

A top-down view of a table set with various dishes, including salmon, bread, and small bowls, with the text "HEARTY AND MELO" at the top.

VENUES ŌTAUHI

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.





Breakfast

Dairy, oats, and honey form key pillars of Canterbury's agricultural landscape. So close to the source, this is a region and a climate designed to produce breakfast. Our breakfasts are crafted to give our guests everything they need for the first meal of the day.

STAND UP BREAKFAST

\$42.00 per person

For a relaxed, informal style breakfast service, this package allows guests to network, move through exhibitions, and enjoy the venues.

All Breakfast packages include:

French press coffee

Botanical tea selection

Orange Juice

Please select four of the following items
(please consider two sweet and two savoury)

Additional items – \$7.00 per item

Sweet

Honey roasted pears, crème fraiche yogurt and buckwheat granola

Contains: wheat gluten, almonds, walnuts, milk

Brioche donuts with lemon fromage frais

Contains: milk, egg, soy, wheat gluten

Croissant aux almonds with brown butter almond crème

Contains: milk, soy, wheat gluten, almonds

Breakfast brioche buns, espresso caramel and toasted walnuts

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

Golden syrup loaf with butter and toasted walnuts

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

Savoury

Smoked bacon and egg pie with tomato relish

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

Quattro Fromage quiche with chives

Contains: egg, milk, soy, wheat gluten

Vogels, avocado, smoked ricotta and toasted seeds

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

Feta and thyme feuilleté with rātā honey

Contains: milk, wheat gluten, soy, egg

Akaroa salmon and cream cheese bagel, capers and red onion

Contains: fish, milk, wheat gluten

CONTINENTAL BREAKFAST BAR

\$47.00 per person

A relaxed breakfast bar that lets guests design their breakfast. This suits a relaxed, informal style breakfast service that allows guests to network or take back to conference spaces or tables. This can be served to stations in the venue or split around side tables.

All breakfast packages include:

French press coffee

Botanical tea selection

Additional items – \$7.00 per item

Continental

Carrot, ginger and apple pressed juice

Croissant aux almonds with brown butter almond crème

Contains: soy, wheat gluten, almonds, milk

Honey roasted pears, crème fraîche yogurt and buckwheat granola

Contains: milk, wheat, almonds, walnuts

Savoury

Vogels, avocado, smoked ricotta and toasted seeds

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

Feta and thyme feuilleté with rātā honey

Contains: milk, wheat gluten, soy, egg

Akaroa salmon and cream cheese bagel, capers and red onion

Contains: fish, milk, wheat gluten



PLATED BREAKFAST

Sit down for a traditional breakfast served to each guest.
Plated breakfasts are available in one or two course options.
First course dishes can be served sharing style to the tables or individually.

Please select one main course dish – \$44.00

Please select one first course preset and one main course dish – \$52.00

All breakfast packages include:

French press coffee

Botanical tea selection

Orange Juice

First Course

Honey roasted pears, crème fraiche yogurt, buckwheat granola

Contains: milk, wheat gluten, almonds, walnuts

Brioche donuts with lemon fromage frais

Contains: egg, wheat gluten, milk, soy

Croissant's aux almonds with burnt butter almond crème

Contains: milk, almonds, wheat gluten, soy

Breakfast brioche buns, espresso caramel and toasted walnuts

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

Golden syrup loaf with butter and toasted walnuts

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

Alternate drop – \$4.00 per person



Main Course

Hot smoked Akaroa salmon, poached free-range egg, salsa verde, hollandaise and toasted bagel

Contains: fish, egg, milk, wheat gluten

Wood roasted mushrooms on toast, lemon ricotta, midnight rye, salsa verde and poached free range egg

Contains: milk, egg, wheat and rye gluten

Avocado, red onion, chilli and smoked ricotta with wild rocket poached free-range eggs and organic grain loaf

Contains: milk, egg, wheat rye, oat and barley gluten

Scrambled free-range egg, smoked bacon, agria hash, roasted mushrooms and tomato sauce

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

Waffles with honey roasted pear, walnut granola and mascarpone

Contains: wheat flour egg, milk

Alternate drop – \$6.00 per person



SHARED BREAKFAST

Served on shared plates, this style gives the guests custom options to the table. The shared breakfast includes all items below and gives the nod to the great breakfast buffets of the past, but at your table. The cold menu and beverages will be served to the table as guests arrive, followed by the hot course.

Main Course – \$50.00

Two Courses – \$58.00

All breakfast packages include:

French press coffee

Botanical tea selection

Orange Juice

First Course

Croissant's aux almonds with burnt butter almond crème

Contains: milk, almonds, wheat gluten, soy

Honey roasted pears, crème fraiche yogurt, buckwheat granola

Contains: milk, wheat gluten, almonds, walnuts

Main Course

Scrambled eggs with butter and chives

Smoked thick cut streaky bacon

Free range pork and fennel breakfast sausages

Wood roasted mushrooms with garlic, butter and herbs

Agria potato hash

Contains: egg, milk, almonds, sulphates, wheat gluten.



BACON.BACON.BACON.

\$26.00 per person

Build-your-own butty with crispy bacon, bread and baps, local butter and classic accoutrements.

Bread

Soft white bap

Rustic sourdough roll

Contains: wheat gluten, milk, soy

The Bacon

Smoked thick cut belly bacon

Cured bacon rounds

Contains: sulfates

The Sauces

Tomato ketchup

HP brown sauce

Caramelised onions

Tomato Kasundi

Whipped Butter

Whole egg Mayonnaise

Contains: wheat gluten, milk, soy



THE BAKERY

\$24.00 per person

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.

Sweet

Brioche donuts with lemon fromage frais

Contains: egg, milk, soy, wheat gluten

Croissant aux almonds with brown butter almond crème

Contains: soy, wheat gluten, almonds, milk

Golden syrup loaf with butter and toasted walnuts

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

Savoury

Smoked bacon and egg pie

Contains: soy, wheat gluten, sulphates egg milk

Feta and thyme feuilleté with rātā honey

Contains: milk, wheat gluten, soy, egg

Tomato tart with tomato caramel, sage and ricotta

Contains: wheat gluten, milk, soy

S.O.S

\$14.00 per person

Build-your-own refreshment station designed to help out the morning after.

Drinks

Red Bull, Sugar Free Red Bul, Gatorade, Berocca, All Press Iced coffee,
Club soda

Accoutrements

Crushed ice, lemon, apple, mint, agave, vitamin C powder

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 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, yogurt 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