

GALA LUNCH & DINNER MENU



VENUES
ŌTAUHAHI

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.





Gala Lunch and Dinners

Designed for gala dinners and lunches, these menus celebrate our venues, the region, and its extraordinary food. Guided by genuine Canterbury hospitality, each dining experience reflects the absolute best of Ōtautahi. Every dish respects the local produce, farmers, and producers, creating food that is authentic and delicious.

All meals include:

Arable grains loaf with local butter

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

In season greens with toasted seeds and lemon

Agria potato puree with local butter and cream

Contains: milk

French press coffee

Botanical tea selection

Two courses – \$84.00 per person

Please select either an entrée and a main course, or a main course and a dessert, apres dinner station or three petit fours.

Three Course – \$98.00 per person

Please select an entrée, main and dessert, apres dinner station or three petit fours.

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

Two canapes from our selection

Arrival cocktail and Crater Rim Méthode Traditionnelle

Additional costs

Petit Fours – \$7.00 per person

Supper Canapés – \$6.20 per item

Pre-dinner or After Dinner Platters – \$14.00 per person

Oyster Bar – \$18.00 per person

Raw Bar – \$34.00 per person

Produce – \$28.00 per person

Patisserie – \$28.00 per person

ENTRÉE

Smoked soy cured salmon with green chilli, charcoal, and cucumber

contains: fish, soy

BBQ beef fillet, horseradish crème, radish and agria crisps

contains: milk, barley gluten

Pressed lamb, toasted pinenuts, smoked yogurt, lemon and mint

contains: milk, pinenuts

Roasted chicken tart with sage, apple gel, crème fraiche and hazelnut

contains: milk, hazelnuts

Rata honey and elderflower cured duck breast and heirloom carrots

contains: hazelnuts

Buttermilk fried oyster mushrooms, grilled flat bread, smoked ricotta, chili and herbs

contains: milk, wheat gluten, egg

BBQ eggplant with smoked labneh, sunflower seed pesto, red onion salad and candied lemon

contains: milk, pine nuts

Alternate drop – \$4.00 per person

Choice at the table – \$10.00 per person



MAIN COURSE

Glazed hen with roasted fennel, brown butter gnocchi and chestnut jus

contains: Milk

Lamb shoulder presse with salsa Verde, lamb jus, and radishes

Angus beef fillet with celeriac, wild mushrooms, nasturtium, and jus

Plains beef cheek with arable grains XO, radishes, and jus

contains: barley gluten

Wood roasted pork belly, apple caramel, chimichurri, and wild watercress

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

contains: fish, almonds

Wood-roasted mushrooms, gnocchi, pecorino romano, black garlic butter, and chives

Contains: milk, wheat gluten

Alternate drop – \$6.00 per person

Choice at the table – \$16.00 per person





DESSERT

Whipped citrus cheesecake with lemon granita and elderflower

Contains: milk, egg, soy

Eton mess with rhubarb gel, cream, Doris plum ice cream and thyme meringue

Contains: milk, egg, soy

Chocolate tart, crème, plum gel and berries

Contains: milk, soy, wheat gluten, walnuts

Fried apple pie with cinnamon cheesecake

Contains: milk, wheat gluten, egg, soy

Edmonds recipe "Golden syrup steamed pudding" with crème diplomat (shared to the table)

Contains: milk, egg, wheat gluten, soy

Rum Baba with treacle, rum and vanilla creme

Contains: wheat gluten, egg, soy, milk

Birthday cake with dairy whip (shared to the table)

Contains: milk, wheat gluten, egg, soy

Après-Dinner (Platter served to your table)

Brie with honey and lavosh, chocolate torte, rhubarb macaroons with sour cherry gel and cinnamon crème

Contains: milk, wheat gluten, egg, soy

Alternate drop – \$4.00 per person



PETIT FOURS

Rhubarb macaroons 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,

SUPPER

Wagyu “steak and cheese pie” croquettes

Contains: milk, egg, wheat gluten, soy

Peninsula black olive arancini with local grains and black garlic mayonnaise

Contains: egg, milk, wheat gluten, barley

Fried chicken with buttermilk ranch and chives

Contains: milk

Feta and thyme feuilleté with rātā honey

Contains: milk, egg, wheat gluten, soy

Free range pork, fennel, chili, and parmesan sausage roll

Contains: soy, milk, wheat gluten





Ōtautahi Shared Table

An indulgent add-on perfect for the first course of a breakfast or alongside a standup breakfast. A crafted nod to the great breakfast buffet, reimagined as a station for your event.

Two courses – \$94.00 per person

Three courses – \$108.00 per person



SHARED TABLE TAHI

To Start

House feta with hot honey and roasted onion flat breads

Contains: milk, soy, wheat gluten

Entrée

Honey and elderflower cured duck breast, heirloom carrots, and hazelnuts

contains: hazelnuts

Hot smoked salmon, green apple, dill, horseradish, and butter milk

contains: fish, milk

Mains

Wood roasted pork belly, apple caramel, and wild watercress

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

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

Contains: milk

Sides

Fried agrias with truffle crème and chives

Contains: milk, egg

Cos with kale, zucchini, almonds, and roasted garlic ranch

Contains: almonds, milk, egg

Après-Dinner

Brie with honey and lavosh, chocolate torte, rhubarb macaroons with sour cherry gel and cinnamon crème

SHARED TABLE RUA

To Start

Arable grains loaf with local butter

contains: milk, barley, oats, wheat gluten

Entrée

Tio with rhubarb and cherry vinegar Mignonette

contains: molluscs

Kōura tarts, horipito crème fraîche and tomato caramel

contains: crustacean, milk, soy, wheat Gluten

Parfait with sauternes gel and hazelnuts

contains: milk, soy, hazelnuts

Mains

Lamb shoulder with jus and wakame “mint sauce”

contains: sulphites

Beef fillet, black garlic, grains, onions and nasturtium

Glazed hen, toasted buckwheat, chestnut jus and salsa verde

contains: barley, milk, egg

Sides

Agria potato puree with local butter and cream

contains: milk

Carrots, buckwheat, persimmon, walnut and sesame chili

contains: sesame, walnut

Dessert

Whipped citrus cheesecake with lemon granita and elderflower gel

contains: milk, egg

SHARED TABLE TORU

To Start

Arable grains loaf with local butter

contains: milk, barley, oats, wheat gluten

Entrée

Honey and elderflower cured duck breast, heirloom carrots and hazelnuts

contains: hazelnuts

Wood-roasted mushrooms, gnocchi, pecorino romano and fresh herbs

contains: milk, egg, wheat gluten

Mains

Lamb shoulder with jus and wakame “mint sauce”

contains: sulphites

Beef fillet, black garlic, grains, onions and nasturtium

Glazed hen, toasted buckwheat, chestnut jus and salsa verde

contains: barley, milk, egg

Sides

Agria potato puree with local butter and cream

contains: milk

In season greens with toasted seeds and lemon

Dessert

Edmonds recipe “Golden syrup steamed pudding” with crème diplomat

contains: egg, milk, wheat gluten

SHARED TABLE WHĀ

To Start

Arable grains loaf with local butter

contains: milk, barley, oats, wheat gluten

Entrée

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

contains: wheat gluten, egg, milk, crustacean, molluscs

Summer or Winter vegetable tartar with stracciatella and smoked almonds

contains: almonds, milk

Mains

Lamb shoulder with celeriac puree and salsa verde

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

Blue Cod Rockefeller with champagne beurre noisette

contains: milk, sulphates, fish, wheat gluten, milk, egg

Sides

Fried agrias with truffle crème and chives

contains: milk, egg

Peas, haloumi, mint, cucumber and rocket salad

contains: milk

Dessert

Rhubarb macaroons with sour cherry gel and cinnamon crème

contains: milk, egg, soy

Organic lemon tarts with thyme meringue

contains: soy, wheat gluten, egg



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 sour dough, 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 sour dough

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

Pairing: Champagne, sparkling rosé, 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

Pairing: Sauvignon Blanc, crisp Chardonnay, or sparkling rosé.

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

Perfect Pairing: 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

Pastries

Brioche donuts with cheesecake crème

Macarons & Tarts

Rhubarb macaroons with sour cherry gel and cinnamon crème

Meyer lemon tarts with thyme meringue

Pairing: Dessert wine, sparkling rosé, or coffee.

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

Contains: milk, wheat gluten, egg, soy, sesame, almonds

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