



Christchurch
Convention
Centre

End of Year Celebrations

Treat your team to a memorable end of year event

Mix & Mingle

(Not Seated)

\$84

+ GST
per person

All the Trimmings

2—3 Course Plated Dinner

\$98

+ GST
per person

Celebration Feast

Served Sharing Style

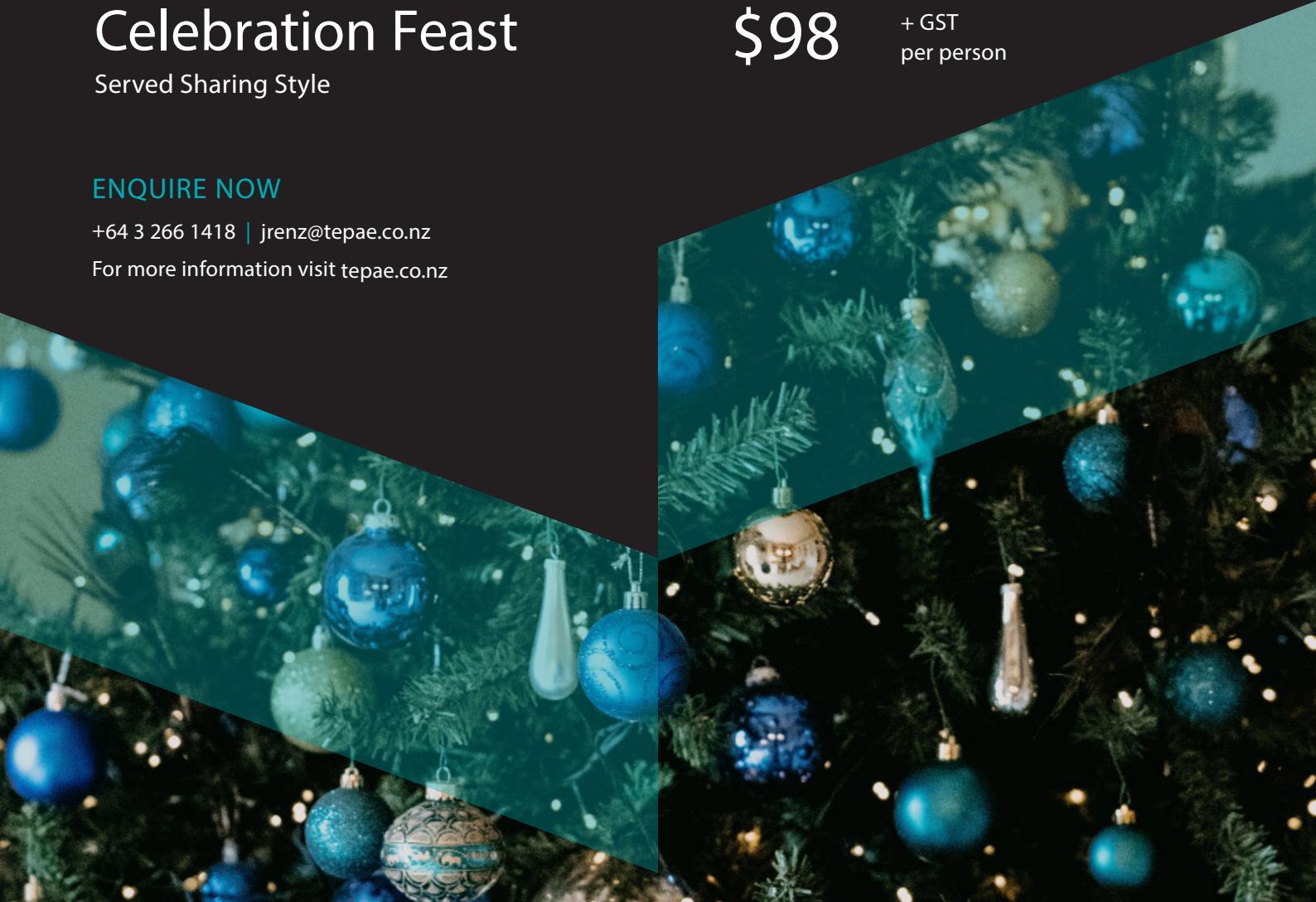
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per person

ENQUIRE NOW

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

For more information visit tepae.co.nz





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\$84

+ GST
per person

PACKAGE INCLUSIONS:

- Venue Hire 07:00 – 23:59
- Buffet Finger Food
- 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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Mix & Mingle

(Not Seated)

1.5-hour Food Service

CHOOSE 2 COLD or HOT 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

- Beef Slider, caramelised onion, cheese, aioli, Brioche bun (Contains Gluten, Wheat, Egg, Milk)
- Market fish slider, slaw, Asian sauce (Contains Fish, Gluten, Wheat, Egg, Milk)
- Lamb kofta, cucumber raita (Contains Milk)
- 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

SUPPER

- Steve's Cumberland sausage roll cranberry relish (Contains Gluten, Wheat, Egg, Milk)
- Assorted Savouries, tomato relish (Contains Wheat, Gluten, Soy)

CHOOSE 3 COLD or HOT BOWLS

COLD BOWLS

- Cured Akaroa salmon flat bread, citrus cream cheese, pickled red onion, crispy capers (Contain Wheat, Gluten, Fish)
- Market fish crudo, lime, pickled chilli, soy gel and micro salad (Contain 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 (Contains Milk, Fish, Egg)
- 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, kasundai, 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)

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)

CHOOSE 1 INTERACTIVE STATION

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

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

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





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All the Trimmings

2 Course Plated Dinner

\$98

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per person

PACKAGE INCLUSIONS:

- Venue Hire 07:00 – 23:59
- 2 Course Plated Dinner
- Dedicated Event Planner
- Duty Floor Coordinator
- Standard Cleaning
- One Standard Room Set
- Stage (7.2m x 3.6m)
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All the Trimmings

2 Course Plated Dinner

Canapes 30 min service (1 Cold, 2 Hot)

2 Courses – Entrée & Main or Main & Dessert

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 — \$2

[Enhance your menu with this addition](#)

Chicken and apricot terrine, roasted leek, cherry salsa Verde

Pressed sushi rice, steamed prawns, 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)

MAIN COURSE

Alternate Drop — \$2

[Enhance your menu with this addition](#)

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

Kai Whenua (Food from the Land)

Turkey breast, apricot & cranberry buckwheat tagine, harissa gel, mint and yoghurt
(Contains Milk)

Beef Sirloin, cream spinach, duck fat potato, roasted mushroom, jus (Contains Milk)

Glazed Ham, smoked shoulder filled cabbage roll, mustard sauce

Lumina Lamb Rump, basil-courgette puree, courgette, sundried tomato sunflower seed salsa, jus

Mustard herb glazed Lumina Lamb shoulder, roasted garlic mash, mint pea jelly, glazed carrot jus (Contains Milk)

Grilled Salmon, caramelized 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

DESSERT

Pastry chefs min Christmas desserts

Te Coffee and mince pies and short bread



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- Sharing Plates Menu
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Celebration Feast

Served Sharing Style

Canapes 30 min service (1 Cold, 2 Hot)

2 Entrees 2 Main Dishes 1 Vegetarian 1 Side

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

Chicken and apricot terrine, roasted leek, cherry salsa Verde

Pressed sushi rice, steamed prawns, 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)

Caramelized onion & Beetroot tart, whipped feta, herb salad (Contains Wheat, Gluten, Milk)

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)

MAIN COURSE

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

Kai Whenua (Food from the Land)

Turkey breast, apricot & cranberry buckwheat tagine, harissa gel, mint and yoghurt
(Contains Milk)

Beef Sirloin, cream spinach, duck fat potato, roasted mushroom, jus (Contains Milk)

Glazed Ham, smoked shoulder filled cabbage roll, mustard sauce

Lumina Lamb Rump, basil-courgette puree, courgette, sundried tomato sunflower seed salsa, jus

Mustard herb glazed Lumina Lamb shoulder, roasted garlic mash, mint pea jelly, glazed carrot jus (Contains Milk)

Grilled Salmon, caramelized 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

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)

Side Dishes Choose 1

Additional side \$3 pp

Cumin roasted root vegetables gremolata

Maple roasted carrots herbed labneh, toasted sunflower seeds

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

Warm crispy miso roasted potato salad

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

Seasonal green salad with Te Pae dressing

DESSERT

Pastry chefs min Christmas desserts

Te Coffee and mince pies and short bread

