

School Balls

Create magical memories in the heart of the city

DANCE THE NIGHT AWAY

Mix and Mingle - Standing

\$64 + GST per person

A LITTLE BIT FANCY

Plated Dinner or Family Sharing

\$84 + GST per person

ENQUIRE NOW

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

For more information visit tepae.co.nz



Balls School

DANCE THE NIGHT AWAY

Mix and Mingle - Standing

\$64 + GST per person

INCLUSIONS:

- Venue Hire 07:00 23:59
- Finger food stations
- Unlimited soft drinks & 1 x mocktail or punch
- **Dedicated Event Planner**
- **Duty Floor Coordinator**
- Standard Cleaning •
- **One Standard Room Set**
- Stage (7.2m x 4.8m)
- Dancefloor (6m x 4m)
- Guest Safety and Security

 - 2 x guards (3 hours) up to 250 pax incl.
 4 x guards (3 hours) for 250 500 pax incl.
 6 x guards (3 hours) from 500 pax incl.

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.

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TERMS & CONDITIONS

The Function Room will be determined by Te Pae Christchurch based on booked event attendance. School Ball Packages may only be confirmed within one year of the event date. Minimum numbers of 150 pax apply. Packages not valid on public holidays. Menus are subject to change. Te Pae Christchurch may undertake random alcohol testing of attendees on arrival. Full breath testing and bag checks of all attendees is only at the request of the school and additional charges apply. Alcohol is not to be provided or sold to any students, regardless of age.

A ratio of 1 adult per 15 students are required to be in attendance for the duration of the event. One parent, guardian, teacher will assume responsibility for liaison with Te Pae Christchurch. Two complimentary included per 150 packages purchased. Pass-outs are only permitted for teachers, guardians and parents. Students will be required to leave all bags and coats at the venue coat check for the duration of the event.





DANCE THE NIGHT AWAY

Finger Food Stations – Served for 2 hrs

Mix and Mingle - Standing

CHOOSE

2 Cold Items

4 Hot Items

COLD

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

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

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

Assorted fresh vegetarian spring rolls

BEVERAGE

Unlimited soft drinks & 1 x mocktail or punch included

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Hoki Bites, tartar sauce, lemon wedges (Contains Egg, Wheat, Gluten, Fish)

Assorted savouries, tomato relish (Contains Wheat, Gluten, Soy)

Homemade pizza slabs - (Tomato, Mozzarella and Salami Caramelised onion) (Contains Wheat, Gluten, Milk)

Lamb kofta, cucumber riata (Contains Milk)

Southern spiced chicken skewers, peri-peri aioli

Steve's Cumberland sausage roll cranberry relish (Contains Gluten, Wheat, Egg, Milk)

Crunchy teriyaki cauliflower

Caramelised onion and cauliflower bites (Contains Milk, Sulphites)

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

Potato & cabbage bhaji with tamarind sauce

Roasted Kumara, chickpea and balsamic onion jam sausage Roll (Contains Wheat, Gluten)





Balls School

A LITTLE BIT FANCY

Plated Dinner or Family Sharing



\$84 + GST per person

INCLUSIONS:

- Venue Hire 07:00 23:59
- Choose from:
 - Plated Dinner (Entrée and Main or Main and Dessert)Family Sharing served to table (Main and Dessert)
- Unlimited soft drinks & 1 x mocktail / punch
- Dedicated Event Planner
- Duty Floor Coordinator
- Standard Cleaning
- One Standard Room Set
- Stage (7.2m x 4.8m)
- Dancefloor (6m x 4m)
- Guest Safety and Security
- 2 x guards (3 hours) up to 250 pax incl.
- -4 x guards (3 hours) for 250 -500 pax incl.
 - 6 x guards (3 hours) from 500 pax incl.

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A LITTLE BIT FANCY

Plated Dinner

Entrée & Main or Main & Dessert

Breads for the Table

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

ENTRÉE

KAI WHENUA (FOOD FROM THE LAND) - COLD

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 Egg, Soy)

KAI MOANA (FOOD FROM THE SEA) – COLD

Smoked white fish, pickled daikon, citrus dressing, garlic cream, charred leek (Contains Fish, Milk)

KAI WHENUA (FOOD FROM THE LAND) – HOT ** Cannot be pre-set

Burrata ravioli cumin spiced pumpkin purée, pickled pumpkin, herb oil, fried curry leaves (Contains Gluten, Wheat, Milk, Egg)

MAIN COURSE

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)

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

KAI MOANA (FOOD FROM THE SEA)

Grilled Salmon, caramelized onion, tomato chutney, turmeric roasted cauliflower, tomato coconut sauce (Contains Fish)

SIDE DISHES

CHOOSE 1

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, Milk)

Seasonal green salad with Te Pae dressing

DESSERT

WHITE

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

BEVERAGE

Unlimited soft drinks & 1 x mocktail or punch included







A LITTLE BIT FANCY

Family Sharing

Food served on a Lazy Susan

All main dishes are served at the same time

CHOOSE

1 Platter

2 Vegetarian Salad

2 Hot Proteins

1 Hot Vegetarian Main

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)

PLATTER

Curiosity Gin Cured salmon, crispy capers, pickled red onion (Contains Fish)

Smoked chicken, cranberry compote, fennel salad

Cured Poaka meats (Coppa, Finocchiona, Genoa), piccalilli and ploughman's relish

Classic Prawn Cocktail (Contains Crustacean)

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 vinegarette

Seasonal garden salad herb vinegarette

Orzo, cucumber, cherry tomato, olives, edamame beans, basil dressing (Contains Gluten, Wheat)

HOT PROTEINS

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)

HOT VEGETARIAN MAIN

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

Cumin roasted root vegetables gremolata

Maple roasted carrots herbed labneh, toasted sunflower seeds

Korean-style cauliflower creamy gingersesame dip

Warm crispy miso roasted potato salad

Pan fried Gnocchi, wild herb pesto, parmesan cheese

BEVERAGE

Unlimited soft drinks &1 x mocktail or punch included

