

Kai huatipu

PLANT BASED



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, 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 for the 2023 calendar year, are in New Zealand dollars (NZD) and exclusive of GST. Any other additional special meal requests will incur a \$10 surcharge per person.



Breakfast selection



Kai hei tū noa “Stand Up”

Express

select one juice and one continental item

12.⁵

or

Classic

select one juice or smoothie,
one continental item and one savoury bite
includes green grocer's fruit bowl

22.⁵

or

Executive

select one juice or smoothie,
two continental items and two savoury bites
includes green grocer's fruit bowl

32.⁵

All breakfasts include:

Locally-roasted, freshly-ground coffee

Harney & Sons tea station

Filtered water stations

Kai hei noho “Seated”

Continental

select one juice or smoothie
and three continental items
includes green grocer's fruit bowl,
artisanal toasted bread, butter and jams

29

or

Plated

select one juice and one smoothie,
three continental and one plated item
includes green grocer's fruit bowl

36

Kai tohatoha “Sharing”

Served on platters to the table

select one juice or smoothie,
two continental and one plated item
includes toasted rewena paraoa (potato bread),
green grocer's fruit bowl

38.⁵

Additional Choices

Please discuss with your
Event Coordinator

Juice

Orange juice
Apple juice
Cranberry juice

Smoothie

Seasonal fruit
Triple berry DF
Kale, spinach and cucumber DF
Mango, passionfruit and coconut DF

Continental

Breakfast super bowl
seasonal fruit, coconut yoghurt,
chia seeds, cranberry almond granola
VG | GF | N
Bircher muesli pots
dried fruit, toasted nuts VG | N
Quinoa porridge
peach slices, almond butter

Savoury Bites

Carrot and quinoa fritters VG | GF
Smashed avocado
toasted breads, hummus, dukkah VG
Beetroot and potato hash bites

Plated

Tofu
kale, baby spinach
Sautéed potatoes
field mushrooms, tomatoes,
harakeke (flax seeds) VG | GF
Tofu scramble
mushrooms, wholegrain toast
Spiced beans
avocado, tortilla



V Vegetarian
VG Vegan
DF Dairy free
GF Gluten free
N Contains nut
GFA Gluten free available
VA Vegetarian available

Day Conference



Paramanawa ata “Morning Tea”

select one item from the
sweet, savoury or deli list

11.5

includes

Cookie Time cookies (plant-based)
fresh whole fruit basket

page 6

Kai o te rānui “Lunch”

select two salads,
two mains and one dessert

39

buffet self-serve includes

artisan bread and butter
seasonal garden salad with dressing
Robinsons Bay flavoured oils
fresh whole fruit basket

page 7

Paramanwa ahiahi “Afternoon Tea”

select two items from the
sweet, savoury or deli list

11.5

includes

fresh whole fruit basket

page 6

Enhance your menu with these additions – items listed on pages 6 & 7

Arrival tea and coffee	Continual tea and coffee	Sweet or savoury item	Deli items	Salad	Main	Dessert
4.5	3	4.75	6	6	9	6

Please select from the following
morning and afternoon tea options

Savoury

Mushroom Wellington VG

Vegetable pakoras VG | GF

Mac and cheese bites VG

Corn arancini VG

Pea and mint vegetable bites

Potato samosa
tamarind dip

Potato dumplings
coriander coconut yoghurt

Falafel
white bean hummus

Vegetarian sushi
wasabi, pickled ginger, soy sauce

Sweet

Selection of bliss balls VG | GF

Pecan tart VG | GF

Baklava VG

Chocolate brownie VG | GF

Vegan scone VG

Berry loaf VG | GF

Deli – Sandwich GFA

Falafel
butternut tabbouleh, mint dressing VG
Smashed chickpea
rocket, cucumber

Deli – Wrap GFA

Roasted peppers
lettuce, pickled red onion VG

Grilled pumpkin
spinach, tomato, cream cheese,
beetroot relish VG

Thyme-roasted mushrooms
cheese, rocket VG

Deli – Poke Bowls

Tempeh
braised shiitake, avocado, rice, greens,
harakeke (flax) seeds, turmeric dressing VG | GF

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Please select from the following lunch options

Plant-Based Salads

Wild and brown rice

dried cranberry, parsley,
orange vinaigrette VG | GF

Rice noodle

cucumber, radish, carrot, cherry
tomato, coriander, mint,
tamarind dressing VG | GF

Quinoa

semi-dried tomato, roasted pumpkin,
edamame beans,
toasted sunflower seeds,
herb dressing VG | GF

Indian-spiced cauliflower and broccoli

VG | GF

Vegan soba noodle

crunchy vegetables, ginger dressing VG

Roasted butternut

cabbage, kale, carrot ribbons, chickpeas,
sweet-and-spicy vinaigrette VG | GF

Roasted beetroot

shaved fennel, walnut crumb,
citrus vinaigrette VG | GF N

Tabbouleh

cannellini bean, pumpkin seeds,
tomato, roasted leek VG | GF

Roasted root vegetables

balsamic dressing VG | GF

Lentil, chickpea and potato

tomato, cucumber, red onion,
apple cider dressing VG | GF

Roasted beetroot

quinoa, kale, sundried cranberries,
toasted pumpkin seeds, sherry
vinaigrette VG | GF

Green leaf

apple, rocket, spinach, pickled red onion,
parsley, pumpkin seeds, lemon-mint
dressing VG | GF

Beetroot and freekeh

baby spinach,
fresh kowhitwhiti (watercress), parsley,
caramelised onions VG | GF

Kale and pea

green beans, rocket, spinach,
toasted coconut shavings,
turmeric dressing VG | GF

Plant-Based Main

Chargrilled sumac-spiced pumpkin

roasted carrot, preserved lemon VG | GF

Roasted Moroccan cauliflower

lentils, toasted pumpkin seeds, golden raisins,
tahini, coconut yoghurt VG | GF

Cumin-spiced chickpea stew

kūmara, tomatoes, tamarind, dates VG | GF

Vietnamese pea and makrut lime balls

marinated tofu, wok-fried Asian greens VG | GF

Tofu and vegetable fried rice

VG | GF

Vegetable tagine

lemon and olive salsa, turmeric buckwheat VG | GF

Asian noodles

wok-fried rice noodles, bok choy, crisp broccoli,
oyster mushrooms, green shallots VG | GF

Palak (spinach) and mushroom ball curry

steamed brown rice, mint coconut yogurt VG | GF

Cauliflower and eggplant curry

lentils, brown rice VG | GF

Dessert

Chia pudding

berry compote, vanilla, coconut yoghurt VG | GF

Brownie

blackberry, horopito ganache,
chocolate mousse VG | GF

Sticky toffee pudding

caramel sauce VG

Sous vide spiced pineapple

tarata (lemonwood) gel, date crumb VG | GF

Meringue

compressed apple, basil gel VG | GF

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Enhance Your Delegate Experience

Kawhe “Coffee”

Barista Cart price per cart

includes one skilled barista

up to three hours of unlimited locally-roasted and freshly-ground coffee
served in 8oz commercially compostable coffee cups

choice of soy milk, almond milk and oat milk plus a selection of flavoured syrups

600

add 120
per additional hour

add 50
additional Barista per hour

Self Service Bean to Cup price per cart

Includes up to three hours of unlimited locally-roasted and freshly-ground coffee
served in 8oz commercially compostable coffee cups with full fat milk

350

add 90 per additional hour

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

Our skilled baristas can produce approx. 50 coffees per hour.

Two baristas on the cart can produce 80 coffees per hour.

**Please note our barista require breaks as per the Employment Relations Act 2000
and breaks shall be taken outside your standard break times**

Cold drinks

Juice Carafes Serves 7

1ltr of fruit juice – orange, apple or cranberry
(glasses included)

12

Juice Fountains Serves 50

7.5ltrs of fruit juice – orange, apple or cranberry
(glasses included)

60

Cold Drinks

includes 250ml cans of Coca-Cola,
Coca-Cola No Sugar, Sprite, orange juice

4.5

Premium Drinks

includes mineral water, Schweppes ginger beer,
selection of Karma juices

7.5

Kai timotimo “Canapés”



Classic Canapés

Served within a 30 minute window
select one cold and one hot canapé

10^{.5}

or

Served within a 1 hour window
select two cold and two hot canapés

20^{.5}

or

Served within a 1 hour 30 minute window
select three cold and two hot canapés
includes Chef's mini desserts

36^{.5}

Prices listed are per person and exclusive of GST

Cold

Tomato bruschetta
basil and white bean purée V

Spring roll
bean sprouts, carrot, tofu, dipping sauce V

Walnut polenta cake
whipped coconut labneh, fig jam V | GF

Mushroom pâté on sourdough
beetroot chutney V

Hay-smoked baby beetroot
roasted pumpkin, hazelnut, citrus, stone fruit vinaigrette N

Hot

Kumara and truffle croquette VG | GF

Mexican mushroom mince slider
corn, red pepper, chipotle mayo VG | DF

Cape Malay-spiced cauliflower bobotie cigars
mango chutney DF

Braised Asian mushroom bao
rainbow slaw

Cumin-spiced vegetable kofta

Pumpkin rendang croquette

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Hapa “Dinner”



Entrée select one

21

Main Course select one

39.5

Dessert select one

19

Prices listed are per person and exclusive of GST

Kai Whenua* (food from the land)

Karengo (seaweed) roasted beetroot

sweetened carrots, beetroot
carpaccio, pickled beetroot,
horseradish aioli
VG | DF | GF

Miso-cauliflower pannacotta

pickled shiitake mushrooms,
charred florets, edamame purée,
fig, ginger syrup VG | GF

Kombucha-glazed baby carrots

pickled carrots, parsley root purée,
almond dukkah, wild greens
DF | GF | N

Beetroot and carrot terrine

beetroot, karengo (seaweed) gel,
crispy carrot chips VG | GF

Mushroom and hemp wonton

wok-fried vegetable, wasabi
pancake, miso emulsion,
lotus root crisps, charred pak choi V

Beauregard kumara

kumara fondant, horopito crumb,
cauliflower bobotie cigar,
root vegetable purée,
smoked carrots, nasturtium gel V

Cape Malay vegetable curry

steamed basmati rice,
poppadum VG | GF

Mexican corn and red pepper tamales

red fried beans, guacamole,
tomato salsa VG

Chargrilled pumpkin

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

Herbed buckwheat eggplant cannelloni

roasted tomato hummus,
mushrooms, rice paper crisp VG

Dessert

Brownie

blackberry, horopito ganache, chocolate truffle
mousse, balsamic beetroot gel, sorbet VG | GF

Sous vide pineapple

sous vide pineapple, tarata (lemonwood) gel, date crumb,
pomegranate VG | GF

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*can be either entrée or main sized



The future is about a
plant-based diet.

JAMIE OLIVER

