

The Christchurch Convention Centre

ourmenus

tepae.co.nz

A Rau Paenga venue, proudly managed by ASM Global



Desmond Davies Executive Chef

With more than 20 years' experience in the hospitality sector, our executive chef, Desmond Davies, is looking forward to welcoming you to Te Pae Christchurch.

Born in South Africa, Desmond worked in convention centres in Durban, and held his most recent role as executive chef at the Borneo Convention Centre Kuching. His most memorable career moment was his time spent in the catering team for the 2010 FIFA World Cup in Durban, which saw the team cook more than 45,000 meals for VIP clients over several days.

Desmond enjoys cooking with fresh, locally-sourced foods, and has embraced the opportunity to introduce traditional Māori cuisine into his repertoire. During his time developing Te Pae Christchurch's menu's, Desmond has put an emphasis on sourcing local, sustainable, high-quality produce from around the region.

Desmond and his team have been working closely with local suppliers to create a range of menu options that showcase the local region. This approach will create an distinctive culinary experience of Canterbury and the South Island for all guests at Te Pae Christchurch.

Drawing inspiration from international styles and flavours, classic dishes and local cuisine, Desmond's cooking is exciting and authentic, with local ingredients at the heart of every dish.

The ability to customise menus and cater to all dietary requirements is important to Desmond. He believes good food can enhance an experience, and he is looking forward to sharing what he and the team love about our region with the rest of the world.





our food inspiration

The act of sharing food is at the very heart of who we are, how we connect and the way we spend time with those who are special to us. It's a gesture of hospitality that transcends any barrier. It's an act of kindness. A sign of esteem. And an invitation to share in an authentic experience of a place and a culture.

At Te Pae Christchurch Convention Centre, the food we provide you is a central part of our manaakitanga; our hospitality.

Through the food we create for you, we tell our story.

This is our home. And we are extraordinarily proud of it. We are immensely privileged to share our region with some of the country's finest producers of high quality fresh, natural produce, fine wines and unique and flavoursome beer. These talented farmers, producers, growers and artisans are essential partners in our menu design, providing the fundamental ingredients for every meal we serve.

This place has also been a special part of our region's food culture for generations. The ingredients and produce local Māori prized are still part of our cuisine today, and have an important place on our menu – reflecting the respect and honour we hold for our cultural food traditions.

Brought together in our seasonally changing menu, with options to cater for every need and any event, our food is designed to complement and enhance every aspect of your experience at Te Pae Christchurch.





traditional influences and flavours

Māori culinary traditions

Māori cuisine is very traditional, drawing on the ways of the ancestors – particularly when it comes to the preparation and cooking of food – and the belief that the earth is the giver of all life.

Traditionally, food was foraged around the maramataka Māori, the Māori lunar calendar. The moon acted as a guide to when the sea and land could be harvested for kai (food). It also helped determine the best days to harvest or plant produce, and hunt for kai on land and in water.

Māori cuisine was centred around fish, birds, root produce and wild herbs. To catch the living prey, Māori crafted tools, such as harakeke (flax) to use as ropes or fishing nets and lines, and whale and bird bones to use as matau (fishhooks) and spears.

The original Māori cooking method, hāngī, is still used in Māori cuisine today. The hāngī, or earth oven, is a shallow pit in the ground, where hot rocks and water are used to cook the food – traditionally meat or fish and vegetables. Once the food is lowered into the ground and covered, dirt is put back over the hāngī, where the food is then steamed.

The food of our home

In a land where you're never more than 140km from the sea, it's no surprise that kai moana (seafood) forms an essential part of our local cuisine. A wide range of seafood, including fish (including raw fish), kina or sea eggs, tipa or scallops, koura or fresh water crayfish, paua or abalone and tio or oysters, have been enjoyed as a traditional part of Aotearoa New Zealand's cuisine.



Kūtai (mussels)

are enjoyed on their own and in various forms of cooking, including the traditional hāngi. New Zealand Greenshell mussels are world-renowned and extremely flavoursome.



Mānuka

wood chips are used to add flavour when smoking food. The tree is also a source of some of the best honey produced in New Zealand, sought-after for its medicinal and antiseptic value.



Rēwena parāoa (potato bread)

goes well with many meals or on its own as a snack. Sold at many weekend markets and in speciality bread shops, this delicious bread is made from Māori potatoes (taewa tutaekuri).



Kūmara (sweet potato)

or sweet potato (available in red, gold or orange varieties) was brought to New Zealand from Polynesia during the early voyages of local Māori, along with vegetables like taro and yam. Kūmara is a particularly sweet ingredient and very popular in traditional foods as well as modern Kiwi cuisine.



common herbs and seasoning



Harakeke

or New Zealand flax is a superfood, rich in omega-3. It is available as unrefined oil and as a seasoning. Unique to New Zealand, harakeke is one of our oldest plant species. Harakeke was an important fibre plant to Māori and an important component of traditional diets.



Horopito is New Zealand's indigenous pepper and one of the most widely-used herbs in traditional cuisine. It can be taken as a delicious tea, used in sauces or as a dressing.



Karengo

is a type of edible seaweed closely related to Japanese Nori and Welsh Laver (which is used to make traditional Welsh Laver Bread), was traditionally harvested by South Island Māori.



fern tips are added to bring a forest flavour into a dish. Pikopiko is a fern shoot found growing in a damp shady areas of New Zealand bush, which can be used as a signature garnish or as vegetable.



is a tree commonly found in forest and regenerating scrub. Its glossy yellow-green leaves when crushed emit a strong lemon scent, and when finely chopped and added during the cooking process reinforce

the lemon taste of the food being created.



Kawakawa

is found in coastal areas and has a rich forest aroma and light minted flavour. It is dried and used as seasoning on various foods.



Kowhitiwhiti

or watercress, found near freshwater rivers, has a mild mustard flavour – great with all kinds of meats. It is a powerhouse vegetable, full of nutrients, antioxidents and minerals.



Puha

or sow thistle has a distinctive, slightly bitter taste. It is high in vitamin C and contains magnesium, iron, potassium and calcium.

Te Pae The Christchurch Convention Centre

meet our artisan producers



Akaroa Salmon

Bred in the wild, from the deep waters of the Akaroa Harbour, comes Akaroa Salmon's Chinook salmon.

The rich flavour of the Chinook salmon is made possible through great care of the fish and the safeguarding of their vulnerable environment.

Keeping stocking densities so low that each pen has 1% salmon and 99% water, Akaroa Salmon is committed to running a sustainable farm. Akaroa Salmon is rated "green" by Seafood Watch and is also part of a programme to protect the local waterways – alongside A+ New Zealand Sustainable Aquaculture.



Lumina Lamb

Lumina Lamb has emerged from an unprecedented 10-year programme with lambs specifically bred in the New Zealand high country.

The specially-bred sheep are free roaming and finished on chicory, and because of the land conditions and farming practices, the sheep produce high levels of Omega-3 and polyunsaturated fats. This ensures Lumina Lamb has an excellent, micro-scale marbling, which – after being aged for 21 days – ensures every product is rich and flavoursome.



Poaka

Poaka is a free-range heritage breed pig farm producing top quality, sweet chestnut and acorn-finished pork products. Based in Aylesbury, Canterbury, Poaka uses traditional farming methods, resulting in strong flavours and only the finest pork.

Poaka pigs are free to roam across 100 acres of land, and an additional 25 acres in autumn, when the sweet chestnut trees are blooming with nuts. Their slow roaming lifestyle exceeds the highest animal welfare codes – something that the Poaka team is very proud of.



Robinsons Bay Olive Oil

Robinsons Bay Olive Oil is home to one of the most southerly olive groves in the world.

Planted in 1994, the grove includes seven different varieties of olive trees from Europe, Australia and the Middle East, which when matched with Canterbury's unique climate, clear atmosphere, and the rich Banks Peninsula soil produce a range of awardwinning olive oils.

As well as its Best in Show Robinsons Bay Grove Blend extra virgin olive oil, the company also offers an array of versatile infused oils.

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.

Any other additional special meal requests will incur a \$10 surcharge per person.

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.

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Parakuihi Breakfast



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Breakfast



All breakfasts include: Locally-roasted, freshly-ground coffee Harney & Sons tea station Filtered water stations

Seated

Continental

select one juice or smoothie and three continental items includes green grocer's fruit basket, cured meats, hams, salami, selection of Canterbury cheese, artisanal toasted bread, butter and jams

31

or

Plated

select one juice or one smoothie, three continental and one plated items includes green grocer's fruit basket

37.50

Paepae Mahora "Sharing"

Served on platters to the table

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

40

Additional Choices

Please discuss with your Event Coordinator

Kohinga Kai "Stand Up"

Express select one juice and one continental item

13.5

Classic

or

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

24

_____ or _____

Executive

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

34.5

Juice

Orange juice Apple juice Cranberry juice

Smoothie

Seasonal fruit

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

4

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

Coconut panna cotta crunchy granola, spiced pear DF|GF|N

Ham and cheese filled mini croissants VA

Assortment of sweet pastries pain à la crème, pain au chocolate, Danish pastries, croissant

Oat and honey bar chia seeds, honey-toasted oats DF

Pikelets blueberry compote, whipped coconut yoghurt DF | GF

Savoury Bites

Crispy bacon buttie crispy bacon, tomato relish, mini ciabatta roll DF

English muffin shaved ham, cheese omelette, onion-tomato jam VA

Carrot and quinoa fritters VG | GF

Smashed avocado toasted breads, hummus, dukkah V|DF|N|GFA

> Karengo (seaweed) cured Akaroa salmon egg tart GFA

Crustless bacon and egg quiche GF | VA

Pinwheels Poaka chorizo, caramelised onions

Plated

Classic breakfast

scrambled eggs, crispy bacon, potato hash, roasted field mushrooms, grilled herbed tomatoes VA

Te Pae breakfast

cheese omelette, crispy bacon, potato hash, roasted mushrooms, grilled herbed tomatoes GF | VA

Te Pae eggs benedict

Poaka coppa, eggs, onion-tomato jam, hollandaise sauce

Tofu, kale and baby spinach

sautéed potatoes, field mushrooms, tomatoes, harakeke (flax) seeds VG | GF

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

Enhance Your Breakfast



Coffee

Barista cart - minimum 100 people includes one skilled barista up to two hours of unlimited locally-roasted and freshly-ground coffee served in 8oz commercially compostable coffee cups

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

450



Self-Service Bean-to-Cup price per person includes up to two hours of unlimited locally-roasted and freshly-ground coffee served in 8oz commercially compostable coffee cups with full fat milk

200

Add a barista coffee cart during your breakfast, 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.

Cold Drinks

Smoothie carafes serves 6 12

Mineral water 750ml 10^{.4}

Bubbles with Breakfast (available from 8am)

Sherwood Estate Amie Cuvée serves 6 52.2

Deutz Méthode Traditionelle serves 6 69.6

GH Mumm Champagne serves 6 108^{.7}



What nicer thing can you do for somebody than make them breakfast?

ANTHONY BOURDAIN



Rā

DAY CONFERENCE MENU



At Te Pae Christchurch Convention Centre, the food we provide you is a central part of our manaakitanga; our hospitality.

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Day Conference Menu





Enhance your menu with these additions

Arrival tea and coffee	Full-day continual tea and coffee	Sweet or savoury item	Deli items	Salad	Protein main	Plant-based main	Dessert
4 ^{.5}	3	5	6.5	6.5	11 .5	9.5	

Morning and Afternoon Tea

Sweet

Blondie white chocolate, lime

Financier burnt butter, thyme-roasted apricots GF | N

> Cheesecake vanilla, mango and passionfruit

Selection of muffins (choose one) tarata (lemonwood) and blueberry DF orange and harakeke (flax) seeds DF triple chocolate

Pastry Chef's banana loaf DF | GF

Vanilla-buttermilk scone rhurbarb conserve

Carrot cake candied pineapple, coconut cream cheese DF

Citrus and berry frangipane GF | N

Selection of bliss balls VG | DF | N

Granola and protein bars (individually wrapped)

Gelato and sorbet cups* 100 portion minimum order per flavour (30-minute service time)

* Gelato and sorbet cups add 1 per person

4

Savoury

Mushroom Wellington VG Vegetable pakoras VG | GF

Farmers' market crudités fresh vegetables, tzatziki, flavoured hummus, breads, barks VG

Selection of assorted tartlets GFA pumpkin, chickpea, mint V tomato, mozzarella, basil pesto V smoked salmon, horseradish cream cheese

Dr Bugs Popcorn and Proper Crisps (individual bags)

Mini pies and relish

Cheese and herb scones V Lamb sausage rolls

Barkers tomato relish

Brisket mac and cheese bites

Asian sausage roll Asian-spiced chicken, plum sauce

Selection of assorted crustless quiche

(choose one) Poaka chorizo, eggplant and herbs GF Akaroa Salmon and dill GF roasted vegetables V | GF

or choose from our Deli items for a more substantial offer

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



Lunch

Plant-Based Salad

Wild and brown rice salad dried cranberry, parsley and orange vinaigrette VG | GF

Rice noodle salad 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

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

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

Chilled pasta salad

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

5

Protein Main

Choose one

BBQ spiced chicken roasted root vegetables DF | GF

Roasted chicken Poaka chorizo, olives, butternut ragu DF | GF

Five-spiced chicken ginger-chilli dressing, sticky coconut rice DF | GF

North Indian butter chicken mint yoghurt, home-made mango chutney, pilaf rice GF

Lemon-herb Silere Lamb shoulder roasted pumpkin, balsamic beetroot, cranberry-apple relish DF | GF

Pressed Lumina Lamb supreme gremolata, lentil and buckwheat DF | GF

Slow-cooked lamb shoulder ragu rich tomato sauce, orecchiette, fresh herbs, wild green pesto, toasted pumpkin seeds

Slow-roasted beef brisket braised red cabbage, rosemary gravy, mini Yorkshire pudding

Beef cheek casserole roasted kūmara, steamed broccoli DF | GF

Asian-spiced beef short rib udon noodles, crunchy vegetables DF

Crispy pork belly cumin-spiced carrots, grilled leeks DF | GF

> Kawakawa-rubbed pork loin smoked paprika roasted potato, seasonal vegetables DF | GF

Fresh market fish fillets

pea and edamame pesto, crispy potato and beetroot hash, karengo (seaweed) aioli GF

Market fish of the day

turmeric, coconut, fragrant steamed broccoli, bean shoots, steamed brown rice DF | GF Plant-Based Main Choose one

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 mint-coconut yoghurt, steamed brown rice VG | GF

> Cauliflower and eggplant curry lentils and brown rice VG | GF

Dessert Choose one

Baked pumpkin cheesecake mandarin, ginger

Citrus entrement jaconde, kalamasi delice, mascarpone GF | N

Orange olive oil cake tarata (lemonwood) citrus marmalade, coconut cream chantilly, toasted coconut shavings DF | GF | N

> Praline cake milk chocolate praline N

Tartlet berry, mascarpone creamaux

Brownie blackberry-horopito ganache, truffle mousse VG | GF

Meringue coconut, compressed apple, basil gel DF | GF

Passionfruit petit gâteau dacquoise, rum, mint-passionfruit mousse GF | N

Berry opera lychee ganache, berry mousse GF

> Tartlet apricot, pistachio-citrus frangipane, mascarpone N

Vanilla bavarois cherry, speculoos sable

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

Add to Your Refreshment Break or Lunch

Deli – Sandwich GFA

Rare roast beef rocket, horseradish mayo, cheese, sweet and sour onions, multigrain roll

> Cajun chicken buttermilk slaw, ciabatta roll

Poached chicken greens, pickled cucumber, shallots, miso-caramel mayonnaise, ciabatta roll DF

Smoked ham cheese, lettuce, mustard mayo, cucumber, multigrain roll

Tuna

parsley, tarragon, basil, capers, red onion, citrus mayonnaise, multigrain roll DF

Deli – Wrap GFA

Roasted peppers lettuce, pickled red onion VG

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

Falafel butternut tabbouleh, minted dressing VG

> Thyme-roasted mushroom cheese, rocket VG

Tandoori chicken spinach, homemade mango chutney, cucumber mayo DF

Beef slaw, pickled vegetables, ginger-soy dressing DF

Deli – Poke Bowls

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

Cured Akaroa Salmon brown rice, edamame bean, pickled vegetables, turmeric dressing DF | GF

Chicken tomato, cucumber, quinoa, avocado, fresh lime dressing DF | GF

add 6

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



Enhance Your Delegate Experience

Coffee

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

300

add 90 per additional hour

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 full fat milk, trim milk, soy milk, almond milk and oat milk plus a selection of flavoured syrups

600

add 120 per additional hour add 50 additional Barista per ho

Add a barista coffee cart during your event to run alongside our standard coffee and tea stations. Dur skilled baristas can produce approx. 50 coffees per hou. 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 7.5Itrs 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

+.5

Premium Drinks

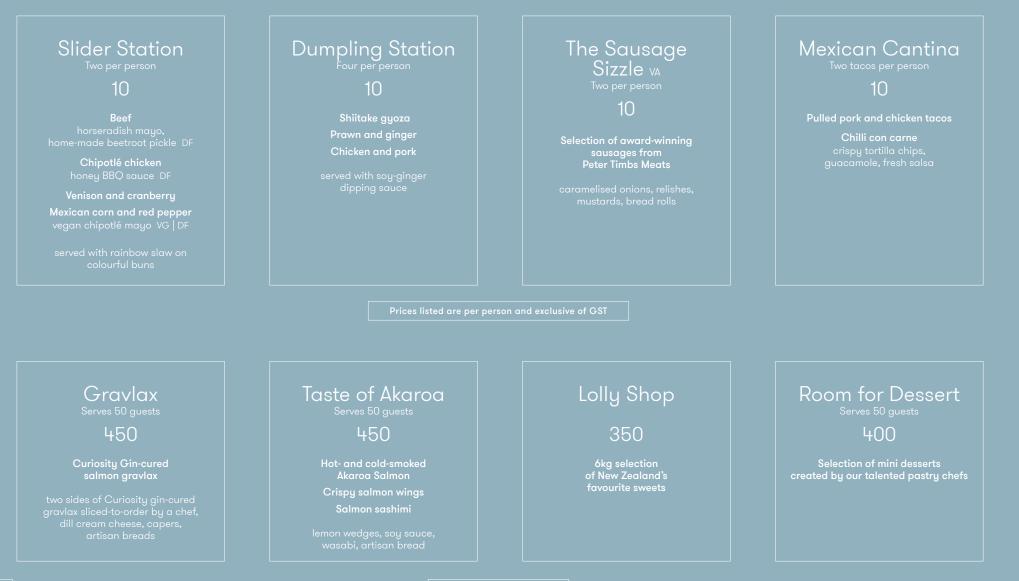
includes mineral water, Schweppes Ginger Beer, selection of Karma juices

6.5





Enhance Your Delegate Experience Food Stations



Prices are exclusive of GST

One of the very nicest things about life, is the way we must regularly stop whatever it is we are doing and devote our attention to eating.

LUCIANO PAVAROTTI



Paramanawa

LUNCH



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Lunch Selection



Kohinga Kai "Stand Up" Light Networking Lunch

Served buffet-style select two plant-based salads, one deli item and one dessert

> 37^{.5} pages 4 and 5

Kohinga Kai "Stand Up" Regular Networking Lunch

Served buffet-style select two plant-based salads, one hot protein, one hot vegetarian and one dessert includes artisan bread, Te Pae garden salad green grocer's fruit basket

> **44**.⁵ pages 4 and 5



filtered water stations

Shared Plated Lunch minimum two courses Plated Entrée 21 Plated Main Course 41.5 Plated Dessert 21 alternate drop additional entrée 3.5 5.5

Enhance your menu with these additions

Salad	Deli	Hot protein	Hot vegetarian	Dessert	Farmhouse loaf
6	6	11 .25	9	6	1 .5

Networking Lunch

Kohinga Kai "Stand Up" Light Lunch

select two plant-based salads, one deli item and one dessert

37.5

Kohinga Kai "Stand Up" Regular Lunch

select two plant-based salads, one hot protein, one hot vegetarian and one dessert

44.5

Enhance your menu with these additions



Prices listed are per person and exclusive of GST

Plant-Based Salads

Root vegetable charred and roasted seasonal 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 baby spinach, fresh kowhitiwhiti (watercress), parsley, caramelised onions VG | GF

Chilled pasta salad orzo, broccoli, semi-dried tomato, olives, lemon basil dressing VG

Tabbouleh cannellini bean, pumpkin seeds, tomato, roasted leek VG

Kale and pea salad

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

Wild and brown rice salad dried cranberry, parsley and orange vinaigrette VG | GF

Rice noodle salad

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

Quinoa

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

Deli – Sandwich GFA

Rare roast beef rocket, horseradish mayo, cheese, sweet and sour onions, beetroot roll

Cajun chicken buttermilk slaw, turmeric roll

Poached chicken greens, pickled cucumber, shallots, miso-caramel mayonnaise, turmeric roll DF

Smoked ham cheese, lettuce, mustard mayo, cucumber roll

Tuna parsley, tarragon, basil, capers, red onion, citrus mayonnaise, charcoal roll DF

Deli – Wrap GFA

Roasted peppers lettuce, pickled red onion VG

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

Falafel wrap falafel, butternut tabbouleh, minted dressing VG

Thyme-roasted mushrooms cheese, rocket VG

Tandoori chicken spinach, home-made mango chutney, cucumber mayo DF

Beef slaw, pickled vegetables, ginger-soy dressing DF

Deli - Poke Bowls

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

Cured Akaroa Salmon brown rice, edamame bean,

pickled vegetables, turmeric dressing DF|GF

Chicken

tomato, cucumber, quinoa, avocado, fresh lime dressing DF | GF

- V Vegetarian
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- GF Gluten free
- N Contains nut
- GFA Gluten free available
- VA Vegetarian available

Protein Main

BBQ-spiced chicken roasted root vegetables DF | GF

Roast chicken Poaka chorizo, olives, butternut ragu DF | GF

Five-spiced chicken sticky coconut rice, ginger-chilli dressing DF | GF

North Indian butter chicken pilaf rice, coconut-mint yoghurt, home-made mango chutney GF

> Slow-cooked lamb shoulder ragu rich tomato sauce, orecchiette, wild green pesto, toasted pumpkin seeds DF

Lemon-herb Silere Lamb shoulder roasted pumpkin, balsamic beetroots, green beans, cranberry-apple relish DF|GF

Charcoal-rubbed Lumina Lamb supreme lentil and buckwheat tabbouleh, gremolata DF | GF

Crispy pork belly cumin-spiced carrots, grilled leeks DF | GF

Kawakawa-rubbed pork loin smoked paprika roasted potatoes, seasonal vegetables DF | GF

Slow-roasted beef brisket braised red cabbage, mini Yorkshire pudding, rosemary gravy

> Beef cheek casserole roasted kūmara, steamed broccoli DF | GF

Asian-spice beef short rib (boneless) udon noodles, crunchy vegetables DF

Fresh market fish fillets pea and edamame pesto, crispy potato and beetroot hash, karengo (seaweed) aioli GF

Market fish of the day turmeric, coconut, fragrant Asian steamed broccoli, bean shoots, steamed brown rice DF | GF

Oven-roasted white fish fillet capers, green olive tapenade, grilled lemon, chickpea, sautéed kale DF | GF

Plant-Based Main

Butternut and lentil lasagne V

Seasonal vegetable ravioli light creamy sauce V

Mediterranean tomato and halloumi bake V|GF

Chargrilled sumac-spiced pumpkin preserved lemon, beetroot VG | GF

Roasted Moroccan cauliflower lentils, toasted pumpkin seeds, golden raisins, tahini-coconut yoghurt VG | GF

Cumin-spiced chickpea stew kūmara, tomatoes, tamarind, date 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 turmeric, buckwheat, lemon, olive salsa VG|GF

Asian noodles wok-fried rice noodles, bok choy, crisp broccoli, oyster mushrooms, green shallots DF | 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

Brownie blackberry-horopito ganache, chocolate truffle mousse VG|GF

Meringue coconut, compressed apple, basil gel DF | GF

Orange olive oil cake tarata (lemonwood) citrus marmalade, coconut cream chantilly, toasted coconut shavings DF | GF | N

> Passionfruit petit gâteau dacquoise, rum, mint passionfruit mousse GF | N

> > Berry opera lychee ganache, berry mousse GF

Baked-pumpkin cheesecake mandarin, ginger

Tartlet apricot, pistachio citrus frangipane, mascarpone N

> Vanilla bavarois cherry, speculous sable

Blondie white chocolate, lime

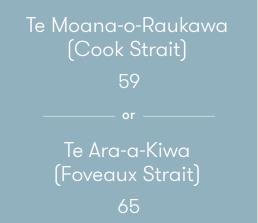
V Vegetarian

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

Paepae Mahora "Sharing"



Seated Lunch Food served on a Lazy Susan



Te Moana-o-Raukawa (Cook Strait)

Pre-set on table

Artisan bread, butter, olive oil

Main Course

Slow-cooked beef cheek rosemary jus DF | GF

BBQ-spiced chicken chipotlé-BBQ sauce DF | GF

Wok-fried egg noodles bok choy, crisp broccoli, oyster mushrooms, green shallots V | DF

Sea salt and thyme-roasted seasoned potatoes VG | GF

Seasonal vegetables VG | GF

Lentil, chickpea potato salad tomato, cucumber, red onion, apple cider dressing VG | GF

> Te Pae garden salad balsamic dressing VG | GF

Dessert

Petit fours Pastry Chef's selection of desserts Te Ara-a-Kiwa (Foveaux Strait)

Pre-set on table

Artisan bread, butter, olive oil

Entrée

Cured Akaroa Salmon kūtai (mussel), black garlic mayo, pickled vegetables, burnt leek, karengo (seaweed) dust DF | GF

Main course

North Indian butter chicken pilaf rice, coconut-mint yoghurt, home-made mango chutney GF

> Kawakawa-rubbed Lumina Lamb shoulder gremolata DF | GF

Wok-fried tofu mushrooms, Asian greens VG|GF

Sea salt and thyme-roasted potatoes VG | DF | GF Seasonal vegetables VG | GF Te Pae garden salad balsamic dressing VG | GF

Dessert

Petit fours Pastry Chef's selection of desserts

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

Plated Lunch



Entrée 21

Enhance your menu with these additions

Alternate drop additional entrée

3.5

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

Charred and purée of cauliflower

compressed apple, raisin gel, Barrys Bay caramelised onion cheddar V

Premium

Smoked Lumina Lamb Ioin 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 panna cotta pickled shiitake mushrooms, charred florets, edamame purée, fig-ginger syrup VG | GF

Kombucha-glazed baby carrots shoja pickled carrots, parsley root purée, almond dukkah, wild greens VG | GF | N

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 pôté, baby leaves, tomato, Caesar emulsion, turmeric crostini

add 1 per person

V Vegetarian

- VG Vegan
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- VA Vegetarian available

Plated Lunch



Main Course

41.5

All main courses are accompanied by a Te Pae garden salad

Enhance your menu with this addition

Alternate drop additional main course

5.5

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, cranberrycinnamon jus DF | GF

Canter Valley duck confit duck leg, seared breast, parsnip purée, smoked beetroots, 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 | GF

Chargrilled pumpkin

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

> 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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- VA Vegetarian available





Dessert

21

Enhance your menu with this addition

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 bavarois, dehydrated chocolate GF | N

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

Textures of berry marshmallow, purée, freeze-dried meringue, berry foam GF

The Shroom

caramel brûlée, vanilla bavarois, Torlesse crème de cassis poached pear, chestnut crémeux, caramelised chocolate crumb, candied pear GF | N

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

Petit fours Pastry Chef's selection of mini desserts



- VG Vegan
- DF Dairy free
- GF Gluten free
- Ν Contains nut
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- VA Vegetarian available





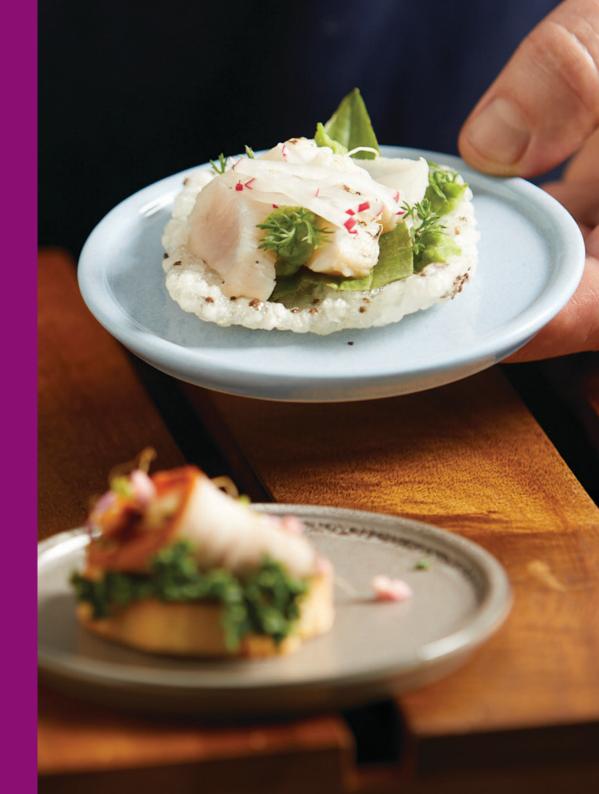
Ask not what you can do for your country... ask what's for lunch.

ORSON WELLES



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 01

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

> 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,

55

Enhance your menu with these additions

Canapé Bowl 7.5 4

Chef's mini desserts

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



**** 2.5hrs in duration | ***** 3hrs in duration

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
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4

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 Ioin 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
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Laughter is brightest where food is best.

IRISH PROVERB



Hapa dinner



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Plated dinner



Entrée ^{select one} **21**

Enhance your menu with these additions

Prices listed are per person and exclusive of GST

Freshly-baked farmhouse loaf, whipped butter, olive oil **1**.5 Alternate drop additional entrée **3**^{.5}

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

DINNER

Plated dinner



Main Course

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 vegetatale 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

V Vegetarian

- VG Vegan
- DF Dairy free
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- N Contains nut
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- VA Vegetarian available

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

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 bavarois, 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 bavarois, 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

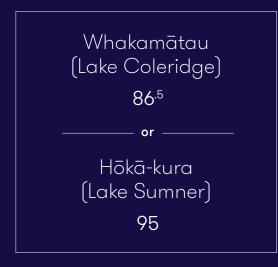
add 1 per person

- V Vegetarian
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- VA Vegetarian available

Paepae Mahora "Sharing"



Seated Dinner Food served on a Lazy Susan



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

V Vegetarian

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

DINNER

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

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 Ioin 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 bobotic 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

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

 $\label{eq:wok-fried noodles} Wok-fried noodles \\ bok choy, crisp broccoli, oyster mushrooms, green shallots ~V | DF$

 $\begin{array}{c} \mbox{Korean-spiced cauliflower} \\ \mbox{tamarind and sweet chilli sauce } V \,|\, \mbox{DF} \,|\, \mbox{GF} \end{array}$

Spinach and ricotta ravioli V

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

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



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

JULIA CHILD



our beverages

tepae.co.nz A Rau Paenga venue, proudly managed by ASM Global At Te Pae Christchurch Convention Centre, the food and beverages we provide you are 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 lactoseintolerant, 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.



Flavours of Canterbury

Whether creating a relaxed, convivial environment, providing a perfect complement to your meal or sampling the distinctive flavours of a region, quality beers, wines and spirits are an essential part of your experience.

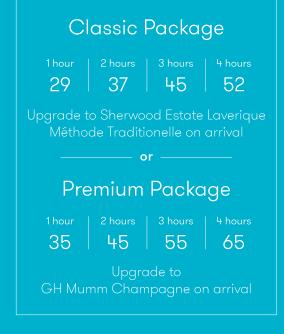
In keeping with our food ethos, Te Pae Christchurch Convention Centre has carefully selected the best beers, wines and spirits from across the region – from world-renowned artisan craft brewers, winemakers and distillers – to help showcase the very best of Canterbury and the South Island.

Drawing on a rich tradition of brewing, viticulture and distilling, lovingly created from some of the world's best natural ingredients and given their unique character by the pure waters, rich soils and warm sunlight of our environment, our beverage selection offers something to tempt any palate.

You can choose from our range of carefully-curated beverage selections, or we can work with you to create a bespoke package tailored to your menu or event.

You can also make the signature taste of our region a centrepiece of your occasion, with one of our specialist beverage activations. Enjoy a selection of craft beers or wines from around the region, add a touch of sparkle with a spritz break, give your event a dash of flair with sangria or sample the fine botanicals on offer with the South Island gin experience.





Enhance your package with these additions on arrival

age

Classic package upgrade	Premium pack upgrade
Sherwood Estate Laverique Méthode Traditionelle	GH Mumm Champagn
4	12

To comply with the Te Pae Christchurch host responsibility policy, whenever alcohol is available food appropriate for the alcohol offering must be served.

All alcohol requires service by a Te Pae Christchurch staff member who is trained to comply with Te Pae Christchurch Responsible Service of Alcohol standards.

The Te Pae Christchurch host responsibility policy applies at all times.

Prices listed are per person and exclusive of GST

Classic Package

Sparkling Wine Sherwood Estate Amie Sparkling Cuvée – Waipara

White Wine

Sherwood Estate Stratum Sauvignon Blanc – Waipara Sherwood Estate Stratum Pinot Gris – Waipara

Red Wine Sherwood Estate Stratum Pinot Noir – Waipara

Beer

Monteith's Tight Lines Pale Ale Cassels Light Owl 2.5% Garage Project Tiny <0.5%

> Cider Monteith's Cider

Soft Drinks Selection of soft drinks, juice and water

A selection of 0% alochol products will be available from the bar.



Premium package includes cocktail on arrival – Americano

Sparkling Wine

Deutz Marlborough Cuvée Méthode Traditionelle - Marlborough

Choose Three Wines

Villa Maria Reserve Sauvignon Blanc – Marlborough Giesen Uncharted Sauvignon Blanc – Marlborough Main Divide Chardonnay – Waipara Church Road Chardonnay – Hawke's Bay Torlesse Pinot Gris – Waipara Mount Brown Estates Pinot Gris – Waipara Omihi Road Riesling – Waipara The Winemaker's Wife Rosé – Waipara Main Divide Rosé – Waipara Ara Single Vineyard Pinot Noir – Marlborough Sherwood Estate Pinot Noir – Waipara Church Road Merlot Cabernet Sauvignon – Hawke's Bay Main Divide Merlot Cabernet – Waipara Villa Maria Syrah – Hawke's Bay

> 3 additional wine selection per person

Choose Two Beers

Cassels Lager Hop Federation Lager Harringtons Rogue Hop Pilsner Two Thumb "The Pilsner" Cassels Woolston Pale Ale Cassels Milk Stout

Low Alcohol (included in package)

Cassels Light Owl 2.5% Garage Project Tiny <0.5%

1	
additional beer selection per person	

Soft Drinks Selection of soft drinks and juice

A selection of 0% alochol products will be available from the bar.

Taste of Canterbury Package
1 hour 2 hours 3 hours 4 hours 37 49 60 71
Best of Canterbury
Package ^{1 hour} ^{2 hours ^{3 hours} ^{4 hours} 47 62 77 92}

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Taste of Canterbury Package

Sparkling Wine Sherwood Estate Laverique Méthode Traditionelle – Waipara

> White Wine Sherwood Estate Sauvignon Blanc – Waipara Saving Grace Chardonnay – Waipara

Red Wine Pegasus Bay Merlot Cabernet - Waipara

Beer

Cassels Lager Three Boys Easy Juice Hazy Pale Ale Two Thumb Brewing Co. The Pilsner Three Boys Local Session Lager 2.5%

Soft Drinks

Selection of soft drinks and juice Sparkling and still water

Best of Canterbury Package

Sparkling Wine Sherwood Estate Laverique Méthode Traditionelle – Waipara

> White Wine Pegasus Bay Sauvignon Semillon – Waipara Greystone Pinot Gris – Waipara

> > Red Wine Pegasus Bay Pinot Noir - Waipara

Beer

Three Boys Brewery IPA Cassels Lager Two Thumb Brewing Co. The Pilsner Three Boys Brewery Local Session Lager 2.5%

> Soft Drinks Selection of soft drinks and juice Sparkling and still water





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Best of Aotearoa Package

Sparkling Wine Deutz Marlborough Cuvée Méthode Traditionelle – Marlborough

White Wine

Giesen "The August 1888" Sauvignon Blanc – Marlborough Church Road Grand Reserve Chardonnay – Hawke's Bay

Red Wine

Neck of the Woods Pinot Noir – Central Otago

Beer

Garage Project Pale Lager Hop Federation Pale Ale Cassels Milk Stout (Best milk stout in the world 2019 and 2020) Garage Project Fugazi Session Ale 2.2%

Soft Drinks

Sparkling and still water Barkers Ginger Beer Karma Orange Juice Karma Cola Barkers Old Fashioned Lemonade Barkers Apple and Elderflower

Standard Juice and Soft Drinks to the Table

Carafes of orange juice and botanical water are set on tables, with other soft drink options available from stations –

Coca-Cola, Coca-Cola Zero Sugar, Sprite, Soda

Premium Juice and Soft Drinks to the Table

Carafes of orange juice, cranberry juice and botanical water are set on tables with other soft drink options available from stations Coca-Cola, Coca-Cola Zero Sugar, Sprite, Soda Barkers Ginger Beer Karma Orange, Mango & Apple

Alcohol-Free Package

Start your event with an Alcohol-Free Cocktail on arrival (select one)

Mofreeto Lyre's white cane no alcohol spirit, lime, mint, sugar, soda

____ or _____

Americano Lyre's Italian orange, Lyre's Aperitif Rossa, tonic

Amalfi Spritz Lyre's Italian Spritz, Lyre's Classico 0.0% Sparkling, soda

or –

Alongside

Lyre's Classico 0.0% Sparkling Ara 0.0% Sauvignon Blanc Giesen 0.0% Merlot Heineken 0.0% AF – Dark & Dusty AF – G&T Classic Lyre's Amalfi Spritz selection of soft drinks and juice

Better World Package

As a business striving to do our part for the environment and the world, we are working with several suppliers who are doing their part to reduce their impact on the environment and make the world we live in a better place.



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A selection of 0% alochol products will be available from the bar.

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Socially Responsible

Wine

27 Seconds Pinot Gris 27 Seconds Rose 27 Seconds Pinot Noir A selection of Giesen 0% wines shall also be available

Beer - Two Thumbs Brewery

More Bliss Session IPA (4.5%) The Pilsner (4.5%) A Lighter Shade of Pale (2.5%)

Soft Drinks – Karma

Organic Cola Organic Lemmy Lemonade Lemmy Lime & Bitters Orange Mango & Apple

Environmentally Sustainable

Wine

Mt Beautiful Sauvignon Blanc Mt Beautiful Pinot Gris Nor'wester Pinot Noir A selection of Giesen 0% wines shall also be available

Beer - Two Thumbs Brewery

More Bliss Session IPA (4.5%) The Pilsner (4.5%) A Lighter Shade of Pale (2.5%)

Soft Drinks – Karma

Organic Cola Organic Lemmy Lemonade Lemmy Lime & Bitters Orange Mango & Apple

Our Partners

Greystone Wines

The first New Zealand Winery to be **Toitu Envirocare net carbon zero certified** in 2022. This multi-award winning local Waipara winery is 100% certified organic and is led by 2018 New Zealand winemaker of the year Dom Maxwell.

Mt Beautiful Wines

Based 9km north of Cheviot in North Canterbury, the winery is also **Toitu Envirocare net carbon zero certified** with a high commitment to sustainable wine making.

27 Seconds

Based in Waipara at the Terrace Edge Winery where 100% off the profits from the sale of the wines go to organisations who are working towards ending slavery.

Two Thumbs Brewery

As local as you can get with the beer brewed 1.9km from Te Pae Christchurch. The brewery is **100% solar powered** with a state-of-the-art wastewater treatment system. To top it off all the waste from each brew is taken away by a local deer farmer to feed his stock.

Karma Soft Drinks

They are a **B Corp certified business**, who since conception have been returning 2% of all sales back to the village of Boma in Sierra Leone to allow them to expand their businesses and give opportunities.

Enhance Your Event

Enhance your event with a range of cocktail and spritz options that can easily be served to large groups.

Cocktails

Serve any one cocktail on arrival in addition to your beverage package

> 8 20 on consumption

> > Spritz

or

Serve any one spritz on arrival in addition to your beverage package

6 14 on consumption

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*Zero alcohol options available

Spritz on Arrival

Waipara Spritz Torlesse Crème de Cassis, Sherwood Estate Aime Sparkling Cuvée

____ or ____

Elderflower Spritz Elderflower liqueur, sparkling wine ______ or _____

Lyres Pink London Spritz 0.0% Lyres Pink London, Lyres Classico Sparkling Wine, tonic Champagne on Arrival enhance your beverage package

> GH Mumm Champagne France 12 per person | 30 minutes

18 per person | 60 minutes



South Island Gin Experience

Minimum 150 people

Small-batch South Island Gin

Serve in addition to your beverage package

5

per person per hour

Includes selection of New Zealand-made East Imperial mixers

Artisan producers all located within 250kms of Te Pae Christchurch

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Scapegrace Black

Black gin coloured with a unique collection of natural extracts. Crisp and floral balanced citrus and freshness and hint of spice. With a candied sweet potato and pineapple finish.

> Distilled in Christchurch 2 kms from Te Pae Christchurch

Curiosity Dry

A classic dry gin for the traditional gin drinker. Using just four New Zealand native botanicals this fabulous gin is as Kiwi as a gin can get.

> Distilled in Christchurch 1.5 kms from Te Pae Christchurch

Little Biddy Classic

Versatile and easy-drinking with a complex palette of spiced citrus and warm resin. Native Toatoa blended with tarata, horopito, rimu and Douglas fir.

> Distilled in Reefton 250 kms from Te Pae Christchurch

Strange Nature

A unique winewhich is made from the alcohol extracted from their 0.0% wine.

Distilled in Marlborough
250 kms from Te Pae Christchurch



Pay on consumption

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Sparkling and Champagne

Sherwood Estate Amie Sparkling Cuvée Waipara 52^{.5}

Allan Scott Cecilia Brut Marlborough 60

Deutz Marlborough Cuvée Méthode Traditionelle Marlborough

70

Sherwood Estate Laverique Méthode Traditionelle Waipara 75

GH Mumm Champagne France 120 Sauvignon Blanc

Wine

Sherwood Estate Waipara 50

Giesen Uncharted Marlborough 60

Villa Maria Reserve Wairau Valley Marlborough 65

Pegasus Bay Sauvignon Semillon Waipara 75 Chardonnay

Sherwood Estate Waipara 50

> Main Divide Waipara 60

Church Road Hawke's Bay 65

Saving Grace Waipara 70

Although there is no limit to the number of wines selected, only one white and one red will be preset per table. All other wines will be available from the bar.

Wine



Pinot Gris

Mount Brown Estates Waipara

50

27 Seconds Waipara

58

Main Divide Waipara

60

Greystone Waipara

75

Riesling

Omihi Road Waipara 60

Rosé

27 Seconds Waipara 58

Main Divide Waipara 60

Winemaker's Wife Waipara 65 Cabernet Merlot

Main Divide Merlot Cabernet Waipara

60

Church Road Merlot Cabernet Sauvignon Hawke's Bay

65

Pegasus Bay Merlot Cabernet Waipara

85

Pinot Noir

The Grayling Waipara 50

Ara Marlborough 55

Sherwood Estate Waipara 60

Rua by Akarua Central Otago 70

27 Seconds Waipara 75

Neck of the Woods Central Otago 90

Syrah

Villa Maria Hawke's Bay 55

Alcohol-Free Wine

Ara 0% Alcohol New Zealand Sauvignon Blanc

45

Giesen 0% Alcohol New Zealand Rosé

45

Giesen 0% Alcohol New Zealand Merlot

45

11

Beer and Cider

Classic Beer

Monteith's Tight Lines Pale Ale 9

> Monteith's Phoenix IPA 9

> > Sol Lager 10

Cider Monteith's Crushed Apple 9

Local Christchurch Craft Beer

Cassels

Lager

10

Cassels

10

Cassels Woolston

Pale Ale

10

Three Boys Brewery

Easy Juice Hazy

Pale Ale

12.5

Cassels Milk Stout 10

Two Thumb Brewing Co. Dry Hopped Pilsner The Pilsner **11**.5

> Three Boys Brewery IPA 12.5

Three Boys Brewery Lager 12.5

NZ Craft Beer

Hop Federation Lager 11

Hop Federation Pale Ale 11

Garage Project Lager 12

Garage Project Hapi Daze Pale Ale 12

Light Beer

Cassels Light Owl 2.5% 9

Three Boys Brewery Local Session Lager 2.5% 10.5

Three Boys Brewery Local Session IPA 2.5% 10^{.5}

Garage Project Fugazi 2.2% 10

Garage Project Tiny Hazy IPA 0.5% 10



Spirits, Soft Drinks and Juice

Spirits

Stolen Gold Rum New Zealand 10

Scapegrace Vodka New Zealand 12^{.5}

Scapegrace Black Gin New Zealand 12^{.5}

> Curiosity Dry Gin New Zealand 12^{.5}

Little Biddy Gin New Zealand 12^{.5}

Jack Daniels USA 12

Scapegrace Fortuna V1 Single Malt New Zealand 14:5

Soft Drinks and Juice

Coca-Cola, Coca-Cola Zero Sugar, Sprite, L&P, Soda Water Various 4

> Keri Orange Juice, Keri Cranberry Juice New Zealand 4^{.5}

Mill Orchard Apple Juice New Zealand 4⁵

Glass Bottled Water Still 350ml New Zealand 6

Glass Bottled Water Sparkling 350ml New Zealand

6

Glass Bottled Water Still 750ml New Zealand

12

Glass Bottled Water Sparkling 750ml New Zealand 12

Karma: Orange, Mango and Apple, Blackcurrant and Raspberry New Zealand 6^{.5}

