

# Christmas at The Tannery

Thank you for your enquiry and taking The Tannery into consideration for your end of year event, it is our pleasure to quote for you and your guests.

You are cordially invited to utilise The Tannery's opulent Victorian era atrium as a canvas for your event. With its iconic tiled floors, mahogany shop fronts, stained glass, the characteristic iron arches and translucent roof, this reborn industrial precinct is your palette to create a truly memorable celebration.

Our Cassels and Sons' venues welcome groups up to 600 people on over 1,500 sqm fully accessible event space. Our brand new modern 230 sqm Metropolitan Lounge offers additional opportunities within The Tannery boutique shopping emporium.

With 170 car parks, additional conference parking facilities, and convenient shuttle and coach accessibility, The Tannery is just a short ten minute drive from the CBD, Christchurch's beach suburbs and the recreational grounds of the Port Hills.

We would be delighted to welcome you and your guests to enjoy the warm, relaxed yet refined ambience at The Tannery and adjoining event spaces and restaurants.

All rates and prices stated are including GST.

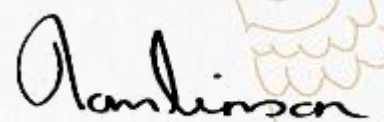
Please contact us on 0800-4-TANNERY, or directly on 027 534 2277 if you have any further questions.

Kind regards,



Andrea Petschner

Sales & Marketing Manager



Jenna Lee Tomlinson

Events Manager



For every Christmas booking we receive from now on, Cassels & Sons will sponsor Clown Doctors New Zealand, who bring joy & laughter to children in Christchurch Hospital and beyond.

## Your venue

**Date & time** (prices may vary on days and public holidays)  
Our shops close at 5.00pm and set up for the Atrium begins thereafter. Events may start from 6pm at the earliest, depending on set up requirements. Please let us know if you request an earlier start time as there are other options within The Tannery.

**Venue hire** Includes tables, chairs and table linen in a banquet setting, plus crockery, cutlery and acrylic event glassware. Set-up cost for the evening (from 5pm) included; dismantling directly after the event.

**Service** In our venue hire and food & beverage prices, the assistance of our skilled team members and maitre d' for your event is included in a sufficient quantity.  
An extended labour charge may apply if your celebration continues after the agreed time.

**Additionally available** Atrium Fairy lights are available for you at \$200.  
Stage Elements and other set-up elements: prices available upon request.  
A 20% administration fee will be added to any outsourced items or entertainment.

November - December	50 -100 Guests	101+
Friday and Saturday	\$ 1725	\$ 11.50 pp
Sunday to Thursday	\$ 1150	\$ 9.50 pp

**All prices quoted including GST**  
Exclusive use – minimum 50 guests



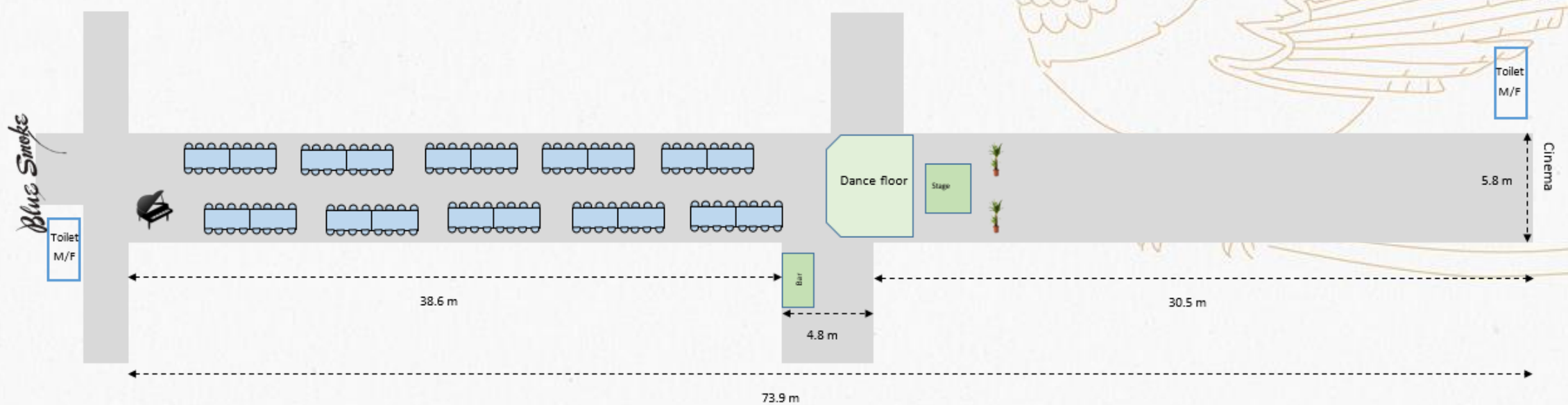
## Venue set up

Maximum capacity for round banquet tables of 10 is 220 (22 tables).

With classic banquet style table placement of long rows of rectangular banquet tables with seats on both sides, we are able to accommodate up to 300 guests comfortably in the Atrium.

Both settings do look stunning; it just depends on the look you envisage and what works for you and your guests.

Please find below a sample layout for 150 guests including bar, stage and dance floor.



## Food & beverages

Our dedicated and professional team of chefs work with the seasons to create exceptional menus that have won many plaudits from satisfied guests. The kitchen's commitment to premium catering and outstanding quality is reflected in the food presentation that will have your guests talking. Conscientious in the execution, there is no detail left to chance, while freshness, the use of local and free-range produce ensure that results speak for themselves



To match the mouth-watering menus presented at The Tannery, we have the full range of Cassels & Sons (<http://www.casselsandsons.co.nz>) craft beers which are brewed onsite along with a fantastic selection of wines from New Zealand and around the world. Please find sample menus below.

On many occasions, guests enjoy a little break after a sumptuous menu and love to wander to meet and greet others or simply stretch their legs.

With a dessert sideboard, set up in the Woolston Market, you can create the extra wow factor very simply with a stunning dessert display set up by our pastry chefs.

Guests can help themselves to sweet treats at their leisure, or even have two of their favourite while this concept allows for more time for dancing and socialising after dinner and speeches.

As alternative to plated deserts for extra \$3 pp / Additional to Canapes, Fork 'n' Walk for \$14 pp

Friendly and courteous waiters, maître d', chefs and your dedicated event manager will work hard to exceed our guests' expectations, be it for a formal sit-down menu, a more social Fork'n'Walk experience, a summery barbeque in the Woodshed or the Metropolitan Lounge, or cocktail reception – Cassels & Sons is your number one choice for excellent catering at affordable prices.

## CHRISTMAS CELEBRATION BUFFET 2016

### PLATTERS OF ANTIPASTI

Tanner Street sough dough and ciabatta breads  
Prosciutto, salami, smoked Akaroa salmon  
Mediterranean roasted vegetables and olives  
Chickpea salad, Greek salad, noodle salad  
Pesto, mayonnaise, mustard, hummus and dukkha

### MAINS

Market meats, fish and vegetables  
Baked ham, sour cherry relish  
Roast beef sirloin with roasted root vegetables and pinot noir gravy  
Grilled turkey breast, sage and onion stuffing  
Sole fillets on vegetable chiffonade  
Vegetable khao pad (Thai fried rice)  
Sautéed potatoes, braised leafy green vegetables

### DESSERTS

Steamed chocolate and fruit pudding  
Tropical cheesecake, mini Pavlova  
Fresh fruit salad  
Crème Anglaise, berry-fruit coulis  
Fresh cream and vanilla ice-cream

### MENU CHANGES

The menus can be adjusted to suit  
Add prawns (\$8.50pp)  
Add fresh pacific oysters (12.00pp)  
The lamb shoulder can be exchanged for beef sirloin (no extra charge)  
Other changes can be made as requested in keeping with overall menu balance

\$60.00 PP

Minimum of 50 guests



**THE TANNERY**  
*Boutique Shopping & Restaurants & Bars*

## THREE COURSE SAMPLE MENU

The 3 course set menu is recommended for more formal occasions and celebrations. All dishes are served to the table, breaks for speeches can be easily catered for. The dessert sideboard is a great alternative to a plated dessert.

A celebration with shared food

### SHARED PLATTER OF ANTIPASTI

Tanner Street sough dough and ciabatta breads  
Duck pâté, onion confit, prosciutto and leg ham  
Mediterranean roasted vegetables and olives  
Pesto, hummus and dukkha



PLATTERS OF MAIN COURSES

Roast aged beef sirloin, red wine onions and mushrooms  
Pan seared salmon with, citrus, chilli and coriander glaze  
Free range spiced Waitoa chicken, fig stuffing and tomato chermoula

Side dishes: tomato and cucumbers with rocket  
Steamed green vegetables, sautéed potatoes



PLATED DESSERTS

Tropical cheesecake  
Chocolate brownie  
Berry-fruit delice  
Fruit salsa, berry-fruit coulis  
Vanilla ice-cream

\$75.00 pp

VARIATIONS

Slow cooked lamb shoulder may be exchanged for beef (no extra cost)  
Chicken may be exchanged by seasonal items such as turkey breast (6.00pp)  
Pacific oysters and prawns may be added to the antipasti selection (10.00pp)

## FORK 'N WALK CHRISTMAS MENU 2016

### SERVED AS PASS AROUND SERVICE

Crisp Vietnamese style fried fish with caramel and chilli sauce

Pulled pork on crostini with roasted apple relish and rocket

Cajun fried chicken with delta mayonnaise

Sundried tomato and spinach filo strudel

### FOOD STATIONS

Tanner Street sough dough and ciabatta breads

Baked ham

Cucumber and tomato salads, English and French mustards

Roast lamb leg

Tomato gravy and vegetable pickles

Vegetable khao pad (Thai fried rice)

Fried seasonal market vegetables, bean sprout, chilli

### VARIATIONS

A Dessert Buffet can be provided \$14.00pp

Woolston market Cheese station \$8pp

### DESSERT STATION

Tropical Cheesecake, Chocolate brownie

Berry-fruit delice, mini Pavlova, trifle

Fresh fruit salad, berry-fruit coulis

\$50.00 pp

## CANAPÉ CHRISTMAS MENU 2016

Please choose 2 hot and 2 cold items / \$25.00 for 4 pcs per person

Please choose 3 hot and 3 cold items / \$30.00 for 6 pcs per person

Please choose 4 hot and 4 cold items / \$35.00 for 8 pcs per person

### VEGETARIAN

#### Cold

Melon with mustard pickled fruits and goat cheese

Stuffed piquant peppers on chargrilled courgette

Cornbread with onion jam and Kalamata olives

#### Hot

Spring rolls with chilli and soy

Semi dried tomatoes, basil and smoked brie on crostini

Mixed vegetable pakora with raita (gf) (Indian vegetable fritters)

Wild mushroom arancini with tomato and oregano dressing (gf) (fried risotto balls)

### SEAFOOD

#### Cold

Hot smoked salmon on toasted rye, with dill mayonnaise

Shrimp and salmon nori maki

White fish ceviche (lime, coriander and chilli dressing)

#### Hot

Fried fish with Vietnamese caramel and ginger sauce

Sautéed garlic prawns with nahn jim dressing (sweet chilli, ginger and coriander dressing)

Panko crumbed smoked salmon cakes with citrus mayonnaise

Smoked eel on watercress quiche

### MEATS

#### Cold

Roast beef fillet and horseradish crostini

Smoked venison with cherry compôte

Rock melon with prosciutto and basil

Chicken 'mini Caesars salad' on crostini

#### Hot

Cassels Fried Chicken strips, citrus aioli

Moroccan lamb meatballs with harissa (spicy pepper sauce)

Mini beef skewer yakatori (soy glaze and spring onion)

Quiche Lorraine (bacon onion and cheese)



## Beer selection



Cassels & Sons Lager 4.8%

Pouring a bright golden hue beneath a lingering white head, the aroma is sweetish and complex. On the palate there is a light floral herbaceous flavour. Lager is a less hoppy more malt driven version of Cassels & Sons Pilsner. A widely accessible beer and very popular.



Cassels & Sons Pale Ale 4.8%

Pale ale is an ideal entry point in to the wonderful world of modern craft beer. Grassy herbaceous aroma and flavours give way to a light floral finish. The soft mouth feel is well suited to this subtle, delicate and eminently quaffable beer.



Galbraith's Redemption 2.5%

Keeping the flavour while lowering the alcohol is no mean feat. This beer is crafted from everything we value, the best ingredients without compromise.

Other beer options can be discussed.





# THE TANNERY

Boutique Shopping & Restaurants & Bars

## Wine selection



Sauvignon Blanc  
 Pinot Gris  
 Chardonnay  
 Riesling  
 Pinot Noir  
 Merlot  
 Cecilia Brut

Marlborough NZ  
 Marlborough NZ  
 Marlborough NZ  
 Marlborough NZ  
 Marlborough NZ  
 Central Ranges AUS  
 Marlborough NZ



Sauvignon Blanc  
 Pinot Gris  
 Chardonnay  
 Merlot  
 Pinot Noir  
 Jewel Brut, Chard.

Marlborough NZ  
 Marlborough NZ  
 Gisborne NZ  
 Gisborne NZ  
 Gisborne NZ  
 Burgundy FRA

## Soft drinks



### *Sodas*

Pepsi  
 Pepsi Max  
 7up



### *Juices*

Orange  
 Cranberry  
 Apple

## **BEVERAGE PACKAGES**

All beverage packages include Cassels & Sons beer, low alcohol beer, sodas and juices. Please select three wines from The Makers range for package A or from the Allan Scott Range for package B.

### **Beverage Package A**

#### **Price per person**

1 <sup>st</sup> hour	\$20.00
2 <sup>nd</sup> hour	\$30.00
3 <sup>rd</sup> hour	\$40.00
4 <sup>th</sup> hour	\$50.00
5 <sup>th</sup> hour	\$60.00

### **Beverage package B**

#### **Price per person**

1 <sup>st</sup> hour	\$23.00
2 <sup>nd</sup> hour	\$33.00
3 <sup>rd</sup> hour	\$43.00
4 <sup>th</sup> hour	\$53.00
5 <sup>th</sup> hour	\$63.00

After the beverage package is finished drinks will be charged to one account on a consumption basis.

No cash bar available following beverage packages.

## **BEVERAGES BY BOTTLE OR GLASS**

Please select three wines from either The Makers or Allan Scott range for your event

The Makers range	\$34.00
The Allan Scott range	\$44.00
Beer by glass	\$8.00
Beer by bottle (1l)	\$20.00
Sodas & juices (glass)	\$4.00

**Drink tokens** – you may consider drink tokens for your event, it makes it easy for you to distribute the amount of drinks you desire and it can be a nice personalized touch.

Please note that we don't have BYO licence.



## Theming & Decorating



The possibilities are endless. The classic and elegant style of The Atrium already speaks for itself, however the canvas is yours...



### **Christmas Decorations:**

The Tannery will be decked for the season with classic but stylish Christmas decorations. For a festive flair on the tables, the Cassels & Sons events team works with Mrs Bottomley's Flowers, our experienced florist partners.

- ❖ Add \$3 pp for a natural green foliage accent for the tables with a simple touch of Christmas colour.
- ❖ Add \$5 pp for a selection of vessels with seasonal blooms in tones of your choice.



## Beyond “Jingle Bells”

Nothing is more festive than the ambient tunes of a pianist playing for your reception, or a string quartet entertaining your guests when they arrive.

We are well connected to the entertainment sector here in Christchurch.

Please find below some ideas. We’d be happy to enquire availability for you.

Christchurch’s very own [Naomi Ferguson](#) plays on the Bechstein grand piano for you.

[naomi@naomijoy.co.nz](mailto:naomi@naomijoy.co.nz), 021 567 169



Peter Lewis is a pianist that has been playing on several events in the Atrium. / [lewis.family10@yahoo.co.nz](mailto:lewis.family10@yahoo.co.nz)



[Garden City String Quartet](#) can play romantic classical music, contemporary pop arrangements, or other styles.

[info@gardencityquartet.co.nz](mailto:info@gardencityquartet.co.nz)

[La Petite Manouche](#) is a gypsy jazz guitar duo delivering lyrical melodies with flawless musicianship.

Burke: 021 057 4413



Other music options include:

[Ctrl-alt-rock](#) band (Zaine, [zaine@ctrlaltrack.co.nz](mailto:zaine@ctrlaltrack.co.nz), 021 249 2292)

[Smash Box Band](#) (Kane, [kane@smashboxband.co.nz](mailto:kane@smashboxband.co.nz), 021 445 448)

[The Black Velvet Band](#) (Brendan, 022 126 4191)

Solo guitarist [Mark McKenzie](#) (027 505 3486)

[Davey Backyard](#) (021 124 4801)

DJ Dwight (027 436 1120)

DJ Robert Cherry (027 426 7261)



The Atrium is not fitted with any AV, but if you let us know your requests, we can organize it for your event.

## Christmas gift

Before your valued guests return home from their Christmas function at The Tannery, we suggest they fill a bottle or growler for a continued “Cassels & Sons experience”.

Printing individual labels or attaching Christmas cards would enhance the value for your guests.

Cassels & Sons “FILL YOUR OWN”	500ml	1l	2.5l
Bottle (multi-use)	\$2.50	\$5.00	\$20.00
Choice of 19 different craft beers	\$5.00	\$9.50	\$22.00



Alternatively, if your guests and customers prefer shopping: The Tannery offers gift vouchers in \$25 and \$50 units – we are sure that a Christmas card with such a voucher would be well received.

N.B. Currently, only the growler has the label printed on, the other two come plain.



**THE TANNERY**  
*Boutique Shopping Restaurants & Bars*

**Parking:**

With 170 free car parks, additional conference parking facilities, and convenient shuttle and coach accessibility, we are easily accessible.

**Further Information:**

The Tannery is fully wheelchair accessible.

Additional languages spoken by staff: Czech, Italian, French, German, Hindi, Japanese, Mandarin and Spanish

***GST: All mentioned rates including GST***

**Site Inspection:**

You are invited to come by to get a personal impression of our venues, both by day and night. Please call us to make an appointment.

**Confirmation:**

Tentative wedding bookings will be held for a two (2) week period; after which time the space will be released if we have not heard back from you.

To confirm your booking, an agreement will be issued together with a deposit invoice, payable for 50% of the hire fees and 20% of the food revenue.



## Reference

Kathmandu held their 2015 Christmas Party in the Tannery Atrium, the size of the venue was perfect for our function and the layout proved to be a lot more generous than was first thought.

The food on the night was an excellent selection and catered for all needs. We had absolutely no issues dealing with the team leading up to the event and their can-do attitude was a breath of fresh air.

**Sheree, Kathmandu**



“First & foremost, thanks for accommodating us for our Xmas function last Friday evening. Staff have come in to work raving about the venue & food & have said it was the best Xmas function they had been to for a long time. The food was so delicious & there was plenty of it – no one went home hungry. Thank you to for setting up seated tables in the marquee, that blew me away as I was not expecting that.

Jenna, you were the perfect host & all your staff did you proud J. The voucher system worked well & no one complained about having to pay further for more drinks.

So from everyone at Opus in Christchurch, THANKS.”

**Julie, OPUS**

I just wanted to say a massive thank you to all the staff who assisted with the function on Saturday night. I was invited as a partner to the event and I was so impressed.

The bar area we started out in was beautiful and the organisation of beverages and delivery of food was seamless. The appetisers were amazing and it was so incredible to have such great quality vegetarian options.

The set up in the atrium was beautiful, the tables set very nicely and I was so impressed with the attention to detail such as the small dietary requirement cards.

(...) The food on Saturday was amazing. Our vegan meals by far were the best we have ever had at a function, by far. Your chefs obviously truly care about food, your staff care about service and it is just so very nice to see this kind of high quality event management in Christchurch.

It's not often we take the time to thank staff (I would know, I worked in hospitality for most of my working life) but I really wanted to pass on my sincere thanks for an outstanding evening.

**Mandy, guest**





**THE TANNERY**  
Boutique Shopping & Restaurants & Bars

# Delivering our promise:

We are here to help. Please contact us for any questions you may have

Jenna Lee Tomlinson

Events Manager

jenna@casselsbrewery.co.nz

027 534 2277

0800-4-TANNERY

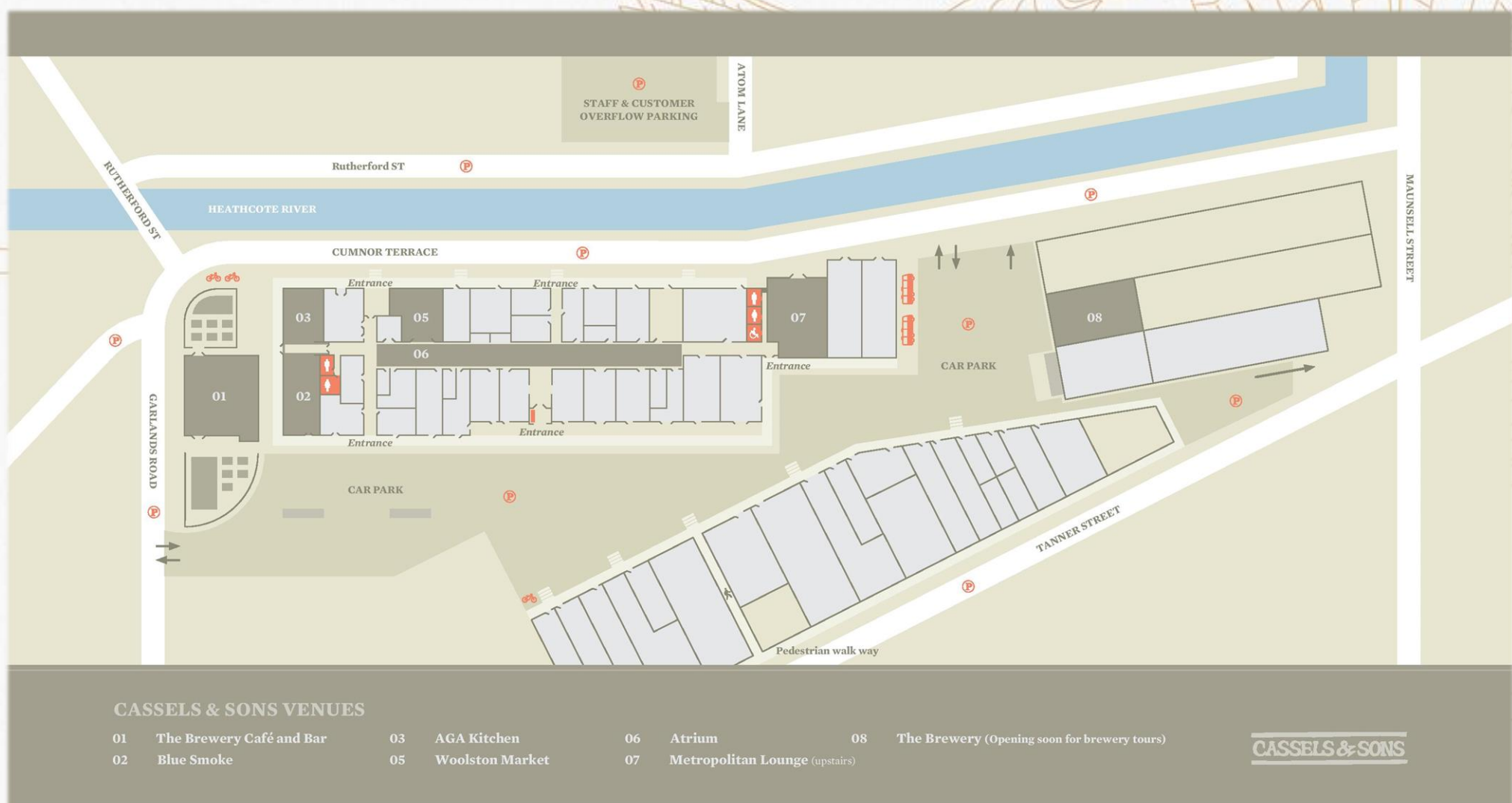
Andrea Petschner

Sales & Marketing Manager

andrea@casselsbrewery.co.nz

027 534 2233

[Have a look at our photos.](#)



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