

CONFERENCE 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.





Conference packages

Looking after your guests throughout the whole day is a big responsibility. Nutrition, vitamins, good food and hydration at the right times is important to keep delegates engaged and satisfied. Venues Ōtautahi have designed a range of packages that include the best of what Canterbury has to offer. These packages take care of all food and beverage requirements for your daytime events.

On arrival - \$6.50

French press coffee
Botanic tea selection

Breaks - \$14.50 per person

French press coffee
Botanic tea selection
Please select two morning/afternoon tea items

Working Lunch - \$48.00 per person

French press coffee
Botanic tea selection
One sandwich or roll
Two salads
One bowl
One sweet item or lunch petit four

Express lunch - \$38.00 per person

One roll
Two salads
One sweet item

Lunch Bag - \$33.00 per person

One roll
One salad
One sweet item
Local fruit

Additional costs

Lunch Petit Fours - \$7.00 per person
Platters - \$14.00 per person
Open Kitchen - \$33.00 per person

Oyster Bar - \$18.00 per person
Raw Bar - \$34.00 per person
Produce - \$28.00 per person
Patisserie - \$28.00 per person

HALF DAY CONFERENCING - \$60.00

On arrival

French press coffee

Botanic tea selection

Morning/Afternoon break

French press coffee

Botanic tea selection

Please select two morning/afternoon tea items

Lunch

French press coffee

Botanic tea selection

One sandwich roll

Two salads

One bowl

One sweet item or lunch petit four



FULL DAY CONFERENCING - \$72.00

On arrival

French press coffee

Botanic tea selection

Morning break

French press coffee

Botanic tea selection

Please select two morning tea items

Lunch

French press coffee

Botanic tea selection

One sandwich

Two salads

One bowl

One sweet item or lunch petit four

Afternoon break

French press coffee

Botanic tea selection

Please select two afternoon tea items



MORNING/AFTERNOON TEA

Sweet

Plum and harakeke Bonbons

Contains: milk

Carrot cake and cream cheese cookie

Contains: milk, wheat gluten, egg, soy

Croissant aux almonds with brown butter almond creme

Contains: egg, milk, soy, barley, oats, rye, wheat gluten

Pear, Rata honey, sage and ricotta muffin

Contains: egg, milk, soy, wheat gluten

Brioche donuts with lemon fromage fraise

Contains: egg, milk, soy, wheat gluten

Local pear and organic lemon friands with thyme and yoghurt crème

Contains: egg, milk, soy, almonds

Golden syrup loaf with butter and toasted walnuts

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

Savoury

Smoked bacon and egg pie

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

Quattro Fromage quiche with chives

Contains: egg, milk, wheat gluten, soy

Feta and thyme feuilleté with rātā honey

Contains: egg, milk, wheat gluten, soy

Pork, fennel, chilli and parmesan sausage rolls

Contains: egg, milk, soy, wheat gluten

Tomato tart with tomato caramel, sage and ricotta

Contains: milk, pinenuts, wheat gluten, soy

Mortadella, ricotta and pistachio danish

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

Roast onion, thyme and cheese scone with local butter

Contains: egg, milk, wheat gluten, soy

Additional break items – \$6.50 per person



SANDWICHES

Free range egg and chive sandwich with mayonnaise and shallots

Contains: egg, milk, wheat gluten

Smoked free range ham, cheddar, confit onions, wholegrain mustard, aioli, and ciabatta

Contains: egg, milk, wheat gluten, sulphates

Roast chicken sandwich with aioli, rocket and sourdough

Contains: egg, milk, wheat gluten

Bacon sandwich with HP, butter and ciabatta

Contains: egg, milk, wheat, barley, rye, oats, and spelt gluten, sulphates

BBQ beef ribeye, parmesan, salsa verde aioli, pickles, wild rocket, and sourdough

Contains: egg, milk, wheat gluten

Harvest sandwich, grain loaf, shaved vegetables, vegan feta, green olives and hummus

Contains: egg, milk, wheat gluten

Additional Sandwiches \$12.00 per person

ROLLS

BBQ beef ribeye, parmesan, salsa verde aioli, pickles, wild rocket, and sourdough

Contains: egg, milk, wheat gluten

Smoked brisket pretzel roll with caramelised onion, jalapenos and chipotle aioli

Contains: egg, wheat gluten, milk

Porchetta with shaved fennel, parmesan and green olive slaw

Contains: egg, milk, wheat gluten

Avocado pretzel with ricotta, lime, fried egg and chilli

Contains: egg, milk, wheat gluten

Free range bacon and egg brioche roll with mayonnaise and chives

Contains: egg, sulphates, milk, wheat gluten

Cold smoked Akaroa salmon, bagel, cream cheese, capers and red onion

Contains: milk, sesame, fish, wheat gluten

Additional rolls \$14.00 per person



SALADS

Fried potato salad, spring onion, chives and buttermilk ranch

Contains: milk, egg

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

Contains: Milk, wheat gluten

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

Contains: milk, barley gluten

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: milk, almonds

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 rocket salad

Contains: milk, wheat gluten

Additional salad \$9.50 per person



BOWL FOOD

Roasted chicken with baby cos, garlic crème and parmesan

Contains: milk, egg

BBQ chicken, sunflower seed pesto, burnt butter, candied lemon and paris mash (served warm)

Contains: milk

Crispy pork belly with green chilli mojo and pickled green tomato (served warm)

Pulled Lamb, grilled flat breads, pickled chilli, smoked carrot, persimmon slaw and tahina (served warm)

Contains: wheat gluten, sesame

Slow cooked wagyu brisket with salsa macha and pickled green tomatoes (served warm)

Contains: sesame, peanuts

BBQ Flat Iron, green chilli jhim, lemongrass, green chilli, kafir lime and spring onion

Hot smoked salmon, green apple, dill, horseradish and buttermilk

Contains: fish, milk

Wood-roasted mushrooms, gnocchi, pecorino Romano, black garlic butter and fresh herbs (served warm)

Contains: milk, wheat gluten, egg

Additional bowl items – \$16.50 per person



LUNCH 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,

Additional sweet items – \$7.00 per person





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 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

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.





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

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.

BARISTA UPGRADES

Half Day

2 x consecutive Barista services

Minimum number of 150 coffees

\$750 minimum spend

Additional coffees after minimum spend is reached charged at \$5.00 per coffee

1 x Barista service

1 x Barista service

Minimum number of 30 coffees

\$150 minimum spend

Additional coffees after minimum spend is reached charged at \$5.00 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.

Full Day

3 x consecutive Barista services

Minimum number of 225 coffees

\$1,125 minimum spend

Additional coffees after minimum spend is reached charged at \$5.00 per coffee.

Smoothie Upgrades

\$10.00 each per person

Carrot, ginger and apple pressed juice

Berries, organic oats, banana, yoghurt and cinnamon

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