



Kai Timotimo

Canapés

July 2026-June 2027



MINIMUM
30 guests

Designed for standing events up to a maximum of 3 hours in length.

Canapé, cocktail and bowl menus are designed for standing events only and are available within our evening service window between 4–8pm. Service durations are outlined below.

Canapés and grazing

Post meeting happy hour 33

The perfect way to end a day of learning and connecting.

45 minutes bar service

Serving a selection of classic Canterbury wines and beers plus non-alcoholic beverages.

Taste of Canterbury grazing station

Canterbury cheese and cured meats, preserves and pickles, baked Camembert, artisan breads and bark, plus a selection of roasted and marinated vegetables, seasonal hummus.

Canapé service

1 hour canapé service 17

Alcohol may only be served for up to 2 hours

Select three cold or hot canapés

Up to 1 hour continuous canapés

1½ hour canapé service 28.5

Alcohol may only be served for up to 2½ hours

Select three cold or hot canapés and one cold or hot bowl

Up to 1½ hour continuous canapés

2 hour canapés service 48.5

Alcohol may only be served for up to 3 hours

Select four cold or hot canapés, two cold or hot bowls and Taste of Canterbury grazing station

Up to 2 hours continuous food service





Canapé selections

Cold canapés

Goats cheese, fig olive relish, Canterbury quinoa and polenta cake

Contains milk, egg

Hot-Smoked Akaroa salmon mousse macaron

Contains milk, fish, egg, almonds

Fiordland crayfish choux

Fresh herbs, citrus crème fraîche, crispy kale

Contains milk, gluten, wheat, egg, shellfish

Seared Pacific tuna

Pickled cucumber and seaweed salad, sesame crisp

Contains gluten, wheat, fish, sesame

Mushroom tartare

Mushroom shortbread, smoked miso mayonnaise

Contains milk, gluten, wheat, egg, soy

Tomato bruschetta

White bean purée, micro basil

Contains gluten, wheat

Seared beef fillet

Canterbury truffle mushroom cream cheese, chive crostini

Contains milk, gluten, wheat

Hot canapés

Grilled buffalo free range chicken skewers

Pickled carrot, spring onion, ranch dipping sauce

Contains milk, gluten, wheat, fish

Moroccan free range chicken kofta skewers

Coconut yoghurt dipping sauce

Mushroom kofta

Whipped avocado

Contains gluten, wheat, egg

Hoki bites

Caesar dressing

Contains milk, gluten, wheat, fish, soy

Caramelised onion and cauliflower bites

Contains milk, egg, sulphites

Middle Eastern Bolani (potato-stuffed bread)

Mint coriander chutney

Contains gluten, wheat

Smoked cheese and potato croquette

Saffron aioli, pickled cucumber

Contains milk, gluten, wheat, egg

Lamb Merguez sausage Wellington

Minted citrus labneh

Contains milk, gluten, wheat, soy

Fried sushi

Sticky ginger rice, wasabi cream, sesame seed brittle

Contains milk, egg, soy, sesame

“Kiwi Chip and Dip” crispy potato

Dehydrated kūmara chip, kiwi dip, chives

Contains milk, wheat, soy

Venison and Wairiri Buffalo ricotta croquette

Caramelised parsnip purée, red cabbage

Contains milk, gluten, wheat

Cold bowls

Orange and vanilla roasted beetroot

Mint and coconut labneh, toasted sunflower seeds

Market fish crudo

Lime, pickled chilli, soy gel, micro salad

Contains fish, soy

Shaved Lumina lamb pastrami

Truffle scone, mustard relish

Contains milk, gluten, wheat

Cured Akaroa salmon

Horopito, spring onion flat bread, herb mayo, salmon caviar

Contains milk, gluten, wheat, fish, egg

Hot bowls

BBQ Harmony pork burnt ends

Chilli, pickled cucumber salad

Grilled Poaka sausages

Potato mash, onion gravy

Contains milk

Pāua (New Zealand abalone) pattie

Zesty cucumber yoghurt

Contains mollusc, fish

Gnocchi

Roasted tomato sauce, parmesan cheese

Contains milk, gluten, wheat

Grilled beef pattie slider

Bacon jam, pickle, herb mayo, pretzel slider bun

Contains milk, gluten, wheat, egg, soy

Pulled Harmony pork loaded mac and cheese

Contains milk, gluten, wheat

Harissa-marinated tofu burger

Slaw, potato bun

Contains milk, gluten, wheat, soy



MINIMUM
100 guests

Grazing selections

Walk and Fork 69

Alcohol may only be served for up to 3 hours

Networking-style event where you can enjoy our interactive food stations (1½ hours) showcasing our kitchen team's creativity. Includes:

Chef's choice canapés and bowls

45 minute Service

Taste of Canterbury grazing station

1 Food station with salad bar

1 hour service

Chef's choice sweet treat pass around

30 minute service

Enhance your Networking Event

Additional cold or hot canapé 5

Additional cold or hot bowl 8.5

Taste of Canterbury grazing stations 13

Gelato freezer 6

(Min 100)

Additional food stations from 10

Farmers Market 86

Alcohol may only be served for up to 4 hours

Enjoy an informal farm-to-plate experience with 2hrs of interactive food service, where you begin your event with a selection of roving canapés before enjoying our interactive food stations (1½ hours) showcasing our kitchen team's creativity.

Custom menu designed for your event includes:

3 x Canapés

1 x Hot bowl

2 x Interactive food stations with salad bar

Taste of Canterbury grazing station

Best of Canterbury cheese, Canterbury-cured meats, preserves and pickles, artisan breads and crackers with a selection of roasted and marinated vegetables, seasonal hummus

[Contains milk, gluten, wheat, soy, sesame](#)

Dessert selection of mini desserts

Created by our talented pastry chef's

Gelato and Sorbet



At Te Pae Christchurch Convention Centre, the food we provide you is a central part of our manaakitanga; our hospitality.

Te Pae Christchurch will make every effort to cater for guests with special dietary requirements, i.e. vegetarian, vegan, kosher, halal, gluten free or lactose-intolerant, or medically diagnosed food allergy (including anaphylaxis) at no extra charge.

Although every possible precaution has been taken to ensure that these menu items are allergen free, certain items may still contain traces of allergic ingredients as they are prepared in facilities that also process milk, egg, gluten containing products, lupin, fish, crustacean, soybean, sesame seeds and nut products.

Menu items may change due to seasonal availability.

All food and beverage prices shown are in New Zealand dollars (NZD) and exclusive of GST. Any other additional special meal requests will incur a \$10 surcharge per person.