

Kai Timotimo

Canapés

July 2025 - June 2026





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,
halal, gluten free or lactose-intolerant,
or medically diagnosed food allergies
anaphylaxis at no extra charge.

Although every possible precaution
has been taken to ensure that 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. Pricing is valid for
events prior to July 2026 after which an annual price
adjustment of 5% will apply. Any other additional special
meal requests will incur a \$10 surcharge per person.

Canapés & Grazing

4PM - 7PM

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

Minimum 30 guests (service charge applies for smaller groups.)
Canapé, cocktail, and bowl menus are for standing events only.
Designed for continuous service.

Post Event Happy Hour (Min 30 guests) 31

The perfect way to end a day of learning and connecting

Included

45 minutes bar service

serving a selection of local wines & beers plus non-alcoholic beverages

Taste of Canterbury Grazing Station

Canterbury cheese and cured meats, preserves and pickles, artisan breads and lavosh plus a selection of roasted and marinated vegetables, seasonal hummus

Contains Sesame, Milk, Gluten, Wheat

Canapé service

1 hour canapé service 16.5

Select three cold or hot canapé

Up to 1 hour continuous canapé service
(Alcohol may only be served for up to 2-hours)

1.5 hour canapé service 27.75

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

Up to 1.5 hour continuous canapé service
(Alcohol may only be served for up to 2.5 hours)

2 hour canapé service 47

Select four cold or hot canapés and two cold or hot bowls

Taste of Canterbury Grazing Station

Up to 2 hours continuous food service
(Alcohol may only be served for up to 3 hours)

Taste of Canterbury Grazing Stations 12.75

best of canterbury cheese, cured meats, preserves and pickles, artisan breads and lavosh, a selection of roasted and marinated vegetables and seasonal hummus

Contains Sesame, Milk, Gluten, Wheat
(Alcohol may only be served for up to 2 hours)

Enhance your menu with these additions

Food Stations from 10

Additional Cold or Hot Canapé 5

Additional Cold or Hot Bowl 8.75

Canapés & Grazing



Cold Canapés

Smoked Eel

rye bread, cream cheese, pickled cucumber, dill
Contains Gluten, Wheat, Milk, Fish

Shaved confit paua

cheese bread
Contains Gluten, Wheat, Milk, Molluscs

Salmon mousse cones

sunflower seed crumb
Contains Gluten, Wheat, Milk, Soy, Fish

Honey lemon sable

whipped goat cheese, spiced plum jam, caramelised seeds
Contains Gluten, Wheat, Egg, Milk

Seared pacific tuna

pickled cucumber & seaweed salad, sesame crisp
Contains Fish, Sesame

Mushroom tartare

mushroom shortbread, smoked miso mayonnaise
Contains Gluten, Wheat, Milk, Soy, Egg

Glazed tofu

sunflower seed crust, pickled ginger
Contains Soy, Sesame

Jeera biscuit

whipped feta and beetroot jam
Contains Milk, Gluten, Wheat

Caprese skewer

cherry tomato, bocconcini, basil, balsamic drizzle
Contains Milk

Hot Canapés

Beef slider

caramelised onion, cheese, aioli, brioche bun
Contains Gluten, Wheat, Egg, Milk

Market fish slider

slaw, Asian sauce
Contains Fish, Gluten, Wheat, Egg, Milk, Soy, sesame

Lamb kofta

cucumber raita
Contains Milk

Caramelised onion and cauliflower bites

Contains Milk, Sulphites

Aloo chaat

potato chaat, tamarind coconut yoghurt, mint coriander chutney, crispy boondi
Contains Gluten, Wheat

Pea & Spout milk ricotta arancini

black garlic aioli
Contains Milk, Soy, Egg

Beetroot & black bean kofta

whipped avocado chutney

Sticky Lumina Lamb ribs

bone in, tamarind, manuka honey glaze, dukkah

Southern spiced chicken skewers

peri-peri aioli
Contains Egg

Steve's Cumberland sausage roll

cranberry relish
Contains Gluten, Wheat, Egg, Milk

Salt & pepper chilli squid

Thai dipping sauce
Contains Mollusc, Fish, Soy, Sesame

Pork hock croquette

mustard relish
Contains Egg

Crunchy teriyaki cauliflower

Contains Soy, Sesame

Cold Bowls

Cured Akaroa salmon flat bread

citrus cream cheese, pickled red onion, crispy capers
Contains Wheat, Gluten, Fish, Milk

Market fish crudo

lime, pickled chilli, soy gel, micro salad
Contains Fish, Soy

Tomato, Wairiri bocconcini

olive soil, gazpacho gel, herb oil, crispy shallots
Contains Milk

Prawn cocktail

cocktail sauce and tomato salsa, whipped avocado
Contains Fish, Crustacean, Egg

Chicken Caesar salad

Contains Milk, Fish, Egg

Akaroa salmon tataki

pickled radish, ponzu gel
Contains Soy, Sesame, Fish

Hot Bowls

Filled vetkoek

spiced mince filled fried bread
Contains Gluten, Wheat

Pāua pattie

zesty cucumber yoghurt
Contains Mollusc, Milk

Spiced fried chicken

rainbow slaw, sriracha aioli
Contains Soy, Sesame, Egg

BBQ pork burnt ends

dirty rice, pickled daikon

Braised beef cheek

caramelised onion jam, roasted kumara mash, chimichurri
Contains Milk

Burrata ravioli

cumin spiced pumpkin purée, pickled pumpkin,
herb oil, fried curry leaves
Contains Gluten, Wheat, Milk, Egg

Loaded potatoes

pulled pork, cheese, potato, salsa, gravy
Contains Milk

Roasted pumpkin smoked labneh

wild rocket pesto, toasted seeds

Paneer pakoda

spout milk, tomato kasundi salsa,
fried curry leaves
Contains Milk

Spinach hummus

falafel, roasted chickpeas, herb oil, cumin coconut yoghurt
Contains Sesame

Dumplings with dipping sauce

Contains Gluten, Wheat, Soy, Sesame

