



Christchurch
Convention
Centre

Banquet Dinners

Elevate your celebration event at Te Pae

CHOICE OF

Plated Dinner	\$98	+GST per person
Family Sharing		
Mix and Mingle	(Not Seated)	

ENQUIRE NOW

+64 3 266 1418
jrenz@tepae.co.nz

For more information
[visit tepae.co.nz](http://tepae.co.nz)





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Plated Dinner

\$98

+GST
per person

Package Inclusions:

- Venue Hire 07:00 – 23:59
- 3-course Plated Dinner
- Dedicated Event Planner
- Duty Floor Coordinator
- Standard Cleaning
- One Standard Room Set
- Stage (7.2m x 3.6m)
- Dancefloor (7.2m x 4.8m)
- Digital Wayfinding Signage
- Background Music
- Security (host responsibility)
- Beverage packages are available on request

AV add-ons available:

Working with our AV Project Managers, AV panel suppliers and our in-house venue technicians, we can help you design a memorable event.

TERMS & CONDITIONS

A minimum spend of \$10,000 +GST applies. R18 for the service of alcohol, Host responsibility limits apply. Room choice is determined by Te Pae Christchurch. Advance payment will be required. Payments by visa/mastercard attract a 1.5% surcharge.

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Plated Dinner Menu

CANAPES

Cold Canapes

- Chicken liver mousse, red berry gel, filled choux (Contains Wheat, Gluten, Egg, Milk)
- Salmon mousse cones with sunflower seed crumb (Contains Wheat, Gluten, Milk & Soy)
- Honey lemon sable, whipped goat cheese, spiced plum jam, caramelised seeds (Contains Wheat, Gluten, Egg, Milk)
- Seared Pacific Tuna, pickled cucumber & seaweed salad on sesame crisp (Contains Wheat, Gluten, Soy)
- Mushroom Tartare, mushroom shortbread, smoked miso mayonnaise (Contains Soy, Gluten, Wheat, Milk)
- Glazed Tofu, sunflower seed crust, pickled ginger (Contains Soy)
- Jeera biscuit with whipped feta and beetroot jam (Contains Gluten, Wheat, Milk)
- Caprese skewer, cherry tomato, bocconcini, basil, balsamic drizzle (Contains Milk)

Hot Canapes

- Lamb kofta, cucumber raita (Contains Milk)
- Caramelised onion and cauliflower bites (Contains Milk, Sulphites)
- Vada Chaat, coconut yoghurt, mint coriander chutney
- Pea, Spout milk ricotta Arancini, black garlic aioli (Contains Milk)
- Beetroot & black bean kofta
- Sticky Pressed Lamb ribs (boneless), tamarind, Manuka honey glaze, dukkha
- Southern spiced chicken skewers, peri-peri aioli
- Salt & pepper chilli squid, Thai dipping sauce (Contains Seafood)
- Pork hock croquette, mustard relish
- Crunchy teriyaki cauliflower

DINNER MENU

Breads for the table (Contains Wheat, Gluten, Milk)

Artisan Bread board whipped butter and Robinsons Bay olive oil – 1 per table

Entrée

- Alternate Drop Entrée – \$4
Enhance your menu with this addition
- Kai Whenua (food from the land) – Cold
 - Roasted beetroot tartare, candied walnuts, balsamic gel (Contains Walnuts)
 - Chicken and apricot terrine roasted leek salsa Verde, artichoke hearts
 - Pressed sushi rice with sesame crust, avocado, edamame pesto, daikon, kewpie mayo & seaweed crisp (Contains Soy, Egg, Sesame)
 - Beef Tataki, crispy potato, charred spring onion, sweet and sour shallots, soy ginger dressing (Contains Soy)

Kai Moana (food from the sea) - Cold

- Smoked white fish, pickled daikon, citrus dressing, garlic cream, charred leek (Contains Fish, Milk)
- Native herbs cured Akaroa salmon, Oyster custard, radish cucumber, fennel, herb emulsion (Contains Milk, Egg, Fish, Mollusc)

Kai Whenua (food from the land) – Hot **
Cannot be pre-set

- Falafel spinach hummus, roasted chickpeas, herb oil, cumin coconut yoghurt (Contains Sesame)
- Burrata ravioli cumin spiced pumpkin purée, pickled pumpkin, herb oil, fried curry leaves (Contains Gluten, Wheat, Milk, Egg)
- Caramelised onion & fennel tart, whipped feta, herb salad (Contains Wheat, Gluten, Milk)

Dessert

Alternate Drop Dessert – \$4
Enhance your menu with this addition

- Red – Hay smoked strawberry parfait, berry glass, snow, pink peppercorn balsamic meringue (Contains Milk, Egg)

Canapes 30 min Service (1 Cold, 2 Hot)

Minimum 2 Courses – Entrée & Main or Main & Dessert

Main Course

Alternate Drop Main Course – \$6.5

Enhance your menu with this addition

All main Courses are accompanied by one side dish of your choice

Kai Whenua (food from the land)

- Spiced chicken breast, apricot & date buckwheat tagine, harissa gel, mint and yoghurt (Contains Milk)
- Beef Sirloin, cream spinach, duck fat potato, roasted mushroom, jus (Contains Milk)
- Crispy pork belly, smoked shoulder filled cabbage roll, roasted tomato sauce
- Mustard herb glazed Lumina Lamb shoulder, roasted garlic mash, mint pea jelly, glazed carrot jus (Contains Milk)

Vegetarian

- Cauliflower steak, ginger turmeric sauce, curry leaf labneh, miso carrot puree
- Chargrilled eggplant mustard- tamarind glaze, kale, date chutney, coconut yoghurt
- Roasted cabbage steak, soy glazed, celeriac puree, cabbage crisp, homemade cabbage kimchi (Contains Soy)

Kai Moana (food from the sea)

- Grilled Salmon, caramelised onion, tomato chutney, turmeric roasted cauliflower, tomato coconut sauce (Contains Fish)
- Grilled White fish, charred corn salsa, corn jalapeno croquette, charred parsnip, sweet corn Nage (Contains Fish)

Side Dishes Choose One (additional side \$3 pp)

Cumin roasted root vegetables gremolata

Maple roasted carrots herbed labneh, toasted sunflower seeds

Warm crispy miso roasted potato salad (Contains Soy)

Pan fried Gnocchi, wild herb pesto, parmesan cheese (Contains Wheat, Gluten)

Seasonal green salad with Te Pae dressing

White – honey yoghurt mousse, yoghurt micro sponge, lychee gel, coconut caviar, coconut snow, honey meringue (Contains Milk, Egg, Soy)

Buttermilk pannacotta, poppyseed tuille, lemon curd, beurre noisette honey crumb (Contains Milk, Egg, Soy)



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Family Sharing

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- Family Sharing Menu
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Family Sharing Menu

Food served on a Lazy Susan
All main dishes are served at the
same time and cannot be split

Enhance your Menu by adding
one Entrée from Plated Dinner
\$18pp

Choose

2 Vegetarian Salad

2 Hot Protein

1 Hot Plant-based dish

1 Side Dish

Bread Preset

Loaded seasonal flat bread (seasonal hummus, picked vegetables and flavoured labneh)
– 2 per table of 10 (Contains Wheat, Gluten, Sesame)

Main Dishes

Vegetarian Salad

- Curried cauliflower, chickpea, grape, lentil and kale salad with tahini coconut yoghurt dressing
- Roasted root vegetables, vegan mustard mayonnaise (Contains Soy)
- Roasted potato salad with spring onion, tomato, herbs, red wine vinegar and olive oil
- Mixed greens, julienne raw beetroot, radish, cucumber, mung beans, red wine vinegar
- Seasonal garden salad herb vinegar
- Orzo, cucumber, cherry tomato, olives, edamame beans, basil dressing (Contains Gluten, Wheat)

Hot Protein

- BBQ beef brisket, charred capsicum, chimichurri, jus
- Beef Sirloin, cream spinach, roasted mushroom, jus (Contains Milk)
- Lumina Lamb Rump, grilled courgette, sundried tomato sunflower seed salsa, jus
- BBQ chicken, roasted kumara, pineapple salsa
- Miso chilli caramel glazed pork belly bites, sweet and sour cabbage (Contains Soy)
- Mediterranean style fish, pesto, olives, sundried tomato, grilled lemon (Contains Fish)

Vegetarian Main

- Cauliflower steak, ginger turmeric sauce, curry leaf labneh, miso carrot puree (Contains Soy)
- Chargrilled eggplant mustard- tamarind glaze, kale, date chutney, coconut yoghurt
- Roasted cabbage steak, soy glazed, celeriac puree, cabbage crisp, homemade cabbage kimchi (Contains Soy)

Side Dishes

Cumin roasted root vegetables gremolata

Maple roasted carrots herbed labneh, toasted sunflower seeds

Korean-style cauliflower creamy ginger-sesame dip (Contains Wheat, Gluten)

Warm crispy miso roasted potato salad (Contains Soy)

Pan fried Gnocchi, wild herb pesto, parmesan cheese (Contains Wheat, Gluten, Milk)

Dessert

Not included, but enhance your Menu by adding one Dessert from Plated Dinner \$12

Pastry chef's selection of mini desserts



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Mix and Mingle Menu (Not Seated)

1.5-hour Food Service

Choose 2 Cold or Hot Canapes

Choose 3 Cold or Hot Bowls

Cold Canapes

Chicken liver mousse, red berry gel, filled choux (Contains Wheat, Gluten, Egg, Milk)

Salmon mousse cones with sunflower seed crumb (Contains Wheat, Gluten, Milk & Soy)

Honey lemon sable, whipped goat cheese, spiced plum jam, caramelised seeds (Contains Wheat, Gluten, Egg, Milk)

Seared Pacific Tuna, pickled cucumber & seaweed salad on sesame crisp (Contains Wheat, Gluten, Soy)

Mushroom Tartare, mushroom shortbread, smoked miso mayonnaise (Contains Soy, Gluten, Wheat, Milk)

Glazed Tofu, sunflower seed crust, pickled ginger (Contains Soy)

Jeera biscuit with whipped feta and beetroot jam (Contains Gluten, Wheat, Milk)

Caprese skewer, cherry tomato, bocconcini, basil, balsamic drizzle (Contains Milk)

Hot Canapes

Lamb kofta, cucumber raita (Contains Milk)

Caramelised onion and cauliflower bites (Contains Milk, Sulphites)

Vada Chaat, coconut yoghurt, mint coriander chutney

Pea, Spout milk ricotta Arancini, black garlic aioli (Contains Milk)

Beetroot & black bean kofta

Sticky Pressed Lamb ribs (boneless), tamarind, Manuka honey glaze, dukkha

Southern spiced chicken skewers, peri-peri aioli

Salt & pepper chilli squid, Thai dipping sauce (Contains Seafood)

Pork hock croquette, mustard relish

Crunchy teriyaki cauliflower

Choose 1 Interactive station

Taste of Canterbury Grazing Station

Cold Bowls

Cured Akaroa salmon flat bread, citrus cream cheese, pickled red onion, crispy capers (Contains Wheat, Gluten, Fish)

Market fish crudo, lime, pickled chilli, soy gel and micro salad (Contains Fish)

Tomato, Wairiri bocconcini olive oil, gazpacho gel, herb oil, crispy shallots (Contains Milk)

Prawn cocktail, cocktail sauce and tomato salsa, whipped avocado (Contains Seafood)

Chicken Caesar salad

Akaroa salmon tataki pickled radish, ponzu gel (Contains Soy, Sesame, Fish)

Hot Bowls

Filled Vetkoek - Spiced minced filled fried bread (Contains Wheat, Gluten)

Rainbow slaw, spiced fried chicken (Contains Soy, Sesame)

Dirty rice, BBQ pork burnt ends, pickled daikon

Braised beef cheek, caramelised onion jam, roasted kumara mash, chimichurri (Contains Milk)

Mini Boerewors rolls with chakalaka (Contains Wheat, Gluten)

Mini Chimichangas, pulled pork, beans cheese and rice, salsa and guacamole (filled crispy tortilla) (Contains Wheat, Gluten)

Tempura spout milk paneer, kasundi, fried curry leaves (Contains Milk)

Spinach hummus, falafel, roasted chickpeas, herb oil, cumin coconut yoghurt (Contains Sesame)

Dumplings with dipping sauce (Contains Wheat, Gluten, Soy, Sesame, Fish, Crustacean)

Taste of Akaroa

Sides of cured Curiosity Gin Salmon sliced by a Chef

Korean spiced salmon tartare

Served with lemon wedges, soy sauce, cream cheese, wasabi, artisan bread

Interactive Station

Choose 1

DUMPLING STATION (Contains Wheat, Gluten, Soy, Sesame, Fish, Crustacean)

Steamed vegetarian dumplings

Steamed prawn and ginger

Steamed chicken and pork

Served with soy ginger dipping sauce

MEXICAN CANTINA —
Build your own soft-shell taco's

Blackened chilli rubbed pork and chicken Carnitas'

Braised Canterbury oyster mushrooms

Corn tortilla's

Guacamole, fresh salsa, sour cream

LOW AND SLOW —
Build your own filled roll or tortilla

Choose 1

– Roasted Turkey

– Glazed Ham

Served with ciabatta rolls, corn tortillas, slaw, pickles, mustards, Te Pae BBQ sauce

Blackstone Griddle Stations

OPTION 1

QUESADILLA STATION

Cheese and refried beans

Shredded chicken

Served with soured cream and avocado

OPTION 2

THE SAUSAGE SIZZLE

Selection of award-winning sausages from Poaka meats

Caramelised onion, relishes, mustards, bread rolls

Gelato Cart

Selection of homemade gelatos & Sorbets
– Max 4 flavours

Custom flavours available on request

Includes:

- 20L of homemade gelato (approx 180 serves)
- additional gelato 5ltr (45 serves) \$180
- additional waffle cones \$1.20 per cone min
- additional staff member to serve, per hour \$50 (minimum 3.5 hours)