

Our menus

July 2024-June 2025

tepae.co.nz

A Crown Infrastructure Delivery
Venue, proudly managed by
ASM Global

TOITŪ



ISO 14064-1
ORGANISATION

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.



Kūmara (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. Kūmara 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 2024-June 2025



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

Te Pae Christchurch will make every effort to cater for guests with special dietary requirements, i.e. vegetarian, vegan, kosher, halal, gluten free or lactose-intolerant, or medically diagnosed food allergy anaphylaxis at no extra charge.

Although every possible precaution has been taken to ensure that these menu items are allergen free, certain items may still contain traces of allergic ingredients as they are prepared in facilities that also process milk, egg, gluten containing products, lupin, fish, crustacean, soybean, sesame seeds and nut products.

Menu items may change due to seasonal availability.

All food and beverage prices shown are in New Zealand dollars (NZD) and exclusive of GST. Any other additional special meal requests will incur a \$10 surcharge per person.



Breakfast

All Breakfasts include:

Locally roasted, freshly ground and brewed coffee

Harney & Sons tea stations

Kihinga Kai (Stand Up)

Express 18

Select one juice and two items (Continental or Savoury)

Classic 26.5

Includes green grocers' fruit basket

Select one juice or smoothie, One Continental, Two Savoury

Seated

Plated 38

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

Paepae Mahora "Sharing" 38

Served on platters

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

Enhance your Stand-Up Breakfast with these additions

Cured meats, hams, salami, selection of Canterbury cheese, artisanal toasted bread, butter and jams 12

Contains Milk, Gluten, Wheat

Hot porridge 14

oats slow cooked & topped with various seasonal toppings

Contains Milk, Gluten, Wheat

Omelette station 15

omelettes made to order with various seasonal fillings

Contains Egg, Milk

Juice

Orange juice

Apple juice

Cranberry juice

Immunity Juice (carrot based)

Smoothie

Seasonal fruit

Contains Soy

Triple berry

Contains Soy

Kale, spinach, and cucumber

Mango, passionfruit, and coconut

Contains Soy

Continental

House made granola

seasonal fruit, cinnamon labneh

Contains Walnuts, Almonds

Kiwi and apple overnight oats, house made granola

Contains Gluten, Wheat, Walnuts, Almonds, Soy

Loaded brioche

cinnamon labneh, berry compote

Contains Gluten, Wheat, Milk, Egg

Tarata (lemonwood), vanilla frangipane filled mini croissants

Contains Wheat, Gluten, Egg, Almonds, Milk

Pikelets, fruit conserve, whipped coconut yoghurt

Contains Soy, Egg

Assortment of sweet pastries

Contains Gluten, Wheat, Egg, Milk

Savoury Bites

Crispy bacon buttie

crispy bacon, tomato relish, mini ciabatta rolls

Contains Wheat, Gluten, Soy

Carrot and quinoa fritters

Smashed avocado

toasted breads, hummus, dukkha

Contains Gluten, Wheat, Almonds, Sesame

Crustless bacon and egg quiche

Contains Egg, Milk

Karengo (seaweed) cured Akaroa salmon egg tart

Contains Gluten, Wheat, Egg, Milk, Fish

Spinach, sundried tomato, and olive savoury muffin

Contains Gluten, Wheat, Egg, Milk

Plated Breakfast

Classic

scrambled eggs, crispy bacon, sautéed potato, roasted field mushrooms, grilled herbed tomatoes

Contains Egg, Milk

Te Pae

cheese omelette, crispy bacon, smashed potato, roasted mushrooms, grilled herbed tomatoes

Contains Egg, Milk

Eggs Benedict

Poaka Coppa, poached eggs, onion-tomato jam, hollandaise sauce

Contains Egg, Milk, Gluten, Wheat

Tofu, kale and baby spinach

sautéed potatoes, field mushrooms, tomatoes, harakeke (flax) seeds

Contains Soy, Lupin



Barista Coffee

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

Our skilled baristas can produce roughly 80 coffees per hour.

Barista Cart 600

up to two hours

serving unlimited locally-roasted and freshly-ground coffee

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 served in 8oz commercially compostable coffee cups

full fat milk

Rā

Day
Conference

July 2024-June 2025



Day Conference Menu

Chef's Choice Full Day Menu 63.5

Let our Chef choose for you

Includes

Morning Tea

Lunch

Afternoon Tea

Morning Tea 12.75

Choose one savoury and one sweet item

Includes

Fresh whole seasonal fruit

Tea and Freshly Brewed Coffee

Lunch 42.5

Choose two plant-based salad, one deli option, one protein main, one plant-based main, one dessert

Includes

Artisan bread and butter

Robinsons Bay flavoured oils, aged vinegar*

Fresh whole fruit basket

Tea and Freshly Brewed Coffee

Afternoon Tea 12.75

Choose one savoury and one sweet item

Includes

Fresh whole seasonal fruit

Tea and Freshly Brewed Coffee

Enhance your menu with these additions

Arrival tea and freshly brewed coffee 4.75

Served for 45 minutes prior to the first session

Full-day continual tea and coffee 3.25

Continuous service up to 7 hours from start of first session. Only in conjunction with half day or full day delegate

Sweet or savoury item 5.25

Protein salad or sandwich or wrap 6.8

Plant Based Salad 6.8

Protein main 12

Plant based main 10

Dessert 7.25

Morning and Afternoon Tea

Sweet

Blondie

white chocolate, orange
Contains Gluten, Wheat, Egg, Milk

Blueberry, burnt butter friand

Contains Soy, Milk, Almond, Egg

Rhubarb and coconut crumble muffin

Contains Wheat, Gluten, Egg, Soy

Triple chocolate crumble muffin

Contains Wheat, Gluten, Milk, Egg

Honey, Harney and Sons tea loaf with caramelised pear

Contains Wheat, Gluten, Milk, Egg

Vanilla scone, peach and apple conserve

Contains Wheat, Gluten, Milk

Walnut, Prima coffee mousse gateaux

Contains Walnut, Milk, Egg, Soy, Hazelnut

Lemon and poppyseed morning bun

Contains Wheat, Gluten, Milk, Egg

Biscoff croissant roll

Contains Soy, Wheat, Gluten, Milk, Egg

Mango, caramelised pineapple coconut entremet

Contains Soy, Milk, Egg

Savoury

Go Nutz

selection of nuts (Grab n Go)
Contains Cashew

Heartland Crisps (Grab n Go)

Beef cheek & mustard pie with tomato chutney
Contains Wheat, Gluten, Milk, Egg

Lumina Lamb mint and pea, kumara top pie

mint & Kawakawa relish
Contains Wheat, Gluten, Milk, Egg

Apple & sage pork sausage roll

Barkers mustard relish
Contains Wheat, Gluten, Milk, Egg

Ham, gruyere and seeded mustard pinwheel

Contains Wheat, Gluten, Milk, Egg

Bacon & egg pie

Contains Gluten, Wheat, Milk, Egg

Vegetarian quiche

Contains Milk, Egg, Gluten, Wheat

Poaka chorizo and cream cheese filled croissant

Contains Egg, Milk, Wheat, Gluten

Shaved Cajun chicken Deli Roll

butter milk slaw, pickled radish, spiced mayo
Contains Wheat, Gluten, Milk, Soy

Tomato Deli Roll

Wairiri Mozzarella, basil, sweet & sour onions
Contains Wheat, Gluten, Milk, Soy

Farmers market crudités

fresh vegetables, coconut tzatziki, flavoured hummus,
bread, bark
Contains Wheat, Gluten, Sesame, Soy

Cauliflower pakoras with date dipping sauce

Spinach & onion Bhaji with tamarind sauce

Vegetable samosa

Contains Wheat, Gluten

Lunch



Plant-Based Salad (Choose 2)

Cauliflower rice

charred florets, cranberries, grapes, toasted sunflower seeds

Mexican bean

charred corn, tomato, fresh herbs, avocado cream dressing

Curried chickpea salad

pumpkin roasted capsicum & wild rocket

Rice noodle salad

cucumber, radish, carrot, coriander, mint, tamarind dressing

Contains Soy, Sesame

Roasted root vegetables

balsamic dressing

Contains Soy

Traditional potato salad

Contains Soy

Roasted and shaved fennel

apple, rocket and candied seeds, orange vinaigrette

Kale

spinach, shaved broccoli, toasted coconut shavings, turmeric dressing

Seasonal garden salad

Te Pae dressing

Fermented barley

cumin roasted pumpkin, toasted & pickled seeds

Contains Gluten, Wheat

Rye grains

roasted beetroot, herbs, garlic & coconut yoghurt dressing

Contains Gluten, Wheat

Chilled pasta salad

orzo, broccoli, semi-dried tomato, olives, lemon-basil dressing

Contains Gluten, Wheat



Deli (Choose 1)

Sandwiches and Wraps

All Contain Wheat, Gluten & Soy

Soy braised Canterbury oyster mushrooms

wasabi cream cheese, smoked daikon, fresh herbs, wrap

Contains Sesame

Sumac roasted pumpkin

quinoa, hummus, beetroot relish, spinach wrap

Contains Sesame

Tomato and Wairiri mozzarella

basil, sweet & sour onions, focaccia bread

Contains Milk

Porridge sourdough

avocado, roasted carrot hummus, caramelised onion chutney, micro salad

Contains Sesame

Shaved smoked chicken

cranberry relish, citrus aioli, fennel rocket salad, ciabatta

Spiced tuna

capers, red onion, Caesar mayo, baby lettuce leaves, Sydenham sourdough

Contains Milk, Fish

House made pastrami

kimchi slaw, micro greens, radish, rye bread

Shaved Cajun chicken

butter milk slaw, pickled radish, spiced mayo, ciabatta roll

Contains Milk

Champagne ham

cheddar, spinach, mustard relish, gherkins, multigrain roll

Contains Milk



Protein Salad

Garlic and thyme grilled chicken

green apple, lemon & dill mayo

Contains Soy

Tuna & lentil salad with capsicum

celery, spring onion, lemon herb vinaigrette

Contains Fish

Poached chicken

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

BBQ Asian beef with shredded vegetables

pickled radish, soy lime vinaigrette

Contains Soy, Sesame

Barry's Bay blue cheese

crisp pear, celery, mixed leaves, balsamic dressing

Contains Milk

Smoked Akaroa salmon

gem lettuce, edamame, broad beans, pickled carrots, Asian dressing

Contains Fish, Soy, Sesame

Korean marinated tofu

miso slaw, sweet & sour vegetables

Contains Sesame, Wheat, Gluten, Soy

Lunch



Protein Main *(Choose 1)*

Garlic & herb roasted chicken thigh
grilled vegetables, quinoa tabbouleh

BBQ beef brisket
whipped polenta, charred corn and chimichurri
Contains Soy

Pressed pork shoulder
fennel & apple, braised cabbage, Pak choy

Sri Lankan beef curry
sautéed peas, basmati rice, mango chutney, pappadums

Jerk chicken
roasted kumara, pickled vegetables, red pepper & tomato salsa
Contains Soy

Lumina supreme lamb shoulder peas, sea salt roasted baby potatoes, mint and Kawakawa jelly

Miso glazed pork belly
rice noodles and crunchy vegetables
Contains Soy, Sesame

Oven roasted market fish
creamy coconut and ginger sauce, fried seasonal greens, crispy rice noodles
Contains Fish, Soy

Slow-cooked lamb shoulder ragu rich tomato sauce, pasta, fresh herbs, wild green pesto, toasted seeds *Contains Gluten, Wheat*



Plant Based Main *(Choose 1)*

Chickpea and dal curry
fried peas, basmati rice

Traditional vegetarian Moussaka
Contains Soy

Vegetable Thai green curry & rice
steamed basmati rice
Contains Soy

Indo Tempeh and vegetable fried rice
Contains Soy, Sesame

Grilled Seasonal vegetable pasta
smoked tomato sauce, olives, basil pesto
Contains Gluten, Wheat

Cumin and turmeric dry fry potato
fried curry leaf and coriander

Roasted pumpkin
smoked coconut yogurt, rocket pesto, toasted seeds

Vegetable Biryani
poppadum, cucumber & coconut raita

Dessert *(Choose 1)*

Vegan chocolate orange tart
Contains Almonds

Mandarin cardamom cremeaux
vanilla, pistachio matcha sponge
Contains Pistachio, Almonds, Soy, Egg, Milk

Salted caramelised walnuts, 33% chocolate petit gateaux
Contains Walnuts, Gluten, Wheat, Egg, Milk

Tarata (lemonwood) cheesecake
candied peel, sable
Contains Wheat, Gluten, Egg, Milk

Flourless chocolate entremet
berry marmalade, chocolate sponge
Contains Soy, Milk, Egg

Yoghurt mousse
strawberry rhubarb gel, pink peppercorn sable
Contains Milk, Egg, Gluten, Wheat

Passionfruit, coconut, lime opera
Contains Soy, Milk, Egg

Brown butter sponge
banana cream, citrus gel
Contains Soy, Milk, Egg

Pistachio citrus frangipane tart
Contains Almonds, Pistachio, Gluten, Wheat, Milk, Egg

Kiwi and apple choux
Contains Wheat, Gluten, Egg, Milk

Enhance your delegate experience

Coffee

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

Our skilled baristas can produce approximately 80 coffees per hour.

Self Service Bean to Cup Coffee Machines

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

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

Barista Cart

2 Breaks 750

Morning tea & lunch or lunch & afternoon tea

3 Breaks 975

Morning tea, lunch & afternoon tea

Full Day 1300

7 hours of continual service

Includes

Serving unlimited locally-roasted and freshly-ground coffee
Choice of full fat milk, trim milk, soy milk, almond milk and oat milk

Cold Drinks

Juice Carafes 12.6

Juice Fountains 63

Cold Drinks 4.75

Premium Sodas 8



The Classic Kiwi Sausage Sizzle 10

**Selection of award-winning sausages
from local butcher Peter Timbs Meats**

Served with caramelised onion, relishes,
mustards, bread rolls
Contains Gluten, Wheat



Plant Based Asian Station 10

Indo tempeh and vegetable fried rice

Contains Soy, Sesame

Wok fried rice noodles with vegetables

Contains Soy, Sesame

**Fresh spring roll, soy & ginger
dipping sauce**

Contains Soy, Sesame

Condiments

sesame oil, soy sauce, pickled chilli,
mung beans, spring onion, sesame seeds

Oyster bar POA

Freshly shucked oysters

tabasco, lemon, red wine shallot vinegar

***extra cost applicable**



Enhance your day delegate lunch experience Farmers Market Food Stations

Pierogi House 12

Filled Dumplings

Mushroom and sauerkraut

Contains Gluten, Wheat, Milk

Babushka Bacon

bacon, cheese, onion, potato
Contains Gluten, Wheat, Milk

Potato and cheese

Contains Gluten, Wheat, Milk

Served with sour cream,
sautéed onions, chives

Sushi station 14

Teriyaki chicken

Karaage crispy chicken

Teriyaki chicken avocado

Salmon

Tonkatsu Pork

Tuna mayo

Deep fried Prawn

Deep fried Squid

Teriyaki salmon

Fresh Vegetable

Contains Gluten, Wheat, Soy, Fish, Crustacean

Served with soy sauce, wasabi & ginger

Mexican Cantina 14

**Blackened chilli rubbed pork and
chicken Carnitas**

Braised Canterbury oyster mushrooms

Corn tortillas

Guacamole, fresh salsa, sour cream

Contains Milk

Low and Slow 14

**Choice of pulled BBQ beef brisket or
Lumina lamb shoulder or pork shoulder**

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

Taste of Akaroa 14

**Sides of cured Curiosity Gin Salmon
sliced by a Chef**

Korean spiced salmon tartare

Contains Fish, Wheat, Gluten, Soy

Served with lemon wedges, soy sauce,
cream cheese, wasabi, artisan bread

Fire and Flavour – Hibachi Grill 13

Meats cooked live over charcoal Hibachi
grill BBQ.

BBQ Chicken

Texas rubbed beef

Vegetables

Served with Te Pae BBQ sauce,
sweet and sour sauce, black garlic aioli

***Fire Isolation required
(extra cost applicable)**

Paramanawa

Lunch

July 2024-June 2025



Networking

Served Buffet Style

Kohinga Kai “Stand Up” Light 39

Select two plant-based salads, two deli options,
one dessert

Included

Artisan bread and butter
Robinsons Bay flavoured oils
Fresh whole fruit basket
Tea and Coffee

Kohinga Kai “Stand Up” Regular 46.5

Select two plant-based salads, one deli option,
two protein main, one plant based main, two desserts

Included

Artisan bread and butter
Robinsons Bay flavoured oils
Fresh whole fruit basket
Tea and Coffee

Plant-based Salad

Traditional potato salad

Contains Soy

Fermented barley

cumin roasted pumpkin, toasted & pickled seeds
Contains Gluten, Wheat

Rye grains

roasted beetroot and herbs with garlic & coconut yoghurt
dressing
Contains Gluten, Wheat

Cauliflower rice

charred florets, cranberries, grapes and toasted sunflower
seeds

Mexican bean

charred corn, tomato and fresh herbs with avocado cream
dressing

Curried chickpea salad with pumpkin

roasted capsicum & wild rocket

Rice noodle salad

cucumber, radish, carrot, coriander, mint, tamarind dressing
Contains Soy, Sesame

Roasted root vegetables

balsamic dressing
Contains Soy

Chilled pasta salad

orzo, broccoli, semi-dried tomato, olives, lemon-basil dressing
Contains Gluten, Wheat

Roasted and shaved fennel

apple, rocket and candied seeds with orange vinaigrette

Kale

spinach, shaved broccoli, toasted coconut shavings,
turmeric dressing

Seasonal garden salad

Te Pae dressing

Networking

Served Buffet Style

Protein Salad

Garlic and thyme grilled chicken

green apple, lemon & dill mayo

Contains Soy

Tuna & lentil salad with capsicum

celery, spring onion with lemon herb vinaigrette

Contains Fish

Poached chicken

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

BBQ Asian beef with shredded vegetables

pickled radish, soy lime vinaigrette

Contains Soy, Sesame

Barry's Bay blue cheese

crisp pear, celery, mixed leaves, balsamic dressing

Contains Milk

Smoked Akaroa salmon

gem lettuce, edamame, broad beans, pickled carrots, Asian dressing

Contains Fish, Soy, Sesame

Korean marinated tofu

miso slaw, sweet & sour vegetables

Contains Soy, Sesame, Wheat, Gluten

Deli Options (Choose 1)

Sandwiches and Wraps

All Contain Wheat, Gluten, Soy

Soy braised Canterbury oyster mushrooms

wasabi cream cheese, smoked daikon, fresh herbs, wrap

Contains Sesame

Sumac roasted pumpkin

quinoa, hummus, beetroot relish, spinach wrap

Contains Sesame

Tomato and Wairiri mozzarella

basil, sweet & sour onions, focaccia bread

Contains Milk

Porridge sourdough

avocado, roasted carrot hummus, caramelised onion chutney, micro salad

Contains Sesame

Shaved smoked chicken

cranberry relish, citrus aioli, fennel, rocket salad, ciabatta

Spiced tuna

capers, red onion, Caesar mayo, baby lettuce leaves, Sydenham sourdough

Contains Milk, Fish

House made pastrami

kimchi slaw, micro greens, radish, rye bread

Shaved Cajun chicken

buttermilk slaw, pickled radish, spiced mayo, ciabatta roll

Contains Milk

Champagne ham

cheddar, spinach, mustard relish, gherkins, multigrain roll

Contains Milk





Networking

Served Buffet Style

Protein Mains

Garlic & herb roasted chicken thigh
grilled vegetable & quinoa tabbouleh

BBQ beef brisket with whipped polenta

charred corn, chimichurri
Contains Soy

Pressed pork shoulder with fennel & apple

braised cabbage, pak choy

Jerk chicken

roasted kumara, pickled vegetables,
red pepper & tomato salsa
Contains Soy

Lumina Supreme Lamb Shoulder

peas, sea salt roasted baby potatoes,
mint and Kawakawa jelly

Miso glazed pork belly

rice noodles, crunchy vegetables
Contains Soy, Sesame

Sri Lankan beef curry

basmati rice, peas, lentils, chutney, roti
Contains Gluten, Wheat

Oven roasted market fish

creamy coconut ginger dressing, fried
seasonal greens, crispy noodles
Contains Gluten, Wheat, Egg, Soy

Slow-cooked lamb shoulder ragu

rich tomato sauce, pasta, fresh herbs,
wild green pesto, toasted seeds
Contains Gluten, Wheat

Plant-based Mains

Chickpea and dal curry
fried basmati rice, cucumber &
coconut raita

Moussaka

Contains Soy

Vegetable Thai green curry and rice

Indo Tempeh and vegetable fried rice

Contains Soy

Grilled Seasonal vegetable pasta

smoked tomato sauce, olives,
basil pesto
Contains Gluten, Wheat

Cumin and turmeric dry fry potato

fried curry leaf, coriander

Roasted pumpkin

smoked labneh, wild rocket pesto,
toasted seeds

Vegetable Biryani

poppadum, cucumber & coconut raita
Contains Gluten, Wheat

Dessert

Vegan Chocolate orange tart

Contains Almonds

Mandarin cardamom cremeaux

vanilla, pistachio matcha sponge
Contains Pistachio, Almonds, Soy, Egg, Milk

Salted caramelised walnuts, 33% chocolate petit gateaux

Contains Walnuts Gluten, Wheat, Egg, Milk

Tarata (citrus) cheesecake

candied peel, sable
Contains Wheat, Gluten, Egg, Milk

Flourless chocolate sponge entremet

berry marmalade, chocolate sponge
Contains Soy, Milk, Egg

Yoghurt mousse

strawberry rhubarb gel, pink
peppercorn sable
Contains Milk, Egg, Gluten, Wheat

Passionfruit, coconut, lime opera

Contains Soy, Milk, Egg

Brown butter sponge

banana cream, citrus gel
Contains Soy, Milk, Egg

Pistachio citrus frangipane tart

Contains Almonds, Pistachio, Gluten, Wheat,
Milk, Egg

Kiwi and apple choux

Contains Wheat, Gluten Egg, Milk



Plated Entrée (select one)

Minimum 2 Courses – Entrée & Main or Main & Dessert

Kai Whenua (food from the land) – cold 22.5

Caramelised cauliflower panna cotta

pickled shiitake mushrooms, charred fennel, fig-ginger syrup

Tomato and Wairiri bocconcini

olive soil, gazpacho gel, herb oil, red onion crisps

Contains Milk

Smoked chicken breast

cauliflower textures (mousse, charred and rice)

Beef carpaccio

truffle oil, tossed sunflower seeds, shaved parmesan, Caesar emulsion, crispy capers

Contains Milk, Soy

Lumina lamb knuckle tataki

red onion, fermented garlic labneh, shaved fennel

Kai Whenua (food from the land) – hot 24

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

Pumpkin ravioli

cumin-spiced pumpkin purée, pickled pumpkin, herb oil, fried curry leaves

Contains Gluten, Wheat, Milk, Egg

Caramelised onion & fennel tart

whipped feta, herb salad

Contains Gluten, Wheat, Milk

Kai Moana (food from the sea) – cold 23

Local market fish crudo

watercress, chilli-jam, coconut ginger sauce

Contains Fish, Soy, Sesame

Akaroa salmon soy tataki

pickled mushroom, shaved daikon, green onion, tamarind – chilli dressing

Contains Soy, Sesame, Fish

Steamed prawn and cured Akaroa salmon

vegetable noodle salad, kimchi mayo

Contains Fish, Crustacean, Soy

Kai Moana (food from the sea) – hot 24.5

Seared game fish steak

prawn croquette, tomato coconut cream, pickled red radish, 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 4



Plated Main Course

(select one)

Minimum 2 Courses – Entrée & Main or Main & Dessert
All Main Courses are accompanied by one side dish of your choice

Kai Whenua (food from the land) 43

Spanish spiced chicken breast

vegetable puree, sautéed chorizo kale oyster mushroom, potato roulade, parsley mint sauce
Contains Milk

Beef cheek

onion puree, root vegetable, crispy kale, jus

55-day aged sirloin steak

confit potato, creamed spinach, black pepper jus
Contains Milk

Crispy pork belly

cream corn, charred corn and apple salsa, natural jus
Contains Milk

Lumina lamb rump

apricot & date buckwheat tagine, harissa gel, mint and yoghurt split, sunflower seed
Contains Milk

Herb crusted pressed Lumina lamb shoulder

seasonal vegetable terrine, potato puree, charred baby onions, garlic Spout milk sauce
Contains Milk

Canter valley duck breast

pear puree, confit carrot, cherry Jus, cherry wafer
Contains soy

Venison loin

charred pumpkin, wild mushroom ragu, radish, red wine jus
Contains Milk

Plant-Based 40

Chargrilled eggplant

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

Carrot textures

carrot wafer, carrot purée, confit carrot, Za'atar spice, pickled carrots

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

Kai Moana (food from the sea) 45

Grilled market fish

smoked beetroot, pea purée, lemon coconut sauce, herb oil
Contains Fish

Seared Akaroa Salmon

spinach, celeriac mousse, potato hash, salsa Verde, seaweed
Contains Fish

Poached Akaroa Salmon

lentil, bok choy, cauliflower rice, fried shallot, toasted coconut, curry leaves, turmeric ginger sauce
Contains Fish, Soy

Grilled white fish

kelp crust, black sesame rice, soy-glazed vegetables, pickled ginger, chilli-soy reduction
Contains Fish, Soy, Sesame

Side Dishes (Choose 1)

Roasted gourmet potatoes

fresh thyme, sea salt, herbed aioli
Contains Soy

Maple roasted carrots

herbed labneh, toasted sunflower seeds

Slow roasted whole cauliflower

ginger turmeric sauce, curry leaf labneh

Cumin roasted root vegetables

gremolata

Asian spiced wok tossed broccoli

sesame seeds, crispy shallots
Contains Sesame, Soy

Seasonal green salad

Te Pae dressing

Broccoli, tabbouleh, romesco sauce

Enhance your menu with these additions

Alternate Drop 6.5

Additional Side Option 3

Plated Dessert 22.5

(select one)

Minimum 2 Courses –
Entrée & Main or Main & Dessert

Harvest pot

Taste and textures of the season

Contains Milk, Egg, Gluten, Wheat

Green

White chocolate crémeux, kalamansi, cucumber, Robinsons Bay olive oil ice cream

Contains Milk, Egg

Red

Hay-smoked strawberry parfait, berry glass, crumb, pink peppercorn balsamic meringue

Contains Milk, Egg

White

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

Contains Milk, Egg, Soy

Buttermilk pannacotta

poppyseed tuille, lemon curd, beurre noisette honey crumb

Contains Milk, Egg, Soy

Cashew cheesecake

passionfruit gel, pineapple, coconut crumb Contains Soy, Cashew

Enhance your menu with this addition

Alternate Drop 4

Kai Timotimo

Canapés

July 2024-June 2025



Post Conference Happy Hour

The perfect way to end a day of learning and connecting

Included

45 minutes Bar Service 30

serving a selection of local Wines & Beers plus non-alcoholic beverages

Taste of Canterbury Grazing Station

Best of Canterbury cheese, Poaka cured meats, preserves and pickles, artisan breads and crackers

Contains Milk, Wheat, Gluten, Sesame

Selection of roasted and marinated vegetables, hummus and dips

Minimum 50 guests

Canapé and Cocktail Event (Served 4pm - 7pm)

1 hour service 16.5

Select 3 cold or hot canapés

(Alcohol may only be served up to 2.5 hour)

1.5 hour service 28

Select 3 cold or hot canapés

1 cold or hot bowl

(Alcohol may only be served up to 2.5 hour)

2 hour service 47.5

select 4 cold or hot canapés

2 cold or hot bowls

Taste of Canterbury Grazing Station

Contains Milk, Wheat, Gluten, Sesame

(Alcohol may only be served up to 3 hour)

Taste of Canterbury Grazing Stations 12.5

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

Contains Milk, Wheat, Gluten, Sesame

Enhance your menu with these additions

Cold or Hot Canapé 5

Cold or Hot Bowl 8.5

Room for Dessert 10

(Minimum 50 guests)

Cold Canapés

Cheese & herb biscuit with caramelised onion and ricotta*Contains Gluten, Wheat, Milk***Tomato and Wairiri mozzarella**

olive soil, avocado purée

*Contains Gluten, Wheat, Milk***Lumina Lamb tartare**

pickled seeds, pumpernickel crisp

*Contains Gluten, Wheat***Herbed quinoa cake**

beetroot hummus, micro greens

*Contains Sesame, Milk, Eggs***Selection of fresh spring rolls**

(duck, tofu, prawn)

*Contains Soy, Crustacean, Lupin, Sesame***Akaroa salmon tataki**

pickled radish, ponzu gel

Contains Soy, Sesame, Fish

Hot Canapés

Mini smash beef burger

cheddar cheese, pickle, Te Pae BBQ sauce

*Contains Gluten, Wheat, Milk***Lamb kofta**

cucumber raita

Caramelised onion and cauliflower bites*Contains Milk, Sulphites***Beetroot and plum balls***Contains Wheat, Gluten***Spiced carrot and pumpkin bites****Smoked Pumpkin arancini, whipped herb sour cream***Contains Milk, Soy***Cheese, cumin & coriander pap (Maize Meal) balls***Contains Milk***Filled bao bun**

pulled pork, hoisin sauce spring onions

*Contains Gluten, Wheat, Soy, Sesame, Milk***Grilled Cajun rubbed chicken skewers****Steve's Cumberland sausage roll**

cranberry relish

*Contains Gluten, Wheat, Egg, Milk***Salt and Pepper squid**

aioli

*Contains Molluscs, Soy, Gluten, Wheat***Hoki fish bites**

seaweed mayonnaise

*Contains Fish, Wheat, Gluten, Milk, Soy***Grilled eggplant and haloumi skewer**

romesco sauce

Contains Milk



Cold Bowls

Tempeh

braised shiitake, avocado, rice, greens, Harakeke (flax) seeds, turmeric dressing

Contains Soy, Sesame

Cured Akaroa salmon

brown rice, edamame bean, pickled vegetables, turmeric dressing

Contains Fish, Soy

Chicken

tomato, cucumber, quinoa, avocado, fresh lime dressing

Tomato and Wairiri bocconcini

olive soil, gazpacho gel, herb oil, red onion crisps

Contains Milk

Lumina lamb tataki

red onion, fermented garlic labneh, shaved fennel

Smoked chicken breast

cauliflower textures

Cured Akaroa salmon

beetroot relish, compressed apple, micro salad

Contains Fish

Hot Bowls

Bunny Chows

Mini loaves filled with lamb curry, chickpea potato curry, mango chutney, coconut yoghurt

Contains Gluten, Wheat

Fried rice

spiced fried chicken, kimchi aioli

Contains Soy, Sesame

Dirty rice

BBQ pork burnt ends, pickled daikon

Braised beef cheek

caramelised onion jam, roasted kumara, chimichurri

Pork Belly

pear purée, charred fennel, red curry sauce

Pressed Lumina lamb shoulder

pea, mint kumara, mash, herb & kawakawa jelly, jus

Roasted pumpkin

smoked labneh, wild rocket pesto, toasted seeds

Paneer Chutney

eggplant and cauliflower, basmati rice

Contains Milk

Spinach hummus

falafel, roasted chickpeas, herb oil, cumin coconut yoghurt

Contains Sesame

Hapa

Dinner

July 2024-June 2025



Plated Entrée

(select one)



Kai Whenua (food from the land) – cold 22.5

Caramelised cauliflower panna cotta

pickled shiitake mushrooms, charred fennel, fig-ginger syrup

Tomato, Wairiri bocconcini

olive soil, gazpacho gel, herb oil, red onion crisps

Contains Milk

Smoked chicken breast

cauliflower textures (mousse, charred and rice)

Beef carpaccio

truffle oil, sunflower seeds, shaved parmesan, Caesar emulsion, crispy capers

Contains Milk, Soy

Lumina lamb knuckle tataki

red onion, fermented garlic labneh, shaved fennel

Kai Whenua (food from the land) – hot 24

Falafel 24

spinach hummus, roasted chickpeas, herb oil, cumin coconut yoghurt

Contains Sesame

Herbed lentil & buckwheat eggplant cannelloni 24 roasted

tomato sauce

Prima coffee rubbed venison loin 24

black pudding bread and butter, candied beetroot, natural jus

Contains Gluten, Wheat, Milk, Egg

Burrata ravioli 24

cumin spiced pumpkin purée, pickled pumpkin, herb oil, fried curry leaves

Contains Gluten, Wheat, Milk, Egg

Caramelised onion & fennel tart 24

whipped feta, herb salad

Contains Gluten, Wheat, Milk, Egg

Kai Moana (food from the sea) – cold 23

Local market fish crudo

watercress, chilli-jam, coconut ginger sauce

Contains Fish, Soy, Sesame

Akaroa salmon soy tataki

pickled mushroom, shaved daikon, green onion, tamarind – chilli dressing

Contains Soy, Sesame, Fish

Steamed prawn and cured Akaroa salmon

vegetable noodle salad, kimchi mayo

Contains Fish, Crustacean, Soy

Kai Moana (food from the sea) – hot 24.5

Seared game fish steak

prawn croquette, tomato coconut cream, pickled red radish, lemon-mandarin oil

Contains Fish, Crustacean

White market fish

creamed leek, fried leek, salmoriglio sauce

Contains Fish, Milk

Enhance your menu with these additions

Breads for the table 2

Artisan Bread board whipped butter and Robinsons Bay olive oil – 1 per table

Contains Gluten, Wheat

Artisan dinner rolls 2.5

flavoured butter – 1 per person individually plated

Contains Gluten, Wheat

Loaded seasonal flat bread 3

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

Contains Gluten, Wheat, Sesame

Alternate Drop 4



Plated Main Course

(select one)

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

Kai Whenua (food from the land) 43

Spanish spiced chicken breast

vegetable purée, sautéed chorizo kale oyster mushroom, potato roulade, parsley mint sauce

Contains Milk

Beef cheek

onion purée, horseradish root vegetable, crispy kale, jus

55-day aged sirloin steak

confit potato, creamed spinach, black pepper jus

Contains Milk

Crispy pork belly

cream corn, charred corn and apple salsa, natural jus

Contains Milk

Lumina lamb rump

apricot & date buckwheat tagine, harissa gel, mint and yoghurt split, sunflower seed

Contains milk

Herb crusted pressed Lumina lamb shoulder

seasonal vegetable terrine, potato purée, charred baby onions, garlic Spout milk sauce

Contains Milk

Canter valley duck breast

pear purée, confit carrot, cherry Jus, cherry wafer

Contains Soy

Venison loin

charred pumpkin, wild mushroom ragu, radish, red wine jus

Contains Milk

Plant-Based 40

Chargrilled eggplant

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

Carrot textures

carrot wafer, carrot purée, confit carrot, Za'atar spice, pickled carrots

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

Kai Moana (food from the sea) 45

Grilled market fish

smoked beetroot, pea purée, lemon coconut sauce, herb oil

Contains Fish

Seared Akaroa salmon

spinach, celeriac mousse, potato hash, salsa Verde, seaweed

Contains Fish

Poached Akaroa salmon

lentil, bok choy, cauliflower rice, fried shallot, toasted coconut, curry leaves, turmeric ginger sauce

Contains Fish, Soy

Grilled white fish

kelp crust, black sesame rice, soy-glazed vegetables, pickled ginger, chilli-soy reduction

Contains Fish, Soy, Sesame

Side Dishes (Choose one)

Roasted gourmet potatoes

fresh thyme and sea salt, herbed aioli

Contains Soy

Maple roasted carrots

herbed labneh, toasted sunflower seeds

Slow roasted whole cauliflower

ginger turmeric sauce, curry leaf labneh

Cumin roasted root vegetables

gremolata

Asian spiced wok tossed broccoli

sesame seeds, crispy shallots

Contains Sesame, Soy

Seasonal green salad with Te Pae dressing

Broccoli, buckwheat tabbouleh and romesco sauce

Enhance your menu with these additions

Alternate Drop 6.5

Additional Side Dish 3

Plated Dessert 22.5

(select one)

The Harvest Pot

Taste and textures of the season
Contains Milk, Egg, Gluten, Wheat

Green

White chocolate cremeaux, kalamansi, cucumber,
Robinsons Bay olive oil ice cream
Contains Milk, Egg

Red

Hay smoked strawberry parfait, berry glass, crumb,
pink peppercorn balsamic meringue
Contains Milk, Egg

White

honey yoghurt mousse, yoghurt micro sponge, lychee
gel, coconut caviar, coconut snow, honey meringue
Contains Milk, Egg, Soy

Buttermilk pannacotta

poppyseed tuille, lemon curd, beurre noisette
honey crumb
Contains Milk, Egg, Soy

Rum, salted caramel cream patisserie

popcorn infused creamaux, apple, lime
Contains Milk, Egg, Soy

Vegan Cashew cheesecake

passionfruit gel, pineapple, coconut crumb
Contains Soy, Cashew

Enhance your menu with this addition

Alternate Drop 4

Paepae Mahora “Sharing”

Food served at table on a Lazy Susan
(turntable)

87.5

Choose:

1 Bread, 1 Plant-based Salad, 1 Platter, 2 Hot Protein, 1 Hot Plant-based Main

Breads (Choose 1)

Artisan Bread board

whipped butter and Robinsons Bay olive oil – 1 per table

Contains Gluten, Wheat

Artisan dinner rolls

flavoured butter – 1 per person individually plated

Contains Gluten, Wheat

Loaded seasonal flat bread

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

10 Contains Gluten, Wheat, Sesame

Plant-based Salad (Choose 1)

Traditional potato salad

Fermented barley

cumin roasted pumpkin, toasted & pickled seeds

Contains Gluten, Wheat, Soy

Rye grains

roasted beetroot and herbs with garlic & coconut

yoghurt dressing

Contains Gluten, Wheat

Cauliflower rice

charred florets, cranberries, grapes and toasted sunflower seeds

Mexican bean

charred corn, tomato and fresh herbs with avocado cream dressing

Curried chickpea salad with pumpkin

roasted capsicum & wild rocket

Rice noodle salad

cucumber, radish, carrot, coriander, mint, tamarind dressing

Contains Soy, Sesame

Roasted root vegetables

balsamic dressing

Contains Soy

Chilled pasta salad

orzo, broccoli, semi-dried tomato, olives, lemon-basil dressing

Contains Gluten, Wheat

Roasted and shaved fennel

apple, rocket and candied seeds with orange vinaigrette

Kale

spinach, shaved broccoli, toasted coconut shavings, turmeric dressing

Seasonal garden salad

Te Pae dressing

Enhance your menu with this addition

Adding one Plated Entrée from Plated Dinner

Paepae Mahora “Sharing”

Food Served at table on a Lazy Susan (turntable)



Platter (Choose 1)

Garlic and thyme grilled chicken

green apple, lemon & dill mayo

Contains Soy

Tuna & lentil salad with capsicum

celery, spring onion, lemon & herb vinaigrette

Contains Fish

Poached chicken

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

BBQ Asian beef with shredded vegetables

pickled radish with a soy lime vinaigrette

Contains Soy, Sesame

Barry's Bay blue cheese

crisp pear, celery and mixed leaves with balsamic dressing

Contains Milk

Smoked Akaroa salmon

gem lettuce, edamame, broad beans, pickled carrots, Asian dressing

Contains Fish, Soy, Sesame

Caesar salad

romaine lettuce, egg, parmesan cheese, bacon

Contains Egg, Milk, Soy

Korean marinated tofu with miso slaw and sweet & sour vegetables

Contains Soy, Wheat, Gluten, Lupin, Sesame

Hot Protein (Choose 2)

Garlic & herb roasted chicken thigh

grilled vegetable & quinoa tabbouleh

BBQ beef brisket with whipped polenta

charred corn and chimichurri

Contains Soy

Pressed pork shoulder with fennel & apple

braised cabbage, Pak choy

Sri Lankan Beef curry

basmati rice, peas and lentils, chutney, roti

Contains Wheat, Gluten

Jerk Chicken

roasted kumara, pickled vegetables, red pepper & tomato salsa

Contains Soy

Harakeke seeded crusted Lumina leg

peas, sea salt roasted baby potatoes, mint and Kawakawa jelly

Miso glazed pork belly

rice noodles & crunchy vegetables

Contains Soy, Sesame

Oven roasted market fish

creamy coconut ginger dressing, fried seasonal greens and crispy noodles

Contains Fish, Egg, Wheat, Gluten, Soy

Slow-cooked lamb shoulder ragu

rich tomato sauce, pasta, fresh herbs, wild green pesto, toasted seeds

Contains Gluten, Wheat

Hot Plant Based Main (Choose 1)

Chickpea and dal (brown lentil) curry

fried basmati rice, cucumber & coconut raita

Moussaka

Vegetable Thai green curry & rice

Indo Tempeh and vegetable fried rice

Contains Soy, Sesame

Grilled Seasonal vegetable pasta

smoked tomato sauce, olives, basil pesto

Contains Gluten, Wheat

Cumin and turmeric dry fry potato

fried curry leaf and coriander

Roasted pumpkin

smoked labneh, wild rocket pesto, toasted seeds

Vegetable Biryani

poppadum, cucumber & coconut raita

Dessert

Pastry chef's selection of mini desserts



Farmers Market

Food Stations (standing, minimum 100 guests)

84.5

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

Begin your event with a selection of roving canapés before enjoying our food stations showcasing our kitchen teams creativity

Includes:

Taste of Canterbury Grazing Station

Best of Canterbury cheese, Poaka cured meats, preserves and pickles, artisan breads and crackers

Selection of roasted and marinated vegetables, hummus and dips

Contains Milk, Wheat, Gluten, Sesame, Soy

Canapés (Choose 2)

Food Stations

Dessert

Selection of mini desserts created by our talented pastry chefs

Canapés

Cold

Cheese & herb biscuit with caramelised onion and ricotta

Contains Gluten, Wheat, Milk

Tomato, Wairiri Mozzarella, olive soil, avocado purée

Contains Gluten, Wheat, Milk

Lumina Lamb tartare

pickled seeds, pumpernickel crisp

Contains Gluten, Wheat, Soy

Herbed Quinoa cake

beetroot hummus, micro greens

Contains Sesame, Milk, Egg

Selection of fresh spring rolls

(duck, tofu, prawn)

Contains Soy, Crustacean, Lupin, Sesame

Akaroa Salmon tataki

pickled radish, ponzu gel

Contains Soy, Sesame, Fish

Selection of sushi

Hot

Lamb kofta

cucumber raita

Caramelised onion and cauliflower bites

Contains Milk, Sulphites

Beetroot and plum balls

Contains Wheat, Gluten

Spiced carrot and pumpkin bites

Smoked pumpkin arancini

whipped herb sour cream

Contains Milk, Soy

Cheese, cumin & coriander pap (Maize Meal) balls

Contains Milk

Grilled Cajun rubbed chicken skewers

Salt and Pepper squid, aioli

Contains Molluscs, Gluten, Wheat, Soy

Hoki fish bites

seaweed mayonnaise

Contains Fish, Wheat, Gluten, Milk, Soy

Grilled eggplant and haloumi skewer

romesco sauce

Contains Milk

Farmers Market: Food Stations

Choose:

100-250 guests: 2 Stations 250+

guests: 3 Stations



The Classic Kiwi Sausage Sizzle

Selection of award-winning sausages from local Poaka

Served with caramelised onion, relishes, mustards, bread rolls
Contains Gluten, Wheat

Plant Based Asian Station

Indo tempeh and vegetable fried rice

Contains Soy, Sesame

Wok fried rice noodles with vegetables

Contains Soy, Sesame

Fresh spring roll, soy & ginger dipping sauce

Contains Soy, Sesame

Condiments

sesame oil, soy sauce, pickled chilli, mung beans, spring onion, sesame seeds

Oyster bar

Freshly shucked oysters

tabasco, lemon, red wine shallot vinegar

*extra cost applicable

Pierogi House

Filled Dumplings

Mushroom and sauerkraut

Contains Gluten, Wheat, Milk

Babushka Bacon

bacon, cheese, onion, potato

Contains Gluten, Wheat, Milk

Potato and cheese

Contains Gluten, Wheat, Milk

Served with sour cream, sautéed onions, chives

Sushi station

Teriyaki chicken

Karaage crispy chicken

Teriyaki chicken avocado

Salmon

Tonkatsu Pork

Tuna mayo

Crispy prawn

Crispy Squid

Teriyaki salmon

Fresh Vegetable

Contains Gluten, Wheat, Soy, Fish,

Crustacean

Served with soy sauce, wasabi & ginger

Mexican Cantina

Blackened chilli rubbed pork and chicken Carnitas

Braised Canterbury oyster mushrooms

Corn tortillas

Guacamole, fresh salsa, sour cream

Contains Milk

Prices listed are per person and exclusive of GST

Low and Slow

Choice of pulled BBQ beef brisket or Lumina lamb shoulder or pork shoulder

Served with ciabatta rolls, corn tortillas, slaw, pickles, mustards, Te Pae BBQ sauce

Contains Gluten, Wheat

Taste of Akaroa

Sides of cured Curiosity Gin Salmon sliced by a Chef

Korean spiced salmon tartare

Contains Fish, Wheat, Gluten, Soy

Served with lemon wedges, soy sauce, cream cheese, wasabi, artisan bread

Fire and Flavour – Hibachi Grill

Meats cooked live over charcoal Hibachi grill BBQ.

BBQ Chicken

Texas rubbed beef

Vegetables

Served with Te Pae BBQ sauce, sweet and sour sauce, black garlic aioli

*Fire Isolation required (extra cost applicable)

Inu

Beverage

July 2024-June 2025

tepae.co.nz

A Crown Infrastructure Delivery
Venue, proudly managed by
ASM Global





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.

Choose your package

(Select 1 Beer Package and 1 Wine Package)

Included with every beverage package:

Cassels Light Owl 2.5%
Monteiths Cider
Monteiths Original
Southpaw Minor League Session IPA 2.5%
Selection of Soft Drinks and Juices

Selection of 0.0% Alcohol Products

Ara 0.0% Sauvignon Blanc
 Giesens 0.0% Rose
 Giesens 0.0% Merlot
 AF G&T
 AF Grapefruit Margarita
 Garage Project Tiny Hazy 0%

Beer (Choose 1)

Classic Beer

Choose 2 from below:

Cassels Lager
 Cassels Woolston Pale Ale
 Renaissance Brewing Lager

1hr	2hr	3hr	4hr	5hr
16.5	20.5	24.5	28	31.5

Premium Beer

Choose 2 from below:

Cassels Lager
 Hop Federation Lager
 Harringtons Rogue Hop Pilsner
 Cassels Woolston Pale Ale
 Cassels Milk Stout

1hr	2hr	3hr	4hr	5hr
19	24	28	34	39

additional beers 1

Wine (Choose 1)

Classic Wine

Sherwood Estate Amie Sparkling Cuvée
 Sherwood Estate Stratum Sauvignon Blanc
 Sherwood Estate Stratum Pinot Gris
 Sherwood Estate Stratum Pinot Noir

1hr	2hr	3hr	4hr	5hr
14.5	19	23	26.5	30

Premium Wine

Laverique Rosé Methode Traditionelle

Plus choose 3 from below

Villa Maria Reserve Sauvignon Blanc
 Giesens Uncharted Sauvignon Blanc
 Main Divide Chardonnay
 Church Road Chardonnay
 Torlesse Pinot Gris
 Mount Brown Pinot Gris
 Main Divide Rosé
 Ara Single Vineyard Pinot Noir Sherwood
 Estate Pinot Noir
 Church Road Merlot Cabernet
 Sauvignon Main Divide Merlot Cabernet
 Villa Maria Syrah

1hr	2hr	3hr	4hr	5hr
18	23	28	33	38

additional wine 3

Platinum Wine

Deutz Marlborough Cuvée Methode Traditionelle

Plus choose 3 from below

Greystone Sauvignon Blanc
 Pegasus Bay Chardonnay
 Greystone Pinot Gris
 Muddy Water Pinot Noir
 Pegasus Bay Merlot Cabernet

1hr	2hr	3hr	4hr	5hr
22	30	37	42	47

additional wine 5

Choose:

Premium Beer, Premium or Platinum Wine

Receive complimentary Cocktails on arrival



Better World Package

As a business striving to do our part for the environment and the world, we are working with several suppliers who are doing their part to reduce their impact on the environment and make the world we live in a better place.

Socially Responsible

1hr	2hr	3hr	4hr	5hr
32	47	57	64	69

Environmentally Sustainable

1hr	2hr	3hr	4hr	5hr
32	47	57	62	70

Our Partners

Greystone Wines

The first New Zealand Winery to be **Toitu Envirocare net carbon zero certified** in 2022. This multi-award winning local Waipara winery is 100% certified organic and is led by 2018 New Zealand winemaker of the year Dom Maxwell.

Mt Beautiful Wines

Based 9km north of Cheviot in North Canterbury, the winery is also **Toitu Envirocare net carbon zero certified** with a high commitment to sustainable wine making.

27 Seconds

Based in Waipara at the Terrace Edge Winery where 100% of the profits from the sale of the wines go to organisations who are working towards ending slavery.

Two Thumb Brewery

As local as you can get with the beer brewed 1.9km from Te Pae Christchurch. The brewery is **100% solar powered** with a state-of-the-art wastewater treatment system. To top it off all the waste from each brew is taken away by a local deer farmer to feed his stock.

Karma Soft Drinks

They are a **B Corp certified business**, who since conception have been returning 2% of all sales back to the village of Boma in Sierra Leone to allow them to expand their businesses and give opportunities.

Socially Responsible

Wine

27 Seconds Pinot Gris

27 Seconds Rose

27 Seconds Pinot Noir

A selection of Giesen 0% wines shall also be available

Beer – Two Thumb Brewery

More Bliss Session IPA (4.5%)

A Lighter Shade of Pale (2.5%)

Soft Drinks – Karma

Organic Cola

Organic Lemmy Lemonade

Lemmy Lime & Bitters

Orange Mango & Apple

Environmentally Sustainable

Wine

Mt Beautiful Sauvignon Blanc

Mt Beautiful Pinot Gris

Nor'wester Pinot Noir

A selection of Giesen 0% wines shall also be available

Beer – Two Thumb Brewery

More Bliss Session IPA (4.5%)

The Pilsner (4.5%)

A Lighter Shade of Pale (2.5%)

Soft Drinks – Karma

Organic Cola

Organic Lemmy Lemonade

Lemmy Lime & Bitters

Orange Mango & Apple

Prices listed are per person and exclusive of GST

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.

Juice and Soft Drinks

Standard Juice and Soft Drinks to the Table

1 hour 6

Additional hours 5

Premium Juice and Soft Drinks to the Table

1 hour 8

Additional hours 6

Alcohol-Free Package

1 hour 18

Additional hours 10

Standard Juice and Soft Drinks to the Table

Carafes of orange juice and botanical water are set on tables, with other soft drink options available from stations –

Coca-Cola, Coca-Cola Zero Sugar, Sprite, Soda

Premium Juice and Soft Drinks to the Table

Carafes of orange juice, cranberry juice and botanical water are set on tables with other soft drink options available from stations

Coca-Cola, Coca-Cola Zero Sugar, Sprite, Soda

Schweppes Ginger Beer & Most Apple, Orange & Mango Still & sparkling mineral water

Alcohol-Free Package

Start your event with an Alcohol-Free Cocktail on arrival
(select one)

Mofreeto

Lyre's white cane no alcohol spirit, lime, mint, sugar, soda

Americano

Lyre's Italian orange, Lyre's Aperitif Rossa, tonic

Amalfi Spritz

Lyre's Italian Spritz, Lyre's Classico 0.0% Sparkling, soda

Mango chilli margarita

Alongside

Lyre's Classico 0.0% Sparkling

Ara 0.0% Sauvignon Blanc

Giesen 0.0% Merlot

Garage Project Tiny

AF – Dark & Dusty

AF – G&T Classic

Lyre's Amalfi Spritz

selection of soft drinks and juice

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Enhance Your Event

Enhance your event with a range of cocktail and spritz options that can readily be served to large groups.

Cocktails 8

Serve any one cocktail on arrival in conjunction with to your beverage package

or

On consumption 16 per Cocktail

Spritz 6

Serve any one spritz on arrival in addition to your beverage package

or

On consumption 14 per Spritz

Cocktails on Arrival

Please discuss with your Event Coordinator who shall provide options

Spritz on Arrival

Waipara Spritz

Torlesse Crème de Cassis,
Sherwood Estate Aime Sparkling Cuvée

or

Elderflower Spritz

Elderflower liqueur, sparkling wine

or

Lyres Pink London Spritz 0.0%

Lyres Pink London, Lyres Classico
Sparkling Wine, tonic

Champagne on Arrival enhance your beverage package

GH Mumm Champagne France per

person for 30 minutes 15

per person for 60 minutes 22.5

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South Island Gin Experience

Minimum 150 people

Small-batch South Island Gin 5

Serve in addition to your beverage package
per person per hour

Included

Selection of New Zealand made East Imperial mixers

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

Artisan producers all located within 250kms of Te Pae Christchurch

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After Dark Lounge

Minimum 250 people

After Dark Lounge cannot extend beyond midnight

Close your banquet with a relaxed after dinner Lounge Bar where old and new friends can relax and chat whilst enjoying a selection of locally and internationally recognised premium Whisky, Gin, Beers & Wines.

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 Oak Whisky

Scape Grace Classic Gin
Curiosity Gin Recipe #23
Served with East Imperial Tonic

Laverique Rosé Methode Traditionelle
27 Seconds Pinot Gris
Saving Grace Chardonnay
Muddy Water Pinot Noir



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On consumption



Wine

Sparkling and Champagne

- Sherwood Estate Amie Sparkling Cuvée** Waipara 56
- Allan Scott Cecilia Brut** Marlborough 64
- Laverique Rosé Méthode Traditionelle** Waipara 70
- Deutz Marlborough Cuvée Méthode Traditionelle** Marlborough 75
- GH Mumm Champagne** France 125

Sauvignon Blanc

- Sherwood Estate** Waipara 53
- Giesen Uncharted** Marlborough 64
- Villa Maria Reserve Wairau Valley** Marlborough 70
- Pegasus Bay Sauvignon Semillon** Waipara 85

Chardonnay

- Sherwood Estate** Waipara 53
- Main Divide** Waipara 63.5
- Church Road** Hawke's Bay 67.5
- Saving Grace** Waipara 72.5

Pinot Gris

- Mount Brown Estates** Waipara 53
- 27 Seconds** Waipara 62
- Main Divide** Waipara 63.5
- Greystone** Waipara 80

Riesling

- Omihi Road** Waipara 62.5

Rosé

- 27 Seconds** Waipara 62
- Main Divide** Waipara 63.5

Cabernet Merlot

- Main Divide Merlot Cabernet** Waipara 63.5
- Church Road Merlot Cabernet Sauvignon** Hawke's Bay 67.5
- Pegasus Bay Merlot Cabernet** Waipara 90

Pinot Noir

- The Grayling** Waipara 53.5
- Ara** Marlborough 58
- Sherwood Estate** Waipara 62.5
- Rua by Akarua** Central Otago 72.5
- 27 Seconds** Waipara 75
- Neck of the Woods** Central Otago 100

Syrah

- Villa Maria** Hawke's Bay 60

Alcohol-Free Wine

- Ara 0% Alcohol New Zealand Sauvignon Blanc** 47.5
- Giesen 0% Alcohol New Zealand Rosé** 47.5
- Giesen 0% Alcohol New Zealand Merlot** 47.5

Beer and Cider

Classic Beer

Monteith's Original 10

SOL 10

Cider

Monteith's Crushed Apple 10

Local Christchurch Craft Beer

Cassels Lager 11

Cassels Woolston Pale Ale 11

Renaissance Brewing Lager 11

Cassels Milk Stout 11

Southpaw Quick Pitch Hazy pale Ale 12.5

Three Boys Brewery IPA 13

Three Boys Brewery Lager 13

NZ Craft Beer

Hop Federation Lager 13

Hop Federation Pale Ale 13

Garage Project Lager 13

Garage Project Hapi Daze Pale Ale 13

Light Beer

Cassels Light Owl 2.5% 9

Southpaw Minor League Session IPA 2.5% 10

Garage Project Fugazi 2.2% 11

Garage Project Tiny Hazy IPA 0.5% 11

Spirits, Soft Drinks and Juice

Spirits

Stolen Gold Rum 12
New Zealand

Alpine NZ Vodka 10
Christchurch

Scapegrace Black Gin 13
New Zealand

Curiosity Dry Gin 13
Christchurch

Last Minute Botanical Gin 10
Christchurch

Scapegrace Fortuna V1 Single Malt 14.5
New Zealand

Soft Drinks and Juice

Coca-Cola, Coca-Cola Zero Sugar, Sprite,
L&P, Soda Water 5
Various

Keri Orange Juice, Keri Cranberry Juice 6
New Zealand

Mill Orchard Apple Juice 6
New Zealand

Glass Bottled Water, Still 350ml 6.5
New Zealand

Glass Bottled Water, Sparkling 350ml 6.5
New Zealand

Most Apple, Orange & Mango, Most
Apple & Blackcurrant 8
(per bottle) New Zealand

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.

