

TŪ TE RĀ

◆ Tū Te Rā is a summer celebration, aligned with the maramataka – the Māori lunar calendar. This is a time when the sun expresses optimal energy, the days are longer, and light nourishes the natural world.

◆ Tū Te Rā celebrates the abundant harvest this season enjoys, and explores concepts, rituals, and stories of ancient Māori warfare and peace.

◆ Feast on song, drama, tradition, and divine seasonal kai (cuisine) within our forest Pā (sanctuary), and its towering Tawa trees, blazing bonfires, and forest amphitheatre.



◆ TŪ TE RĀ

SUMMER HARVEST CELEBRATION

November — April



◆ TŪ TERĀ INCLUSIONS

- Return transport from/to central city
- Haka pōwhiri (cultural welcome)
- 3.5 hours haka, song, connection, and kai
- Forest kai horotai (summer season canapes)
- Complimentary chef choice aperitif
- Seasonal four course dinner

BOOK ONLINE AT TE-PA-TU.NZ

CONNECT • STRENGTHEN • CELEBRATE

TE PĀ

AN ELEVATED SANCTUARY, A SYMBOL OF WELLBEING

ROTORUA
AOTEAROA, NEW ZEALAND

TE-PA-TU.NZ

TŪ TE IHI

◆ Tū Te Ihi celebrates a moment in the earth's cycle when Matariki stars are high and bright in the winter sky. Matariki (Pleiades/Subaru) conjures our ancients as we recall their legacy, and reflect on the year that has passed.

◆ Tū Te Ihi references the energy and passion stirred by the Matariki cluster and the promise they herald.

◆ We share kai unique to Matariki, heart-warming tradition and mystical rituals including ahi taitai (fire ceremony).



◆ TŪ TE IHI

WINTER MATARIKI CELEBRATION

May — October



◆ TŪ TE IHI INCLUSIONS

- Return transport from/to central city
- Ahi taitai (fire ceremony)
- 3.5 hours haka, song, connection, and kai
- Forest kai horotai (winter season canapes)
- Complimentary chef choice aperitif
- Seasonal four course dinner

BOOK ONLINE AT TE-PA-TU.NZ

TE PĀ TŪ

ROTORUA
AOTEAROA, NEW ZEALAND

TŪ

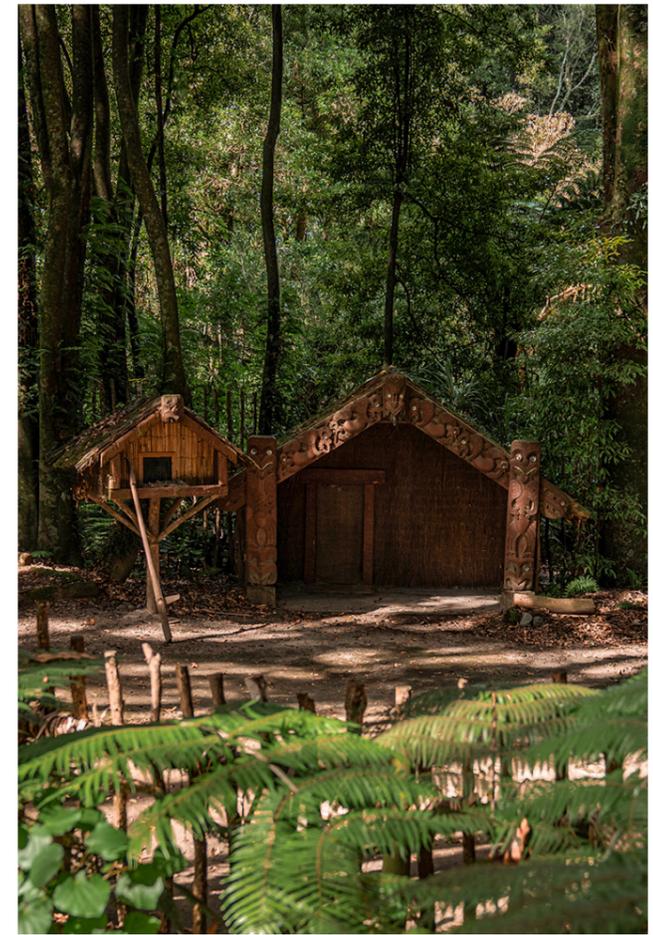
KŌ TE PĀ TŪ, HE TOHU NŌ TE ORA

◆ Pā sit at the epicentre of our communities. They were places of physical refuge in times of war, and they remain sanctuaries for our mind and spirit.

◆ Pā are where we meet to discuss critical issues, where we celebrate occasions of significance and where we strengthen our own understanding of who we are.

◆ Te Pā Tū presents culture and kai (cuisine) events – sharing Māori history, traditions, and future aspirations across 3.5 hours of celebration and feasting.

Te Pā Tū is located 20 minutes South of Rotorua and 40 minutes North of Taupō, along State Highway 5.



◆ **SITE MAP**



◆ Te Pā Tū (previously Tamaki Māori Village) is owned by Tauhara North No2 Trust, which holds mana whenua (domain) over its traditional lands between Rotorua and Taupō.

◆ Te Pā Tū celebrates our history, generates employment, and honours te taiao (natural environment).

◆ **DISTANCE TO TE PĀ TŪ**

Auckland	245km	3hr
Hamilton	125km	1hr 40mins
Tauranga	75km	1hr
Rotorua	15km	15mins
Taupō	65km	45mins

◆ Te Pā Tū kai is designed by award-winning Māori chefs and prepared daily by our ringawera (hot hands).

◆ Te Pā Tū sources seasonal produce from only the best and closest sources and proudly supports whanaunga (family connected) suppliers.



◆ **SEASONAL MENU**

From arrival into Te Pā Tū, we share seasonal kai horotai (delicacies). These can include roasted tuna (native eel), creamy pāua (abalone) on rēwena (bread) crostini, foraged greens, chunky smoked kahawai, ember warmed kūmara and restorative kawakawa tea.

Torch light guides manuhiri (guests) to a lavish but relaxed four course feast. Hāngī remains hero but it shares the table with lesser-known Māori delicacies, prepared fusion style. Wagyu pinchanha, watercress chimichurri, taro gratin, kōura-rangi (scampi), hāngī lamb – even kūmara ice-cream – each dish is inspired by or infused with traditional ingredients, stories or cooking techniques.

Whether dining al fresco or in our wharekai (dining room) we celebrate the spirit of hākari (feasting) and of Aotearoa, New Zealand.

