FUNCTION PACK

Bealey Quarter.

The best nights start at The Bealey Quarter, 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 Quarter.

263 Bealey Avenue
Christchurch Central City
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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	60	110	Y	Y	Y	Y

RESTAURANT EXCLUSIVE

Our restaurant space is perfect for group dining with style and ease. Accommodating up to 70 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	70	100	N	Y	Y	Y

NIBBLES

Cheeseburger Slider 6.5
Mini beef burger filled with cheese and pickles (LDO, LGO)

Mushroom Slider 6.5
Mini mushroom and halloumi burger filled with beetroot relish and aioli (LDO, LGO, V VGO)

Chicken Slider 6
Mini fried chicken burger filled with Bealey slaw (LGO)

Smashed Falafel Taco 7
Grilled tortilla filled with coleslaw and grilled pineapple salsa (LDO, LGO, V, VGO)

Fried Chicken Taco 7
Grilled tortilla filled with coleslaw and grilled pineapple salsa (LGO)

Fish n Chip Boat 6
Battered fish bites, crispy fries and tartare sauce (LDO)

(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.

PLATTERS

Antipasto Platter 85
Selection of cured meats, cheese, pickles, chutneys, fruits and crackers (LGO,VO, VGO)

Butchers Platter 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.

Crispy Platter 65
A selection of deep-fried goodness, chicken nuggets, spring rolls, samosas, crispy fries and sauce (LD,VO)

Savouries Platter 60
Selection of mini pies and tomato sauce (LGO)

Fresh Fruit Platter 65
Selection of fresh seasonal fruit (LD, LG, V VG)

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(LD) Low dairy | (LGO) Low gluten option | (LDO) Low dairy option

Menus are subject to change.

SET MENU

$55 SET MENU

2 course entrée & main or main & dessert

$65 SET MENU

3 courses (entrée, main & dessert)

ENTRÉES

Mussels
Whole green lipped mussels cooked in a white wine cream broth served with toasted ciabatta (LGO)

Fried Chicken
Buttermilk marinated chicken tenders tossed in our signature coating served with Bealey sauce and McClures sweet and spicy pickles (LG)

House Loaf
House baked triple loaf served with warm cheese dip (LDO, V, VGO)

MAINS

Canterbury Lamb Shoulder
Rolled slow cooked lamb shoulder served with dauphinoise potato, balsamic roasted carrots, minted pea puree and Bealey gravy (LG)

Chicken Parmigiana
Chicken schnitzel topped with Napoli sauce, ham, cheese served with garden salad and crispy fries

Beer Battered Fish
Served with crisp fries, garden salad and tartare sauce (LD, LGO)

NZ Wagyu Rump
Cooked to your liking served with crispy fries, garden salad and Bealey gravy (LD, LG)

Tomato Spinach and Mushroom Pasta
Confit mushrooms, spinach, sauteed onions, penne pasta tossed in a tomato sauce (LDO, V, VGO)

DESSERT

Cookie Pie
House baked cookie loaded with white chocolate granola and whipped cream (V)

Oaty Caramel Tart
Oaty tart base, caramel filling topped with poached pears, and a berry and white chocolate mousse (LD, V, VGO)

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Menus are subject to change.

CHRISTMAS SET MENU

$55 SET MENU

2 course entrée & main or main & dessert

$65 SET MENU

3 courses (entrée, main & dessert)

ENTRÉES

Smoked Lamb and Kumara Bites
Crumbed lamb and kumara bites served with minted yoghurt

Garlic Prawns
Creamy garlic prawns served with scallion rice and coriander (LDO, LG)

Tomato, Balsamic & Mozzarella Bruschetta
Toasted ciabatta topped with confit tomato, balsamic glaze, mozzarella, confit garlic and olive oil (V, VGO, LDO, LGO)

MAINS

Seared venison loin
Seared venison served with creamy mashed potatoes, poached pear and walnut salad and red wine jus (LG)

Canterbury Lamb
Braised canterbury lamb shoulder served with dauphinoise potato, cauliflower puree, baby carrots and red wine jus (LG)

Herb crusted market fish
Herb crusted market fish of the day served with duckfat potatoes, sauteed greens and lemon (LDO, LGO)

Stuffed chicken
Sage and onion stuffed chicken served with smashed cheese and bacon potatoes topped with Bealey gravy

Mushroom fettuccine
Confit mushroom, cherry tomatoes, spinach tossed in a cream sauce (LDO, V, VGO)

DESSERT

Sticky date pudding
Sticky date pudding served with creamy butterscotch sauce and ice cream (V)

Brown sugar pavlova
Brown sugar pavlova served with whipped cream, passionfruit and a strawberry compôte (LDO, LG, V)

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(LD) Low dairy | (LGO) Low gluten option | (LDO) Low dairy option

Menus are subject to change.

CORPORATE

MEETING PACK 18PP

Fresh Fruit (LG, LD,V, VG)

Crispy Chicken Wrap

Savoury Scone

Brownie Bite (LGO)

Or individual items I 6 each

Muffins
Scones

LUNCH:

$18 Lunches - 11am - 3pm

Sweetcorn And Feta Fritters
Served with garden salad, minted yoghurt, bacon and sweet chili sauce (VO, LG)

Beer Battered Fish
Crispy battered fish, garden salad, crispy fries and tartare sauce (LD)

Chicken Wrap
Buttermilk fried chicken, lettuce, smoked cheese, Bealey sauce and crisp fries

Smashed Cheeseburger
Smashed beef patty, smoked cheese, pickles, American mustard, tomato sauce and crispy fries (LGO, LDO)

Chicken Pasta
Chicken and spinach penne pasta tossed in a creamy sweet chili sauce topped with parmesan cheese (VO)

Pork Roast
Pork belly, duckfat potatoes, green peas topped with Bealey gravy (LG, LDO)

Chicken Schnitzel Salad
Crispy chicken schnitzel, mixed greens, mixed cabbage, carrot and balsamic and vanilla vinaigrette (VO)

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Menus are subject to change.

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.

Bealey Quarter.