



Toroa ā-whā, Toroa ā-tai  
Māori Tourism Award



**WINNER**

Whānau  
Resilience and Innovation Award



**WINNER**

Te Pā Tū  
Winter 2024 Season

TŪ TE TŪ

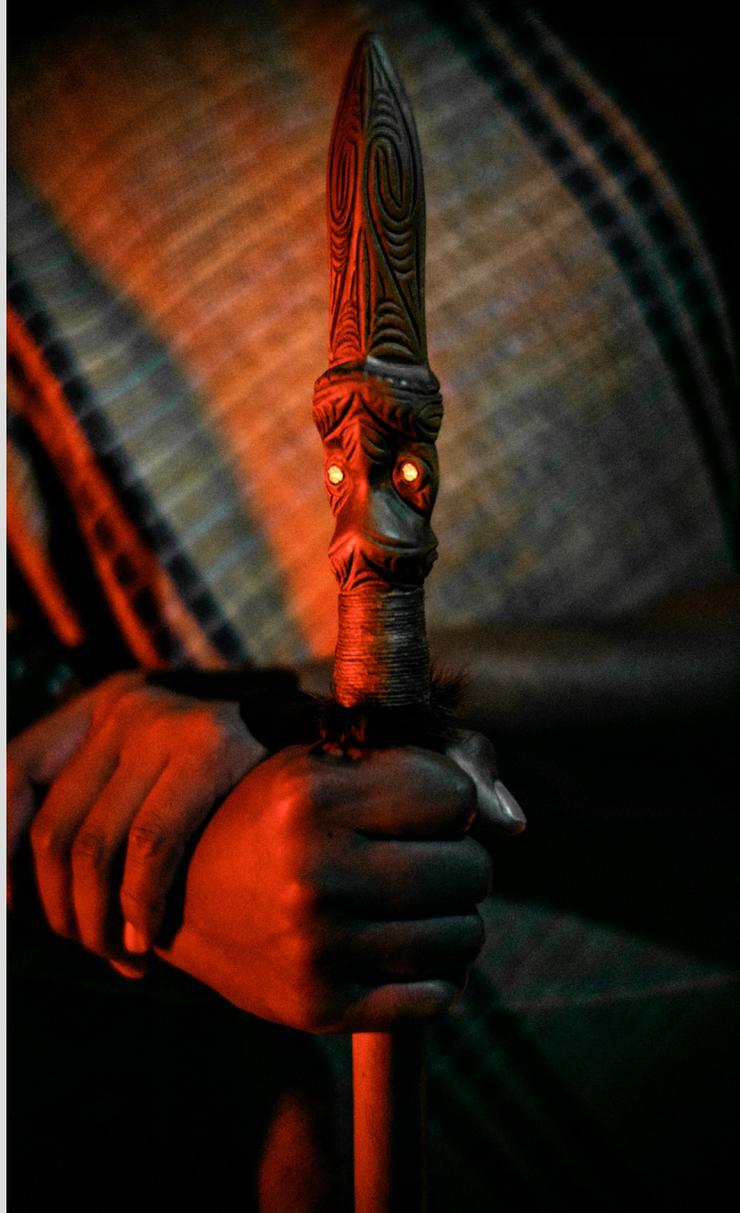
## Te Ara The Journey

- 
- 6.15<sub>PM</sub>** \*5.00<sub>PM</sub> Ahi tuku (fire ceremony)
- 
- 6.25<sub>PM</sub>** \*5.10<sub>PM</sub> Tawa forest village  
Fireside kōrero (storytelling)  
Traditional games, haka (challenge) and taonga puoro (musical instruments)  
Kawakawa tī (tea) or boil up broth  
Kai horotai (canapés)
- 
- 7.05<sub>PM</sub>** \*6.00<sub>PM</sub> View the hāngī (earth oven) lifting
- 
- 7.15<sub>PM</sub>** \*6.10<sub>PM</sub> Wharekai for hākari Tū Te Ihi (dining room for feast service)  
Complimentary aperitif — a tribute to the star Pōhutukawa  
Kāpahaka ngāhau (Māori performing arts)
- 
- 8.45<sub>PM</sub>** \*7.30<sub>PM</sub> Poroporoaki (farewell ceremony)

\*Alternate timings indicate an earlier event pending demand

### Inclusions

- Three hours of storytelling, connection, and kai (cuisine)
- Kai horotai, forest canapés (indigenous and introduced ingredients)
- Complimentary chef choice apéritif
- Matariki inspired and curated 4 course Māori fusion menu
- Traditional in-ground Hāngī (lamb and vegetables)
- Complimentary return transport from central city



◆ Welcome to Te Pā Tū, a Māori village set in the mid 1800's, Aotearoa; a time post the 1840 Treaty of Waitangi and before the catastrophic 1886 Mt Tarawera eruption.

◆ European settlers have been here for some time and for many, the newcomers have meant welcome comforts, technologies, and an easier life. For others, pākehā ways remain irreconcilable with deeply held, ancient beliefs. But for tonight, all that is set aside for Tū Te Ihi, celebrating the arrival of Matariki star cluster, the new lunar year, and the promise it holds.

◆ There is nostalgia for old times and ancestors long passed, there are homecomings, reunions, kōrero (conversation), celebration and only the best of kai (food).

◆ You have arrived for the festivities, as an honoured guest. Nau mai, welcome.

## Te Ara The Journey

6.15PM \*5.00PM Ahi tuku (fire ceremony)

6.25PM \*5.10PM Tawa forest village  
Fireside kōrero (storytelling)  
Traditional games, haka (challenge) and taonga puoro (musical instruments)  
Kawakawa tī (tea) or boil up broth  
Kai horotai (canapés)

7.05PM \*6.00PM View the hāngī (earth oven) lifting

7.15PM \*6.10PM Wharekai for hākari Tū Te Ihi (dining room for feast service)  
Complimentary aperitif — a tribute to the star Pōhutukawa  
Kāpahaka ngāhau (Māori performing arts)

8.45PM \*7.30PM Poroporoaki (farewell ceremony)

\*Alternate timings indicate an earlier event pending demand

### Inclusions

- Three hours of storytelling, connection, and kai (cuisine)
- Kai horotai, forest canapés (indigenous and introduced ingredients)
- Complimentary chef choice apéritif
- Matariki inspired and curated 4 course Māori fusion menu
- Traditional in-ground Hāngī (lamb and vegetables)
- Complimentary return transport from central city



## Te Kaihaka The Performers



◆ **Taruke**  
Tainui, Ngāi Tūhoe

I grew up in a small rural Māori community east of Rotorua, where all my neighbours are cousins and Māori language and traditions are everywhere. I love hanging out on the farm with my Koro (Grandfather), riding motorbikes, and swimming in the river with my cousins; it makes me feel so free. Spending time with my baby is the best part of my day - whether it's in the morning before she goes to kōhanga (kindergarten) or when I get back from mahi (work) late at night. What I'm most proud of is sharing our Māori culture with a talented young crew every day.

◆ **Waitangi**  
Te Arawa, Tūhoe, Ngāpuhi, Te Whānau-ā-Apanui

I have been raised in te ao Māori - language, customs, and whakapapa (ancestry). My family is the most important thing to me. I truly enjoy what I do, particularly when it involves kāpahaka. I was a costume and design assistant for Tū Te Ihi and am working toward becoming a costume designer. When I am not at Te Pā Tū, I help my grandmother at her kōhanga reo (kindergarten) or my Dad tutoring kāpahaka. This year I will visit South Korea, India, Bali and USA.



◆ **Tohuariki**  
Ngāti Tahu-Ngāti Whāoa, Ngāti Porou, Te Whānau-ā-Apanui, Te Arawa, Ngāti Tūwharetoa, Ngāti Raukawa

My sister and I were raised in Ōtaki with our Kui (Grandma), while our brothers were with our parents. I got closer to my Te Arawa whānau (Rotorua family) when I attended Rotorua Boys High School as a boarding student. In the past year, I've completed two marathons and enjoy staying fit. I'm also passionate about diving and gathering kaimoana (seafood), even though I don't eat it myself. I love sharing kaimoana with the elderly - they can't get out like they used to.

◆ **Himiona**  
Ngāti Pikiao, Ngāti Rongomai, Tainui Ngaati Maahanga

I was whāngai (adopted) and raised as an only child, although I actually have 11 blood siblings. With my birth whānau, we placed second at Te Matatini in 2019. I grew up in kura kaupapa (Māori immersion school) until high school and live in te ao Māori (the Māori world). Outside of Te Pā Tū, I spend a lot of time trying to be a fisherman and playing rugby for my iwi team, Rotoiti. My greatest achievement by far is being a father to the most beautiful girl ever. She's taught me so much and I'm very grateful for her and her mother.



◆ **Rangimaewa**  
Te Arawa, Tūhoe, Ngāpuhi, Te Whānau-ā-Apanui

I am a full-time student at the University of Waikato, studying for a Bachelor of Arts in Theatre Studies and Indigenous Studies. I also teach Māori Performing Arts to students at Tai Wānanga in Hamilton. Who I am and what I do at Te Pā Tū is the same life I live outside of Te Pā Tū. I'm passionate about all aspects of my culture, my family, and performing arts. I enjoy meeting new people, learning about different cultures, and performing songs in various languages. I started travelling abroad at the age of 13 to China and Japan as a cultural ambassador and kāpahaka exponent.

◆ **Manukau**  
Ngāti Pikiao, Tainui, Ngāti Awa

I was born and raised in a small place called Rotoiti. I'm the youngest of five boys, and we're a family passionate about rugby and kāpahaka. Growing up in Rotoiti, I was fortunate to be immersed in te ao Māori (the Māori world). Currently, I'm studying to become a Māori performing arts teacher, and in my free time I play rugby for my iwi team, Rotoiti.



◆ **Ngareta**  
Te Arawa, Tūhoe, Ngāpuhi, Te Whānau-ā-Apanui

I am still in school at Rotorua Girls High School, am Year 12, and want to be a pilot. Outside of Te Pā Tū my main priorities are my studies and preparing for my future. I have been here (Rotorua) my whole life. Growing up as a Māori Cook Islander I have always been surrounded by family and culture. My first Cook Island performance was when I was four and first kāpahaka performance was at the age of six - culture has been my whole life.

◆ **Whakaiao**  
Te Arawa, Tūhoe, Ngāpuhi, Te Whānau-ā-Apanui

I'm all about family, and it's a big part of who I am. Singing, playing guitar, and sharing our culture are my passions, but I also enjoy learning about different cultures, traditions, languages, and customs. I teach Māori performing arts at secondary schools like Tai Wānanga and Waikato Diocesan School for Girls. At the University of Waikato, I teach beginner Māori students performing arts and serve as a Māori Liaison. I also help tutor Rotorua Intermediate and Rotorua Boys High School kapa groups for regional and national kāpahaka competitions.



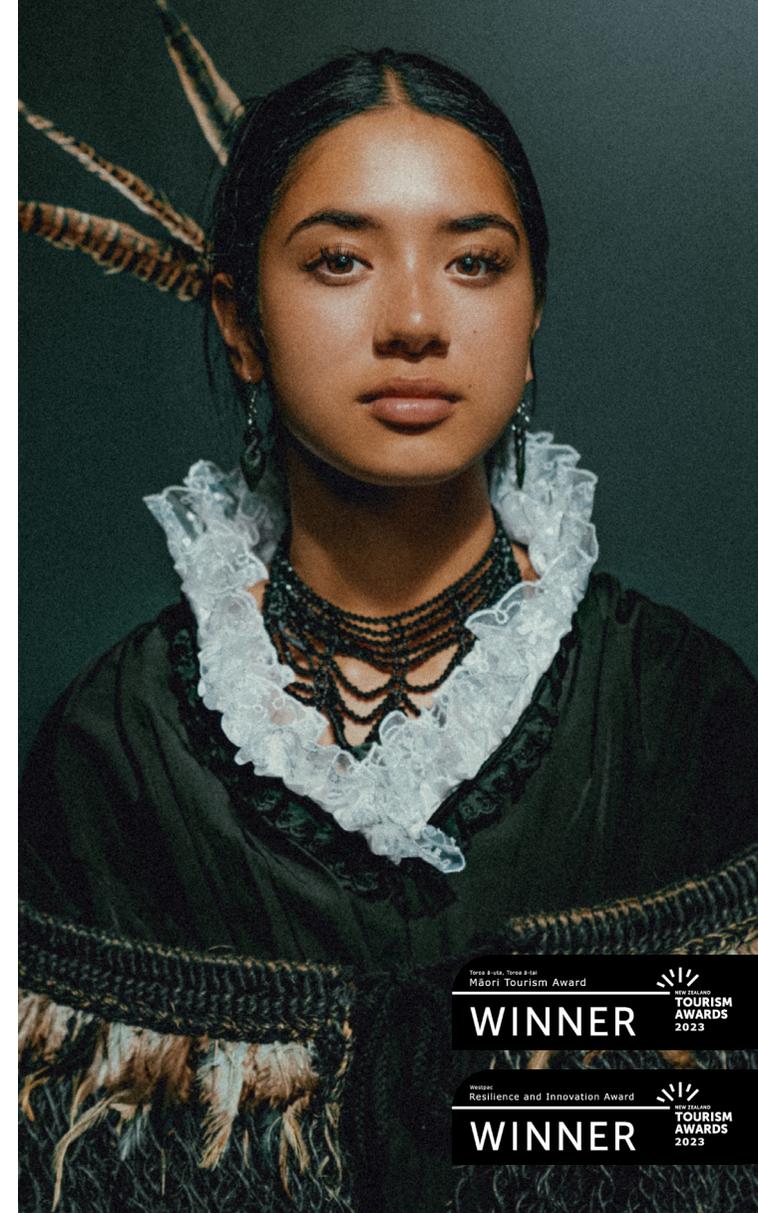
Tū Te Ihi shares kāpahaka (Māori performing arts) over dinner service, as it might well occur at any pā or marae (meeting grounds) during a hākari (feast) — in celebration and to honour manuhiri (guests).



## Rārangi Kai

### About the Menu

- ◆ Our Tū Te Ihi 2024 menu pays homage to the Matariki (Pleiades) star cluster and to the new lunar year. Across four courses, each dish is lovingly crafted then honoured with a pao, a sung karakia (tribute), as it arrives to your table.
- ◆ Wine pairing and non-alcoholic beverage matches are available. Please ask our kaimahi (wait staff) for details.



Winner  
Māori Tourism Award  
WINNER  
Resilience and Innovation Award  
WINNER  
Tourism Awards 2023

◆ Welcome to Te Pā Tū, a Māori village set in the mid 1800's, Aotearoa; a time post the 1840 Treaty of Waitangi and before the catastrophic 1886 Mt Tarawera eruption.

◆ European settlers have been here for some time and for many, the newcomers have meant welcome comforts, technologies, and an easier life. For others, pākehā ways remain irreconcilable with deeply held, ancient beliefs. But for tonight, all that is set aside for Tū Te Ihi, celebrating the arrival of Matariki star cluster, the new lunar year, and the promise it holds.

◆ There is nostalgia for old times and ancestors long passed, there are homecomings, reunions, kōrero (conversation), celebration and only the best of kai (food).

◆ You have arrived for the festivities, as an honoured guest. Nau mai, welcome.

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

Te Pā Tū  
Winter 2024 Season

Te Pā Tū  
1072 State Highway 5  
Tumunui 3073  
Rotorua, Aotearoa

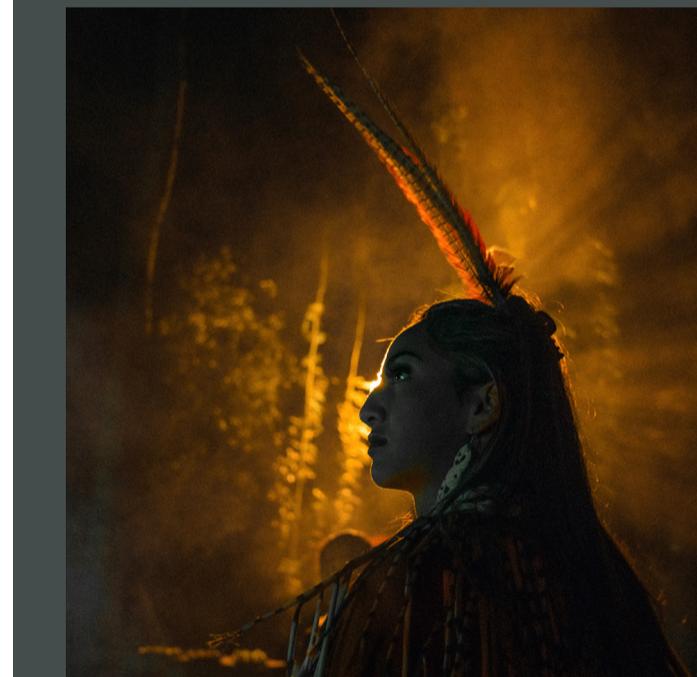
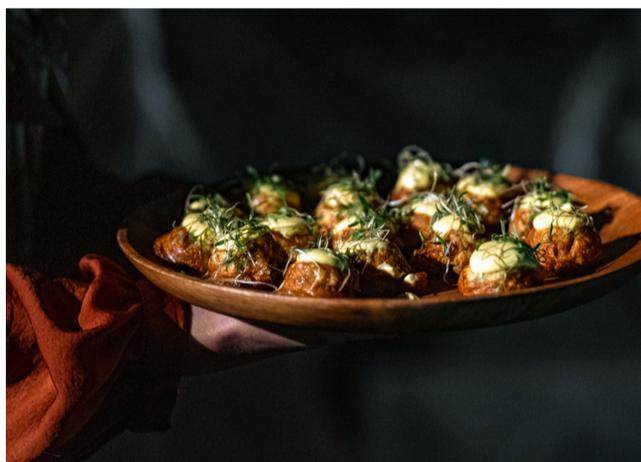
Enquiries  
bookings@maoriculture.co.nz  
+64 (07) 349 2999  
te-pa-tu.com

TŪ TE IHI



## Rārangī Kai About the Menu

- ◆ Our Tū Te Ihi 2024 menu pays homage to the Matariki (Pleiades) star cluster and to the new lunar year. Across four courses, each dish is lovingly crafted then honoured with a pao, a sung karakia (tribute), as it arrives to your table.
- ◆ Wine pairing and non-alcoholic beverage matches are available. Please ask our kaimahi (wait staff) for details.



◆ Irihei Walker  
Ngāi Tuhoe, Te Arawa, Ngāti Kahungunu

## Nā te Kaitaka Matua From our Executive Chef

Kai (food) provenance is important to us, as is supporting other Māori producers, creators. We design menus seasonally and look to our whānau and neighbouring iwi (tribes) first for 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 sourced almost entirely from Māori wine-makers.

We always include pārerā (duck) and kokopu (whitebait). These are delicacies to Ngati Tahu-Ngati Whaoa, to whom Te Pā Tū owners, Tauhara North No 2 Trust, whakapapa (have lineage). Ngati Tahu-Ngati Whaoa commercially and sustainably farm our kokopu.

Please enjoy our hākari (feast) as much as we loved preparing it.