

BUFFET MENU



venuesotautahi.co.nz

**VENUES
ŌTAUTAHĪ**

[@venuesotautahi](https://www.instagram.com/venuesotautahi)

Venues Ōtautahi Food Ethos

Ōtautahi, initially a food gathering place on the banks of the Ōtākaro where the Ngāi Tahu and Ngāi Tūāhuriri 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.



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

\$20.50 per person

Treat your guests to canapés and cocktails on arrival. This addition to any meal is available for up to an hour.

Includes

Crayfish lollipops with champagne vinegar aioli *gf nf df*

Peninsula black olive arancini with local grains and black garlic mayonnaise *v nf*

Beverage

Premium local vodka with elderflower and club soda

Canterbury Plains

\$81.50 per person

Breads

Focaccia with rosemary, garlic, extra virgin local oil and local butter *v nf - df gf vg on request*

Salads

Spring peas, orecchiette, parmesan, rocket, mint, lemon, chilli and ricotta *v nf - df vg on request*

Roast carrot and organic lentil salad with almonds, feta, fresh herbs and smoked yogurt
v - df nf vg on request

Sides

Fried Rangitata potatoes, green onions, whole grain mustard and forvm vinegar *v vg df gf nf*

Seasonal greens *v vg nf gf df*

Mains

Angus beef sirloin with salsa verde, parmesan and rocket *gf nf - df on request*

Chicken breast with chestnut jus, black garlic butter, wild mushrooms and roasted fennel *gf nf - df on request*

Dessert

Lemon curd and orange blossom donut trifle *v*

Lemon and thyme mascarpone *v df nf*

Rhubarb compote with summer berries *v vg df gf nf*

Beverages

French press Hummingbird coffee

Ti Ora Botanical tea selection



Banks Peninsula

\$81.50 per person

Breads

Focaccia with rosemary, garlic, extra virgin local oil and local butter *v nf - df gf vg on request*

Salads

Roasted pumpkin, almonds, mint, rocket, pickled red onion, chilli, lemon wafu and salsa verde *v vg gf df - nf on request*

Harvest slaw with shaved cabbage, kale, cucumber, radishes, green chilli, seasonal herbs, parmesan, toasted seeds and chardonnay vinegar *v gf nf - vg df on request*

Sides

Gnocchi with wood-roasted mushrooms, smoked mascarpone and fresh herbs *v df nf*

Seasonal greens *v vg nf gf df*

Mains

Slow-roasted whole lamb shoulder, chimichurri, mustard pickled radish, seasonal herbs *df gf nf*

Akaroa salmon with salsa verde, dehydrated olives, zucchini, lemon, smoked almonds and chilli *df gf - nf on request*

Dessert

Dark chocolate and raspberry torte *v*

Rhubarb compote with summer berries *v gf df nf*

Whipped cream honeycomb *v gf nf*

Beverages

French press Hummingbird coffee

Ti Ora Botanical tea selection

High Country

\$81.50 per person

Breads

Focaccia with rosemary, garlic, extra virgin local oil and local butter *v nf - df gf vg on request*

Salads

Roasted cauliflower, chilli, red onion escabeche, green olives, toasted almonds, fresh herbs and smoked yogurt *v gf - nf df vg on request*

Cos and kale caesar with parmesan aioli, brioche croutons, white onion escabeche and iced cucumber *v nf - gf df on request*

Sides

Fried Rangitata potatoes, green onions, whole grain mustard and forvm vinegar *v vg df gf nf*

Seasonal greens *v vg nf gf df*

Mains

Confit beef cheek with roasted onions, beef jus, salsa verde and rough-cut herbs *df gf nf*

Free-range hen with black garlic butter, chestnut jus, wild mushrooms and roasted fennel *gf nf - df on request*

Dessert

Lemon tart with thyme, Italian meringue and dried white peach *v nf*

Whipped mascarpone with lemon *v gf nf*

Preserved pears with sage and bush honey *v gf df nf*

Beverages

French press Hummingbird coffee

Ti Ora Botanical tea selection



Ōtautahi Shared Table

Served on shared plates at the tables, this style is how we love to eat. Sharing great food between friends and colleagues is what Canterbury is all about.

Two courses – \$90.00 per person

Three courses – \$103.00 per person

From the Plains

To Start

Focaccia with rosemary, garlic, extra virgin local oil and local butter *v nf - df gf vg on request*

Entrée

Wood-roasted mushrooms, gnocchi , pecorino romano, black garlic butter and fresh herbs *v nf*

Acorn-fed pork and puha presse with fried barley, Braeburn fennel salad and nasturtium aioli *nf*

Sides

Wild watercress, cos, parmesan oil, chilli and champagne vinegar *v gf nf*

Fried Rangitata potatoes, green onions, whole grain mustard and forvm vinegar *v vg df gf nf*

From the High Country

To Start

Focaccia with rosemary, garlic, extra virgin local oil and local butter *v nf - df gf vg on request*

Entrée

Wood-roasted duck with porcini, hazelnuts, gnocchi, fried sage and pecorino bechamel *gf nf*

Akaroa salmon, hot smoke, winter apple, puffed quinoa and peninsula greens *gf nf df*

Sides

Heirloom vegetable crudites salad with chardonnay vinegar and salsa verde creme *v gf nf*

Waitaha potato puree with extra virgin Waitaha oil *v gf nf*

Mains

High country lamb shoulder presse with salsa verde, lamb jus and cavolo nero *gf nf df*

Winter hen with black garlic, almonds, heirloom carrots, leek crème and truffle *gf nf*

Angus beef fillet with wild mushrooms, nasturtium and jus *gf nf*

Dessert

Organic lemon fromage frais with winter oat crumb, pear gel and West Coast manuka *v nf*

Mains

Beef cheek with radishes, pickled cucumber, mustard and jus *gf nf*

Slow-roasted lamb shoulder with salsa verde, dried olives and radishes *gf nf*

Chicken breast with chestnut jus, black garlic butter, wild mushrooms and roasted fennel *gf nf*

Dessert

Whipped citrus cheesecake with lemon granita and North Canterbury verjuice gel *v gf nf*

Supper

\$6.20 each

Please add supper items after the meal for a late evening supper.

Luxe wagyu beef sliders with gruyere, pretzel, truffle aioli and pickle *nf - gf df on request*

Acorn-fed pork, fried barley, whole grain mustard croquette and wild acorn aioli *nf*

Robinsons Bay olive aranchini, mozzarella, local grains and tapanade aioli *v nf*

Smoked beef rib, watercress, lemongrass, kaffir lime and chilli wonton with XO mayonnaise *nf df*



Food Bars, Platters and Stations

The food bars, platters and stations can be served to bar leaners, side tables or as a food station. They can also be served as platters to the tables before or after dinner.

Cheese Station

\$16.50 per person

Aged Cheddar *v gf nf*
Clothbound, savory and complex

Windsor Blue *v gf nf*
Creamy, sharp, rich

Little River Brie *v gf nf*
Neudorf valley, Oaklands A2 milk

Accoutrements

Grizzly sourdough loaf *v vg df nf*

Spelt lavosh *v vg df gf nf*

Plum gel *v vg df gf nf*

Produce Station

\$29.00 per person

Poaka finocchiona salami *df gf nf*
Poaka hand-crafted finocchiona salami from free-range acorn-fed pork

Poaka Coppa ham *df gf nf*
Poaka dry-cured shoulder from free-range acorn-fed pork

Local seasonal vegetables *v vg gf df nf*
Seasonal vegetables, smoked, pickled and cured

Aged Cheddar *v gf nf*
Clothbound, savory and complex

Windsor Blue *v gf nf*
Creamy, sharp, rich

Little River Brie *v gf nf*
Neudorf valley, Oaklands A2 milk

Accoutrements

Grizzly sourdough loaf *v vg df nf*

Wild rocket and pumpkin seed pesto *v vg gf df nf*

Vegan Produce Station

\$20.50 per person

Cold smoked vegan carrot Lox *v vg gf df nf*

Eggplant and fermented barley miso *v vg df nf*

Plant based pastrami with fresh spices and chilli *v vg df nf*

Local vegetables, raw, pickled and cooked *v vg gf df nf*

Canterbury selection vegan cheese *v vg df nf*

Accoutrements

Grizzly sourdough *v vg df nf*

Spelt lavosh *v vg df gf nf*

Oyster Bar

\$18.50 per person

Select cold climate pearl oysters freshly shucked onto salt ice *df gf nf*

Accoutrements *v vg gf df nf*

Horseradish ice

Rhubarb mignonette

Nashi and champagne vinegar

Seafood Bar

\$35.00 per person

Hot smoked Akaroa salmon with fine herbs *df gf vg*

Littleneck clams with shallots and champagne vinegar *df gf vg*

Green-lipped mussel escabeche *df gf vg*

Select cold climate pearl oysters *df gf vg*

Accoutrements

Puftaloons, blini and sourdough *df nf vg*

Rhubarb mignonette *v vg gf df nf*

Nashi and champagne vinegar *v vg gf df nf*

Crème fraiche *v gf nf*



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 THE KAI IS HOMEGROWN

VENUES
ŌTAUHAHI