



SCHOOL BALL PACKAGES/ 2025

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



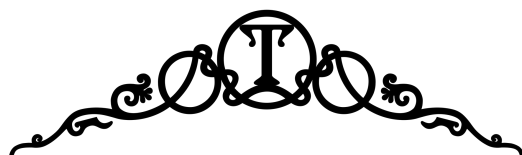
WALK & FORK

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](#)**