

Te AraThe Journey

6.15 _{РМ}	*5.00рм	Ahi tuku (fire ceremony)
6.25рм	*5.10рм	Tawa forest village
		Fireside kōrero (storytelling)
		Traditional games, haka (challenge) and taonga puoro (musical instruments)
		Kawakawa tī (tea)
		Kai horotai (canapés)
7.05рм	*6.00рм	View the hāngī (earth oven) lifting
7.05 _{РМ}	*6.00рм	
		lifting Wharekai for hākari Tū Te Ihi

^{*}Alternate timings indicate an earlier event pending demand

Inclusions

- Three hours of storytelling, connection, and kai (cuisine)
- Kai horotai, forest canapes (indigenous and introduced ingredients)
- Matariki inspired and curated 3 course Māori fusion menu
- Traditional in-ground hangi (lamb and vegetables)
- Complimentary return transport from central city

- ♦ Welcome to Te Pā Tū, a sanctuary 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. For many, the newcomers have brought welcome comfort, 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.



Ngā Kaihaka The Performers





I'm a pā (village) kid from Whakarewarewa. Every day I carve, train, draw, play sports, help around the pā with my cousins, and I love to eat! I have been fortunate to grow up in a whānau full of creativity and opportunity, nurtured in our culture every day. Whakairo (carving), tā moko (traditional Māori tattoo), raranga (weaving), te reo Māori (Māori language), whakapapa (lineage) – and of course our love for kapa haka – are all a big part of who we are and what I love.



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 kapahaka competitions.





Henare
Ngāti Whakaue, Ngāti Rangiwewehi,
Ngāti Tarawhai

I was raised in a little town called Ngongotahā, surrounded by whānau (family). I've always loved swimming and exploring around my hometown. Outside of Te Pā Tū, I'm studying a Bachelor of Māori Performing Arts and kapa haka is a huge part of my life. One of my proudest moments, aside from kapa haka, was achieving Excellence in Level 1 at high school. I'm someone who loves to laugh, values my friends and family, and just enjoys good vibes. Kia ora!



★ Tohuarongo Ngāti Whakaue, Ngāpuhi, Kuki Airani

I was raised by strong Māori and Pasifika wāhine (Māori and Pacific women) in the health space who have a passion for rongoā Māori (traditional Māori medicine). Outside of Te Pā Tū, I'm following in the footsteps of my mum and aunties by studying in the same field. I also have a deep love for performing arts, especially haka wahine – it connects me to who I am and honours the powerful role of wāhine in our history. I've been surrounded by artistry my whole life – master carvers, weavers – and I've been lucky to wear tāonga (treasures) that have special meaning to our people and to me.

◆ Parehingaawatea
Te Arawa. Te Whakatōhea. Tūwharetoa

I grew up in Rotorua with my kuia (grandmother) and mother, immersed in te ao Māori (the Māori world) from an early age. From kohanga reo (Māori language preschool) to kura kaupapa Māori (Māori immersion junior and senior school), I grew up surrounded by our history and tradition. Outside of Te Pā Tū, I love playing hockey, kapa haka, and music, and spending time with my whānau and friends. Sharing our culture with manuhiri (visitors) grounds me, builds my confidence, and helps create meaningful connections. I'm passionate about learning and growth – both culturally and in every part of life.







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 kapahaka performance was at the age of six – culture has been my whole life.

Ngā Kaihaka The Performers



Rangimaewa
Te Arawa, Ngai Tühoe,
Te Whanau-ā-Apanui, Ngāpuhi,
Ngati Porou

My favourite space is the Poroporoaki (farewell), where we acknowledge the cultures of our manuhiri (visitors) by performing a song or dance in their language. It's a special moment of reciprocity. I am studying Theatre Studies, Maori, and Indigenous Studies. I love diving for kaimoana (seafood). I am very competitive and play many sports, including netball and basketball. My favourite thing of all is spending heaps of time with my family – I love spoiling all my little baby cousins.



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 kapahaka. 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 kapahaka. This year I will visit South Korea, India, Bali and USA.



★ Tohuariki Ngati Tahu-Ngati Whaoa, 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.



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.





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 kapahaka. 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.





Rārangi Kai About the Menu

- ♦ Our Tū Te Ihi 2025 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 tribute), as it arrives to your table.
- ♦ Wine pairing and non-alcoholic beverage matches are available. Please ask our kaimahi (wait staff) for details.

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 almost entirely Māori winemakers.
- ♦ We always include pārera (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.







→ Tū Te Ihi extends across the cooler months of the natural world's cycle and includes the arrival of the Matariki star cluster. Winter months are quieter for the iwi (people). Sustained by the summer kai harvested and preserved across warmer months, there are no long planting or harvest days, no migration between pā (villages), no hunting, nor warfare to command attention. Instead, we nestle around fires, find sanctuary in whare (houses), and soak in nearby ngāwha (hot springs). We are nourished by the gathering of whānau (family). Together we share ideas and dreams, we remember our ancestors, and we wānanga (learn) with our tohunga (experts).



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

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