

CONFERENCE MENU



venuesotautahi.co.nz

VENUES
ŌTAUTAHI

@venuesotautahi

Venues Ōtautahi Food Ethos

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



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.

Half Day Plains

\$56.50 per person

On Arrival

French press Hummingbird coffee
Ti Ora botanical tea selection

Morning or Afternoon Tea Break

Pear, Rata honey, sage and ricotta muffin *v nf*
Free-range pie with local bacon and Lamond eggs *nf*
Whole seasonal fruit bowl *v vg gf df nf*
French press Hummingbird coffee
Ti Ora botanical tea selection

Lunch

Sandwich

Smoked free-range ham, cheddar, confit onions, wholegrain mustard aioli, and ciabatta
nf - df gf 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 - nf gf on request

Bowl

High country lamb, smoked eggplant, white hummus and flat bread *df nf - gf on request*

Sweet

Brioche donuts with vanilla and lemon *v nf*

Beverages

French press Hummingbird coffee
Ti Ora botanical tea selection

Full Day Plains

\$68 per person

On Arrival

French press Hummingbird coffee
Ti Ora botanical tea selection

Morning Tea Break

Quattro fromage luxe tart with chives *v nf*
Milmore Downs organic oat cookie with honey and fennel pollen *v nf*
Whole seasonal fruit *v vg gf df nf*
French Press Hummingbird coffee
Ti Ora botanical tea selection

Afternoon tea

High country lamb and smoked garlic sausage roll with salsa verde *nf*
Local pear and organic lemon friands with thyme and yoghurt crème *v gf*
Whole seasonal fruit bowl *v vg gf df nf*
French press Hummingbird coffee
Ti Ora botanical tea selection

Lunch

Sandwich

BBQ beef ribeye, parmesan, salsa verde aioli, pickles, wild rocket, and sourdough *df nf - gf on request*

Salads

Roast carrot and organic grains salad with almonds, feta, fresh herbs and forvm vinegar
v - df vg nf on request

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

Bowl

Roast free-range chicken salad with shaved heirloom vegetables and organic garlic aioli *df gf nf*

Sweet

Crossiants aux almonds with almond crème *v*

Beverages

French press Hummingbird coffee
Ti Ora botanical tea selection

Full Day High Country

\$68.00 per person

On Arrival

French Press Hummingbird coffee
Ti Ora botanical tea selection

Morning Tea Break

Roast onion, thyme and cheese scone *v nf*
Brioche donuts with vanilla and lemon *v nf*
Whole seasonal fruit *v vg gf df nf*
French press Hummingbird coffee
Ti Ora botanical tea selection

Afternoon tea

Free-range pie with local bacon, egg and Lamond eggs *nf*
Winter plum truffles with dark chocolate and harakeke *v nf gf*
Whole seasonal fruit bowl *v vg gf df nf*
French press Hummingbird coffee
Ti Ora botanical tea selection

Lunch

Sandwich

Free-range chicken, fennel seed aioli, onion escabeche, fresh herb salad and pretzel bun *df nf*

Salads

Roasted potato salad with fresh herbs, red onions, green onion, rocket and whole grain aioli
v gf nf df - vg 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

Bowl

BBQ beef sirloin with parmesan, salsa verde, iced radish and wild rocket *gf nf - df on request*

Sweet

Banana bread with local honey, butter and toasted walnuts *v - vg gf df on request*

Beverages

French press Hummingbird coffee
Ti Ora botanical tea selection



Breaks

Breaks are served to side tables and stations throughout the venue.

On Arrival

\$6.20 per person

French press Hummingbird coffee

Ti Ora botanical tea selection

Ōtautahi Break

\$14.50 per person

French press Hummingbird coffee

Ti Ora botanical tea selection

Whole seasonal fruit

Please select two of the following items:

Sweet

Winter plum truffles with dark chocolate and harakeke *v gf nf*

Milmore Downs organic oat cookie with honey and fennel pollen *v nf*

Croissants aux almonds with almond crème *v*

Pear, Rata honey, sage and ricotta muffin *v nf*

Brioche donuts with vanilla and lemon *v*

Local pear and organic lemon friands with thyme and yoghurt crème *v gf*

Additional break items – \$6.20 per person

Savoury

Free-range pie with local bacon, egg and Lamond eggs *nf*

Fresh herb, feta and free range egg tart *v nf*

Mushroom, walnut, mustard seed, and fennel sausage rolls *v vg*

Roast onion, thyme and cheese scone *v nf*

Fried haloumi slider with salsa verde aioli and pretzel bun *v nf*

High country lamb and smoked garlic sausage roll with salsa verde *nf*

Quattro fromage luxe tart with chives *v nf*



Working Lunch

\$45.30 per person

A fully customisable menu that lets guests design their lunch. This can be for relaxed, informal style lunch service. These menus can be served directly to the tables, stations or side tables in the venue.

This includes:

Whole seasonal fruit bowl *v vg gf df nf*

One sandwich item, one bowl item, one sweet item and two salads

French press Hummingbird coffee

Ti Ora botanical tea selection

Please select from the following items:

Sandwiches

BBQ beef ribeye, parmesan, salsa verde aioli, pickles, wild rocket, and sourdough *df nf - gf on request*

Smoked free-range ham, cheddar, confit onions, wholegrain mustard aioli, and ciabatta
nf - gf df on request

Free-range chicken, fennel seed aioli, onions escabeche, fresh herb salad and pretzel bun
df nf - gf on request

Cold smoked Akaroa salmon, Grizzly bagel, cream cheese, capers and red onion escabeche *nf*

Vegan pakora, smoked chilli vegan mayonnaise, kale and white onion slaw with ciabatta roll *v vg df nf - gf on request*

Black garlic roasted kumara, white hummus, pumpkin seed pesto and flat bread
v vg df - nf gf on request

Additional sandwich \$10.50

Salads

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

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

Roasted potato salad with fresh herbs, red onions, green onion, rocket and whole grain aioli *v gf df nf - vg on request*

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

Roast carrot and organic grains salad with almonds, feta, fresh herbs and forvm vinegar
v - df vg nf on request

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

Additional salad \$9.50

Bowl Food

Roast free-range chicken salad with shaved heirloom vegetables and organic garlic aioli *df gf nf*

BBQ beef sirloin with parmesan, salsa verde, iced radish and wild rocket *gf nf - df on request*

High country lamb, smoked eggplant, white hummus and flat bread *df nf - gf on request*

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

Off the Coast calamari, green chilli, lime, puha, kaffir, lemongrass, and green chilli nahm jihm *df nf*

Additional bowl items - \$16.50 per person

Sweet

Brioche donuts with vanilla and lemon *v*

Crossiants aux almonds with almond crème *v*

Banana bread with local honey, butter and toasted walnuts *v - vg gf df on request*

Winter plum truffles with dark chocolate and harakeke *v gf nf*

Local pear and organic lemon friands with thyme and yoghurt crème *v gf*

Additional sweet items - \$6.20 per person



Lunch Packages

\$45.30 per person

The culinary team have crafted an impressive blend of foods in the below menus. These are all pre-selected for those who want to leave the trust in the chefs hands. These menus are for a relaxed, informal style lunch service. This menu can be served directly to the tables, stations in the venue or around side tables.

Sandwich

Free-range chicken, fennel seed aioli, onion escabeche, fresh herb salad and pretzel bun *df nf - gf on request*

Salads

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

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

Bowl

High country lamb, smoked eggplant, white hummus and flat breads *df nf - gf on request*

Sweet

Local pear and organic lemon friands with thyme and yoghurt crème *v gf - nf on request*

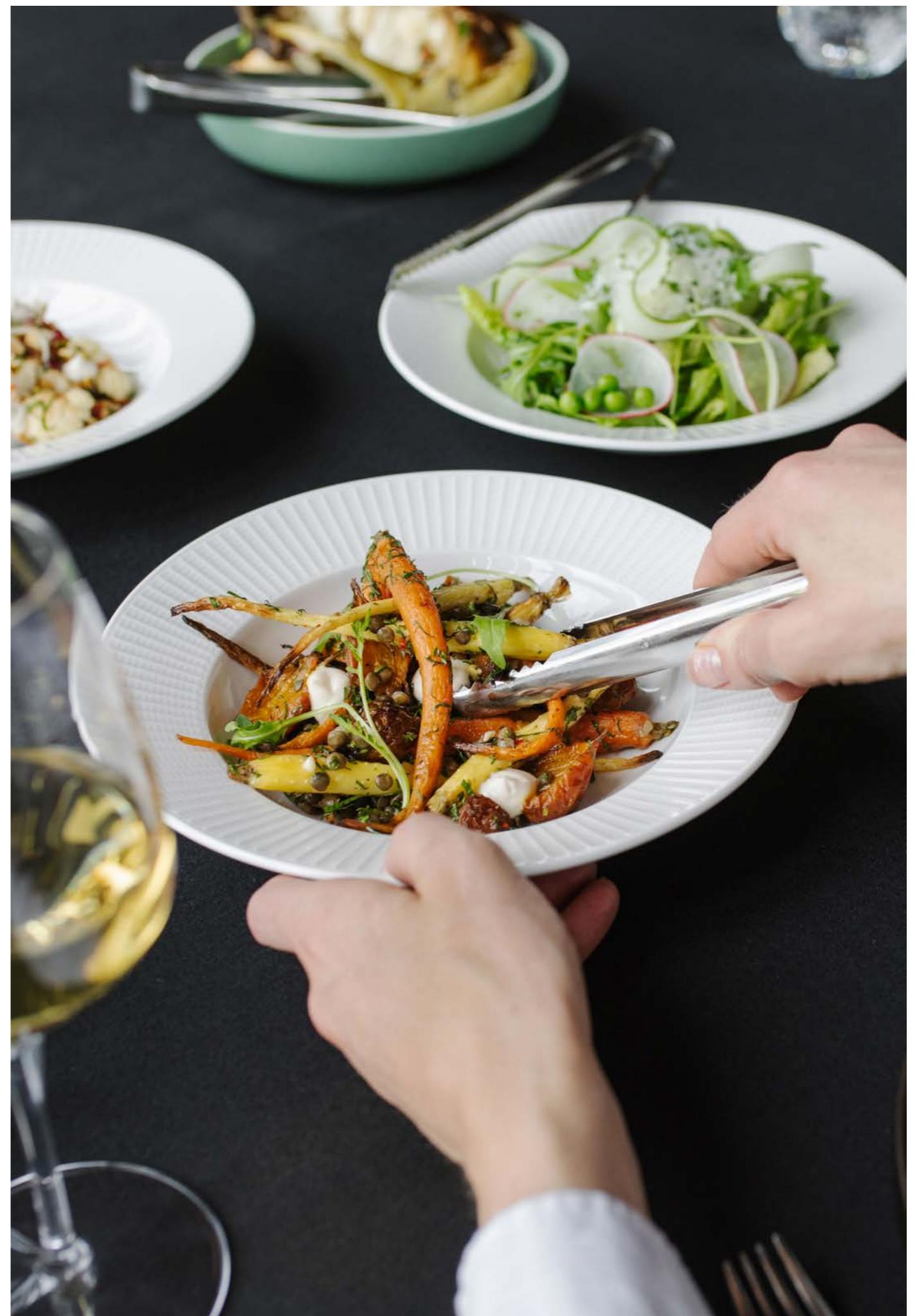
Fruit

Seasonal whole fruit *v vg gf df nf*

Beverages

French press Hummingbird coffee

Ti Ora botanical tea selection



Lunch Box

\$29.00 per person

This option gives your guests the ultimate flexibility to eat when and where they choose. These include everything the guests will need, sourced directly from the Canterbury region.

Sandwich

Free-range chicken, fennel seed aioli, onions escabeche, fresh herb salad and pretzel bun *df nf - gf on request*

Salad

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

Sweet

Brioche donut with vanilla and lemon

Fruit

Seasonal whole fruit *v vg gf df nf*

Express Lunch

\$36.00 per person

Sandwich

Smoked free-range ham, cheddar, confit onions, wholegrain mustard aioli, and ciabatta *nf - gf on request*

Salads

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

Roast free-range chicken salad with shaved heirloom vegetables and organic garlic aioli *gf df nf*

Sweet

Brioche donuts with vanilla and lemon *v nf*

Fruit

Seasonal whole fruit *v vg gf df nf*

Beverages

French press Hummingbird coffee

Ti Ora botanical tea selection



Happy Hour

\$46.50 per person

End the day with an hour of Cassels craft beer, North Canterbury wines and fine local produce

Canapés and Snacks

Fried free-range chicken with kawa kawa salt and nasturtium aioli

Smoked beef rib, fresh lemongrass, kaffir lime and rendang wonton with pickled cucumber and XO mayonnaise *df*

Zucchini, goats cheese, hemp seed, organic barley arancini with wild rocket aioli *v*

Baked pretzels with wakame salt *v*

Full Day

3 x consecutive Barista services

Minimum number of 225 coffees

\$1,170 minimum spend

Additional coffees after minimum spend is reached charged at \$5.20 per coffee

Beverages

Sparkling

Crater Rim Méthode Traditionelle NV

Wine

Main Divide Chardonnay

Main Divide Sauvignon Blanc

27 Seconds Steps Pinot Gris

Main Divide Rosé

Main Divide Pinot Noir

Main Divide Merlot Cabernet

Beer and Cider

Southern Alps Ultra Low Carb Lager

Moa Motueka Hazy IPA

Moa Bush Moa Mid Ale 2.5%

Southern Alps Ultra Low Carb 0%

Moa Classic Apple Cider

Soft Drinks and Juices

Karma Green Apple & Sparkling Water

Schweppes Ginger Ale

Coca-Cola range

Keri Premium Orange Juice

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.

Smoothie Upgrade

\$10.50 each

Green Lassi with kale, cucumber, coconut, aloe vera, chamomile and peppermint *v vg gf df nf*

Berries organic oats, banana, kaffir, stevia, cinnamon, and biodynamic yoghurt *v gf nf - vg df on request*

Protein almond milk with banana, kefir, dates, cinnamon, cardamom and coconut water

v vg gf df - nf on request

Barista Upgrades

Half Day

2 x consecutive Barista services

Minimum number of 150 coffees

\$780 minimum spend

Additional coffees after minimum spend is reached charged at \$5.20 per coffee

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 WE
GATHER
AND SHARE

VENUES
ŌTAUTAHI