



Rārangi kai Menus

July 2026–June 2027

Provenance, partnerships, and Canterbury on the plate

At Te Pae Christchurch Convention Centre, our menus are shaped by the land, the seasons and the people who produce our food.

This same connection is reflected in our venue's award-winning design, drawing from the natural beauty of the Canterbury region - from mountains and rivers to expansive plains.

Our name, Te Pae, draws from te reo Māori concepts including Te Pae Maunga (mountains), Te Pae Whenua (plains) and Te Pae Tangata (a place to gather). Together, they speak to both the landscapes that sustain us and our role as a meeting place at the heart of the community.

From the snow-fed rivers of Kā Tiritiri o te Moana (the Southern Alps), through the fertile plains of Waitaha Canterbury and out to the cold, clear waters of Akaroa Harbour, each dish reflects a journey through place. We work closely with local growers, farmers, fishers and artisans to showcase ingredients at their natural best – harvested, raised, or caught as close to Te Pae Christchurch as possible.

Canterbury's plains provide the backbone of our cooking: free-range meats, heritage vegetables, grains and dairy shaped by open skies and rich soils. Along the coast, Akaroa salmon and seafood bring a clean, pure expression of the sea, while our preserved elements - pickles, cured meats and cheeses - reflect traditional techniques grounded in care and patience.

Together, our suppliers, ingredients and region come to the table – a reflection of Canterbury's land, its people and the care taken at every step.



Meet our artisan producers

Sea and Harbour

Akaroa Salmon

Clean, cold water and careful guardianship – this is where Canterbury's ocean flavour begins.

From the deep waters of Akaroa Harbour comes Chinook salmon with a naturally rich flavour, raised with great care and a strong focus on safeguarding the environment it depends on. Akaroa salmon keeps stocking densities extremely low – described as 1% salmon and 99% water – and is rated "Green" by Seafood Watch. It's a local ingredient that lets the sea speak clearly on the plate, whether cured, hot smoked, or served simply.

Canterbury Plains

Poaka Pork

Free-range, wild farmed pork shaped by landscape, time and care.

Poaka is a true paddock-to-plate producer based just west of Christchurch, raising heritage-breed pigs in open paddocks where they're free to roam, forage and grow slowly. Their wild-farming approach sees pigs finished on a natural, varied diet that includes pasture grasses, acorns and sweet chestnuts, resulting in pork with deep flavour, natural richness and exceptional texture. Everything is done on site – from farming to butchery – with careful attention to animal welfare and craft.

High Country

Lumina Lamb

Raised slowly, finished with intention – lamb that's crafted as much as it's farmed.

Lumina Lamb is designed for consistency and exceptional eating quality – a product shaped by farming practice and finishing. Sheep are free-roaming, finished on chicory and naturally develop high levels of Omega-3 and fine marbling. Aged for 21 days, the result is lamb with rich flavour and depth. It's the kind of ingredient that rewards simplicity: careful cooking, clean flavours and a plate that lets the lamb be the hero.

Grown Under Cover

Meadow Mushrooms

Hand picked freshness, harvested nearly every day of the year – mushrooms that bring depth to the plate.

Meadow Mushrooms is a family owned Canterbury operation and is widely described as New Zealand's largest fully integrated mushroom farm. Their focus on sustainability and year round harvesting supports a steady supply of fresh mushrooms that bring deep savoury character to salads, bowls and plated dishes – whether grilled, roasted, or folded through warm grains. We like mushrooms because they translate "grown" into "felt": texture, comfort and richness without heaviness.

Vineyards and Limestone Hills

Waipara Valley, North Canterbury

Wines that carry the character of North Canterbury – made with a deep respect for land and season.

Waipara Valley, North Canterbury is where cool-climate wine shines – shaped by long sunshine hours, a full growing season and a landscape that moves from river gravels to clay-rich hills. The result is wines with vivid aromatics, texture and a strong sense of place.

At Te Pae Christchurch, we don't present Waipara as a single label – we present it as a community of makers. From family wineries built on consistency and craft, to social enterprises that turn each bottle into meaningful impact, Waipara is a region where hard work shows up in every glass.

Poaka Pork



Akaroa Salmon



Sherwood Estate



Lumina Lamb



Traditional influences and flavours

Māori culinary traditions

Māori cuisine is very traditional, drawing on the ways of the tīpuna (ancestors) – particularly when it comes to the preparation and cooking of food – and the belief that the papatūānuku (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 materials, 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

We honour Indigenous ingredients as taonga (treasure) of Aotearoa, drawing on a deep respect for kai (food) and the knowledge of those who have come before.

Each ingredient carries a strong sense of place and season. We use them with care and restraint - prepared thoughtfully and paired with intent, never to overwork or overshadow.

Our cooking is intentionally simple, allowing each ingredient and its origin to speak clearly on the plate - refined, balanced and distinctly of Aotearoa.



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.



Our sustainability commitment

At Te Pae Christchurch, sustainability is woven into everything we do – from the way our venue operates to the choices that shape your dining experience. Proudly recognised as the world's first Toitū Net Carbon Zero certified convention centre, we view every decision through an environmental lens, balancing world class hospitality with genuine care for our people, place and planet.

Our operations are guided by internationally recognised frameworks and ISO aligned management systems, ensuring accountability, transparency and continual improvement across food production, energy use, water, waste and supply chains. We hold Toitū Enviromark Gold, Toitū Net Carbon Zero and Qualmark Gold, reflecting our commitment to leadership in sustainable venue operations.

In our kitchens, sustainability comes to life through responsible sourcing and waste reduction initiatives. We prioritise local Canterbury artisan producers, reducing food miles while supporting the regional economy. An industry leading food waste programme diverts the majority of organic waste from landfill, with surplus food donated to local food rescue organisations and remaining organic waste processed into compost for community gardens.

We use e-water throughout our facilities - an electrolysed solution created from water and salt that provides an effective, non-toxic alternative to traditional cleaning chemicals, reducing our reliance on harsh chemical use while supporting a safer more sustainable working environment.

By choosing to dine with us, you're supporting a venue committed to meaningful action – delivering exceptional experiences today while building a positive sustainability legacy for Ōtautahi Christchurch, our community and future generations.



Meet our Executive Chef

Desmond Davies

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.



Parakuihi

Breakfast

All Breakfasts include:

Locally roasted and freshly brewed premium Prima coffee
A selection of Harney & Sons teas

Breakfast

Stand-up

Express 19

Includes seasonal fruit basket

Select one juice and two items – continental or savoury

Classic 27.75

Includes seasonal fruit basket

Select one juice or smoothie, one continental, two savoury

Grazing 36.5

Local Canterbury cheese, cured meats and ham

Contains milk

Assorted cereals, mueslis, yoghurts

Contains milk, gluten, wheat

Toast station with artisan breads, butter, jams and spreads

Contains milk, gluten, wheat, egg

Danish pastries

Contains milk, gluten, wheat, egg, soy

Cured Akaroa salmon, cream cheese, capers,
fresh lemon, mini bagels

Contains milk, gluten, wheat, fish

Breakfast frittata

Contains milk, egg

Assorted juices and water

Seated

Sharing 37.5

Served on platters

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

Plated 39

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

Stand-up breakfast additions

Toast station 5

Artisan breads, butter, jams, spreads

Contains milk, gluten, wheat, egg

Oats 6.5

Overnight or slow cooked,
topped with various seasonal toppings

Contains milk, gluten, wheat

Cured meats, ham, salami 7.5

Artisanal toasted bread

Contains gluten, wheat

Selection of Canterbury cheese 7.5

Artisanal toasted bread

Contains gluten, wheat

Eggs Benedict station 10.5

Poached Oxford free range eggs,
shaved ham, cured Akaroa salmon,
English muffin, hollandaise sauce

Contains milk, gluten, wheat, fish, egg

Freshly ground bean to cup coffee

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

Our skilled baristas can produce approximately 70 coffees
per hour using Prima freshly ground beans.

Barista cart 600

Up to 2 hrs

Includes two skilled baristas

Unlimited locally roasted and freshly ground coffee

Hot chocolate and Matcha

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

Self service bean to cup 200

Up to 2 hrs

Serving unlimited locally roasted and freshly ground
coffee

Full-fat milk

Breakfast selections

Juice

Orange
Apple
Cranberry
Kale, spinach and cucumber

Smoothie

Seasonal fruit
Triple berry
Mango, passionfruit and coconut

Continental

House made granola

Seasonal fruit, vanilla Greek yoghurt
Contains milk, walnuts, almonds

Breakfast parfait

Chia pudding, almond butter, tangy yoghurt, granola, seasonal fruit
Contains milk, walnuts, almonds

Banana bread French toast

Caramelised bananas
Contains milk, gluten, wheat, egg

Tarata (lemonwood) and vanilla frangipane, filled mini croissants

Contains milk, gluten, wheat, egg, almonds

Chocolate babka

Contains milk, gluten, wheat, egg

Dutch pancakes

Lemon sugar and berry compote
Contains milk, gluten, wheat, egg

Assortment of sweet pastries

Contains milk, gluten, wheat, egg, soy

Savoury bites

Carrot and lentil kofta

Cucumber coconut yoghurt

Pigs in blankets

Tomato relish

Crispy bacon buttie

Poaka bacon, tomato relish, pretzel bun
Contains gluten, wheat, soy

Chorizo, scrambled eggs and cheese filled bao bun

Contains milk, gluten, wheat, egg, soy, sesame

Croque Madame

Grilled ham, cheese, bechamel sauce, poached egg
Contains milk, gluten, wheat, egg

Poaka bacon

Egg and caramelised onion frittata, tomato relish
Contains milk, egg

Cured Akaroa salmon

English muffin, whipped avocado cream, crispy capers
Contains milk, gluten, wheat, fish

Mānuka hot-smoked Akaroa salmon and potato fish cakes

Citrus cream cheese
Contains milk, egg, fish

Plated breakfast

Served with toasted brioche to the table
Contains milk, gluten, wheat, egg

Classic scrambled eggs, Poaka bacon and pork sausage

Sautéed potato, grilled herbed tomatoes
Contains milk, egg

Te Pae cheese and spinach omelette

Crispy Poaka bacon, smashed potato, roasted mushrooms, grilled herbed tomato, whipped avocado
Contains milk, egg

Eggs Benedict

Shaved champagne ham, poached eggs, English muffin, onion-tomato jam, hollandaise sauce
Contains milk, gluten, wheat, egg

Tofu, kale and baby spinach

Sautéed potatoes, Canterbury oyster mushrooms, grilled tomatoes
Contains soy





Rā

Day Conference



All service breaks include:

Locally roasted and freshly brewed premium Prima coffee
A selection of Harney & Sons teas
Fresh seasonal fruit

Day conference

Full Day 68

Morning tea/lunch/afternoon tea

Half Day 57

Morning or afternoon tea/lunch

Single service as priced below

Morning tea 14

Choose one savoury and one sweet item

Lunch buffet - Kohinga Kai "Stand Up" regular 49.5

Choose two vegetarian salads, one protein salad or one deli option, one protein main, one vegetarian main, one dessert

Lunch – lunch box Grab and Go (offsite only) 30

Served in individual boxes ready for guests to take off site. Biodegradable packaging, cutlery

Includes Heartland potato chips, muffin, fresh fruit and soft drink

Choose one salad and one deli item

Afternoon tea 14

Choose one savoury and one sweet item

Day conference additions

Arrival tea and coffee 2.5

Full-day continuous tea and coffee
(Full-day delegate menu) 2

Half-day continuous tea and coffee 1

Sweet or savoury refreshment item 4

Deli item 4

Vegetarian salad 4

Vegetarian main 6.5

Protein main 8.5

Protein salad 4

Dessert 5.5

Cold drinks

Orange juice

1 ltr carafes 8.5

6 ltr fountains 41.5

Juice and soda

Fridge – Grab and Go (100 serves) 450

Mix of house sodas, mineral water and premium juices

On consumption

House 4

Premium 6.5

Add a coffee cart to run alongside our standard coffee and tea stations.
Our skilled baristas can produce approximately 70 coffees per hour using Prima freshly ground beans.

Coffee

Barista cart

Includes unlimited locally roasted and freshly ground coffee, hot chocolate, Matcha

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

On Arrival 400

Up to 1 hr service before start time

DURING BREAKS

2 Breaks 760

Morning tea and lunch
or lunch and afternoon tea

3 Breaks 980

Morning tea
Lunch
Afternoon tea

Full Day 1300

Arrival (30 minutes prior to start)
Morning tea
Lunch
Afternoon tea

CONTINUOUS SERVICE

4hr 875

5hr 1050

6hr 1225

7hr 1400

8hr 1575

Additional Hours 175

Self service bean to cup

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

Alternative milks served on the side

Half Day 300

Up to 4 hours continual service

Full Day 500

Up to 7 hours continual service





Morning and afternoon tea selections

Sweet

Choose 1

Tahini, brown butter and sea salt blondie

Contains milk, gluten, wheat, egg, sesame

Burnt butter, orange and fig friand

Contains milk, egg, soy, almonds

Carrot cake pecan muffin

Contains milk, gluten, wheat, egg, pecan

Prima coffee, peach and crème fraîche streusel loaf

Contains milk, gluten, wheat, egg

Baked salted chocolate tart

Sour cherry preserve

Contains milk, gluten, wheat, egg

Lime and Robinsons Bay olive oil caprese sponge

Basil cream

Contains milk, egg, almonds

Ginger frangipane, pineapple marmalade and vanilla danish

Contains milk, gluten, wheat, egg, almonds

Tarata (lemonwood) curd, whipped crème fraîche, salted meringue filled croissant

Contains milk, gluten, wheat, egg

Strawberry, mascarpone Mont Blanc tart

Contains milk, gluten, wheat, egg, almonds

Savoury

Choose 1

Caramelised fennel, pear and goats cheese tart

Orange cranberry relish

Contains milk, gluten, wheat, egg, soy

NZ Togarashi ancient grain kofta

Millet, buckwheat, quinoa, vegan herb aioli dipping sauce

Contains soy, sesame

Potato and onion bhaji

Mint chutney

Caramelised onion and brisket South Island cheese roll

Gravy dipping sauce

Contains milk, gluten, wheat, soy

Free range chicken, leek and mustard pie

Contains milk, gluten, wheat, egg, soy

Steve's Cumberland sausage roll

Tomato relish

Contains milk, gluten, wheat, egg, soy

Kūmara, Spout Milk ricotta and spinach frittata

Contains milk, egg

Crustless Mediterranean vegetable and feta quiche

Contains milk, egg

Tomato and basil, Wairiri Buffalo mozzarella, caramelised onion relish, mini brioche roll

Contains milk, gluten, wheat, egg, soy

Courgette, feta, sundried tomato and herb savoury muffin

Contains milk, gluten, wheat, egg

Spout Milk chilli cheese scone

Chipotle jam, herbed garlic butter

Contains milk, gluten, wheat

Croque Monsieur

Grilled ham, cheese, béchamel sauce, sourdough bread

Contains milk, gluten, wheat, soy

Farmers market crudités

Fresh vegetables, coconut tzatziki, flavoured hummus, bread, bark

Contains gluten, wheat, soy, sesame

Roasted beetroot and black bean sausage roll

Cranberry relish

Contains gluten, wheat, soy



Lunch selections

Vegetarian salads

Choose 2

Cauliflower rice

Charred florets, cranberries, grapes,
toasted sunflower seeds

Mixed beans, marinated artichoke and olives

Za'atar dressing

Contains sesame

Middle Eastern tabbouleh

Contains gluten, wheat

Spiced potato salad

Roasted Désirée potatoes, tamarind, coriander,
green chilli pickle

Greek salad

Marinated olives, cucumber, tomato, red onion,
feta, lemon and oregano dressing

Contains milk

Roasted and grilled honey-glazed carrots

Whipped ricotta, harissa and herb oil

Contains milk

Seasonal garden salad

Balsamic vinaigrette

Milmore Downs barley

Roasted red pepper, cherry tomato, cucumber, feta,
lemon-herb dressing

Contains milk, gluten, wheat

Casarecce by Pasta Vera

Pesto, peas, broccoli, spinach

Contains gluten, wheat, soy

Raw vegetable salad

Cabbage, capsicum, celery, carrot, red, red onion, beetroot,
toasted seeds, quinoa, lemon-herb dressing

Deli selections

Choose 1 or protein salad

Sandwiches and wraps:

All contain gluten, wheat, soy

Smashed chickpea wrap with cucumber, spring onion,
red pepper, miso mayo

Contains milk, egg

Mexican black bean wrap, tomato, charred corn salsa,
whipped avocado

Grilled beef, chimichurri, roasted red pepper,
chipotle mayo

Contains egg

Korean free range grilled chicken, crunchy slaw with honey
soy mayo, pretzel roll

Crispy Poaka bacon BLT, cos lettuce, tomato with creamy
garlic and herb aioli, sesame potato roll

Contains egg

House baked champagne ham, mustard mayonnaise,
Swiss cheese, gherkins, mixed leaves, brioche roll

Contains milk, egg

Toasties – served hot:

Lumina lamb pastrami Ruben's, cheese, mustard,
gherkins, sauerkraut

Contains milk, gluten, wheat

Tomato and Wairiri buffalo mozzarella, pickled red onion,
basil pesto

Contains milk, gluten, wheat



Lunch selections

Protein salads

Choose 1 or deli selection

Grilled chorizo orzo pasta

Sundried tomato, black olive, feta, Robinsons Bay orange and chilli oil

[Contains milk, gluten, wheat](#)

Soba noodle salad

Prawns, cucumber, radish, carrot, coriander, tamarind dressing

[Contains gluten, wheat, soy, sesame, crustacean](#)

Free range poached chicken

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

Five spice grilled beef

Asian slaw, pickled vegetable, soy mayo

[Contains soy, sesame](#)

Grilled halloumi

Olives, red pepper, blistered cherry tomatoes, roasted red onion, avocado and lime dressing

[Contains milk](#)

Smoked Akaroa salmon

Mesclun, edamame, pickled carrots, Asian dressing

[Contains fish, soy, sesame](#)

Tandoori paneer salad

Kale, spinach, mint and cucumber riata dressing

[Contains milk](#)

Harissa-marinated tofu

Couscous, charred cauliflower, red onion

[Contains gluten, wheat, soy](#)

Protein mains

Choose 1

Free range chicken jalfrezi

Turmeric basmati rice, naan bread, mango-peach chutney

[Contains milk, gluten, wheat](#)

Free range jerk chicken

Roasted kūmara, pineapple salsa

Canterbury beef barbacoa

Mexican rice and beans, charred capsicum and tomato salsa

Braised Canterbury beef stroganoff

Canterbury mushrooms, gnocchi

[Contains, milk, gluten, wheat](#)

Pulled Harmony pork shoulder

Fried potato, roasted tomato sauce

Sichuan spiced sweet and sour Harmony pork belly

Stir-fry vegetables, steamed rice

[Contains soy](#)

Afghani Kabuli Pulao Lumina lamb pilaf

Caramelised onions, carrot, raisins, fresh coriander

[Contains sesame](#)

Cajun "blackened" seasonal fish

Southern BBQ fried brown wild rice, chipotle relish

[Contains fish](#)

Hot-smoked Akaroa salmon

Horopito and kūmara gnocchi, watercress, spinach

[Contains gluten, wheat, fish](#)





Lunch selections

Vegetarian mains

Choose 1

Spanish-style vegetable paella

Beans, olives, herb oil

Kūmara and chickpea curry

Steamed basmati rice, fried curry leaf

Moroccan tagine

Capsicum, tomato, coriander

Maple-roasted pumpkin

Sunflower seeds, pickled chili and feta crumb

Contains milk

Ginger and sweet potato coconut cream stew

lentils, kale

Spinach and ricotta ravioli

Spinach, sundried tomato, olives, parmesan cheese

Contains milk, gluten, wheat, egg, soy

BBQ glazed lentil loaf

Charred corn salsa, chimichurri

Contains gluten, wheat

Canterbury mushroom stroganoff

Potato gnocchi, fresh herbs

Contains milk, gluten, wheat

Desserts

Choose 1

Lamington entremet

Coconut genoise, mousse, raspberry jelly, salted vanilla-whipped ganache

Contains milk, egg, soy

Spiced pecan financier

Caramel ganache, vanilla chai bavaois

Contains milk, egg, soy, almonds, pecan

Roasted chocolate mousse

Brown butter sponge, kalamansi crèmeux, popcorn dip

Contains milk, egg, soy

Pink peppercorn sable

Smoked strawberry mousse, berry crunch

Contains milk, gluten, wheat, egg

Ginger gel, white chocolate crèmeux, yuzu tartlet

Contains milk, gluten, wheat, egg

Hazelnut rye sable breton

Miso caramel mousse, green apple

Contains milk, gluten, wheat, egg, soy, hazelnut

Candied citrus breton

Feuilletine, apricot curd, vanilla bavaois

Contains milk, gluten, wheat, egg

55% chilli-chocolate ganache

Mandarin crèmeux, chocolate sable breton

Contains milk, gluten, wheat, egg

Candied apple choux craquelin

Contains milk, gluten, wheat, egg

Almond mousse

Salted caramel nutty ganache, toasted almond jaconde

Contains milk, egg, soy, almonds

Red prickly pear cheesecake

Red fruit insert, vanilla sable

Contains milk, gluten, wheat, egg



Food stations: add to your day delegate package

Asian Station 12.5

Cooked live on Induction and BBQ
Can not be served in Foyer Spaces

Indo tempeh and vegetable BBQ fried rice

Contains soy, sesame

Wok-fried egg noodles with vegetables

Contains gluten, wheat, egg, soy, sesame

Vegetable dumplings

Contains gluten, wheat, soy, sesame

Served with:

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

Middle Eastern Station 12.5

Roasted vegetables

Grilled halloumi cheese

Contains milk

Marinated olives

Falafel

Contains sesame

Bolani (potato-stuffed bread)

Mint coriander chutney

Contains gluten, wheat

Hummus, baba ghanoush, tzatziki, labneh

Contains milk, sesame

Toasted pita bread, manakeesh

Contains gluten, wheat

Seasonal fattoush salad

Pomegranate vinaigrette

Contains gluten, wheat

Taste of Akaroa 12.5

Sliced live by a chef

Contains fish

In-house cured Akaroa salmon

Hot Smoked Akaroa salmon

Served with

Lemon wedges, soy sauce Contains soy,
cream cheese Contains milk, wasabi Contains soy,
artisan bread Contains gluten, wheat

Low and Slow 10.5

Build your own filled roll or tortilla

Choose 1

Pulled BBQ Canterbury beef brisket

Canterbury-raised Lumina lamb shoulder

Served with:

Ciabatta rolls Contains gluten, wheat, corn tortillas, slaw,
pickles, mustards, Te Pae BBQ sauce Contains gluten, wheat,
fish

Mexican Cantina 10

Build your own soft-shell tacos

Blackened chilli-rubbed Harmony pork and free range chicken carnitas

Braised Canterbury oyster mushrooms

Served with:

Corn tortillas, flour tortillas Contains gluten, wheat,
guacamole, fresh salsa, sour cream Contains milk

Classic Toastie 8.5

Toasted live

Choose 1 sandwich

Glazed ham

Pickles, cheese, miso mayonnaise, sourdough bread

Contains milk, gluten, wheat, egg, soy, sesame

Shaved, smoked free range chicken

Brie, cranberry relish, citrus aioli, sourdough

Contains milk, gluten, wheat, egg, soy

Tomato and Wairiri Buffalo mozzarella

Basil, sweet and sour onions, sourdough

Contains milk, gluten, wheat



Food stations: add to your day delegate package

Quesadilla Station 8.5

Toasted live

Cheese, refried beans, roasted peppers

Contains milk, gluten, wheat

Shredded free range chicken, cheese, refried beans, mushrooms

Contains milk, gluten, wheat

Served with:

Guacamole, fresh salsa, sour cream Contains milk

Classic Kiwi Sausage Sizzle 8

Cooked live on the BBQ

Cannot be served in Foyer Spaces

Selection of award-winning sausages from Poaka Meats

Caramelised onion

Pickles

Mustards

House-made tomato ketchup

Bread rolls and white bread

Contains gluten, wheat

Sushi Boards 8

Selection of sushi and nigiri

Soy, wasabi mayo, pickled ginger

Contains gluten, wheat, egg, sesame

Soup Station 4.5

Served with artisan bread

Contains gluten, wheat

Choose from 1 below:

Cumin, carrot, sunflower seed

Roasted tomato and kawakawa

Potato and leek

Contains milk

Red lentil and pumpkin, coconut

Room for Dessert 10.5

A selection of mini desserts created by our talented pastry team

Pikelet Station 8

Warm made-to-order pikelets

Whipped cream, raspberry jam, maple syrup

Contains milk, gluten, wheat, egg

Gelato Station

Serves 180

Cart 1400

Rolled and served

Gelato freezer - grab and go 810

Choose 2 flavours of homemade gelato or sorbet

Custom flavours available on request

Additional 5ltr gelato or sorbet (45 serves) 225

Additional staff member to serve (Min 3 hr) 50/hour

GELATO FLAVOURS (CONTAINS MILK)

Salted caramel

Cookies and cream

Contains gluten, wheat, egg, soy

Pecan caramel

Contains pecan

Strawberries and cream

Mint choc chip

Hokey pokey

Mocha

SORBET FLAVOURS

Citrus

Mango and lime

Wild berry





Tahua tohō

Plated menu



Plated lunch and dinner

Plated lunch

2 Course – custom 68

Choose an entrée and a main course,
or a main course and a dessert plus 1 side dish

3 Course – custom 92.5

Choose an entrée, main course and a dessert
plus 1 side dish

Plated dinner

Chef's choice – 2 course 89

Includes canapés, bread and 1 side (alternate drop main)

Chef's choice – 3 course 107

Includes canapés, bread and 1 side (alternate drop main)

3 Course – custom 92.5

Choose an entrée, main course and a dessert
plus 1 side dish

Plated lunch and dinner selections

Enhance your guests' experience

Artisan bread board 1.5

1 per table

Whipped butter and Robinsons Bay olive oil

Alternate drop entrée 2

Alternate drop main course 3

Alternate drop dessert 2

Additional side dish 2

Entrée

Maple chilli, Lumina lamb carpaccio

Carrot purée, pickled courgette ribbons,
mustard seeds, herb salad

High country pâté

Lamb shoulder, diced venison, black pudding,
beetroot relish, pickled red onion,
Grizzly toasted sourdough

Contains gluten, wheat

Akaroa salmon pastrami

Cucumber, lime, soy, caper aioli, togarashi

Contains fish, egg, soy, sesame

BBQ white fish

Charred leek and fennel salad, onion broth, green oil

Contains fish

Tomato tart tatin

Whipped feta, herb salad

Contains milk, gluten, wheat, soy

Wairiri Buffalo mozzarella panna cotta

Fig and olive chutney, basil pesto and parmesan biscotti

Contains milk, gluten, wheat, egg

Mozzarella pansotti

Ratatouille, dehydrated olives, green oil

Contains milk, gluten, wheat, egg, soy



Plated lunch and dinner selections

Main course

All main courses accompanied by one side dish of your choice

Pressed Hāngī-style Lumina lamb shoulder

Kūmara and potato dauphinois, BBQ carrot, kawakawa kale purée, jus

Contains egg

Harmony pork belly

Parsnip apple purée, mustard apricot relish, cumin seed roast parsnip, jus

Seared free range chicken breast

Creamy mashed potato, baby onions, Canterbury mushrooms, tomato tarragon jus

Contains milk

Seared beef striploin

Cauliflower purée, horopito duchess potato, baby carrots, wholegrain mustard, jus

Contains milk

Seared Lumina lamb rump

Smokey baba ganoush, pecorino, spinach, pear tart

Contains milk, gluten, wheat, egg, soy

Oven roasted Akaroa salmon

White bean hummus, grilled courgette peperonata, olive tapenade

Contains fish, sesame

Miso-glazed market fish

Sticky kimchi rice cake, bok choy, soy-chilli pickled cucumber salad, spring onions, lime-ginger dressing

Contains fish, soy, sesame

VEGETARIAN

Lentil loaf

Smokey baba ganoush, charred leek, spinach, pea salad, mushroom ketchup

Contains gluten, wheat

Eggplant parmigiana

Creamed cauliflower purée, basil pesto, roasted tomato sauce

Contains milk

Canterbury mushrooms

Fresh pappardelle pasta, truffle oil, crispy capers, rosemary, Spout Milk ricotta crumb

Contains milk, gluten, wheat, egg, soy

Charred tofu

Curried vegetable-filled filo, coconut spinach purée, fresh coriander

Contains gluten, wheat, soy

Sumac roasted pumpkin

Herb labneh, toasted hazelnuts, pomegranate molasses

Contains milk, hazelnuts

SIDE DISHES (Choose 1)

Fennel seed-roasted root vegetables, gremolata

Caraway roasted carrots, pickled carrot ribbons, carrot purée

Seasonal green salad, Te Pae dressing

Mediterranean roast vegetables, quinoa salad

Roasted Korean-style cauliflower

Contain soy, sesame

Warm miso-roasted potato salad

Contains egg, soy

Caramelised onion hash brown bites, parmesan cheese, parsley

Contains milk

Desserts

Mallowpuff

Vanilla coconut sable breton, white peach delice, raspberry-mint insert, marshmallow

Contains milk, gluten, wheat, egg

Taco

Kalamansi mousse, sable, meringue, salted white chocolate olive oil namelaka, lemon marmalade

Contains milk, gluten, wheat, egg

Pumpkin pie

Spiced sable, pumpkin curd, pecan tuile, mandarin gel, maple crèmeux

Contains milk, gluten, wheat, egg, pecan

Pavlova

Smoked vanilla pavlova, fig chiboust, pear gel, roasted spiced pears

Contains milk, egg

Horopito and berry

Horopito delice, blackberry cassis gel, crystalised chocolate crumb, meringue

Contains milk, egg

Milk and honey

Mānuka honey financier, rice milk crèmeux, yoghurt foam, honey tuille, caramel powder, basil oil

Contains milk, egg, soy, almonds





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

Sharing

Lunch 65

Select:

2 Vegetarian salads

1 Protein salad

1 Hot protein

1 Hot plant-based dish

Pastry Chef's mini desserts – served after mains

Dinner 93

Loaded seasonal flatbread preset

Contains sesame

2 per table of 10

Seasonal hummus, pickled vegetables, flavoured labneh

Contains milk, gluten, wheat

Select:

1 Vegetarian salad

1 Protein salad

2 Hot protein mains

1 Hot plant-based dish

Pastry Chef's mini desserts – served after mains

Sharing selections

Vegetarian salads

Cauliflower rice

Charred florets, cranberries, grapes, toasted sunflower seeds

Spiced potato salad

Roasted Désirée potatoes, tamarind, coriander, green chilli pickle

Seasonal garden salad

Balsamic vinaigrette

Raw vegetable salad

Cabbage, capsicum, celery, carrot, red onion, beetroot, toasted seeds, quinoa, lemon-herb dressing

Roasted and grilled honey-glazed carrots

Whipped ricotta, harissa and herb oil

Contains milk

Mixed beans, marinated artichoke and olives

Za'atar dressing

Contains soy

Middle Eastern tabbouleh

Contains gluten, wheat

Greek salad

Marinated olives, cucumber, tomato, red onion, feta, lemon and oregano dressing

Contains milk

Milmore Downs barley

Roasted red pepper, cherry tomato, cucumber, feta, lemon-herb dressing

Contains milk, gluten, wheat

Pasta Vera Casarecce

Pesto, peas, broccoli, spinach

Contains gluten, wheat, soy

Protein salads

Free range poached chicken

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

Grilled chorizo and orzo pasta

Sundried tomato, black olive, feta, Robinsons Bay orange and chilli oil

Contains milk, gluten, wheat

Soba noodle salad

Prawns, cucumber, radish, carrot, coriander, tamarind dressing

Contains gluten, wheat, soy, sesame, crustacean

Five spice grilled beef

Asian slaw, pickled vegetable, soy mayo

Contains soy, sesame

Grilled halloumi

Olives, red pepper, blistered cherry tomatoes, roasted red onion, avocado and lime dressing

Contains milk

Smoked Akaroa salmon

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

Contains fish, soy, sesame

Tandoori paneer salad with kale

Spinach, mint and cucumber raita dressing

Contains milk

Harissa-marinated tofu

Couscous, charred cauliflower and red onion

Contains gluten, wheat, soy



Sharing selections

Protein mains

Pressed Hāngī-style Lumina lamb shoulder

Kūmara and potato dauphinois, BBQ carrot, kawakawa kale purée, jus

Contains egg

Harmony pork belly

Parsnip apple purée, mustard apricot relish, cumin seed roast parsnip, jus

Seared free range chicken breast

Creamy mashed potato, baby onions, Canterbury mushrooms, tomato tarragon jus

Contains milk

Seared beef striploin

Cauliflower purée, horopito duchess potato, baby carrots, wholegrain mustard, jus

Contains milk

Seared Lumina lamb rump

Smokey baba ganoush, pecorino, spinach, pear tart

Contains milk, gluten, wheat, egg, soy

Oven-roasted salmon steak

White bean hummus, grilled courgette peperonata, olive tapenade

Contains fish

Miso-glazed market fish

Sticky kimchi rice cake, bok choy, soy chilli pickled cucumber salad, spring onions, lime-ginger dressing

Contains fish, soy, sesame

Plant-based mains

Lentil loaf

Smokey baba ganoush, charred leek, spinach, pea salad, mushroom ketchup

Eggplant parmigiana

Creamed cauliflower purée, basil pesto, roasted tomato sauce

Contains milk

Canterbury mushrooms

Fresh pappardelle pasta, truffle oil, crispy capers, rosemary, Spout Milk ricotta crumb

Contains milk, gluten, wheat, egg, soy

Charred tofu

Curried vegetable-filled filo, coconut spinach purée, fresh coriander

Contains gluten, wheat, soy

Sumac roasted pumpkin

Herb labneh, toasted hazelnuts, pomegranate molasses

Contains milk, hazelnuts

Dessert

Pastry chef's selection of mini desserts

For those events that require a little extra food to align with our responsibilities under the Sale and Supply of Alcohol Act 2012.

Supper

Served after 10pm - up to 1hr or until all food has been consumed.

Choose 2 supper items for a late evening supper 10

Served buffet style

Potato and onion bhaji, mint chutney

Caramelised onion and brisket South Island cheese roll, gravy dipping sauce

Contains milk, gluten, wheat, soy

Free range chicken, leek and mustard pie

Contains milk, gluten, wheat, egg

Steve's Cumberland sausage roll, tomato relish

Contains milk, gluten, wheat, egg

Toasties

Lumina lamb pastrami Ruben's, cheese, mustard, gherkins, sauerkraut

Contains milk, gluten, wheat

Tomato and Wairiri Buffalo mozzarella, pickled red onion, basil pesto

Contains milk, gluten, wheat

MINIMUM
250 guests

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

Traditional Hāngī “sharing”

Experience traditional Hāngī cooked by Grenville Pitama, Hāngī Pitmaster.

At Te Pae Christchurch – our city’s gathering place – we’re proud to introduce a traditional hāngī to our menu.

A hāngī is an ancient Māori cooking method and earth oven, where baskets of food are lowered onto heated stones and gently cooked using trapped steam, creating a rich, tender finish.

Developed in partnership with Ngāi Tūāhuriri, mana whenua of Ōtautahi (the ancestors of the land and local tribe of Christchurch) and alongside local Māori chef’s, this concept is grounded in tikanga (cultural practices and traditions) and reflects our commitment to cultural authenticity and sense of place. With the hāngī pits located just 200 metres away, this experience is truly on our doorstep – a short walk from Te Pae Christchurch.

All food is prepared in accordance with our Food Safety Plan and aligns with our ISO 22000 accreditation.

Hāngī 105

PRESENT ON TABLE

Rēwena Bread, Hāngī-smoked butter

Contains milk, gluten, wheat

Cured Akaroa salmon

Contains fish

Pāua patties and whitebait fritters, fresh lemon

Contains egg, fish, mollusc

Lumina lamb shoulder, horopito jus

Contains egg

Harmony pork belly, stuffing

Contains gluten, wheat

Kūmara, potato

PLATED DESSERT

Horopito and berry

Horopito delice, blackberry cassis gel, crystallised chocolate crumb, meringue

Contains milk, egg



Kai Timotimo

Canapés

MINIMUM
30 guests

Designed for standing events up to a maximum of 3 hours in length.

Canapé, cocktail and bowl menus are designed for standing events only and are available within our evening service window between 4–8pm. Service durations are outlined below.

Canapés and grazing

Post meeting happy hour 33

The perfect way to end a day of learning and connecting.

45 minutes bar service

Serving a selection of classic Canterbury wines and beers plus non-alcoholic beverages.

Taste of Canterbury grazing station

Canterbury cheese and cured meats, preserves and pickles, baked Camembert, artisan breads and bark, plus a selection of roasted and marinated vegetables, seasonal hummus.

Canapé service

1 hour canapé service 17

Alcohol may only be served for up to 2 hours

Select three cold or hot canapés

Up to 1 hour continuous canapés

1½ hour canapé service 28.5

Alcohol may only be served for up to 2½ hours

Select three cold or hot canapés and one cold or hot bowl

Up to 1½ hour continuous canapés

2 hour canapés service 48.5

Alcohol may only be served for up to 3 hours

Select four cold or hot canapés, two cold or hot bowls and Taste of Canterbury grazing station

Up to 2 hours continuous food service





Canapé selections

Cold canapés

Goats cheese, fig olive relish, Canterbury quinoa and polenta cake

Contains milk, egg

Hot-Smoked Akaroa salmon mousse macaron

Contains milk, fish, egg, almonds

Fiordland crayfish choux

Fresh herbs, citrus crème fraîche, crispy kale

Contains milk, gluten, wheat, egg, shellfish

Seared Pacific tuna

Pickled cucumber and seaweed salad, sesame crisp

Contains gluten, wheat, fish, sesame

Mushroom tartare

Mushroom shortbread, smoked miso mayonnaise

Contains milk, gluten, wheat, egg, soy

Tomato bruschetta

White bean purée, micro basil

Contains gluten, wheat

Seared beef fillet

Canterbury truffle mushroom cream cheese, chive crostini

Contains milk, gluten, wheat

Hot canapés

Grilled buffalo free range chicken skewers

Pickled carrot, spring onion, ranch dipping sauce

Contains milk, gluten, wheat, fish

Moroccan free range chicken kofta skewers

Coconut yoghurt dipping sauce

Mushroom kofta

Whipped avocado

Contains gluten, wheat, egg

Hoki bites

Caesar dressing

Contains milk, gluten, wheat, fish, soy

Caramelised onion and cauliflower bites

Contains milk, egg, sulphites

Middle Eastern Bolani (potato-stuffed bread)

Mint coriander chutney

Contains gluten, wheat

Smoked cheese and potato croquette

Saffron aioli, pickled cucumber

Contains milk, gluten, wheat, egg

Lamb Merguez sausage Wellington

Minted citrus labneh

Contains milk, gluten, wheat, soy

Fried sushi

Sticky ginger rice, wasabi cream, sesame seed brittle

Contains milk, egg, soy, sesame

“Kiwi Chip and Dip” crispy potato

Dehydrated kūmara chip, kiwi dip, chives

Contains milk, gluten, wheat, soy

Venison and Wairiri Buffalo ricotta croquette

Caramelised parsnip purée, red cabbage

Contains milk, gluten, wheat, egg

Cold bowls

Orange and vanilla roasted beetroot

Mint and coconut labneh, toasted sunflower seeds

Market fish crudo

Lime, pickled chilli, soy gel, micro salad

Contains fish, soy

Shaved Lumina lamb pastrami

Truffle scone, mustard relish

Contains milk, gluten, wheat

Cured Akaroa salmon

Horopito, spring onion flat bread, herb mayo, salmon caviar

Contains milk, gluten, wheat, fish, egg

Hot bowls

BBQ Harmony pork burnt ends

Chilli, pickled cucumber salad

Grilled Poaka sausages

Potato mash, onion gravy

Contains milk

Pāua (New Zealand abalone) pattie

Zesty cucumber yoghurt

Contains egg, mollusc, fish

Gnocchi

Roasted tomato sauce, parmesan cheese

Contains milk, gluten, wheat

Grilled beef pattie slider

Bacon jam, pickle, herb mayo, pretzel slider bun

Contains milk, gluten, wheat, egg, soy

Pulled Harmony pork loaded mac and cheese

Contains milk, gluten, wheat

Harissa-marinated tofu burger

Slaw, potato bun

Contains milk, gluten, wheat, soy

MINIMUM
100 guests



Kai Timotimo
Canapés

Grazing selections

Walk and Fork 69

Alcohol may only be served for up to 3 hours

Networking-style event where you can enjoy our interactive food stations (1½ hours) showcasing our kitchen team's creativity. Includes:

Chef's choice canapés and bowls

45 minute Service

Taste of Canterbury grazing station

1 Food station with salad bar

1 hour service

Chef's choice sweet treat pass around

30 minute service

Enhance your Networking Event

Additional cold or hot canapé 5

Additional cold or hot bowl 8.5

Taste of Canterbury grazing stations 13

Gelato freezer 6

(Min 100)

Additional food stations from 10

Farmers Market 86

Alcohol may only be served for up to 4 hours

Enjoy an informal farm-to-plate experience with 2hrs of interactive food service, where you begin your event with a selection of roving canapés before enjoying our interactive food stations (1½ hours) showcasing our kitchen team's creativity.

Custom menu designed for your event includes:

3 x Canapés

1 x Hot bowl

2 x Interactive food stations with salad bar

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, gluten, wheat, soy, sesame

Dessert selection of mini desserts

Created by our talented pastry chef's

Gelato and Sorbet



Inu Beverage

All Beverage packages include:

Selection of 0.0% alcohol products, soft drinks and juices

Soft Drinks Coca Cola, Coca Cola Zero Sugar, Sprite, L&P

Juice Keri Orange and Cranberry, Mill Orchard Apple

Beverage package selections

All beverage packages are available for both seated and standing events.

Service style is tailored to your event format, with service duration adjusted accordingly.

Canterbury Classic

1hr - 28.5 | 2hr - 40 | 3hr - 46.5 | 4hr - 54.5 | 5hr - 62

Beer and 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

Package upgrade: RTD's 1

Canterbury Premium

1hr - 33 | 2hr - 44.5 | 3hr - 49.5 | 4hr - 59 | 5hr - 67.5

Beer and cider

Renaissance Lager

Cassels Woolston Pale Ale

Cassels Hazy Pale Ale

Cassels Light Owl 2.5%

Monteiths Cider

Wine

Sherwood Sparkling Cuvée (from bar only)

Sherwood Sauvignon Blanc

Sherwood Chardonnay

Main Divide Rosé (from bar only)

Main Divide Pinot Noir

Each table will have 1x red and 1x white alternating

RTD

Last Minute G&T

Pals Vodka, Peach, Passionfruit and Soda

Pals Vodka, Pink Guava, Lime and Soda

Pals Vodka, Red Peach, Yuzu and Soda

Pals 0.0% - Peach, Passionfruit and Soda

Soft Drinks

Coes Lemon Lime & Bitters

Package upgrade: Spirits 4

NZ Deluxe

1hr - 36.5 | 2hr - 46.5 | 3hr - 56 | 4hr - 65 | 5hr - 73.5

Beer and cider

Cassels Woolston Pale Ale

Renaissance Lager

Heineken

Cassels Light Owl 2.5%

Monteiths Cider

Wine

Kono Sparkling Blanc De Blanc (from bar only)

Greystone Sauvignon Blanc

Greystone Pinot Gris

Stone Paddock Chardonnay

Kono Rosé (from bar only)

Norwester Pinot Noir

27 seconds Syrah

Each table will have 1x red and 1x white alternating

Spirits/RTD

Last Minute Botanical Gin

Alpine NZ Vodka

Lost Barrell Caribbean Rum

Last Minute G&T

Pals Vodka, Peach, Passionfruit and Soda

Pals Vodka, Pink Guava, Lime and Soda

Pals Vodka, Red Peach, Yuzu and Soda

Pals 0.0% - Peach, Passionfruit and Soda

Soft Drinks

Coes Lemon Lime & Bitters

Sparkling Mineral Water (750ml)

Enhance Your Event

CHAMPAGNE ON ARRIVAL

Available once your selected beverage package commences

30 minute service 15

60 minute service 25

MINIMUM
100 guests

In conjunction with your Beverage package.

Bar experiences: add to your beverage package

Cocktail Bar

Pre-dinner, available once your selected beverage package commences

30 minute service 8

60 minute service 10

Package upgrade:

1hr - 6 | 2hr - 12 | 3hr - 18 | 4hr - 24 | 5hr - 30

On consumption 1000

Includes first 50 drinks

Charge per drink thereafter 18

Sample Cocktail List

Espresso Martini

Strawberry Gin Sour

Classic Margarita

South Island Gin Bar

Package upgrade:

1hr - 5.5 | 2hr - 11 | 3hr - 16.5 | 4hr - 22

On consumption 1000

Includes first 60 drinks

Charge per drink thereafter 15

Sample Gin List

Curiosity Dry

Distilled in Christchurch 1.5 kms from Te Pae Christchurch

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.

Last Minute Pink Gin

Distilled in Christchurch 5.5 kms from Te Pae Christchurch

Expertly distilled in small batches by our artisan master distiller with every part of its production 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.

Strange Nature

Distilled in Marlborough 250 kms from Te Pae Christchurch.

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

Scapegrace Black

Distilled in Queenstown Christchurch 319kms from Te Pae Christchurch.

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

MINIMUM
250 guests

In conjunction with your Beverage package.
After Dark Lounge cannot extend beyond midnight

Bar experiences: add to your beverage package

After Dark Lounge Bar

In conjunction with your beverage package -
final hour of event 7

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

Sample Beverage List

Scapegrace Vanguard Single Malt
Divergence Port Wood Whisky
Divergence Virgin French Oak Whisky
Lost Barrel Carribean Rum
Classic Gin Curiosity Gin Recipe #23 served with speciality tonic
Last Minute Pink Gin served with premium tonic
Kono Sparkling Blanc De Blanc
Greystone Pinot Gris
Stone Paddock Chardonnay
Norwester Pinot Noir

Heineken

Heineken 0.0%



Minimum Spend applies – 6.5 per person/hour of service.

Beverages on consumption

Wine

Sparkling and Champagne

Sherwood Estate Sparkling Cuvee (Waipara) 57.5
27 Seconds Sparkling (Waipara) 72
Tohu Rewa Blanc De Blanc (Marlborough) 87.5
Beau Joie Champagne (Champagne, France) 134

Sauvignon Blanc

Sherwood Estate (Waipara) 57.5
Spy Valley (Marlborough) 67
Greystone (Waipara) 82.5

Chardonnay

Sherwood Estate (Waipara) 57.5
Stone Paddock (Hawkes Bay) 70
Pegasus Bay (Waipara) 82.50

Pinot Gris

Sherwood Estate (Waipara) 57.5
27 Seconds (Waipara) 65
Greystone (Waipara) 82.5

Rosé

27 Seconds (Waipara) 60.5
Main Divide (Waipara) 70

Pinot Noir

Stratum (Waipara) 57.5
Main Divide (Waipara) 75
McArthur Ridge Brassknocker (Central Otago) 82.5

Other Red Wine

Main Divide Merlot Cabernet 70
27 Seconds Syrah 80

Zero

Giesens Sparkling (Marlborough) 60
Ara Sauvignon Blanc (Marlborough) 57.5
Giesens Pinot Gris (Marlborough) 57.5
Giesens Rose (Marlborough) 57.5
Giesens Pinot Merlot (Marlborough) 57.5

Cocktails

Minimum spend of \$1000 required on cocktails

Cocktails 18

Espresso Martini
Strawberry Gin Sour
Passionfruit Martini
Pineapple and Chilli Margarita
Classic Margarita

0.0%

AF Aperol Spritz 13.5
AF Margarita Grapefruit 13.5

Beer, Cider and RTDs

Lager and Pilsners

DB Export Low Carb (Christchurch and Canterbury) 11.5
Heineken 11.5
Renaissance (Christchurch and Canterbury) 13.5

Ale

Monteiths Ale (Christchurch and Canterbury) 11.5
Cassels Woolston Pale Ale (Christchurch and Canterbury) 13.5
Cassels Hazy Pale Ale (Christchurch and Canterbury) 13.5

Cider

Monteiths Crushed Apple (Christchurch and Canterbury) 11.5

Low or no

Heineken 0.0% 11.5
Cassels Light Owl (2.5%) (Christchurch and Canterbury) 12.5
Garage Project Tiny (0.5%) 12.5

Spirits

Last Minute Botanical Gin (Christchurch and Canterbury) 13
Alpine NZ Vodka (Christchurch and Canterbury) 13
Lost Barrell Caribbean Rum 13
Divergence Port Wood Whisky (Christchurch and Canterbury) 16.5
Ecology Co London Dry (0.0%) 12

RTDs

Last Minute G&T (Christchurch and Canterbury) 12.5
Last Minute Pink Gin and Lemonade 12.5
Pals 12.5
Pals 0.0% 12.5

Soft Drinks

Standard 5

Coca Cola, Coca Cola Zero Sugar, Sprite, L&P, Soda

Premium 8

Karma - Cola, Lemmy, Lime & Bitters, Gingerella
Most - Apple, Orange & Mango

Juice 7

Keri - Orange, Cranberry

Mineral Water (350ml) 6
Mineral Water (750ml) 12



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 (including 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.