

GALA LUNCH & DINNER MENU



venuesotautahi.co.nz

**VENUES
ŌTAUHAHI**

[@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.



Gala Lunches and Dinners

These menus are crafted to best showcase our venues, the region, and its food. Celebrating genuine Canterbury hospitality at its heart, these menus are all about crafting a dining experience representing the best the city has to offer.

All meals include:

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

In season greens with lemon, garlic and extra virgin local oil *v vg gf df nf*

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

French press Hummingbird coffee

Ti Ora botanical tea selection

Two courses – \$80.00 per person

Please select either an entrée and a main course, or a main course and a dessert.

Three Course – \$92.00 per person

Please select an entrée, main and dessert. This includes one course alternating.

Premium Dinner Package – \$113.00 per person

This includes:

Arrival cocktail

2 canapés

2 petit fours

One course alternating

Please select an entrée, main and dessert.

Pre-Dinner Canapés and Cocktails

\$20.50 per person

Crayfish lollipops with champagne vinegar aioli *gf df nf*

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

Arrival Cocktail

Vodka & Elderflower

Local vodka, elderflower, club soda



Selections

Entrée

Oak smoked soy-cured Akaroa salmon, puha, red chilli jihm, green chilli bavarois, charcoal and cucumber salad *df nf*

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

Black origin wagyu beef tataki, radish, iced cucumber, ginger and black wild sago cracker *df gf nf*

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

Smoked duck breast, green chilli, cucumber and kaffir lime *df gf nf*

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

Alternate drop – \$4.00 per person

Mains

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

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

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

Waitaha plain beef cheek with radishes, pickled cucumber, mustard and jus *df gf nf*

Sustainably and responsibly sourced ‘Fish of the Day’ with organic lemon, fresh herb salad and beurre blanc *df gf nf*

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

Slow-roasted Leeston eggplant with white hummus, smoked labneh, red onion escabeche, pinenuts and pumpkin seed salsa verde *nf - df gf on request*

Alternate drop – \$6.00 per person

Additional sides are available at \$3.00 per person

Sides

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

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

Dessert

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

Eton mess with rhubarb gel, cream, Doris plum ice cream and thyme meringue *v nf - gf on request*

Chocolate tart, plum gel, dried berries and toasted walnuts *v - nf on request*

Fromage fraîche with toasted oats, blackcurrant branch oil and shiso *v nf*

Rhubarb tart tartin with bush honey and ginger brûlée crème *v nf*

Marinated cherry pavalova with rose crème and dehydrated berries *v gf nf - df on request*

Alternate drop – \$4.00 per person



Food Bars, Platters and Stations

These platters can be served to bar leaners, side tables or used to form a produce bar in the event space. 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*

Petit Fours

\$6.20 per petit four per person

Petit brioch donuts with salted caramel *v nf*

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

Rhubarb macaroons with sour cherry gel and cinnamon crème *v gf*

Organic lemon tarts with thyme meriunge *v nf*

Supper

\$6.20 per person

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

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

Robinsons bay olive aranchini, mozerella, local grains and tapanade aioli *nf*

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



Ōtautahi Lunch and Dinner

As good as it gets, the Ōtautahi selection is some of our favourite dishes from the South Island.

\$130.00 per person

On Arrival

Canapés

Select cold climate oysters with horseradish ice
gf df nf

Duck parfait cornetto, Braeburn gel and toasted hazelnut

Arrival Cocktail

Negroni
Gin, Campari, sweet vermouth

Entree

Hot smoked hamachi crudo with cucumber, lemon, radish, shallots and beach herbs *df nf gf*

Main

Angus beef fillet with potato puree, local onions, mushroom, jus and nasturtium

Breads

Focaccia with rosemary, garlic, extra virgin local oil and local butter *v nf*

Amuse

Iced Kaikoura Crayfish "cocktail" with puftaloons *nf*

Sides

In season greens with lemon, garlic and extra virgin extra virgin local oil *v gf df nf*

Waitaha potato puree with extra virgin Waitaha oil
v gf nf

Dessert

Wild plum sorbet with sage and manuka sponge, white peach gel and apple crisps *v gf nf*

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 – \$90.50 per person
Three courses – \$103.00 per person

From the Plains

To Start

Focaccia with rosemary, garlic, extra virgin local oil and local butter *nf*

Entrée

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

Acorn - fed pork and puha presse with fried barley, braeburn fennel salad and nasturium aioli

Mains

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

Chicken breast with chestnuts, black garlic butter, gnocchi and roasted fennel *gf*

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

Sides

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

Fried Rangitata potatoes, cabernet vinegar, wholegrain mustard, puha and spring onions *v gf nf*

Dessert

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

From the High Country

To Start

Focaccia with rosemary, garlic, extra virgin local oil and local butter *nf*

Entrée

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

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

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*

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

Sides

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

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

Dessert

Whipped citrus cheesecake with lemon granita and North Canterbury Verjuice gel *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 AROHA IS EVERYTHING

VENUES
ŌTAUHAHI