

School Balls

Create magical memories in the heart of the city

PACKAGE 1

DANCE THE NIGHT AWAY

Mix and Mingle (Not Seated)

\$65

+ GST per person

PACKAGE 2

A LITTLE BIT FANCY

Plated Dinner or Family Sharing

\$86

+ GST per person



ENQUIRE NOW

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

For more information visit
tepae.co.nz



Christchurch
Convention
Centre

School Balls

DANCE THE NIGHT AWAY

Mix and Mingle (Not Seated)

\$65 + GST per person

PACKAGE INCLUSIONS:

- Venue Hire 07:00 – 23:59
- Buffet finger food
- Unlimited soft drinks & 1 x mocktail / punch
- 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
- 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 minimum of 10 parents, guardians or teachers 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.



Menu

DANCE THE NIGHT AWAY

Buffet Finger Food — Served for 2 hrs

Mix and Mingle (Not Seated)

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

HOT

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 raita (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)





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Convention
Centre

School Balls

A LITTLE BIT FANCY

Plated Dinner or Family Sharing

\$86 + GST per person

PACKAGE INCLUSIONS:

- Venue Hire 07:00 – 23:59
- Plated or Family Sharing Dinner
- Unlimited soft drinks & 1 x mocktail / punch
- 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
- Guest Safety and Security
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Menu

A LITTLE BIT FANCY

Plated Dinner

Minimum 2 Courses — Entrée & Main or Main & Dessert

Breads for the Table

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

ENTRÉE

Enhance your menu with this addition
Alternate Drop Entrée — \$4

KAI WHENUA (FOOD FROM THE LAND) — COLD

Roasted beetroot tartare, candied walnuts,
balsamic gel

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)

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)

MAIN COURSE

Enhance your menu with this addition
Alternate Drop — \$6.5

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

DESSERT

Enhance your menu with this addition
Alternate Drop - \$4

RED

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

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)

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



Menu

DANCE THE NIGHT AWAY

Family Sharing

Food served on a Lazy Susan

All main dishes are served at the same time and cannot be split

CHOOSE

- 2 Vegetarian Salad
- 2 Hot Protein
- 1 Hot Plant-based dish
- 1 Side Dish

ENTRÉE

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

BREAD PRESET

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

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

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

Warm crispy miso roasted potato salad

Pan fried Gnocchi, wild herb pesto, parmesan cheese

DESSERT

Enhance your Menu by adding one Dessert from Plated Dinner \$12

Pastry chef's selection of mini desserts

