



Christchurch
Convention
Centre

End of Year Celebrations

Treat your team to a memorable end of year event

Mix & Mingle

Standing

\$93 + GST
per person

Celebration Feast

Served Sharing Style

\$106 + GST
per person

All the Trimmings

2–3 Course Plated Dinner

\$116 + GST
per person

ENQUIRE NOW

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

For more information visit tepae.co.nz





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PACKAGE INCLUSIONS:

- Venue Hire 07:00 – 23:59
- Finger Food Stations
- 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)
- Beverage packages are available on request

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

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END OF YEAR CELEBRATION PACKAGE

Mix & Mingle

Standing

1.5-hour Food Service

CHOOSE 2 COLD or HOT CANAPÉS

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

Beef Slider, caramelised onion, cheese, aioli, Brioche bun (Contains Gluten, Wheat, Egg, Milk)

Lamb kofta, cucumber raita (Contains Milk)

Vada Chaat, coconut yoghurt, mint coriander chutney

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

Pork hock croquette, mustard relish

CHOOSE 3 COLD or HOT BOWLS

COLD BOWLS

Cured Akaroa salmon flat bread, citrus cream cheese, pickled red onion, crispy capers (Contain Wheat, Gluten, Fish)

Market fish crudo, lime, pickled chilli, soy gel and micro salad (Contain Fish)

Tomato, Wairiri bocconcini olive soil, 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)

CHOOSE 1 INTERACTIVE STATION

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

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

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

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)

SUPPER

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

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

BEVERAGE

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.



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Celebration Feast

Served Sharing Style

\$106 + GST
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PACKAGE INCLUSIONS:

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

Celebration Feast

Served Sharing Style

Choose 1 Cold & 2 Hot Canapés (30 min service)

Choose 2 Entrées, 2 Mains, 1 Vegetarian, 1 Side

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 riata (Contains Milk)

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

Southern spiced chicken skewers, peri-peri aioli

Pork hock croquette, mustard relish

ENTRÉE

Chicken and apricot terrine, roasted leek, cherry salsa Verde

Pressed sushi rice, steamed prawns, sesame crust, avocado, edamame pesto, daikon, kewpie mayo & seaweed crisp (Contains Soy, Egg, Sesame)

Beef Tataki, crispy potato, charred spring onion, sweet and sour shallots, soy ginger dressing (Contains Soy)

Caramelized onion & Beetroot tart, whipped feta, herb salad (Contains Wheat, Gluten, Milk)

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)

DINNER MENU

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

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

MAIN COURSE

All main Courses are accompanied by on side dish of your choice

Kai Whenua (Food from the Land)

Turkey breast, apricot & cranberry buckwheat tagine, harissa gel, mint and yoghurt (Contains Milk)

Beef Sirloin, cream spinach, duck fat potato, roasted mushroom, jus (Contains Milk)

Glazed Ham, smoked shoulder filled cabbage roll, mustard sauce

Lumina Lamb Rump, basil-courgette puree, courgette, sundried tomato sunflower seed salsa, jus

Mustard herb glazed Lumina Lamb shoulder, roasted garlic mash, mint pea jelly, glazed carrot jus (Contains Milk)

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

Grilled White fish, charred corn salsa, corn jalapeno croquette, charred parsnip, sweet corn Nage

DESSERT

Pastry chefs min Christmas desserts

Tea Coffee and mince pies and short bread

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)

Side Dishes Choose 1 Additional side \$3 pp

Cumin roasted root vegetables gremolata

Maple roasted carrots herbed labneh, toasted sunflower seeds

Korean-style cauliflower creamy ginger-sesame dip (Contains Gluten, Wheat)

Warm crispy miso roasted potato salad

Pan fried Gnocchi, wild herb pesto, parmesan cheese (Contains Wheat, Gluten, Milk)

Seasonal green salad with Te Pae dressing

BEVERAGE

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All the Trimmings

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- 2 Plated Dinner
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All the Trimmings

2 Course Plated Dinner

Canapés 30 min service (1 Cold, 2 Hot)

2 Courses – Entrée & Main or Main & Dessert

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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)

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)

Mushroom Tartare, mushroom shortbread, smoked miso mayonnaise (Contains Soy, Gluten, Wheat, Milk)

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

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

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

HOT CANAPÉS

Lamb kofta, cucumber riata (Contains Milk)

Caramelised onion and cauliflower bites (Contains Milk, Sulphites)

Vada Chaat, coconut yoghurt, mint coriander chutney

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

Beetroot & black bean kofta

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

Southern spiced chicken skewers, peri-peri aioli

Salt & pepper chilli squid, Thai dipping sauce (Contains Seafood)

Pork hock croquette, mustard relish

Crunchy teriyaki cauliflower

DINNER MENU

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

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

ENTRÉE

Chicken and apricot terrine, roasted leek, cherry salsa Verde

Pressed sushi rice, steamed prawns, sesame crust, avocado, edamame pesto, daikon, kewpie mayo & seaweed crisp (Contains Soy, Egg, Sesame)

Beef Tataki, crispy potato, charred spring onion, sweet and sour shallots, soy ginger dressing (Contains Soy)

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