

BREAKFAST MENU



venuesotautahi.co.nz

VENUES
ŌTAUTAHI

@venuesotautahi

Venues Ōtautahi Food Ethos

Ōtautahi, initially a food gathering place on the banks of the Ōtākaro where the Ngāi Tahu and Ngāi Tūhuriri food story was woven into Ōtautahi's fabric. Ngāi Tahu was familiar not only with the coastline surrounding Ōtautahi but also with the inland plains, mountains, and lakes. This relationship with the natural world, gathering food, and working with food is essential to how we cook and prepare our food today.

Kaitiakitanga means the land is a resource to be respected. Growers, producers, farmers, and chefs must care for the land and the environment using thoughtful and sustainable methods and being sure to always act with future generations in mind.

Our produce comes from Canterbury and represents the biodiversity of the region. Our geological position provides excellent soil, water, and the suitable climate creates ideal growing and farming conditions. We are so close to the source of some of the world's best produce and producers.

This food represents responsibility, sustainability, geography, and culture. If we know where our food comes from, it helps us understand why it feels good to eat it.

Our New Zealand producers, growers, farmers, and their products contribute significantly to the evolution of our food culture. We are committed to purchasing from within the region. Buying from the community that supports the venues allows our guests to share and experience the region's food and beverage and help to support local suppliers, farmers, and producers.

These dishes show respect to the incredible ingredients of Canterbury and its food community of special people who farm, harvest, produce and serve.

Authentic dishes are made with care and respect for the region and its diverse history.



Breakfast

Dairy, oats, and honey form key pillars of Canterbury's agricultural landscape. So close to the source, this is a region and a climate designed to produce breakfast. Our breakfasts are crafted to give our guests everything they need for the first meal of the day.

Stand up Breakfast

\$40.00 per person

For a relaxed, informal style breakfast service, this package allows guests to network, move through exhibitions, and enjoy the venues.

This menu includes:

French press Hummingbird coffee

Ti Ora botanical tea selection

Mill Orchard Orange Juice

Seasonal sliced fruit *v vg gf df nf*

Please select four of the following items (two sweet and two savoury)

Sweet

Roasted pears with coconut yogurt and organic granola *v vg gf df nf*

Brioche donuts with vanilla and lemon *v nf*

Croissants aux almonds with almond crème *v*

Cinnamon breakfast brioche buns with toasted walnuts *v*

Banana bread with local honey, butter and toasted walnuts *v - vg gf df on request*

Savoury

Little River cheese quiche with chives and Lamond eggs *v nf*

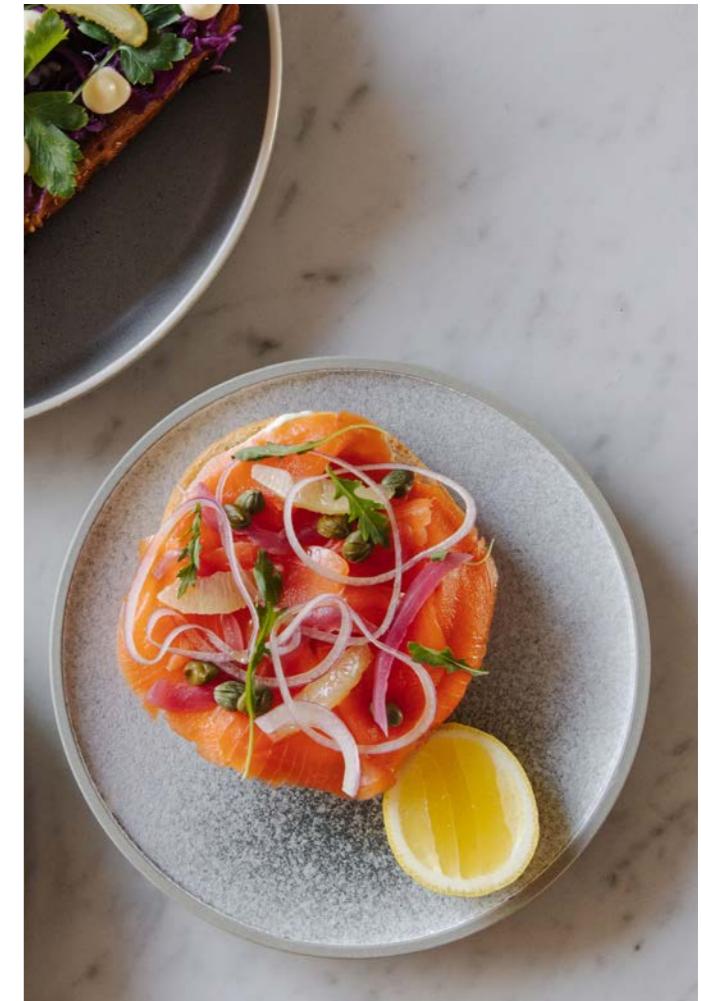
Free-range pie with local bacon and Lamond eggs *nf*

Toasted organic sourdough, avocado, smoked ricotta and toasted seeds *v nf - gf on request*

Breakfast Croissants with coppa ham and gryurer *nf*

Cold smoked Akaroa salmon, Grizzly bagel, cream cheese, capers and red onion escabeche *nf*

Additional items - \$6.20 per item



Continental Breakfast Bar

\$45.30 per person

A fully customisable breakfast bar that lets guests design their breakfast. This suits a relaxed, informal style breakfast service that allows guests to network or take back to conference spaces or tables. This can be served to stations in the venue or split around side tables.

All breakfast packages include:

French press Hummingbird coffee

Ti Ora botanical tea selection

Mill Orchard Orange Juice

Cold

Seasonal sliced fruit *v vg df gf nf*

Local speciality pastries *v - vg df on request*

Local grain, seed, and walnut granola *v vg df gf*

Rhubarb compote *v vg df gf nf*

Berry breakfast compote *v vg df gf nf*

Coconut yogurt *v vg gf nf df*

Croissants aux almonds with almond crème *v*

Hot

Free-range pie with local bacon and Lamond eggs *nf*

Toasted organic sourdough, avocado, smoked ricotta and toasted seeds *v nf - gf on request*



Plated Breakfast

Sit down for a traditional breakfast served to each guest. Plated breakfasts are available in one or two course options. First course dishes can be served sharing style to the tables or individually.

Please select one main course dish – \$41.20

Please select one first course and one main course dish – \$50.00

All Breakfast packages include:

French press Hummingbird coffee

Ti Ora botanical tea selection

Mill Orchard Orange Juice

First Course

Roasted pears with coconut yogurt and organic granola *v vg df gf nf*

Organic Milmore Downs good oats, almonds, coconut sugar, roasted banana and vanilla *v vg df*

Banana bread with local honey, butter and toasted walnuts *v - vg gf df on request*

Breakfast Croissants with coppa ham and gryurer *nf*

Cold smoked Akaroa salmon, Grizzly bagel, cream cheese, capers and red onion escabeche *nf*

Add an extra first course for \$5.00

Alternate drop – \$4.00 per person

Main Course

Hot smoked Akaroa salmon, poached free-range egg, salsa verde, hollandaise and toasted Grizzly bagel *nf - gf on request*

Wood-roasted local mushrooms on toast, lemon ricotta, midnight rye, salsa verde and poached free-range egg *v - vg gf df on request*

Avocado, red onion, chilli and smoked ricotta with wild rocket poached free-range eggs and organic grain loaf *v - gf on request*

Scrambled free-range egg, Peter Timbs bacon, grilled sourdough, roasted mushrooms, wild rocket, and butcher's choice sausage *gf df on request*

Croque Madame with smoked ham, brioche, wholegrain béchamel, aged cheddar, fried egg and french fries *nf*

Alternative drop – \$6.00 per person



Shared Breakfast

\$53.50 per person

Served on shared plates; this style gives the guests custom options to the table. The shared breakfast includes all items below and gives the nod to the great breakfast buffets of the past, but at your table. The cold menu and beverages will be served to the table as guests arrive, followed by the hot menu.

All Breakfast packages include:

French press Hummingbird coffee

Ti Ora botanical tea selection

Mill Orchard Orange Juice

Cold

Croissants aux almonds with almond crème *v*

Roasted pears with coconut yogurt and organic granola *v vg df gf nf*

Hot

Grilled Grizzly sourdough *v vg df nf*

Scrambled Lamond eggs with herbs and olive oil
v gf nf - df on request

Smoked Peter Timbs bacon *gf df nf*

Butcher's choice sausage *gf df nf - v vg on request*

Roasted mushrooms with salsa verde *v vg df gf nf*

Bubble and squeak with Paris mash, spring onions, tomato, feta, and sautéed cabbage *v nf*



Barista Upgrades

Half Day

2 x consecutive Barista services
Minimum number of 150 coffees
\$780 minimum spend
Additional coffees after minimum spend is reached charged at \$5.20 per coffee

Full Day

3 x consecutive Barista services
Minimum number of 225 coffees
\$1,170 minimum spend
Additional coffees after minimum spend is reached charged at \$5.20 per coffee

1 x Barista service

1 x Barista service
Minimum number of 30 coffees
\$156 minimum spend
Additional coffees after minimum spend is reached charged at \$5.20 per coffee

One-off Charges

Where an existing coffee machine is not available there will be a set up fee of \$100+GST.
Many of our spaces have a coffee machine in close proximity. Please enquire.

Smoothie Upgrades

\$10.50 each per person

Green Lassi with kale, cucumber, coconut, aloe vera, chamomile and peppermint *v vg gf df nf*
Berries organic oats, banana, kaffir, stevia, cinnamon, and biodynamic yoghurt *v gf nf - vg df on request*
Protein almond milk with banana, kaffir, dates, cinnamon, cardamom and coconut water *v vg gf df - nf on request*

All menu prices are exclusive of GST.

Pricing is valid for events prior to 30 June, 2026, from which an annual price increase of 3% will apply.

Key

v = Vegetarian

gf = Gluten Free

nf = Nut Free

df = Dairy Free

vg = Vegan

WHERE WE
GATHER
AND SHARE

VENUES
ŌTAUTAHI