

Banquet Dinners

Whether you're hosting a corporate event, gala dinner, or special celebration, our Banquet Package is designed to cater to your every need. From exceptional cuisine to elegant surroundings, our team will ensure your guests experience the finest culinary experience and top-notch service.

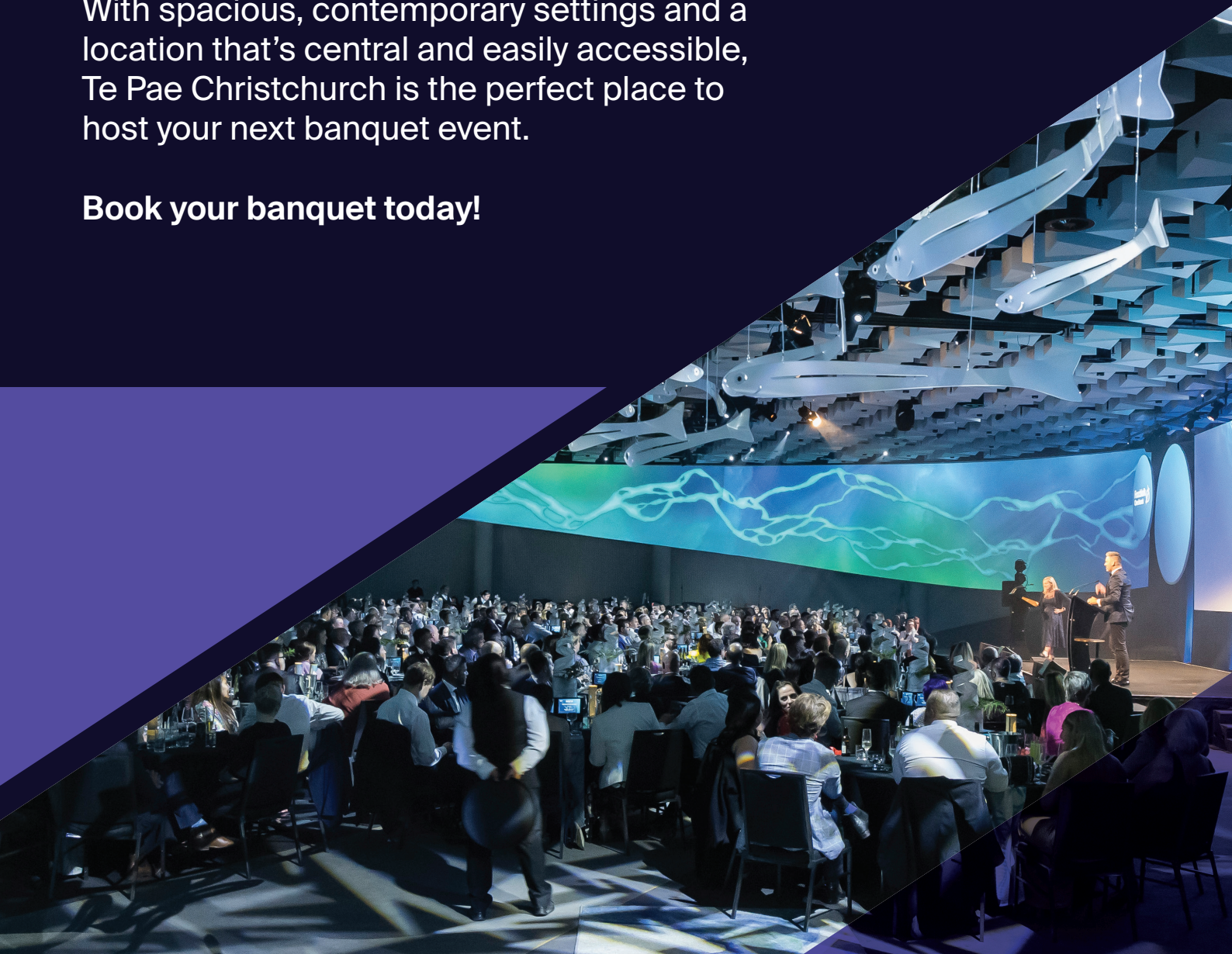
ENQUIRE NOW

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

For more information
visit tepae.co.nz

With spacious, contemporary settings and a location that's central and easily accessible, Te Pae Christchurch is the perfect place to host your next banquet event.

Book your banquet today!



Banquet Dinners

Elevate your celebration event at Te Pae

Plated Dinner

\$92 +GST
per person

Inclusions:

- Venue Hire 07:00 – 23:59
- Canapés and 2 Course Plated Dinner
- Dedicated Event Planner
- Duty Floor Coordinator
- Standard Cleaning
- One Standard Room Set
- Stage (7.2m x 4.8m)
- Dancefloor (6m x 4m)
- Background Music
- Security (host responsibility)

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 of 50 persons applies. R18 for the service of alcohol. Host responsibility limits apply. Room choice is determined by Te Pae Christchurch. Advance payment is required. Payments by visa/mastercard attract a 1.5% surcharge.

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Plated Dinner Menu

Canapés 30 min Service (1 Cold, 2 Hot)
Entrée & Main or Main & Dessert

CANAPÉS

Cold Canapés

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)

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

Hot Canapés

Lamb kofta, cucumber raita (Contains Milk)

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

Southern spiced chicken skewers, peri-peri aioli

Pork hock croquette, mustard relish

Dessert

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

DINNER MENU

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

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 Soy, Egg, Sesame)

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,

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

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

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, caramelised onion, tomato chutney, turmeric roasted cauliflower, tomato coconut sauce (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

Beverages

In keeping with our food ethos, Te Pae Christchurch Convention Centre has carefully selected the best beers, wines and spirits from across the region from world renowned artisan craft brewers, winemakers and distillers to help showcase the very best of Canterbury and the South Island. Tailored packages available upon request.

Banquet Dinners

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Family Sharing

\$92 +GST
per person

Inclusions:

- Venue Hire 07:00 – 23:59
- Family Sharing Menu
- Dedicated Event Planner
- Duty Floor Coordinator
- Standard Cleaning
- One Standard Room Set
- Stage (7.2m x 4.8m)
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Family Sharing Menu

Food served on a Lazy Susan
All main dishes are served at the
same time

Choose

- 1 Platter
- 2 Vegetarian Salads
- 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)

Main Dishes

Vegetarian Salads

- 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)

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 Fish)

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 (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)

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Mix and Mingle Standing

\$92 +GST
per person

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Mix and Mingle

Menu standing

1.5-hour Food Service

Choose 2 Cold or Hot Canapés
Choose 3 Cold or Hot Bowls

Cold Canapés

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)

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

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

Hot Canapés

Vada Chaat, coconut yoghurt, mint coriander chutney

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

Southern spiced chicken skewers, peri-peri aioli

Pork hock croquette, mustard relish

Choose 1 Interactive 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)

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

Hot Bowls

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

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

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)

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

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

**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

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

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)

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