


Hapa

Dinner

July 2024-June 2025





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 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.

Plated Entrée

(select one)



Kai Whenua (food from the land) – cold 22.5

Caramelised cauliflower panna cotta

pickled shiitake mushrooms, charred fennel, fig-ginger syrup

Tomato, Wairiri bocconcini

olive soil, gazpacho gel, herb oil, red onion crisps

Contains Milk

Smoked chicken breast

cauliflower textures (mousse, charred and rice)

Beef carpaccio

truffle oil, sunflower seeds, shaved parmesan, Caesar emulsion, crispy capers

Contains Milk, Soy

Lumina lamb knuckle tataki

red onion, fermented garlic labneh, shaved fennel

Kai Whenua (food from the land) – hot 24

Falafel 24

spinach hummus, roasted chickpeas, herb oil, cumin coconut yoghurt

Contains Sesame

Herbed lentil & buckwheat eggplant cannelloni 24 roasted

tomato sauce

Prima coffee rubbed venison loin 24

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

Burrata ravioli 24

cumin spiced pumpkin purée, pickled pumpkin, herb oil, fried curry leaves

Contains Gluten, Wheat, Milk, Egg

Caramelised onion & fennel tart 24

whipped feta, herb salad

Contains Gluten, Wheat, Milk, Egg

Kai Moana (food from the sea) – cold 23

Local market fish crudo

watercress, chilli-jam, coconut ginger sauce

Contains Fish, Soy, Sesame

Akaroa salmon soy tataki

pickled mushroom, shaved daikon, green onion, tamarind – chilli dressing

Contains Soy, Sesame, Fish

Steamed prawn and cured Akaroa salmon

vegetable noodle salad, kimchi mayo

Contains Fish, Crustacean, Soy

Kai Moana (food from the sea) – hot 24.5

Seared game fish steak

prawn croquette, tomato coconut cream, pickled red radish, lemon-mandarin oil

Contains Fish, Crustacean

White market fish

creamed leek, fried leek, salmoriglio sauce

Contains Fish, Milk

Enhance your menu with these additions

Breads for the table 2

Artisan Bread board whipped butter and Robinsons Bay olive oil – 1 per table

Contains Gluten, Wheat

Artisan dinner rolls 2.5

flavoured butter – 1 per person individually plated

Contains Gluten, Wheat

Loaded seasonal flat bread 3

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

Contains Gluten, Wheat, Sesame

Alternate Drop 4

Plated Main Course

(select one)

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

Kai Whenua (food from the land) 43

Spanish spiced chicken breast

vegetable purée, sautéed chorizo kale oyster mushroom, potato roulade, parsley mint sauce

Contains Milk

Beef cheek

onion purée, horseradish root vegetable, crispy kale, jus

55-day aged sirloin steak

confit potato, creamed spinach, black pepper jus

Contains Milk

Crispy pork belly

cream corn, charred corn and apple salsa, natural jus

Contains Milk

Lumina lamb rump

apricot & date buckwheat tagine, harissa gel, mint and yoghurt split, sunflower seed

Contains milk

Herb crusted pressed Lumina lamb shoulder

seasonal vegetable terrine, potato purée, charred baby onions, garlic Spout milk sauce

Contains Milk

Canter valley duck breast

pear purée, confit carrot, cherry Jus, cherry wafer

Contains Soy

Venison loin

charred pumpkin, wild mushroom ragu, radish, red wine jus

Contains Milk

Plant-Based 40

Chargrilled eggplant

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

Carrot textures

carrot wafer, carrot purée, confit carrot, Za'atar spice, pickled carrots

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

Kai Moana (food from the sea) 45

Grilled market fish

smoked beetroot, pea purée, lemon coconut sauce, herb oil

Contains Fish

Seared Akaroa salmon

spinach, celeriac mousse, potato hash, salsa Verde, seaweed

Contains Fish

Poached Akaroa salmon

lentil, bok choy, cauliflower rice, fried shallot, toasted coconut, curry leaves, turmeric ginger sauce

Contains Fish, Soy

Grilled white fish

kelp crust, black sesame rice, soy-glazed vegetables, pickled ginger, chilli-soy reduction

Contains Fish, Soy, Sesame

Side Dishes (Choose one)

Roasted gourmet potatoes

fresh thyme and sea salt, herbed aioli

Contains Soy

Maple roasted carrots

herbed labneh, toasted sunflower seeds

Slow roasted whole cauliflower

ginger turmeric sauce, curry leaf labneh

Cumin roasted root vegetables

gremolata

Asian spiced wok tossed broccoli

sesame seeds, crispy shallots

Contains Sesame, Soy

Seasonal green salad with Te Pae dressing

Broccoli, buckwheat tabbouleh and romesco sauce

Enhance your menu with these additions

Alternate Drop 6.5

Additional Side Dish 3

Plated Dessert 22.5

(select one)

The Harvest Pot

Taste and textures of the season
Contains Milk, Egg, Gluten, Wheat

Green

White chocolate cremeaux, kalamansi, cucumber,
Robinsons Bay olive oil ice cream
Contains Milk, Egg

Red

Hay smoked strawberry parfait, berry glass, crumb,
pink peppercorn balsamic meringue
Contains Milk, Egg

White

honey yoghurt mousse, yoghurt micro sponge, lychee
gel, coconut caviar, coconut snow, honey meringue
Contains Milk, Egg, Soy

Buttermilk pannacotta

poppyseed tuille, lemon curd, beurre noisette
honey crumb
Contains Milk, Egg, Soy

Rum, salted caramel cream patisserie

popcorn infused cremaux, apple, lime
Contains Milk, Egg, Soy

Vegan Cashew cheesecake

passionfruit gel, pineapple, coconut crumb
Contains Soy, Cashew

Enhance your menu with this addition

[Alternate Drop](#) 4

Paepae Mahora “Sharing”

Food served at table on a Lazy Susan
(turntable)

87.5

Choose:

1 Bread, 1 Plant-based Salad, 1 Platter, 2 Hot Protein, 1 Hot Plant-based Main

Breads (Choose 1)**Artisan Bread board**

whipped butter and Robinsons Bay olive oil – 1 per table

Contains Gluten, Wheat

Artisan dinner rolls

flavoured butter – 1 per person individually plated

Contains Gluten, Wheat

Loaded seasonal flat bread

seasonal hummus, pickled vegetables and flavoured labneh) – 2 per table of 10 *Contains Gluten, Wheat, Sesame*

Plant-based Salad (Choose 1)**Traditional potato salad****Fermented barley**

cumin roasted pumpkin, toasted & pickled seeds

Contains Gluten, Wheat, Soy

Rye grains

roasted beetroot and herbs with garlic & coconut

yoghurt dressing

Contains Gluten, Wheat

Cauliflower rice

charred florets, cranberries, grapes and toasted sunflower seeds

Mexican bean

charred corn, tomato and fresh herbs with avocado cream dressing

Curried chickpea salad with pumpkin

roasted capsicum & wild rocket

Rice noodle salad

cucumber, radish, carrot, coriander, mint, tamarind dressing

Contains Soy, Sesame

Roasted root vegetables

balsamic dressing

Contains Soy

Chilled pasta salad

orzo, broccoli, semi-dried tomato, olives, lemon-basil dressing

Contains Gluten, Wheat

Roasted and shaved fennel

apple, rocket and candied seeds with orange vinaigrette

Kale

spinach, shaved broccoli, toasted coconut shavings, turmeric dressing

Seasonal garden salad

Te Pae dressing

Enhance your menu with this addition

Adding one Plated Entrée from Plated Dinner

Paepae Mahora “Sharing”

Food Served at table on a Lazy Susan (turntable)



Platter (Choose 1)

Garlic and thyme grilled chicken

green apple, lemon & dill mayo
Contains Soy

Tuna & lentil salad with capsicum

celery, spring onion, lemon & herb vinaigrette
Contains Fish

Poached chicken

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

BBQ Asian beef with shredded vegetables

pickled radish with a soy lime vinaigrette
Contains Soy, Sesame

Barry's Bay blue cheese

crisp pear, celery and mixed leaves with balsamic dressing
Contains Milk

Smoked Akaroa salmon

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

Caesar salad

romaine lettuce, egg, parmesan cheese, bacon
Contains Egg, Milk, Soy

Korean marinated tofu with miso slaw and sweet & sour vegetables

Contains Soy, Wheat, Gluten, Lupin, Sesame



Hot Protein (Choose 2)

Garlic & herb roasted chicken thigh

grilled vegetable & quinoa tabbouleh

BBQ beef brisket with whipped polenta

charred corn and chimichurri
Contains Soy

Pressed pork shoulder with fennel & apple

braised cabbage, Pak choy

Sri Lankan Beef curry

basmati rice, peas and lentils, chutney, roti
Contains Wheat, Gluten

Jerk Chicken

roasted kumara, pickled vegetables, red pepper &
tomato salsa
Contains Soy

Harakeke seeded crusted Lumina leg

peas, sea salt roasted baby potatoes, mint and Kawakawa jelly

Miso glazed pork belly

rice noodles & crunchy vegetables
Contains Soy, Sesame

Oven roasted market fish

creamy coconut ginger dressing, fried seasonal greens
and crispy noodles
Contains Fish, Egg, Wheat, Gluten, Soy

Slow-cooked lamb shoulder ragu

rich tomato sauce, pasta, fresh herbs, wild green pesto,
toasted seeds
Contains Gluten, Wheat



Hot Plant Based Main (Choose 1)

Chickpea and dal (brown lentil) curry

fried basmati rice, cucumber & coconut raita

Moussaka

Vegetable Thai green curry & rice

Indo Tempeh and vegetable fried rice
Contains Soy, Sesame

Grilled Seasonal vegetable pasta

smoked tomato sauce, olives, basil pesto
Contains Gluten, Wheat

Cumin and turmeric dry fry potato

fried curry leaf and coriander

Roasted pumpkin

smoked labneh, wild rocket pesto, toasted
seeds

Vegetable Biryani

poppadum, cucumber & coconut raita

Dessert

Pastry chef's selection of mini desserts

Farmers Market

Food Stations (standing, minimum 100 guests)

84.5

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

Begin your event with a selection of roving canapés before enjoying our food stations showcasing our kitchen teams creativity

Includes:

Taste of Canterbury Grazing Station

Best of Canterbury cheese, Poaka cured meats, preserves and pickles, artisan breads and crackers
Selection of roasted and marinated vegetables, hummus and dips
Contains Milk, Wheat, Gluten, Sesame, Soy

Canapés (Choose 2)

Food Stations

Dessert

Selection of mini desserts created by our talented pastry chefs

Canapés

Cold

Cheese & herb biscuit with caramelised onion and ricotta

Contains Gluten, Wheat, Milk

Tomato, Wairiri Mozzarella, olive soil, avocado purée

Contains Gluten, Wheat, Milk

Lumina Lamb tartare

pickled seeds, pumpernickel crisp

Contains Gluten, Wheat, Soy

Herbed Quinoa cake

beetroot hummus, micro greens

Contains Sesame, Milk, Egg

Selection of fresh spring rolls

(duck, tofu, prawn)

Contains Soy, Crustacean, Lupin, Sesame

Akaroa Salmon tataki

pickled radish, ponzu gel

Contains Soy, Sesame, Fish

Selection of sushi

Hot

Lamb kofta

cucumber riatá

Caramelised onion and cauliflower bites

Contains Milk, Sulphites

Beetroot and plum balls

Contains Wheat, Gluten

Spiced carrot and pumpkin bites

Smoked pumpkin arancini

Whipped herb sour cream

Contains Milk, Soy

Cheese, cumin & coriander pap (Maize Meal) balls

Contains Milk

Grilled Cajun rubbed chicken skewers

Contains Molluscs, Gluten, Wheat, Soy

Hoki fish bites

seaweed mayonnaise

Contains Fish, Wheat, Gluten, Milk, Soy

Grilled eggplant and haloumi skewer

romesco sauce

Contains Milk

Farmers Market: Food Stations

Choose:

100-250 guests: 2 Stations 250+
guests: 3 Stations



The Classic Kiwi Sausage Sizzle

Selection of award-winning sausages from local Poaka

Served with caramelised onion, relishes, mustards, bread rolls
Contains *Gluten, Wheat*



Plant Based Asian Station

Indo tempeh and vegetable fried rice

Contains *Soy, Sesame*

Wok fried rice noodles with vegetables

Contains *Soy, Sesame*

Fresh spring roll, soy & ginger dipping sauce

Contains *Soy, Sesame*

Condiments

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

Oyster bar

Freshly shucked oysters

tabasco, lemon, red wine shallot vinegar

*extra cost applicable



Pierogi House

Filled Dmplings

Mushroom and sauerkraut

Contains *Gluten, Wheat, Milk*

Babushka Bacon

bacon, cheese, onion, potato
Contains *Gluten, Wheat, Milk*

Potato and cheese

Contains *Gluten, Wheat, Milk*

Served with sour cream, sautéed onions, chives

Sushi station

Teriyaki chicken

Karaage crispy chicken

Teriyaki chicken avocado

Salmon

Tonkatsu pork

Tuna mayo

Crispy prawn

Crispy squid

Teriyaki salmon

Fresh vegetable

Contains *Gluten, Wheat, Soy, Fish, Crustacean*

Served with soy sauce, wasabi & ginger

Mexican Cantina

Blackened chilli rubbed pork and chicken Carnitas

Braised Canterbury oyster mushrooms

Corn tortillas

Guacamole, fresh salsa, sour cream

Contains *Milk*

Low and Slow

Choice of pulled BBQ beef brisket or Lumina lamb shoulder or pork shoulder

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

Contains *Gluten, Wheat*

Taste of Akaroa

Sides of cured Curiosity Gin Salmon sliced by a Chef

Korean spiced salmon tartare

Contains *Fish, Wheat, Gluten, Soy*

Served with lemon wedges, soy sauce, cream cheese, wasabi, artisan bread

Fire and Flavour – Hibachi Grill

Meats cooked live over charcoal Hibachi grill BBQ.

BBQ Chicken

Texas rubbed beef

Vegetables

Served with Te Pae BBQ sauce, sweet and sour sauce, black garlic aioli

*Fire Isolation required (extra cost applicable)