

# Exhibitors

July 2025 - June 2026





At Te Pae Christchurch, we are dedicated to providing that extra element to ensure your event stands out from the crowd. The food we serve is an essential part of our manaakitanga – our hospitality.

We encourage you to browse through our Exhibitor Catering Menu and submit your order at least 21 days prior to your event. Please complete the Exhibitor Catering Order Form, including your event details, requirements, and the item codes you wish to order.

Don't forget to include any labour requirements on the Exhibitor Catering Order Form. For information on the equipment you may need, including dimensions and power specifications email: [EventServices@tepae.co.nz](mailto:EventServices@tepae.co.nz)

If you have a specific idea to elevate your stand and wow your guests, let us know. Our Event Coordinator can work with you to create a bespoke package tailored to your unique needs.

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





## Sweets

### Bite-Size Slice 120

Served platter style  
Approximately 70 portions (3cm/5 cm)

All contain Gluten, Egg, Milk, Wheat

**Made in house by our pastry team**

Select one flavour:

Chocolate brownie  
Biscoff blondie (contains soy)  
Banana bread  
Carrot cake, cream cheese frosting  
Caramel  
Oat bar  
Linzer (contains almonds)  
Bakewell (contains almonds)  
Frangipane (contains almonds)  
Ginger

### Crodots 108

54 pieces – 80g/each

The crotot is made from croissant-like dough that is fried like a doughnut

**Selection of glazed and plain mini crodots**

Contains Wheat, Gluten

### Choux Buns 72

72 pieces

**Flavoured cream filled choux buns – made in house**

Choux buns with an assortment of flavours  
Contains Gluten, Wheat, Egg, Milk

### Glazed Donut Wall 80

40 Pieces - 80g/each

**Assorted flavours – donuts per dozen**

Contains Gluten, Wheat, Milk, Soy

Strawberry

Chocolate

### Cookie Bar 42

36 pieces – 50 g/each

**Freshly baked cookies, made in-house**

Assorted flavours, (ask our team if you want something brand specific).

All contain Gluten, Wheat, Egg Milk

Choc chip

Red velvet

Biscoff

Anzac



### Grizzly Filled Donuts

large 198, mini 130

36 pieces

Ever-popular donuts are made in a bombolini style. Grizzly use free-range eggs and sourdough starter to give the dough a great foundation before frying and filling them with house-made custards and curds.

**Local Grizzly baked goods, assorted filled donuts**

Contains Wheat, Gluten, Egg, Milk

Lemon

Vanilla Cheesecake

Seasonal flavour



### Bellbird Mini Pastries & Danishes

12 Pieces

**Local freshly baked pastries and danishes**

Vegan cinnamon knot 77.00

Contains Wheat, Gluten, Almond

Chilli, cheese & herb scroll 68.00

Contains Wheat, Gluten, Milk

Mini almond croissant 58.00

Contains Wheat, Gluten, Milk, Egg, Almond

Mini blueberry danish 38.00

Contains Wheat, Gluten, Milk, Egg

Mini pain au chocolat 38.00

Contains Wheat, Gluten, Milk, Egg

Mini pain au raisin 38.00

Contains Wheat, Gluten, Milk, Egg

Mini croissant 26.00

Contains Wheat, Gluten, Milk, Egg



## Support Local

### Good Honest Macarons 90

48 pieces

**Locally made macarons, choose a selection or a specific flavour**

Contains Almond, Milk, Egg

Blueberry

Lemon

Chocolate

Raspberry

Salted Caramel

Vanilla

### Cookie Time

### Wrapped Cookies 23.50

Per dozen

Original Chocolate Chunk -85g

Choc Choc Chocolate Chunk-85g

Caramel Chocolate Chunk-85g

Original PLANT BASED Chocolate

Chunk Cookie - 60g

### Cookie Time Rookie Cookies 10.50

Per dozen

Chocolate Chunk Rookie Cookies - 25g

Chocolate FIX Rookie Cookies - 25g

The Triple Chocolate Rookie Cookies - 25g

### Whittakers Chocolate Squares (10.5g) 180

300 pieces

**Select flavour:**

Milk chocolate

Dark chocolate

### Whittakers Chocolate Bars 70

Quantity: 48 pieces /25g ea

**Select flavour:**

Milk chocolate

Dark chocolate

White chocolate

### Barkers of Geraldine Immunity Drink Bar 65

16 pre-packaged bottles

- choose two flavours

One bottle contains 80mg Vitamin C, or 200% of your recommended dietary intake, and no refined sugar

**275ml bottles of locally made immunity juices.**

**Choose from the flavours below:**

Blackcurrant, boysenberry and goji berries

Orange, carrot & ginger

Kiwifruit, cucumber & matcha

### Self Service Immunity Syrups 85

6 Bottles

Kickstart your day with a Vitamin C boost to maintain year-round immunity.

Take as a health shot (30mls) or dilute with hot or cold water as an alternative ready-to-drink juice.

**710ml bottles of locally made immunity juices.**

**Choose from the flavours below:**

Orange, carrot & echinacea

Blackcurrant & boysenberry

Lemon, honey, ginger & turmeric



## Support Local

### Live Gelato cart 1200

Custom flavours available on request

Exhibitors are more than welcome to supply their own branded containers for the gelato as long as they are food grade 250ml

#### Selection of homemade gelatos & sorbets

Max 4 flavours

#### Includes:

1 x staff member to scoop (max 5 hours)  
20L of homemade gelato (approx 180 serves)

#### additional gelato 5ltr 180

45 serves

#### additional waffle cones 1.20

per cone – minimum 50 cones

#### additional staff member to serve 50

per hour – minimum 3 hours

### Pre-Scooped Gelato cups 200

Choice of 1 flavour (50 serves)

#### Includes:

1 flavour of home made gelato or sorbet (50 servings)  
scooped in our kitchen and served in small cups, delivered to the stand.

Includes paper cocktail napkins, disposable small spoons.

#### Gelato flavours (choose 1)

Salted caramel

Pecan caramel

Mint choc chip

Mocha

Cookies and cream

Coconut yoghurt

Hokey pokey

#### Sorbet flavours:

Citrus

Mango and lime

Wild berry

### Lolly Buffet 100

6kgs – select up to 6 flavours

Lollies and chocolates are displayed in individual glass jars and served with small paper bags and serving equipment. Custom lolly buffets with your choice of coloured lollies and lolly selections are available on request.

#### Lolly flavours:

Chocolate fish

Apple and custard hearts

Blackberries and raspberries

Milk bottles

Jelly fruit

Pineapple chunk

Caramel chunk

Fizzy blue raspberry

Bananas

Fruit jellies

Fizzy lollie

### Popcorn Station from 440

Daily hire

#### Includes:

1 x popcorn machine

3kg popping corn made on the stand (approx. 210 portions)

Plain salt

#### Package add-ons:

Extra popping corn kernels 2kg and 140 serving boxes 80

Extra popping corn kernels 1kg and 70 serving boxes 40

Staff member to serve - refer to additional hourly labour charges (Minimum of 3 hours)

#### additional staff member to serve 50

per hour – minimum 3 hours

### Pre-Packaged Popcorn 120

50-250ml boxes of your choice of popcorn flavour.

Freshly made in our kitchen, delivered to your stand.

#### Includes:

Plain salt, butter or salt and vinegar

#### Package add-ons:

Additional flavours can be ordered \$120.00 for 50 boxes



## Healthy

### Whole Fruit Bowl 25

3kg (15-25 pieces approximately depending on the fruit)

**Bowl of seasonal New Zealand grown fruit.**

If you'd like something specific, please ask our team

### Fruit Salad 60

24 tubs, approximately 100 - 120g per tub

**Individual tubs of seasonal cut fruit**

### Protein Balls 42

24 pieces

Homemade protein balls in your choice of flavour.

**Select Flavour:**

Apricot and coconut

Energy Bliss ball

Raw carrot and walnut

### Nut Selections 60

2kg jar

**Mixed Nuts – choose 1**

Mixed selection of flavoured nuts.  
Roasted and seasoned in-house.

Maple and kawakawa

Chili and lime

Citrus seaweed

### Trail Mix 60

2kg jar

**Mixed selection of roasted nuts, chocolate pieces  
& dried fruit**

Prices listed are per person and exclusive of GST. This pricing remains valid until July 2026, after which

an annual 5% increase will take effect



## Boxes

Our delicious array of grazing and savoury boxes options, from artisanal cheeses to homemade savouries, are served in boxes or in warming dish with side plates, cocktail napkins and serving equipment. All catering options that are served warm are served in a warming dish.

### Savoury cold grazing boxes

#### **Selection of local Canterbury cheeses 95**

dried fruits, fruit conserve and lavosh  
Serves 10

#### **Cured charcuterie platter 105**

selection of small premium local goods including cured meats and artisan breads  
Serves 10

#### **Garden fresh crudités and dips 45**

cherry tomatoes, capsicum, carrot, celery, cucumber and radish, served with seasonal hummus and herb pesto  
Serves 10

#### **Sushi (assorted) 82**

served with soy, pickled ginger and wasabi  
48 pieces

#### **Filled croissants 65**

shaved ham, cheddar cheese, mustard relish  
24 pieces

#### **Corn chips, guacamole, salsa and sour cream 55**

serves 10

#### **Assorted filled rolls and wraps 85**

24 pieces – gluten free available on request

#### **Natural oysters 380**

traditional shallot vinegar, tabasco sauce, black pepper and lemon  
72 pieces

### Sweet cold grazing boxes

#### **Lemon and poppyseed morning buns 68**

24 pieces

#### **Assorted danish pastries 45**

24 pieces

#### **Assorted muffins 55**

24 pieces

### Savoury hot

#### **Steve's Cumberland sausage roll 84**

cranberry relish  
24 pieces

#### **Homemade savouries 84**

Beef cheek, smoked cheddar and chicken and leak with tomato relish  
24 pieces

#### **Bacon, egg, caramelized onion frittata 65**

tomato relish  
24 pieces

#### **Steamed dumplings (assorted) 60**

served with soy  
24 pieces



# Beverages

## Non-alcoholic refreshments

### Bottled water – still or sparkling 80

case of 24 bottles – 250ml

### Assorted Coca Cola products 72

case of 24 cans – 250 ml

### Assorted Most Juice products 84

case of 24 bottles – 275 ml

### Customised beverage available on request

(Please allow 7 working days notice for requests)

## Smoothie 48

minimum 10ltr

### Pre made smoothie served on ice in 1l Carafes

Choose 1 Flavour

Seasonal fruit

Triple berry

Mango, passionfruit, and coconut

## Juice

### 1 ltr Carafes (serves 5 x 200ml glasses) 8

### 6 ltr Fountains (serves 30 x 200ml glasses) 36

#### Choose 1 Flavour:

Orange juice

Apple juice

Cranberry juice

Kale, spinach and cucumber

## Self Service Bean to Cup Coffee Machines

minimum footprint 1.5m x 1.5m and 3 phase power connection

#### Includes:

Serving unlimited locally roasted and freshly-ground coffee served in 8oz commercially compostable coffee cups

Full fat milk, alternative milks are served on the side

#### 2 Breaks 315

Morning tea & lunch or lunch & afternoon tea

#### 3 Breaks 450

Morning tea, lunch & afternoon tea

#### Full Day 600

7 hours continual service

## Barista Cart

minimum footprint 3m x 3m and 3 phase power connection

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

Our skilled baristas can produce approximately 80 coffees per hour.

#### 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

#### 3hr Continual Service Time 700

#### 4hr Continual Service Time 950

#### 5hr Continual Service Time 1100

#### 6hr Continual Service Time 1260

#### 7hr Continual Service Time 1400



## On stand alcoholic activations

**Access is required on the stand a minimum of one hour prior to service in order to set up.**  
**A footprint of 1800mm x 1600mm is required on the stand to accommodate service bar**  
**Additional space will be required to service more than 50 guests.**  
**Please ensure any stand furniture is moved, rearranged prior to the setup time.**

Beverages are delivered chilled to stands at a pre-arranged time.

Wine bottles come with 5 reusable glasses per bottle which are returned at the end of the event.

Additional glasses can be hired for \$25.00 per rack of 25 glasses.

Please discuss any refrigeration requirements with your stand builder.

To comply with New Zealand Liquor Licensing regulations it is required to offer low and/or non-alcoholic options when serving alcohol. Suitable Low and/or No alcohol beverages will be added to your chosen selection and charged on consumption.



### Beer

12 bottles

Monteiths Original 40  
 Heineken 50  
 Monteiths Apple Cider 50  
 Renaissance Brewing Lager 55  
 Cassels Woolston Pale Ale 55

### Waipara Wine

Per Bottle

#### Still wine

Sherwood Estate Chardonnay 30  
 27seconds Rose 35  
 Greystone Sauvignon Blanc 40  
 Greystone Pinot Gris 35  
 Main Divide Pinot Noir 35  
 27seconds Syrah 40

#### Sparkling wine

Sherwood Estate Cuvee 35

### Ready to Drink

6 bottles

Last Minute Gin & Tonic 330ml 30  
 Last Minute Pink Gin & Lemonade 330ml 30

### Margarita Cocktails on tap

7 days' notice of order required.

Cancellation within 7 days

of event shall incur penalty charges.

minimum footprint 1.5m x 1.5m for keg and glassware shelf

power required 1 x 20-amp power connection

#### Choose one cocktail from the following options:

Pineapple Chili Margarita  
 Classic Margarita

#### Self-service 1000

for up to 120 cocktails

#### Includes:

120 martini glasses

#### Serviced 1350

for up to 120 cocktails

#### Includes:

up to 5-hour service

1 staff member for up to 5 hours

120 martini glasses

### Craft Beer on tap

Minimum footprint 1.5m x 1.5m for keg and glassware shelf as well as 1 x 20 amp power connection

Order of service required minimum 7 day notice. Cancellation with less than 3 days notice will occur penalty charges.

#### Includes:

up to 5-hour service.

single tap keg system, shelf and glasses. Other beverage options can be quoted on request.

Ask our friendly team about seasonal beer options available.

#### Self-service POA

#### Serviced POA

### Labour

#### Event Assistant

You may require an Event Assistant to serve catering at your stand. A minimum of 3.5 consecutive hours is required per day. Allow \$50 per hour.



## Other requirements

Your order may require equipment and/or power. Please take note of the equipment requirements listed on this page that details of the dimensions and power connections. All power and bench requirements are to be arranged through your stand builder.

### Equipment:

(These items are not included by the venue).

#### Espresso Trolley

L 1250mm x W 770mm x H 910mm

Power: 1 x 20 amp required

#### Benchtop Espresso Machine

L 730mm x W 525mm x H 525mm

Power: 1 x 20 amp required

#### Grinder

L 260mm x W 320mm x H 560mm

Power: 1 x 10 amp required

#### Bar Fridge

L 550mm x W 570mm x H 860mm

Power: 1 x 10 amp required

#### Counter-top Freezer

L 500mm x W 500mm x H 950mm

Power: 1 x 10 amp required

#### Display Freezer

L 1330mm x W 710mm x H 1180mm Displays 6 x 5L/6L

tubs Power: 1 x 10 amp required

#### Blender

Power: 1 x 10 amp required

#### Popcorn Cart

L 650mm x W 620mm x H 850mm

Power: 1 x 10 amp required

### Additional equipment:

#### Bar Fridge 65

Per Day

L 550mm x W 570mm x H 860mm

Power: 1 x 10 amp required

## Information

### Serving alcoholic beverages

Venue Management support staff carry out their legal obligations pertaining to the responsible service of alcohol. RSA trained staff will ensure clients, guests and visitors enjoy an environment that is safe and welcoming.

The Sale and Supply of Alcohol Act 2012 covers the safe and responsible sale, supply and consumption of alcohol and the minimisation of harm caused by its excessive or inappropriate use.

### Te Pae Christchurch has a legal obligation to:

- Behave responsibly in the service, supply and promotion of liquor.
- Engage in practices and promotions that encourage the responsible consumption of liquor.
- Provide and maintain a safe environment in and around the licensed premise for our guests and our staff
- Not engage in any practice or promotion that may encourage rapid or excessive consumption of liquor.

### Key components of Te Pae Christchurch's responsible service of alcohol initiatives include:

- Providing the sale and/or supply of alcoholic beverages in a responsible manner, including monitoring the consumption of alcohol.
- Facilitating and maintaining an approved responsible service of alcohol (RSA) training program, training and assessing employees as competent in RSA.
- Intervening to ask a person for proof of age before serving alcoholic beverages. If such identification cannot be produced, the patron will not be served or supplied with alcohol. Intervening to prevent possible problems arising from excessive or rapid alcohol consumption.
- Not serving or supplying anybody who is unduly intoxicated.
- Adhering at all times when liquor is being served or sold to having an approved Manager on Duty on Te Pae Christchurch licensed premises.
- Ensuring guests do not bring alcoholic beverages on to Te Pae Christchurch licensed premises unless prior written approval has been given.

