

Our Menus

July 2025-June 2026

tepae.co.nz

A Crown Infrastructure Delivery
Venue, proudly managed by
ASM Global

Desmond Davies

Executive Chef

With more than 20 years' experience in the hospitality sector, our executive chef, Desmond Davies, is looking forward to welcoming you to Te Pae Christchurch.

Born in South Africa, Desmond has worked in convention centres in Durban and was Executive Chef at the Borneo Convention Centre, Kuching. His most memorable career moment was his time spent in the catering team for the 2010 FIFA World Cup in Durban, which saw the team cook more than 45,000 meals for VIP clients over several days.

Desmond enjoys cooking with fresh, locally-sourced foods, and has embraced the opportunity to introduce traditional Māori cuisine into his repertoire. During his time developing Te Pae Christchurch's menu's, Desmond has put an emphasis on sourcing local, sustainable, high-quality produce from around the region.

Desmond and his team have been working closely with local suppliers to create a range of menu options that showcase the local region. This approach will create a distinctive culinary experience of Canterbury and the South Island for all guests at Te Pae Christchurch.

Drawing inspiration from international styles and flavours, classic dishes and local cuisine, Desmond's cooking is exciting and authentic, with local ingredients at the heart of every dish.

The ability to customise menus and cater to all dietary requirements is important to Desmond. He believes good food can enhance an experience, and he is looking forward to sharing what he and the team love about our region with the rest of the world.



Our food inspiration

The act of sharing food is at the very heart of who we are, how we connect and the way we spend time with those who are special to us. It's a gesture of hospitality that transcends any barrier. It's an act of kindness. A sign of esteem. And an invitation to share in an authentic experience of a place and a culture.

At Te Pae Christchurch Convention Centre, the food we provide you is a central part of our manaakitanga; our hospitality.

Through the food we create for you, we tell our story.

This is our home and we are extraordinarily proud of it. We are immensely privileged to share our region with some of the country's finest producers of high quality fresh, natural produce, fine wines and unique and flavoursome beer. These talented farmers, producers, growers and artisans are essential partners in our menu design, providing the fundamental ingredients for every meal we serve.

This place has also been a special part of our region's food culture for generations. The ingredients and produce local Māori prized are still part of our cuisine today, and have an important place on our menu – reflecting the respect and honour we hold for our cultural food traditions.

Brought together in our seasonally changing menu, with options to cater for every need and any event, our food is designed to complement and enhance every aspect of your experience at Te Pae Christchurch.



Traditional influences and flavours

Māori culinary traditions

Māori cuisine is very traditional, drawing on the ways of the ancestors – particularly when it comes to the preparation and cooking of food – and the belief that the earth is the giver of all life.

Traditionally, food was foraged around the maramataka Māori, the Māori lunar calendar. The moon acted as a guide to when the sea and land could be harvested for kai (food). It also helped determine the best days to harvest or plant produce, and hunt for kai on land and in water.

Māori cuisine was centred around fish, birds, root produce and wild herbs. To catch the living prey, Māori crafted tools, such as harakeke (flax) to use as ropes or fishing nets and lines, and whale and bird bones to use as matau (fishhooks) and spears.

The original Māori cooking method, hāngī, is still used in Māori cuisine today. The hāngī, or earth oven, is a shallow pit in the ground, where hot rocks and water are used to cook the food – traditionally meat or fish and vegetables. Once the food is lowered into the ground and covered, dirt is put back over the hāngī, where the food is then steamed.

Aotearoa New Zealand ingredients

In a land where you're never more than 140km from the sea, it's no surprise that kai moana (seafood) forms an essential part of our local cuisine. A wide range of seafood, including fish (including raw fish), kina or sea eggs, tipa or scallops, koura or fresh water crayfish, paua or abalone and tio or oysters, have been enjoyed as a traditional part of Aotearoa New Zealand's cuisine.



Kumara (sweet potato)

or sweet potato (available in red, gold or orange varieties) was brought to New Zealand from Polynesia during the early voyages of local Māori, along with vegetables like taro and yam. Kumara is a particularly sweet ingredient and very popular in traditional foods as well as modern Kiwi cuisine.



Harakeke

or New Zealand flax is a superfood, rich in omega-3. It is available as unrefined oil and as a seasoning. Unique to New Zealand, harakeke is one of our oldest plant species. Harakeke was an important fibre plant to Māori and an important component of traditional diets.



Horopito

is New Zealand's indigenous pepper and one of the most widely-used herbs in traditional cuisine. It can be taken as a delicious tea, used in sauces or as a dressing.



Kawakawa

is found in coastal areas and has a rich forest aroma and light minted flavour. It is dried and used as seasoning on various foods.



Karengo

is a type of edible seaweed closely related to Japanese Nori and Welsh Laver (which is used to make traditional Welsh Laver Bread), was traditionally harvested by South Island Māori.



Kowhitiwhiti

or watercress, found near freshwater rivers, has a mild mustard flavour – great with all kinds of meats. It is a powerhouse vegetable, full of nutrients, antioxidants and minerals.

meet our artisan producers

Poaka pork



Poaka is a free-range heritage breed pig farm producing top quality, sweet chestnut and acorn-finished pork products. Based in Aylesbury, Canterbury, Poaka uses traditional farming methods, resulting in strong flavours and only the finest pork.

Poaka pigs are free to roam across 100 acres of land, and an additional 25 acres in autumn, when the sweet chestnut trees are blooming with nuts. Their slow roaming lifestyle exceeds the highest animal welfare codes – something that the Poaka team is very proud of.

meet our artisan producers
Lumina Lamb



Lumina Lamb has emerged from an unprecedented 10-year programme with lambs specifically bred in the Canterbury high country.

The specially-bred sheep are free roaming and finished on chicory, and because of the land conditions and farming practices, the sheep produce high levels of Omega-3 and polyunsaturated fats. This ensures Lumina Lamb has an excellent, micro-scale marbling, which – after being aged for 21 days – ensures every dish is rich and flavoursome.

meet our artisan producers
Akaroa Salmon



Bred in the wild, from the deep waters of the Akaroa Harbour,
comes Akaroa Salmon's Chinook salmon.

The rich flavour of the Chinook salmon is made possible through great care of the fish and the safeguarding of their vulnerable environment.

Keeping stocking densities so low that each pen has 1% salmon and 99% water, Akaroa Salmon is committed to running a sustainable farm. Akaroa Salmon is rated "green" by Seafood Watch and is also part of a programme to protect the local waterways – alongside A+ New Zealand Sustainable Aquaculture.

meet our artisan producers

Spout Milk



Spout is a sustainable milk company with one key difference: the milk comes in reusable kegs.

Spout help Kiwi businesses to reduce plastic waste and become more sustainable by supplying milk in 100% reusable kegs. Using a 'farm-to-flat-white' model, Spout deliver fresh milk directly to customers from local farms.

Unlike plastic bottles, their kegs can be reused thousands of times. Every time a keg is used, five plastic milk bottles are saved from our waste streams.

Parakuihi

Breakfast

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



Breakfast

All Breakfasts include:

Locally roasted & freshly ground and brewed coffee

Harney & Sons tea stations

Kihinga Kai (Stand Up)

Express 18.5

Includes seasonal fruit basket

Select one juice and two items (continental or savoury)

Classic 27

Includes seasonal fruit basket

Select one juice or smoothie, one continental, two savoury items

Grazing Breakfast 35.5 (Minimum 50 pax)

Selection of local Canterbury cheese, cured meats and hams
Contains Milk

Assorted cereals and muesli, yoghurts

Contains Milk, Gluten, Wheat

Toast station

artisan breads, butter, jams, and spreads

Contains Egg, Milk, Gluten, Wheat

Danish pastries

Contains Egg, Milk, Gluten, Wheat

Cured Akaroa salmon

cream cheese, capers, fresh lemon, mini bagels

Contains Milk, Fish, Gluten, Wheat

Breakfast frittata

Contains Egg, Milk

Assorted juices and water

Seated (Minimum 50 pax)

Plated 39

Select one juice or smoothie, two continental items, sliced fruit, one plated item

Paepae Mahora "Sharing" 39

Served on platters

Select one juice or smoothie, two continental items, sliced fruit, two savoury bites

Enhance your Stand-Up Breakfast with these additions

Cured meats, hams, salami 7

artisanal toasted bread, butter and jams

Contains Milk, Gluten, Wheat

Selection of Canterbury cheese 7

artisanal toasted bread, butter and jams

Contains Milk, Gluten, Wheat

Hot porridge (Minimum 50 pax) 6

oats slow cooked & topped with various seasonal toppings

Contains Milk, Gluten, Wheat

Eggs Benedict station (Minimum 50 pax) 10

poached oxford free range eggs, shaved ham, cured Akaroa salmon, english muffin and hollandaise sauce

Contains Egg, Milk, Fish, Gluten, Wheat

Parisian bakery (Minimum 50 pax) 10

Contain Egg, Milk, Gluten, Wheat

Juice

Orange juice
Apple juice
Cranberry juice
Kale, spinach, and cucumber

Smoothie

Seasonal fruit
Triple berry
Mango, passionfruit, and coconut

Continental

House made granola
seasonal fruit & wild clover labneh
Contains Walnuts, Almonds, Milk

Breakfast parfait
tangy Greek yoghurt, house made granola,
chia pudding & seasonal fruit
Contains Walnuts, Almonds, Milk

Loaded brioche
cinnamon labneh, berry compote
Contains Gluten, Wheat, Milk, Egg

Tarata (lemonwood) & vanilla frangipane filled mini croissants
Contains Wheat, Gluten, Egg, Almonds, Milk

Crumpets
whipped maple & cinnamon butter, caramelised banana
Contains Gluten, Wheat, Egg, Milk

Chocolate babka bread
Contains Gluten, Wheat, Egg, Milk

Assortment of sweet pastries
Contains Gluten, Wheat, Egg, Milk

Savoury Bites

Crispy bacon buttie
Poaka bacon, tomato relish, pretzel bun
Contains Wheat, Gluten, Soy

Carrot and lentil kofta, cucumber coconut yoghurt

Chorizo, scrambled eggs & cheese filled Bao Bun
Contains Wheat, Gluten, Egg, Milk, Sesame, Soy

Poaka bacon, egg & caramelized onion frittata
tomato relish
Contains Egg, Milk

Loaded potato hash, cheese omelette, smoked tomato & hollandaise sauce
Contains Egg, Milk

Cured Akaroa salmon
English muffin, whipped avocado cream, crispy capers
Contains Fish, Milk, Gluten, Wheat, Egg

Manuka hot smoked Akaroa salmon
potato fish cakes, citrus cream cheese
Contains Fish, Milk

Plated Breakfast

Served with toasted brioche to the table

Classic scrambled eggs, Poaka bacon & pork sausage
sautéed potato, grilled herbed tomatoes
Contains Egg, Milk

Cheese-spinach omelette
crispy Poaka bacon, smashed potato, roasted mushrooms,
grilled herbed tomato, whipped avocado
Contains Egg, Milk

Eggs Benedict
shaved champagne ham, poached eggs, English muffin,
onion-tomato jam & hollandaise sauce
Contains Egg, Milk, Gluten, Wheat

Tofu, kale and baby spinach, sautéed potatoes, Canterbury oyster mushrooms, grilled tomatoes
Contains Soy



Barista Coffee

Add a barista coffee cart during your breakfast, to run alongside our standard coffee and tea stations.

Our skilled baristas can produce approximately 80 coffees per hour.

Barista Cart 600

up to two hours

includes two skilled baristas

serving unlimited locally-roasted and freshly-ground coffee

hot chocolate

choice of full fat milk, trim milk, soy milk, almond milk and oat milk

Self Service Bean to Cup 210

up to two hours

serving unlimited locally-roasted and freshly-ground coffee

full fat milk

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

Rā

Day Conference

July 2025 - June 2026





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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

Single Service

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

Enhance your menu with these additions

Arrival tea and coffee 3.5

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

Interactive Food Station 10

Cold Drinks

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

Keri Orange Juice 7 ltr 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

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

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

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 vinaigrette

Seasonal garden salad

balsamic vinaigrette

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

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

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 bavoursis

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

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**
- Contains Milk
- 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

Paramanawa

Lunch

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. This pricing remains valid until July 2026, after which an annual 5% increase will take effect. Any other additional special meal requests will incur a \$10 surcharge per person

Plated Lunch

(minimum 2 courses)



Breads for the table

Price per person

Artisan bread board whipped butter and Robinsons Bay olive oil 1.5

Contains Gluten, Wheat, Milk

1 per table

Artisan dinner rolls, flavoured butter 2

1 per person individually plated

Contains Gluten, Wheat, Milk

Loaded seasonal flat bread 3

2 per table of 10

seasonal hummus, pickled vegetables and flavoured labneh

Contains Gluten, Wheat, Sesame

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

Plated Entrée (select one)

Kai Whenua (food from the land) 22

Served cold

Avocado parfait

cucumber, radish, pumpkin seed salsa, black garlic emulsion, fermented radish tea, Robinsons Bay olive oil

Roasted beetroot tartare

candied walnuts, balsamic gel
Contains Walnuts

Chicken and apricot terrine

roasted leek, salsa verde, artichoke

Pressed sushi rice

teriyaki chicken, avocado, pickled cucumber, radish, Kewpie mayo
Contains Egg, Soy, Sesame

Beef tataki

crispy potato, charred spring onion, sweet and sour shallots, soy ginger dressing
Contains Soy, Sesame

Kai Whenua (food from the land) 24

Served hot
Cannot be pre-set

Falafel spinach hummus

roasted chickpeas, herb oil, cumin coconut yoghurt
Contains Sesame

Herbed lentil & buckwheat eggplant cannelloni

roasted tomato sauce

Prima coffee rubbed venison loin

black pudding bread and butter, candied beetroot, natural jus
Contains Gluten, Wheat, Milk, Egg

Burrata ravioli cumin spiced pumpkin purée

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

Caramelized onion & fennel tart

whipped feta, herb salad
Contains Gluten, Wheat, Milk

Kai Moana (food from the sea) 24

Served cold

Smoked white fish

daikon, charred spring onion salsa, bay leaf gel, fermented garlic emulsion, dashi vinaigrette dressing, chive oil
Contains Egg, Fish

Native herbs cured Akaroa salmon

oyster custard, radish cucumber, fennel, herb emulsion
Contains Fish, Milk, Egg

Steamed prawn and cured Akaroa salmon vegetable noodle salad

kimchi mayo
Contains Fish, Crustacean, Soy

Kai Moana (food from the sea) 24

Served hot
Cannot be pre-set

Seared game fish steak prawn croquette

tomato coconut cream, lemon-mandarin oil
Contains Fish, Crustacean

White market fish

creamed leek, fried leek, salmoriglio sauce
Contains Fish, Milk

Enhance your menu with this addition

Alternate Drop service 2

Plated Main Course

(select one)

All main Courses are accompanied by one side dish of your choice

Kai Whenua (food from the land) 44

Spiced chicken breast

apricot & date buckwheat tagine, broccoli, harissa gel, mint -yoghurt
Contains Milk

Beef short rib

caramelized onion puree, parsnip, leek, pepper sauce

Beef sirloin

cream spinach, duck fat potato, roasted mushroom, jus
Contains Milk

Crispy Harmony pork belly

smoked shoulder filled cabbage roll, roasted tomato demi glaze

Lumina lamb rump

basil-courgette puree, courgette, sundried tomato sunflower seed salsa, jus

Mustard & herb glazed Lumina Lamb shoulder

roasted garlic mash, minted pea jelly, glazed carrot, jus
Contains Milk

Confit duck leg

celeriac puree, soy glazed cabbage, cabbage kimchi, manuka honey jus
Contains Milk, Soy

Kai Moana (food from the sea) 46

Grilled salmon

caramelized onion, tomato chutney, turmeric roasted cauliflower, tomato coconut sauce

Grilled white fish

charred corn salsa, corn jalapeno croquette, BBQ carrot, sweetcorn nage
Contains Milk, Egg

Vegetarian 42

Cauliflower steak

ginger turmeric sauce, curry leaf labneh, miso carrot purée
Contains Soy

Smoked pumpkin

sweet and sour mustard seed, kale, tahini-whipped coconut yoghurt, parsnip chips
Contains Sesame

Chargrilled eggplant

mustard-tamarind glaze, kale, date chutney, coconut yoghurt

Roasted soy glazed cabbage steak

celeriac purée, cabbage crisp, homemade cabbage kimchi
Contains Soy, Sesame, Milk

Side Dishes Choose one

Cumin roasted root vegetables gremolata

Maple roasted carrots herbed labneh
toasted sunflower seeds

Korean-style cauliflower

creamy ginger-sesame dressing
Contains Gluten, Wheat, Soy, Sesame

Warm crispy miso roasted potato salad

Contains Soy

Pan fried gnocchi

wild herb pesto, parmesan cheese
Contains Gluten, Wheat, Egg, Milk

Seasonal green salad

Te Pae dressing

Quinoa tabouleh

mediterranean roast vegetables

Enhance your menu with this addition

Alternate drop service 2

Additional side dish 2

Plated Dessert (select one)

Dessert 23

White yoghurt mousse

yoghurt mousse, micro sponge, lychee gel, coconut snow, honey meringue

Contains Milk, Egg, Soy

Mallow puff

candied citrus sable breton, pineapple mango compote, coconut mousse, marshmallow

Contains Gluten, Wheat, Egg, Milk

Sticky date

date sponge, chewy date caramel, vanilla cream, mandarin gel, crumb

Contains Gluten, Wheat, Egg, Milk

'TNT'

Smoked chocolate mousse, berry, black sesame chilli sponge, popping candy

Contains Soy, Egg, Milk

Rice pudding

vanilla rice pudding, spiced sable, kiwi, citrus creamaux

Contains Gluten, Wheat, Egg, Milk

Pumpkin pie

spiced sable, pumpkin curd, pecan tuile, orange gel, maple crèmeux

Contains Pecan, milk, egg, wheat, gluten

Vegan chocolate pecan tart, red berry gel

Contains Pecan, Hazelnuts

Enhance your menu with this addition

[Alternate drop service 2](#)

Lunch

Stand Up (buffet style)

Kohinga Kai “Stand Up” Light 39

Select three vegetarian salads, two deli items and one dessert

Kohinga Kai “Stand Up” Regular 48.5

Select two vegetarian salads, one deli option, two protein options, one vegetarian main, one dessert

Vegetarian Salad

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

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 vinaigrette

Seasonal garden salad

balsamic vinaigrette

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

Deli

(choose 1 - sandwiches, wraps, 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

Free range roast chicken

curry mayonnaise, mango chutney, Turkish roll

Contains Egg

Shaved smoked chicken

brie, cranberry relish, citrus aioli, fennel 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 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

Free range jerk chicken

roasted kumara, pineapple salsa

BBQ Canterbury beef brisket

pan fried potato, charred capsicum,
chimichurri

Braised Canterbury beef stroganoff

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 chili, 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 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 bavouris

Contains Pecan, Milk, Egg

Tarata lemonwood cheesecake

manuka honey gel, thyme sable

Contains Gluten, Wheat, Egg, Milk

Flourless chocolate entremet

berry marmalade

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

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





Farmers Market

Add Food Station(s)

Soup Station 4.5

Lunch only – Choose 1

Cumin, carrot, sunflower seed

Roasted tomato and kawakawa

Potato and leek

Contains Milk

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 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

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) POA

Selection of homemade gelatos & sorbets – max 2 flavours

1 staff member to serve

custom flavours available on request

additional gelato or sorbet 5ltr 220

45 serves

Hapa

Dinner

July 2025 - June 2026





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Plated Dinner

(minimum 3 courses)



Breads for the table

Price per person

Artisan bread board whipped butter and Robinsons Bay olive oil 1.5

Contains Gluten, Wheat, Milk

1 per table

Artisan dinner rolls, flavoured butter 2

1 per person individually plated

Contains Gluten, Wheat, Milk

Loaded seasonal flat bread 3

2 per table of 10

seasonal hummus, pickled vegetables and flavoured labneh

Contains Gluten, Wheat, Sesame

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

Plated Entrée

(select one)

Kai Whenua (food from the land) 22

Served cold

Avocado parfait

cucumber, radish, pumpkin seed salsa, black garlic emulsion, fermented radish tea, Robinsons Bay olive oil

Roasted beetroot tartare

candied walnuts, balsamic gel
Contains Walnuts

Chicken and apricot terrine

roasted leek, salsa verde, artichoke

Pressed sushi rice

teriyaki chicken, avocado, pickled cucumber, radish, Kewpie mayo
Contains Egg, Soy, Sesame

Beef tataki

crispy potato, charred spring onion, sweet and sour shallots, soy ginger dressing
Contains Soy, Sesame

Kai Whenua (food from the land) 24

Served hot
Cannot be pre-set

Falafel spinach hummus

roasted chickpeas, herb oil, cumin coconut yoghurt
Contains Sesame

Herbed lentil & buckwheat eggplant cannelloni

roasted tomato sauce

Prima coffee rubbed venison loin

black pudding bread and butter, candied beetroot, natural jus
Contains Gluten, Wheat, Milk, Egg

Burrata ravioli cumin spiced pumpkin purée

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

Caramelized onion & fennel tart

whipped feta, herb salad
Contains Gluten, Wheat, Milk

Kai Moana (food from the sea) 24

Served cold

Smoked white fish

daikon, charred spring onion salsa, bay leaf gel, fermented garlic emulsion, dashi vinaigrette dressing, chive oil
Contains Egg, Fish

Native herbs cured Akaroa salmon

oyster custard, radish cucumber, fennel, herb emulsion
Contains Fish, Milk, Egg

Steamed prawn and cured Akaroa salmon vegetable noodle salad

kimchi mayo
Contains Fish, Crustacean, Soy

Kai Moana (food from the sea) 24

Served hot
Cannot be pre-set

Seared game fish steak prawn croquette

tomato coconut cream, lemon-mandarin oil
Contains Fish, Crustacean

White market fish

creamed leek, fried leek, salmoriglio sauce
Contains Fish, Milk

Enhance your menu with this addition

[Alternate Drop service 2](#)

Plated Main Course

(select one)

All main Courses are accompanied by one side dish of your choice



Kai Whenua (food from the land) 44

Spiced chicken breast

apricot & date buckwheat tagine, broccoli, harissa gel, mint -yoghurt
Contains Milk

Beef short rib

caramelized onion puree, parsnip, leek, pepper sauce

Beef sirloin

cream spinach, duck fat potato, roasted mushroom, jus
Contains Milk

Crispy Harmony pork belly

smoked shoulder filled cabbage roll, roasted tomato demi glaze

Lumina lamb rump

basil-courgette puree, courgette, sundried tomato sunflower seed salsa, jus

Mustard & herb glazed Lumina Lamb shoulder

roasted garlic mash, minted pea jelly, glazed carrot, jus
Contains Milk

Confit duck leg

celeriac puree, soy glazed cabbage, cabbage kimchi, manuka honey jus
Contains Milk, Soy

Kai Moana (food from the sea) 46

Grilled salmon

caramelized onion, tomato chutney, turmeric roasted cauliflower, tomato coconut sauce

Grilled white fish

charred corn salsa, corn jalapeno croquette, BBQ carrot, sweetcorn nage
Contains Milk, Egg

Vegetarian 42

Cauliflower steak

ginger turmeric sauce, curry leaf labneh, miso carrot purée
Contains Soy

Smoked pumpkin

sweet and sour mustard seed, kale, tahini-whipped coconut yoghurt, parsnip chips
Contains Sesame

Chargrilled eggplant

mustard-tamarind glaze, kale, date chutney, coconut yoghurt

Roasted soy glazed cabbage steak

celeriac purée, cabbage crisp, homemade cabbage kimchi
Contains Soy, Sesame, Milk

Side Dishes Choose one

Cumin roasted root vegetables gremolata

Maple roasted carrots herbed labneh
toasted sunflower seeds

Korean-style cauliflower

creamy ginger-sesame dressing
Contains Gluten, Wheat, Soy, Sesame

Warm crispy miso roasted potato salad

Contains Soy

Pan fried gnocchi

wild herb pesto, parmesan cheese
Contains Gluten, Wheat, Egg, Milk

Seasonal green salad

Te Pae dressing

Quinoa tabouleh

mediterranean roast vegetables

Enhance your menu with this addition

Alternate drop 2

Additional side dish 2

Plated Dessert

(select one)

Dessert 23

White yoghurt mousse

yoghurt mousse, micro sponge, lychee gel, coconut snow, honey meringue

Contains Milk, Egg, Soy

Mallow puff

candied citrus sable breton, pineapple mango compote, coconut mousse, marshmallow

Contains Gluten, Wheat, Egg, Milk

Sticky date

date sponge, chewy date caramel, vanilla cream, mandarin gel, crumb

Contains Gluten, Wheat, Egg, Milk

'TNT'

Smoked chocolate mousse, berry, black sesame chilli sponge, popping candy

Contains Soy, Egg, Milk

Rice pudding

vanilla rice pudding, spiced sable, kiwi, citrus creamaux

Contains Gluten, Wheat, Egg, Milk

Pumpkin pie

spiced sable, pumpkin curd, pecan tuile, orange gel, maple crèmeux

Contains Pecan, milk, egg, wheat, gluten

Vegan chocolate pecan tart, red berry gel

Contains Pecan, Hazelnuts

Enhance your menu with this addition

Alternate drop service 2

Paepae Mahora “Sharing”

Food served on a Lazy Susan family-style service

Dinner, 89

(all food served at the same time)

Bread Preset:

Loaded seasonal flat bread

seasonal hummus, pickled vegetables and flavoured labneh
2 per table of 10

Plus Choose:

1 Vegetarian Salad, 1 Platter, 2 Hot Protein, 1 Hot Plant-based dish, 1 Side Dish,
Pastry Chefs mini desserts – served after mains



Vegetarian Salad (Choose 1)

Curried cauliflower

chickpea, grape, lentil, and kale salad with tahini coconut
yoghurt dressing
Contains Sesame

Roasted root vegetables

vegan mustard mayonnaise
Contains Soy

Roasted potato salad

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

Mixed greens

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

Seasonal garden salad

herb vinaigrette

Milmore Downs pearl cous cous

roasted red pepper, courgette, lemon, feta, red onion, herb
dressing
Contains Gluten, Wheat, Milk

Platter (Choose 1)

Curiosity Gin cured Akaroa salmon

crispy capers, pickled red onion
Contains Fish

Hot smoked Akaroa salmon

citrus cream cheese, fresh lemon
Contains Fish, Milk

Marinated green lip mussels

herb vinaigrette
Contains Mollusc

Smoked chicken

cranberry compote, fennel salad

Canterbury cured meats

piccalilli and ploughman's relish

Classic prawn cocktail

Contains Crustacean, Egg

Paepae Mahora "Sharing"

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



Hot Protein (Choose 2)

BBQ Canterbury beef brisket

fried potato, charred capsicum, chimichurri

Braised Canterbury beef

stroganoff, Canterbury mushrooms, gnocchi

Contains, Milk, Gluten, Wheat

Lumina Lamb leg Canterbury raised

grilled courgette, sundried tomato sunflower seed salsa, jus

Free range jerk chicken

roasted kumara, pineapple salsa

Miso chilli caramel glazed Harmony pork belly bites

sweet and sour cabbage

Contains Soy

Mediterranean style fish

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

Contains Fish



Vegetarian Main (Choose 1)

Cauliflower steak

ginger turmeric sauce, curry leaf labneh, miso carrot puree

Contains Soy

Smoked pumpkin

sweet and sour mustard seed, kale, tahini-whipped coconut yoghurt, parsnip chips

Contains Sesame

Chargrilled eggplant

mustard-tamarind glaze, kale, date chutney, coconut yoghurt

Roasted soy glazed cabbage steak

celeriac puree, cabbage crisp, homemade cabbage kimchi

Contains Soy, Sesame, Milk



Side Dishes (Choose 1)

Cumin roasted root vegetables gremolata

Maple roasted carrots herbed labneh

toasted sunflower seeds

Korean-style cauliflower

creamy ginger-sesame dip

Contains Soy, Sesame, Wheat, Gluten

Warm crispy miso roasted potato salad

Contains Soy

Pan fried gnocchi

wild herb pesto, parmesan cheese

Contains Gluten, Wheat, Egg, Milk

Quinoa tabouleh with Mediterranean roast vegetables

Dessert

Pastry chef's selection of mini desserts



Farmer's Market

Standing (minimum 100 guests)

82.5

Enjoy an informal farm to plate experience with 2hrs of interactive food service

Networking style event where you begin your event with a selection of roving canapés (30 mins) before enjoying our interactive food stations (1.5 hours) showcasing our kitchen team's creativity.

Menu designed for your event includes:

Canapés (Chefs Selection)

Interactive Food Stations (Choose 2)

Taste of Canterbury Grazing Station

Best of Canterbury cheese, Canterbury cured meats, preserves and pickles, artisan breads and crackers with a selection of roasted and marinated vegetables, seasonal hummus

Contains Milk, Wheat, Gluten, Sesame, Soy

Dessert

Selection of mini desserts created by our talented pastry chefs

(available for day-time service on request)

Quesadilla Station

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

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 Wheat, Gluten

Asian Station

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 Sesame, Soy

Enhance your menu with these additions:

Food Stations 10

Additional price is per person

Cold or Hot Canapé 5

Cold or Hot Bowl 8.75



Dumpling Station

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

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

Build your own soft-shell tacos

Blackened chilli rubbed pork and chicken carnitas

Braised Canterbury oyster mushrooms

All served with corn tortillas, flour tortilla guacamole,
fresh salsa, sour cream

Contains Milk, Gluten, Wheat



Low and Slow

Build your own filled roll or tortilla – Choose 1

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 Wheat, Gluten, Fish



Taste of Akaroa

Sliced by a chef

Sides of cured Curiosity Gin salmon

Contains Fish

Korean spiced salmon tartare

Contains Fish, Gluten, Wheat, Soy, Sesame

All served with lemon wedges, soy sauce cream
cheese wasabi


Contains Soy, Milk

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 oil, 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



Inu

Beverage

July 2025 - June 2026



Choose your package

Included with all beverage packages:

Selection of 0.0% alcohol products, soft drinks and juices

Flavours of Canterbury

Whether creating a relaxed, convivial environment, providing a perfect compliment to your meal or sampling the distinctive flavours of the region, quality beers, wines and spirits are an essential part of the experience.

In keeping with our food ethos, Te Pae Christchurch Convention Centre has carefully selected the best beers, wines and spirits from across the region from world renowned artisan craft brewers, winemakers and distillers to help showcase the very best of Canterbury and the South Island.

Drawing on a rich tradition of brewing, viticulture and distilling, lovingly created from some of the world's best natural ingredients and given their unique character by the pure waters, rich soils and warm sunlight of our environment, our beverage selection offers something to tempt any palate.

You can choose from a range of carefully-curated beer and wines packages or we can work with you to create a bespoke package tailored to your menu or event.

You can also make a signature taste of our region a centrepiece of your occasion, with one of our specialist beverage activations.

Canterbury Classic

1hr	2hr	3hr	4hr	5hr
27	38	44	52	59

Beer & cider

DB Export Low Carb Lager
Monteiths Ale
Cassels Light Owl 2.5%
Monteiths Cider

Wine

Sherwood Sparkling Cuvée (from bar only)
Stratum Sauvignon Blanc
Sherwood Pinot Gris
Stratum Pinot Noir

Canterbury Premium

1hr	2hr	3hr	4hr	5hr
31	42	47	56	64

Beer & cider

Renaissance Lager
Cassels Woolston Pale Ale
Cassels Hazy Pale Ale
Cassels Light Owl 2.5%
Monteiths Cider

Wine

Each table will have 1x red, 1x white (alternating) and 1 x rosé

Sherwood Sparkling Cuvée (from bar only)
Sherwood Sauvignon Blanc
Sherwood Chardonnay
Main Divide Rosé
Main Divide Pinot Noir

RTD

Last Minute G&T
Social Vodka, Peach & Passionfruit

NZ Deluxe

1hr	2hr	3hr	4hr	5hr
35	45	54	63	71

Beer & cider

Chin Chiller Pilsner
Chin Chiller Hazy IPA
Cassels Woolston Pale Ale
Renaissance Lager
Heineken
Cassels Light Owl 2.5%
Monteiths Cider

Wine

Each table will have 1x red (alternating), 1x white (alternating) and rosé

Kono Sparkling Blanc De Blanc (from bar only)
Greystone Sauvignon Blanc
Greystone Pinot Gris
Stone Paddock Chardonnay
Kono Rosé
Norwester Pinot Noir
27 seconds Syrah

Spirits/RTD

Last Minute Botanical Gin
Alpine NZ Vodka
Black Collar Rum
Last Minute G&T
Social Vodka, Peach & Passionfruit

Upgrade your packages with these additions

Canterbury Classic package RTD's 1

Canterbury Premium package spirits 4

Enhance Your Event



Cocktail on Arrival

Please discuss with your event coordinator who will provide options

In conjunction with your beverage package 7
Served when package begins

On consumption
16 per cocktail
Minimum 100



Champagne on Arrival

Served when package begins

30 minutes 15
60 minutes 22.5

South Island Gin Experience

Minimum 150 guests

Small-batch South Island Gin **5pp per hour**

Serve in addition to your beverage package per person per hour

Beverage List – Sample

Scapegrace Black

Black gin coloured with a unique collection of natural extracts. Crisp and floral balanced citrus and freshness and hint of spice. With a candied sweet potato and pineapple finish.

Distilled in Christchurch 2 kms from Te Pae Christchurch

Curiosity Dry

A classic dry gin for the traditional gin drinker. Using just four New Zealand native botanicals this fabulous gin is as Kiwi as a gin can get.

Distilled in Christchurch 1.5 kms from Te Pae Christchurch

Last Minute Pink Gin

Expertly distilled in small batches by our artisan master distiller with every part of its production is done by hand – an epic taste explosion of ripe fruit; with the addition of fresh raspberry, blackcurrant and lime, merging seamlessly into a dry juniper finish.

Distilled in Christchurch 5.5 kms from Te Pae Christchurch

Strange Nature

A unique wine which is made from the alcohol extracted from their 0.0% wine.

Distilled in Marlborough 250 kms from Te Pae Christchurch.

After Dark Lounge

Minimum 250 guests

After Dark Lounge cannot extend beyond midnight

In conjunction with your beverage package – final hour of event 8

An extension to your beverage package – additional hour after package concludes 16

Beverage List – Sample

Scapegrace Fortitude V Single Malt

Divergence Port Wood Whisky

Divergence Virgin French Oak Whisky

Scape Grace Classic Gin

Curiosity Gin Recipe #23

served with East Imperial Tonic

Kono Sparkling Blanc De Blanc

Greystone Pinot Gris

Stone Paddock Chardonnay

Norwester Pinot Noir



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

To comply with the Te Pae Christchurch host responsibility policy, whenever alcohol is available food appropriate for the alcohol offering must be served. All alcohol requires service by a Te Pae Christchurch staff member who is trained to comply with Te Pae Christchurch Responsible Service of Alcohol standards. The Te Pae Christchurch host responsibility policy applies at all times.

On consumption

All Consumption Bars will have:

Cassels Light Owl 2.5% 12

Heineken 0.0% 10

Monteiths Cider 10

Plus a selection of zero alcohol beverages and soft drinks & juices from 6

Wine

Charged by bottle

Sparkling and Champagne

Sherwood Estate Sparkling Cuvée 56

Kono Sparkling Blanc De Blanc 80

GH Mumm Champagne France 125

Beau Joie Champagne \$130

Sauvignon Blanc

Sherwood Estate (Waipara) 56

Spy Valley (Marlborough) 65

Greystone (Waipara) 80

Chardonnay

Sherwood Estate (Waipara) 56

Stone Paddock (Hawkes Bay) 68

Pinot Gris

Sherwood Estate (Waipara) 56

Greystone Pinot Gris (Waipara) 80

Rosé

27 Seconds (Waipara) 59

Main Divide (Waipara) 68

Pinot Noir

Stratum Pinot Noir (Waipara) 56

Main Divide (Waipara) 75

Macarthur Ridge Brassknocker (Central Otago) 80

Beer

Lager and Pilsner

DB Export Low Carb Lager 10

Heineken 10

Renaissance Lager 13

Chin Chiller Pilsner 16

Ale

Monteiths Ale 10

Cassels Woolston Pale Ale 13

Cassels Hazy Pale Ale 13

Chin Chiller Hazy IPA 16

RTD's

Last minute G&T 12

Social Vodka, Peach & Passionfruit 12

Spirits

Last Minute Botanical Gin 12.5

Alpine NZ Vodka 12.5

Black Collar Rum 12.5

Divergence Port Wood Whisky 15

Responsible service of alcohol

Venue Management support staff who 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.

