

Pukapuka Aratohu

Trade Manual

TE PĀ TĪ

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





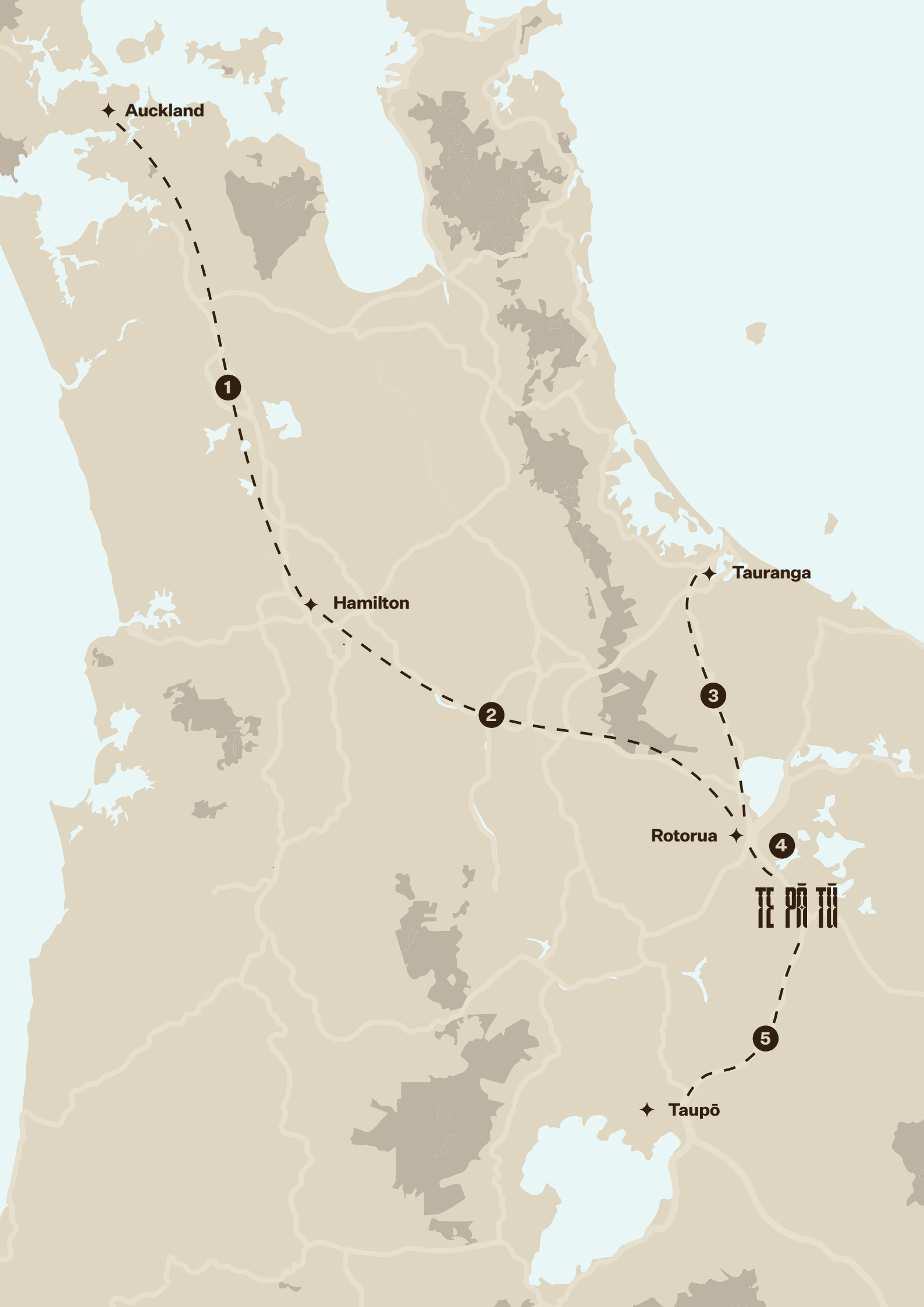


- ◆ Pā sit at the epicentre of our communities. They were places of physical refuge in times of war, and they remain sanctuaries for our mind and spirit.
- ◆ Pā are where we meet to discuss critical issues, where we celebrate occasions of significance and where we strengthen our own understanding of who we are.
- ◆ Tū means to be elevated, raised, stand, erect. Pā Tūwatawata is used to describe a fortified Pā.

In our context, Te Pā Tū describes an elevated sanctuary, a place of wellbeing. From this platform, we build connection with manuhiri (visitors) and strengthen bonds to each other. Through culture and kai (cuisine) events we share Māori knowledge, tradition, and future aspirations across 4 hour evening celebrations. These events change and align with the maramataka, the Māori lunar calendar.

Welcome, nau mai ki Te Pā Tū





Te Tawhiti ki Te Pā Tū  
Distance to Te Pā Tū

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





## Te Pā Tū Māori Village

Te Pā Tū (previously Tamaki Māori Village) is located 15 minutes South of Rotorua, 45 minutes North of Taupō, and 3 hours South of Auckland International Airport along State Highway 5.

Te Pā Tū is owned by Tauhara North No.2 Trust (TN2T) - mana whenua (domain) over its traditional lands between Rotorua and Taupō.

Kia mau ki te whenua, whakamahia te whenua, he painga mo ngā uri whakatipuranga

Hold fast to our lands, make the best use of our lands, for future generations

This proverb guides TN2T to connect whānau (descendants), whenua (land) and whakapapa (interconnection) through mātauranga Māori (Māori knowledge).

The role of Te Pā Tū is to celebrate our unique history, forge genuine connection with manuhiri (guests), ensure employment for our people and to honour te taiao, the natural environment.

The thinking is not new. It is the way our ancestors lived – in balance with the environment, hosting with generosity and ensuring the inheritance of new generations.



A man and a woman are performing a haka in a natural setting. The man, on the left, has a beard and is wearing a red and black patterned garment with a large, ornate feathered headdress. He is holding a wooden staff. The woman, on the right, is wearing a red and black patterned garment and has her arms outstretched. The background is filled with green foliage.

# TŪ TE RŌ





# TŪ TE RĀ

- ◆ Tū Te Rā is a time when the sun expresses its optimal energy, the days are longer and the light nourishes the natural world.
- ◆ Tū Te Rā celebrates the abundant harvest of this season, and explores concepts, rituals, and stories of ancient Māori warfare.





## Hōtaka ā Raumati Summer Experience

November — April

### Pārongo Information

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.

This four-hour evening is a feast of knowledge as well as divine seasonal kai (cuisine) within our forest Pā (sanctuary), its tawa trees and crackling bonfires.

Kai horotai (morsels) welcome guests with seasonal favourites that may include crispy pork and candied apple encased in kawakawa leaves, pāua (abalone), pickled pikopiko (native fern frond), smoked fish, ika mata (ceviche) and chilled kawakawa tea.

Within the forest-formed amphitheatre attention shifts to stories relayed through haka, song and drama, before torchlight guides manuhiri (guests) to an al fresco dining space and three-course feast.

The famous hāngī shares a table with Māori fusion dishes developed and curated by celebrated Māori chefs, prepared by our own ringawera (hot hands). We serve dinner al fresco on warmer nights and in our wharekai (dining room) if the weather is inclement.

### Tū Te Rā Summer Inclusions

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

Special dietary options available  
Licensed bar – with kai paired wine list option  
Wheelchair and child buggy accessible

### Whakaurunga Admission

Tamariki Pakeke	Child (5 - 15yrs)	\$ 99	nzd
	Adult	\$ 245	nzd





# TŪ TE TŪ





# TŪ TE IHI

- ✦ Tū Te Ihi references the energy and passion stirred by the Matariki cluster and the promise they herald.
- ✦ Tū Te Ihi celebrates a moment in the earth's cycle when the stars of Matariki (Pleiades) draw our attention.
- ✦ Matariki conjures our ancestors as we recall their legacy, and reflect on the year that has been.





## Hōtaka ā Takurua Winter Experience

May — October



### Pārongo Information

Tū Te Ihi extends across the cooler months of the natural world's cycle and the arrival of the Matariki star cluster (Pleiades). Tū Te Ihi marks a time when we come together to share ideas, food and song and the nourishment of whānau (family).

Our ancestors feel especially close during Matariki. Tū Te Ihi honours them in a heart-warming ceremony known as Te Ahi Taitai (fire ceremony), before welcoming manuhiri (guests) into the tawa forest canopy.

Forest kai horotai (canapes) may include steaming pork and watercress broth, smoked snapper and moimoi (potato) croquettes, hearty mussel chowder, and hot kumara parcels.

Matariki celebrations then move to the wharenui (meeting house) during winter months where song, haka, storytelling, and performance become central.

A torchlit walk leads in to a cosy wharekai (dining room) and a three-course family share style feast. Our famous hāngī shares a table with Māori fusion dishes developed and curated by acclaimed Māori chefs.

### Tū Te Ihi Matariki Inclusions

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



Special dietary options available  
Licenced bar – with kai paired wine list option  
Wheelchair and child buggy accessible

### Whakaurunga Admission

<b>Tamariki</b> <b>Pakeke</b>	Child (5 - 15yrs)	\$	99
	Adult	\$	245



below Jamus Webster  
Te Arawa, Te Whānau ā-Apanui, Tūhoe, Ngāpuhi



◆

## Cultural Performance

### Director Cultural Performance Kaiwhakahaere Ahurea Māori

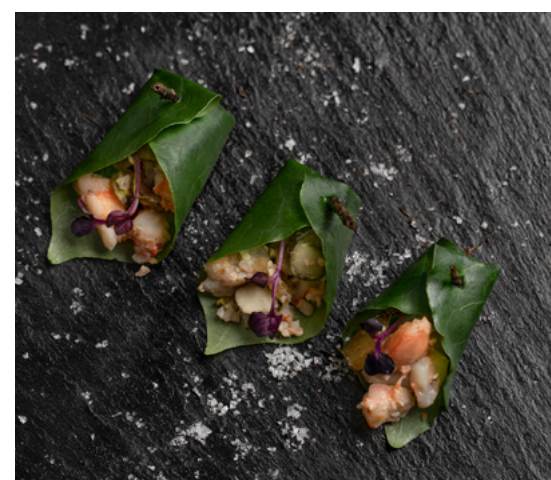
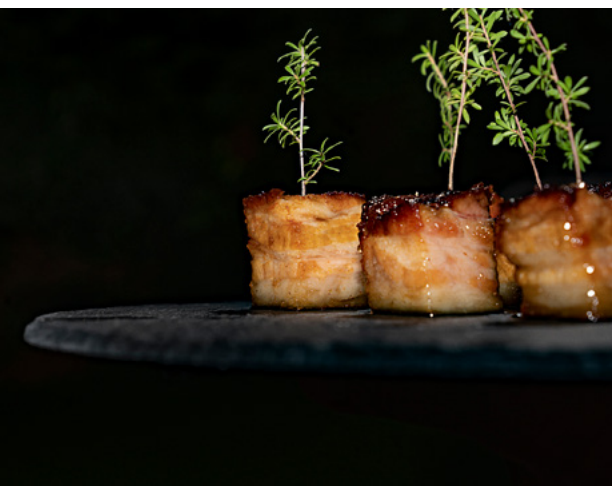
Jamus Webster  
Te Arawa, Te Whānau ā-Apanui, Tūhoe, Ngāpuhi

Jamus Webster is a multi-award-winning New Zealand Kapa Haka champion, Māori Weaponry expert, Mau Rakau instructor, TV presenter, actor and masters qualified secondary school teacher as well Director of Māori Performing Arts Academy at Rotorua Boys’ High School.

At Te Pā Tū, Jamus leads cultural program design as both performer and director. Our new visitor experiences, Tū Te Ihi and Tū Te Rā, grounded in Māori history and culture, come to life via Jamus’s creativity and lived knowledge. Jamus’s skillset are at the creative centre of Te Pā Tū, from concept, lighting, sound and set design, to performance and even kai.

Jamus is a champion of bespoke cultural programs. His decades of teaching and knowledge transfer experience enables him to quickly engage with, respond to, and modulate delivery - equally well to both newcomers and the experienced.





◆ Each year Te Pā Tū celebrates a Māori chef, inviting them to design and curate our seasonal kai offerings alongside our people. The perspective of newcomers to our fold is inspiring. For our Kaitunu Kai (Exec Chef), fresh eyes, a heart for kai and love for people are energizing. For our Ringawera Taituarā (supporting chefs) and apprentices, working with new Māori chefs across different styles and skills is aspirational.

## Kaitiakitanga

Kaitiakitanga is about more than guardianship. It prescribes our interaction with the natural world and the kai we harvest, and requires us to observe mātauranga (knowledge) and tikanga (protocols) handed through generations. Our maramataka (lunar calendar) guides which tikanga and mātauranga we access - indicating when, where and how to plant, harvest and ensure the sustainability of resources for future generations.

## Manaakitanga

Manaakitanga is a firmly held value and practice within iwi Māori. At a simple level it is centred around strengthening the bonds between a host and their visitors through benevolence and hospitality.

Alongside the sharing of entertainment and stories, kai is a critical part of this practice. Through the sharing of food and the stories that accompany it, including harvesting techniques and preparation processes, we connect and learn about each other and our lived experiences.

Other considerations guiding menu development include:

Indigenous	Ingredients, suppliers, history, narrative, technique (contemporary or ancient)
Local	Sustainably harvested ingredients, locally sourced
Bold	Daring creativity in harmony with comfort and familiarity
Beautiful	Through its simplicity or complexity each plate delights
Generous	Lavish yet relaxed, kai that speaks to our hearts



below Christopher Stockdale  
Ngāti Kahungunu ki Wairoa, Ngāi Tahu Matawhaiti



# Chef Profile

## Ringawera Taituarā Guest Chef

Christopher Stockdale  
Ngāti Kahungunu ki Wairoa, Ngāi Tahu Matawhaiti

Described as a creative and passionate chef, the man behind the award-winning Little Jean in Double Bay, Sydney and currently chef and co-GM at Wallingford Homestead, Hawkes Bay, Chris brings his much-loved modern, fresh & seasonal take on food to Te Pā Tū.

Inspired by TN2T social and environmental commitment to new generations, as well as a love for his own Māori heritage, Chris’s menu centres on produce sourced on and around Tauhara whenua - with an emphasis on foraging and the use of small, passionate and ethical artisans.

Chris’s menus were included in the 2018 international edition of ‘Where Chefs’ Eat,’ revered by his global culinary peers and recognised for its ‘best breakfast’ by Broadsheet. He was featured in Time Out, Vogue Australia, Simon’s Food Favourites blog, Scott Bolles’ Short Black column in SMH, and The Good Food guide.





# Kai o te Rā Lunch



- Whakatau (welcome)
- Village tour with hot kawakawa tea (chilled in summer)
- Kapahaka performance within Tūāpapa (amphitheatre)
- Kono hāngi (Hāngi basket)
- 3 salads, Shared Beef Rib Platter, Dessert

Retail price	\$149.00 per person
Minimum Pax Number	20 pax
Duration	One hr 30 mins



# Kai pō Awahi Early Dinner



- Transfers from Rotorua accommodation
- Haka pōwhiri (traditional welcome ceremonies)
- Village tour with hot kawakawa tea (chilled in summer)
- Kapahaka performance within Tūāpapa (amphitheatre)
- Kono hāngi (Hāngi basket)

Retail price	\$170.00 per person
Minimum Pax Number	20 pax
Duration	Three hours





# Rapids Jet



It's exhilarating. Its fast and its beautiful. When the gates of the Aratiatia Dam open, 80,000 litres of water per second crash out into the river. On a Rapid's Jet boat, manuhiri can be right in the middle of this spectacular white water wonder in the heart of Ngāti Tahu Ngāti Whāoa tribal lands. If manuhiri are a little nervous, our kind, caring and local jet pilots will ensure to calm the nerves, tailor the journey and ensure all feel safe and secure. Rapid's is a 35-minute adrenaline-fuelled ride, safe for ages 5+. Trips typically depart on the hour.

Phone	0800 7272437
Website	<a href="http://www.rapidsjet.com">www.rapidsjet.com</a>
Address	Nga Awapurua Road, Aratiatia Taupō
Travel	15 minutes from Taupō, 30 mins from Te Pā Tū 50 minutes from Rotorua along SH5.





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