


Rā

Day Conference

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

Day Conference Menu

Package

Full Day 65.5

Morning Tea/Lunch/Afternoon Tea

Page 4-6

Half Day 55

Lunch with Morning or Afternoon Tea

Pages 4-6

Enhance your menu with these additions

Continual tea and coffee (Between breaks)

- Full Day Delegate Menu 2

(up to 7 hours)

- Half Day Delegate Menu 1

(up to 4 hours)

Sweet or savoury refreshment item 4

Deli Item 4

Vegetarian salad 4

Protein main 8

Vegetarian main 6

Dessert 5

Cold Drinks

Keri Orange Juice 1ltr Carafes (serves 5 x 200ml glasses) 8

Keri Orange Juice 7ltr Fountains (serves 30 x 200ml glasses) 40

Sodas 250ml 3

Coca Cola, Coca Cola Zero Sugar & Sprite

Premium Sodas 275ml 4

Most Apple, Orange & Mango,
Sparkling Apple & Blackcurrant

Single Service

Arrival tea and coffee 3.5

Morning Tea 13.5

Choose one savoury and one sweet item

Page 4

Includes

Fresh seasonal fruit

Tea and Coffee

Buffet Lunch 44

Choose two vegetarian salad's, one deli option,
one protein main, one vegetarian main, one dessert

Pages 5 and 6

Includes

Artisan bread and butter

Robinsons Bay flavoured oils, aged vinegars

Fresh seasonal fruit

Tea and Coffee

Afternoon Tea 13.5

Choose one savoury and one sweet item

Page 4

Includes

Fresh seasonal fruit

Tea and Coffee

Morning and Afternoon Tea

Sweet

Biscoff blondie

Contains Gluten, Wheat, Egg, Milk, Soy

Orange & rhubarb burnt butter friand

Contains Soy, Almond, Egg, Milk

Carrot cake pecan muffin

Contains Pecan, Gluten, Wheat, Egg, Milk

White chocolate berry crumble muffin

Contains Gluten, Wheat, Egg, Milk

Ginger, honey, pear streusel loaf

Contains Gluten, Wheat, Egg, Milk

Lime, Robinsons Bay olive oil caprese sponge with basil oil cream

Contains Almonds, Milk, Egg

Date scones

maple whipped butter

Contains Gluten, Wheat, Milk

Mandarin posset, shortbread tart

Contains Gluten, Wheat, Egg, Milk

Walnut, Prima coffee mousse gateaux

Contains Walnut, Soy, Egg, Milk

Lemon and poppyseed morning bun

Contain Gluten, Wheat, Egg, Milk

Berry brioche

tarata (lemonwood) frangipane, berries

Contains Gluten, Wheat, Egg, Milk, almonds

Lemon, pistachio, blackcurrant, creme fraiche filled croissant

Contains Gluten, Wheat, Egg, Milk, Pistachio

Baked Chocolate Tart

sour cherry preserve

Contains Gluten, Wheat, Egg, Milk

Savoury

Smoked chicken and cranberry tartlet

Contain Wheat, Gluten, Egg, Milk

Beef cheek and smoked cheddar savouries

tomato relish

Contains Wheat, Gluten, Milk, Egg

Free range chicken, leek, and mustard pie

Contains Wheat, Gluten, Milk, Egg

Steve's Cumberland sausage roll

cranberry relish

Contains Wheat, Gluten, Milk, Egg

Kumara, Spout milk ricotta, spinach frittata

Contains Milk, Egg

Poaka bacon, egg and caramelised onion frittata

tomato relish

Contains Milk, Egg

Crustless Mediterranean vegetable quiche

Contains Milk, Egg

Poaka bacon, sundried tomato and feta pinwheel

Contains Gluten, Wheat, Milk, Egg

Carrot and lentil kofta

cucumber coconut yoghurt

Cured Akaroa salmon mini bagel

whipped cream cheese, shaved fennel, crispy capers

Contains Wheat, Gluten, Milk, Fish

Tomato deli roll

Wairiri mozzarella, basil, sweet & sour onions, brioche roll

Contains Wheat, Gluten, Milk, Soy

Farmers market crudités fresh vegetables

coconut tzatziki, seasonal hummus, bread, bark

Contains Wheat, Gluten, Sesame, Soy

Potato & cabbage bhaji

tamarind sauce

Roasted pumpkin, chickpea, balsamic onion jam sausage roll

Contains Wheat, Gluten

Lunch

Stand up (buffet style)

Vegetarian Salad (Choose 2)

Cauliflower rice

charred florets, cranberries, grapes, toasted sunflower seeds

Mexican bean

charred corn, tomato, fresh herbs, avocado cream dressing

Curried cauliflower

chickpea, grape, lentil, kale salad, tahini coconut yoghurt dressing

Contains Sesame

Rice noodles

cucumber, radish, carrot, coriander, lime, and mint dressing

Deli

(choose 1 - sandwich, wrap or protein salad)

All Contain Wheat, Gluten, Soy

Spinach falafel

crunchy raw vegetables, carrot hummus, harissa honey sauce wrap

Contains Sesame

Roast pumpkin

quinoa, edamame beans, spinach hummus, beetroot relish wrap

Contains Sesame

Potato masala

mint and coriander Verde, tamarind, wrap

Tomato and Wairiri mozzarella

basil, sweet & sour onions, focaccia bread

Contains Milk

Roasted root vegetables

vegan mustard mayonnaise

Contains Soy

Roasted potato salad

spring onion, tomato, herbs, red wine vinegar, olive oil

Broccoli

sauerkraut, dried cranberries, pumpkin seeds, red onion, creamy feta dressing

Contains Milk

Mixed greens

julienne raw beetroot, radish, cucumber, mung beans, mulled wine vinegarette

Seasonal garden salad

balsamic vinegarette

Milmore Downs pearl cous-cous

roasted red pepper, courgette, feta, red onion, lemon-herb dressing

Contains Gluten, Wheat, Milk

Roasted beetroot

roasted beetroot, carrots, herbs, sunflower seeds, garlic coconut yoghurt dressing

Contains Gluten, Wheat

Free range roast chicken

curry mayonnaise, mango chutney, turkish roll

Contains Egg

Shaved smoked chicken

brie, cranberry relish, citrus aioli, bennel rocket salad, ciabatta

Contains Milk, Egg

Shaved Lumina lamb pastrami

sauerkraut, thousand island sauce, cheese, gherkins, multigrain roll

Contains Milk, Egg

Miso roasted beef

asian slaw, pickled daikon, soy and honey mayonnaise, turkish roll

Contains Egg

Roast beef

tomato onion chutney, rocket, balsamic mayonnaise, pretzel roll

Contains Egg

House baked champagne ham

mustard mayonnaise, swiss cheese, gherkins, mixed leaves, brioche roll

Contains Milk, Egg



Lunch

Stand up (buffet style)

Protein Salad

Caesar salad

cos lettuce, bacon, croutons,
Oxford free range eggs, shaved
parmesan & caesar dressing

Contains Milk, Egg, Wheat, Gluten, Fish

Soba noodle salad

prawns, cucumber, radish,
carrot, coriander, tamarind

Contains Gluten, Wheat, Soy, Sesame,
Crustacean

Free range poached chicken

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

Ginger chili beef

shredded vegetables, pickled
vegetables, cauliflower rice,
fresh herbs

Grilled haloumi

olives, red pepper, blistered cherry
tomatoes, roasted red onion,
avocado, lime dressing

Contains Milk

Smoked Akaroa salmon

mesclun, edamame, broad beans,
pickled carrots, Asian dressing

Contains Fish, Soy, Sesame

Spinach, chickpea & fried Spout Milk paneer

toasted cumin lime dressing

Contains Milk

Korean marinated tofu

slaw, sweet & sour vegetables

Contains Soy, Sesame, Wheat, Gluten

Protein Main (Choose one)

Free range teriyaki chicken

coconut rice, pickled ginger,
edamame salsa

Contains Soy, Sesame seeds

Free range jerk chicken

roasted kumara, pineapple salsa

BBQ Canterbury beef brisket

pan fried potato, charred capsicum,
chimichurri

Braised Canterbury beef stroganoff

Canterbury mushrooms, gnocchi

Contains Milk, Gluten, Wheat

Hoisin pressed Harmony Pork shoulder

roasted apple, confit garlic mash,
soy ginger sauce

Contains Soy, Sesame

Miso chilli caramel glazed Harmony pork belly bites

mustard baby potato, sweet and
sour cabbage

Contains soy

Lamb tikka masala

coriander, peas, basmati rice,
mint chutney, poppadum

Moroccan spiced Lumina Lamb shoulder

date, apricot quinoa, harissa,
mint yoghurt

Contains Milk

Mediterranean style fish

pesto, olives, sundried tomato,
grilled lemon, sauteed potato

Contains Fish

Market fish jambalaya

Creole rice, seasonal fish, seafood

Contains Fish, Crustaceans, Molluscs

Vegetarian Main (Choose one)

Lentil and vegetable lasagne

Contains, Wheat, Gluten, Milk, Egg

Malaysian Mie Goreng

fried egg noodles, cucumber,
pickled chilli, spring onions

Contains, Wheat, Gluten, Milk, Egg, Soy

Vegetable Thai green curry

steamed basmati rice

Contains Soy

Seasonal vegetable

crispy tofu, miso teriyaki glaze,
jasmine rice.

Contain Soy, Sesame

Aloo gobi matar

potato, cauliflower, pea curry,
steamed basmati rice

Maple roasted pumpkin

sunflower seeds, pickled chili,
and feta crumb

Contains, Milk

Ginger, sweet potato coconut cream stew

lentils & kale

Spinach and ricotta tortellini

broccoli, peas, citrus olive oil

Contains, Wheat, Gluten, Milk, Egg

Orecchiette

creamy carrot and parmesan sauce,
gremolata

Contains Gluten, Wheat, Egg, Milk

Canterbury mushroom stroganoff

potato gnocchi, fresh herbs

Contains, Wheat, Gluten, Milk, Egg

Dessert (Choose one)

Mango, zesty caramelised pineapple coconut entremet

Contains Soy, Egg, Milk

Spiced pecan sable breton

caramel ganache, vanilla bavoiris

Contains Pecan, Milk, Egg, Soy

Tarata lemonwood cheesecake

manuka honey gel, thyme sable

Contains Gluten, Wheat, Egg, Milk

Flourless chocolate entremet

berry marmalade entremet

Contains Egg, Milk

Pink peppercorn sable

hay smoked strawberry mousse, berry crunch

Contains Gluten, Wheat, Egg, Milk

Ginger gel, white chocolate mousse, yuzu tartlet

Contains Gluten, Wheat, Egg, Milk

Hazelnut rye sable breton

miso caramel mousse, apple crisp

Contains Hazelnut, Egg, Milk, Soy, Gluten, Wheat

Candied citrus sponge

apricot curd, vanilla bavaois

Contains Soy, Egg, Milk

55% chilli chocolate ganache

mandarin cremeux, vanilla biscuit

Contains Gluten, Wheat, Egg, Milk

Lemon meringue choux au craquelin

Contains Gluten, Wheat, Egg, Milk

Almond entremet

salted caramel nutty ganache, toasted almond sponge, mousse

Contains Almonds, Egg, Milk, Soy

Vegan chocolate pecan tart

Contains Pecan, Hazelnuts



Farmer's Market

Standing (minimum 100 guests)

10pp per station



Soup Station 4.5

Lunch only – Choose one

- Cumin, carrot, sunflower seed
- Roasted tomato and kawakawa
- Potato and leek
- Corn and jalapeno
- Red lentil pumpkin and coconut

All served with artisan bread
Contains Gluten, Wheat



Sushi Boards 7.5

Selection of sushi and nigiri
served with soy, wasabi mayo and
pickled ginger
Contains Soy, Sesame, Gluten, Wheat, Egg

Parisian Bakery 10

Breakfast and Lunch
–(Access to 3 phase power required)
Contains Gluten, Wheat, Egg, Milk



Classic Toastie 8

Toasted live by a chef – Choose 1 sandwich

Hoisin glazed ham
pickles, mozzarella, red onion & miso mayonnaise,
Turkish sesame bread
Contains Gluten, Wheat, Milk, Sesame, Soy

Shaved smoked chicken
brie, cranberry relish, citrus aioli, ciabatta
Contains Gluten, Wheat, Soy, Milk

House made Lumina Lamb pastrami
sauerkraut, thousand island sauce, cheese,
gherkins, sourdough
Contains Gluten, Wheat, Milk

Tomato and Wairiri mozzarella
basil, sweet & sour onions, focaccia bread
Contains Gluten, Wheat Milk

Quesadilla Station 8

Toasted live by a chef

Cheese and refried beans
Contain Milk, Wheat, Gluten

Shredded chicken, cheese and refried beans
Contains Milk, Wheat, Gluten

All served with guacamole, fresh salsa,
sour cream
Contains Milk

Classic Kiwi Sausage Sizzle 8

Cooked and served by a Chef
– Cannot be served in Foyer Space

Selection of award-winning sausages from Poaka meats
caramelised onion, pickles, mustards, house made tomato
ketchup, po boy bread rolls and white bread
Contains Gluten, Wheat

Farmers Market

Add Food Station(s)



Asian Station 12

Cooked by a chef on induction & BBQ
– Cannot be served in Foyer Space

Indo tempeh and vegetable BBQ fried rice

Contains Soy, Sesame

Wok-fried egg noodles with vegetables

Contains Soy, Sesame, Gluten, Wheat, Egg

Fresh tofu spring roll, soy & ginger dipping sauce

Contains Soy

All served with sesame oil, sesame seeds, soy sauce pickled chilli, mung beans, spring onion
Contains Soy, Sesame,



Dumpling Station 8

Towers of bamboo steamers
Contains Soy, Sesame, Gluten, Wheat,

Steamed vegetarian dumplings

Steamed prawn and ginger

Contains Crustaceans, Egg

Steamed chicken and pork

All served with soy ginger dipping sauce
Contains Soy, Sesame



Mexican Cantina 10

Build your own soft-shell taco's

Blackened chilli rubbed pork and chicken carnitas

Braised Canterbury oyster mushrooms

All served with corn tortillas, flour tortilla, guacamole, fresh salsa, sour cream
Contains Gluten, Wheat, Milk

Low and Slow 10

Build your own filled roll or tortilla

Pulled BBQ Canterbury beef brisket

Lumina Lamb shoulder – raised in Canterbury

All served with ciabatta rolls, corn tortillas, slaw, pickles, mustards, Te Pae BBQ sauce
Contains, Gluten, Wheat, Fish

Taste of Akaroa 12

Sliced by a Chef

Sides of cured Curiosity Gin salmon

Contains Fish

Korean spiced salmon tartare

Contains Fish, Gluten, Soy

All served with lemon wedges, soy sauce, cream cheese, wasabi, artisan bread
Contains Soy, Gluten, Wheat, Milk

Room for Dessert 12

Selection of mini desserts created by our talented pastry chefs

Parisian Bakery 10

Stand-alone pricing 15

Fill your break space with smells of freshly baked assorted Danish pastries, straight out the oven and served warm to your guests

Gelato Cart (Minimum 180 pax – 1 staff member) POA

Selection of homemade gelatos & sorbets – max 2 flavours custom flavours available on request

additional gelato or sorbet 5ltr 220

45 serves

additional staff member to serve 50

Coffee

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

Our skilled baristas can produce approximately 80 coffees per hour.



Barista Cart

Includes

two skilled baristas
unlimited locally roasted and freshly-ground coffee, hot chocolate
choice of full fat milk, trim milk, soy milk, almond milk, and oat milk

On Arrival 450

Up to 1hr before start time

2 Breaks 760

Morning tea & lunch or lunch & afternoon tea

3 Breaks 980

Morning tea, lunch & afternoon tea

Full Day 1300

up to 7 hours continual service

Self Service Bean to Cup Coffee Machines

Includes

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

Alternative milks served on the side

2 Breaks 315

Morning tea & lunch or lunch & afternoon tea

3 Breaks 450

Morning tea, lunch & afternoon tea

Full Day 615

up to 7 hours continual service