

# WIGRAM BASE

*Weddings*  
*May 2016 – April 2017*



# About Us

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Thank you for your interest in Wigram Base. Wigram Base is one of Christchurch's most historic venues for Wedding celebrations. Situated in the heart of what was once New Zealand's primary Air Force training base, Wigram Base is rich with the history of what once was, while looking to the future of what can be.

The original RNZAF Base Wigram Officers Mess was built in 1938, it served officers of Royal New Zealand Air Force Base Wigram for decades. During its time it would see Royal visits, dining ins and graduation parties. After its sale in the 1990's the "O's" has been given new life as Wigram Base, paying homage to the history of the building and those who passed through her doors in its many years. The staff and management of Wigram Base aim to provide an atmosphere befitting the building and its rich history.

Wigram Base has a range of function and event spaces, from the stunning art deco Ballroom complete with fully sprung parquet flooring, providing a touch of class. The sophistication of our Anteroom with its traditional fireplace and art deco style lighting. In our private gardens you find the original St Marks Chapel. Perfect for an intimate ceremony followed by old fashioned garden games, champagne and canapés.

We pride ourselves on flexibility and our ability to adapt to your requirements, from garden ceremonies to formal dinners we have something to suit your style and budget. Our full scale commercial kitchen and professional management team have years of experience in the industry, looking after both big and small events so you can be confident you're in good hands.

Feel free to come in for a coffee, cold beverage or to simply look around the grounds and historic buildings And discuss how best we can assist you. We are here to help you create your special day.

Chris Musson  
General Manager

Ashleigh Fish  
Wedding Coordinator



# How We Work

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Your Wedding can Be the most enjoyable day of you life, or the **most stressful**.

At Wigram Base we aim to take all the stress out of the planning and running of the wedding for you, offering full support you the bride and groom from step ONE.

To help this we have created a range of thought out packages which make your life easy. All our packages are tailor-able to make your special day unique and one of a kind

- Choose your package
- Personalise by adding on any extras, for example an extra hour of canapés or upgrade your beverage package
- Discuss timings and flow of your wedding from ceremony to photos to reception
- Start thinking about which food options best suit you and your style of wedding reception, canapés, buffet or sit down meal
- Discuss with our wedding coordinator to help design the perfect wedding day here with us at Wigram Base
- OR** design your own bespoke package with our wedding coordinator



# Venues

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## St Marks Chapel & Gardens

Perfect for intimate weddings, the original St Marks Chapel was built in 1942. The Chapel features white weatherboards, wooden pews and is located onsite in our private gardens

Our beautiful private gardens are perfect for post ceremony canapés and celebratory bubbles, complete with garden games to keep you guests entertained while you're away for photos.

## The Anteroom

The tradition of the Anteroom is as old as the Officers Mess itself. Originally a place for officers to relax while waiting to enter the dining room, our Anteroom is a versatile space. Perfect for pre dinner cocktails & canapés or intimate reception. The Anteroom is also a great wet weather option for if you want to utilise our gardens.

## The Billiards Room

Once a smoke filled room for cigars, brandy and a game of billiards, our Billiards room is ideal for the bridal party pre-reception or exclusive dinner. The Billiards room is also available as a private room exclusively for your use on the day before and day of your wedding.

## The Ballroom

Catering for up to 100 people the original Officers Mess dining room can host anything you want. The hard wood floors and restored art deco interior this room provides a touch of class and a throw back to the military dining experience.



# Venues



	Banquet	Canapés	Ceremony
The Ballroom 111 sqm	88	100	120
The Ballroom & Anteroom 183 sqm	120	150	-
The Anteroom 72 sqm	40	50	60
The Billiards Room 44.4 sqm	20	20	-
St Marks Chapel	-	-	80
Private Gardens	130	150	150

# Garden Packages

## Our Garden Packages include;

- Venue hire of the Chapel, Gardens  
*includes setup, pack down and staff for your wedding*
- White outdoor chairs (40)
- Dedicated wedding coordinator
- Personalised menus
- PA / Microphone system
- Use of outdoor furniture
- Private and secure area for bridal party
- Service of the wedding cake
- Cake table, knife and gift table
- Old fashioned garden games for guests in the gardens (croquet & pétanque)
- Access to chapel (by arrangement) for rehearsal
- \*3 hours of photography with a professional photographer

Garden Basics Package            \$45 per person

- 1 Hour Canapé & Platter Package **OR** High Tea Menu
- 1 Hour Beverage Package – *Home Grown*

Garden Party Package            \$70 per person

- 3 Hour Canapé & Platter Package **OR** High Tea Menu
- 3 Hour Beverage Package – *Home Grown*
- Tray Service of Bubbles for toasts
- Champagne for the bridal party

Minimum of 40, maximum of 150  
Group smaller than 40 - 10% surcharge  
Groups smaller than 30 - 20% surcharge  
Groups smaller than 20 - 30% surcharge



Minimum of 40, maximum of 150  
Talk to us about our tailor made packages for groups outside this range.  
(\*additional cost/ minimum numbers apply)

# Reception Packages

## Our Reception Packages include

- Venue hire of the Chapel, Gardens, Anteroom and Ballroom  
*includes tables, chairs, setup, pack down and staff for your wedding*
- White outdoor chairs (40) for outdoor ceremony if needed
- Dedicated wedding coordinator
- Personalised menus
- PA / Microphone system
- Full table linen in white (black or colours may be available by request), including white chair covers
- Private and secure area for bridal party pre-reception
- Service of the wedding cake
- Cake table, knife and gift table
- Old fashioned garden games for guests in the gardens (croquet & pétanque)
- Access to chapel (by arrangement) for rehearsal

Silver Reception Package \$99 per person

- 1 Hour Canapé & Platter Package
- 3 Hour Beverage Package – *Home Grown (upgrade for just \$8.00 per person)*
- Buffet Dinner
- Picnic basket for your photo session

Gold Reception Package \$145 per person

- 1 Hour Canapé & Platter Package
- 4 Hour Beverage Package – *Celebration (upgrade for just \$10.00 per person)*
- G H Mumm Champagne for Head Table
- Bubbles and OJ for a toast after the ceremony
- Premier Buffet **OR** Classic Shared Feast **OR** 3 Course set menu (entrée, main, dessert)
- Picnic basket for your photo session
- 2 Grazing items for a "late night snack"

Diamond Reception Package \$190 per person

- 2 Hour Canapé & Platter Package
- 5 Hour Beverage package – *Something Special, including the classic spirit selection*
- G H Mumm Champagne for all tables for toasts
- Bubbles and OJ for a toast after the ceremony
- Still and sparkling mineral water throughout the whole evening
- Premier Buffet **OR** Premier Shared Feast **OR** 4 Course alternate drop dinner menu (*antipasti, entrée, main, dessert*)
- 2 Grazing items for a "late night snack"
- Picnic basket for your photo session
- His & Hers hampers, delivered to your respective locations on the morning of.

Minimum of 40, maximum of 120  
Talk to us about our tailor made packages for groups outside this range.

# Sample Timeline

Below is a sample of how your wedding day timeline could look;  
Our Wedding Coordinator can help you design a day that works perfectly for you.

2.30pm	Guests arrive at the Chapel
3.00pm	Wedding party arrive
3.10pm	Wedding ceremony begins
3.40pm	Post ceremony family and group photos in our gardens
4.00pm	Canapes with celebratory bubbles
4.00pm	Bridal party can head away for photos knowing their guests are entertained with old fashioned lawn games
6.00pm	Bridal party return and make a grand entrance into the Ballroom where their guests await them
6.30pm	Dinner is served, your choice of menu from our extensive and customisable options
7.00pm	Speeches between courses
8.30pm	Cutting of the cake and first dance
9.00pm	Dancing to music of your choice
11.00pm	Depart from Wigram Base



All photos here courtesy of  
Mandy Caldwell Photography

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# Hampers

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There is nothing worse than trying to find time to arrange something to eat. These hampers help create a relaxing morning with one less thing to think about.

## Wedding Morning Hampers

delivered TO YOU

### *Diamond Package*

#### For The Ladies

- Antipasto platters with boutique New Zealand cheeses, crackers & fresh fruit
- Chocolate truffles
- Caramel cinnamon danish
- A bottle of verve de vernay brut
- Fruit juices

#### For the Gents

- Antipasto platters with boutique New Zealand cheeses, crackers & fresh fruit
- Ham and pickle rolls
- Chocolate truffles
- Your choice; Heineken, Corona, Peroni
- Fruit juices

## Photo Shoot Hamper

### *Gold & Diamond Package*

Although there will be plenty of food after the ceremony no one wants a hungry bridal party during your photos.

Our chef will create a specialty hamper just for you to take away for your photos. Will also include a bottle of bubbles and beers for the gents.



# Canapes

Our canapés are tray served while the platters are chef's choice, served on tables for you to enjoy.

Garden Basics	1 Hour	4 Selections	Classic
Garden Party	3 Hours	4 Selections	Classic
Garden BBQ	1 Hour	4 Selections	Premier
Silver	1 Hour	4 Selections	Classic
Gold	2 Hours	5 Selections	Premier
Diamond	3 Hours	6 Selections	Premier

## Classic Canapés

House made salt and pepper squid, fresh lemon, lime  
Mini sausage rolls – house made pork apple and walnut sausage roll, tomato relish  
Pumpkin arancini, garlic aioli  
Mini pies, tomato relish  
Lamb kofta, mint tzatziki  
Beef en croute – peppered beef, seeded crème fraiche, picked radish, micro roquette  
Salmon blini, smoked beetroot, micro cress  
Bocconcini, candied cherry tomato, purple basil, sour dough crouton  
Tarte finé – onion puree, goats curd, candied cherry tomato, green olive  
Lamb en croute - New Zealand lamb, minted peas

## Premier Canapés

Kokoda tartlet, lime gel  
Chicken liver pate tartlet, candied figs, riesling gel  
Soy cured beef, lime, micro coriander, nahm jihm gel on wonton  
Jerk spiced smoked chicken, charred corn salsa, corn tortilla  
Prawn blini with sauce vierge and mirco chives  
Salmon gravlax on rye crouton with dill mayo and lemon segment  
Quails egg and bacon – soft boiled quails egg, crisp bacon, truffle mayo, puff pastry  
Smoked scollop, lemon aioli, micro coriander  
Mini wellington - rare roast beef, mushroom duxcelle, pate on puff pastry  
Minted lamb croquette, pea aioli



# High Tea

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A slightly different take on canapes; served in tiered platters; our high tea menu is ideal for a Garden Party style wedding that wants a relaxed outdoor atmosphere.

Garden Basics 1 Hour  
Garden Party 3 Hours

## High Tea Menu

Petite scones with south Canterbury preserves and clotted cream  
Walnut and watercress scones with blue cheese Drambuie cream

Cold smoked Akaroa salmon with lemon cream fraiche and dill finger sandwich  
Cucumber Himalayan sea salt and Lewis Road Creamery butter finger sandwich  
Cold cut ham with Leicester Red, dijonasie and cress pillow sandwich

Mini twice smoked bacon and egg pies  
Petite pumpkin and goats curd quiche

Lamingtons with white chocolate mousse and chocolate nibs  
Lamingtons with raspberry cream and dehydrated raspberry  
Macarons

## Served with Pickwicks Tea Masters Luxury Tea

*English breakfast*  
*Earl grey*  
*Mint*  
*Forest fruit*  
*Rooibos vanilla*  
*Green tea lemon*



# Buffets

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Silver	Classic
Gold	Premier
Diamond	Premier

## Salads

Complementary house green garden salad

( 3 Choices)

Roasted beetroot salad - granny smith apple, feta, toasted almonds

Caesar salad - soft boiled egg, parmesan, cos, sour dough croutons, caesar dressing

Coleslaw - mint, parsley, coriander, shaved cabbage, carrot, green chilli, green onion, white balsamic

Quinoa salad - wild rice, lemon, cucumber, tomato, parsley, almonds, pumpkin seeds, white balsamic

Chop chop salad - cos, sweet corn, parsley, tomato, spring onion, chives, croutons, almonds, avocado, ranch dressing

Green bean salad - edamame beans, fava beans, green peas, sliced onion, soy, sesame and lime dressing

Potato salad - cornichons, capers, olives and red onion, aioli

## Hot Sides

Complementary lemon thyme and garlic roasted potatoes

(2 Choices)

Green beans, Himalayan sea salt, olive oil, lemon zest

Roast vegetable salad, carrots, kumara, pumpkin, potato

Broccoli, sautéed red onion, blue cheese

Charred corn on the cob – butter, lime, salt, parmesan

Seasonal Stir fry vegetables, ginger lime chilli soy sesame dressing

Grilled cauliflower with herb pesto

Potato rosti



# Buffets

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## Classic Meat Selection

(3 Choices)

Slow glazed ham, apple sauce, whole grain mustard

Chicken with red wine sauce, mushroom & bacon

Slow cooked confit lamb, minted dumplings, red wine jus

Grilled white fish, rough cut salsa verde, sour dough crouts

Beer braised beef cheeks, onion jam, bacon lardons

Green pea risotto, edamame beans, lemon mascarpone *(Vegetarian)*

## Premier Meat Selection

(2 Choices)

Herb chicken breast, baby leeks, green olive tapenade

New Zealand lamb rump, crushed minted peas, red wine jus

Steamed white fish, sauce vierge, lemon and mirco chives

Cider braised pork belly, cracking strips, candied apple

Cold seafood platter of mussels, prawns and salmon

Potato gnocchi, cherry tomato, garlic, shallots, chilli, olive oil, bocconcini, basil *(Vegetarian)*

Carvery;

(1 Choice)

Whole roast sirloin, horseradish cream, hot English mustard, port wine jus

Slow glazed ham, apple sauce, whole grain mustard

Whole salmon, fennel cream, lemon, water cress

Desserts *small bite size style desserts for social stand and talk*

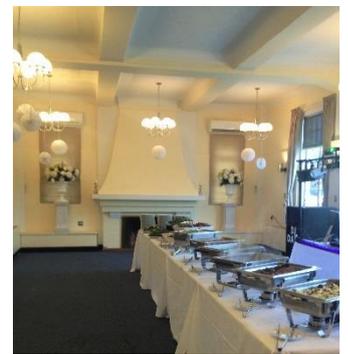
chocolate brownie

chefs cheesecake

chocolate dipped profiteroles

fresh fruit platter

apple & blueberry crumble



# Shared Feast

Shared Feasts are the balance between a buffet and a plated meal.

Classic- served by alternate drop  
Premier- guest choice for protein

## Shared Salads & Vegetables

Complimentary green garden salad

Choose 3 Salads / Vegetables to be served to the table

Roasted beetroot salad - granny smith apple, feta, almonds

Roast vegetable salad - carrots, kumara, pumpkin, potato

Potato salad - roasted new potato, cornichons, capers, olives, red onion, aioli

Coleslaw - mint, parsley, coriander, shaved cabbage, carrot green chilli, green onion, white balsamic dressing

Green bean salad - edamame beans, fava beans and green peas, sliced green onion, soy sesame and lime dressing

Quinoa salad - wild rice, preserved lemon, cucumber, tomato, parsley, almonds, pumpkin seeds, white balsamic dressing

Chop chop salad - cos, sweet corn, parsley, tomato, spring onion, chives, croutons, almonds, avocado, ranch

Charred corn on the cob – butter, lime, salt, shredded parmesan

Stir fry vegetable medley – mixed seasonal vegetables, ginger lime chilli soy sesame dressing

Green beans, Himalayan sea salt, extra virgin olive oil, lemon zest

Herb roasted new potato, extra virgin olive oil

Steamed basmati rice, butter, fried curry leaves

Broccoli, sautéed red onion, blue cheese



# Shared Feast

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## Classic Options

### Entrée

Artisan bread, butter, olive oil, aged balsamic, roasted cumin & garlic hummus

### Mains

Chose TWO- alternate drop

250g Hereford sirloin, water cress, Portobello mushroom  
Roasted chicken breast, roquette parmesan  
Akaora salmon, smoked beetroot puree, Chioggia chips soft herbs  
Braised pork belly with candied apple and watercress  
Lamb rump with crushed minted peas and micro basil

### Dessert

Selection of petite fours

## Premier Options

### Entrée

Choose ONE

Artisan bread, butter, olive oil, aged balsamic, roasted cumin, garlic hummus

feta, preserved olives, dolmades, artichoke hearts, roasted cumin and garlic hummus. olive oil and balsamic, selection of fresh baked bread.

### Mains

Chose TWO – guest choice

220gm aged Wakanui beef fillet, mushroom duxelle, butter puff cap  
Roasted chicken breast, bacon pistachio thyme chicken mousseline, pistachio fluff  
Lamb rack, panko crumbed lamb croquette, crushed peas  
Pave de saumon en papillote (salmon steak cooked in parchment paper) white wine, vegetables  
Pork cutlet, pulled pork apple and sage roulade

### Dessert

Selection of petit fours



# Set Menu

Prices are based on a set menu where all guests have the same meal OR an alternate drop with two options for each course.

Gold & Diamond Packages

## Entrée

Tea smoked chicken, charred cherry tomato, bocconcini, aioli, basil, sour dough croutons  
Prawn cocktail, tomato gel, cherry tomato, avocado puree, cucumber, sour dough croutons  
Twice cooked smoked venison, candied cherry tomato, pickled red onion, water cress, baby basil  
Salmon Gravlox, rye, coriander, dukkah crumb, dijonnaise, dill tips  
BBQ lamb loin, chipotle mayo, corn, parmesan, lime salsa with tortilla crisps  
Soy cured beef carpaccio, soft herb, ginger salad, toasted rice, soy gel

## Mains

250g 15 day aged Hereford sirloin, roasted wild mushroom, potato rosti, smoked bacon, water cress  
Roasted chicken breast, edamame, fava bean, green olive tapenade, mash, jus  
Akaora salmon, with smoked beetroot puree, Chioggia chips, herb roasted potatoes, soft herbs  
Braised pork belly, candied apple, sweet potato puree, soft herbs  
Lamb rump, crushed minted peas, micro basil, fondant potato, jus, basil  
Pumpkin and goats feta ravioli, garlic oil, roquette  
Green pea risotto, edamame bean, lemon mascarpone

All mains served with

Green beans with olive and garlic oil  
House garden salad with aged white balsamic dressing

## Desserts

Honey panacotta, pomegranate syrup, preserved lemon crumb  
Baked 72% dark Ghana chocolate tarte, raspberry cream, dark berry compote  
3 New Zealand cheeses, figs, quince paste, dried fruit, date and walnut loaf, crackers (served to the table)  
Apple crumble - sour pressed apple crumble, cinnamon, mascarpone, salted caramel, green apple gel  
Deconstructed lemon meringue pie - soft and hard meringue, lemon custard, lime gel, short bread biscuit, berry coulis.



# Grazing Menu

Towards the end of any night there comes a time when, after embuding a number of refreshments, you find the need for something to eat.

These snacks are perfect to keep you and your guests satisfied after they have worked up an appetite on the dance floor. OR these can be used as a great casual dining experience where people can have multiple smaller plates

Gold	2 Selections
Diamond	4 Selections
Garden BBQ Package	4 Selections

Fish "n" chips – dark beer battered fresh fish goujon with chunky cut chips, tartar and lemon cheek.

Bangers and mash - petite Cumberland sausage with Red Leicester mash and sherry jus

Mini pie floater – beef and mushroom pie on mashed potato mushy peas and red wine jus.

Spiced lamb kofta with pearl cous cous and smoked beetroot hummus

Confit duck leg with Asian herb salad ginger soy gel and pickled cucumber

Butter chicken – lightly spiced tomato gravy with charred tandoori chicken on basmati rice, roti and raita

Jerk pork – BBQ jerk pork loin with black bean and rice and coconut lime dressing

18hour red wine braised lamb shoulder roasted potato mint jus and sous baby carrots

Soy cured salmon with lychee, green mango, water melon, nahm jihm gel and green chilli bavarois

Slow cooked pork and calamari salad with pickled cucumber and herb and chilli salad

Roast beet root risotto with goat feta beignets and micro rocket

Coq au vin with herb roasted potatoes and soft herbs

Wakanui beef fillet with mushroom duxcelle bacon boulangere and puff top

Greek salad- cherry tomatoes cucumber olives red onion feta and sour dough croutons

Grilled white fish with rough cut salsa verde sour dough croutons and steamed baby potatoes

Lamb rack with potato fondant braised wild mushroom and port wine jus

Lemon thyme garlic marinated lamb with rocket, pinenut, red onion and parmesan salad with white balsamic dressing



All photos here courtesy of Mandy Caldwell Photography

# Beverages

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Beverage packages allow you to include beverages for time period rather than a "Cost" basis. making the budgeting all that much easier.

We are happy to **customise** a beverage package to suit your requirements with alternate beverage options.

## Silver - Home Grown

<i>Beers</i>	Macs Three Wolves Pale Ale, Macs Gold Lager, Amstel Light
<i>Wines</i>	Square Mile Sauvignon Blanc, Pinot Noir
<i>Minerals</i>	Orange Juice, Coca Cola and Lemonade

## Gold - Celebration

<i>Beers</i>	Macs Three Wolves Pale Ale, Macs Gold Lager, Amstel Light
<i>Wines</i>	Montana Festival Block Sauvignon Blanc, Pinot Gris, Pinot Noir
<i>Sparkling</i>	Pol Remy Brut NV
<i>Minerals</i>	Orange Juice, Coke and Lemonade

## Diamond - Something Special

<i>Beers</i>	Macs Three Wolves Pale Ale, Macs Gold Lager, Amstel Light
<i>Wines</i>	Stoneleigh Lattitude Sauvignon Blanc, Babich Chardonnay, Maude Pinot Gris, Gibbston Vally Gold River Pinot Noir
<i>Sparkling</i>	Verve de Vernay Brut NV
<i>Minerals</i>	Orange Juice, Coca Cola and Lemonade

## Spirit Selection - **Add spirits to your beverage package**

Adding spirits adds a range of premium mixers appropriate to the spirits.

### Classic Selection \$9.00 Per Person

Absolut Vodka, Beefeater Gin, Havana Club 3YO and Anejo Rum, Ballantines Whiskey, Jim Beam Bourbon

### Premier Selection \$11.00 per person

Absolut Vodka, Bombay Sapphire Gin, Metausalem 10YO Rum, Glenlivet 12YO Whisky, Makers Mark Bourbon, Jamesons Irish Whiskey, Canadian Club Whisky

# Beverages

While most weddings will only offer Beer, Wine and Soft drinks; we are more than happy to add our spirit selection to Your package on request; or better yet, try one of our refreshing punches at any time.

## Punch

Punch is served in old fashioned drink dispensers, with a minimum of 6L per selection

### Non-Alcoholic

Old Fashioned Lemonade	\$12 / L
Pink Lemonade	\$9 / L
Non-alcoholic Mojito	\$11 / L
White Nectarine & Pineapple Smash	\$14 / L
Peach Iced Tea	\$14 / L
Chocolate / Strawberry Milk	\$10 / L

### Alcoholic

Pimms and lemonade with fresh summer fruits	\$19 / L
White or Red Sangria	\$21 / L
Spiced Rum with Pears & Lemon	\$25 / L
Apple Julep	\$22 / L
Gin and Tonic with strawberry	



## Cocktail Station!

Create your own cocktail station! Your choice of two spirit mixes, with a range of garnishes, cordials, juices and mixers for your guests to get creative!

This is a great way for interactive drinks for your guests during the night!

Create "His & Hers" Recipes for your guests to create or they can create their own favourites!

\$8.00 per person

# What Else?

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We would love to help you celebrate your upcoming wedding from high tea to your rehearsal dinner we can arrange the perfect event to suit your needs.

If you're booking your wedding with us we offer complementary room hire for all wedding related events you book with us here at Wigram Base.

High Tea

Canapes

BBQ lunch in the gardens

Dinners

Engagement parties

Bridal showers

Bridesmaids luncheons

Rehearsal dinner

Post wedding brunch

Let us know what you're looking for and we can put a quote together for you



# Your Checklist

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When you are planning a wedding, the list of things you need to do can be a bit overwhelming! So we have put together a basic list to get you started

- Start an inspiration folder for your ideas
- Discuss your budget
- Pick your wedding party
- Start your guest list
- Pick your date and book in at Wigram Base
- Book your officiant and start thinking about your ceremony and vows
- Throw your engagement party
- Book your florists, photographers, videographers and bands
- Begin your search for the perfect wedding dress and grooms suit
- Reserve hotel rooms for guests who are from out of town
- Sign up for a wedding gift register
- Launch your wedding website or facebook page with all the details of your big day
- Organise and send your save the dates to guests
- Plan your honeymoon
- Buy/hire bridesmaids and groomsmen's outfits
- Book any hire equipment for decoration and music to set the scene
- Organise transport to and from the wedding if needed
- Plan your wedding day timeline
- Organise/book your rehearsal dinner and day after brunch at Wigram Base
- Select and order your wedding cake
- Buy and break in your wedding shoes (*you will need these at your dress fittings*)
- Choose your dress and plan fittings
- Book in your hair and makeup
- Choose your music- walking up the aisle, registrar signing, walking down the aisle and first dance
- Purchase wedding rings
- Finalise order of ceremony and the reception timeline
- Send your wedding invitations
- Confirm times with venue and all vendors
- Organise your seating plan
- Pack for your honeymoon
- Enjoy your wedding day!



# Contact Us

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## Location

14 Henry Wigram Drive  
Wigram  
Christchurch 8042

Just 10 minutes from Christchurch Airport or Town. Wigram Base is ideally located for both locals and visitors

Gardens, Full event management and photos available without the hassle of going outside of the city!

## Contact

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