

CHRISTMAS 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.





Christmas Packages

A festive take on our signature dining experience, designed to celebrate the season in style. These menus bring together the best of our venues, the region, and its incredible producers, wrapped in the warmth of genuine Canterbury hospitality.

Each dish showcases exceptional local produce with a Christmas twist, fresh, generous, and full of flavour. It's food that feels special without being formal, created for long lunches, sparkling evenings, and shared celebrations that bring people together.

Choose from one of our packages:

One-hour canapé package – \$28.00 per person

Please select four canapés

Two-hour canapé package – \$50.00 per person

Please select five canapés

Please select one bowl dish

Three-hour canapé package – \$74.00 per person

Please select six canapés

Please select one cocktail roll

Please select one bowl

Please select one platter

Four-hour canapé package – \$88.00 per person

Please select six canapés

Please select one cocktail roll

Please select one bowl

Please select one platter

Five-hour canapé package – \$96.00 per person

Please select six canapés

Please select one cocktail roll

Please select two bowls

Please select one platter

Additional costs

Canapés - \$7.00 per person

Cocktail rolls - \$8.00 per person

Petit Fours - \$7.00 per person

Bowls - \$16.00 per person

Platters - \$14.00 per person

Open Kitchen - \$33.00 per person

CANAPÉS

From the Coast

Akaroa smoked salmon, , dill crème fraîche and salmon caviar

Contains: fish, wheat flour

Tio oysters and champagne mignonette

Contains: molluscs

Prawn cocktail arancini, champagne aioli and caviar

Contains: crustacean, milk, wheat gluten, egg, soy

From the Plains

Roasted chicken tart with sage, apple gel, crème fraîche and hazelnut praline

Contains: egg, wheat gluten, milk, hazelnuts, soy

Honey-glazed champagne ham croquette

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

Duck Parfait croûte with quince gel and hazelnuts

Contains: milk, hazelnuts

From the High Country

Beef fillet, Yorkshire pudding & horseradish

Contains: wheat gluten, milk, spelt gluten, soy

Ale braised brisket burger with cheese, pretzel, aioli

Contains: wheat gluten, milk, soy, egg

Reindeer (Venison) croquette with smoked gooseberry salsa

Contains: wheat gluten milk, soy, egg

From the Garden

Burnt leek, ricotta, hazelnuts, herbs and honey

Contains: milk, hazelnuts

Smoked Feta and burnt butter filo with hot honey

Contains: milk, wheat gluten, soy

Haloumi, sourdough crumb, preserved lemon mignonette

Contains: milk, soy, wheat gluten, egg



COCKTAIL ROLLS

Smoked ham, smoked gouda, and red onion brioche donut

Contains: sulphates, milk, wheat gluten, soy

Hot smoked salmon brioche roll and crème cheese, capers and chives

Contains: fish, milk, egg, wheat gluten



BOWLS

From the Coast

Smoked salmon, baby potatoes, dill crème

Contains: fish, milk

Crayfish roll with herb butter & fries

Contains: crustacean, milk, wheat gluten, egg

From the High Country

Beef fillet with bearnaise and onion rings

Contains: wheat gluten, egg, milk

Roast lamb shoulder with paris mash and jus

Contains: milk

From the Plains

Roasted hen with stuffing, gravy and hazelnuts

Contains: egg, milk, hazelnuts

Crispy pork belly with green chilli mojo and pickled green tomato

From the Garden

Heirloom vegetable crudités with roasted miso crème

Contains: sesame, wheat gluten, soy

Spiced pumpkin, gnocchi, brown butter, and fried sage

Contains: egg, wheat gluten, milk







PETIT FOURS

Gingerbread macarons and cinnamon crème

Contains: egg, soy, milk

Mince pie tarts

Contains: wheat gluten, egg, milk

Christmas pudding truffles

Contains: wheat gluten, egg, milk, nuts

Peninsula chocolate bon bons

Contains: milk, 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.

30 pax minimum

From the Coast

Marlborough Oysters with champagne mignonette

Contains: molluscs

Fried prawns with lemon aioli and dill

Contains: crustacean, molluscs, wheat gluten, egg

From the Plains

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

From the Gardens

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

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.





CHRISTMAS DINNER

Celebrate the festive season with menus inspired by the traditions of Christmas and the finest produce Canterbury has to offer. Warm hospitality, exceptional ingredients, and the spirit of Christmas come together to create a dining experience that is unmistakably Ōtautahi.

Two course plated – \$84.00 per person

Please select either one entrée and one main course, or one main course and one dessert.

Three course plated – \$98.00 per person

Please select one entrée, one main and one dessert.

All meals include:

Arable grains loaf with local butter

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

Asparagus with hollandaise

Contains: milk, egg

New season potatoes with mint, butter and parsley

Contains: milk

French press coffee

Botanic tea selection

Alternate drop – \$8.00 per person

Entrée

Oak smoked Akaroa salmon, dill crème fraîche, pickled cucumber, salmon caviar & lemon

contains: fish, milk

Duck breast, spiced cherries & hazelnuts and smoked carrots

contains: hazelnuts

Beef fillet, horseradish crème, fried sage, crisp potato

contains: milk, barley gluten

Mains

Rolled pork porchetta, smoked apple purée, pickled shallots, parsley salad

Canterbury Angus beef sirloin, Yorkshire pudding, red wine jus

contains: flour

Hay Smoked hen, gooseberry salsa verde, cranberries, gravy

contains: flour

Dessert

Traditional Christmas pudding with brandy anglaise

contains: milk, egg, wheat gluten, soy

Warm apple & cinnamon pie with vanilla bean ice cream

contains: milk, egg, wheat gluten, soy

Pavlova, summer berries & vanilla cream

contains: milk, egg, wheat gluten, soy

CHRISTMAS TABLE

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

Two course plated – \$94.00 per person

Please select either one entrée and one main course, or one main course and one dessert.

Three course plated– \$108.00 per person

Please select one entrée, one main and one dessert.

Entrée

Oak smoked Akaroa salmon, dill crème fraîche, pickled cucumber, salmon caviar & lemon

contains: fish, milk

Duck breast, spiced cherries & hazelnuts and smoked carrots

contains: hazelnuts

Main Course

Rolled pork porchetta, smoked apple purée, pickled shallots, parsley salad

Canterbury Angus beef sirloin, Yorkshire pudding, red wine jus

Contains: flour

Hay Smoked hen, gooseberry salsa verde, cranberries, gravy

Contains: flour

Sides

Asparagus with hollandaise

New season potatoes with mint, butter and parsley

Contains: milk, egg

Dessert

Ōtautahi Christmas Trifle - Vanilla bean sponge, elderflower, summer berries, white peach, mascarpone, almond praline

Contains: milk, flour



VENUES ŌTAUTAHĪ

venuesotautahi.co.nz