

CONFERENCE OPTIONS



venuesotautahi.co.nz

**VENUES
ŌTAUTAHI**

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

Conference Options

Looking after your guests throughout the whole day is a big responsibility. Nutrition, vitamins, good food and hydration at the correct times of the day is important to keep delegates engaged and satisfied.

We have a range of breaks, working lunches and customisable lunch packages available.



On Arrival

Start your conference with a selection of beverages.

\$6.00 per person

This arrival option includes:

French pressed coffee

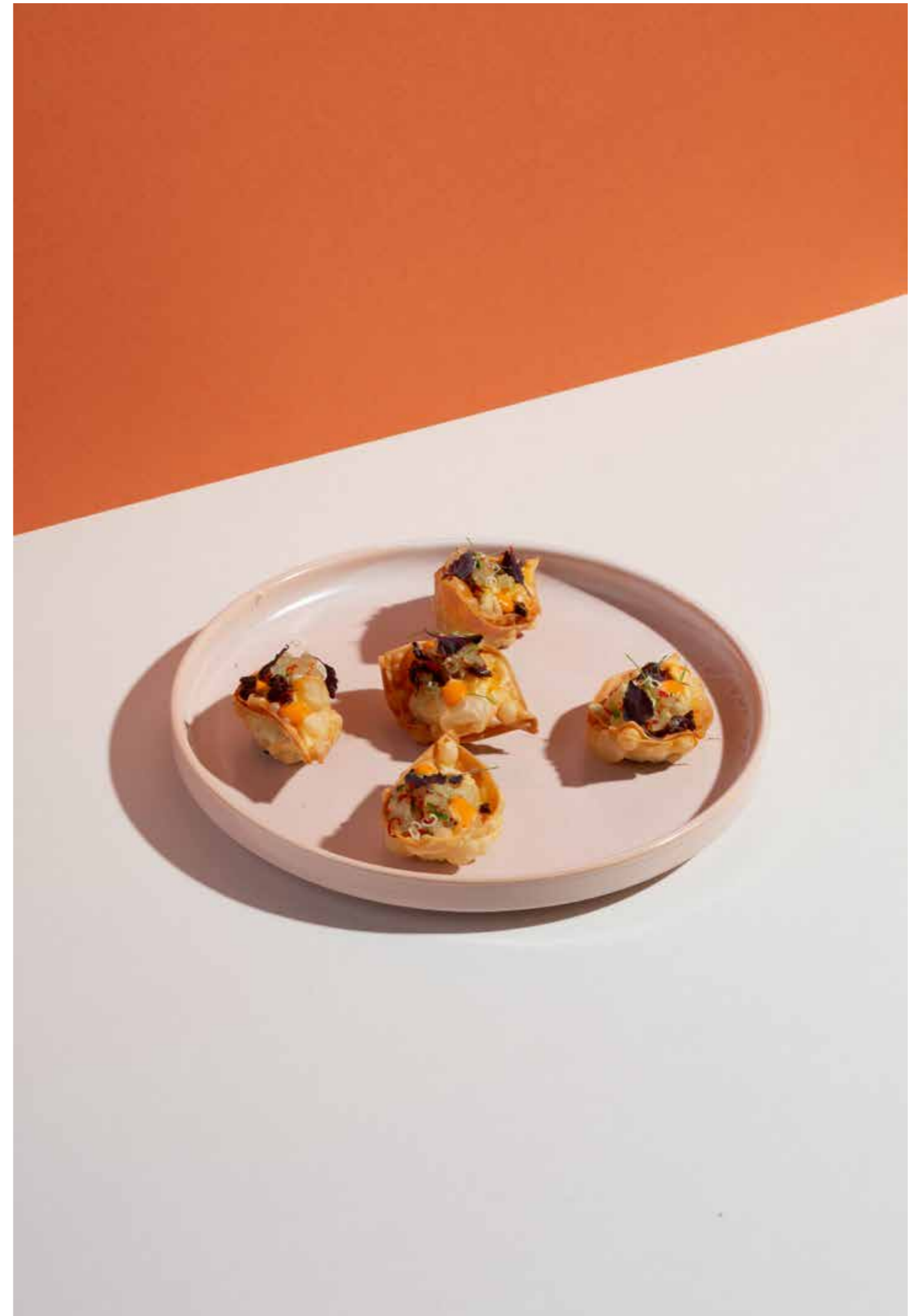
Tea selection

Orange juice

Sparkling water with fresh mint

Breaks

Breaks are served for 30 minutes to side tables and stations throughout the venue.



Standard Break

\$12.00 per person

This option includes:

French pressed coffee
Tea selection
Orange juice
Sparkling water with fresh mint
One food item

Ōtautahi Break

\$16.00 per person

This option includes:

French pressed coffee
Tea selection
Orange juice
Sparkling water with fresh mint
Two food items

Please select from the following items:

Sweet

Fig, mānuka, flax seeds, hemp seeds, NZ pecans and orange blossom bliss balls
Milmore Downs organic oat cookie with botanic gardens honey and fennel pollen
Almond croissant with grapefruit marmalade and almond praline
Rhubarb, apple, wholegrain and Kānuka muffin
Brioche doughnuts with hazelnut, toasted oats and cinnamon
Pear and organic lemon friands with thyme and yoghurt crème

Savoury

Poaka bacon and free range egg pie with watercress kīnaki and red onion pickle
Puha, smoked ricotta and preserved lemon quiche
Mushroom, walnuts, mustard seeds and fennel sausage rolls
Cheddar cheese scone with chive butter and wild onions
Canterbury beef short rib pie with blackboy plum relish
High country lamb and smoked garlic sausage roll with mint salsa verde
Kaikōura Mahi cheese quiche with chives and Lamond eggs



Want to upgrade your package?

Barista Upgrades

Espresso 1

\$280.00 per hour

Minimum two hours

Approximately 50 coffees per hour

One barista

Espresso 2

\$350.00 per hour

Minimum two hours

Unlimited coffees

Two baristas

Smoothie Upgrades

\$14.00 per smoothie

Green lassi with kale, cucumber, coconut, aloe vera, chamomile and peppermint

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

Tonic ginger, turmeric, black pepper, stevia, cayenne and coconut water

Berries organic oats, banana, kaffir, stevia, cinnamon and biodynamic yoghurt



Working Lunch

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

Price \$36.00 per person

This includes:

Seasonal fruit plates

One sandwich

Two salads

One bowl

One sweet

Please select from the following items:

Sandwiches

BBQ beef ribeye, chimichurri aioli, wild rocket and sourdough loaf

Peter Timbs ham, cheddar, roman mustard, aioli and ciabatta

Ōtautahi club sandwich with free range chicken, aioli, onion jam, ricotta and rocket

Rosemary salted pretzel bun, BBQ Peter Timbs sausage, pickled red cabbage, botanic aioli

Smoked Akaroa salmon, bagel, cream cheese, red onion, rocket and caperberries

Garden city vegetable wrap with seasonal greens, sunflower seed hummus, pickles and vegan feta

Salads

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

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

South Canterbury potatoes, grilled onions, fennel, spring onions, dill and caperberries

Roasted cauliflower, miso tahini dressing, fried chickpeas, toasted almonds and vegan feta

Heirloom carrots with Canterbury lentils, yellow beets, plains herbs, cultured buttermilk yoghurt chimichurri

Canterbury grains with flat leaf, mint, red onions, tomato, cucumber, almonds and smoked yoghurt

Quinoa, almonds, radish, rocket, edamame and carrot with lemon soy dressing

Cos, cucumber, radishes, rocket and pea salad with white balsamic olive oil



Warm bowls

Wood roast chicken thigh with farro, cucumber, mint, peanut tahini and preserved lemon labneh

Slow cooked beef cheek with Paris mash, pickled mustard cucumbers, fried organic barley and wild radish

Lamb, freekeh, wild rice, ruby chard, pomegranate and preserved lemon oil

Smoked duck ragout with potato gnocchi with parmesan, chilli and flat leaf

Coastal calamari, green chilli, lime, puha, kaffir, lemongrass and green nam jim dressing

Additional lunch items \$7.50 per person

Beverages

\$6.00 per person

French pressed coffee

Tea selection

Orange juice

Sparkling water with fresh mint

Sweet

Brioche doughnuts with hazelnut, toasted oats and cinnamon

Almond croissant with grapefruit marmalade and almond praline

Walnut and banana bread with rātā honey, pollen, fig and cashew butter

Fig, mānuka, flax seeds, hemp seeds, NZ pecans and orange blossom bliss balls

Local pear and organic lemon friands with thyme and yoghurt crème



Lunch Packages

Our lunch packages, selected by the culinary team, have been designed for a relaxed informal style lunch service. This menu can be served directly to the tables, stations or around side tables in the venue.

\$42.00 per person

Sandwich

BBQ beef ribeye, chimichurri aioli, wild rocket and sourdough loaf

Salads

Heirloom carrots with Canterbury lentils, yellow beets, plains herbs, cultured buttermilk yoghurt chimichurri

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

Beverages

French pressed Gravity coffee

Tea selection

Orange juice

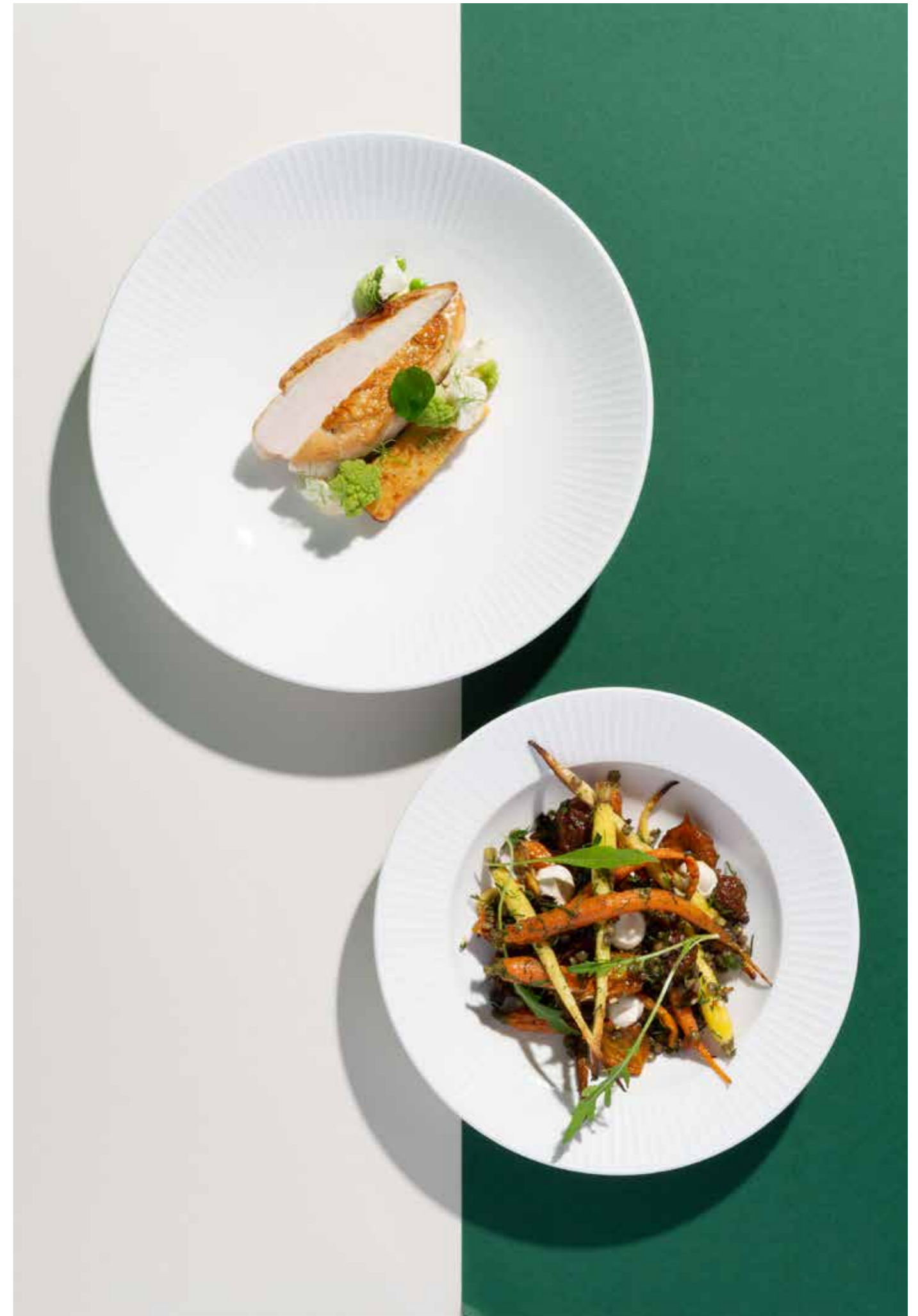
Sparkling water with fresh mint

Hot Bowl

Lamb, freekeh, wild rice, ruby chard, pomegranate and preserved lemon oil

Sweet

Walnut and banana bread with rātā honey, pollen, fig and cashew butter



Lunch Packs

Our lunch packs give your guests the ultimate flexibility to eat when and where they choose. They include everything the guests will need, sourced directly from the Canterbury region.

\$26.00 per person

Sandwich

BBQ beef ribeye, chimichurri aioli, wild rocket and sourdough loaf

Salad

Canterbury grains with flat leaf, mint, red onions, tomato, cucumber, almonds and smoked yoghurt

Beverage

Bottled water

Sweet

Pear and organic lemon friands with thyme and yoghurt crème

Fruit

Seasonal whole fruit



Happy Hour

As a nice finish to the end of your day, we offer a range of Cassels craft beers, North Canterbury wines and a selection of local produce.

\$48.00 per person, per hour

Canapes and Snacks

Blue cod and scampi sesame toast with dried chilli aioli

Smoked beef rib, lemongrass, kaffir lime and rendang wonton with pickled cucumber and XO mayo

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

Baked pretzels with wakame salt

Beverages

Cassels Woolston Pale Ale

Cassels Dry Hopped Pilsner

Main Divide chardonnay

Cheese

Talbot Mt Peel Blue

Geraldine Vintage cheddar

The Harnet soft cow cheese

Quince with fresh pear

Sourdough loafs

Main Divide sauvignon blanc

Orange juice

Sparkling water with fresh mint

WHERE WE GATHER AND SHARE

VENUES
ŌTAUTAHI