



EICHARDT'S
PRIVATE HOTEL

WEDDINGS & ELOPEMENTS



ABOUT

Eichardt's Private Hotel, The Spire Hotel, The Grille, No5 Church Lane and Pacific Jemm are The Imperium Group's luxury collection of accommodation and dining in Queenstown. Enjoying premier locations and a reputation for five-star service, the collection is the ideal multi-venue function and event space in Queenstown.

THE LOCATION

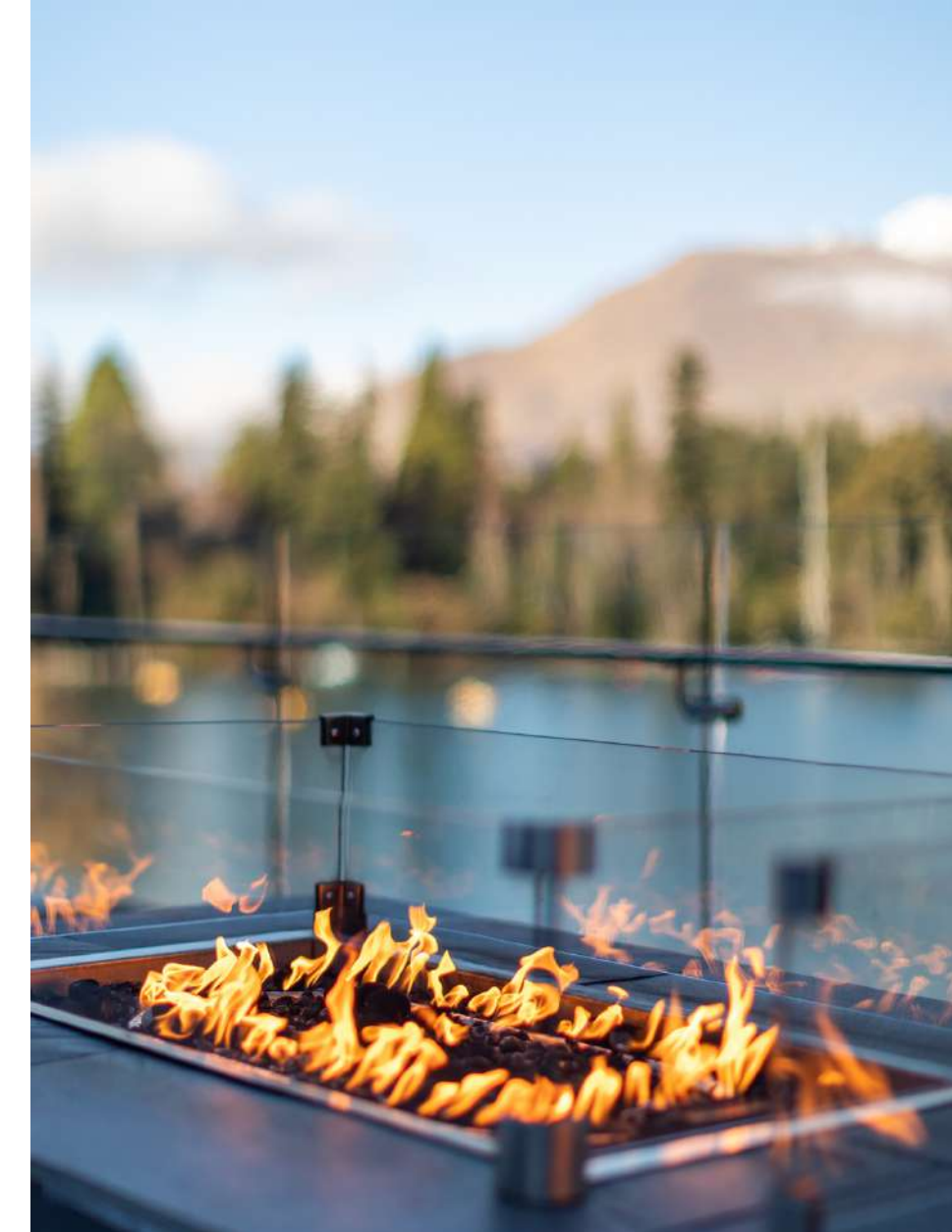
With a breathtaking backdrop, elegant decor, five-star service and the convenience of a central location in the heart of the city, Eichardt's Private Hotel is the dream wedding location.

For Australians, a short three hour flight transports you to a location that feels worlds away, with ease of planning logistics close to home. For those who dream of a wedding in a far flung location, Queenstown's inimitable beauty and otherworldly surrounds make for one of the most unique celebrations and honeymoon adventures, well worth the travel.

“ We can't thank the team at Eichardt's enough for delivering the wedding of our dreams”

ANN + MICHAEL





THE PENTHOUSE

THE CEREMONY

The Penthouse is the ultimate offering of luxury and sophistication. Overlooking Lake Wakatipu, with uninterrupted views extending to the mountains, the Penthouse terrace is the ideal location for a private wedding ceremony for up to 40 guests inside or outside.

Our wedding package includes ceremony chair hire, a champagne toast and 'trust the chef' canapés. Complete your celebration with a night's accommodation in the Penthouse suite, and experience pure indulgence in Queenstown's most exclusive venue.

40 SEATED | 40 STANDING

THE RECEPTION

Continue the celebration in The Penthouse for a more relaxed standing reception for up to 40 guests, or move the party down to The Grille which offers more space for a larger event of up to 150 people.

For those staying with us at Eichardt's Private Hotel, you can join us in The Parlour for an intimate and romantic meal with your closest friends and family.

Menu Options

- Canapés
- Alfresco Dining
- Sharing Menu



EICHARDT'S GRILLE

THE RECEPTION

From small to large formal receptions, The Grille can perfectly cater to all types of celebration. Complete with space for live music and dancing, watch the sun set over

If your celebration does include live entertainment two Lake View suites must be reserved, allowing you to immerse yourself in the full Eichardt's experience.

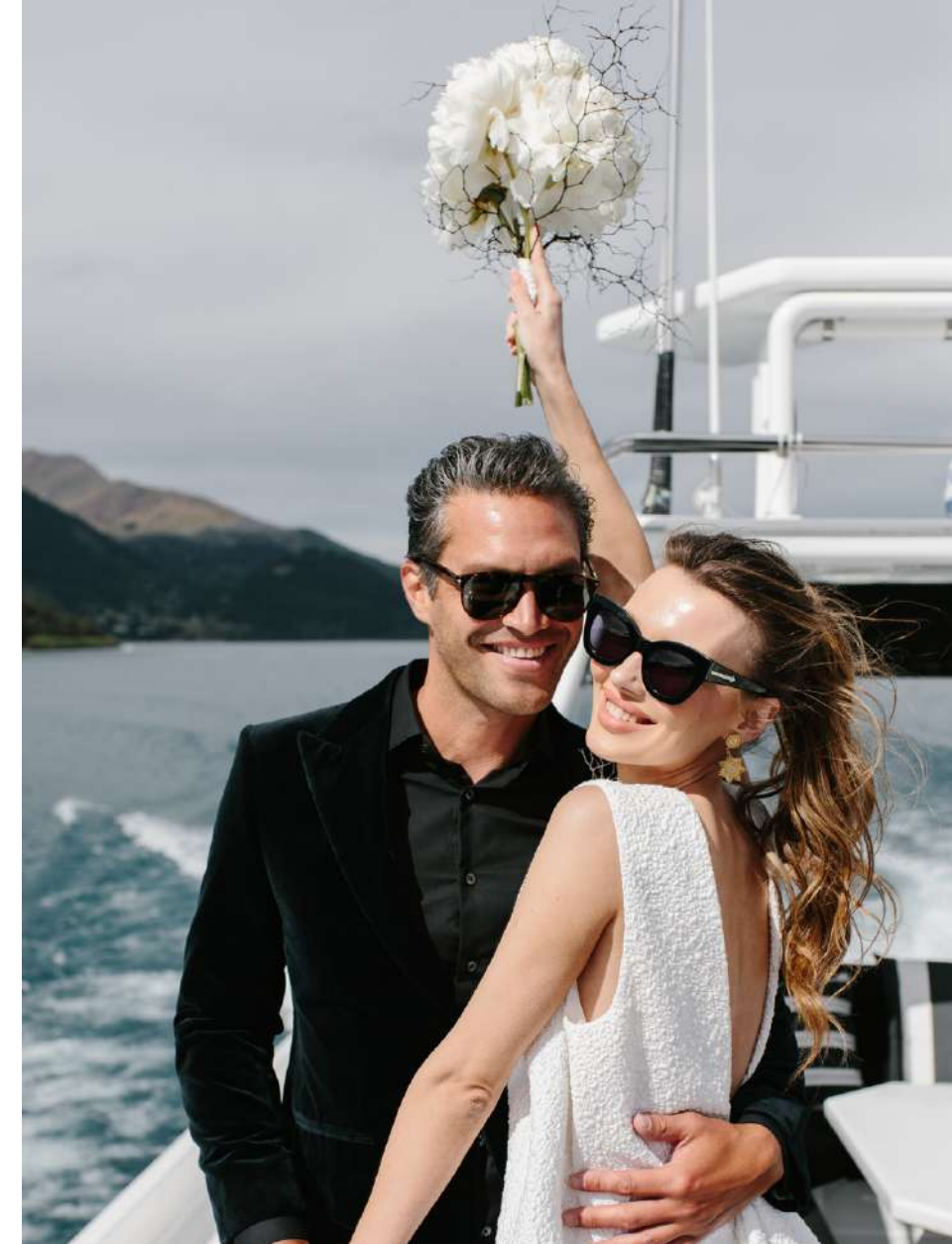
120 SEATED | 150 STANDING

For a more intimate setting, dine with up to 12 guests in our private dining room. Encased in vintages from across Central Otago, the space is the perfect location to enjoy a meal with those closest to you and reflect on your special day.

12 SEATED

Menu Options

- Canapés
- Choice Menu
- Sharing Menus



PACIFIC JEMM

THE CEREMONY

Standing at 80ft long, the Pacific Jemm offers a truly unique space, coupled with the freedom to host a private ceremony in complete tranquility without the need to travel long distances. Whether you opt for an onboard service, with the lake as your backdrop or an intimate, wild island ceremony, the Pacific Jemm is a stand out venue, and pre or post wedding activity.

20 STANDING

THE RECEPTION

A private charter aboard Pacific Jemm is the perfect option for a reception, pre or post wedding celebration, providing breathtaking views of the lake and mountains with bespoke charters catered to your group.

8 SEATED | 28 STANDING

Menu Options

- Canapés
- 'Trust The Chef' Set Menu
- Gourmet BBQ

WWW.PACIFICJEMM.COM



THE PARLOUR

THE CEREMONY

The Parlour is the pinnacle of elegance, enhanced by its stunning location in the heritage wing of the hotel, with balcony views over Lake Wakatipu. Stylish and inviting, it's the perfect location for an intimate ceremony in front of the fireplace.

As a private guest lounge, this space offers an exclusive wedding venue for those who have reserved two suites at Eichardt's Private Hotel

12 SEATED | 12 STANDING

THE RECEPTION

For a warm, private reception our The Parlour is the perfect location. Dine together in front of the fireplace and celebrate with champagne on the balcony afterwards.

24 SEATED | 30 STANDING

Menu Options

- Canapés
- Heritage Menu
- Custom Menus Available

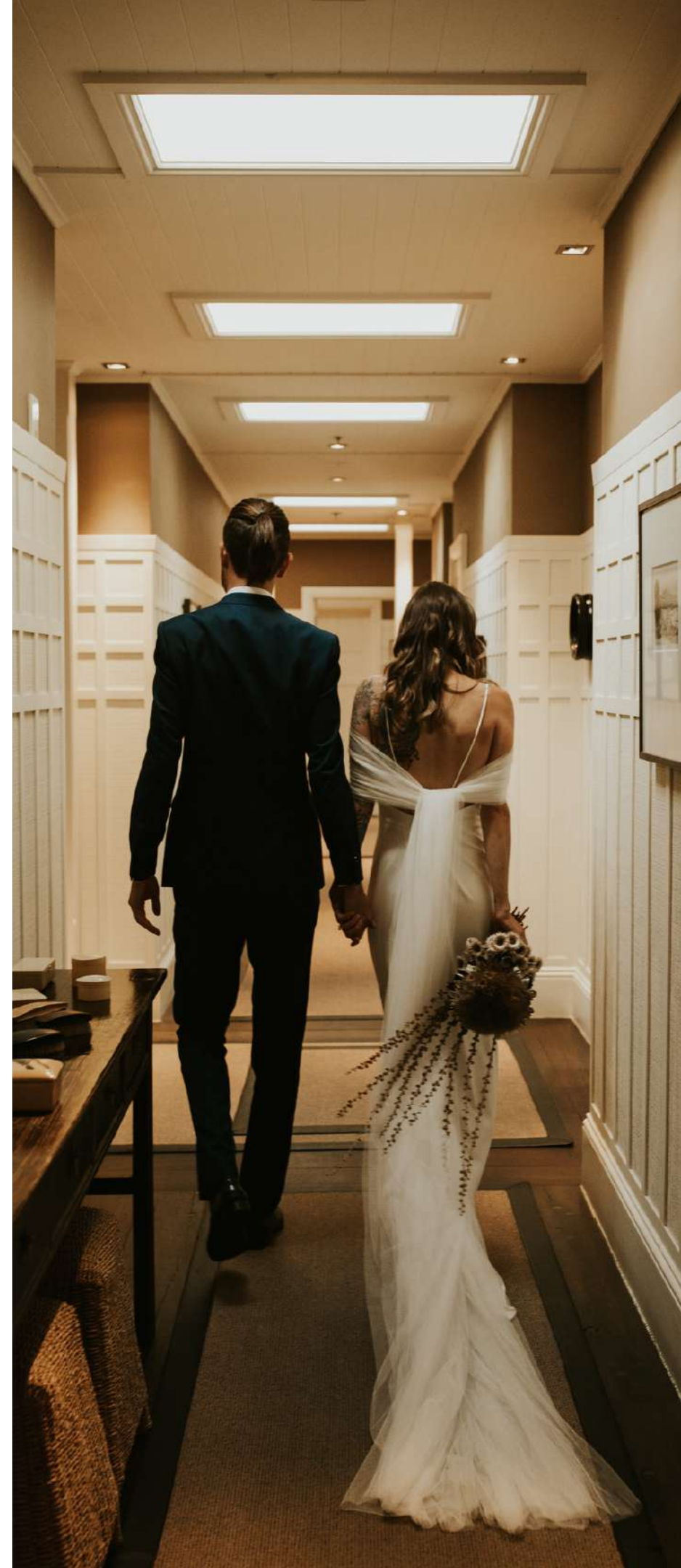
EICHARDT'S PRIVATE HOTEL

Eichardt's Private Hotel has been a prominent establishment in the city for over 150 years, born from the gold rush period that began in 1862. Boasting a rich and vibrant history, much of the hotel's heritage has been preserved and Eichardt's stands today as a pinnacle of contemporary luxury accommodation.

Eichardt's offers a collection of seven luxurious Suites, four comfortably appointed Apartments, a three-bedroom villa, The Residence, and Queenstown's most premier accommodation, The Penthouse, all situated in premium lakefront positions in the heart of Queenstown.

PROPERTY FEATURES

- Complimentary Wi-Fi
- Valet Parking
- Guest Lounge
- On-site Spa
- On-site restaurant & bar
- Private meeting spaces
- Group bookings
- Hotel buyouts
- Interconnecting rooms
- Private Airport Transfers
- 24-hour reception
- Concierge service





SAMPLE CANAPÉS

VEGETARIAN

Blue cheese mousse profiterole, Riesling jelly

Mushroom pâté, sesame lavosh, pickled mushroom

Smoked kumara beignets, goat cheese

Caramelised onion bhajis, pomegranate molasses

SEAFOOD

Seasonal oysters, lemon & garlic dressing (+\$5pp)

Smoked salmon tartare & savoury smoked cheesecake cones

Queen scallops, seasonal dressing

Prawn corndogs, marie rose sauce

MEAT & GAME

Smoked duck breast, spiced plum coulis

Venison carpaccio, horopito aioli

Lamb, salsa verde

Truffled steak tartare, sourdough crostini

DESSERTS

Lemon tart, whipped vanilla mascarpone

Dark chocolate mousse

Kawa Kawa marshmallow s'mores

Vanilla & chocolate fudges

ANY 3 OPTIONS (6 PIECES) \$36PP | ANY 4 OPTIONS (8 PIECES) \$48PP | ANY 6 OPTIONS (12 PIECES) \$60PP



SAMPLE SHARING MENU

APPETISER

Hot baked sourdough, cultured butter

ENTRÉE

Steak tartare with sourdough crostini's

Prawn cocktail with iceberg lettuce & Marie Rose sauce

Roasted beetroot, whipped ricotta salad & elderberry balsamic*

Stewart Island smoked salmon, crème fraiche

Kumara beignets, Gibbston blue cheese, baby peas & rocket

MAIN

Beef bourguignon, braised in Pinot Noir with mashed potato

Merino lamb shoulder, Pinot Noir jus & mint salsa verde

Stewart Island salmon fillet, lemon beurre blanc & crispy capers

Ribeye on the bone & peppercorn sauce +\$5pp

Market fish, capers & buerre noisette

Roasted Wakanui sirloin & horseradish cream

Charred eggplant & caramelised onion tart, Gibbston Valley
brinza sheep feta & confit heirloom tomato*

SIDES

Seasonal green vegetables

French fries with olive salt

Creamy mashed potato

Garden salad with extra virgin olive oil

DESSERTS

Apple crumble, caramel sauce & mascarpone

Petit fours selection

Gibbston Valley cheese board

Chocolate nemesis, peanut praline, sticky caramel

2 ENTREES, 2 MAINS, 2 SIDES & 2 DESSERTS \$90PP

3 ENTREES, 3 MAINS, 3 SIDES & 2 DESSERTS \$110PP



SAMPLE

ALFRESCO DINING MENU

ENTRÉE

Seasonal New Zealand oysters, champagne caviar

Native New Zealand surf clams, lightly barbequed with casino butter

Beef tartare, truffle cured egg yolk

MAIN

Chargrilled Tomahawk grain fed Australian beef, aged for 24 days, accompanied by a selection of condiments

Pinot Noir wine barrel roasted salmon fillet from Stewart Island, fennel & preserved lemon dressing

Pan roasted Kawa Kawa rubbed lamb rack from Royalburn Station, foraged seasonal herb sauce

SIDES

Chargrilled broccolini, goats cheese cream, macadamia dukkha

Welcome Rock garden salad, ribbons of local seasonal vegetables, Terra Sancta lemon olive oil

New season potato salad, capers, gherkins, Arrowtown saffron aioli

DESSERTS

Local cheeses, fresh grapes, hummus, Otago honeycomb, dried figs, chutney, crostini, water crackers

Espresso martini cheesecake, homemade hot cinnamon doughnuts

\$175 PER PERSON



SAMPLE
GRILLE CHOICE MENU

ENTREES

House cured Stewart Island smoked salmon crème fraîche, crispy capers

Parsnip Fritter, spring onions, spiced labneh, coriander & mint

Pickled Beetroot & Ricotta with rosemary roasted white kumara,
whipped ricotta, cabernet dressing

MAINS

Eichardt's legendary seafood chowder, mussels, prawns, scallops, market fish &
freshly baked ciabatta

Roast Pumpkin Salad with red rice, semidried tomato, pepitas, Brinza sheep cheese,
honey & mustard dressing

300g Savannah sirloin, fries, seasonal vegetables & maître d' butter

DESSERTS

Vanilla bean crème brûlée, pistachio & almond biscotti, coconut ice

Chocolate nemesis, peanut praline, sticky caramel, vanilla ice cream

\$90 PER PERSON



SAMPLE

TRUST THE CHEF MENU

AMUSE-BOUCHE

SMOKED PANNACOTTA

mussels, salmon caviar, sourdough

ENTREE

CONFIT DUCK LEG

smoked kumara, local watercress sauce

MAIN

CHARGRILLED VENISON

New Zealand spiced bush curry, seasonal greens, smoked honey yoghurt

DESSERT

TOASTED LEMON AND KAWAKAWA MARSHMALLOW

crumbed Anzac biscuits, strawberries, frozen yoghurt

\$150 PER PERSON



THE DETAILS

WEDDING PACKAGE

Weddings held in The Penthouse will include one night of accommodation, use of venue for ceremony (between 3pm - 6pm), hire of ceremony ghost chairs, champagne toast & trust the chef canapes for your guests.

MENU

Our menus feature a premium selection of dishes both inspired by and sourced from the lake and mountain backdrop here in Central Otago. A selection of luxury canapes are available for all exclusive events up to 150 people. Limited choice menus are available for groups under 25, with menu options pre-selected prior to the event. Sharing menus for up to 120 people are designed to be split between your group and enjoyed by all. Our alfresco dining menu is available for Penthouse events only. Custom menus can be created for an additional charge. All dietary requirements will be catered for with prior notice.

BEVERAGE

Choose from our preselected premium or standard beverage lists, both showcasing a range of local wines and beers. Our beverage lists are constantly evolving, so please ask our events team for our current wine menus. No cocktails or spirits.

THEMING & STYLING

For intimate dining spaces, tables will be set with black linen, and alternative dining ware will need to be outsourced. For our larger dining spaces (groups over 24) linen will not be provided. White napkins and all glassware and silverware will be provided. We can supply printed in-house branded menus or bespoke branded menus integrating event name or corporate logo. We welcome any additional styling in the space for your event including floral arrangements, linen, decorations, signage or menu design which can be arranged via external suppliers.

SET-UP

We welcome pre-approved customised room set-up in the space for your event be it installation of equipment, displays or moving of furniture. Additional fees may apply.

ACCOMMODATION

Private events in The Penthouse will include one night of accommodation for four people within the contracted rate. Buyouts with live entertainment in The Grille will require a reservation of two Lake View suites on the evening of the event. Group bookings & hotel buyouts are available at a discounted rate. Contact our Events Manager for more details. In order to book a private event in The Parlour guests will be required to reserve two suites within Eichardt's Private Hotel.

TERMS & CONDITIONS

EVENT DEPOSIT

A deposit being 25% of your estimated event fee must be paid within seven (7) days of returning the signed Imperium Collection Terms & Conditions to secure your booking. Your deposit is non-refundable following a seven (7) day cooling off period. Two (2) months prior to your event, an instalment equal to 50% of your estimated event fee is payable with a seven (7) day cooling off period.

FINAL PAYMENT

Final payment representing the total balanced owed is due 7 days prior to the event payable via direct debit, credit card, or cash (credit card surcharges may apply). A pro-forma tax invoice may be requested by the Client for full pre-payment if required. Additional charges are to be settled at the end of the function or event. Please make appropriate arrangements for settlement of account and advise details prior to arrival.

ATTENDANCE NUMBERS

Final attendance numbers must be notified 14 days prior to arrival with last minute changes subject to approval by the Host Venue. Charges will be based on the number of people attending the function or the minimum number, whichever the greater.

MENU SELECTION

Please note that menu selections are required 14 days prior to the event date. Without confirmation within the required time frame, the Chef's selection menu will apply. For events with a minimum spend greater than NZD \$15,000 a complimentary menu and beverage tasting for up to 4 people is available at any time prior to the event, otherwise a \$100 fee per person applies for pre-event tasting.

CANCELLATION

Any cancellations must be advised in writing to your event coordinator. If you cancel within the seven (7) day cooling off period, your deposit will be refunded in full, otherwise the deposit of 25% and 50% will be retained by Imperium Collection.

CHANGE OF DATE

We understand that you may need to change the date of your function and we will attempt to accommodate changes of date where space is available. Your deposit will be rolled over to the new date subject to availability and only on one occasion. If the requested dates are not within 30 days of the original date booked, then the change will be treated as a cancellation (see above)



E I C H A R D T ' S

PRIVATE HOTEL

WEDDINGS & ELOPEMENTS

CONTACT:

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