

Kakara

[Kah-kah-rah]

stative; To bearomatic, fragrant, sweet-smelling.

*Maunga Kākara*mea

The mountainto which our people whakapapa.

Nau mai, haere mai. Welcome to Kakara

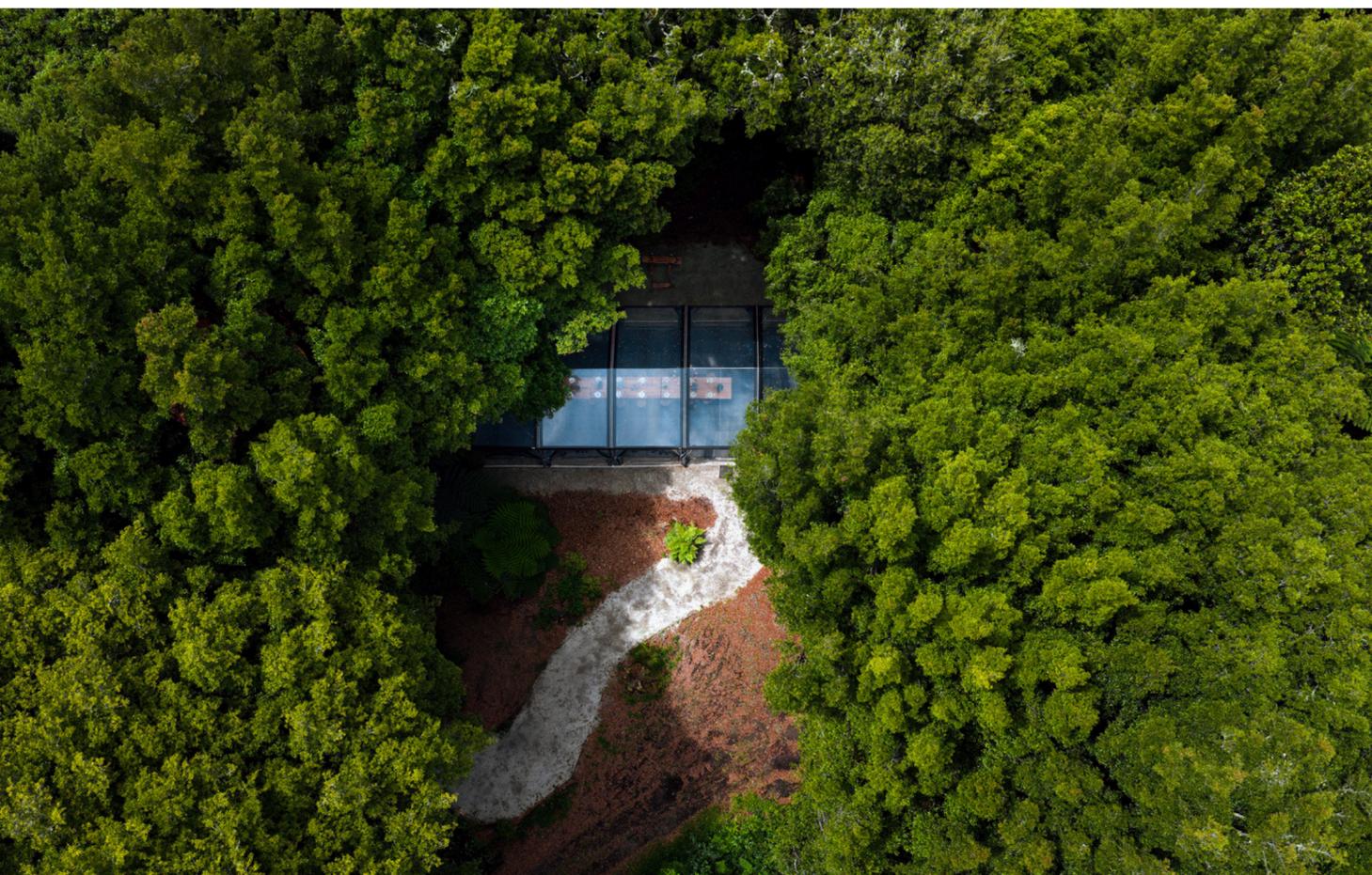
An exclusive immersive experience offered by Te Pā Tū, where the richness of te ao Māori unfolds through the senses. From the aroma of native botanicals, to the taste of traditionally inspired cuisine, Karaka weaves together storytelling, land, and legacy.

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◆ Your Kakara experience will be hosted by an elder, artist, chef, or kaihaka (haka performer), who will guide manuhiri (guests) in deepening their connection with the whenua, the wisdom of Māori tradition, and the kai that nourishes both body and spirit.



Te Ara

The Journey

01

Te Hau Tāwhiria

Your journey begins with a time-honoured welcome ceremony. Seasonally bound, manuhiri will be welcomed with a haka pōwhiri or whakatau in summer, and in winter, with an ahi tuku (fire) ceremony. Timing dependent, you may join other manuhiri for this traditional welcome, however, your guide and degustation experiences are exclusive to your group.

02

Whakawhānaungatanga

A tawa lined pathway leads into the ngāhere. Awaiting you is kōrero and kai horotai - featuring native rongoā Māori blooming beneath the canopy. Here, traditions, stories, and histories, are shared and exchanged, as we also learn about you.

03

Hākari

For the 7-course degustation hākari, manuhiri will migrate to one of three exclusive dining settings: a cosy indoor space, a forest amphitheater, or a glass whare nestled amongst the canopy. Karakia will be performed prior to the meal to honour the natural world, ancestors, and ringawera (chefs). Each course paired with a New Zealand wine or non-alcoholic beverage.

04

Kapahaka

A stirring kapahaka performance concludes the evening, enjoyed with cheese and dessert.

05

Poroporoaki

A farewell ceremony will bring your Kakara experience to a powerful close.



Nā te Kaitaka Matua
From our Executive Chef

Kai (food) provenance is important to us, as is supporting other Māori producers and creators. Our menus are designed seasonally, and we look to our whānau and neighbouring iwi (tribes) first for fresh ingredients and produce. For example, our truffle oil is from Ngāti Whakaue (north of us), our honey is from Tūhoe (east of us), and our wine list is almost entirely Māori winemakers.

Inclusions

Private transfer ex Rotorua or Taupō
Haka pōhiri (welcome ceremony) in the summer
Ahi tuku (fire ceremony) across winter
A personal cultural expert host
Forest kai horotai (canapes)
Private four-course degustation hākari (feast)
Wine or non-alcoholic beverage pairing
A bespoke private kapahaka performance
A private poroporoaki (farewell) ceremony

Pricing

Beginning at retail \$7,500 for up to 10 people
Any additional pax at \$750.00 retail per person
Available as a dinner or luncheon

TE PĀ TŪ

Enquire

Te Pā Tū

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Enquiries

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KŌ TE PĀ TŪ, HE TOHU NŌ TE ORA
AN ELEVATED SANCTUARY, A SYMBOL OF WELLBEING