


Rā

Day
Conference

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.

Day Conference Menu

Chef's Choice Full Day Menu 63.5

Let our Chef choose for you

Includes

Morning Tea

Lunch

Afternoon Tea

Morning Tea 12.75

Choose one savoury and one sweet item

Includes

Fresh whole seasonal fruit

Tea and Freshly Brewed Coffee

Lunch 42.5

Choose two plant-based salad, one deli option, one protein main, one plant-based main, one dessert

Includes

Artisan bread and butter

Robinsons Bay flavoured oils, aged vinegar*

Fresh whole fruit basket

Tea and Freshly Brewed Coffee

Afternoon Tea 12.75

Choose one savoury and one sweet item

Includes

Fresh whole seasonal fruit

Tea and Freshly Brewed Coffee

Enhance your menu with these additions

Arrival tea and freshly brewed coffee 4.75

Served for 45 minutes prior to the first session

Full-day continual tea and coffee 3.25

Continuous service for up to 7 hours from start of first session. Only in conjunction with Half Day or Full Day Delegate.

Sweet or savory item 5.25

Protein salad or sandwich or wrap 6.8

Plant Based Salad 6.8

Protein main 12

Plant based main 10

Dessert 7.25

Morning and Afternoon Tea

Sweet

Blondie

white chocolate, orange
Contains Gluten, Wheat, Egg, Milk

Blueberry, burnt butter friand

Contains Soy, Milk, Almond, Egg

Rhubarb and coconut crumble muffin

Contains Wheat, Gluten, Egg, Soy

Triple chocolate crumble muffin

Contains Wheat, Gluten, Milk, Egg

Honey, Harney and Sons tea loaf with caramelised pear

Contains Wheat, Gluten, Milk, Egg

Vanilla scone, peach and apple conserve

Contains Wheat, Gluten, Milk

Walnut, Prima coffee mousse gateaux

Contains Walnut, Milk, Egg, Soy, Hazelnut

Lemon and poppyseed morning bun

Contains Wheat, Gluten, Milk, Egg

Biscoff croissant roll

Contains Soy, Wheat, Gluten, Milk, Egg

Mango, caramelised pineapple coconut entremet

Contains Soy, Milk, Egg

Savoury

Go Nutz

selection of nuts (Grab n Go)
Contains Cashew

Heartland Crisps (Grab n Go)

Beef cheek & mustard pie with tomato chutney
Contains Wheat, Gluten, Milk, Egg

Lumina Lamb mint and pea, kumara top pie

mint & Kawakawa relish
Contains Wheat, Gluten, Milk, Egg

Apple & sage pork sausage roll

Barkers mustard relish
Contains Wheat, Gluten, Milk, Egg

Ham, gruyere and seeded mustard pinwheel

Contains Wheat, Gluten, Milk, Egg

Bacon & egg pie

Contains Milk, Egg, Gluten, Wheat

Vegetarian quiche

Contains Milk, Egg, Gluten, Wheat

Poaka chorizo and cream cheese filled croissant

Contains Egg, Milk, Wheat, Gluten

Shaved Cajun chicken Deli Roll

butter milk slaw, pickled radish, spiced mayo
Contains Wheat, Gluten, Milk, Soy

Tomato Deli Roll

Wairiri Mozzarella, basil, sweet & sour onions
Contains Wheat, Gluten, Milk, Soy

Farmers market crudités

fresh vegetables, coconut tzatziki, flavoured hummus,
bread, bark
Contains Wheat, Gluten, Sesame, Soy

Cauliflower pakoras with date dipping sauce

Spinach & onion Bhaji with tamarind sauce

Vegetable samosa

Contains Wheat, Gluten

Lunch



Plant-Based Salad (Choose 2)

Cauliflower rice

charred florets, cranberries, grapes, toasted sunflower seeds

Mexican bean

charred corn, tomato, fresh herbs, avocado cream dressing

Curried chickpea salad

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

Traditional potato salad

Contains Soy

Roasted and shaved fennel

apple, rocket and candied seeds, orange vinaigrette

Kale

spinach, shaved broccoli, toasted coconut shavings, turmeric dressing

Seasonal garden salad

Te Pae dressing

Fermented barley

cumin roasted pumpkin, toasted & pickled seeds

Contains Gluten, Wheat

Rye grains

roasted beetroot, herbs, garlic & coconut yoghurt dressing

Contains Gluten, Wheat

Chilled pasta salad

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

Contains Gluten, Wheat



Deli (Choose 1)

Sandwiches and Wraps

All Contain Wheat, Gluten & Soy

Soy braised Canterbury oyster mushrooms

wasabi cream cheese, smoked daikon, fresh herbs, wrap

Contains Sesame

Sumac roasted pumpkin

quinoa, hummus, beetroot relish, spinach wrap

Contains Sesame

Tomato and Wairiri mozzarella

basil, sweet & sour onions, focaccia bread

Contains Milk

Porridge sourdough

avocado, roasted carrot hummus, caramelised onion chutney,

micro salad

Contains Sesame

Shaved smoked chicken

cranberry relish, citrus aioli, fennel rocket salad, ciabatta

Spiced tuna

capers, red onion, Caesar mayo, baby lettuce leaves,

Sydenham sourdough

Contains Milk, Fish

House made pastrami

kimchi slaw, micro greens, radish, rye bread

Shaved Cajun chicken

butter milk slaw, pickled radish, spiced mayo, ciabatta roll

Contains Milk

Champagne ham

cheddar, spinach, mustard relish, gherkins, multigrain roll

Contains Milk



Protein Salad

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, soy lime vinaigrette

Contains Soy, Sesame

Barry's Bay blue cheese

crisp pear, celery, mixed leaves, balsamic dressing

Contains Milk

Smoked Akaroa salmon

gem lettuce, edamame, broad beans, pickled carrots,

Asian dressing

Contains Fish, Soy, Sesame

Korean marinated tofu

miso slaw, sweet & sour vegetables

Contains Sesame, Wheat, Gluten, Soy

Lunch

Protein Main *(Choose 1)*

Garlic & herb roasted chicken thigh
grilled vegetables, quinoa tabbouleh

BBQ beef brisket
whipped polenta, charred corn and chimichurri
Contains Soy

Pressed pork shoulder
fennel & apple, braised cabbage, Pak choy

Sri Lankan beef curry
sautéed peas, basmati rice, mango chutney, pappadums

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

Lumina supreme lamb shoulder peas, sea salt roasted baby potatoes, mint and Kawakawa jelly

Miso glazed pork belly
rice noodles and crunchy vegetables
Contains Soy, Sesame

Oven roasted market fish
creamy coconut and ginger sauce, fried seasonal greens, crispy rice noodles
Contains Fish, Soy

Slow-cooked lamb shoulder ragu rich tomato sauce, pasta, fresh herbs, wild green pesto, toasted seeds *Contains Gluten, Wheat*

Plant Based Main *(Choose 1)*

Chickpea and dal curry
fried peas, basmati rice

Traditional vegetarian Moussaka
Contains Soy

Vegetable Thai green curry & rice
steamed basmati rice
Contains Soy

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 coconut yogurt, rocket pesto, toasted seeds

Vegetable Biryani
poppadum, cucumber & coconut raita

Dessert *(Choose 1)*

Vegan chocolate orange tart
Contains Almonds

Mandarin cardamom cremeaux
vanilla, pistachio matcha sponge
Contains Pistachio, Almonds, Soy, Egg, Milk

Salted caramelised walnuts, 33% chocolate petit gateaux
Contains Walnuts, Gluten, Wheat, Egg, Milk

Tarata (lemonwood) cheesecake
candied peel, sable
Contains Wheat, Gluten, Egg, Milk

Flourless chocolate entremet
berry marmalade, chocolate sponge
Contains Soy, Milk, Egg

Yoghurt mousse
strawberry rhubarb gel, pink peppercorn sable
Contains Milk, Egg, Gluten, Wheat

Passionfruit, coconut, lime opera
Contains Soy, Milk, Egg

Brown butter sponge
banana cream, citrus gel
Contains Soy, Milk, Egg

Pistachio citrus frangipane tart
Contains Almonds, Pistachio, Gluten, Wheat, Milk, Egg

Kiwi and apple choux
Contains Wheat, Gluten, Egg, Milk

Enhance your delegate experience

Coffee

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

Our skilled baristas can produce approximately 80 coffees per hour.

Self Service Bean to Cup Coffee Machines

2 Breaks 315

Morning tea & lunch or lunch & afternoon tea

3 Breaks 450

Morning tea, lunch & afternoon tea

Full Day 600

7 hours continual service

Includes

Serving unlimited locally-roasted and freshly-ground coffee

Hot Chocolate

Full fat milk

Alternative Milks are served on the side

Barista Cart

2 Breaks 750

Morning tea & lunch or lunch & afternoon tea

3 Breaks 975

Morning tea, lunch & afternoon tea

Full Day 1300

7 hours of continual service

Includes

Serving unlimited locally-roasted and freshly-ground coffee

Hot Chocolate

Choice of full fat milk, trim milk, soy milk, almond milk and oat milk

Cold Drinks

Juice Carafes 12.6

Juice Fountains 63

Cold Drinks 4.75

Premium Sodas 8

Enhance your day delegate lunch experience

Farmers Market Food Stations



The Classic Kiwi Sausage Sizzle 10

Selection of award-winning sausages from local butcher Peter Timbs Meats

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



Plant Based Asian Station 10

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 POA

Freshly shucked oysters

tabasco, lemon, red wine shallot vinegar

***extra cost applicable**



Pierogi House 12

Filled Dumplings

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 14

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 14

Blackened chilli rubbed pork and chicken Carnitas

Braised Canterbury oyster mushrooms

Corn tortillas

Guacamole, fresh salsa, sour cream

Contains Milk

Low and Slow 14

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 14

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 13

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)**