

We have the perfect venue for your school celebration!

SCHOOL /2024 Ball PACKAGES

LET'S CELEBRATE PACKAGE CANAPÉS AND DINNER

Pre-selected Canapés
- 4 hot and 2 cold

\$76 + GST
PER PERSON

DANCE THE NIGHT AWAY GRAB AND GO DINNER

Pre-selected Buffet
Dinner Menu

\$83 + GST
PER PERSON

A LITTLE BIT FANCY PLATED DINNER

Pre-determined 2-course
plated Dinner Menu

\$96 + GST
PER PERSON

INCLUSIONS

Venue Hire 07:00 -23:00

Dedicated Event Planner

Duty Floor Coordinator

Banquet Tables, Bar Leaners,

Linen, Crockery,

Cutlery, Glassware

Soft drinks (4 hours)

One mocktail per person

PA - Sound system suitable for the room

Lighting - Room ambience, stage and
dancefloor package

Basic Wi-Fi

Two complimentary car parks for
teachers/organisers (subject to
availability)

Security

CONTACT JÖRDIS FOR MORE INFORMATION AT:

jrenz@tepae.co.nz
03 266 1418

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 will 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. Charges would apply. Alcohol is not to be provided or sold to any students, regardless of age.

Two complimentary persons per 150 guests included. 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 persons included 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.

*Security included: One guard up to 250 pax, two guards for 250-500 pax, three guards for 500-750pax, four guards for 750+ pax for up to 3 hours each.


Te Pae
Christchurch
Convention Centre

SCHOOL /2024 **Ball** PACKAGES

MENU

LET'S CELEBRATE CANAPÉS DINNER

Select two cold Canapés and four hot Canapés

\$76 pp

Served for 2 Hours

COLD ITEMS

Falafel, white bean hummus

VG GF

Tomato Bruschetta, fresh basil

V

Spring Roll, Bean sprouts, carrot, tofu, dipping sauce

VG GF

Sweet chili prawns, mango salsa

Cured Akaroa Salmon Cone, pickled radish, dill aioli, salmon caviar

HOT ITEMS

Vegetable Pakoras

GF DF VG

Apple & Sage Pork Sausage Roll with Barkers Mustard Relish

Pumpkin Arancini with whipped herb sour cream

GF VG N

Southern-spiced Chicken siracha mayonnaise

GF DF

Shiitake Gyoza, prawn and ginger, soy-ginger dipping sauce

Lamb kofta, mint cucumber coconut yogurt

Hoki bites, tartare sauce, lemon wedges

Mini smash beef burgers with melted cheese and pickles

Grilled Cajun rubbed chicken skewers

GF

Mini Pies assorted savories, tomato relish

Homemade Pizza Slabs tomato basil, bocconcini, basil oil

V

salami, mozzarella cheese, caramelised onion

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




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MENU Grab and Go DANCE THE NIGHT AWAY

Served for 2 Hours

\$83 pp

Select 4 options and 1 interactive station to Grab and Go

Vegetable bites

VG

Mushroom Wellington Mexican mushroom mince

VG

Falafel, white bean hummus

VG GF

Vegetable Pakoras

GF DF VG

Apple & Sage Pork Sausage Roll

with Barkers Mustard Relish

Pumpkin Arancini

with whipped herb sour cream

GF VG

Southern-spiced Chicken

siracha mayonnaise

GF DF

Dumplings shiitake gyoza,

prawn and ginger, soy-ginger dipping sauce

Lamb kofta,

mint cucumber coconut yogurt

GF DF

Hoki bites,

tartare sauce, lemon wedges

DF

Mini smash beef burgers

with melted cheese and pickles

Grilled Cajun rubbed chicken skewers

GF

Mini Pies assorted savories,

tomato relish

Farmers Market Crudité fresh vegetables,

tzatziki, flavoured hummus, breads, barks

VG

Homemade Pizza Slabs

- tomato basil, bocconcini, basil oil v

- salami, mozzarella cheese, caramelised onion

Selection of Pastry Chef's Desserts

Gelato selection of gelato and sorbets

served in a 200ml compostable cup (100 portion minimum order per flavour)

Interactive Stations

The Sausage Sizzle

Selection of award-winning sausages from Peter Timbs Meats caramelised onions, relishes, mustards, bread rolls

Low and Slow

Choice of Pulled Beef or Lumina Lamb shoulder or Pork Shoulder Served with ciabatta rolls, corn tortillas Slaw, pickles, mustards, Te Pae BBQ Sauce

Dumpling Station

Vegetarian dumplings
Prawn and ginger dumplings
Fried Spring rolls
All served with a selection of Asian condiments

Habachi Grill Charcoal BBQ

(additional cost for fire isolation)
Chicken thigh
Beef striploin
Vegetables

All meat and vegetables skewers and cooked in the room on Charcoal grills, served with a selection of sauces

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MENU A LITTLE BIT FANCY

2 Course plated dinner with a choice of 1 side
\$96 pp

Choose either 1 Entrée & 1 Main OR 1 Main & 1 Dessert

ENTRÉE

Slow-Poached Chicken

curried butternut puree, puffed millet, sweet and sour carrot, shaved fennel, candied pumpkin seeds, spiced aioli
GF N DF

Tomato, Basil and Bocconcini,
olive soil, sparkling wine jelly, herb sauce, crispy pumpernickel
V

Karengo (seaweed) Roasted Beetroot

sweetened carrots, beetroot tataki, pickled beetroot, wasabi aioli
GF VG

Akaroa Salmon tataki soy,
pickled mushroom, shaved daikon, green onion, ginger-chilli dressing
GF DF

MAIN

Pork Belly compressed apple,
root vegetable purée, roasted fennel, pickled seeds
GF DF

Seared 55-day aged Sirloin,
spiced carrot purée, horopito hollandaise, charred baby onions
GF DF

Pressed Lumina lamb shoulder,
seasonal vegetable terrine, apple mint relish , jus
GF DF

Akaroa Salmon,
caramelized cauliflower puree, citrus herb oil , turmeric coconut sauce
GF DF

Herbed Eggplant steak,
roasted pumpkin hummus, pickled butternut, spinach sunflower seed pesto
GF VG

Choice of side to the table

Roasted gourmet potatoes, fresh thyme and sea salt , herbed aioli
GF VG

Maple roasted carrots, herbed labneh, toasted sunflower seeds
GF VG

Slow roasted whole cauliflower, ginger turmeric sauce, curry leaf labneh
GF VG

Cumin roasted root vegetables, gremolata
GF VG

Asian spiced wok tossed broccoli, sesame seeds, crispy shallots
GF VG

Seasonal green salad with Te Pae dressing
GF VG

DESSERT

Pastry Chef's platters
of assorted mini desserts

Pastry Chef's plated dessert –
Choice from plated dessert menu

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