

CANAPÉS MENU



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.





Cocktail and Canapé Packages

Our menus are shaped by the land and the people who grow, farm, fish, and create. From KaiKōura crayfish to High Country lamb, everything we serve is all about where we're from. Our canapés, bowls, and beverages are crafted to showcase the best of our region, our venues, and the producers we're super proud to work with.

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 larger 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 larger bowl

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

Bigger bowls - \$16.00 per person

Platters - \$14.00 per person

Open Kitchen - \$33.00 per person

Raw Bar - \$34.00 per person

Produce - \$28.00 per person

Patisserie - \$28.00 per person

CANAPÉS

From the Coast

Oak smoked soy cured salmon, green chilli, charcoal and cucumber

Contains: fish, soy

Tio oysters, rhubarb and cherry vinegar mignonette

Contains: molluscs

Southern blue fin tuna inari, avocado, pickled ginger and kewpie

Contains: fish, egg, soy

Blue cod, burnt brioche and crayfish mayonnaise

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

Kōura tarts, horipito crème fraîche and tomato caramel

Contains: crustacean, wheat gluten, milk soy

Scampi arancini, champagne aioli and caviar

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

From the Plains

Fried free-range chicken with buttermilk ranch and chives

Contains: milk, egg, wheat gluten

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

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

Free range chicken katsu sando with brioche, sesame mayonnaise and slaw

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

Duck Parfait croûte with quince gel and hazelnuts

Contains: milk, hazelnuts

Smoked duck pancakes with kanuka hoi sin and spring onion

Contains: wheat gluten, sesame, soy

Pork croquette with fennel, chilli, parmesan and aioli

Contains: wheat gluten, milk, egg





From the High Country

Angus fillet, fresh horseradish, chives and spelt lavosh

Contains: wheat gluten,milk,spelt gluten,soy

Luxe beef sliders with cheese, pretzel, bones pickles, burger sauce

Contains: wheat gluten,milk,soy,egg

Wagyu “steak and cheese pie” croquettes with VÖ ketchup

Contains: wheat gluten milk,soy,egg

Smoked brisket and lemongrass wonton with smoked chilli mayonnaise

Contains: egg,wheat gluten,milk,soy,

Carbonara tart with fried pancetta, smoked egg and parmesan

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

Lamb presse, fried barley croquette and salsa verde aioli

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

From the Garden

Burnt leek, ricotta, hazelnuts, herbs and honey

Contains: milk,hazelnuts

Roasted mushroom parfait cornetto with tamarillo gel

Contains: soy,milk,wheat gluten,

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

Peninsula black olive arancini with local grains and black garlic mayonnaise

Contains: wheat gluten,milk,egg,barley

Parmesan, chive and smoked garlic gougères

Contains: wheat gluten,egg,soy,milk

COCKTAIL ROLLS

Wagyu “Philly” cheese with karakas gruyère and caramelised onion

Contains: milk,soy,wheat gluten

Fried free range chicken sandwich with milk bun and buttermilk ranch

Contains: wheat gluten,milk,soy,egg

Chorizo, smoked gouda, chilli, and red onion brioche donut

Contains: sulphates,milk,wheat gluten,soy

BBQ Prawn cocktail Po’boy with smoked tomato and chipotle

Contains: crustacean,milk,egg,wheat gluten

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

Contains: fish,milk,egg,wheat gluten

Bao with fried duck, pickled cucumber and mandarin hoi sin

Contains: wheat gluten,sesame

Fried oyster mushrooms, milk bun, mayonnaise and chives

Contains: wheat gluten,egg,milk



BOWLS

From the Coast

Oak smoked Akaroa salmon, puha, green chilli nahm jihm, charcoal, kaffir lime, pearls

Contains: fish

“Fritto misto” calamari, prawns, GLM, crystal batter with fresh herbs and lemon aioli

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

Crayfish and Kōura buttered brioche roll with bull kelp salt fries

Contains: crustacean, milk, wheat gluten, egg

Fish and chips with blue cod and tartare and lemon

Contains: fish, wheat gluten, egg, milk

From the High Country

Beef fillet with bearnaise and onion rings

Contains: wheat gluten, egg, milk,

Pulled Lamb, grilled flat breads, garlic crème, smoked carrot and chilli slaw

Contains: wheat gluten, milk, egg

BBQ Flat Iron Venison, green chilli peppercorn jihm, lemongrass and green chilli

Pulled wagyu, bechamel and lasagne topper

Contains: wheat gluten, milk, egg,

From the Plains

Roasted chicken with baby cos, garlic crème and parmesan

Contains: egg, milk

BBQ chicken with kawakawa, smoked chilli and salsa macha

Contains: soy, sesame, peanuts

Crispy pork belly with green chilli mojo and pickled green tomato

Risotto carbonara with crispy pancetta and parmesan

Contains: egg, sulphates, milk

From the Garden

Summer (tomato) or Winter (beetroot) vegetable tartar with stracciatella and smoked almonds

Contains: almonds, wheat gluten, milk

Heirloom vegetable crudités with roasted miso creme

Contains: sesame, wheat gluten, soy

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

Contains: egg, wheat gluten, milk

Buttermilk fried oyster mushrooms, grilled flat breads, smoked ricotta, chilli and herbs

Contains: milk, wheat gluten, soy



BIGGER BOWLS

BBQ chicken, sunflower seed pesto, burnt butter, candied lemon and paris mash

Contains: milk

Fried free-range chicken with buttermilk ranch

Contains: egg, milk, wheat gluten

Venison short rib rigatoni, parmesan, chilli and breadcrumbs

Contains: egg, wheat gluten, milk

Slow cooked wagyu brisket with salsa macha and pickled green tomatoes

Contains: sesame, peanuts, soy





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,

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 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

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

OPEN KITCHEN

An open kitchen experience features roasted, carefully raised organic meats, served with thoughtfully

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: milk, wheat gluten, egg, soy

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*

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.

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.



VENUES ŌTAUTAHĪ

venuesotautahi.co.nz