



Rā
Day Conference

July 2026-June 2027



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Day Conference

All service breaks include:

Locally roasted and freshly brewed premium Prima coffee
A selection of Harney & Sons teas
Fresh seasonal fruit

Day conference

Full Day 68

Morning tea/lunch/afternoon tea

Half Day 57

Morning or afternoon tea/lunch

Single service as priced below

Morning tea 14

Choose one savoury and one sweet item

Lunch buffet - Kohinga Kai "Stand Up" regular 49.5

Choose two vegetarian salads, one protein salad or one deli option, one protein main, one vegetarian main, one dessert

Lunch - lunch box Grab and Go (offsite only) 30

Served in individual boxes ready for guests to take off site. Biodegradable packaging, cutlery

Includes Heartland potato chips, muffin, fresh fruit and soft drink

Choose one salad and one deli item

Afternoon tea 14

Choose one savoury and one sweet item

Day conference additions

Arrival tea and coffee 2.5

**Full-day continuous tea and coffee
(Full-day delegate menu) 2**

Half-day continuous tea and coffee 1

Sweet or savoury refreshment item 4

Deli item 4

Vegetarian salad 4

Vegetarian main 6.5

Protein main 8.5

Protein salad 4

Dessert 5.5

Cold drinks

Orange juice

1 ltr carafes 8.5

6 ltr fountains 41.5

Juice and soda

Fridge - Grab and Go (100 serves) 450

Mix of house sodas, mineral water and premium juices

On consumption

House 4

Premium 6.5



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Add a coffee cart to run alongside our standard coffee and tea stations.

Our skilled baristas can produce approximately 70 coffees per hour using Prima freshly ground beans.

Coffee

Barista cart

Includes unlimited locally roasted and freshly ground coffee, hot chocolate, Matcha

Choice of full-fat milk, trim milk, soy milk, almond milk, and oat milk

On Arrival 400

Up to 1 hr service before start time

DURING BREAKS

2 Breaks 760

Morning tea and lunch or lunch and afternoon tea

3 Breaks 980

Morning tea

Lunch

Afternoon tea

Full Day 1300

Arrival (30 minutes prior to start)

Morning tea

Lunch

Afternoon tea

CONTINUOUS SERVICE

4hr 875

5hr 1050

6hr 1225

7hr 1400

8hr 1575

Additional Hours 175

Self service bean to cup

Includes unlimited locally roasted and freshly ground coffee beans with full-fat milk

Alternative milks served on the side

Half Day 300

Up to 4 hours continual service

Full Day 500

Up to 7 hours continual service





Morning and afternoon tea selections

Sweet

Choose 1

Tahini, brown butter and sea salt blondie

Contains milk, gluten, wheat, egg, sesame

Burnt butter, orange and fig friand

Contains milk, egg, soy, almonds

Carrot cake pecan muffin

Contains milk, gluten, wheat, egg, pecan

Prima coffee, peach and crème fraîche streusel loaf

Contains milk, gluten, wheat, egg

Baked salted chocolate tart

Sour cherry preserve

Contains milk, gluten, wheat, egg

Lime and Robinsons Bay olive oil caprese sponge

Basil cream

Contains milk, egg, almonds

Ginger frangipane, pineapple marmalade and vanilla danish

Contains milk, gluten, wheat, egg, almonds

Tarata (lemonwood) curd, whipped crème fraîche, salted meringue filled croissant

Contains milk, gluten, wheat, egg

Strawberry, mascarpone Mont Blanc tart

Contains milk, gluten, wheat, egg

Savoury

Choose 1

Caramelised fennel, pear and goats cheese tart

Orange cranberry relish

Contains milk, gluten, wheat, egg, soy

NZ Togarashi ancient grain kofta

Millet, buckwheat, quinoa, vegan herb aioli dipping sauce

Contains soy, sesame

Potato and onion bhaji

Mint chutney

Caramelised onion and brisket South Island cheese roll

Gravy dipping sauce

Contains milk, gluten, wheat

Free range chicken, leek and mustard pie

Contains milk, gluten, wheat, egg, soy

Steve's Cumberland sausage roll

Tomato relish

Contains milk, gluten, wheat, egg, soy

Kūmara, Spout Milk ricotta and spinach frittata

Contains milk, egg

Crustless Mediterranean vegetable and feta quiche

Contains milk, egg

Tomato and basil, Wairiri Buffalo mozzarella, caramelised onion relish, mini brioche roll

Contains milk, gluten, wheat, egg, soy

Courgette, feta, sundried tomato and herb savoury muffin

Contains milk, gluten, wheat, egg

Spout Milk chilli cheese scone

Chipotle jam, herbed garlic butter

Contains milk, gluten, wheat, egg

Croque Monsieur

Grilled ham, cheese, béchamel sauce, sourdough bread

Contains milk, gluten, wheat, soy

Farmers market crudités

Fresh vegetables, coconut tzatziki, flavoured hummus, bread, bark

Contains gluten, wheat, soy, sesame

Roasted beetroot and black bean sausage roll

Cranberry relish

Contains gluten, wheat, soy



Lunch selections

Vegetarian salads

Choose 2

Cauliflower rice

Charred florets, cranberries, grapes, toasted sunflower seeds

Mixed beans, marinated artichoke and olives

Za'atar dressing

Contains sesame

Middle Eastern tabbouleh

Contains gluten, wheat

Spiced potato salad

Roasted Désirée potatoes, tamarind, coriander, green chilli pickle

Greek salad

Marinated olives, cucumber, tomato, red onion, feta, lemon and oregano dressing

Contains milk

Roasted and grilled honey-glazed carrots

Whipped ricotta, harissa and herb oil

Contains milk

Seasonal garden salad

Balsamic vinaigrette

Milmore Downs barley

Roasted red pepper, cherry tomato, cucumber, feta, lemon-herb dressing

Contains milk, gluten, wheat

Casarecce by Pasta Vera

Pesto, peas, broccoli, spinach

Contains gluten, wheat, soy

Raw vegetable salad

Cabbage, capsicum, celery, carrot, red, red onion, beetroot, toasted seeds, quinoa, lemon-herb dressing

Deli selections

Choose 1

Sandwiches and wraps

All contain gluten, wheat, soy

Smashed chickpea wrap with cucumber, spring onion, red pepper, miso mayo

Contains milk, egg

Mexican black bean wrap, tomato, charred corn salsa, whipped avocado

Grilled beef, chimichurri, roasted red pepper, chipotle mayo

Contains egg

Korean free range grilled chicken, crunchy slaw with honey soy mayo, pretzel roll

Crispy Poaka bacon BLT, cos lettuce, tomato with creamy garlic and herb aioli, sesame potato roll

Contains egg

House baked champagne ham, mustard mayonnaise, Swiss cheese, gherkins, mixed leaves, brioche roll

Contains milk, egg

Toasties – served hot

Lumina lamb pastrami Ruben's, cheese, mustard, gherkins, sauerkraut

Contains milk, gluten, wheat

Tomato and Wairiri buffalo mozzarella, pickled red onion, basil pesto

Contains milk, gluten, wheat





Lunch selections

Protein salads

Choose 1

Grilled chorizo orzo pasta

Sundried tomato, black olive, feta, Robinsons Bay orange and chilli oil

Contains milk, gluten, wheat

Soba noodle salad

Prawns, cucumber, radish, carrot, coriander, tamarind dressing

Contains gluten, wheat, soy, sesame, crustacean

Free range poached chicken

Pickled grapes, red onion, fresh herbs, garlic coconut yoghurt

Five spice grilled beef

Asian slaw, pickled vegetable, soy mayo

Contains soy, sesame

Grilled halloumi

Olives, red pepper, blistered cherry tomatoes, roasted red onion, avocado and lime dressing

Contains milk

Smoked Akaroa salmon

Mesclun, edamame, pickled carrots, Asian dressing

Contains fish, soy, sesame

Tandoori paneer salad

Kale, spinach, mint and cucumber riata dressing

Contains milk

Harissa-marinated tofu

Couscous, charred cauliflower, red onion

Contains gluten, wheat, soy

Protein mains

Choose 1

Free range chicken jalfrezi

Turmeric basmati rice, naan bread, mango-peach chutney

Contains milk, gluten, wheat

Free range jerk chicken

Roasted kūmara, pineapple salsa

Canterbury beef barbacoa

Mexican rice and beans, charred capsicum and tomato salsa

Braised Canterbury beef stroganoff

Canterbury mushrooms, gnocchi

Contains, milk, gluten, wheat

Pulled Harmony pork shoulder

Fried potato, roasted tomato sauce

Sichuan spiced sweet and sour Harmony pork belly

Stir-fry vegetables, steamed rice

Contains soy

Afghani Kabuli Pulao Lumina lamb pilaf

Caramelised onions, carrot, raisins, fresh coriander

Contains sesame

Cajun "blackened" seasonal fish

Southern BBQ fried brown wild rice, chipotle relish

Contains fish

Hot-smoked Akaroa salmon

Horopito and kūmara gnocchi, watercress, spinach

Contains gluten, wheat, fish





Lunch selections

Vegetarian mains

Choose 1

Spanish-style vegetable paella

Beans, olives, herb oil

Kūmara and chickpea curry

Steamed basmati rice, fried curry leaf

Moroccan tagine

Capsicum, tomato, coriander

Maple-roasted pumpkin

Sunflower seeds, pickled chili and feta crumb

Contains milk

Ginger and sweet potato coconut cream stew

lentils, kale

Spinach and ricotta ravioli

Spinach, sundried tomato, olives, parmesan cheese

Contains milk, gluten, wheat, egg, soy

BBQ glazed lentil loaf

Charred corn salsa, chimichurri

Contains gluten, wheat

Canterbury mushroom stroganoff

Potato gnocchi, fresh herbs

Contains milk, gluten, wheat

Desserts

Choose 1

Lamington entremet

Coconut genoise, mousse, raspberry jelly, salted vanilla-whipped ganache

Contains milk, egg, soy

Spiced pecan financier

Caramel ganache, vanilla chai bavaois

Contains milk, egg, soy, almonds, pecan

Roasted chocolate mousse

Brown butter sponge, kalamansi crèmeux, popcorn dip

Contains milk, egg, soy

Pink peppercorn sable

Smoked strawberry mousse, berry crunch

Contains milk, gluten, wheat, egg

Ginger gel, white chocolate crèmeux, yuzu tartlet

Contains milk, gluten, wheat, egg

Hazelnut rye sable breton

Miso caramel mousse, green apple

Contains milk, gluten, wheat, egg, soy, hazelnut

Candied citrus breton

Feuilletine, apricot curd, vanilla bavaois

Contains milk, gluten, wheat, egg

55% chilli-chocolate ganache

Mandarin crèmeux, chocolate sable breton

Contains milk, gluten, wheat, egg

Candied apple choux craquelin

Contains milk, gluten, wheat, egg

Almond mousse

Salted caramel nutty ganache, toasted almond jaconde

Contains milk, egg, soy, almonds

Red prickly pear cheesecake

Red fruit insert, vanilla sable

Contains milk, gluten, wheat, egg





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Food stations: add to your day delegate package

Asian Station 12.5

Cooked live on Induction and BBQ
Can not be served in Foyer Spaces

Indo tempeh and vegetable BBQ fried rice

Contains soy, sesame

Wok-fried egg noodles with vegetables

Contains gluten, wheat, egg, soy, sesame

Vegetable dumplings

Contains gluten, wheat, soy, sesame

Served with:

Sesame oil, sesame seeds [Contains sesame](#),
soy sauce [Contains soy](#), pickled chilli, mung beans,
spring onion

Middle Eastern Station 12.5

Roasted vegetables

Grilled halloumi cheese

Contains milk

Marinated olives

Falafel

Contains sesame

Bolani (potato-stuffed bread)

Mint coriander chutney

Contains gluten, wheat

Hummus, baba ghanoush, tzatziki, labneh

Contains milk, sesame

Toasted pita bread, manakeesh

Contains gluten, wheat

Seasonal fattoush salad

Pomegranate vinaigrette

Contains gluten, wheat

Taste of Akaroa 12.5

Sliced live by a chef

Contains fish

In-house cured Akaroa salmon

Hot Smoked Akaroa salmon

Served with

Lemon wedges, soy sauce [Contains soy](#),
cream cheese [Contains milk](#), wasabi [Contains soy](#),
artisan bread [Contains gluten, wheat](#)

Low and Slow 10.5

Build your own filled roll or tortilla
Choose 1

Pulled BBQ Canterbury beef brisket

Canterbury-raised Lumina lamb shoulder

Served with:

Ciabatta rolls [Contains gluten, wheat](#), corn tortillas, slaw,
pickles, mustards, Te Pae BBQ sauce [Contains gluten, wheat](#),
fish

Mexican Cantina 10

Build your own soft-shell tacos

Blackened chilli-rubbed Harmony pork and free range chicken carnitas

Braised Canterbury oyster mushrooms

Served with:

Corn tortillas, flour tortillas [Contains gluten, wheat](#),
guacamole, fresh salsa, sour cream [Contains milk](#)

Classic Toastie 8.5

Toasted live

Choose 1 sandwich

Glazed ham

Pickles, cheese, miso mayonnaise, sourdough bread
[Contains milk, gluten, wheat, egg, soy, sesame](#)

Shaved, smoked free range chicken

Brie, cranberry relish, citrus aioli, sourdough
[Contains milk, gluten, wheat, egg, soy](#)

Tomato and Wairiri Buffalo mozzarella

Basil, sweet and sour onions, sourdough
[Contains milk, gluten, wheat](#)



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Food stations: add to your day delegate package

Quesadilla Station 8.5

Toasted live

Cheese, refried beans, roasted peppers

Contains milk, gluten, wheat

Shredded free range chicken, cheese, refried beans, mushrooms

Contains milk, gluten, wheat

Served with:

Guacamole, fresh salsa, sour cream [Contains milk](#)

Classic Kiwi Sausage Sizzle 8

Cooked live on the BBQ

Cannot be served in Foyer Spaces

Selection of award-winning sausages from Poaka Meats

Caramelised onion

Pickles

Mustards

House-made tomato ketchup

Bread rolls and white bread

[Contains gluten, wheat](#)

Sushi Boards 8

Selection of sushi and nigiri

Soy, wasabi mayo, pickled ginger

[Contains gluten, wheat, egg, sesame](#)

Soup Station 4.5

Served with artisan bread

[Contains gluten, wheat](#)

Choose from 1 below:

Cumin, carrot, sunflower seed

Roasted tomato and kawakawa

Potato and leek

[Contains milk](#)

Red lentil and pumpkin, coconut

Room for Dessert 10.5

A selection of mini desserts created by our talented pastry team

Pikelet Station 8

Warm made-to-order pikelets

Whipped cream, raspberry jam, maple syrup

[Contains milk, gluten, wheat, egg](#)

Gelato Station

Serves 180

Cart 1400

Rolled and served

Gelato freezer - grab and go 810

Choose 2 flavours of homemade gelato or sorbet

Custom flavours available on request

Additional 5ltr gelato or sorbet (45 serves) 225

Additional staff member to serve (Min 3 hr) 50/hour

GELATO FLAVOURS (CONTAINS MILK)

Salted caramel

Cookies and cream

[Contains gluten, wheat, egg, soy](#)

Pecan caramel

[Contains pecan](#)

Strawberries and cream

Mint choc chip

Hokey pokey

Mocha

SORBET FLAVOURS

Citrus

Mango and lime

Wild berry



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.