

Christmas at Te Pae /2024



All the Trimmings

\$113 + GST per person

Christmas Feast

\$116 + GST per person



CONTACT JÖRDIS FOR MORE INFORMATION AT:

jrenz@tepae.co.nz

03 266 1418

For specific package information please visit
www.tepae.co.nz

Christmas at Te Pae/2024

All the Trimmings **\$113 + GST per person**

Inclusions

- Venue rental including room set up
- Banquet tables, bar leaners, linen, crockery, cutlery, glassware
- A dedicated Coordinator to liaise and manage the event
- 3-course plated menu
- Christmas-themed decor
- Ambient room lighting, stage and dancefloor
- Sound system suitable for the room
- Background music
- Beverages are additional, packages are available on request

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Te Pae
Christchurch
Convention Centre

TERMS AND 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 will be required. Payments by visa/mastercard attract a 1.5% surcharge.



All the Trimmings *Menu*

ENTRÉE (SELECT ONE)

Burrata , duck ham, fig, melon, mint, date labneh, seed cracker GF

Chicken & ham hock terrine, vegetable purée, oat clusters, redcurrant relish GF DF

Kawakawa cured white fish, steamed prawns, salmon caviar, pickled vegetables, squid ink rice cracker GF DF

Miso cauliflower pannacotta, pickled shitake mushrooms, charred florets, edamame puree, fig ginger syrup VG GF

All entrées served with Artisan bread, butter, olive oil to the table

MAIN (SELECT ONE)

Seaweed Cured Akaroa salmon, wilted cabbage, beetroot GF DF

Lumina Lamb rump, pistachio & mint gremolata, kumara & jus GF DF

Ballotine of turkey breast, apple, bacon and sage stuffing, crispy pancetta, cranberry jus DF

Braised beef cheek, summer vegetable terrine, porcini jus GF DF

Chargrilled pumpkin, sweet and sour mustard seed, kale, tahini whipped coconut yoghurt, parsnip chips VG GF

Served with bowls of seasonal vegetables VG GF and duck fat roasted potatoes GF DF

DESSERT (SELECT ONE)

Pear parfait, chestnut creamaux, micro sponge, compressed pear, brandy snap N

Textures of berry, marshmallow, puree, freeze-dried meringue, foam GF

OR DESSERT PLATTERS TO THE TABLE

Pastry Chef's selection of Christmas desserts

New Zealand cheese, fresh and dried fruit, quince paste, crackers, honeycomb V

TEA AND COFFEE SERVED WITH MINCE PIES AND SHORT BREAD


Te Pae
Christchurch
Convention Centre

V Vegetarian
VG Vegan
GF Gluten Free
DF Dairy Free
N Contains Nut



Christmas at Te Pae/2024

Christmas Feast \$116 + GST per person

Inclusions

- Venue rental including room set up
- Banquet tables, bar leaners, linen, crockery, cutlery, glassware
- A dedicated Coordinator to liaise and manage the event
- Sharing style menu
- Christmas-themed decor
- Ambient room lighting, stage and dancefloor
- Sound system suitable for the room
- Background music
- Beverages are additional, packages are available on request

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Christmas Feast *Menu*

PRE-SET PLATED ENTRÉE (SELECT ONE)

Burrata, duck ham, fig, melon, mint, date labneh,
seed cracker GF

Chicken & ham hock terrine, vegetable purée, oat clusters,
redcurrant relish GF DF

Kawakawa cured white fish, steamed prawns, salmon
caviar, pickled vegetables, squid ink rice cracker GF DF

Miso cauliflower pannacotta, pickled mushrooms,
charred florets, pea puree, fig ginger syrup VGN GF

All entrées served with Artisan bread, butter,
olive oil to the table

OR SHARED GRAZING PLATTERS SERVED TO THE TABLE

Locally sourced cured meats including smoked and airdried
Coppa, Finocchino, Genoa, Chorizo, Cutaello breads

Tihi (cheese) New Zealand cheese, fresh and dried fruit, quince
paste, crackers, honeycomb V

Artisan bread, butter, olive oil

SHARING MAIN COURSE SERVED TO THE TABLE

Seasonal mixed lettuce and greens, assortment
of house made salad dressings VGN GF

HOT DISHES

Rolled turkey breast, spiced quinoa & herb stuffing, gravy
GF DF

Shaved pineapple glazed ham with a selection of mustards,
Sloe gin, cranberry sauce GF DF

Glazed quinoa, mushroom, cranberry & walnut loaf
GF VGN

Honey glazed roasted kumara, potatoes, parsnip GF DF

Seasonal steamed baby vegetables GF VGN

DESSERT PLATTERS

Pastry Chef's selection of Christmas desserts

TEA AND COFFEE SERVED WITH MINCE PIES AND SHORT BREAD




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