



Tahua tohō  
Plated menu

July 2026–June 2027



## Plated lunch and dinner

### Plated lunch

#### **2 Course – custom 68**

Choose an entrée and a main course,  
or a main course and a dessert plus 1 side dish

#### **3 Course – custom 92.5**

Choose an entrée, main course and a dessert  
plus 1 side dish

### Plated dinner

#### **Chef's choice – 2 course 89**

Includes canapés, bread and 1 side (alternate drop main)

#### **Chef's choice – 3 course 107**

Includes canapés, bread and 1 side (alternate drop main)

#### **3 Course – custom 92.5**

Choose an entrée, main course and a dessert  
plus 1 side dish

## Plated lunch and dinner selections

### Enhance your guests' experience

#### **Artisan bread board 1.5**

1 per table

Whipped butter and Robinsons Bay olive oil

#### **Alternate drop entrée 2**

#### **Alternate drop main course 3**

#### **Alternate drop dessert 2**

#### **Additional side dish 2**

### Entrée

#### **Maple chilli, Lumina lamb carpaccio**

Carrot purée, pickled courgette ribbons,  
mustard seeds, herb salad

#### **High country paté**

Lamb shoulder, diced venison, black pudding,  
beetroot relish, pickled red onion,  
Grizzly toasted sourdough

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

#### **Akaroa salmon pastrami**

Cucumber, lime, soy, caper aioli, togarashi

Contains [fish](#), [egg](#), [soy](#), [sesame](#)

#### **BBQ white fish**

Charred leek and fennel salad, onion broth, green oil

Contains [fish](#)

#### **Tomato tart tatin**

Whipped feta, herb salad

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

#### **Wairiri Buffalo mozzarella panna cotta**

Fig and olive chutney, basil pesto and parmesan biscotti

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

#### **Mozzarella pansotti**

Ratatouille, dehydrated olives, green oil

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



## Plated lunch and dinner selections

### Main course

All main courses accompanied by one side dish of your choice

#### Pressed Hāngī-style Lumina lamb shoulder

Kūmara and potato dauphinois, BBQ carrot, kawakawa kale purée, jus

Contains egg

#### Harmony pork belly

Parsnip apple purée, mustard apricot relish, cumin seed roast parsnip, jus

#### Seared free range chicken breast

Creamy mashed potato, baby onions, Canterbury mushrooms, tomato tarragon jus

Contains milk

#### Seared beef striploin

Cauliflower purée, horopito duchess potato, baby carrots, wholegrain mustard, jus

Contains milk

#### Seared Lumina lamb rump

Smokey baba ganoush, pecorino, spinach, pear tart

Contains milk, gluten, wheat, egg, soy

#### Oven roasted Akaroa salmon

White bean hummus, grilled courgette peperonata, olive tapenade

Contains fish, sesame

#### Miso-glazed market fish

Sticky kimchi rice cake, bok choy, soy-chilli pickled cucumber salad, spring onions, lime-ginger dressing

Contains fish, soy, sesame

### VEGETARIAN

#### Lentil loaf

Smokey baba ganoush, charred leek, spinach, pea salad, mushroom ketchup

Contains gluten, wheat

#### Eggplant parmigiana

Creamed cauliflower purée, basil pesto, roasted tomato sauce

Contains milk

#### Canterbury mushrooms

Fresh pappardelle pasta, truffle oil, crispy capers, rosemary, Spout Milk ricotta crumb

Contains milk, gluten, wheat, egg, soy

#### Charred tofu

Curried vegetable-filled filo, coconut spinach purée, fresh coriander

Contains gluten, wheat, soy

#### Sumac roasted pumpkin

Herb labneh, toasted hazelnuts, pomegranate molasses

Contains milk, hazelnuts

### SIDE DISHES (Choose 1)

#### Fennel seed-roasted root vegetables, gremolata

Caraway roasted carrots, pickled carrot ribbons, carrot purée

#### Seasonal green salad, Te Pae dressing

#### Mediterranean roast vegetables, quinoa salad

#### Roasted Korean-style cauliflower

Contain soy, sesame

#### Warm miso-roasted potato salad

Contains egg, soy

#### Caramelised onion hash brown bites, parmesan cheese, parsley

Contains milk

### Desserts

#### Mallowpuff

Vanilla coconut sable breton, white peach delice, raspberry-mint insert, marshmallow

Contains milk, gluten, wheat, egg

#### Taco

Kalamansi mousse, sable, meringue, salted white chocolate olive oil namelaka, lemon marmalade

Contains milk, gluten, wheat, egg

#### Pumpkin pie

Spiced sable, pumpkin curd, pecan tuile, mandarin gel, maple crèmeux

Contains milk, gluten, wheat, egg, pecan

#### Pavlova

Smoked vanilla pavlova, fig chiboust, pear gel, roasted spiced pears

Contains milk, egg

#### Horopito and berry

Horopito delice, blackberry cassis gel, crystalised chocolate crumb, meringue

Contains milk, egg

#### Milk and honey

Mānuka honey financier, rice milk crèmeux, yoghurt foam, honey tuille, caramel powder, basil oil

Contains milk, egg, soy, almonds





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

## Sharing

### Lunch 65

Select:

- 2 Vegetarian salads
- 1 Protein salad
- 1 Hot protein
- 1 Hot plant-based dish
- Pastry Chef's mini desserts – served after mains

### Dinner 93

**Loaded seasonal flatbread preset**

Contains sesame

2 per table of 10

Seasonal hummus, pickled vegetables, flavoured labneh

Contains milk, gluten, wheat

Select:

- 1 Vegetarian salad
- 1 Protein salad
- 2 Hot protein mains
- 1 Hot plant-based dish
- Pastry Chef's mini desserts – served after mains

## Sharing selections

### Vegetarian salads

#### Cauliflower rice

Charred florets, cranberries, grapes, toasted sunflower seeds

#### Spiced potato salad

Roasted Désirée potatoes, tamarind, coriander, green chilli pickle

#### Seasonal garden salad

Balsamic vinaigrette

#### Raw vegetable salad

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

#### Roasted and grilled honey-glazed carrots

Whipped ricotta, harissa and herb oil

Contains milk

#### Mixed beans, marinated artichoke and olives

Za'atar dressing

Contains soy

#### Middle Eastern tabbouleh

Contains gluten, wheat

#### Greek salad

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

Contains milk

#### Milmore Downs barley

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

Contains milk, gluten, wheat

#### Pasta Vera Casarecce

Pesto, peas, broccoli, spinach

Contains gluten, wheat

### Protein salads

#### Free range poached chicken

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

#### Grilled chorizo and 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

#### 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, broad beans, pickled carrots, Asian dressing

Contains fish, soy, sesame

#### Tandoori paneer salad with kale

Spinach, mint and cucumber raita dressing

Contains milk

#### Harissa-marinated tofu

Couscous, charred cauliflower and red onion

Contains gluten, wheat, soy



## Sharing selections

### Protein mains

#### Pressed Hāngī-style Lumina lamb shoulder

Kūmara and potato dauphinois, BBQ carrot, kawakawa kale purée, jus

Contains egg

#### Harmony pork belly

Parsnip apple purée, mustard apricot relish, cumin seed roast parsnip, jus

#### Seared free range chicken breast

Creamy mashed potato, baby onions, Canterbury mushrooms, tomato tarragon jus

Contains milk

#### Seared beef striploin

Cauliflower purée, horopito duchess potato, baby carrots, wholegrain mustard, jus

Contains milk

#### Seared Lumina lamb rump

Smokey baba ganoush, pecorino, spinach, pear tart

Contains milk, gluten, wheat, egg, soy

#### Oven-roasted salmon steak

White bean hummus, grilled courgette peperonata, olive tapenade

Contains fish

#### Miso-glazed market fish

Sticky kimchi rice cake, bok choy, soy chilli pickled cucumber salad, spring onions, lime-ginger dressing

Contains fish, soy, sesame

### Plant-based mains

#### Lentil loaf

Smokey baba ganoush, charred leek, spinach, pea salad, mushroom ketchup

#### Eggplant parmigiana

Creamed cauliflower purée, basil pesto, roasted tomato sauce

Contains milk

#### Canterbury mushrooms

Fresh pappardelle pasta, truffle oil, crispy capers, rosemary, Spout Milk ricotta crumb

Contains milk, gluten, wheat, egg, soy

#### Charred tofu

Curried vegetable-filled filo, coconut spinach purée, fresh coriander

Contains gluten, wheat, soy

#### Sumac roasted pumpkin

Herb labneh, toasted hazelnuts, pomegranate molasses

Contains, milk, hazelnuts

### Dessert

#### Pastry chef's selection of mini desserts

For those events that require a little extra food to align with our responsibilities under the Sale and Supply of Alcohol Act 2012.

## Supper

Served after 10pm - up to 1hr or until all food has been consumed.

### Choose 2 supper items for a late evening supper 10

Served buffet style

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

Steve's Cumberland sausage roll, tomato relish

Contains milk, gluten, wheat, egg

#### Toasties

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

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



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.