



SCHOOL BALL PACKAGES/ 2024

The Tannery is the perfect venue for your school ball celebration, lets party!

from **\$62** /person

PACKAGE OPTIONS

STANDARD

\$62.00 per head

Canapes and standard soft drinks

PREMIUM

\$89.00 per head

Walk and Fork menu and premium soft drinks

DELUXE

\$99.00 per head

*Seated 2-course menu plus premium soft drinks/
mocktails*

INCLUDES:

- venue hire 7:00 pm - 11:45 pm
- set up and pack down of your event
- service staff
- DJ and lighting set up
- Security for entire event
- WIFI available
- PA and microphones
- Tables, chairs, linen
- serve ware, tableware



CANAPE MENU

- **Karaage chicken with kewpie and teriyaki - GF**
- **Mini gourmet sausage rolls**
- **Pork meatballs with apple glaze**
- **Spiced goats' cheese on cucumber - GF, V**
- **House made spring rolls - V**
- **Sushi with soy, ginger, and wasabi - GF, Vegan**
- **Pork belly bites - GF**
- **Falafel with pomegranate labneh - Vegan**
- **Basil pesto and mozzarella arancini - V**
- **Lamb meatballs with tzatziki**
- **Mini pies**
- **Polenta fries**
- **Prawn cocktail**

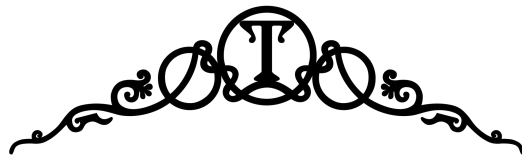
WALK & FORK

MENU

- **Pierogis filled with cheese and potato**
- **Karaage chicken with kewpie and teriyaki - GF**
- **Crispy wontons (chicken or prawn)**
- **Fried fish sliders with tartare sauce**
- **Cheeseburger sliders**
- **Colombian beef brisket on rice**
- **Pork belly and hoisin bao bun**
- **Pork and fennel meatballs with apple slaw glaze**
- **Potato and toasted cashew curry - V**
- **Indian potato curry puffs with raita - V**
- **Kūmara rösti with chargrilled zucchini and capsicum coulis - GF, Vegan**
- **Pulled beef cheek, crème fraiche and pickled, shallots in a pastry shell**

PLATED MENU

- **Fish of the day with herb crumble and lemon butter sauce on corn chowder**
 - **Boneless free-range chicken with chorizo, fennel, and broccoli florets**
 - **Lamb back strap with celeriac and onion soubise served with roast kumara, parsnip and red wine reduction - GF**
 - **Beef ragout with pappardelle and shaved parmesan**
 - **Medium rare beef fillet with carrot puree, and a choice of chimichurri or béarnaise**
 - **Ratatouille with fresh herbs – GF, Vegan**
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- **Lemon meringue with seasonal berries and chantilly cream - GF**
 - **Warm chocolate fondant served with berries and custard - GF**
 - **Crème brûlée, classic vanilla bean with macadamia praline - GF**
 - **Chocolate mousse - GF**
 - **Selection of sorbets with fresh seasonal fruit or berries Vegan - GF**



THE TANNERY

Events, Conferences & Weddings

**FOR MORE INFORMATION OR BOOKING
ENQUIRIES [CLICK HERE](#)**