

# BANQUET DINNER MENU



[venuesotautahi.co.nz](http://venuesotautahi.co.nz)

**VENUES  
ŌTAUTAHI**

[@venuesotautahi](https://www.instagram.com/venuesotautahi)

## Venues Ōtautahi Food Ethos

Ōtautahi was originally a place to gather food on the banks of the Ōtākaro, where The Ngāi Tahu and Ngāi Tūāhuriri food story is woven into Ōtautahi's fabric. Ngāi Tahu were familiar not only with the coastline surrounding Ōtautahi but also with the inland plains, mountains, and lakes. This relationship with the natural world, the gathering of food and how we work with food are important 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 making 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 and water, and the 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.

Our New Zealand producers, growers, farmers, and their products contribute significantly to our food culture's evolution. We are committed to purchasing from within the region. Buying from the community that supports our venues allows our guests to share and experience the region's food and beverage and supports 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.



## Banquet Dinners

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

## Pre-dinner Canapes and Cocktails

\$20.00 per person

### Includes:

Akaroa salmon blini with smoked crème fraîche, G&T cucumber and salmon pearls  
Zucchini, goats cheese, hemp seed and organic barley arancini with wild rocket aioli

### Beverage

Scapegrace vodka with cucumber, rosemary and soda



## Canterbury Plains

\$70.00 per person

### Breads

Rosemary pretzel rolls

Organic sourdough loaf with Canterbury butter

### Salads

Smashed peas with orecchiette, wild rocket, mint, lemon, fresh ricotta, chilli, and Millmore downs puffed barley

Heirloom carrots with Canterbury lentils, local greens, yellow beets, herbs, cultured buttermilk yoghurt and chimichurri oil

### Side Dishes

Fried gourmet potatoes with fried rosemary, chili and mustard dressing

### Mains

Ashburton beef sirloin with fresh herb verde, mustard pickled radish and watercress

Roasted heritage hens with salsa verde, pets, hazelnut oil and roman mustard

### Dessert

Pear syrup cake with almond, lemon and meringue

Whipped mascarpone cream with orange blossom

Sour berry compote with thyme and cassia

### Beverages

French Press Gravity coffee

Tea selection

## Banks Peninsula

\$70.00 per person

### Breads

Rosemary pretzel rolls

Organic sourdough loaf with Canterbury butter

### Salads

Roasted pumpkin, almonds, cranberries, miso tofu dressing, smoked oil, mint, wild watercress and radish

Garden city slaw with shaved cabbage, cucumber, radishes, rocket, chilli, flat leaf xx, parmesan and white balsamic olive oil

### Side dishes

Gnocchi with wood roasted mushrooms, smoked mascarpone and fresh herbs

### Mains

Slow roasted lamb shoulder, puha salsa verde, mustard pickled radish and seasonal herbs

Akaroa salmon with roasted baby carrots, dill, hazelnuts, lemon and salsa verde

### Dessert

Local apple pie with golden syrup and toasted oats

Whipped cream with almonds praline

Blueberry compote

### Beverages

French Press Gravity coffee

Tea selection



# High Country

\$70.00 per person

## Breads

Rosemary pretzel rolls  
Organic sourdough loaf with Canterbury butter

## Salads

Roasted cauliflower, miso tahini dressing, rocket, shaved heirloom carrots and toasted seeds  
Cos with cucumber, canterbury grains, herbs, pickled red onions, cucumber, radish toasted almonds and smoked yoghurt

## Side dishes

Rangitata potato puree

## Main Course

Pulled local beef cheeks with roasted onions, heirloom carrots, puffed rye berries and rough cut herbs  
Roast chicken breast with spring peas, grilled gnocchi, fresh herbs, and truffle jus

## Dessert

Chocolate tart with local pollen, dried berries, rata crumbs and toasted walnuts  
Local cream with lemon and sage  
Preserved Black Doris plums

## Beverages

French Press Gravity coffee  
Tea selection

# Platters

Platters available to the table either before or after dinner.

## Cheese

\$14.00 per person

Talbot Mt Peel Blue  
Geraldine Vintage cheddar  
The Harnet soft cow cheese  
Quince and pear  
Organic sourdough loaf and lavosh

## Produce

\$24.00 per person

Cured local pepperoni  
Peter Timbs ham  
Local seasonal vegetables, fresh and pickled  
Kaikōura soft ash coated goat cheese  
Geraldine Vintage cheddar  
Wild rocket and pumpkin seed pesto  
Organic sourdough loaf and lavosh

# Supper

\$6.00 per person

Please add supper items after the meal for a late evening supper.

## Includes:

Luxe burgers with angus beef, smoked cheese, truffle and pretzel  
High country lamb and smoked garlic sausage roll with mint salsa verde  
Duck confit, red onion and chestnut pie with wild cherry relish  
Cauliflower, parmesan and rocket arancini with salsa verde crème



## Ōtautahi Shared Table

Sharing great food between friends and colleagues is what Canterbury is all about. Served on shared plates to the tables – this style is how we love to eat.

### All meals include:

Rosemary pretzel rolls

Organic sourdough loaf with Canterbury butter

French Press Gravity coffee

Tea selection

### Price

Two course \$75.00 per person

Three course \$88.00 per person

### Entrée

Dry cured Sefton duck with lavender and kānuka honey, carrots, hazelnut and winter wilds

Botanic Gardens oak-smoked local salmon with local shiso, dashi creme, radish and cucumber

### Main Course

Ashburton beef with bloomed mustard and vegetables raw, pickled and cooked

Presse high country lamb shoulder with plains onions, salsa verde, dried olives and radishes

Winter hen with crispy skin, peas, chestnuts, local enoki and jus

### Sides

Wood roasted cauliflower, tahini yoghurt, barberry's, wild rocket almonds and chimichurri oil

Pommes puree with Rangitata potatoes and local butter

### Dessert

Eaton mess with rhubarb gel, local cream, Doris plum icecream and thyme meringue

WHERE  
THE KAI IS  
HOMEGROWN

VENUES  
ŌTAUTAHI