

**Your search criteria produced 51 results**

**Type:** Any

**Region:** Any

**Price:**

**Keywords:**

## Featured Listings



### Great Journeys New Zealand

Great Journeys New Zealand offering has extended beyond the three iconic Scenic train journeys with a range of exploratory multi-day guided tours. We make it easy for you to sit back, relax and embrace the heart of Aotearoa's landscapes, regionally focused cuisine and distinct culture, through a fully immersive experience that stimulates all senses. Let us guide you off the beaten track and deliver an outstanding experience with our Great Journeys New Zealand genuine kiwi hosts supported by the Scenic train journey's. We are proud to connect visitors to the spectacular experiences our country has to offer and build stronger connections for a better New Zealand.

Website: <https://www.greatjourneysnz.com/>

Booking Phone: [0800 872 467](tel:0800872467)

Booking Email: [Lauren.Campbell@kiwirail.co.nz](mailto:Lauren.Campbell@kiwirail.co.nz)



## Heritage New Zealand Pouhere Taonga Kate Sheppard House

Te Whare Waiutuutu Kate Sheppard House offers a breath-taking backdrop for any special function or event. Our spaces range from landscaped gardens, historic verandas, large reception rooms and exclusive garden marquees. This was the family home of Kate Sheppard between 1888 and 1902, where the pioneering suffragist and her fellow campaigners organised their movement to secure the vote for women, and it is now open for the public to visit, enjoy and to seek inspiration from. The house has an idyllic garden setting perfect for wedding ceremonies, family occasions, private parties or corporate functions. Contact us for more info.

Website: <https://visitheritage.co.nz/visit/upper-south-island/kate-sheppard-house/>

Booking Phone: [+ 64 4 472-4341](tel:+6444724341)

Booking Email: [hosborne@heritage.org.nz](mailto:hosborne@heritage.org.nz)



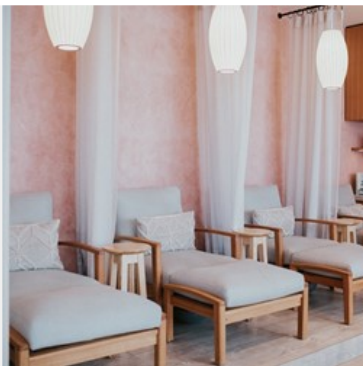
## Hiku

Hiku offers delicious, relaxed New Zealand fare inspired by the surrounds and heroes local with seafood, farmed produce, wine and beer sourced from Kaikōura and its surrounds. Expect classics with a kiwi twist and beautiful flavours in a stylish and relaxed space, including an outdoor patio and courtyard with mountain and sea views. Our bar includes plenty of regional flavour with local craft beer and a wine list exclusively from local artisan grape growers and winemakers of the Kaikōura and neighbouring North Canterbury and Marlborough regions. The name 'Hiku' comes from the Māori word for 'whale tail' and is inspired by Kaikōura's most iconic attraction. It is also influenced by the...

Website: <https://hiku.co.nz/>

Booking Phone: [+64 3 975 0920](tel:+6439750920)

Booking Email: [eat@hiku.co.nz](mailto:eat@hiku.co.nz)



## Moss Spa Christchurch

Achieve inner peace at Moss Spa, an oasis of wellness, rejuvenation and relaxation. Moss offers an extensive array of high-quality spa treatments using the latest, and very best, professional products – natural, sustainably and ethically produced wherever possible – to leave you feeling revitalised, refreshed and, most importantly, pampered. Our highly trained staff will awaken your senses with treatments using natural ingredients such as marine collagen, thermal mud and warmed bamboo cane. Treat yourself to some 'me time' and let the team at Moss give you the pampering you deserve. It's time to indulge, unwind and recharge. It's time for you.

Website: <https://www.mossspa.co.nz/christchurch/>

Pricing: Adult, \$25.00 - \$330.00,

Booking Phone: [+64 3 930 7002](tel:+6439307002)

Booking Email: [christchurch@mossspa.co.nz](mailto:christchurch@mossspa.co.nz)



## Riverside Kitchen

Riverside Kitchen is a unique cooking school and private event space in the heart of the city. They offer a variety of fun, interactive events for both large and small groups, as well as a private space for meetings and glamorous seated dinners. Their cooking classes are a great way to entertain clients or groups, they offer both interactive hands on classes and relaxed demonstration classes, covering a number of cuisines. Nestled above the Riverside Market the cooking school also offers a number of engaging culinary competitions making the most of the produce in the market below. Fast paced fun that culminates in fabulous food to enjoy together. With a flexible area that interconnects...

Website: <https://riversidekitchen.co.nz>

Booking Phone: [+64 21 168 7209](tel:+64211687209)



## Riverside Market

Set in a prime location in the heart of the city beside the Ōtākaro Avon River, Riverside Market has won awards for its innovative design and customer service and has fast become a sought-after filming location for social media influencers and mentioned in Time Magazines' World's 100 greatest places of 2021. An exciting new development consisting of a 7-day-trading, indoor market, linked to a vibrant network of boutique retail, restaurants, cafes & bars - Riverside is a unique inner-city shopping experience for the local community and visitors to enjoy.

Website: <https://riverside.nz/corporate-functions>

Booking Phone: [+64 27 770 5599](tel:+64277705599)

Booking Email: [events@riverside.nz](mailto:events@riverside.nz)



## She Universe

At She Universe we are not only Chocolate Specialists... We are True Chocolate Alchemists who breathe and follow the vastness of chocolate; its depth, wonder and magic, to bring you the gold of authentic chocolate experience. We create unique chocolates with organic, real ingredients that make ideal corporate gifts, delegate giveaways and afternoon board meeting pick-me-ups. We are chocolatiers and confiseurs; meaning that we craft our own chocolate as well as working with the fine full bean chocolate crafted for us by Trade Aid right here in Christchurch. Our own full bean chocolate invites you to taste the true flavour of the cacao tree, the farm and the region. The creaminess is...

Website: <https://www.sheuniverse.com>

Booking Email: [enquiries@sheuniverse.com](mailto:enquiries@sheuniverse.com)



## **Te Matatiki Toi Ora The Arts Centre**

The Arts Centre is a landmark like no other in Aotearoa New Zealand. It is the largest collection of category 1 listed heritage buildings in the country and is dedicated to art, culture, creativity and education. The Arts Centre is a hub for diverse creative expression - home to several independent galleries, museums, cinemas, and a lively events programme offering festivals, performances and events. Visitors can enjoy quality food, drink, entertainment and boutique shopping experiences, wander freely around the grounds or join a guided tour. You can even stay onsite at stunning Observatory Hotel. Venues are available for hire for conferences, meetings and private functions. The...

Website: <https://www.artscentre.org.nz/>

Booking Phone: [+64 3 366 0989](tel:+6433660989)

Booking Email: [shelley@artscentre.org.nz](mailto:shelley@artscentre.org.nz)



## **Te Matatiki Toi Ora The Arts Centre Guided Walking Tour**

The Arts Centre Christchurch Te Matatiki Te Ora is pleased to introduce a programme of guided walking tours. The entire city block in central Ōtatahi Christchurch is steeped in a rich history and is New Zealand's largest collection of Category 1 listed heritage buildings. The Centre is dedicated to nurturing and celebrating arts, culture, education and creativity. The area is home to an observatory, galleries, museums, a cinema, boutique retailers, business owners, eateries and bars, accommodation, events, classes and hireable venue spaces. The 90 minute walking tour will take place Wednesday to Sunday inclusive at 11am and 1pm beginning at the Clocktower building on Worcester...

Website: <https://www.artscentre.org.nz/>

Booking Phone: [+64 3 366 0989](tel:+6433660989)

Booking Email: [vickib@artscentre.org.nz](mailto:vickib@artscentre.org.nz)



## The Lane

The Lane is a modern, all-day Canterbury bistro serving up delicious, relaxed fare. Expect reliable classics with a twist, bold flavours in a stylish and comfortable space. The Lane's menu is a collaboration between award-winning Christchurch chefs - Max Perry and Samson Stewart - and The Lane's kitchen team headed by the talented Troy Tolentino. From breakfast and brunch right through to dinner, The Lane's menu offers modern flavours and reliable classics with a twist. We hero local, seasonal ingredients and support local producers wherever possible. We offer an exciting curation of New Zealand wines from across the country and craft beer options from boutique Christchurch's...

Website: <https://www.thelanechristchurch.co.nz/>

Booking Phone: [+64 3 930 7001](tel:+6439307001)

Booking Email: [eat@thelanechristchurch.co.nz](mailto:eat@thelanechristchurch.co.nz)

---











