


# Kai Timotimo

Canapés

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.

## Post Conference Happy Hour

The perfect way to end a day of learning and connecting

### Included

**45 minutes Bar Service 30**

serving a selection of local Wines & Beers plus non-alcoholic beverages

### Taste of Canterbury Grazing Station

Best of Canterbury cheese, Poaka cured meats, preserves and pickles, artisan breads and crackers

Contains Milk, Wheat, Gluten, Sesame

### Selection of roasted and marinated vegetables, hummus and dips

**Minimum 50 guests**

## Canapé and Cocktail Event (Served 4pm - 7pm)

### 1 hour service 16.5

Select 3 cold or hot canapés

*(Alcohol may only be served up to 2 hours)*

### 1.5 hour service 28

Select 3 cold or hot canapés

1 cold or hot bowl

*(Alcohol may only be served up to 2.5 hour)*

### 2 hour service 47.5

select 4 cold or hot canapés

2 cold or hot bowls

Taste of Canterbury Grazing Station

Contains Milk, Wheat, Gluten, Sesame

*(Alcohol may only be served up to 3 hour)*

### Taste of Canterbury Grazing Stations 12.5

Best of Canterbury cheese, Poaka cured meats, preserves and pickles, artisan breads and crackers with a selection of roasted and marinated vegetables, hummus and dips.

Contains Milk, Wheat, Gluten, Sesame

Enhance your menu with these additions

**Cold or Hot Canapé 5**

**Cold or Hot Bowl 8.5**

**Room for Dessert 10**

*(Minimum 50 guests)*



## Cold Canapés

**Cheese & herb biscuit with caramelised onion and ricotta***Contains Gluten, Wheat, Milk***Tomato and Wairiri mozzarella**

olive soil, avocado purée

*Contains Gluten, Wheat, Milk***Lumina Lamb tartare**

pickled seeds, pumpernickel crisp

*Contains Gluten, Wheat***Herbed quinoa cake**

beetroot hummus, micro greens

*Contains Sesame, Milk, Eggs***Selection of fresh spring rolls**

(duck, tofu, prawn)

*Contains Soy, Crustacean, Lupin, Sesame***Akaroa salmon tataki**

pickled radish, ponzu gel

*Contains Soy, Sesame, Fish*

## Hot Canapés

**Mini smash beef burger**

cheddar cheese, pickle, Te Pae BBQ sauce

*Contains Gluten, Wheat, Milk***Lamb kofta**

cucumber raita

**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***Filled bao bun**

pulled pork, hoisin sauce spring onions

*Contains Gluten, Wheat, Soy, Sesame, Milk***Grilled Cajun rubbed chicken skewers****Steve's Cumberland sausage roll**

cranberry relish

*Contains Gluten, Wheat, Egg, Milk***Salt and Pepper squid**

aioli

*Contains Molluscs, Soy, Gluten, Wheat***Hoki fish bites**

seaweed mayonnaise

*Contains Fish, Wheat, Gluten, Milk, Soy***Grilled eggplant and haloumi skewer**

romesco sauce

*Contains Milk*



### Cold Bowls

#### Tempeh

braised shiitake, avocado, rice, greens, Harakeke (flax) seeds, turmeric dressing

Contains Soy, Sesame

#### Cured Akaroa salmon

brown rice, edamame bean, pickled vegetables, turmeric dressing

Contains Fish, Soy

#### Chicken

tomato, cucumber, quinoa, avocado, fresh lime dressing

#### Tomato and Wairiri bocconcini

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

Contains Milk

#### Lumina lamb tataki

red onion, fermented garlic labneh, shaved fennel

#### Smoked chicken breast

cauliflower textures

#### Cured Akaroa salmon

beetroot relish, compressed apple, micro salad

Contains Fish

### Hot Bowls

#### Bunny Chows

Mini loaves filled with lamb curry, chickpea potato curry, mango chutney, coconut yoghurt

Contains Gluten, Wheat

#### Fried rice

spiced fried chicken, kimchi aioli

Contains Soy, Sesame

#### Dirty rice

BBQ pork burnt ends, pickled daikon

#### Braised beef cheek

caramelised onion jam, roasted kumara, chimichurri

#### Pork Belly

pear purée, charred fennel, red curry sauce

#### Pressed Lumina lamb shoulder

pea, mint kumara, mash, herb & kawakawa jelly, jus

#### Roasted pumpkin

smoked labneh, wild rocket pesto, toasted seeds

#### Paneer Chutney

eggplant and cauliflower, basmati rice

Contains Milk

#### Spinach hummus

falafel, roasted chickpeas, herb oil, cumin coconut yoghurt

Contains Sesame