tussock Room**

Our spacious Tussock Room has plenty of natural light, set off by a background of stunning mountain views and surrounded by landscaped native gardens and sun-soaked terraces.

This venue has the capacity to accommodate small to large weddings and can seat up to 160 guests, or 200 for cocktails and canapés.

#### **Hub Lounge**

The Hub Lounge offers majestic views of the surrounding mountains complemented by two open fires creating a magnificent welcoming atmosphere in a luxury lodge environment. Perfect for a wedding catering for up to 70 guests.

To complement our reception venues Grand Mercure Oakridge resort also has a variety of outdoor areas, perfect for canapés and celebration drinks.

Grand Mercure Oakridge Resort is the perfect venue for your Wanaka Wedding, where all your requirements are looked after in one place.





### **Venue hire**

Wedding ceremony pergola \$300.00

Tussock Room \$750.00

The Hub Lounge \$1500.00

### **Wedding co-ordination**

Co-ordination of food and beverage requirements are included in the venue hire, however all other wedding services (such as: theming, florist, photographer etc) are to be sourced by the bride and groom or will be additional.

We are happy to provide a list of our preferred suppliers, available directly through our special events team.

### **Sanctuary Day Spa**

Start the most important day of your life to date as you deserve, with the staff from our Sanctuary Day Spa – the perfect place to de-stress prior to your special day, have your wedding make-up perfected, refocus and relax or rejuvenate the day after your wedding. Specialised wedding packages to nurture and pamper are available with a range of therapies and treatments to suit your every need.

Please contact us for a full Sanctuary day Spa treatment list.



## *Wedding packages*

Grand Mercure Oakridge Resort offers a variety of options for your Wedding day. From formal receptions to cocktail evenings or a small intimate family affair. Our experienced staff are happy to discuss your wishes for your special day and tailor a package accordingly.

**Package One** - Starting from \$65.00 per person inclusive of GST

**Package Two** - Starting from \$75.00 per person inclusive of GST

**Package Three** - Starting from \$85.00 per person inclusive of GST

### *Included in the above wedding packages:*

Sumptuous buffet or set menu  
Tables and chairs  
Standard white table linen – table clothes and napkins  
Glass ware, cutlery and crockery  
Cake table and knife  
In house background music  
Gift table  
Complimentary car parking  
Microphone system for speeches  
Staffing

*(Minimum of 50 people applies)*

### *Especially for the Bride and Groom*

- ① Your wedding night accommodation complimentary
- ① A complimentary bottle of méthode traditionnelle for the bride and groom
- ① Full breakfast for two the following morning in the Poolhouse Restaurant + bar
  - Late checkout of 1.00pm

## *Sample Set Menu*

### **To begin**

Traditional European style bread and dips

### **Entrée**

Carpaccio of venison with poached pear, blue cheese and a cress salad

Pan seared scallops with a salad of courgette, green beans and salsa Verdi

Wild mushroom risotto cake with rocket salad, truffle oil and shaved parmesan

### **Mains**

Beef eye fillet with rosemary and garlic mash, buttered baby carrots and red wine jus

Market fresh fish with pea and herb risotto, lemon oil and watercress

Roast lamb rump with potato and gruyere gratin, sauté green beans and thyme jus

Seasonal vegetables for the table

### **Desserts**

Dark chocolate torte with black cherry compote and vanilla mascarpone

Warm apple and cardamom tart tatin with vanilla bean ice cream

Kaffir lime and vanilla tart with passion fruit and mango sorbet

### **Cheese**

Selection of New Zealand cheeses with quince paste and dried fruit

## *Sample Buffet Menu*

### **Cold Selection**

Salad of Kalamata olives, green beans, cucumber and feta  
Tossed baby leafs and soft herbs with lemon vinaigrette  
Whole cooked prawns served with saffron aioli  
Steamed green lip mussels with lemongrass and coriander  
Sliced charcuterie selection with accompanying pickles and olives

### **Carvery**

Garlic and rosemary roasted beef sirloin with grain mustard  
Slow roasted leg of lamb with shallots  
Juniper and fennel crusted pork loin with caramelized pears

### **Hot selection**

Market fresh fish with a red pepper peri peri sauce  
Chicken thigh baked with tomato, cumin and rosemary sauce  
Braised lamb shanks with merlot and thyme

### **Accompaniments**

Traditional European style bread and dips  
Cardamom and bay scented jasmine rice  
Herb roasted Nadine potatoes  
Steamed seasonal greens

### **Desserts**

Chocolate cup filled with cointreau mousse and dark cherry compote  
Kaffir lime and vanilla tart  
Sliced seasonal fresh fruit  
Selection of New Zealand cheese

## *Canapé Selection*

\$3.00 per canapé minimum of 20 per item

### **COLD SELECTION**

Smoked salmon blini with dill crème fraiché

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Mini shrimp cocktail filo tarts (2 p/p)

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Vietnamese rice paper roll with shrimp, vegetable julienne,  
coriander and a sweet soy dip

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Crab cake with avocado, lime and lemongrass salsa

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Truffled rosti potato with venison carpaccio and wild mushroom

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Organic Clevedon Coast rock oyster with a lime, chili and ginger dressing

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Duck liver pate on crostini with cornichon

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Bruschetta with basil pesto, roasted red peppers and baby spinach

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Mini bagels with roast beef and horseradish crème

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Rare sesame tuna loin on crispy potato with salsa verde

### **HOT SELECTION**

Cajun spiced skewered chicken tenderloin with red pepper mayo

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Steamed prawn or pork dumplings with sweet soy

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Salt and pepper squid, flash fried with chili vinegar

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Savoury tartlette with blue cheese, caramelized onion and spiced pear

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Seared scallop with pickled cucumber, coriander and mango

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Filo parcel with mushroom and thyme duxelle, baby spinach and brie

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Tempura tiger prawn with mirin, pickled ginger and soy

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Teriyaki salmon fillet served with lemon wasabi mayo

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Skewered beef strip loin with hoi sin ginger dip

## *Beverage Packages*

Choose from one of our three beverage packages below, these packages run for three hours and are charged per guest. Additional hours will be charged for accordingly.

Alternatively we can provide a full beverage list for you to select from to be charged based on consumption. Should you wish to provide beverages of your own a per head corkage charge will apply.

### **Package One at \$29 per person**

#### **Wines**

Settlers Hill Chardonnay, Sauvignon Blanc, Merlot Cabernet

#### **Sparkling**

Lindauer Brut

#### **Beer**

Speight's, Mac's Gold

### **Package Two at \$38 per person**

#### **Wines**

Boundary Vineyards Sauvignon Blanc, Chardonnay, Pinot Noir

#### **Sparkling**

Lindauer Special Reserve

#### **Beer**

Mac's Gold, Stella Artois

### **Package Three at \$45 per person**

#### **Wines**

Stoneleigh Pinot, Sauvignon Blanc, Riesling

#### **Sparkling**

Deutz Marlborough Brut

#### **Beer**

Stella Artois, Steinlager Pure

\*All packages include selected soft drinks

- *Alternatively you may choose from a selection of beverages outlined in our full beverage list - Please contact us for further information.*



## *Accommodation*

Our variety of accommodation ranging from hotel rooms to self catering deluxe apartments, can cater for your wedding party whether small or large and is the perfect base for your family and wedding guests.

Tailored packages including special wedding accommodation rates are available.

We have 4 main accommodation options for you to choose from. Further information can be viewed on our website [www.oakridge.co.nz](http://www.oakridge.co.nz)

### **Standard Room**

It has king or twin beds, ensuite bathroom, tea & coffee making facilities, balcony, a small fridge and Sky TV

### **Superior Room**

It has a king or twin beds with ensuite bathroom, tea & coffee making facilities, a small fridge and Sky TV. Some rooms have spa baths.

### **Studio Suite**

A studio apartment with a queen bed, living area, ensuite bathroom, full kitchen, laundry, Sky TV and patio with outdoor setting.

### **One Bedroom Apartment**

For those wanting additional space the one bedroom apartment features a separate bedroom with king or twin beds, ensuite bathroom, a living area with queen sofa bed, a full kitchen, Sky TV and a balcony or patio with outdoor setting.

### **Two Bedroom Apartment**

Perfect for families or couples wanting to share. The two bedroom apartments incorporate two separate bedrooms both with en-suite bathrooms, the choice of king or twin beds, living area with optional sofa bed, full kitchen, laundry, Sky TV and patio or balcony with outdoor setting.