

Kai Timotimo

CANAPÉS



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.



Canapé selection



Classic Canapés

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

11

or

Served within a 1 hour window**
select three cold or hot canapés,
one cold or hot bowl

26

or

Served within a 2 hour window****
select three cold or hot canapés,
three cold or hot bowls
includes Chef's mini desserts

44

Executive Canapés

Served within a 30 minute window**
select one cold and two hot canapés
includes tihi (cheese) platters

22

or

Served within a 1 hour window***
select three cold or hot canapés,
one cold or hot bowl
includes meat and tihi (cheese) grazing station

36

or

Served within a 2 hour window*****
select three cold or hot canapés,
three cold or hot bowls
includes meat and tihi (cheese) grazing station,
Chef's mini desserts

55

Taste of Canterbury Grazing Stations

Recommended 50 guests

Meat

locally-sourced cured, smoked and air-dried meat including
Coppa, Finocchino, Genoa, Chorizo, Cutaello, breads

495

Tihi (cheese)

New Zealand cheese, fresh and dried fruit,
quince paste, crackers, honeycomb v

590

Enhance your event

Gelato cups

minimum order 100 portions per flavour.
served in a small compostable cup (200ml)
please allow a 30 minute service time

6

Room for dessert

serves 50 guests
selection of mini desserts
created by our talented pastry chefs

370

Enhance your menu with these additions

Canapé

4

Bowl

7.5

Cold Canapés

Juniper-cured line fish

coconut chilli caramel, pickled radish DF | GF

Scallop ceviche

smashed avocado, jalapeno tostada
DF | GFA

Cured Akaroa Salmon cone

pickled radish, dill aioli, salmon caviar

Sweet chilli prawns

mango salsa

Fresh kokoda

raw fish marinated in lime,
coconut cream, peppers DF | GF

Lumina Lamb tartare

black garlic mayonnaise, spiced plum gel,
wild cress, seeded cracker

Hay-smoked Lumina Lamb loin

roasted pumpkin, hazelnut, citrus,
stone fruit vinaigrette DF | GF | N

Beef tataki

pickled beetroot, puffed grains,
herbed labneh

Tomato bruschetta

basil and white bean purée V | DF

Spring roll

bean sprouts, carrot, tofu,
dipping sauce V | DF | GF

Walnut polenta cake

whipped blue cheese, fig jam V | GF | N

Mushroom pâté tart

beetroot chutney V



Hot Canapés

Southern-spiced chicken

siracha mayonnaise DF | GF

Cured Akaroa Salmon tartlet

Asian-spiced salmon koftas
soy and pickled ginger
dipping sauce GF

Cape Malay-spiced bobotie cigars

mango chutney DF

Brisket mac and cheese bites

Beef Rendang croquette
horopito aioli DF | GF

Chargrilled beef skewers

honey mustard sauce DF | GF

Miso duck

cucumber, crêpe, shallots

Lumina Lamb croquette

DF | GF

Lamb and apricot kebab

DF | GF

Mini pies

relish

Venison and cranberry sausage roll

apple-ginger sauce

Apple and confit duck leg puffs

Beef slider

horseradish mayo,
pickled beetroot DF

Venison slider

rainbow slaw DF

Mexican mushroom mince slider

corn, red pepper,
chipotle mayo VG | DF

Beef brisket bao

miso-caramel mayo

Pulled pork bao

rainbow slaw

Dumplings

shiitake gyoza
chicken and pork
prawn and ginger
soy-ginger dipping sauce

Cheese and corn arancini

roast garlic dip V | GF

Kumara and truffle croquette

VGN | GF

Mexican mushroom Wellington

VG

Falafel

white bean hummus VG | GF

Vegetable pakoras

VG | GF

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

Cold Bowls

Cured white fish and salmon caviar

vegetable ribbons, green apple,
seasonal herb salad, pickled ice plant,
horseradish mayo DF | GF

Silere Lamb terrine

quinoa, pickled cauliflower,
mango-chilli relish, puffed rice cracker,
mint-cranberry dressing DF | GF

Fresh kokoda

raw fish marinated in lime,
coconut cream, peppers DF | GF

Lumina Lamb tartare

black garlic mayonnaise, spiced plum gel,
wild cress and seeded cracker

Hay-smoked Lumina Lamb loin

roasted pumpkin, hazelnut,
citrus, stone fruit vinaigrette N | GF

Beef tataki

pickled beetroot, puffed grains,
herbed labneh

Miso duck

cucumber, crispy crêpe and shallots



Hot Bowls

Dumplings

shiitake gyoza
chicken and pork
prawn and ginger
soy-ginger dipping sauce

Beef brisket

whipped mashed potato, chakalaka GF

North Indian butter chicken

pilaf rice, coriander yoghurt GF

Horopito and honey Akaroa Salmon wings

mango chutney DF | GF

BBQ pork belly burnt ends

chipotle mayo, pickled radish DF | GF

Sweet and sour prawns (3)

egg-fried rice DF | GF

Wok-fried noodles

bok choy, crisp broccoli,
oyster mushrooms, green shallots V | DF

Korean-spiced cauliflower

tamarind and sweet chilli sauce V | DF | GF

Spinach and ricotta ravioli V

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

Laughter is brightest where
food is best.

IRISH PROVERB

