MINIMUM
250 guests

Tahua tohō
Plated menu

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 egg, 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

Prices listed are per person and exclusive of GST