

FUNCTION PACK



**Bealey
Quarter.**

The best nights start at The Bealey, and we're here to help you create an unforgettable event!

Everything you need is right here in one vibrant complex! Including a popular central restaurant, a lively bar, and on-site accommodation. The best part? We have a fully private function room that can host up to 120 guests!

With years of experience throwing incredible parties, we know exactly how to make your event one to remember. Simply invite your guests, and our friendly team will handle the rest!



**Bealey
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FUNCTION ROOM

Our Private Function Room offers an exclusive setting ideal for intimate events and gatherings. Featuring a private bar, outdoor terrace, and AV capabilities, it's perfect for corporate meetings, special occasions, or private dining. Enjoy a seamless event experience in a space that's both stylish and self-contained.

Space Type						
Indoor	50	100	Y	Y	Y	Y

RESTAURANT EXCLUSIVE

Our restaurant space is perfect for group dining with style and ease. Accommodating up to 60 guests seated, this space is ideal for celebrations, business lunches, or social gatherings. Enjoy a relaxed yet refined atmosphere with custom set menus designed to suit your occasion.

Space Type						
Indoor	60	100	N	Y	Y	Y



NIBBLES

SLIDERS

Cheeseburger – 4.5ea

Juicy beef patties topped with melted cheddar, pickles, and our signature sauce, all served on soft, homemade toasted buns (LD, LG)

Falafel – 4ea

Crispy made falafel patties layered with juicy tomato, sweet beetroot relish, and fresh greens, served on soft toasted homemade buns with a tangy aioli (LG, LD, V)

Chicken – 4.5ea

Crispy fried chicken topped with zesty jalapeno-infused slaw, all nestled in a homemade soft toasted bun (LG)

Tacos – 5ea

Bealeys Fried Chicken – Grilled tortilla stuffed with crispy Bealeys Fried Chicken tender, fresh house-made coleslaw, and topped with zesty coriander and tomato salsa (LD)

Smashed Falafel

Grilled tortilla filled with falafel, crisp coleslaw, zesty tomato salsa, spring onion, and a sprinkle of sesame seeds (LD)

SKEWERS

Thai Beef Skewers – 4.5 ea

Succulent strips of beef marinated in a fragrant blend of Thai herbs and spices, grilled to perfection, and served on skewers (LG, LD)

Cajun Chicken Skewers – 4ea

Tender chicken marinated in a smoky, spicy Cajun seasoning, grilled to perfection (LD)

Mediterranean Veggie Skewers – 4ea

A mix of grilled mushrooms, capsicum, red onion, and zucchini, marinated in aromatic Mediterranean herbs and olive oil (LD, LG, V)

NIBBLES

Fish n chip boats – 3ea

Battered fish, golden fries, tartare sauce (LD)

Gorgonzola and Walnut Filoettes – 3ea

Flaky golden filo pastry parcels filled with creamy gorgonzola and toasted walnuts.

Caramelised Onion & Goat Cheese Fouettés – 3ea

Flaky, golden filo pastry filled with rich, creamy goat cheese and sweet caramelised onions.

Smoked Salmon Blini – 4ea

Delicate, bite-sized blinis topped smoked salmon, a dollop of crème fraîche, and finished with a sprinkle of dill.



(V) Vegetarian | (VG) Vegan | (VO) Vegetarian option | (VGO) Vegan option (LG) Low gluten
(LD) Low dairy | (LGO) Low gluten option | (LDO) Low dairy option

Menus are subject to change.

SET MENUS

\$45 / \$55 SET MENU

2 course entrée & main or
main & dessert **45**

3 courses (entrée, main &
dessert) **55**

ENTRÉES

Arancini - three cheese crispy risotto balls served with Bealey sauce (V)

The Mussel Pot - whole green-lipped mussels, cooked in a creamy white wine broth and served with house-made ciabatta (LG)

MAINS

Beef Tacos - three grilled tortillas filled with pulled beef cheek, coleslaw, aioli, roasted vine tomatoes and coriander salsa.

Open Chicken Sandwich - house-made ciabatta loaded with grilled chicken tenders, bacon, Bealey sauce, lettuce, Swiss cheese, tomato and a fried egg (LG)

Mushroom Fettuccine - creamy mushrooms, spinach, cherry tomato and topped with parmesan cheese (LD, V)

Bangers & Mash - trio of Cumberland sausages served with creamy mashed potatoes, sautéed onion and lashings of Bealey gravy (LG)

Wagyu Rump - 250g Southern Stations Southern Wagyu rump cooked to your liking and served with golden fries, garden salad and Bealey gravy.

DESSERT

Lemon Tart - rich lemon curd-filled tart served with white chocolate mousse.

Warm Chocolate Brownie - served with mixed berry compote and vanilla bean ice cream



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SET MENUS

CONTINUED

\$65 SET MENU

ENTRÉES

Arancini - three cheese crispy risotto balls served with Bealey sauce (V)

The Mussel Pot - whole green-lipped mussels, cooked in a creamy white wine broth and served with house-made ciabatta (LG)

MAINS

Lamb Shoulder - 12 hour braised lamb shoulder in a herb and red wine broth served with dauphinoise potatoes, cauliflower purée, glazed green beans and Bealey gravy (LG)

250g Canterbury Sirloin - grass-fed Canterbury sirloin cooked to your liking and served with steak-cut chips, garden salad and Bealey gravy (LG, LD)

Salmon - crispy skin salmon served with a crispy scallion potato cake, sun-dried tomato and parmesan salad, carrot purée topped with vine-roasted tomato and coriander salsa (LG)

Chicken Parmigiana - chicken schnitzel loaded with Napoli sauce, ham and melted cheese toasted golden served with steak-cut fries and garden salad.

Mushroom Fettuccine - creamy mushrooms, spinach and cherry tomato topped with parmesan cheese (V, LD)

DESSERT

Banoffee Tart - oaty tart base loaded with caramel, caramelized bananas, white chocolate mousse topped with and candied hazelnuts (LG, LD, V)

Toffee Apple Crumble - toffee apples loaded with a crunchy golden crumble mix topped with ice cream and cream (V, LG)

Warm Chocolate Brownie - served with mixed berry compote and vanilla ice cream.

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GROUP DINING

BREAKFAST

Continental Breakfast

A selection of cereals, toast, fruit, yogurt, spreads and juice.

20pp

Family Style Buffet

The continental selection above with bacon, eggs, sausages, hash browns, tomatoes and mushrooms

30pp

PACKED LUNCH

Picked up from The Bealey at your convenience between our opening hours.

Ham and cheese sandwich, museli bar, fresh fruit, potato chips and a beverage

22pp

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CONTINUED

GROUP DINING

\$25 GROUP A MENU

Taco's

Three grilled tortillas filled with coleslaw, aioli, fried chicken tenders, roasted vine tomato and coriander salsa.

Beef Burger

Smashed beef patty served with lettuce, smoked cheese, crispy onion rings, bacon and aioli (LG)

Bangers & Mash

Trio of Cumberland sausages served on creamy mashed potatoes, sautéed onions topped with Bealey gravy (LG)

Beer Battered Fish Chips

Crisp battered fish served with steak-cut fries, garden salad and tartare sauce (LD)

ADD GARLIC LOAF TO SHARE OR OREO SUNDAE FOR \$4 PER PERSON

VEGETARIAN OPTIONS AVAILABLE ON REQUEST

\$25 GROUP B MENU

The Big Pineapple Pizza

Double lashing of champagne ham and pineapple chunks (LG)

Fish Burgers

Beer battered fish, served with chunky tartare sauce, lettuce, tomato and pickled red onion (LG)

Chicken Schnitzel

Served with steak-cut fries, garden salad and topped with Bealey gravy.

Wagyu Rump

Cooked medium rare and served with steak-cut chips, garden salad

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VEGETARIAN OPTIONS AVAILABLE ON REQUEST



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CORPORATE

MORNING OR AFTERNOON TEA OPTIONS (P.O.A)

Freshly Baked Muffins

Selection of Savouries

Warm Cinnamon Scrolls

Scones (plain or cheese)

Fresh Danishes

Chocolate Brownie Bites

Mini Cheesecakes

Cheeseburger Sliders

Cajun Chicken Skewers

Thai beef Skewers

Tea & coffee station available tea & filter coffee.
Note: Barista-made coffee incurs an extra charge.

We also cater to dietary requirements on request.

LUNCH:

\$15 Lunches - 11am - 3pm

Sweetcorn And Feta Fritters

served with garden salad, sweet chili sauce and minted yoghurt (LG, V)

Beer Battered Fish

Crispy battered fish served with steak cut chips, garden salad and tartare sauce (LD)

Crispy Chicken Wrap

Served with lettuce, tomato, aioli, smoked cheese and steak cut fries.

Cheeseburger

Smashed beef patty, smokey BBQ sauce, lettuce, onion rings and steak cut fries (LD)

150g Beef Sirloin

Served with golden fries and Bealey gravy (LG, LD)

Chicken Pasta

Creamy pesto sauce, chicken tossed with penne pasta topped with parmesan.

Pork Roast

Crispy duck fat potatoes, green peas, lashings of Bealey gravy (LG, LD)



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PLATTERS

Antipasto Platter 65

Selection of cured meats, cheese, picked crudites, olives, crackers, fruits, and dips (LG)

Crispy Platter 60

Selection of deep-fried goodness, fried chicken tenders, spring rolls, samosa, onion rings, golden fries and sauces (V)

Butcher's Platters 70

Six buttermilk marinated sweet chilli and garlic chicken wings, Bealey fried chicken tenders, Cumberland sausages, pulled beef cheek, wedges, coleslaw, garlic loaf and dipping sauces.

Gourmet Savories Platter 25pcs 55

Mini meat pies and tomato sauce (V, LD, LG)

Seafood Platter 70

Smoked salmon, battered fish bites, popcorn shrimp, crispy fried calamari, herb-crumbed green lip mussels, green salad and a crispy house loaf.

Fresh Fruit Platter 55

A selection of seasonal, handpicked fruits, beautifully arranged for a refreshing and naturally sweet treat. (GF, LD, V)

Petite Fours Platter 60

An assortment of bite-sized desserts, offering a variety of sweet treats, perfect for satisfying your cravings in one indulgent bit



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BEVERAGE

Bar Tab on Consumption:

A bar tab can be arranged for your function with a specified limit or amount in mind that you feel comfortable with spending. Your bar tab can be reviewed as your function progresses and increased if required. However, we will always ensure you are in control of the amount throughout the event.

Cash Bar

Allow your guests to choose from our extensive beverage selection, which they can purchase throughout your function.



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