

Hapa

Dinner

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

Plated Dinner

(minimum 3 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 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](#)

Paepae Mahora “Sharing”

Food served on a Lazy Susan family-style service

Dinner, 89

(all food served at the same time)

Bread Preset:

Loaded seasonal flat bread

seasonal hummus, pickled vegetables and flavoured labneh
2 per table of 10

Plus Choose:

1 Vegetarian Salad, 1 Platter, 2 Hot Protein, 1 Hot Plant-based dish, 1 Side Dish,
Pastry Chefs mini desserts – served after mains



Vegetarian Salad (Choose 1)

Curried cauliflower

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

Roasted root vegetables

vegan mustard mayonnaise
Contains Soy

Roasted potato salad

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

Mixed greens

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

Seasonal garden salad

herb vinegarette

Milmore Downs pearl cous cous

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

Platter (Choose 1)

Curiosity Gin cured Akaroa salmon

crispy capers, pickled red onion
Contains Fish

Hot smoked Akaroa salmon

citrus cream cheese, fresh lemon
Contains Fish, Milk

Marinated green lip mussels

herb vinaigrette
Contains Mollusc

Smoked chicken

cranberry compote, fennel salad

Canterbury cured meats

piccalilli and ploughman's relish

Classic prawn cocktail

Contains Crustacean, Egg

Paepae Mahora "Sharing"

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



Hot Protein (Choose 2)

BBQ Canterbury beef brisket

fried potato, charred capsicum, chimichurri

Braised Canterbury beef

stroganoff, Canterbury mushrooms, gnocchi

Contains, Milk, Gluten, Wheat

Lumina Lamb leg Canterbury raised

grilled courgette, sundried tomato sunflower seed salsa, jus

Free range jerk chicken

roasted kumara, pineapple salsa

Miso chilli caramel glazed Harmony pork belly bites

sweet and sour cabbage

Contains Soy

Mediterranean style fish

pesto, olives, sundried tomato, grilled lemon and sauteed potato

Contains Fish



Vegetarian Main (Choose 1)

Cauliflower steak

ginger turmeric sauce, curry leaf labneh, miso carrot puree

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 puree, cabbage crisp, homemade cabbage kimchi

Contains Soy, Sesame, Milk



Side Dishes (Choose 1)

Cumin roasted root vegetables gremolata

Maple roasted carrots herbed labneh

toasted sunflower seeds

Korean-style cauliflower

creamy ginger-sesame dip

Contains Soy, Sesame, Wheat, Gluten

Warm crispy miso roasted potato salad

Contains Soy

Pan fried gnocchi

wild herb pesto, parmesan cheese

Contains Gluten, Wheat, Egg, Milk

Quinoa tabouleh with Mediterranean roast vegetables

Dessert

Pastry chef's selection of mini desserts

Farmer's Market

Standing (minimum 100 guests)

82.5



Enjoy an informal farm to plate experience with 2hrs of interactive food service

Networking style event where you begin your event with a selection of roving canapés (30 minutes) before enjoying our interactive food stations (2 hours) showcasing our kitchen team's creativity.

Menu designed for your event includes:

Canapés (Chefs Selection)

Interactive Food Stations (Choose 2)

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, Wheat, Gluten, Sesame, Soy

Dessert

Selection of mini desserts created by our talented pastry chefs

(available for day-time service on request)

Quesadilla Station

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

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 Wheat, Gluten

Asian Station

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 Sesame, Soy

Enhance your menu with these additions:

Food Stations 10

Additional price is per person

Cold or Hot Canapé 5

Cold or Hot Bowl 8.75



Dumpling Station

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

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

Build your own soft-shell tacos

Blackened chilli rubbed pork and chicken carnitas

Braised Canterbury oyster mushrooms

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

Contains Milk, Gluten, Wheat

Low and Slow

Build your own filled roll or tortilla – Choose 1

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 Wheat, Gluten, Fish



Taste of Akaroa

Sliced by a chef

Sides of cured Curiosity Gin salmon

Contains Fish

Korean spiced salmon tartare

Contains Fish, Gluten, Wheat, Soy, Sesame

All served with lemon wedges, soy sauce cream
cheese wasabi

Contains Soy, Milk