



Weddings at Hagley Oval Pavilion





Vbase are delighted that you are considering Hagley Oval for your upcoming wedding. This truly unique venue is nestled in the heart of Hagley Park, one of the most iconic locations in Christchurch.

Overlooking the oval through floor to ceiling glass, this modern, state of the art venue has spectacular views and a beautiful backdrop for your wedding day.

This special venue is an oasis in the heart of the city, enjoy as it is or feel free to add your personal touches to make it your own.

A Vbase wedding in the Hagley Oval Pavilion offers:

- Function Lounge accommodating up to 180 people for a sit down function or 260 people for a stand up event
- A park location in the centre of town
- Full day hire of the function lounge
- Dedicated Vbase Event Coordinator to organise all your wedding venue arrangements



Pricing

Function lounge fee \$1900

Venue hire includes:

- Exclusive hire of Function Lounge from 8am to midnight
- Round or rectangular tables and black function chairs
- Glassware, crockery and cutlery as required by the menu selections
- Floor plan set up to suit your requirements
- Crisp white linen tablecloths and napkins
- Cake table and knife
- Gift table
- Buffet tables if required
- Small Portable PA System suitable for speeches
- Staffing (as determined by Vbase)
- Dedicated Vbase Event Coordinator prior to your event and Operations staff throughout your event
- Free parking and Wi-fi

Additional charges

Charges are additional for the following:

- Dance floor
- Technical equipment as required



It's all about choice...

Menu packages

We have created our menu pack so you can choose from a pre set menu package, or customise your own menu from a large selection of individual items.

For a simple option choose one of our packages that have been put together from the most popular items. If you would like something a little more tailored please see our Selection Range listed after the packages.

Wedding suppliers

Contact us for suggestions of the perfect suppliers to complete your wedding vision.

The finer details

A 14 day pencil booking can be placed on your preferred date if requested, but to confirm your booking a 50% venue rental deposit is payable (this will be deducted from your final account). 30 days prior to your event 100% of all known charges is payable.

All prices are quoted in NZD and exclusive of GST.

If you would like to make further enquiries please contact Laura Dugan on 03 339 5428 or laura.dugan@vbase.co.nz



Canapés

These packages are based on one hour of catering for a minimum of 20 guests.

Canapé selection

FROM THE GARDEN

Organic butternut arancini with roast garlic cream
Vegetarian sushi selection by design

FROM THE COAST

Chilli salted calamari with miso mayonnaise
Akaroa smoked salmon blini with crème fraîche
and salmon pearls

LOCAL CHICKEN

Tempura chicken with prickly ash
and nahm jihm

FROM THE PLAINS

Roast on toast Canterbury beef en crouete
with potato aioli and pickled onions

20.50 per person

Boutique canapé selection

FROM THE PLAINS

Seared beef with goat cheese puree
and dehydrated olive
Pork and garlic chive sui mai with red nahm jihm

FROM THE COAST

Chilli salted calamari with miso mayonnaise
Akaroa smoked salmon blini with crème fraîche
and salmon pearls

LOCAL CHICKEN

Red chicken curry wonton with red nahm jihm
and spicy salt
Petit chicken burgers with peri peri mayonnaise

FROM THE GARDEN

Organic butternut arancini with roast garlic cream

28.50 per person

Luxe canapé selection

FROM THE PLAINS

Seared beef with goat cheese puree
and dehydrated olive
Angus beef tartare with quail egg,
brioche and cornichons

LOCAL CHICKEN

Peking duck pancake with pickled cucumber
and hoisin sauce
Petit chicken burgers with peri peri mayonnaise

FROM THE COAST

Poached tiger prawn with avocado mousse
and candied cherry tomato
Clevedon coast oysters with red nahm jihm,
crispy shallots and soft herbs

FROM THE GARDEN

Goats curd tart with grapefruit jelly
and fennel remoulade

31 .50 per person

Platter menus

For a more casual pre dinner experience or as an entrée, choose a platter.

The platters are priced per person and made to the required number of guests.

Minimum number of 40 guests apply.

Breads and dips platter

BREAD

Ciabatta and free form olive loaves

DIPS

Organic Hummus, Smoked capsicum and cashew nut, wild roquette and feta pesto, marinated olives

8.00 per person

Anti pasto platters

FROM THE GARDEN

Grilled zucchini, marinated capsicum, dolmades, hand selected olives, feta, and hummus

FROM THE PLAINS

Oregano and garlic marinated chicken, sugar cured ham, salami

BREAD

Ciabatta and free form olive loaves

15.00 per person

New Zealand produce platter

FROM THE GARDEN

Local marinated olives, roasted baby carrots, smoked yoghurt, grilled zucchini, hummus, Kapiti triple cream brie, Kikorangi blue with crackers

FROM THE Paddock

60C sous vide Canterbury beef with horseradish crème, sliced local triple smoked ham, blackball salami

FROM THE SEA

Cold smoked Akaroa salmon with blini, Clevedon coast oysters with red wine shallot vinegar

25.50 per person



Full menus

Three course dinner

TO THE TABLE

Artisan bread rolls with salted New Zealand butter

ENTRÉE

Prawn cocktail with confit prawns, avocado puree, heirloom tomato and tomato emulsion

MAIN

Local happy chicken breast with truffled pommes puree, soft herbs, aioli and jus gras

Alternating with

Canterbury beef porterhouse with rosti potatoes, sauce bordelaise, horseradish snow and soft herbs

SIDES

Steamed seasonal vegetables

Soft leaf salad with white balsamic vinegar

DESSERT

Dark chocolate tarte with honey comb, violets and chocolate soil

A selection of teas and freshly brewed good origin coffee

66.50 per person
Minimum 25 guests

Luxe dinner menu

TO THE TABLE

Artisan bread rolls with extra virgin olive oil and 10 year aged balsamic

ENTRÉE

Sous vide Canterbury lamb with goat curd puree, fava beans, baby leek and salsa verde

MAIN

Local beef fillet with pommes boulangere, wild mushrooms and beef jus

Alternating with

Sea run sustainable salmon fillet with agria rosti, local scallops and sauce verge

SIDES

Steamed seasonal vegetable

Soft leaf salad with white balsamic vinegar

DESSERT

Salted meringues with kiwi fruit salad and passion fruit crème

House made chocolate truffles

A selection of teas and freshly brewed good origin coffee

78.00 per person
Minimum 25 guests

Sharing style menu

TO THE TABLE

Artisan Bread

Pretzel rolls, free for olive loaf and rye with smoked butter and extra virgin olive oil

MAIN COURSE

Served sharing Style to tables

Akaroa Salmon with petit pois a la Française, radishes and pea tips

Sous vide Beef sirloin with onion jam, bacon, chimmichurri and watercress

Roast chicken breast with salsa verde, dehydrated olives, hazelnuts and tendrils

SIDES

Soft leaves with green beans, peas, radishes, cucumber, red onion and white balsamic dressing

Roasted gourmet potatoes with garlic, pink salt and chives

DESSERT

Wedding cake served to the table on platters

Dessert Petit Fours

Petit lemon meringue pies

Coconut and white chocolate truffles

60.00 per person
Minimum 25 guests



Traditional buffet dinner

Served with a selection of artisan bread.

SALADS

Cos, cucumber, cherry tomato, pickled radish and white balsamic salad

Greek salad tomatoes, red onion, feta, cucumber and olives

FROM THE SEA

Poached prawns with tomato emulsion, avocado and lemon cheeks

MAINS

Oven roasted chicken with salsa verde

Roasted Akaroa salmon fillet with sauce verge

Sous vide Canterbury beef with smoked local mushrooms and sugar cured bacon

SIDES

Roasted baby potatoes with garlic oil and chives

Orzo pasta with chilli, lemon, parsley, olives, capers and extra virgin olive oil

CONDIMENTS

Horseradish crème, garlic aioli, traditional mustard selection, pinot jus

DESSERT BUFFET

Chocolate and hazelnut torte

Lemon meringue pie

Black berry compote and crème chantilly

A selection of teas and freshly brewed good origin coffee

63.00 per person

Minimum 40 guests

Supper

Per item

| | |
|--|------|
| Mini beef and smoked cheddar burgers..... | 4.00 |
| Chicken and pistachio sausage rolls with green tomato relish..... | 3.50 |
| Mini lamb and rosemary pie | 3.50 |
| Butternut pumpkin arancini with garlic aioli..... | 3.50 |
| Kumara chips with roast garlic aioli | 4.00 |

Selection range

Canapes

We suggest five canapés per hour of service.

Please add two additional canapés from this menu per half hour.

| FROM THE GARDEN | PER ITEM |
|---|----------|
| Vegetarian sushi selection by design..... | 3.20 |
| Organic butternut arancini with roast garlic cream..... | 3.70 |
| Goats curd tart with grapefruit jelly and fennel remoulade..... | 4.80 |
| | |
| FROM THE COAST | |
| Chilli salted calamari with miso mayonnaise..... | 3.20 |
| Sustainable fish and green bean cake with red nahm jihm..... | 3.20 |
| Prawn and fennelremoulade tartlet..... | 4.20 |
| Akaroa smoked salmon blini with crème fraîche and salmon pearls..... | 4.20 |
| Poached tiger prawn with avocado mousse and candied cherry tomato..... | 5.30 |

| LOCAL CHICKEN | PER ITEM |
|---|----------|
| Tempura chicken with prickly ash and nahm jihm..... | 3.20 |
| Red chicken curry wonton with red nahm jihm and spicy salt..... | 3.70 |
| Petit chicken burgers with peri peri mayonnaise..... | 5.30 |
| Peking duck pancake with pickled cucumber and hoi sin sauce..... | 5.30 |
| | |
| FROM THE PLAINS | |
| Roast on toast – Canterbury beef en croute with potato aioli and pickled onions..... | 3.20 |
| Seared beef with goat cheese puree and dehydrated olive..... | 4.20 |
| Pork and garlic chive sui mai with red nahm jihm..... | 4.20 |
| Angus beef tartare with quails egg, brioche and cornichons..... | 5.30 |



Other choices

| Sandwiches point | Per item | Bowl menu | Per item |
|--|----------|--|----------|
| 2 point per 'item' | | These are more substantial pre dinner catering options, served in small bowls. They can also be paired with food bars or canapés for a cocktail style reception. | |
| Traditional cucumber sandwich with a hint of lemon zest, olive oil, and pink sea salt..... | 4.20 | Beer battered sustainable snapper with fries, rough cut tartare, and lemon wedge..... | 9.00 |
| Watercress tea sandwich with goat cheese and cracked pepper..... | 4.20 | Soy cured salmon with green mango, green chilli bavoise, nahm jihm and lychee | 11.00 |
| Smoked salmon with cream cheese, capers and red onion | 4.20 | Chicken wafu salad with tofu dressing and spring onion oil | 8.00 |
| | | Pumpkin risotto with feta and toasted pumpkin seeds..... | 7.00 |
| | | Chinese style duck salad with baby ginger, spring onions, coriander and mottled soy..... | 11.00 |
| | | Miso cured chicken with soba noodles and dashi broth..... | 8.00 |
| | | Beef carpaccio salad with wild roquette, shaved parmesan, toasted pine nuts and white balsamic..... | 9.00 |



Dinner menu

The base package for dinner mains is \$6.50 per person. This includes artisan bread rolls, local butter, side bowls of steamed seasonal vegetables and soft leaf salad with white balsamic vinegar. This base package must be included with all plated mains.

| AMUSE COLD SET TO THE TABLE | PER PERSON | ENTRÉE | PER PERSON | MAIN | PER PERSON |
|---|------------|---|------------|--|------------|
| Clevedon Coast oyster with red nahm jihm and green mango salad | 8.50 | BBQ lamb fattoush with green olives, cherry tomatoes, soft herbs and smoked yoghurt | 19.00 | Free range happy chicken breast with truffled pommes puree, soft herbs, aioli and jus gras | 25.50 |
| Smoked salmon tartare with sauce gibbiche and toasted brioche | 8.50 | Smoked venison loin with petit potato salad and truffle aioli | 21.00 | Canterbury lamb rump with butternut pumpkin risotto and salsa verde | 28.50 |
| Beef tataki with yuzu soy gel, spring onions and sushi rice | 8.50 | Tea smoked chicken with quinoa, spring onion, mascarpone and preserved lemon dressing | 19.00 | Canterbury beef porterhouse with rosti potatoes, sauce bordelaise and soft herbs | 29.50 |
| Duck parfait with sauternes jelly and whole grain bread | 8.50 | Peking duck salad with baby ginger, soft herbs and soya sesame dressing | 20.00 | Beef fillet with pommes boulangere, wild mushrooms and beef jus | 32.50 |
| | | Smoked salmon with blini, citrus salad, crème fraîche and salmon pearls | 21.00 | Akaroa salmon petit pois la Française with rosti potato | 28.50 |
| | | Prawn cocktail with confit prawns, avocado puree, heirloom tomato and tomato emulsion | 21.00 | Sustainable white fish with prawn and pancetta bubble and squeak and a pearl beurre blanc | 30.00 |
| | | Tarte fine with white onion puree, zucchini ribbons, cherry tomatoes, goat cheese and dehydrated olives | 17.00 | Organic butternut pumpkin risotto with goat cheese beigne tand pecorino romano | 21.00 |

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| DESSERT | PER PERSON |
|---|------------|
| Classic lemon tart with mascarpone, dehydrated raspberry and local flowers..... | 15.00 |
| Salted meringues with kiwi fruit salad and passionfruit crème..... | 15.00 |
| Dark chocolate tarte with honey comb, and chocolate soil..... | 13.00 |
| Organic coffee tiramisu with pistachio biscotti..... | 13.00 |

| CHEESE BOARD | PER PERSON |
|--|------------|
| Puhoi Valley blue and triple cream brie served with dehydrated pear, quince paste, fig and walnut loaf and water crackers..... | 9.50 |

| ADDITIONAL OPTIONS | PER PERSON |
|---|------------|
| Alternate drop (entrée, main or dessert)..... | 4.00 |
| Choice entree..... | 4.00 |
| Choice main..... | 8.00 |
| Choice dessert..... | 4.00 |

| DESSERT CANAPÉS | PER PERSON |
|------------------------------------|------------|
| House made chocolate truffles..... | 3.20 |
| Lemon meringue pie..... | 4.20 |
| Passion fruit and mango tart..... | 4.20 |
| Classic chocolate tart..... | 4.20 |
| Assorted cup cakes..... | 4.80 |

| WEDDING CAKES | PER PERSON |
|---|------------|
| Wedding cake cut and served to the table on platters or as a pass around canapé option..... | 2.00 |
| Wedding cake cut and plated, served with blackberry compote and crème chantilly..... | 5.00 |



Food bars

Minimum number of 50 guests.

Oyster bar

A selection of local oysters freshly shucked onto ice
Condiments – red wine shallot vinegar, nam jim, soy
sesame, fennel salt, chilli salt, lemons and limes

17.00 per person

Local produce table

A selection of local produce will be presented as a large
antipasto style station

Prosciutto, local cured olives, local olive oil,
hanmer truffle aioli, grissini

Selection of new zealand cheeses
with quince paste, pickles and lavosh bread

A selection of local vegetables served raw,
pickled and cooked with smoked yoghurt and aioli

Artisan bread selection

21 .00 per person

Smoked Akaroa salmon blini bar

Freshly made blini with sliced smoked salmon
and traditional condiments

Condiments will include crème fraîche,
smoked salmon roe, sauce gribiche

19.00 per person

Glossary

Arancini Fried rice balls coated with breadcrumbs

Beignet A small piece of seafood, vegetables or goats cheese covered in batter then deep fried

Beurre blanc Butter and wine sauce

Blini A small pancake made with yeast and buckwheat flour

Boulangere Sliced oven baked potatoes with rosemary

Chat Baby potatoes

Chevre Goats milk cheese

Colcannon Traditional Irish dish consisting of mashed potatoes mixed with kale or cabbage

Cornichons Small pickled cucumbers or gherkins

Crème Fraiche Soured cream containing about 28% butterfat

Empanada Latin American pastries filled with either seafood, meat, cheese or vegetables.

Fattoush Bread salad made from toasted or fried pieces of pita bread combined with mixed greens and other vegetables

Fine Delicate

Fricassee Meat or chicken pieces in thick white sauce

Grana Hard Mature cheese from Italy

Griottine A type of Morello cherry steeped in liqueur

Grissini Pencil sized sticks of crisp, dry bread

Jus gras Lightly reduced stock

Labne Greek Yogurt which has been strained in a cloth to remove the whey

Lardons Small pieces of fat used to add a rich salty flavor to foods.

Mushrooms a la Grecque Cooked with vinegar, olive oil, coriander and other seasonings then allowed to marinate and served cool

Nahn jhm Thai dipping sauce. Combination of Thai fish sauce, lime juice, palm sugar, chilies, garlic and coriander

Pecorino Italian sheep's cheese

Pedro ximineza Name of a white grape variety grown in certain parts of Spain and used in sherry

Pois a la Francoise's Onions, bacon, lettuce and fresh peas cooked in butter

Pommes Potatoes

Remoulade Cold sauce made with mayonnaise and herbs, chopped pickles, capers, mustard, parsley

Romano Sharp tasting Italian cheese similar to Parmesan

Sauternes French sweet wine

Sous vide Food cooked in sealed airtight plastic bags in a water bath for a long time

Sui mai Chinese dumplings

Vierge French sauce made from olive oil, lemon juice, chopped tomato and basil

Vichyssoise Thick soup of pureed leeks, onions, potatoes, cream and chicken stock

Wafu Japanese vinaigrette Wambok Chinese cabbage
Yuzu Japanese citrus fruit