

BUFFET MENU



VENUES
ŌTAUTAHĪ

Close to the Source

Our food starts in the ground, on the land and in the sea around us, from wide arable plains and an abundant peninsula to rugged high country and a coastline full of life. Each landscape brings its own character, and together they make this region one of the best places to grow, farm, fish, and create. We're fortunate to work with the farmers, growers, fisherman, and producers who know their land and waters, and care for them with skill and respect. Their vegetables, grains, meats, kaimoana, and crafted produce set a tone for everything we create.

By choosing local, we keep our food fresh and in season, it allows us and you to support the community that grows it, and the regional economy that sustains us all. Every dish is a chance to share with each other what Ōtautahi does best. We don't overcomplicate our food, it's honest, thoughtful, and connected to where it comes from. It's simple: respect the land, back our local producers, and cook well.





Buffet Menu

Shaped by the region, our menus are crafted to showcase our venues, region, and food. Celebrating true Canterbury hospitality at its heart, these menus are all about crafting a dining experience representing the best the city has to offer. The buffet packages are designed for a relaxed, informal style of lunch or dinner service. This package allows guests to network or to be taken back to conference spaces or tables. These menus can be served to stations in the venues or split around side tables.

Pre-Dinner Canapés and Cocktails - \$20.00 per person

Two canapés from our selection

Arrival cocktail and Crater Rim Méthode Traditionnelle

Buffet - \$84.00 per person

All Buffets include:

Arable grains loaf with local butter

Contains: milk, barley, oats, rye, and wheat gluten

French press coffee

Botanical tea selection

Please select

Two mains

Two salads

Two sides

One Après Dîner Station, two desserts or three petit fours

Additional costs

Petit Fours - \$7.00 per person

Platters - \$14.00 per person

Open Kitchen - \$28.00 per person

Oyster Bar - \$18.00 per person

Raw Bar - \$34.00 per person

Produce - \$28.00 per person

Patisserie - \$28.00 per person

MAINS

Slow roasted lamb shoulder with salsa verde, dried olives and radishes:

Wood roasted pork belly, apple caramel and watercress

Wagyu brisket with salsa macha and pickled green tomato's

Contains: soy, peanuts, sesame,

Beef cheek with radishes, fried buckwheat and jus

Contains: buckwheat

Smoked chicken, sunflower seed pesto, burnt butter and candied lemon

Contains: milk, soy

Free-range hen with black garlic butter, chestnut jus, wild mushrooms
and roasted fennel

Contains: milk, chestnut, soy

Akaroa salmon with salsa verde, dehydrated olives, zucchini, lemon,
smoked almonds and chilli

Contains: fish, almonds, soy



SALADS

Cos with kale, zucchini, almonds and roasted garlic ranch

Contains: almonds, milk, egg

Roasted agrias, white onions, chives and buttermilk ranch

Contains: egg, milk

Peas, orecchiette, parmesan, rocket, mint, lemon, chilli and ricotta

Contains: wheat gluten, milk, egg

Organic barley, buttered mushrooms, fried onions, herbs and parmesan

Contains: barley gluten, milk,

Roasted cauliflower, chilli, red onion escabeche, green olives, toasted almonds, fresh herbs and smoked yoghurt

Contains: milk, almonds

Roast carrot, toasted buckwheat, pickled persimmon, almonds, feta and white balsamic

Contains: almonds, milk

Harvest slaw with shaved cabbage, kale, cucumber, radishes, green chilli, seasonal herbs, parmesan, toasted seeds and chardonnay vinegar

Contains: milk

Peas, haloumi, mint, cucumber, pearl cous cous and roquette salad

Contains: milk, wheat gluten

SIDES

Smoked and roasted kumara with crispy sesame chilli

Contains: sesame, soy

In season greens with toasted seeds and lemon

Grilled Cauliflower, gouda, capers

Contains: milk

Fried agrias with truffle crème and chives

Contains: milk, egg

Waitaha potato puree with local butter and cream

Contains: milk

Scalloped potatoes, thyme, garlic and butter

Contains: milk, soy

DESSERT

Après-Dîner Station

Brie with Honey and lavosh

Contains: milk, wheat gluten, bee pollen

Chocolate Torte

Contains: wheat gluten, egg, milk, soy

Brioche Donuts with Cheesecake Crème

Contains: wheat gluten, egg, milk, soy

Rhubarb Macarons with Sour Cherry Gel & Cinnamon Crème

Contains: egg, milk, soy

Cakes, Slices and Puddings

Birthday cake with dairy whip

Contains: wheat gluten, soy, egg, milk

Rum Baba with treacle, rum and vanilla crème

Contains: egg, wheat gluten, soy, milk

Edmonds recipe "Golden syrup steamed pudding" with crème diplomat

Contains: wheat gluten, egg, milk, soy

Brioche donuts with lemon fromage fraise

Contains: egg, wheat gluten, milk, soy

Petit Fours

Rhubarb macarons with cherry gel and cinnamon crème

Contains: egg, soy, milk

Meyer lemon tarts with thyme meringue

Contains: wheat gluten, egg, milk

Chocolate and organic hazelnut tart

Contains: wheat gluten, egg, milk, nuts

Peninsula chocolate bon bons

Contains: milk, egg

Carrot cake truffles

Contains: wheat gluten, milk, egg





OPEN KITCHEN

An open kitchen experience features roasted, carefully raised organic meats, served with thoughtfully crafted sauces and accoutrements —skill, craft, and local provenance in your events space

30 pax minimum

Quartz Hill Lamb shoulder Rangitata potatoes, kawakawa “mint sauce” and jus

At Quartz Hill Station in Canterbury, Dan Harper nurtures Lumina lamb with thoughtful genetics, lush pasture finish on chicory and clover, and hands-on care—creating lamb with superior texture, natural micro-marbling, and a clean New Zealand provenance.

Jedburgh Farm angus sirloin Yorkshires, onion rings, bearnaise and jus

Contains:Wheat Gluten,egg,soy,milk

Ben Ensor raises premium Angus beef cattle on diverse Canterbury terrain, combining hill-country breeding with irrigated finishing to produce tender, well-marbled, and flavourful beef. His focus on pasture-based systems and careful herd management ensures consistent quality with strong emphasis on sustainability and animal welfare.

Poaka pork shoulder apple caramel, chimichurri, potatoes and wild watercress

Josh Hill's heritage-breed pigs roam open Canterbury pastures, finishing slowly on chestnuts and acorns from his orchard. This gives Poaka pork deep, nutty flavour and luscious marbling — all carefully tended from paddock to plate with respect and sustainability.

Peter Timbs Ham organic sourdough loaf, aged gouda, mustard selection and heritage apple jam

Contains:milk,Wheat Gluten,soy

Crafted in Christchurch by Peter Timbs, this ham is dry-cured with a blend of salt and spices, then slowly smoked over native wood to develop its natural sweetness and balanced flavour. Sourced locally and hand-finished, it reflects Canterbury's tradition of careful, artisanal butchery.



PLATTERS

Made for the room, generous and carefully crafted selections designed to be shared. They sit easily on leaners, bars, or side tables as part of a cocktail events or après dinner, inviting guests to pause, share, and connect.

From the coast

Marlborough Oysters with rhubarb and cherry vinegar mignonette

Contains: molluscs

Fritto misto-calamari, prawns, GLM and seasonal herbs in crystal batter with lemon aioli

Contains: crustacean, molluscs, wheat gluten, egg

Smoked kawahi, fry bread and horipito pepper

Contains: fish, wheat gluten, soy

BBQ salmon tataki with fried nori, siracha mayonnaise and furikake

Contains: sesame, egg, milk





From the gardens

Onion dip with confit onions, burnt leek, chives and kettle fries

Contains: milk, wheat gluten

Karakas feta with hot honey and roasted onion flat breads

Contains: milk, soy, wheat gluten

Heirloom Tomatoes, stracciatella and confit onion galette

Contains: wheat Gluten, milk, egg, soy

Aged gouda, Windsor Blue, A2 Brie with sourdough, spelt lavosh and plum gel

Contains: milk, wheat Gluten, soy, sesame

From the plains

Coppa ham, kettle chips and marinated olives

Salami, olives, aged gouda, pickles and sourdough

Contains: sulphates, milk, wheat gluten, soy

Parfait with sauternes gel, quince and toasted ciabatta

Contains: egg, soy, milk, wheat gluten

Whipped ricotta, hot honey and crispy pancetta, cornichons and sourdough

Contains: wheat gluten, milk, soy

Fried chicken with buttermilk ranch and chives

Contains: egg, milk, wheat gluten

Stations

Set within the room as a natural gathering point. Chef served and easy to access, they work before dinner, throughout the night, or alongside other service. Stations let guests move, choose, and enjoy at their own pace. The stations operate for a few hours depending on how hungry your guests are.

OYSTER BAR

Pearl oysters shucked to order over ice

Contains: molluscs

Accoutrements

Rhubarb & cherry vinegar

Nashi Pear & champagne vinegar

Lemons, limes and Spicy Boys

Pairings

Champagne

Botanical gin Marlborough Sounds

These cold-climate pearl oysters are farmed using the world-first FlipFarm system — a New Zealand innovation that gently raises oysters in floating baskets, periodically turning them to keep shells clean, shapes perfect, and flavour crisp.





RAW BAR

A curated fresh, locally sourced Kai moana on ice with accoutrements An interactive, premium experience.

Seafood

Cold-climate pearl oysters
Cloudy Bay clams with shallots & champagne vinegar
Peninsula G.L.M. escabeche
Akaroa Salmon sashimi

Accoutrements

Blini & sourdough
Rhubarb mignonette
Nashi & champagne vinegar
Crème fraîche

Pairings

Sauvignon blanc
Chardonnay

Innovative local aquaculture — this Raw Bar features oysters, clams, mussels, and salmon grown in the pristine waters of Banks Peninsula, Cloudy Bay, and the Marlborough Sounds. Simple. Local. Exceptional.

Contains: molluscs, fish, egg, wheat gluten, soy, milk



PRODUCE

A chef-curated display of locally sourced charcuterie, cheeses, and seasonal vegetables, presented over a selection of breads and accompaniments.

Charcuterie & Cheeses:

Finocchiona Salami

Coppa Ham

Karakas Aged Gouda

Whitestone Windsor Blue

Little River Brie

Seasonal Vegetables – smoked, pickled, and cured

Accoutrements:

Grizzly Sourdough Loaf

Wild Rocket & Pumpkin Seed Pesto

Plum Gel

Pairings

Pinot noir

Sparkling cider

Handcrafted by local producers using organic, seasonal ingredients, this station brings together charcuterie and artisan cheeses —craft, care, and regional flavour. *Contains: sulphates, milk, wheat gluten, soy*





PÂTISSERIE

A curated selection of fresh, house desserts with accompaniments — an interactive, premium experience.

Cheeses

Brie with honey and lavosh

Aged gouda with quince

Chocolate & Truffles

Chocolate torte

Peninsula chocolate bon bons

Innovative local produce — this Dessert Bar features sweets crafted from the finest seasonal fruits, artisan chocolate, and regional ingredients. Simple. Local. Exceptional.

Pastries

Brioche donuts with cheesecake crème

Macarons & Tarts

Rhubarb macarons with sour cherry gel and cinnamon crème

Meyer lemon tarts with thyme meringue

Pairings

Dessert wine or coffee.

All menu prices are exclusive of GST.

Pricing is valid for events prior to 30 June, 2027, from which an annual price increase of 3% will apply.



VENUES ŌTAUTAHĪ

venuesotautahi.co.nz