

Exhibitors

July 2025 - June 2026



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

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

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

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

All food and beverage prices shown are in New Zealand dollars (NZD) and exclusive of GST. Pricing is valid for events prior to July 2026 after which an annual price adjustment of 5% will apply. Any other additional special meal requests will incur a \$10 surcharge per person



Sweets

Bite-Size Slice 120

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

All contain Gluten, Egg, Milk, Wheat

Made in house by our pastry team

Select one flavour:

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

Crodots 108

54 pieces – 80g/each

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

Selection of glazed and plain mini crodots

Contains Wheat, Gluten

Choux Buns 72

72 pieces

Flavoured cream filled choux buns – made in house

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

Glazed Donut Wall 80

40 Pieces - 80g/each

Assorted flavours – donuts per dozen

Contains Gluten, Wheat, Milk, Soy

Strawberry

Chocolate

Cookie Bar 42

36 pieces – 50 g/each

Freshly baked cookies, made in-house

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

All contain Gluten, Wheat, Egg Milk

Choc chip

Red velvet

Biscoff

Anzac



Grizzly Filled Donuts

large 198, mini 130

36 pieces

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

Local Grizzly baked goods, assorted filled donuts

Contains Wheat, Gluten, Egg, Milk

Lemon

Vanilla Cheesecake

Seasonal flavour



Bellbird Mini Pastries & Danishes

12 Pieces

Local freshly baked pastries and danishes

Vegan cinnamon knot 77.00

Contains Wheat, Gluten, Almond

Chilli, cheese & herb scroll 68.00

Contains Wheat, Gluten, Milk

Mini almond croissant 58.00

Contains Wheat, Gluten, Milk, Egg, Almond

Mini blueberry danish 38.00

Contains Wheat, Gluten, Milk, Egg

Mini pain au chocolat 38.00

Contains Wheat, Gluten, Milk, Egg

Mini pain au raisin 38.00

Contains Wheat, Gluten, Milk, Egg

Mini croissant 26.00

Contains Wheat, Gluten, Milk, Egg



Support Local

Good Honest Macarons 90

48 pieces

Locally made macarons, choose a selection or a specific flavour

Contains Almond, Milk, Egg

Blueberry

Lemon

Chocolate

Raspberry

Salted Caramel

Vanilla

Cookie Time

Wrapped Cookies 23.50

Per dozen

Original Chocolate Chunk -85g

Choc Choc Chocolate Chunk-85g

Caramel Chocolate Chunk-85g

Original PLANT BASED Chocolate

Chunk Cookie - 60g

Cookie Time Rookie Cookies 10.50

Per dozen

Chocolate Chunk Rookie Cookies - 25g

Chocolate FIX Rookie Cookies - 25g

The Triple Chocolate Rookie Cookies - 25g

Whittakers Chocolate Squares (10.5g) 180

300 pieces

Select flavour:

Milk chocolate

Dark chocolate

Whittakers Chocolate Bars 70

Quantity: 48 pieces /25g ea

Select flavour:

Milk chocolate

Dark chocolate

White chocolate

Barkers of Geraldine Immunity Drink Bar 65

16 pre-packaged bottles

- choose two flavours

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

275ml bottles of locally made immunity juices.

Choose from the flavours below:

Blackcurrant, boysenberry and goji berries

Orange, carrot & ginger

Kiwifruit, cucumber & matcha

Self Service Immunity Syrups 85

6 Bottles

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

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

710ml bottles of locally made immunity juices.

Choose from the flavours below:

Orange, carrot & echinacea

Blackcurrant & boysenberry

Lemon, honey, ginger & turmeric

Support Local

Live Gelato cart 1200

Custom flavours available on request

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

Selection of homemade gelatos & sorbets

Max 4 flavours

Includes:

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

additional gelato 5ltr 180

45 serves

additional waffle cones 1.20

per cone – minimum 50 cones

additional staff member to serve 50

per hour – minimum 3 hours

Pre-Scooped Gelato cups 200

Choice of 1 flavour (50 serves)

Includes:

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

Includes paper cocktail napkins, disposable small spoons.

Gelato flavours (choose 1)

Salted caramel

Pecan caramel

Mint choc chip

Mocha

Cookies and cream

Coconut yoghurt

Hokey pokey

Sorbet flavours:

Citrus

Mango and lime

Wild berry

Lolly Buffet 100

6kgs – select up to 6 flavours

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

Lolly flavours:

Chocolate fish

Apple and custard hearts

Blackberries and raspberries

Milk bottles

Jelly fruit

Pineapple chunk

Caramel chunk

Fizzy blue raspberry

Bananas

Fruit jellies

Fizzy lollie

Popcorn Station from 440

Daily hire

Includes:

1 x popcorn machine

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

Plain salt

Package add-ons:

Extra popping corn kernels 2kg and 140 serving boxes 80

Extra popping corn kernels 1kg and 70 serving boxes 40

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

additional staff member to serve 50

per hour – minimum 3 hours

Pre-Packaged Popcorn 120

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

Freshly made in our kitchen, delivered to your stand.

Includes:

Plain salt, butter or salt and vinegar

Package add-ons:

Additional flavours can be ordered \$120.00 for 50 boxes

Healthy

Whole Fruit Bowl 25

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

Bowl of seasonal New Zealand grown fruit.

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

Fruit Salad 60

24 tubs, approximately 100 - 120g per tub

Individual tubs of seasonal cut fruit

Protein Balls 42

24 pieces

Homemade protein balls in your choice of flavour.

Select Flavour:

Apricot and coconut

Energy Bliss ball

Raw carrot and walnut

Nut Selections 60

2kg jar

Mixed Nuts – choose 1

Mixed selection of flavoured nuts.

Roasted and seasoned in-house.

Maple and kawakawa

Chili and lime

Citrus seaweed

Trail Mix 60

2kg jar

Mixed selection of roasted nuts, chocolate pieces & dried fruit

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

an annual 5% increase will take effect

Boxes

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



Savoury cold grazing boxes

Selection of local Canterbury cheeses 95

dried fruits, fruit conserve and lavosh
Serves 10

Cured charcuterie platter 105

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

Garden fresh crudités and dips 45

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

Sushi (assorted) 82

served with soy, pickled ginger and wasabi
48 pieces

Filled croissants 65

shaved ham, cheddar cheese, mustard relish
24 pieces

Corn chips, guacamole, salsa and sour cream 55

serves 10

Assorted filled rolls and wraps 85

24 pieces – gluten free available on request

Natural oysters 380

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

Sweet cold grazing boxes

Lemon and poppyseed morning buns 68

24 pieces

Assorted danish pastries 45

24 pieces

Assorted muffins 55

24 pieces

Savoury hot

Steve's Cumberland sausage roll 84

cranberry relish
24 pieces

Homemade savouries 84

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

Bacon, egg, caramelized onion frittata 65

tomato relish
24 pieces

Steamed dumplings (assorted) 60

served with soy
24 pieces

Beverages

Non-alcoholic refreshments

Bottled water – still or sparkling 80

case of 24 bottles - 250ml

Assorted Coca Cola products 72

case of 24 cans – 250 ml

Assorted Most Juice products 84

case of 24 bottles – 275 ml

Customised beverage available on request

(Please allow 7 working days notice for requests)

Smoothie 48

minimum 10ltr

Pre made smoothie served on ice in 1l Carafes

Choose 1 Flavour

Seasonal fruit

Triple berry

Mango, passionfruit, and coconut

Juice

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

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

Choose 1 Flavour:

Orange juice

Apple juice

Cranberry juice

Kale, spinach and cucumber

Self Service Bean to Cup Coffee Machines

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

Includes:

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

Full fat milk, alternative milks are served on the side

2 Breaks 315

Morning tea & lunch or lunch & afternoon tea

3 Breaks 450

Morning tea, lunch & afternoon tea

Full Day 600

7 hours continual service

Barista Cart

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

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

Our skilled baristas can produce approximately 80 coffees per hour.

Includes:

Two skilled baristas, unlimited locally roasted and freshly-ground coffee, hot chocolate

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

3hr Continual Service Time 700

4hr Continual Service Time 850

5hr Continual Service Time 1000

6hr Continual Service Time 1150

7hr Continual Service Time 1300

On stand alcoholic activations

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

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

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

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

Please discuss any refrigeration requirements with your stand builder.

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



Beer

12 bottles

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

Waipara Wine

Per Bottle

Still wine

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

Sparkling wine

Sherwood Estate Cuvee 35

Ready to Drink

6 bottles

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

Margarita Cocktails on tap

7 days' notice of order required.

Cancellation within 7 days

of event shall incur penalty charges.

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

power required 1 x 20-amp power connection

Choose one cocktail from the following options:

Pineapple Chili Margarita
 Classic Margarita

Self-service 1000

for up to 120 cocktails

Includes:

120 martini glasses

Serviced 1350

for up to 120 cocktails

Includes:

up to 5-hour service

1 staff member for up to 5 hours

120 martini glasses

Craft Beer on tap

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

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

Includes:

up to 5-hour service.

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

Ask our friendly team about seasonal beer options available.

Self-service POA

Serviced POA

Labour

Event Assistant

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

Other requirements

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

Equipment:

(These items are not included by the venue).

Espresso Trolley

L 1250mm x W 770mm x H 910mm

Power: 1 x 20 amp required

Benchtop Espresso Machine

L 730mm x W 525mm x H 525mm

Power: 1 x 20 amp required

Grinder

L 260mm x W 320mm x H 560mm

Power: 1 x 10 amp required

Bar Fridge

L 550mm x W 570mm x H 860mm

Power: 1 x 10 amp required

Counter-top Freezer

L 500mm x W 500mm x H 950mm

Power: 1 x 10 amp required

Display Freezer

L 1330mm x W 710mm x H 1180mm Displays 6 x 5L/6L tubs Power: 1 x 10 amp required

Blender

Power: 1 x 10 amp required

Popcorn Cart

L 650mm x W 620mm x H 850mm

Power: 1 x 10 amp required

Additional equipment:

Bar Fridge 65

Per Day

L 550mm x W 570mm x H 860mm

Power: 1 x 10 amp required

Information

Serving alcoholic beverages

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

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

Te Pae Christchurch has a legal obligation to:

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

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

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

