Weddings at Local at Riccarton House

2020-2021

Welcome

Congratulations & thank you for considering Local. at Riccarton House and Bush for your wedding.

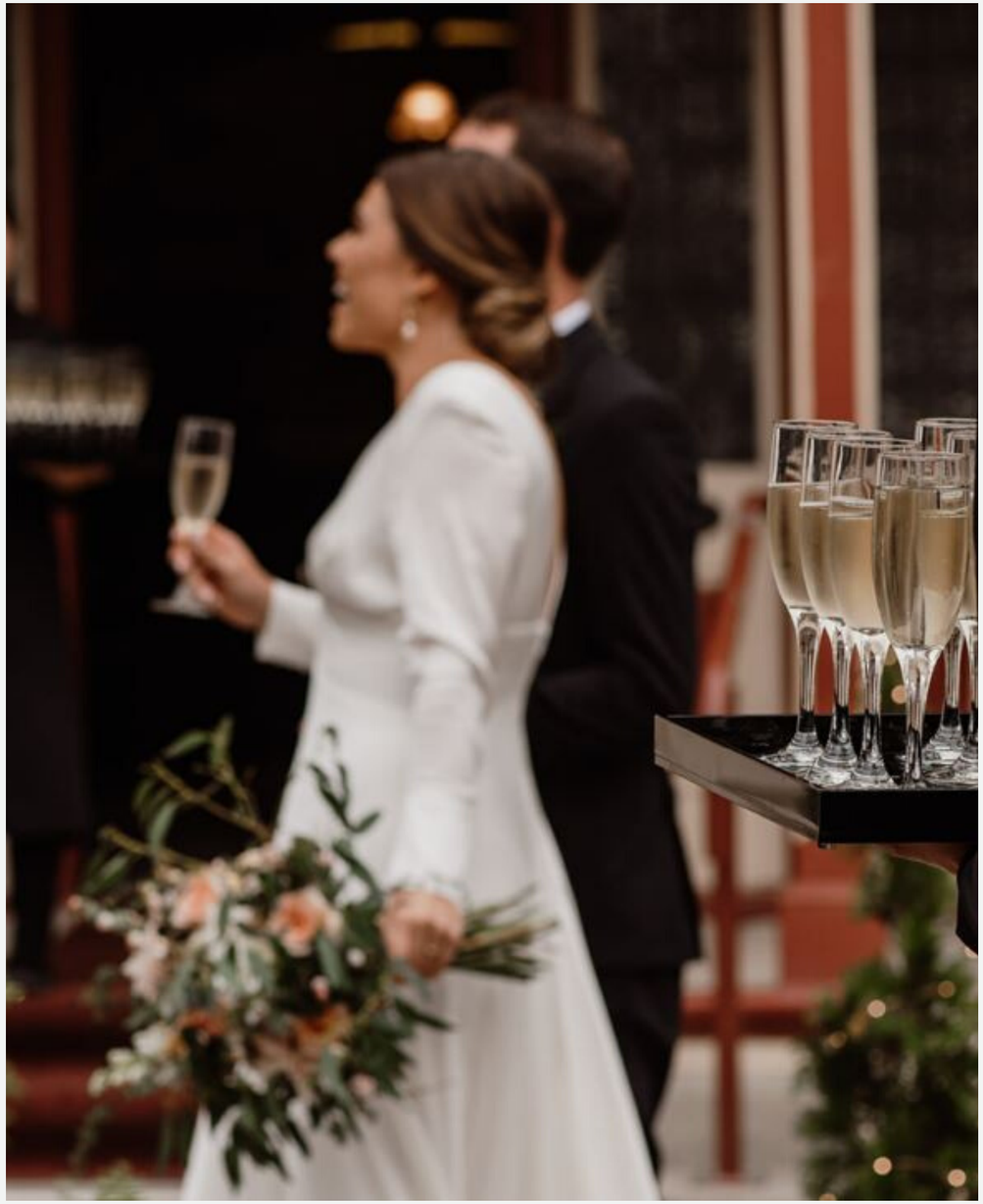
Local. at Riccarton House offers a beautiful feel and unique atmosphere for your special day. Set in central Christchurch, the homestead offers a warm & intimate haven for your friends & family to enjoy a memorable day.

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 & 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 of up to 70 guests or 150 for a standing style wedding

We also have our stunning Marquee Lawn available for larger weddings.



Menus & Beverages

Our menus are created seasonally with our Head Chef, Sam Marchant.

Taking inspiration from the Christchurch Farmers' Market which was founded by Local. in 2005, free- range meats, organic vegetables, local seafood, bountiful fruit are all sourced from local farmers and growers.

Fresh herbs and selected vegetables are harvested from the onsite planter boxes.

We offer many different dining options; our menus are changed seasonally & our chefs love creating bespoke menus to reflect your individual tastes.

We are a fully licenced venue & have a strong focus on offering local, North Canterbury wines as well as a wide selection of local craft beers, spirits and soft drinks.

We also offer a BYO service for those who would prefer to source their own wine & beer.

Sample Plated Menu

Canapes

Glazed pork belly, apple puree & crackling
Tuna tartare, nori crisp, wasabi
Leek & smoked mozzarella arancini

Artisan breads to start

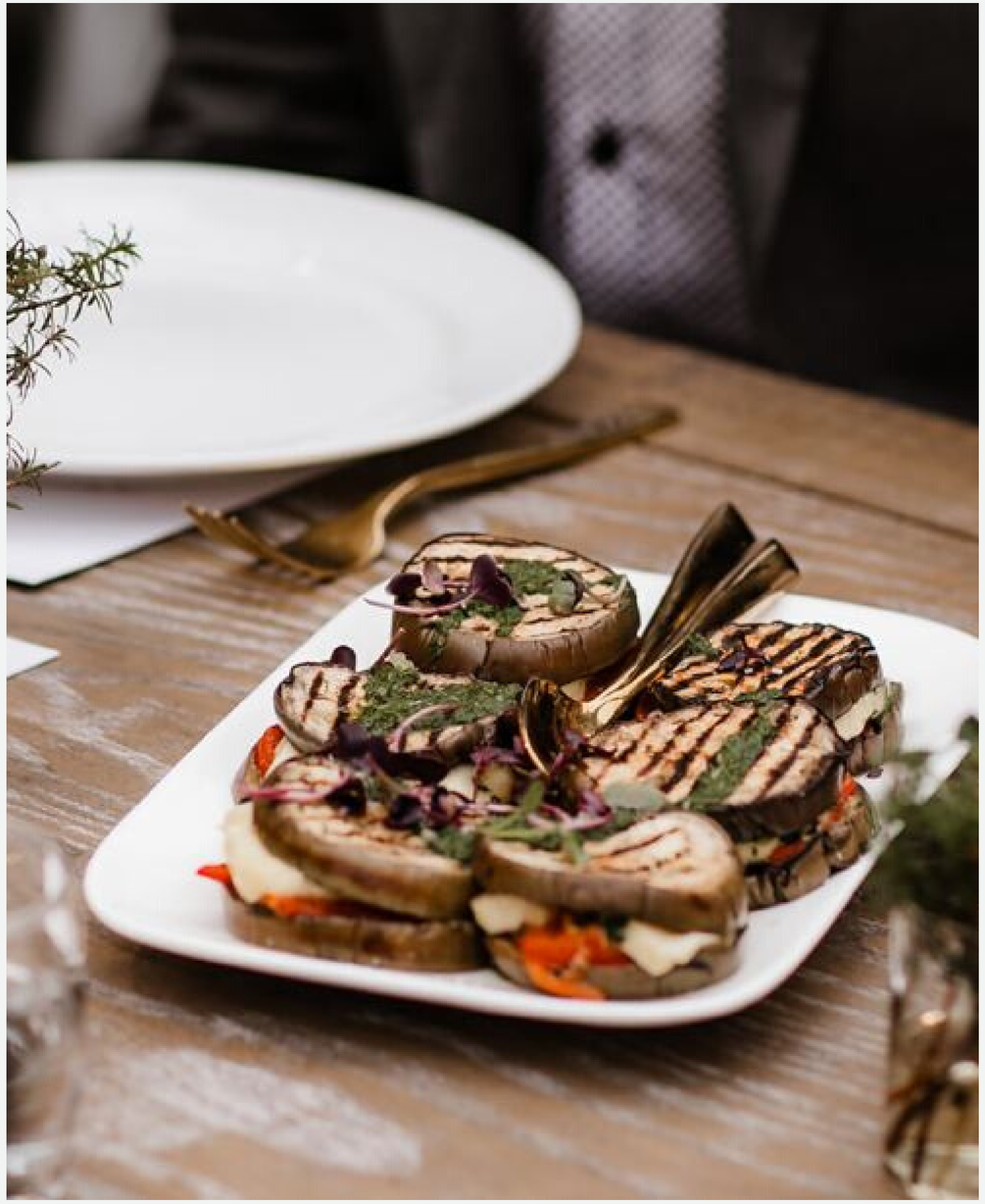
First Course
Parmesan & cauliflower croquettes with herb crème fraiche
or
Provençale seafood in a saffron cream with summer tomatoes

Main Course
200gm beef fillet with summer tomato sauce
vierge, Montpellier butter & jus
or
Akaroa salmon on a fennel & fresh herb salad with lemon
aioli & a caper raisin salsa

Shared sides of market vegetables or salad

Dessert
Dark chocolate & coconut tart with hazelnut praline,
vanilla mascarpone & raspberry crumbs
or
Lemon set cream with elderflower gel, crème fraiche,
crushed meringue & mandarin crumbs

Tea selection & freshly brewed organic filter coffee



Sample Sharing Menu

Canapes

Bulgogi braised beef short rib croquette
Miso glazed salmon skewers
Whipped goats curd, spring pea & ricotta tart with olive salt

To start
Shared antipasti boards with Poaka salami, mushroom arancini,
whipped goats' cheese, roasted capsicum hummus, grissini & artisan breads

Main course
Braised beef brisket, café de Paris butter, blistered cherry tomato salsa, jus

Rocket & herb salad, good parmesan & toasted walnuts

Akaroa salmon with a caper raisin salsa

Farmers market organic mixed salad, spring peas &lemon dressing

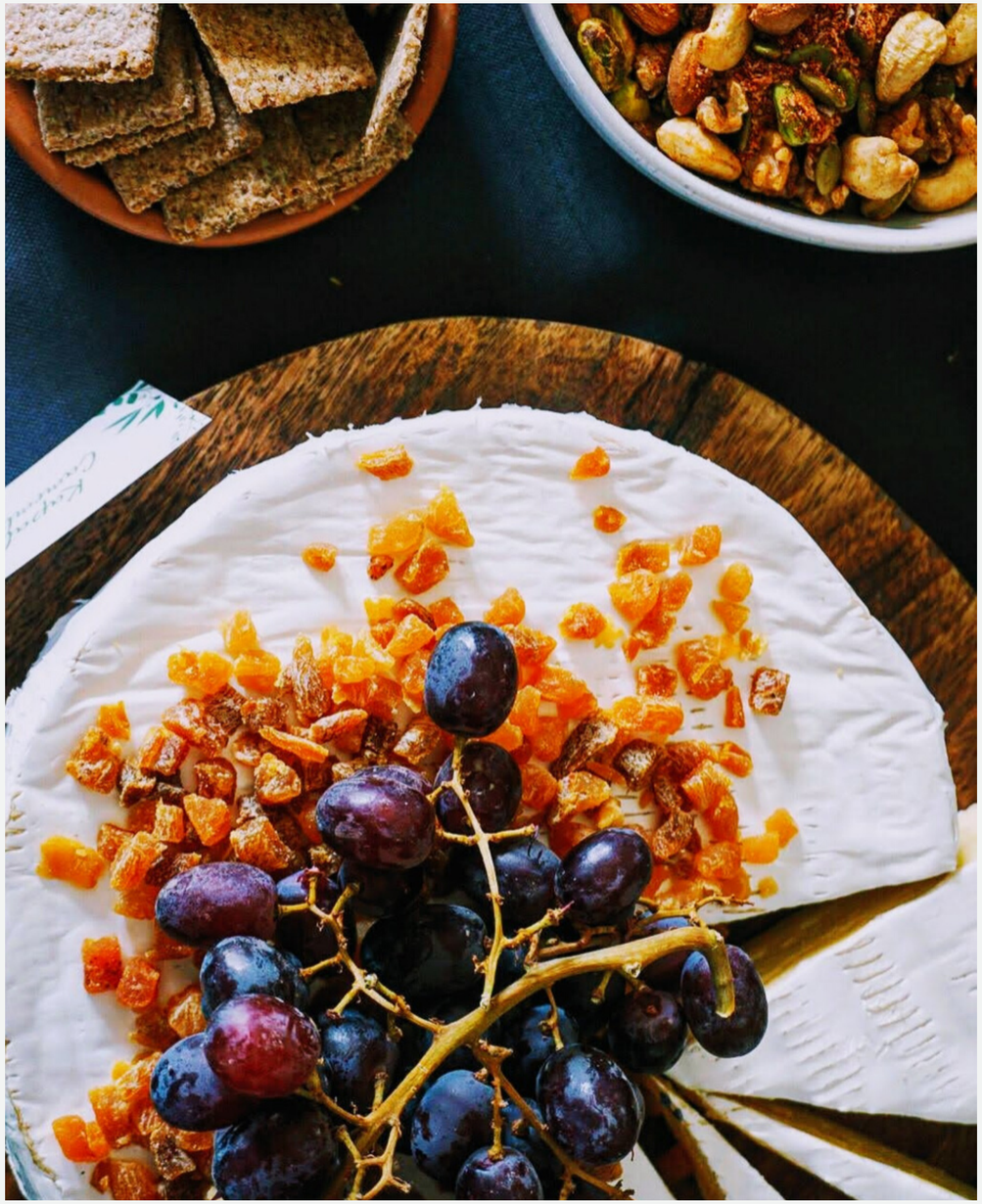
New potatoes with sea salt, fresh herbs & butter

Dessert canapes

Utopia Icecreams

Dark chocolate, raspberry & coconut tarts, raspberry crumbs & edible gold

Tea selection &freshly brewed organic filter coffee



Sample Standing Menu

Canapes
Ricotta, fresh mint & lemon ricotta tart
Prosciutto, bocconcini & basil
Beetroot & goats curd macarons
Chicken, celery & almond finger sandwiches with a green goddess dressing
Hot smoked salmon with sweet dill mustard
Fresh whitebait patties

Supper bowls
Braised beef cheek ragout with truffle mash & gremolata salsa verde
Panko crumbed market fish with hand cut Agria chips, lemon cheeks & sea salt

Dessert
Affogatos with amaretto & biscotti

Fromagerie Supper Station
Selection of NZ cheeses including Windsor blue, camembert & good cheddar
Toasted lavosh, oatcakes & water crackers
Pots of seasonal fruit relishes & chutneys
Seasonal fruit

Venue Pricing

For receptions starting from 5.00pm- $2,650.00 inclusive of GST

- A full consultation to plan your catering & tailor your wedding

- Use of the house furniture, including dining tables & chairs

- White table linen and napkins, glassware, cutlery & china

- On the day event manager, waiting & bar staff as required

- Licensed bar until 11.00pm (extension available on application)

-Printed dinner menus

Add on the ceremony package- $270.00 inclusive of GST
(only available in conjunction with a reception package)

- Exclusive use of your choice of ceremony site from 3.00pm

- Use of the Bridal room for hair & makeup and photos from 11.00am on the day

-28 heritage chairs for your guests during the ceremony

-A registration table & chair

- Picnic hamper including a bottle of New Zealand sparkling wine for the bridal party during photos

Looking for something a little different?

At Local at Riccarton House, we love putting together bespoke wedding packages for your special day. Some different ideas for celebrating include;

- **Winter weddings-** Intimate gatherings with the warmth of the 3 open fire places & ceremonies by candlelight.
- **Smaller gatherings-** Our Fine Dining Room seats up to 24 guests over one long table, making it the perfect space to create your dream table in a more intimate setting.
- **More relaxed occasions-** Love brunch? Why not get married in the morning & treat guests to a brunch of smashed avocado and mimosas.
- **Alfresco dining-** Make the most of the stunning grounds of Riccarton House and Bush & dine outside surrounded by the gardens & native bush.

Recommended Suppliers

It is the little extra touches that really make your wedding day.

We are pleased to work with a range of creative suppliers & are more than happy to recommend businesses. Here are just a small selection of those we work with and highly recommend.

Florists
Mrs. Bottomleys
Bunch Floral
Flower Head
Jenny Burtt
Cressy & Charmed

Furniture
Long Acre Event Hire
In-Tents Events
Hayley and Co
Truly Yours

Music
Santiago Samonta
Lee Martin
The Eastern
Tina & The Turners

Contact Us

Thank you for your interest in holding your wedding here at Local at Riccarton House. We would love the opportunity to meet for a coffee and show you through the house & find out about exactly what you want for you perfect day.

We look forward to hearing from you.

Hannah, Lauren and the Local team

Email- weddings@localatriccartonhouse.co.nz
Phone- 03 348 6190

Local
RICCARTON HOUSE