


Hapa

DINNER





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.



Plated dinner



Entrée

select one

21

Enhance your menu with these additions

Freshly-baked farmhouse
loaf, whipped butter,
olive oil

1⁵

Alternate drop
additional entrée

3⁵

Prices listed are per person and exclusive of GST

3

Kai Whenua (food from the land)

Chicken and ham hock terrine

vegetable purée, oat clusters,
red currant relish DF

Slow-poached chicken

curried butternut, puffed millet, candied
walnuts, spiced aioli DF | GF | N

Silere Lamb terrine

anchovy, pickled pumpkin,
mango chutney, mint-cranberry gel,
sago crisp DF | GF

Tomato, basil and bocconcini

olive soil, sparkling wine jelly,
herb sauce, red onion crisps V | GF

Forest mushroom ravioli

basil cream, mushroom ragout,
tempura mushrooms, parmesan,
truffle oil V

Cauliflower mousse

charred cauliflower, compressed
apple, raisin gel, Barrys Bay
caramelised onion cheddar V | GF

Premium

Smoked Lumina Lamb loin

quinoa and pumpkin tabbouleh,
herbed labneh GF

add 1 per person

Smoked duck breast

pea and watercress salad,
raspberry textures DF | GF

add 1 per person

Kai Whenua – Plant-Based (food from the land)

Karengo (seaweed) roasted beetroot

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

Miso-cauliflower pannacotta

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

Kombucha-glazed baby carrots

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

Beetroot and carrot terrine

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

Kai Moana (food from the sea)

Akaroa Salmon tataki

soy, pickled mushroom, shaved daikon,
green onion, ginger-chilli dressing
DF | GF

Confit of Akaroa Salmon

beetroot textures,
apple and baby leaf salad DF | GF

Kawakawa-cured white fish

steamed prawns, salmon caviar,
pickled vegetables, squid ink
rice cracker DF | GF

Local market fish

watercress, orange, chilli-jam,
coconut ginger salad DF | GF

Premium

Akaroa on a plate

hot-smoked salmon, cold-smoked
salmon pâté, baby leaves, tomato,
Caesar emulsion, turmeric crostini

add 1 per person

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

Plated dinner



Main Course

select one

42

All main courses are accompanied by
Te Pae garden salad

Enhance your menu with this addition

Alternate drop
additional main course

6

Prices listed are per person and exclusive of GST

Kai Whenua [food from the land]

Charcoal-brined chicken breast
spiced pumpkin purée, grilled corn tamales,
natural jus DF | GF

Lemon-herb chicken leg (bone in)
lentil, buckwheat, spinach tabbouleh,
duck fat-roasted kūmara, natural jus DF

Pork belly
compressed apple, root vegetable purée,
roasted fennel, pickled seeds DF | GF

Beef cheek
spiced carrot purée, horopito hollandaise,
crispy potato hash GF

24-hour braised Asian-spiced beef short rib
pressed coconut rice, braised Asian greens,
red curry sauce DF | GF

Premium

Lumina Lamb rump
pea purée, fondant kūmara, port wine sauce
DF | GF

add 2 per person

Chargrilled 55-day aged beef fillet
slow-cooked brisket, duck fat-roasted potato,
spiced root vegetable purée DF | GF

Pure South venison rack
smoked beetroot, onion polenta
croquette, cauliflower mousse, cranberry
cinnamon jus DF | GF

Canter Valley duck
confit duck leg, seared breast, parsnip purée,
smoked beetroot, natural jus DF | GF

add 3 per person

Kai Whenua – Plant-Based [food from the land]

Beauregard kūmara
kūmara fondant, horopito crumb,
cauliflower bobotie cigar,
root vegetable purée, smoked
carrots, nasturtium gel VG

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-coconut yoghurt,
parsnip chips VG

**Herbed buckwheat
eggplant cannelloni**
roasted tomato hummus,
mushrooms, rice paper crisp VG

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

Kai Moana [food from the sea]

Grilled game fish steak
paella rice, beans,
charred capsicum DF | GF

Grilled white fish
kelp crust, black sesame rice,
soy-glazed vegetables, pickled
ginger, chilli-soy reduction DF | GF

Poached Akaroa Salmon
steamed broccoli, bok choy,
bean shoots, sticky coconut rice,
ginger-turmeric sauce DF | GF

Premium

Akaroa Salmon fillet
crispy salmon wing,
white bean purée, chickpeas, leek,
pine-needle emulsion DF | GF

add 1 per person

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Plated Dinner



Dessert
select one

21

Enhance your menu with this addition

Alternate drop
additional dessert

3.5

Prices listed are per person and exclusive of GST

5

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

Honey and yoghurt

yoghurt meringue, frozen soufflé, apple terrine,
honey genoise GF

Cherry and hazelnut

Cherry gel, hazelnut whipped crémeux,
cinnamon bavaois, dehydrated chocolate GF | N

Panna cotta

pandan sponge, basil buttermilk panna cotta,
orange curd, puffed rice

Textures of berry

marshmallow, purée, freeze-dried meringue, foam GF

Petit fours

Pastry Chef's selection of mini desserts

Premium

The Shroom

caramel brûlée, vanilla bavaois,
Torlesse creme de cassis poached pear,
chestnut crémeux, caramelised
chocolate crumb, candied pear GF

The Stones

white chocolate mousse, pineapple mango compote,
tarata (lemonwood) curd, apple basil gel GF

Green

white chocolate, kalamansi, cucumber,
dill, Robinsons Bay olive oil ice cream GF | N

add 1 per person

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Paepae Mahora “Sharing”



Seated Dinner

Food served on a Lazy Susan

Whakamātau (Lake Coleridge)

86.⁵

or

Hōkā-kura (Lake Sumner)

95

Prices listed are per person and exclusive of GST

Whakamātau (Lake Coleridge)

Pre-set on table

Artisan bread, butter, olive oil

Greek platter

selection of flavoured hummus,
tzatziki, grilled breads V

Main Course

Slow-cooked beef cheek stew with vegetables DF | GF

Sticky BBQ pork belly bites DF | GF

Wok-fried udon noodles

bok choy, crisp broccoli, oyster mushrooms,
Asian greens V | DF

Sea salt and thyme-roasted potatoes VG | DF | GF

Steamed seasonal vegetables DF | GF

Kale and pea shoot salad

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

Te Pae garden salad

balsamic dressing VG | GF

Dessert

Petit Fours

Pastry Chef's selection of mini desserts

Hōkā-kura (Lake Sumner)

Pre-set on table

Artisan bread, butter, olive oil

Plated entrée selection (Page 3)
select one

Main course

Horopito-rubbed beef sirloin steaks

peppercorn sauce DF | GF

Oven-roasted white fish fillet

capers, green olive tapenade, grilled lemon,
chickpea, sautéed kale DF | GF

Seasonal vegetable ravioli

light creamy sauce V

Sea salt and thyme-roasted potatoes VG | DF | GF

Steamed seasonal vegetables

Charred seasonal root vegetable salad V | DF | GF

Te Pae garden salad

balsamic dressing VG | GF

Dessert

Petit Fours

Pastry Chef's selection of mini desserts

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Farmers Market

Minimum 100 guests

Enjoy an interactive farm-to-plate experience.

Begin your event with canapés on arrival, before progressing to bowl food (tray service) and your choice of fully-themed interactive food station, showcasing the best produce available. Finished with a selection of local cheeses and exquisite desserts.

100-250 guests

includes two canapés, three bowls,
one themed interactive station,
cheese selection, dessert selection

85

or

250+ guests

includes two canapés, three bowls,
two themed interactive stations,
cheese selection, dessert selection

85

Prices listed are per person and exclusive of GST

Arrival Canapés

select two

Cold Canapés

Cured Akaroa Salmon

pickled radish, dill aioli, salmon caviar

Fresh kokoda raw fish

marinated in lime, coconut cream, peppers DF | GF

Hay-smoked Lumina Lamb loin

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

Tomato bruschetta

basil and white bean purée V | DF

Walnut polenta cake

whipped blue cheese, fig jam V | GF | N

Hot Canapés

Southern-spiced chicken

siracha mayonnaise DF | 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

Lumina Lamb croquette DF | GF

Cheese and corn arancini

roast garlic dip V | GF

Vegetable pakoras VG | GF

Tray Service Bowls

select three

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

Beef tataki

pickled beetroot, puffed grains, herbed labneh

Miso duck

cucumber, crispy crêpe, shallot

Hot Bowls

Dumplings

shiitake gyoza

chicken and pork

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

Wok-fried noodles

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

Korean-spiced cauliflower

tamarind and sweet chilli sauce V | DF | GF

Spinach and ricotta ravioli V

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Themed Interactive Food Stations

Let our Executive Chef create a menu for you

select one – 100-250 guests

select two – 250+ guests

Taste of Akaroa

Cured and smoked Akaroa Salmon

Taste of the High Country

Products direct from the Canterbury High Country

The Lucky Cat

A journey through Asia

The Hope River Pie Shop

Selection of freshly baked pies from Lyttelton

Banditos Mexican Cantina

Nachos, tacos, quesadilla or burritos

Peter Timbs Sausage Sizzle

Award-winning Sausage sizzle with style

Slide into the Weekend

Selection of Sliders

Low & Slow BBQ

A meat lovers dream: BBQ, smoke, time and lots of love

The Fish & Chip Shop

A Kiwi classic

Casa Gustosa

“Tasty House” Italian experience

Canterbury Cheese Mongers

A selection of Canterbury cheeses
with all the trimmings

Dessert

End the night with our Pastry Chef's
selection of desserts

- V Vegetarian
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The dinner hour is a sacred,
happy time when everyone should
be together and relaxed.

JULIA CHILD

