



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.



## 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.



## 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.



## 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.



## 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.



## 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.



*Executive Chef*



# 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



Rā

Day Conference

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

### 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

**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, egg

**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

#### 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

#### 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





Rā

Day Conference

## 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](#)



Rā

Day Conference

## 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 paté**

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

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 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, wheat, soy

**Venison and Wairiri Buffalo ricotta croquette**

Caramelised parsnip purée, red cabbage

Contains milk, gluten, wheat

### 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 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

## 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

Sparkling Mineral Water (350ml)

**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, Pineapple, 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.