


Paramanawa

Lunch

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. This pricing remains valid until July 2026, after which an annual 5% increase will take effect. Any other additional special meal requests will incur a \$10 surcharge per person

Plated Lunch

(minimum 2 courses)

Breads for the table

Price per person

Artisan bread board whipped butter and Robinsons Bay olive oil 1.5

Contains Gluten, Wheat, Milk

1 per table

Artisan dinner rolls, flavoured butter 2

1 per person individually plated

Contains Gluten, Wheat, Milk

Loaded seasonal flat bread 3

2 per table of 10

seasonal hummus, pickled vegetables and flavoured labneh



Prices listed are per person and exclusive of GST. This pricing remains valid until

July 2026, after which an annual 5% increase will take effect

Plated Entrée (select one)

Kai Whenua (food from the land) 22

Served cold

Avocado parfait

cucumber, radish, pumpkin seed salsa, black garlic emulsion, fermented radish tea, Robinsons Bay olive oil

Roasted beetroot tartare

candied walnuts, balsamic gel
Contains Walnuts

Chicken and apricot terrine

roasted leek, salsa verde, artichoke

Pressed sushi rice

teriyaki chicken, avocado, pickled cucumber, radish, Kewpie mayo
Contains Egg, Soy, Sesame

Beef tataki

crispy potato, charred spring onion, sweet and sour shallots, soy ginger dressing
Contains Soy, Sesame

Kai Whenua (food from the land) 24

Served hot
Cannot be pre-set

Falafel spinach hummus

roasted chickpeas, herb oil, cumin coconut yoghurt
Contains Sesame

Herbed lentil & buckwheat eggplant cannelloni

roasted tomato sauce

Prima coffee rubbed venison loin

black pudding bread and butter, candied beetroot, natural jus
Contains Gluten, Wheat, Milk, Egg

Burrata ravioli cumin spiced pumpkin purée

pickled pumpkin, herb oil, fried curry leaves
Contains Gluten, Wheat, Milk, Egg

Caramelized onion & fennel tart

whipped feta, herb salad
Contains Gluten, Wheat, Milk

Kai Moana (food from the sea) 24

Served cold

Smoked white fish

daikon, charred spring onion salsa, bay leaf gel, fermented garlic emulsion, dashi vinaigrette dressing, chive oil
Contains Egg, Fish

Native herbs cured Akaroa salmon

oyster custard, radish cucumber, fennel, herb emulsion
Contains Fish, Milk, Egg

Steamed prawn and cured Akaroa salmon vegetable noodle salad

kimchi mayo
Contains Fish, Crustacean, Soy

Kai Moana (food from the sea) 24

Served hot
Cannot be pre-set

Seared game fish steak prawn croquette

tomato coconut cream, lemon-mandarin oil
Contains Fish, Crustacean

White market fish

creamed leek, fried leek, salmoriglio sauce
Contains Fish, Milk

Enhance your menu with this addition

Alternate Drop service 2

Plated Main Course

(select one)

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

Kai Whenua (food from the land) 44

Spiced chicken breast

apricot & date buckwheat tagine, broccoli, harissa gel, mint -yoghurt

Contains Milk

Beef short rib

caramelized onion puree, parsnip, leek, pepper sauce

Beef sirloin

cream spinach, duck fat potato, roasted mushroom, jus

Contains Milk

Crispy Harmony pork belly

smoked shoulder filled cabbage roll, roasted tomato demi glaze

Lumina lamb rump

basil-courgette puree, courgette, sundried tomato sunflower seed salsa, jus

Mustard & herb glazed Lumina Lamb shoulder

roasted garlic mash, minted pea jelly, glazed carrot, jus

Contains Milk

Confit duck leg

celeriac puree, soy glazed cabbage, cabbage kimchi, manuka honey jus

Contains Milk, Soy

Kai Moana (food from the sea) 46

Grilled salmon

caramelized onion, tomato chutney, turmeric roasted cauliflower, tomato coconut sauce

Grilled white fish

charred corn salsa, corn jalapeno croquette, BBQ carrot, sweetcorn nage

Contains Milk, Egg

Vegetarian 42

Cauliflower steak

ginger turmeric sauce, curry leaf labneh, miso carrot purée

Contains Soy

Smoked pumpkin

sweet and sour mustard seed, kale, tahini-whipped coconut yoghurt, parsnip chips

Contains Sesame

Chargrilled eggplant

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

Roasted soy glazed cabbage steak

celeriac purée, cabbage crisp, homemade cabbage kimchi

Contains Soy, Sesame, Milk

Side Dishes Choose one

Cumin roasted root vegetables gremolata

Maple roasted carrots herbed labneh

toasted sunflower seeds

Korean-style cauliflower

creamy ginger-sesame dressing

Contains Gluten, Wheat, Soy, Sesame

Warm crispy miso roasted potato salad

Contains Soy

Pan fried gnocchi

wild herb pesto, parmesan cheese

Contains Gluten, Wheat, Egg, Milk

Seasonal green salad

Te Pae dressing

Quinoa tabouleh

mediterranean roast vegetables

Enhance your menu with this addition

Alternate drop service 2

Additional side dish 2

Plated Dessert (select one)

Dessert 23

White yoghurt mousse

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

Contains Milk, Egg, Soy

Mallow puff

candied citrus sable breton, pineapple mango compote, coconut mousse, marshmallow

Contains Gluten, Wheat, Egg, Milk

Sticky date

date sponge, chewy date caramel, vanilla cream, mandarin gel, crumb

Contains Gluten, Wheat, Egg, Milk

'TNT'

Smoked chocolate mousse, berry, black sesame chilli sponge, popping candy

Contains Soy, Egg, Milk

Rice pudding

vanilla rice pudding, spiced sable, kiwi, citrus creamaux

Contains Gluten, Wheat, Egg, Milk

Pumpkin pie

spiced sable, pumpkin curd, pecan tuile, orange gel, maple crèmeux

Contains Pecan, milk, egg, wheat, gluten

Vegan chocolate pecan tart, red berry gel

Contains Pecan, Hazelnuts

Enhance your menu with this addition

Alternate drop service 2



Lunch

Stand Up (buffet style)

Kohinga Kai “Stand Up” Light 39

Select three vegetarian salads, two deli items and one dessert

Kohinga Kai “Stand Up” Regular 48.5

Select two vegetarian salads, one deli option, two protein options, one vegetarian main, one dessert

Vegetarian Salad

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

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 vinaigrette

Seasonal garden salad

balsamic vinaigrette

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

Deli

(choose 1 - sandwiches, wraps, 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

Free range roast chicken

curry mayonnaise, mango chutney, Turkish roll

Contains Egg

Shaved smoked chicken

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

Contains Milk, Egg

Shaved Lumina lamb pastrami

sauerkraut, thousand island sauce, cheese, gherkins, multigrain roll

Contains Milk, Egg

Miso roasted beef

Asian slaw, pickled daikon, soy 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



Lunch

Stand up (buffet style)

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

Protein Main (Choose one)

Free range teriyaki chicken

coconut rice, pickled ginger, edamame salsa

Contains Soy, Sesame

Free range jerk chicken

roasted kumara, pineapple salsa

BBQ Canterbury beef brisket

pan fried potato, charred capsicum, chimichurri

Braised Canterbury beef stroganoff

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 chili, 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 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

Tarata lemonwood cheesecake

manuka honey gel, thyme sable

Contains Gluten, Wheat, Egg, Milk

Flourless chocolate entremet

berry marmalade

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 bavaois

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





Farmers Market

Add Food Station(s)

Soup Station 4.5

Lunch only – Choose 1

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 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

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

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)

Selection of homemade gelatos & sorbets – max 2 flavours

1 staff member to serve

custom flavours available on request

additional gelato or sorbet 5ltr 220

45 serves

additional staff member to serve 50

price per hour – minimum 3.5 hours