

# Rā

## Day Conference

July 2025 - June 2026





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

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

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

Menu items may change due to seasonal availability.

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



# Day Conference Menu

## Package

### Full Day 65.5

Morning Tea/Lunch/Afternoon Tea

Page 4-6

### Half Day 55

Lunch with Morning or Afternoon Tea

Pages 4-6

## Single Service

### Morning Tea 13.5

Choose one savoury and one sweet item

Page 4

## Includes

Fresh seasonal fruit

Tea and Coffee

## Buffet Lunch 44

Choose two vegetarian salad's, one deli option, one protein main, one vegetarian main, one dessert

Pages 5 and 6

## Includes

Artisan bread and butter

Robinsons Bay flavoured oils, aged vinegars

Fresh seasonal fruit

Tea and Coffee

## Afternoon Tea 13.5

Choose one savoury and one sweet item

Page 4

## Includes

Fresh seasonal fruit

Tea and Coffee

Enhance your menu with these additions

### Arrival tea and coffee 3.5

### Continual tea and coffee (Between breaks)

- Full Day Delegate Menu 2 (up to 7 hours)
- Half Day Delegate Menu 1 (up to 4 hours)

### Sweet or savoury refreshment item 4

#### Deli Item 4

#### Vegetarian salad 4

#### Protein main 8

#### Vegetarian main 6

#### Dessert 5

#### Interactive Food Station 10

## Cold Drinks

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

### Keri Orange Juice 7ltr Fountains (serves 30 x 200ml glasses) 40

### Sodas 250ml 3

Coca Cola, Coca Cola Zero Sugar & Sprite

### Premium Sodas 275ml 4

Most Apple, Orange & Mango,  
Sparkling Apple & Blackcurrant



# Morning and Afternoon Tea

## Sweet

### Biscoff blondie

Contains Gluten, Wheat, Egg, Milk, Soy

### Orange & rhubarb burnt butter friand

Contains Soy, Almond, Egg, Milk

### Carrot cake pecan muffin

Contains Pecan, Gluten, Wheat, Egg, Milk

### White chocolate berry crumble muffin

Contains Gluten, Wheat, Egg, Milk

### Ginger, honey, pear streusel loaf

Contains Gluten, Wheat, Egg, Milk

### Lime, Robinsons Bay olive oil caprese sponge with basil oil cream

Contains Almonds, Milk, Egg

### Date scones

maple whipped butter

Contains Gluten, Wheat, Milk

### Mandarin posset, shortbread tart

Contains Gluten, Wheat, Egg, Milk

### Walnut, Prima coffee mousse gateaux

Contains Walnut, Soy, Egg, Milk

### Lemon and poppyseed morning bun

Contain Gluten, Wheat, Egg, Milk

### Berry brioche

tarata (lemonwood) frangipane, berries

Contains Gluten, Wheat, Egg, Milk, almonds

### Lemon, pistachio, blackcurrant, creme fraiche filled croissant

Contains Gluten, Wheat, Egg, Milk, Pistachio

## Savoury

### Smoked chicken and cranberry tartlet

Contain Wheat, Gluten, Egg, Milk

### Beef cheek and smoked cheddar savouries

tomato relish

Contains Wheat, Gluten, Milk, Egg

### Free range chicken, leek, and mustard pie

Contains Wheat, Gluten, Milk, Egg

### Steve's Cumberland sausage roll

cranberry relish

Contains Wheat, Gluten, Milk, Egg

### Kumara, Spout milk ricotta, spinach frittata

Contains Milk, Egg

### Poaka bacon, egg and caramelised onion frittata

tomato relish

Contains Milk, Egg

### Crustless Mediterranean vegetable quiche

Contains Milk, Egg

### Poaka bacon, sundried tomato and feta pinwheel

Contains Gluten, Wheat, Milk, Egg

### Carrot and lentil kofta

cucumber coconut yoghurt

### Cured Akaroa salmon mini bagel

whipped cream cheese, shaved fennel, crispy capers

Contains Wheat, Gluten, Milk, Fish

### Tomato deli roll

Wairiri mozzarella, basil, sweet & sour onions, brioche roll

Contains Wheat, Gluten, Milk, Soy

### Farmers market crudités fresh vegetables

coconut tzatziki, seasonal hummus, bread, bark

Contains Wheat, Gluten, Sesame, Soy

### Potato & cabbage bhaji

tamarind sauce

### Roasted pumpkin, chickpea, balsamic onion jam sausage roll

Contains Wheat, Gluten



## Lunch

Stand up (buffet style)

### Vegetarian Salad (Choose 2)

#### Cauliflower rice

charred florets, cranberries, grapes, toasted sunflower seeds

#### Mexican bean

charred corn, tomato, fresh herbs, avocado cream dressing

#### Curried cauliflower

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

#### Rice noodles

cucumber, radish, carrot, coriander, lime, and mint dressing

### Deli

(choose 1 - sandwich, wrap or protein salad)

All Contain Wheat, Gluten, Soy

#### Spinach falafel

crunchy raw vegetables, carrot hummus, harissa honey sauce wrap  
Contains Sesame

#### Roast pumpkin

quinoa, edamame beans, spinach hummus, beetroot relish wrap  
Contains Sesame

#### Potato masala

mint and coriander Verde, tamarind, wrap

#### Tomato and Wairiri mozzarella

basil, sweet & sour onions, focaccia bread

Contains Milk

#### Roasted root vegetables

vegan mustard mayonnaise  
Contains Soy

#### Roasted potato salad

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

#### Broccoli

sauerkraut, dried cranberries, pumpkin seeds, red onion, creamy feta dressing

Contains Milk

#### Mixed greens

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

#### Seasonal garden salad

balsamic vinegar

#### Milmore Downs pearl cous-cous

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

#### Roasted beetroot

roasted beetroot, carrots, herbs, sunflower seeds, garlic coconut yoghurt dressing

Contains Gluten, Wheat

#### Miso roasted beef

asian slaw, pickled daikon, soy and honey mayonnaise, turkish roll  
Contains Egg

#### Roast beef

tomato onion chutney, rocket, balsamic mayonnaise, pretzel roll  
Contains Egg

#### House baked champagne ham

mustard mayonnaise, swiss cheese, gherkins, mixed leaves, brioche roll  
Contains Milk, Egg



## Protein Salad

### Caesar salad

cos lettuce, bacon, croutons, Oxford free range eggs, shaved parmesan & caesar dressing  
Contains Milk, Egg, Wheat, Gluten, Fish

### Soba noodle salad

prawns, cucumber, radish, carrot, coriander, tamarind  
Contains Gluten, Wheat, Soy, Sesame, Crustacean

### Free range poached chicken

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

### Ginger chili beef

shredded vegetables, pickled vegetables, cauliflower rice, fresh herbs

### Grilled haloumi

olives, red pepper, blistered cherry tomatoes, roasted red onion, avocado, lime dressing  
Contains Milk

### Smoked Akaroa salmon

mesclun, edamame, broad beans, pickled carrots, Asian dressing  
Contains Fish, Soy, Sesame

### Spinach, chickpea & fried Spout Milk paneer

toasted cumin lime dressing  
Contains Milk

### Korean marinated tofu

slaw, sweet & sour vegetables  
Contains Soy, Sesame, Wheat, Gluten

## Lunch

### Stand up (buffet style)

## Protein Main (Choose one)

### Free range teriyaki chicken

coconut rice, pickled ginger, edamame salsa  
Contains Soy, Sesame seeds

### Free range jerk chicken

roasted kumara, pineapple salsa

### BBQ Canterbury beef brisket

pan fried potato, charred capsicum, chimichurri

### Braised Canterbury beef stroganoff

Canterbury mushrooms, gnocchi  
Contains, Milk, Gluten, Wheat

### Hoisin pressed Harmony Pork shoulder

roasted apple, confit garlic mash, soy ginger sauce  
Contains Soy, Sesame

### Miso chilli caramel glazed Harmony pork belly bites

mustard baby potato, sweet and sour cabbage  
Contains soy

### Lamb tikka masala

coriander, peas, basmati rice, mint chutney, poppadum

### Moroccan spiced Lumina Lamb shoulder

date, apricot quinoa, harissa, mint yoghurt  
Contains Milk

### Mediterranean style fish

pesto, olives, sundried tomato, grilled lemon, sauteed potato  
Contains Fish

### Market fish jambalaya

Creole rice, seasonal fish, seafood  
Contains Fish, Crustaceans, Molluscs

## Vegetarian Main (Choose one)

### Lentil and vegetable lasagne

Contains, Wheat, Gluten, Milk, Egg

### Malaysian Mie Goreng

fried egg noodles, cucumber, pickled chilli, spring onions  
Contains, Wheat, Gluten, Milk, Egg, Soy

### Vegetable Thai green curry

steamed basmati rice  
Contains Soy

### Seasonal vegetable

crispy tofu, miso teriyaki glaze, jasmine rice.  
Contain Soy, Sesame

### Aloo gobi matar

potato, cauliflower, pea curry, steamed basmati rice

### Maple roasted pumpkin

sunflower seeds, pickled chili, and feta crumb  
Contains, Milk

### Ginger, sweet potato coconut cream stew

lentils & kale

### Spinach and ricotta tortellini

broccoli, peas, citrus olive oil  
Contains, Wheat, Gluten, Milk, Egg

### Orecchiette

creamy carrot and parmesan sauce, gremolata  
Contains Gluten, Wheat, Egg, Milk

### Canterbury mushroom stroganoff

potato gnocchi, fresh herbs  
Contains, Wheat, Gluten, Milk, Egg

**Dessert** (Choose one)**Mango, zesty caramelised pineapple coconut entremet**

Contains Soy, Egg, Milk

**Spiced pecan sable breton**caramel ganache, vanilla bavouris  
Contains Pecan, Milk, Egg, Soy**Tarata lemonwood cheesecake**manuka honey gel, thyme sable  
Contains Gluten, Wheat, Egg, Milk**Flourless chocolate entremet**berry marmalade entremet  
Contains Egg, Milk**Pink peppercorn sable**hay smoked strawberry mousse, berry crunch  
Contains Gluten, Wheat, Egg, Milk**Ginger gel, white chocolate mousse, yuzu tartlet**

Contains Gluten, Wheat, Egg, Milk

**Hazelnut rye sable breton**miso caramel mousse, apple crisp  
Contains Hazelnut, Egg, Milk, Soy**Candied citrus sponge**apricot curd, vanilla bavarois  
Contains Soy, Egg, Milk**55% chilli chocolate ganache**mandarin cremeux, vanilla biscuit  
Contains Gluten, Wheat, Egg, Milk**Lemon meringue choux au craquelin**

Contains Gluten, Wheat, Egg, Milk

**Almond entremet**

salted caramel nutty ganache, toasted almond sponge, mousse

Contains Almonds, Egg, Milk, Soy

**Vegan chocolate pecan tart**

Contains Pecan, Hazelnuts





## Farmer's Market

Standing (minimum 100 guests)

10pp per station

### Soup Station 4.5

Lunch only – Choose one

**Cumin, carrot, sunflower seed**

**Roasted tomato and kawakawa**

**Potato and leek**

Contains Milk

**Corn and jalapeno**

**Red lentil pumpkin and coconut**

All served with artisan bread

Contains Gluten, Wheat

### Sushi Boards 7.5

**Selection of sushi and nigiri**

served with soy, wasabi mayo and pickled ginger

Contains Soy, Sesame, Gluten, Wheat, Egg

### Parisian Bakery 10

Breakfast and Lunch

–(Access to 3 phase power required)

Contains Gluten, Wheat, Egg, Milk

### Classic Toastie 8

Toasted live by a chef – Choose 1 sandwich

**Hoisin glazed ham**

pickles, mozzarella, red onion & miso mayonnaise, Turkish sesame bread

Contains Gluten, Wheat, Milk, Sesame, Soy

**Shaved smoked chicken**

brie, cranberry relish, citrus aioli, ciabatta

Contains Gluten, Wheat, Soy, Milk

**House made Lumina Lamb pastrami**

sauerkraut, thousand island sauce, cheese, gherkins, sourdough

Contains Gluten, Wheat, Milk

**Tomato and Wairiri mozzarella**

basil, sweet & sour onions, focaccia bread

Contains Gluten, Wheat Milk

### Quesadilla Station 8

Toasted live by a chef

**Cheese and refried beans**

Contain Milk, Wheat, Gluten

**Shredded chicken, cheese and refried beans**

Contains Milk, Wheat, Gluten

All served with guacamole, fresh salsa, sour cream

Contains Milk

### Classic Kiwi Sausage Sizzle 8

Cooked and served by a Chef

– Cannot be served in Foyer Space

**Selection of award-winning sausages from Poaka meats**

caramelised onion, pickles, mustards, house made tomato ketchup, po boy bread rolls and white bread

Contains Gluten, Wheat



## Farmers Market

### Add Food Station(s)

#### Asian Station 12

Cooked by a chef on induction & BBQ  
- Cannot be served in Foyer Space

##### **Indo tempeh and vegetable BBQ fried rice**

Contains Soy, Sesame

##### **Wok-fried egg noodles with vegetables**

Contains Soy, Sesame, Gluten, Wheat, Egg

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

Contains Soy

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

Contains Soy, Sesame,

#### Dumpling Station 8

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

##### **Steamed vegetarian dumplings**

##### **Steamed prawn and ginger**

Contains Crustaceans, Egg

##### **Steamed chicken and pork**

All served with soy ginger dipping sauce

Contains Soy, Sesame

#### Mexican Cantina 10

Build your own soft-shell taco's

##### **Blackened chilli rubbed pork and chicken carnitas**

##### **Braised Canterbury oyster mushrooms**

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

Contains Gluten, Wheat, Milk

#### Low and Slow 10

Build your own filled roll or tortilla

##### **Pulled BBQ Canterbury beef brisket**

##### **Lumina Lamb shoulder – raised in Canterbury**

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

Contains, Gluten, Wheat, Fish

#### Taste of Akaroa 12

Sliced by a Chef

##### **Sides of cured Curiosity Gin salmon**

Contains Fish

##### **Korean spiced salmon tartare**

Contains Fish, Gluten, Soy

All served with lemon wedges, soy sauce, cream cheese, wasabi, artisan bread

Contains Soy, Gluten, Wheat, Milk

#### Room for Dessert 12

Selection of mini desserts created by our talented pastry chefs

#### Parisian Bakery 10

##### **Stand-alone pricing 15**

Fill your break space with smells of freshly baked assorted Danish pastries, straight out the oven and served warm to your guests

#### Gelato Cart (Minimum 180 pax – 1 staff member) POA

Selection of homemade gelatos & sorbets – max 2 flavours  
custom flavours available on request

##### **additional gelato or sorbet 5ltr 220**

45 serves

##### **additional staff member to serve 50**



# Coffee

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

Our skilled baristas can produce approximately 80 coffees per hour.

## Barista Cart

### Includes

two skilled baristas  
unlimited locally roasted and freshly-ground coffee, hot chocolate  
choice of full fat milk, trim milk, soy milk, almond milk, and oat milk

### On Arrival 450

Up to 1hr before start time

### 2 Breaks 760

Morning tea & lunch or lunch & afternoon tea

### 3 Breaks 980

Morning tea, lunch & afternoon tea

### Full Day 1300

up to 7 hours continual service

## Self Service Bean to Cup Coffee Machines

### Includes

unlimited locally roasted and freshly-ground coffee with full fat milk  
Alternative milks served on the side

### 2 Breaks 315

Morning tea & lunch or lunch & afternoon tea

### 3 Breaks 450

Morning tea, lunch & afternoon tea

### Full Day 615

up to 7 hours continual service