

MINIMUM
250 guests

Food served on a Lazy Susan with all dishes served at the same time.

Traditional Hāngī “sharing”

Experience traditional Hāngī cooked by Grenville Pitama, Hāngī Pitmaster.

At Te Pae Christchurch – our city’s gathering place – we’re proud to introduce a traditional hāngī to our menu.

A hāngī is an ancient Māori cooking method and earth oven, where baskets of food are lowered onto heated stones and gently cooked using trapped steam, creating a rich, tender finish.

Developed in partnership with Ngāi Tūāhuriri, mana whenua of Ōtautahi (the ancestors of the land and local tribe of Christchurch) and alongside local Māori chef’s, this concept is grounded in tikanga (cultural practices and traditions) and reflects our commitment to cultural authenticity and sense of place. With the hāngī pits located just 200 metres away, this experience is truly on our doorstep – a short walk from Te Pae Christchurch.

All food is prepared in accordance with our Food Safety Plan and aligns with our ISO 22000 accreditation.

Hāngī 105

PRESENT ON TABLE

Rēwena Bread, Hāngī-smoked butter
[Contains milk, gluten, wheat](#)

Cured Akaroa salmon
[Contains fish](#)

Pāua patties and whitebait fritters, fresh lemon
[Contains fish, mollusc](#)

Lumina lamb shoulder, horopito jus
[Contains egg](#)

Harmony pork belly, stuffing
[Contains gluten, wheat](#)

Kūmara, potato

PLATED DESSERT

Horopito and berry

Horopito delice, blackberry cassis gel, crystallised chocolate crumb, meringue
[Contains milk, egg](#)

