



Rārangi Kai **Food Menu**



NEW ZEALAND
INTERNATIONAL CONVENTION CENTRE

August 2026

Dietary Information

(VE) – Vegan

Made entirely from plant-based ingredients. Contains no animal products or by-products.

(V) – Vegetarian

Prepared without meat, poultry, or seafood. May contain dairy or eggs.

W – Wheat (Gluten) **M** – Milk **E** – Egg **F** – Fish **C** – Crustacean
Mo – Mollusc **N** – Tree Nuts **P** – Peanuts **Soy** – Soy **Ses** – Sesame
Lup – Lupin **Sul** – Sulphites

Each dish has been reviewed with a full ingredient-based allergen breakdown. While care is taken to manage allergens, cross-contact may occur due to shared preparation areas and equipment (e.g. fryers). As we prioritise seasonal produce and responsible sourcing, ingredients may vary depending on availability, and allergen content may change accordingly. A detailed Allergen Matrix is available upon request.

Menu Pricing

All menu prices outlined in this document are GST inclusive. Prices are based on financial year ending 30 June 2027. Prices are subject to change without notice. Please allow a 3% increase for future years.

Contents

4 Breakfast

- 5 Standing Breakfast
- 6 Plated Breakfast
- 7 Family Style Shared Breakfast
- 8 Breakfast Upgrade Options
- 9 Design Your Own - Breakfast Selections

11 Refresh Breaks

- 14 Refresh Break Upgrade Options
- 15 Design Your Own - Refresh Break Selections

17 Lunch

- 18 Standing Lunch
- 20 Standing Lunch Upgrade Options
- 21 Design Your Own - Standing Lunch Upgrade Selections
- 23 Boxed Lunch
- 25 Plated Lunch

26 Dinner

- 27 Plated Dinner
- 28 Plated Dinner Upgrade Options
- 29 Design Your Own - Plated Dinner Selections
- 31 Family Style Sharing Dinner
- 32 Family Style Sharing Dinner Upgrade Options
- 33 Design Your Own - Family Style Sharing Dinner Selections

35 Canapés

- 37 Canapé Upgrade Options
- 38 Design Your Own - Canapé Selections

40 Engagement Stations

- 43 From the Land & Sea
- 44 From the Kitchen & Grill
- 45 Sweet Endings

46 Platters

Parakuihi Breakfast



Standing Breakfast

Served with:

Freshly brewed NZICC special blend "Hummingbird Coffee"
"Tea Total" selection
Botanical water

Chef's Recommendation - \$29.00 per person

Food

Sweet potato, Ōrākei honey, coconut muffin M, E, W, Sul (V)

Vanilla panna cotta, roast apple compote M (V)

Banana, coconut yoghurt, granola pots W, M, Soy (V)

Seasonal New Zealand whole fruit bowl (VE)

Beverages

Selection of "Chia Sisters" juices

Design Your Own - \$34.00 per person

Food

Choose **3** from the Continental Choice Selection

Seasonal New Zealand whole fruit bowl (VE)

Beverages

Choose **1** from the Beverage Choice Selection

Plated Breakfast

Served with:

Freshly brewed NZICC special blend "Hummingbird Coffee"

"Tea Total" selection

Botanical water

Chef's Recommendation - \$47.00 per person

Plated Food

Garlic roasted "Ora's Farm" mushrooms, grilled halloumi, avocado, tahini dressing M, Ses (V)

Shared Items

Açaí, blueberries, coconut yoghurt, banana

Fresh seasonal New Zealand sliced fruit (VE)

Beverages

"Chia Sisters" Orange and Mango Pressed Juice

"Chia Sisters" Feijoa Pressed Juice

Design Your Own - \$52.00 per person

Plated Food

Choose **1** from the Plated Breakfast Choice Selection

Shared Items

Fresh seasonal New Zealand sliced fruit (VE)

Choose **1** from the Continental Choice Selection

Beverages

Choose **2** from the Beverage Choice Selection

Family Style Shared Breakfast

Served with:

Freshly brewed NZICC special blend "Hummingbird Coffee"

"Tea Total" selection

Botanical water

Chef's Recommendation - \$45.00 per person

Continental Shared Items

Seasonal New Zealand whole fruit bowl (VE)

"Rescued Kitchen" honey brioche scroll, whipped cinnamon, burnt orange marmalade W, M, E, Soy (V)

Hot Shared Items

Free range scrambled eggs E, M (V)

Crispy agria hash browns (VE)

Garlic-infused mushrooms, highland wild thyme (V)

"Mapari Meats" beef kransky sausages with caramelised onions M, Sul

Beverages

"Chia Sisters" Orange and Mango Pressed Juice

"Chia Sisters" Feijoa Pressed Juice

Design Your Own - \$50.00 per person

Continental Shared Items

Seasonal New Zealand whole fruit bowl (VE)

Choose **1** from the Continental Choice Selection

Hot Shared Items

Choose **4** from the Family Style Shared Selection

Beverages

Choose **2** from the Beverage Choice Selection

Prices are based on financial year ending 30 June 2027.

Breakfast Upgrade Options

Seasonal fruit from whole to sliced – **\$10.30 per person**

Alternate drop plated breakfast standard – **\$5.00 per person**

Add on Continental Breakfast Selection item – **\$10.30 per person**

Add on Family Style Shared Breakfast Selection menu – **\$26.00 per person**

Add on a hot dish to your standing breakfast (see selection below) – **\$29.00 per person**

- Chickpea pancake burrito, "Rescued Kitchen" smoked tomato relish, spinach, grilled halloumi M (V)
- Corn fritters, zesty spiced sour cream, "Rescued Kitchen" roast pepper salsa M, E, W
- "Mapari Meats" corn beef hash, bacon powder, poached egg, provolone cheese M, E, Sul
- "Pokeno Bacon Co" pork belly lardons, crispy potato terrine, mushroom ragu, chilli jam M, Soy, Sul

Design Your Own - Breakfast Selections

Continental Choice Selection

- Banana, coconut yoghurt, granola pots W, M, Soy (V)
- Vanilla panna cotta, roast apple compote M (V)
- Açai, blueberries, coconut yoghurt, banana
- "Rescued Kitchen" honey brioche scroll, whipped cinnamon, burnt orange marmalade W, M, E, Soy (V)
- Sweet potato, Ōrākei honey, coconut muffin M, E, W, Sul (V)
- Kiwi classic Marmite scrolls W, M, Sul, E (V)
- Cheese scones, "Lewis Road Creamery" butter W, M, E, Soy (V)

Plated Breakfast Choice Selection

- Cold-smoked salmon, crepe, lemon, dill, sour cream W, M, E, F, Soy
- Chickpea pancakes, "Rescued Kitchen" smoked tomato relish, spinach, grilled halloumi M (V)
- "WithWild" Wapiti black pudding, watercress, kimchi, poached egg, béarnaise W, M, E, Soy
- "Mapari Meats" beef kransky sausages, streaky bacon, mushrooms, roast tomatoes, scrambled eggs M, E
- "Mapari Meats" black Angus smoked beef cheek, spiced sweetcorn, poached egg, English muffin W, M, E, Soy
- Waffles, crispy buttermilk "Waitoa" free-range chicken, smoked maple syrup W, M, E, Soy
- "Pokeno Bacon Co" pork belly steak, crispy potato terrine, mushroom ragu, chilli jam M, Soy, Sul
- Garlic roasted "Ora's Farm" mushrooms, grilled halloumi, avocado, tahini dressing M, Ses, W (V)

Family Style Shared Selection

- Vine roast tomato, sunflower pesto (VE)
- Baked cheesy potato skins, beef chorizo M, Sul
- Smoked "Ocean Speared" white fish, curry rice, boiled egg E, F
- Hot smoked salmon, potato hash cakes M, F
- "Middlehurst Station" Angus beef and Speights ale sausages, onion gravy W
- "Ora's Farm" mushrooms, thyme, garlic, olive oil (VE)
- House made spiced baked beans with smoky beef M
- Grilled aged, honey "Mapari Meats" cured bacon Sul
- Creamy free-range scrambled eggs M, E (V)

Beverage Choice Selection

"Chia Sisters" fresh pressed juices

- Orange and Mango
- Boysenberry and Apple
- Feijoa and Apple

Tānga Manawa **Refresh Breaks**



NEW ZEALAND
INTERNATIONAL CONVENTION CENTRE

Pictured:
Cold smoked Akaroa salmon, tofu fritter, lemon crème fraîche
Nana Fay's Custard Tarts

Arrival Tea and Coffee

30 minutes - \$8.30 per person

Freshly brewed NZICC special blend "Hummingbird Coffee"

"Tea Total" selection

Botanical water

Refresh Breaks | Morning or Afternoon

Chef's Recommendation – \$18.00 per person

This menu changes day-to-day. View the selection in the following table, and please check with your Event Planner which cycle day(s) your event falls on.

All Chef's Recommendation refresh breaks are served with:

- Freshly brewed NZICC special blend "Hummingbird Coffee"
- "Tea Total" selection
- Botanical water
- Seasonal New Zealand whole fruit bowl (VE)

Day	Morning Tea	Afternoon Tea
Cycle 1	Cheese scones, "Lewis Road Creamery" butter W, M, E, Soy (V) Chocolate espresso cupcakes W, M, E, Soy (V)	White chocolate, coconut, passionfruit lamington W, M, E, Soy (V) Granola energy snack bars M, N, Soy (V)
Cycle 2	Bacon and egg tart W, M, E Caramelised apple cinnamon scrolls W, M, E, Soy (V)	Chocolate cake, chilli ganache W, M, E, Soy (V) "Middlehurst Station" merino lamb sausage roll W, E, M, Soy

Prices are based on financial year ending 30 June 2027.

Day	Morning Tea	Afternoon Tea
Cycle 3	Selection of house gourmet mini pies W, M, E Sweet scones with jam and cream W, M, Sul (V)	Salted caramel bars Soy (VE) Cheddar, jalapeno, sweetcorn beignets, smoked chipotle mayo W, M, E, Soy
Cycle 4	South Island's famous cheese rolls W, M, Sul (V) Date cake with mascarpone cream W, M, E (V)	Orange marmalade cake M, E, N, Soy (V) "Rescued Kitchen" savoury muffins W, M, E, Soy
Cycle 5	Reuben savoury scrolls W, M, E, Sul Nana Fay's custard tarts W, M, E (V)	Selection of house made NZ inspired cookies W, M, E, Soy (V) Cold smoked Akaroa salmon, tofu fritter, lemon crème fraiche W, M, F, Soy

Design Your Own – \$21.00 per person

Food Items

Choose **2** from the Refresh Break Selection

Seasonal New Zealand whole fruit bowl (VE)

Beverages

Freshly brewed NZICC special blend "Hummingbird Coffee"

"Tea Total" selection

Botanical water

Prices are based on financial year ending 30 June 2027.

Refresh Break Upgrade Options

Food Upgrades

Upgrade your seasonal fruit from whole to sliced - **\$10.30 per person**

Add an additional item - Fresh - **\$10.30 per person**

Add an additional item - Savoury - **\$8.30 per person**

Add an additional item - Sweets - **\$8.30 per person**

Beverage Upgrades

Cold soft drink upgrade - **\$2.10 per person**

"Chia Sisters" juice upgrade - **\$4.20 per person**

Bespoke Design

Elevate your event with a personalised experience crafted by Executive Chef Des Harris, exclusively for your delegates - **\$26.00 per person per break.**

Other Upgrades

Explore our [Engagement Station Menu](#) for a truly unforgettable culinary experience that will delight and impress your delegates.

Design Your Own - Refresh Break Selections

Fresh Items

- Baby carrots, whipped cream cheese, roast sunflower pesto M (V)
- Baked crispy potato, traditional kiwi dip M, W, Soy, Sul (V)
- Celery, "Mt Eliza Cheese" Blue Monkey, cheese dip M (V)
- Petit cucumbers, labneh, za'atar, olive oil M, Ses (V)
- Seasonal vegetables, wild honey dressing (V)
- Turmeric cauliflower, spiced raisin dip (VE)

Savoury Items

- Bacon and egg tart W, M, E
- Cheese scones, "Lewis Road Creamery" butter W, M, E, Soy (V)
- Cheddar, jalapeno, sweetcorn beignets, smoked chipotle mayo W, M, E, Soy
- Cold smoked Akaroa salmon, tofu fritters, lemon crème fraiche W, M, F, Soy
- Ham and cheese croissant M, W
- "Rescued Kitchen" savoury muffins W, M, E, Soy
- Reuben savoury scrolls W, M, E, Sul
- Selection of house gourmet mini pies W, M, E
- South Island's famous cheese rolls W, M, Sul (V)
- Spiced "Middlehurst Station" merino lamb sausage rolls W, E, M, Soy
- Truffled ricotta and parmesan sable, pickled onion W, M (V)

Sweet Items

- “Rescued Kitchen” banana cake W, M, E Soy (V)
- Chocolate brownie W, M, E, Soy (V)
- Chocolate salted caramel slice W, M, E, Soy (V)
- “Rescued Kitchen” ginger cake W, M, E, Soy (V)
- House baked cookies W, M, E, Soy (V)
- “Rescued Kitchen” lemon cake W, M, E Soy (V)
- Lemon meringue tart W, M, E, Soy (V)
- New Zealand chocolate fish M, Soy (V)

Prices are based on financial year ending 30 June 2027.

Kai O Te Rā Lunch



Standing Lunch

Chef's Recommendation - \$52.00 per person

This menu changes day-to-day. View the selection in the following table, and please check with your Event Planner which cycle day(s) your event falls on.

All Chef's Recommendation refresh breaks are served with:

- Freshly brewed NZICC special blend "Hummingbird Coffee"
- "Tea Total" selection
- Botanical water
- Homemade focaccia bread with "Lewis Road Creamery" butter and olive oil W, M, Soy (V)

Cycle 1	Salad of the Day Robuchon herb salad, sherry vinegar dressing Sul (VE) Entrée "Waitoa" free-range chicken and leek terrine, smoked aioli, watercress oil W, E, Soy Main Hot smoked Akaroa salmon, courgette spaghetti, confit tomato F, W Dessert Chocolate hazelnut cake W, M, E, N, Soy (V)
Cycle 2	Salad of the Day Courgette salad, roasted sunflower pesto (VE) Entrée Pork culatello, tomato, buffalo mozzarella, sunflower pesto, sourdough crisps W, M Main Slow-braised croquette of "Middlehurst Station" merino lamb, sweet pea puree, smoked tomato ragu W Dessert Pecan pie, Chantilly cream, fudge sauce M, W, E, N, Soy, Sul (V)

Prices are based on financial year ending 30 June 2027.

Cycle 3	Salad of the Day Green beans, ricotta, spinach, lemon dressing M (V) Entrée “Mapari Meats” beef chorizo and butterbean cassoulet Sul Main Roast mustard “Waitoa” free-range chicken, potato Lyonnaise, braised leeks, pan jus M Sul Dessert Passionfruit tart, white chocolate Chantilly W, M, E, Soy (V)
Cycle 4	Salad of the Day Cavolo nero, shaved fennel, preserved lemon (VE) Entrée Wild cured “Ocean Speared” kingfish, seaweed tapenade, lemon kale salad F, Soy Main Roast cider pork, crackling crumble, spiced corn, spinach M Dessert Pistachio strawberry cake W, M, E, N, Soy (V)
Cycle 5	Salad of the Day Sweetcorn, Persian spices, baby spinach, tomato (VE) Entrée Wild rain cured salmon, pickled fennel, watercress F Main Roast “Mapari Meats” black Angus beef, Yorkshire pudding, roasted root vegetables W, M, Sul Dessert Sticky date pudding, smoked fudge sauce M, W, E, Soy (V)

Prices are based on financial year ending 30 June 2027.

Design Your Own – \$57.00 per person

Food Items

Choose **1** from the Salad Choice selection

Choose **1** from the Entrée Choice selection

Choose **1** from the Main Choice Selection

Choose **1** from the Dessert Choice Selection

Served with homemade focaccia bread, with “Lewis Road Creamery” butter and olive oil W, M (V)

Beverages

Freshly brewed NZICC special blend “Hummingbird Coffee”

“Tea Total” selection

Botanical water

Standing Lunch Upgrade Options

Food Upgrades

Add additional salad item - **\$10.50 per person**

Add additional entrée item - **\$15.50 per person**

Add additional main item - **\$25.50 per person**

Add additional dessert item - **\$15.50 per person**

Change seasonal whole fruit to sliced fruit plate - **\$8.30 per person**

Beverage Upgrades

Cold soft drink upgrade - **\$2.10 per person**

“Chia Sisters” juice upgrade - **\$4.20 per person**

Bespoke Design

Elevate your event with a personalised experience crafted by Executive Chef Des Harris, exclusively for your delegates - **\$71.00 per person.**

Other Upgrades

Explore our Engagement Station Menu for a truly unforgettable culinary experience that will delight and impress your delegates.

Prices are based on financial year ending 30 June 2027.

Design Your Own - Standing Lunch Selections

Salad Choice Selection

- Ancient grain quinoa, roast iron bark, pomegranate (VE)
- Cavolo nero, shaved fennel, preserved lemon (VE)
- Courgette salad, roasted sunflower pesto (VE)
- Cucumber, mint yoghurt, native watercress M (V)
- Green beans, ricotta, spinach, lemon dressing M (V)
- Robuchon herb salad, sherry vinegar dressing Sul (VE)
- Romaine wedges, blue cheese dressing, roasted pumpkin seeds M (V)
- Scorched broccoli wedges, roast hemp seed Ses (VE)
- Sweetcorn, Persian spices, baby spinach, tomato (VE)
- "Urban Hippie" white miso glazed eggplant salad Soy, M (V)
- White balsamic watermelon, spinach, hemp & pumpkin seeds Sul (VE)

Entrée Choice Selection

- Celery leaf, pickled butternut, blue monkey cheese, red wine pear, olive oil M
- Garden beetroot, smoked goat's curd, watercress M
- "Mapari Meats" beef chorizo and butterbean cassoulet Sul
- Pork culatello, tomato, buffalo mozzarella, sunflower pesto, sourdough crisps W, M
- Smoked chicken, corn, avocado, cherry tomato, boiled egg, cucumber E, M
- Vine tomatoes, cucumber, marinated feta, olives, pickled red onions M (V)
- "Waitoa" free-range chicken and leek terrine, smoked aioli, native watercress oil W, E, Soy
- Wild cured "Ocean Speared" kingfish, seaweed tapenade, lemon kale salad F
- Wild rain cured salmon, pickled fennel, watercress F
- "WithWild" game terrine, black cherry relish Sul

Prices are based on financial year ending 30 June 2027.

Main Choice Selection

- Hot-smoked salmon, courgette spaghetti, confit tomato F, W
- Hot-smoked salmon, wild rice, lemon kale, teriyaki dressing Soy, F
- Low 'n' slow smoked "Mapari Meats" beef brisket, butternut, grilled native mushrooms M, Sul
- "Mapari Meats" black Angus beef short ribs, tallow roasted potatoes, pickles Sul
- "Ocean Speared" battered white fish bites, wedges, malt vinegar, green pea puree F, W, M
- Roast "Mapari Meats" black Angus beef, Yorkshire pudding, roasted root vegetables W, M
- Roast cider free range pork, crackling crumble, spiced corn, spinach M, Sul
- Roast "Ocean Speared" white fish, celeriac remoulade, green pea ragu F, W
- Roast mustard "Waitoa free-range" chicken, potato Lyonnaise, braised leeks, pan jus M
- Slow-braised croquette of "Middlehurst Station" lamb, sweet pea puree, smoked tomato ragu W, E, M
- Vegetarian moussaka, confit tomatoes and herbs M
- "Waitoa free-range" charcoal chicken, spinach, paprika spiced sweetcorn M

Dessert Choice Selection

- Banana upside down with caramel sauce W, M, E (V)
- Caramelised apple, vanilla mascarpone cream, almond sponge W, M, E, N, Soy (V)
- Chocolate hazelnut cake W, M, E, N, Soy (V)
- Creamy baked cheesecake, mixed berry compote M, E, W (V)
- Passionfruit tart, white chocolate Chantilly W, M, E, Soy (V)
- Pecan pie, Chantilly cream, fudge sauce W, M, E, N, Soy, Sul (V)
- Pistachio strawberry cake W, M, E, N, Soy (VE)
- Sticky date pudding, smoked fudge sauce W, M, E, Soy (V)

Prices are based on financial year ending 30 June 2027.

Boxed Lunch

Standard - \$29.50 per person

Compostable cardboard box, paper sandwich wrap, wooden cutlery, recyclable bottle.

Includes:

Seasonal whole fruit (VE)

New Zealand spring water 300ml bottle

Mains (choose 1)

- Free-range chicken, coronation ciabatta E, W, Sul
- Marmite, cheddar, lettuce sandwich W, M
- Smoked ham, cheddar and Branston relish on multigrain W, M, E, Sul
- Roast vegetable, hummus and dukkah wrap W (V)
- Tuna and caper mayo baguette with pickled cucumber W, M, E, F

Salads (choose 1)

- Roasted cauliflower, lentil and parsley salad with citrus dressing (VE)
- Asian slaw with sesame dressing W, E, Soy (VE)
- Classic potato and herb salad with mustard dressing E (V)

Treats (choose 1)

- Salted caramel bars Soy (VE)
- Oat and honey slice W, M, E
- New Zealand chocolate fish M, Soy
- Dried fruit Sul

Premium - \$38.00 per person

Premium compostable kraft box with clear lid insert, compostable utensils, menu label with dietary icons.

Includes:

Seasonal whole fruit (VE)

Selection of bottled "Chia Sisters" juice

Mains (choose 1)

- "Mapari Meats" beef pastrami, rocket, sauerkraut, Marie Rose dressing, sourdough W, E, Sul
- B.L.A.T – Bacon, Lettuce, Avocado, Tomato W, E, Sul
- Free-range chicken breast, walnut pesto and roasted tomato focaccia W, E, N
- Hot-smoked "Ōra King" salmon and dill crème fraiche baguette W, M, F
- Roasted butternut, whipped feta and caramelised onion wrap W, M (V)

Salads (choose 1)

- Miso cucumber, radish & edamame salad
- Quinoa, roasted beetroot and feta salad with citrus dressing M
- Moroccan chickpea salad with carrot, date & herbs Sul

Treats (choose 1)

- Dark chocolate brownie W, M, E, Soy (V)
- New Zealand chocolate fish M, Soy
- Beef biltong Sul
- Scroggin mix N, Sul

Add-On & Upgrade Options

Artisan New Zealand cheese and cracker snack pot W, M - **\$6.20**

Mini charcuterie or antipasto pack W, Sul - **\$9.30**

Vegan dessert replacement (coconut chocolate truffle)

Custom event sticker or co-branding. This will depend on if its edible or a printed sticker.
Prices ranging from **\$3.00 to \$10.00**

Plated Lunch

Chef's Recommendation

2 courses - \$78.00 per person

3 courses - \$98.00 per person

Choose items from the Chef's Recommendation Dinner menu

Design Your Own

2 courses - \$83.00 per person

3 courses - \$103.00 per person

Choose items from the Design Your Own Dinner menu

Kai O Te Pō Dinner



Plated Dinner

Plated Dinner selections served with:

Bread rolls with "Lewis Road Creamery" butter and olive oil W, M (V)

Freshly brewed NZICC special blend "Hummingbird Coffee"

"Tea Total" selection

Botanical water

Chef's Recommendation

2 courses - \$93.00 per person

3 courses - \$119.00 per person

Food

Wild rain, kawakawa cured salmon, preserved lemon, fennel, beets, green pea F, Soy

Low 'n' slow "Mapari Meats" beef cheek, spiced carrot puree, pan jus Sul

Arabica white chocolate & hazelnut slice W, M, E, N, Soy (V)

Design Your Own

2 courses - \$98.00 per person

3 courses - \$124.00 per person

Food

Choose **1** from the Entrée Choice Selection

Choose **1** from the Main Choice Selection

Choose **1** from the Dessert Choice Selection

Bread rolls with "Lewis Road Creamery" butter and olive oil W, M (V)

Beverages

Freshly brewed NZICC special blend "Hummingbird Coffee"

"Tea Total" selection

Botanical water

Plated Dinner Upgrade Options

Food Upgrades

Alternate drop main course - **\$9.00 per person**

Alternate drop Entree/Dessert - **\$5.00 per person, per course**

Add pre-dinner canapés

- Trio canapé (up to 45 minutes) Chef's Selection: three canapés including two cold and one hot item - **\$22.00 per person**
- Trio canapé (up to 45 minutes) Design Your Own: three canapés, including two cold and one hot item - **\$26.00 per person**

Bespoke Menu

Elevate your event with a personalised experience crafted by Executive Chef Des Harris, exclusively for your delegates.

- 2 courses - **\$123.00 per person**
- 3 courses - **\$155.00 per person**

Prices are based on financial year ending 30 June 2027.

Design Your Own - Plated Dinner Selections

Entrée Choice Selection

- Artisan burratini, French curry spiced butternut, date syrup M (V)
- Blue Monkey cheese panna cotta, celery leaf, pickled butternut, hazelnuts, pear M, N (V)
- Grilled storm clam, lemon caper au gratin, zucchini, watercress C, E, Soy
- Heirloom beetroot presse, salted "Clevedon Buffalo Co" curd, spiced pistachio dukkah M, N (V)
- "Ora's Farm" forest mushroom pithivier, porcini, green pea sauce E, W, Soy (V)
- Raviolo spinach, goats' cheese, parmesan cream, confit cherry tomatoes W, M, E (V)
- "Ocean Speared" wild kingfish, seaweed, bonito soy, pine nut, apple F N Soy
- "Waitoa" free-range chicken and leek terrine, smoked aioli, watercress oil W, E, Soy
- Wild rain kawakawa cured salmon, preserved lemon, fennel, beets, wasabi crumb F Soy
- "WithWild" venison tataki, ponzu, truffle oil, pickled celeriac, crispy shallot, enoki M, Soy

Main Choice Selection

- Arabica beef Angus short rib, paprika spiced sweetcorn, red onion pickles M, Sul
- Cauliflower steak, golden raisin, coconut, curry leaf, shiso N (VE)
- Low 'n' slow "Mapari Meats" beef cheek, spiced carrot puree, pan jus Sul
- Macadamia nut roast, crown pumpkin mole, grilled brassicas N (VE)
- "Middlehurst Station" lamb duo, smoked butternut, date, broccolini, Shiraz jus M, W, Sul
- Miso roasted eggplant, smoked cashew, confit cherry tomatoes N, Soy (VE)
- Roast Akaroa salmon, horseradish potato puree, citrus beurre blanc M, F
- Roast "Freedom Farms" pork belly, crackling crumble, burnt apple, celeriac M, Sul
- "WithWild" venison loin, cauliflower puree, roast pumpkin, cocoa spice jus M, Sul, W
- "Waitoa" free-range chicken breast crispy prosciutto, truffle potato mash, red wine jus M Sul

Prices are based on financial year ending 30 June 2027.

Dessert Choice Selection

- Arabica white chocolate and hazelnut slice W, M, N, E, Soy (V)
- Pistachio passionfruit delight, raspberry ice cream W, M, N, E, Soy (V)
- Raspberry chocolate layered cake Soy (VE)
- Strawberry elderflower cheesecake W, M, N, E (V)
- Warm chocolate cake, butter vanilla, hazelnut crumble W, M, E, N (V)

Prices are based on financial year ending 30 June 2027.

Family Style Shared Dinner

Our family-style menu brings people together with generous shared platters — a warm, communal way to enjoy seasonal kai and good company.

Rooted in Aotearoa New Zealand's traditions of manaakitanga (hospitality) and whanaungatanga (kinship), this shared experience invites you to connect over delicious food, just as generations have done before.

Family Style Dinner served with:

Bread rolls with "Lewis Road Creamery" butter and olive oil W, M (V)

Freshly brewed NZICC special blend "Hummingbird Coffee"

"Tea Total" selection

Botanical water

Chef's Recommendation - \$109.00 per person

Iceberg wedges, blue cheese dressing, roasted seeds M, N (V)

Crispy charcoal "Waitoa" free-range chicken, paprika spiced sweetcorn M

"Middlehurst Station" merino lamb osso buco, gremolata Sul

Crispy confit pressed thyme dauphinoise potatoes

Harissa charred zucchini, lemon (VE)

Hazelnut crumble, burnt butter & caramel ice cream, hay-smoked apple compote N, W, M (V)

Design Your Own – \$114.00 per person

Choose **1** item from the Salad Choice Selection

Choose **2** items from the Main Course Choice Selection

Choose **2** items from the Side Dish Choice Selection

Choose **2** items from the Dessert Choice Selection

Prices are based on financial year ending 30 June 2027.

Family Style Dinner Upgrade Options

Food Upgrades

Add on an additional Salad option - **\$10.50**

Add on an additional Main option - **\$19.00**

Add on an additional Side Dish - **\$8.50**

Add on an additional Dessert option - **\$12.50**

Add pre-dinner canapés

- Trio canapé (up to 45 minutes) Chef's Selection: three canapés including two cold and one hot item - **\$22.00 per person**
- Trio canapé (up to 45 minutes) Design Your Own: three canapés, including two cold and one hot item - **\$26.00 per person**

Bespoke Menu

Elevate your event with a personalised experience crafted by Executive Chef Des Harris, exclusively for your delegates - **\$128.00 per person.**

Design Your Own - Family Style Dinner Selections

Salad Choice Selection

- Green beans, balsamic, ricotta, baby spinach M (V)
- Iceberg wedges blue cheese dressing, roasted seeds M (V)
- Roast sesame cucumber salad, ginger spice dressing Soy, Ses (V)
- Roast sweetcorn, Persian spices, baby spinach (VE)
- Smoked chicken, corn, avocado, cherry tomato, boiled egg, cucumber E
- Vine tomatoes, cucumber, marinated feta, olives, pickled red onions M (V)
- Watermelon, spinach, pumpkin seeds, quinoa, cress (V)

Main Choice Selection

- Charred eggplant, tomato, mozzarella, sourdough crumbs M, W (V)
- Confit BBQ pork belly, celeriac, apple, crispy onions Soy
- Crispy charcoal "Waitoa free-range chicken", ginger syrup, spiced corn M
- Low 'n' slow "Mapari Meats" black Angus beef brisket, carrot puree, pan jus
- "Mapari Meats" black Angus beef short rib, celeriac remoulade E
- "Middlehurst Station" merino lamb osso buco, gremolata
- Moroccan style cauliflower couscous, feta, herbs, chickpeas M, W (V)
- "Ocean Speared" line caught white fish, split pea dahl F, M

Side Dish Choice Selection

- Cauliflower, curry, yoghurt, almonds N, M (V)
- Celeriac herb au gratin M (V)
- Couscous, lemon kale, herbs, roast spices (VE)
- Crispy confit pressed thyme dauphinoise potatoes
- Grilled capsicum, eggplant, zucchini, tomato Provençal M, W (V)
- Harissa charred zucchini, lemon (VE)
- Manuka honey glazed, cumin carrots (V)

Dessert Choice Selection (bite size)

- Baked Oreo cheesecake W, M, E (V)
- Chocolate brownie with white chocolate ganache W, M, E, Soy (V)
- Chocolate hazelnut cake W, M, E, Soy (V)
- Coconut mango pavlova W, M, E (V)
- Date caramel cake W, M, E (V)
- Sticky date pudding with caramel sauce W, M, E (V)
- Hazelnut crumble, burnt butter & caramel ice cream, hay smoked apple compote N, W, M (V)
- Passionfruit lamington W, M, E, Soy (V)
- Pistachio strawberry cake W, M, E (V)
- Raspberry chocolate layered cake Soy (VE)
- Raspberry passionfruit tart W, M, E, Soy (V)
- Strawberry cheesecake W, M, E, Soy (V)

Timo Kai Canapés



NEW ZEALAND
INTERNATIONAL CONVENTION CENTRE

Pictured:
Fried Cauliflower with French Curry Spice (dietary
canapé option available on request)
Wild rain cured "ŌraKing" salmon, smoked labneh

Canapés

Chef's Recommendation

1 hour package - \$41.00 per person

Organic beetroot fondant, herb crust, whipped vegan cheese (VE)

Wild rain cured "Ōra King" salmon, smoked labneh F, M, Sul

Agria potato skin, classic kiwi dip, vinegar crisp W, M, Soy, Sul (V)

"WithWild" tahr Indian curry, arancini, mint yoghurt W, M, E

"Mapari Meats" beef brisket pop over, with cherry relish M, W, E, Soy

1.5 hour package - \$51.00 per person

1 hour package items above plus:

"Waitoa" organic free-range butter chicken, sticky rice cake, cucumber raita, pappadum M, W

2 hour package - \$57.00 per person

1.5 hour package items above plus:

"Ocean Speared" white fish goujon, sauce kusundi W, F

Design Your Own

1 hour package – \$46.00 per person

Choice of **3** cold and **2** warm

1.5 hour package – \$56.00 per person

Choice of **3** cold, **2** warm and **1** substantial item

2 hour package – \$62.00 per person

Choice of **3** cold, **3** warm and **1** substantial item

Prices are based on financial year ending 30 June 2027.

Canapé Upgrade Options

Food Upgrades

Add an additional cold or warm canapé - **\$8.30 per item per person**

Add an additional substantial canapé - **\$15.00 per item per person**

Add a sweet canapé - **\$8.00 per person**

- An assortment of chocolate bark N, M, Soy (VE)
- Charred pineapple, chilli, ginger, rum syrup (VE)
- Rocky road bites, dark & white chocolate M, N, Soy (V)
- Hot chocolate cookie, rum ganache W, M, N, Soy (V)
- Pistachio opera cake W, M, N, Soy (V)
- Mandarin cheesecake M, Soy (V)
- Raspberry rose cheesecake W, M, N, Soy (V)
- Sea salt caramelised mousse, praline crisp W, M, E, Soy (V)

Design Your Own - Canapé Selections

Cold Selection

- Agria potato skin, classic kiwi dip, vinegar crisp M, W, Soy, Sul (V)
- Goat's cheese, Meyer lemon ganache, pickled carrot M, W (V)
- New Zealand shucked oysters, rosé granite, cucumber pickle Mo, Sul
- Organic beetroot fondant, herb crust, whipped vegan cheese (VE)
- Parmesan shortbread, wild forest mushroom pâté M, W
- "Poaka Farm" pork culatello, roast grape compote
- Savoury hot-smoked "Ōra King" salmon cone F, W, M
- Wild rain cured "Ōra King" salmon, smoked labneh F, M, Sul

Warm Selection

- Herb croquette, bocconcini, fermented beets M, E, W (V)
- "Mills Bay Mussels" charcoal green lip mussels, tartare gratin Mo, E, Soy
- "Middlehurst Station" high country merino lamb, tomato kusundi M
- "Ocean Speared" black foot pāua pattie, preserved lemon salsa verde Mo, E
- "Waitoa" free-range crispy chicken, katsu curry M, Soy, E
- "WithWild" tahr Indian curry, arancini, mint yoghurt M, E, W
- Goat's cheese, quince filo with mild thyme M, W (V)

Substantial Selection

- "Clevedon Buffalo Co" feta cheese, confit heritage tomato, bruschetta M (V)
- Croquette smoked kahawai, lemon, champagne sauce F, M, Sul, E
- Firecracker "Waitoa" organic free-range chicken bao buns W, Soy, M, Ses
- Gnocchi, roast plum tomato Provençal W, E (V)

Prices are based on financial year ending 30 June 2027.

- High country "Middlehurst Station" merino lamb wrap, pickles, toum W
- "Mapari Meats" beef brisket pop over, with cherry relish M, W, E, Soy
- "Middlehurst Station" merino lamb goulash, smoked cheese pie M, W, Soy, E
- "Ocean Speared" white fish goujon, sauce kusundi F, W
- "Ocean Speared" smoked wild kingfish, pickled fennel taco F, W, Soy
- "Waitoa" free-range butter chicken, sticky rice cake, cucumber raita, pappadum M, W
- "WithWild" wapiti slider, beetroot relish, colby cheese, pickle W, M, Sul

Prices are based on financial year ending 30 June 2027.

Tunu Kai Ora **Engagement Stations**



NEW ZEALAND
INTERNATIONAL CONVENTION CENTRE

Pictured
Example of a Clevedon Coast Oyster Bar
Engagement Station

Engagement Stations

Elevate your delegates' dining experience with our curated Engagement Stations, where gastronomy meets theatre. These interactive culinary hubs invite guests to connect directly with our chefs, sparking conversation and curiosity as dishes are crafted in front of their eyes.

Each station is designed to showcase premium ingredients and innovative techniques, offering a sensory journey that goes beyond taste allowing delegates to witness the artistry of cooking in real time, creating moments of delight and discovery.

Our Engagement Stations transform dining into an immersive experience - fostering connection, conversation, and a lasting impression.

Engagement Station Planning Guide

Our Engagement Stations are designed to create a lively, social dining experience while ensuring efficient service and consistent quality.

Minimum Guest Numbers

To ensure the best guest experience, engagement stations are recommended for a minimum of 75 guests per station, where production, service flow, and menu variety operate most efficiently. For events with fewer guests, a minimum charge equivalent to 75 guests per station may apply to support appropriate staffing and preparation.

Recommended Station Ratios

For balanced service flow we recommend:

3 stations → light grazing experience

4 stations → substantial reception or light dinner

6 stations → full casual dining experience

Engagement Station Variety

Engagement stations are well suited to large-format events, when 4–6 stations are combined, allowing guests to explore a variety of cuisines and flavours throughout the event.

Unless engagement stations are used as a supplementary menu add on, events will need a minimum of three or more stations providing the greatest variety and help maintain smooth guest flow during peak service periods.

Service Duration

Stations are designed to operate for approximately *1.5–2 hours, making them ideal for welcome functions, networking events, and casual dining experiences.

*Additional service time: \$250 per station per hour

Queue Management

For events exceeding 150 guests, duplicate stations may be recommended to support guest flow.

Chef-Attended Experience

Many stations feature live chef preparation, adding theatre, freshness, and a personal connection to the dining experience.

Engagement Station Add-On

To enhance the guest experience through your event, engagement stations may be selected as supplementary menu add ons. Recommendations are:

- Add an engagement station to your lunch for more variety and chef interaction
- Add 1-2 stations on top of your canape service to encourage networking during the function
- Swap your plated dessert for 1-2 sweet stations to create a more relaxed and interactive finish to your dinner

Seasonality & Sourcing

Our menus celebrate seasonal produce and locally sourced ingredients, reflecting NZICC's commitment to quality and sustainability. Ingredients may vary depending on seasonal availability.

Menu Pricing

All menu prices outlined in this document are **GST inclusive**.

From the Land & Sea

Ocean Speared Kingfish - \$38.00 per person

Premium kingfish sourced from Ocean Speared, a family-run operation committed to sustainable harvesting, is showcased in a variety of preparations from delicate sushi to smoked and cured styles. Served with vibrant condiments and sauces that highlight the purity and natural flavour of this exceptional New Zealand catch.

Clevedon Coast Oyster Bar - \$26.00 per person

Premium oysters sourced from the best available New Zealand waters, including Clevedon Coast Oysters, selected seasonally to ensure optimal quality and flavour. Served with a lively selection of accompaniments including a Bloody Mary bar, chilled foams and classic condiments.

The Artisan Delicatessen - \$37.00 per person

A generous grazing table inspired by traditional delicatessens, featuring cured meats sourced through Mapari Meats, smoked seafood, pickles, preserves and local cheeses. Served with artisan breads and crackers, designed for relaxed sharing and discovery.

The Garden Market - \$26.00 per person

A vibrant showcase of seasonal vegetables presented raw, lightly preserved and freeze-dried to create a range of textures and flavours. Paired with whipped cheeses, aromatic olive oils and house-made vegetable dips, served with artisan breads for relaxed grazing.

The Aotearoa Cheese Table - \$29.00 per person

A thoughtfully hand-picked selection of artisan cheeses sourced from across New Zealand, curated to showcase the diversity and craftsmanship of Aotearoa's dairy producers. Served with artisan breads, crisp breads, preserves and seasonal accompaniments.

From the Kitchen & Grill

Segreto Italian Kitchen - \$29.00 per person

A theatrical pasta experience where chefs toss freshly cooked pasta through a large parmesan wheel, coating each dish in rich, melted cheese. Finished with a selection of sauces, seasonal garnishes, aromatic herbs and olive oils, allowing guests to create their perfect Italian-inspired dish.

Kiwi BBQ Smoke & Grill - \$43.00 per person

A celebration of Aotearoa's rich farming landscape, showcasing premium New Zealand meats grilled and smoked for bold, satisfying flavour. Featuring beef patties, beef sausages, marinated chicken thighs and lamb T-bones, served with house pickles, BBQ sauces, fresh salads and soft rolls.

The Asian Dumpling Kitchen - \$23.00 per person

A lively station celebrating the diversity of Asian dumplings. Guests can enjoy a selection of dumplings filled with seafood, meat and vegetarian options, steamed or pan-finished and served with a variety of aromatic sauces and condiments.

The Puia Style Hāngī Experience - \$31.00 per person

Inspired by the traditional Māori earth-oven method, this station showcases slow-cooked meats and vegetables infused with natural smoky flavour. Featuring lamb, pork, chicken and seasonal vegetables, served with traditional fried bread.

The Carving Table - \$33.00 per person

Our chefs carve premium roasted meats to order, with a choice of two from beef, lamb, pork or chicken. Featuring high-quality New Zealand produce, served with seasonal roast vegetables, rich gravy, mustards, relishes and classic Yorkshire puddings.

Sweet Endings

Ice Cream Parlour - \$14.50 per person

A nostalgic yet refined ice cream experience featuring premium New Zealand ice creams and sorbets, including Lewis Road Creamery and Indulgenz selections, served with a variety of toppings and accompaniments.

The Lamington Workshop - \$21.00 per person

A celebration of this Australasian classic, where soft sponge lamingtons are dipped and rolled live by our chefs. Guests can explore a colourful selection of handcrafted flavours including passionfruit, red velvet, chocolate coconut, mango, pistachio, blueberry and strawberry.

The Doughnut Indulgence Bar - \$21.00 per person

A display of golden doughnuts finished live by our chefs. Each doughnut is freshly filled, glazed and garnished to order with indulgent flavours including chocolate, strawberry, cinnamon sugar, salted caramel, vanilla custard, Biscoff, red velvet and Nutella.

The Chocolatier's Table - \$25.00 per person

A luxurious display of handcrafted chocolate creations inspired by classic confectionery traditions. Guests can explore an indulgent assortment including chocolate vanilla pralines, pistachio and cherry chocolate lollipops, chocolate sea salt caramel and Biscoff truffles, coconut truffles, pistachio chocolate tablets and the decadent Dubai chocolate bar.

Paepae Kai **Platters**



Platters

For an event that is up to a 2-hour duration each platter serves up to **10 guests**.

For an event that is more than a 2-hour duration each platter serves up to **5 guests**.

Bread & Dips - \$257 per platter

M, W, Ses (V)

- Labneh, za'atar
- Hummus
- Tomato kusundi
- Vegetable crudities
- Classic kiwi onion dip
- Grilled bread and artisan crackers

Charcuterie - \$400 per platter

W, Soy, Sul

- Prosciutto & venison salami
- Beef chorizo salami
- Biersticks, biltong
- Pickled vegetables
- Marinated olives
- Seasonal chutney
- Grilled bread and artisan crackers

Artisan Hand Crafted Cheese - \$385 per platter

M, W, N, Ses, Soy, Sul (V)

- "Mt Eliza Cheese" Blue Monkey cheese
- "Barrys Bay" Maasdam
- Marinated feta in rosemary oil
- "Over the Moon" OMG triple cream brie
- "Barrys Bay" wood smoked cheddar
- Fruit paste, nuts and grapes
- Grilled bread and artisan crackers

Grilled Vegetable - \$300 per platter

W, Soy, Ses (VE)

- Grilled broccolini, za'atar
- Miso aubergine & courgette
- Baby carrot
- Mixed olive and cherry tomato
- Marinated grilled artichokes
- Spiced roast carrot dip
- Grilled bread and artisan crackers

Sweet Treat - \$255 per platter

M, W, N, Soy (V)

- Lemon meringue tart
- Chocolate cake with milk ganache
- Pistachio financier
- Strawberry cheesecake
- Mango lamington

Prices are based on financial year ending 30 June 2027.