

Your guide to the  
perfect moment



Peppers Clearwater Resort  
WEDDING KIT

**PEPPERS**  
CLEARWATER RESORT  
CHRISTCHURCH



## Peppers Clearwater Resort

Christchurch , NZ

Congratulations on your engagement and thank you for considering Peppers Clearwater Resort for your special wedding celebration.

Overlooking a magnificent freshwater lake amidst 465 acres of manicured gardens, Peppers Clearwater Resort provides a magical setting, catering for intimate weddings through to lavish affairs for up to 140 guests.

With a tree lined avenue leading to the resort, an abundance of lakes, trees and stone courtyards and the reception room built over trout filled lakes, your choices for ceremony and reception venues are endless.

You and your guests will indulge in sensational culinary delights prepared by the talented team at the on-site award-winning The Lakes Restaurant, accompanied by a wine list featuring renowned award-winning New Zealand wines.

As a special treat, if you book your reception for 80 or more guests you will receive one night complimentary accommodation in a suite including breakfast.

Our aim is to assist you in making your day a very special one for you and your guests, hence we offer a complete coordination service of everything from celebrants and photographers to florists and entertainers. Please contact our events co-ordinator if you would like to discuss your wedding day options.

Best wishes,

The team at Peppers Clearwater Resort.





## Wedding venues

From an intimate gathering to a grand celebration with up to 140 guests, Peppers Clearwater Resort provides a unique variety of settings, both indoor and outdoor, for your wedding day.

You may wish to make a grand entrance down the tree lined avenue to the resort, exchange vows in the resort's beautiful landscaped gardens, surrounded by rolling greens, numerous lakes and streams and have your wedding photos taken beside the lakes, under the trees or in the stone courtyards. The Kaikainui Room is our prime venue, built over lakes and featuring floor to ceiling windows bathing the area in natural light.

### Room hire

**Kaikainui room hire** - \$2,500

**Kaikainui and Lakes Restaurant** - \$3,900

**Members Library** - \$1,500

### Included in room hire:

- Boxed clothed bridal and cake table with skirting
- Napkins, linen, cutlery and cake knife
- Food and beverage attendants
- Room sound system

### Wedding ceremony lawn hire

- Signing table
- 40 white chairs

Portable Sound System for Wedding Ceremony Lawn can be hired for an additional \$500.00

### Optional inclusions:

- 4 complimentary golf carts for wedding photos



DF= Dairy Free GF = Gluten Free GFA =Gluten Free Alternative VE= Vegan

## Canapés Menu

Delight your guests with a range of canapés from \$4 per option, per person.

### WARM OPTIONS

- Lamb kofta balls with harissa and aioli GF/DF
- Onion bhajis, with mango jam GF/VE
- Crumbed prawns, with Japanese mayo and wakame DF
- Seared scallops, with namjim dressing GF/DF
- Hoisin pork belly, with crispy shallots and spring onion GF/DF
- Goats cheese profiteroles with savoury choux pastry, filled with a creamy goats cheese mousse, dusted with beetroot powder.
- Hot smoked salmon and caper tartlet with dill aioli
- Mushroom and black truffle arancini, with garlic aioli GF

### COLD OPTIONS

- Seared salmon tataki, with wasabi mayo rice, wine vinegar and sesame seeds GF/DF
- Prosciutto, melon and bocconcini skewers GF
- Watermelon mint and feta GF
- Cajun dusted chicken with smashed avocado on a crispy tortilla DF/GFA
- Poached pear salsa with a blue cheese mousse walnut cake GF
- Seared beef and black pepper aioli en croute





All dietary requirements can be catered for on request.

## Course Options

Minimum number of 15 guests.

### OPTION 1

\$55 per person

No choice, all guests receive the same dish.

Select one entrée and one main  
or one main and one dessert

### OPTION 2

\$65 per person

Two choices

Select two entrée and two main  
or two main and two dessert

### OPTION 3

\$75 per person

Three choices

Select three entrée and three main  
or three main and three dessert

### OPTION 4

\$72 per person

No choice, all guests receive the same dish.

Select one entrée, one main and one dessert

### OPTION 5

\$75 per person

Two choices

Select two entrée, two main and two dessert

### OPTION 6

\$85 per person

Three choices

Select three entrée, three main and three dessert



Dietary requirements can be catered for on request.

## Entrée

Please select from the following:

Duck liver parfait with sour cherry jam, pistachio crumble and toasted brioche

Poached prawn salad, mixed with crème fraiche, crispy prosciutto, rocket leaves, pesto and cherry tomato GF

Smoked salmon, beetroot relish, fennel and apple salad with a watercress emulsion GF/DF

Smoked chicken, avocado and tomato salsa with lime and coriander dressing GF/DF

Panzanella salad with crumbled goat's cheese, ripe tomatoes, basil, red onion, capers, cucumber, garlic croutons and a sherry vinegar dressing VEG

Pinot noir cured venison, cacao nibs, truffle oil, rocket leaves and parmesan GF



Dietary requirements can be catered for on request.

## Main

Please select from the following:

Beef fillet with a caramelised onion and cheddar potato royal, smoked bacon jus, wholegrain mustard and crispy leeks GF

Chicken stuffed with a mushroom and black truffle farce, wrapped in bacon, served with gratin potato, Chablis cream sauce and a zucchini salad GF

Miso baked salmon with pickled cucumber and edamame bean salad. Served with a ginger and sesame rice cake and tempura prawns DF

Prosciutto wrapped market fish, pea puree, potato croquettes and sauce gribiche DF

Grilled pork loin, crispy potato rosti, fig and pear chutney, cider cream sauce and crispy crackle GF

Lamb rump, roast capsicum puree, grilled eggplant and sundried tomato salsa with a warm couscous and feta salad

Baked goat's cheese and red pepper tart with a rocket leaf and pine nut salad VEG

Beetroot and black bean cake with a ratatouille of vegetables, grilled halloumi, rocket leaves and pesto GF VEG (vegan option of tofu)





Dietary requirements can be catered for on request.

## Dessert

Please choose from the following:

Dutch apple and salted caramel crumble tart, with vanilla ice cream

Sticky date pudding with a brandy snap and gingernut ice cream

Tiramisu

Portuguese mango custard tart with coconut and blackcurrant gelato

Raspberry panna cotta with a white chocolate ganache and crumbled macadamia nuts GF

Cheese board for one with house relish, dried fruits, honey walnuts grapes and crackers





## Wedding packages

Our resort has a large variety of accommodation for you and your guests and we can assist you in designing a package that suits your needs. Peppers Clearwater Resort's elegant and modern lakeside apartments welcome privacy, relaxation and refined entertaining. All the rooms, suites and villas are built with a contemporary boathouse design, with the spacious Two Bedroom Terrace Apartments boasting a cosy fireplace. Our accommodation offers marvellous lake and fairway views.

# Peppers Clearwater Resort

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