



FLAVOURS OF PLENTY



4-14 APRIL 2024

PROGRAMME







NAU MAI, HAERE MAI.

We're thrilled to invite you to the 2024 Flavours of Plenty Festival. Now in its third year, fresh after being named the Best Lifestyle Event* in the country, this year's festival is set to deliver a spectacular array of culinary fun and innovation.

Between 4 – 14 April, right across the Coastal Bay of Plenty, our 2024 programme features more than 45 events, each expertly and creatively bringing to life our festival theme — Culinary Collisions.

Exceptional talent is set to flow right through the festival. This includes the return of our popular Battle of the Snack event, featuring four top chefs as they mentor up-and-coming culinary stars to vie for a spot in Cuisine magazine. We're also going to be joined by Auckland sommelier Hiroyuki Kawahara for a masterclass on Japanese spirits, while Five Go Wild with Food, featuring Kārena and Kasey Bird, Ian Harrison, Neil Sapitula and Perrin Yates, will get totally creative using a mystery box of ingredients.

Vibrancy, fun, and fresh flavours are everywhere you look — dive into a Filipino boodle fight, raise your stein at a Viking-themed culinary feast, or party at an Asian-Mexican fusion banquet.

Ticket holders will also get the chance to hone their skills crafting pasta, salami or gin, harvesting honey, or trying the date night cocktail-making experience. In addition to 11 days of feasting, there'll also be markets and an exhibition at the Western Bay Museum showcasing our region's food provenance.

From city to sea, offering good food, good company, and good vibes — this is what we do here in Te Moananui ā Toi. We can't wait to welcome you to our festival.

^{*} New Zealand Events Association Awards, 2023.

CADERA BBQ

The ultimate laid-back BBQ by the beach, Cadera-style!

Join us at Cadera for an evening barbecue on our deck. Enjoy chargrilled meats, refreshing salads, and the opportunity to create your own tacos. Your ticket includes a welcome drink and a set menu. Savour the flavour in a relaxed and social atmosphere.



Cadera

19 Pohutukawa Ave, Ōhope
Thursday, 4 April, 5:30pm-9pm

BATTLE OF THE SNACK

Chefs create their best snack — you choose the winner!

Hosted by Cuisine editor Kelli Brett, the region's top chefs and rising culinary stars battle it out to win the coveted Snack of the Bay award. Taste them all and vote for your favourite on the night. Winning dishes will feature in Cuisine magazine.



Saltwater Seafood Grill & Oyster Bar

- 203 Maunganui Road, Mount Maunganui
- SThursday, 4 April, 6pm-9pm

A DARK NIGHT

Experience a trio of dark beers and delectable dessert pairings.

Join us for an exquisite evening where Mount Brewing Co's skilled brewers present three extraordinary dark beers paired with Spongedrop's delectable desserts. Meet the makers, Pawel and Dani, and enjoy a 1.5-hour flavour journey.

*Held at Rising Tide venues in Mount Maunganui and Ōmokoroa.



The Rising Tide

- 107 Newton Street, Mount Maunganui
 + 168 Ōmokoroa Road, Ōmokoroa
- Thursday, 4 April (Mount Maunganui)
 + Thursday, 11 April (Ömokoroa),
 7:30pm-9pm (both venues)

HONEY HARVEST WITH BEE FIRST APIARIES

Try beekeeping and enjoy a honey harvest, mead tasting, and optional bee-inspired lunch.

Join Kitchen Takeover and Bee First Apiaries. Suit up for a hands-on beekeeping experience, harvest your honey, and enjoy mead tastings. Optional twocourse bee-inspired lunch by Chef Will Dods at St Amand. A bee-utiful day awaits!



Bee First Apiaries

🔾 325C Esdaile Road, Whakamārama

Sri 5, Sat 6, Sun 7, Fri 12, Sat 13 + Sun 14 April, 10am-12pm

FILLET & FEAST: FROM SEA TO PLATE

Master fish filleting, enjoy a seafood feast, and bring home your catch.

Join The Floating Island Adventures' skipper, Charles, for an immersive seafood workshop. Under his expert guidance, you'll learn the art of filleting, savour smoked fish, crudo and sushi, and take home your fillets.



The Floating Island

1 Maluma Close, Ohauiti Fri 5, Sat 6, Sun 7, Fri 12, Sat 13 + Sun 14 April, 11am-2pm

MEAD AND A FEED

Buzz-worthy lunch featuring bee-inspired cuisine and delightful mead options.

Dive into the world of bees at the new St Amand Events Venue with 'Mead and a Feed.' Kitchen Takeover's head chef, Will Dods, crafts a two-course à la carte lunch inspired by Bee First Apiaries. Upgrade with a mead tasting paddle or honey-infused cocktails for a truly sweet experience!



St Amand Events Venue

105 The Strand, Tauranga Fri 5, Sat 6, Sun 7, Fri 12 +

Sun 14 April, 12pm-2pm

BUBBLES & CANAPÉS: A SEAFOOD SOIRÉE OVER THE OCEAN

Savour a seafood soirée by the glistening Tauranga Harbour.

Join Trinity Wharf for an afternoon over the ocean. Savour the freshest kaimoana, expertly prepared by executive chef Rob Forsman. Enjoy ocean-inspired cuisine, local beverages, and live entertainment



Trinity Wharf Tauranga

HIGHBALLING ON THE SHORE

Mixology magic with Wilderkin Spirits: cocktails, cuisine, and creativity unleashed!

Get hands-on during this cocktail workshop with Wilderkin Spirits. Discover the art of vodka crafting, cocktail making, and compete for the most exciting presentation. Enjoy a lively evening of flavours, laughter and table platters in a relaxed, social setting.



Flatwhite

21 Shaw Road, Waihī Beach
Friday, 5 April, 5:30pm-8pm

ASIAN FUSION COCKTAIL COLLISION

Explore Asia's flavours with shared plates and Asian-inspired cocktails.

Join us at Macau Lounge for an exhilarating journey through Asia. Savour sharing plates of Asian fusion food from Macau's menu, perfectly paired with four Dabbler's Gin cocktails, each crafted with regional ingredients. An unforgettable exploration of East meets West awaits you!



Macau Lounge

59 The Strand, Tauranga
Friday, 5 April, 6pm–9pm

KONG MEETS ROXIE: A CULINARY AFFAIR

Fusion banquet, live entertainment, and themed cocktails await you.

Join us for a Master Kong and Roxie's Asian-Mexican fusion banquet. Delight in themed cocktails and an exclusive menu crafted for a sensory journey, along with live entertainment. Secure your tickets for a memorable culinary fusion experience.



Master Kong

217 Maunganui Road,
 Mount Maunganui
 Friday, 5 April, 7:30pm-11pm

SOLERA AFTER DARK PRESENTS: JAPAN

Late-night exploration of Japanese spirits with tastings, cocktails, and snacks.

Immerse yourself in the world of Japanese spirits. Join renowned Auckland sommelier Hiroyuki Kawahara for a masterclass on yuzu and plum, sake, and whisky. Paired with Japanese snacks by Chef Neil Sapitula.



Solera

165 Maunganui Road, Mount Maunganui

S Friday, 5 April, 10pm-12am

PRACTICAL GASTRONOMY LUNCHEON

Explore local flavours with this lavish culinary adventure.

Join Lavish Foods on a gastronomic journey on foot. Kick off with Excelso coffee, tour Tauranga Farmers Market, and indulge in a hands-on luncheon experience at Vetro. Enjoy samples, a welcome beverage, and an event gift bag.



Tour begins at Excelso Coffee

112 Third Avenue, Tauranga Saturday 6 + Saturday 13 April,

9:50am-2pm

FIFE LANE FLAVOURS OF PLENTY LUNCHEON

A collaborative three-course feast with an optional wine pairing.

Taste 'Culinary Collisions' at Fife Lane, where a carefully curated lunch menu awaits. Revel in the synergy of producers, artisans, and food enthusiasts. Communal seating fosters a shared culinary journey. Opt for a wine match to elevate your gastronomic experience.



Fife Lane Kitchen & Bar

- 512 Maunganui Road, Mount Maunganui
- Saturday, 6 April, 12pm-3pm

MORE THAN TASTE: A SENSORY ADVENTURE

Roaming lunch: see, touch, taste, smell, hear!

Embark on a sensory adventure with 'More Than Taste'! A three-stop roaming lunch in downtown Mount Maunganui which will stimulate all your senses. Explore the fusion of food, art, and sensory delights — it's not just dining; it's a playful, fun experience!



Tour begins at Mount isite

137 Maunganui Road,
 Mount Maunganui

Saturday, 6 April, 12:30pm−3:30pm

MAKE YOUR OWN GIN EXPERIENCE AT MATAHUI DISTILLERY

Create your gin, distil, bottle, and label it — all yourself!

Join us at Matahui Distillery for an interactive gin-making experience. Choose from various botanicals, distil your gin, and take home your personally crafted bottle. Enjoy tastings of our Adventurers Gin and liqueurs.

*\$195 for one person or \$245 for two people sharing a still.



Matahui Distillery Flavour Lab

270 Matahui Road, Katikati
 Saturday 6 + Saturday 13 April,
 3pm-6pm

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THE TASTE OF CIGOL

Delight in live music, top dishes, cocktails, and wine revelry.

Enjoy the rhythm at 'The Taste of Cigol'! Relish live music, savour eight delectable dishes, and sip on delightful cocktails and wines. Dance the night away, let loose, and enjoy a culinary and musical fiesta! Price includes four drinks.



Cigol Restaurant

14 Richardson Street, Whakatāne
Saturday, 6 April, 5pm-9pm

DABBLER'S DÉGUSTATION WITH OSCAR & OTTO

A delightful evening: four courses paired with Dabbler's Gin blends.

Go on a flavour-filled journey at Oscar & Otto. Relish four exquisite courses, each perfectly complemented by exclusive Dabbler's Gin concoctions. A culinary adventure like no other awaits.



Oscar & Otto

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SALAMI CRAFTING FOR FOOD ENTHUSIASTS

Explore salami making with the experts at El Jefe Meats.

Experience the art of salami making at this hands-on workshop. Learn professional techniques, craft your signature blend, and take home your creations. Limited seats for a social, flavourful adventure.



El Jefe Meats

3/60 Aviation Ave,
 Mount Maunganui

Sunday 7 + Sunday 14 April, 10am-1pm

AVOCADO ORCHARD TOUR

Explore a working avocado orchard, taste treats, and discover avocado wonders.

Discover the journey from tree to toast with Avocado Tours. Witness seasonal orchard tasks, enjoy delicious avocado treats, and be inspired to create your own culinary delights.



Avocado Tours

- 🗣 9 Walker Road East, Katikati
- Sunday 7 + Sunday 14 April, 11am-3pm

FLAVOURS OF THE NORTH: SIZZLE & STEIN SUNDAY

Viking-themed culinary fest with steins, BBQ, and lively competitions.

Unleash your inner Norse for a sensational Sunday! This Viking-themed culinary extravaganza features steins, BBQ meats, live music, and exciting competitions. Dress to impress for a chance to win and experience the vibrant culture all afternoon.



Latitude 37

- 181 Maunganui Road, Mount Maunganui
- Sunday, 7 April, 12pm-7pm

MEET THE CAPTAINS OF MILLENHALL RUM

Discover Millenhall Rum's story — includes tastings and food.

Join us at Sailor for a casual gathering with the captains of Millenhall Rum, Learn about their local distillery, enjoy rum tasting, and savour dishes crafted by head chef Perrin Yates which showcase global flavours and local ingredients.



Sailor Gallev & Rum Bar

 107 Maunganui Road, Mount Maunganui Sunday, 7 April, 4pm-6pm

SURF VS TURF

Taste a culinary clash as chefs compete in this showdown.

Are you team surf or team turf? Enjoy a shared dinner featuring three sumptuous courses, each boasting a tantalising seafood creation and a delectable meat/ vegetable masterpiece. Prepare for a flavour-packed evening of epic proportions!



Saltwater Seafood Grill & Oyster Bar

- 203 Maunganui Road, Mount Maunganui
- Sunday, 7 April, 6pm-9:30pm

ALMA'S PASTA MASTERCLASS

Italian pasta-making masterclass with shared charcuterie, drinks, and lunch.

Join Alma's Pasta Masterclass for a hands-on Italian pasta-making experience. Savour an Italian charcuterie board, Aperol Spritz and wine while learning to create various types of pasta. Enjoy your homemade pasta creation for lunch.



Alma Eatery

- Q 4 The Esplanade, Ōmokoroa () Monday, 8 April, 12pm−2pm
- FORAGE AND FLAVOUR

Truffle delights: breakfast, scent hunt, or a truffle-infused dégustation awaits.

Opt for a morning of truffleinspired delights at The Trading Post, followed by a truffle scent hunt demonstration at Te Puke Truffles. Alternatively, watch the sniffer dogs in action, followed by a truffle-infused three-course lunch.

*Breakfast event will take place on 9 + 10 April (\$129) and lunch event (\$164) on 13 April.



The Trading Post & Te Puke Truffles

- Nall Road, Paengaroa + 298
 Maungarangi Road, Paengaroa
 Tue 9, Wed 10 + Sat 12 April,
 - 9am-2pm

FILIPINO BOODLE FIGHT

Experience culture and cuisine at this delicious banquet feast.

Join us for an authentic Boodle Fight as you explore Filipino history and cuisine. Experience understated flavours, warm hospitality, and unique traditions, accompanied by a traditional welcome drink.



The Pizza Library

314 Maunganui Road, Mount Maunganui

U Tuesday, 9 April, 5:30pm-9:30pm

JOURNEY THROUGH SOUTHEAST ASIA

Lantern presents Southeast Asian cuisine with unique twists and cocktail pairings.

Discover a creative fusion of popular dishes from different countries in Southeast Asia. Elevate the experience with the optional matched cocktails to enhance or contrast the flavours of each delightful dish. A tasteful exploration awaits!



Lantern

20 Domain Road, Pāpāmoa

Tuesday 9 + Wednesday 10 April, 6pm-9pm

MISS GEE'S MASTERCLASSES

Shake it up at Miss Gee's cocktail masterclass, using local flavours.

Master all the mixology basics as you dive into this masterclass. Craft your signature drinks, infused with Bay of Plenty flavours. Sip, savour and socialise while relishing tasty canapés.



Miss Gee's

- 3/59 The Strand, Tauranga
- Tuesday 9 + Wednesday 10 April, 6pm-8pm

THE LOCAL TASTING TOUR

Beer, wine, spirits, food and a cocktail — all with convenient transport!

Embark on a delightful culinary journey through the Bay of Plenty. Sample craft beer, cider or gin at a local craft brewery, savour a light lunch, indulge in award-winning wines, and relish dessert and a cocktail. Enjoy conviviality and hassle-free transport.



Tauranga Tasting Tours

- Various locations (transport included)
- Wed 10, Sat 13 + Sun 14 April, 11am-4pm

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TIO ÖHIWA OYSTER CRUISE

Māori culinary history cruise: harbour tour, oyster farm insights, shucking experience, and lunch.

A 2.5-hour journey blending culinary delights and Māori history. Cruise on the Kōtiti across the harbour, as you discover Māori heritage and a locally-owned oyster farm. Shuck your own oysters, savour a tasty lunch, and sail back to Port Ōhope Wharf – an immersive experience awaits.



Tour begins at Port Öhope Wharf

🔾 342 Harbour Road, Ōhope

S Thu 11, Fri 12, Sat 13 + Sun 14 April, 10:30am-1:30pm

DATE NIGHT COCKTAIL MAKING AT SALTWATER

Develop the craft of cocktails with your special someone.

Join us at Saltwater for a unique date night cocktail making experience. Explore four cocktail techniques, each sponsored by a local distillery. Enjoy a welcome drink, spirit samples, and snacks. Impress your date as you both create your own fresh, premium cocktails.



Saltwater Seafood Grill & Oyster Bar

- 203 Maunganui Road, Mount Maunganui
- O Thursday, 11 April, 6pm-8pm

*\$130 per couple.

MO'S FLAVOURS OF PLENTY DÉGUSTATION

Local dégustation delight, blending culinary art with New Zealand's finest produce.

Savour the excellence of this unique dégustation dinner at Papa Mo's. Experience an exquisite culinary journey, pairing sustainably sourced local dishes with innovative beverages and stunning New Zealand wines.



Papa Mo's

- 4 Golden Sands Drive, Pāpāmoa Beach
- () Thursday, 11 April, 6pm–10pm

FOOD FOR THOUGHT

An evening of tastings, Q&A, and stories by immigrant legends.

Hosted by Stacey Jones, get inspired by the immigrants who are reshaping the Bay's food and beverage sector. You'll enjoy tasting plates inspired by their original homelands, alongside a complimentary wine or non-alcoholic beverage.



The General

19B Pacific Avenue, Mount Maunganui

O Thursday, 11 April, 6:30pm-8:30pm

COCKTAIL GASTRONOMY

A night of liquid exploration: innovative cocktails, music, and gastronomy at Miss Gee's.

Embark on a liquid adventure at Miss Gee's with cocktail gastronomy! Dabbler's Gin presents an unforgettable evening featuring scientifically crafted cocktails, musical vibes, and tantalising flavours. Get ready for a memorable night!



Miss Gee's

3/59 The Strand, Tauranga
Thursday, 11 April, 7pm-9pm

MORE IS MORE: A MAXIMALIST SUPPERCLUB

A maximalist dining experience by Rose's Dining Table.

Join Rose's communal table for a supperclub feast celebrating self-expression, creativity, and bold flavours. Revel in a sloweating dining experience, vibrant tablescapes, and interactive elements that spark conversation and connection. BYO drinks.



The Historic Village

17th Ave West, Tauranga
Friday, 12 April, 6pm-9pm

SWEETS AND SPIRITS SOIRÉE

Decadent desserts vs crafty gin cocktails — vote for your favourite!

Join the ultimate competition at The Sweet Soirée by But First Dessert and Dabbler's Gin. Indulge in five exquisite desserts paired with matching gin cocktails. Cast your vote for each course — will it be the decadent dessert or the crafty cocktail?



But First Dessert

6/109 Devonport Road Tauranga
 Friday, 12 April, 7pm-9pm

MYSTERY BUS TOUR

Be whisked away on a mystery culinary journey through the Eastern Bay of Plenty.

Leave any stress behind as you embark on this mystery bus tour with host Verginia Jeeves from EPIC Whakatāne. Experience a day of drinks, lunch, dessert and wine tasting in the Eastern Bay of Plenty.



Tour begins at Whakatāne isite

Quay Street, Whakatāne
Saturday, 13 April, 11am–6pm

LONG LUNCH AT CLARENCE

Tuscan-inspired aperitivo and family-style long lunch at Clarence Hotel.

Embark on this Tuscan-inspired long lunch. Experience an aperitivo cocktail, followed by a shared four-course family-style lunch comprising of antipasti, pasta, main, and dessert. Enjoy the Italian ambiance with special curated wines (additional cost).



Clarence Hotel

S1 Willow Street, Tauranga
 Saturday, 13 April, 12pm−3:30pm

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BEEF & BREWS AT FIFE LANE

Casual steak and beer tasting with the Fife Lane chefs.

Beef and beer always go together, but not like this! Join us for a casual gathering where premium steak cuts meet the craft of Mount Brewing Co. beers. Experience the magic as local flavours unite in this unique tasting adventure.



Fife Lane Kitchen & Bar

 512 Maunganui Road, Mount Maunganui

Saturday, 13 April, 1pm−3pm

FIVE GO WILD WITH FOOD

The Bay's top chefs unite to craft five unique courses using a festival mystery box.

Watch and taste as the Bay of Plenty's famous foodie five collaborate in a Kitchen Takeover special. Kārena and Kasey Bird, Ian Harrison, Neil Sapitula, and Perrin Yates use mystery box ingredients to create a five-course feast.



St Amand Events Venue

105 The Strand, Tauranga
Saturday, 13 April, 7pm–10:30pm

THE BIG SMOKE BBQ CO. BBQ CLASS

Explore BBQ secrets, methods, and flavours in this masterclass.

Prepare to wow your friends and family! Let the experts take you through fire and heat management, rubs and sauces, secret barbecue methods, food temperature testing, wood smoking, meat selection and preparation plus other top tips. Enjoy a huge spread of all the meats you've cooked with these new techniques.



BBQ's & More

2 Newton Street, Mount Maunganui Sunday, 14 April, 1pm–5pm

NEIL'S FAREWELL DINNER

Celebrate local icon Neil Sapitula and his culinary journey as he gets ready for his next challenge.

Join us as we bid farewell to the popular head chef at Solera as he prepares to embark on a new culinary adventure. Enjoy a special menu featuring Neil's favourite dishes.



Solera



- 165 Maunganui Road, Mount Maunganui
- Sunday, 14 April, seatings from 5pm



MARKETS & EXHIBITIONS

THE FOOD BOWL OF PLENTY EXHIBITION

Explore history and the innovation of horticultural champions in the Western Bay of Plenty.

Discover the latest exhibition at Western Bay Museum, showcasing the history, development, and innovation of the region's horticultural champions such as kiwifruit, avocados, honey, and other delicacies like wine, vodka, gin, berries, cheese, truffles, tamarillos, and more!



Western Bay Museum

32 Main Road, Katikati Open everyday, 10am-4pm

THE LITTLE BIG MARKETS AT CORONATION PARK

Gourmet street food, live music, and artisan treasures.

Explore The Little Big Markets and enjoy a mouthwatering variety of gourmet street food from food truck vendors, live music, and a selection of curated artisan goodies. Meet the makers and learn how you can benefit from locally sourced ingredients.



Coronation Park

Maunganui Road, Mount Maunganui
 Saturday 6 + Saturday 13 April,
 9am-2pm

BOUNTIFUL BITES: CULINARY SHOWCASE

Outdoor market with live cooking demonstrations and local foodie delights.

Join us for an unforgettable culinary journey, featuring fresh, locally sourced ingredients. Engage in an interactive cooking demonstration, learn insider tips, and savour mouthwatering farm-to-table delights. A culinary collision event celebrating the Flavours of Plenty Festival!



Waihī Beach Farmers Market

- Waihī Beach School, 100 Beach Road. Waihī Beach
- (Saturday, 6 April, 10am-11:30am

THE LITTLE BIG MARKETS AT THE WATERFRONT

Discover local artisans, savour street food, and enjoy waterfront festivities.

Come down to the Tauranga waterfront to see the best of local makers, producers, and artisans. Savour delicious street food, delight in live entertainment, partake in engaging activities, and find unique treasures. It's a day of fun and discovery for all ages.



Tauranga Waterfront

- The Strand, Tauranga Sunday, 7 April, 9am-2pm

MARKETS & EXHIBITIONS

TAMARIKI FOODIE FAIR

Tasty treats, games, and entertainment for the kids!

Tempt your little ones at the Tamariki Foodie Fair — an exciting world of real fruit ice creams, popcorn, Drip Desserts, donuts, candy floss, and more. Engage in kid-friendly activities, watch the stilt walkers, and create food art.



Wharfside

2/340 Harbour Road, Ōhope Saturday, 13 April, 10am-2pm

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MOUNT MAINSTREET URBAN MARKET

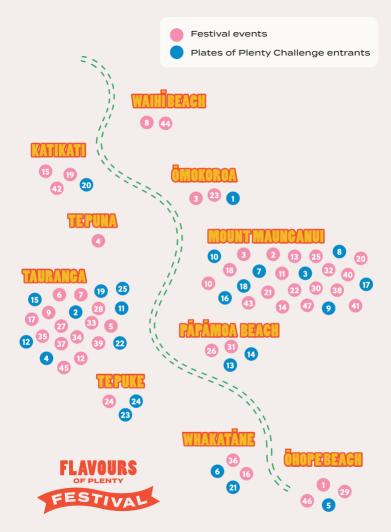
Vibrant Sunday market featuring local produce, global cuisine, live music.

Join the Mount Mainstreet for their Sunday Urban Market, Culinary Collision style! There'll be lots of local produce suppliers with fruit, veges, freshly baked breads and pastries, as well as French crêpes, a Filipino BBQ, desserts, and more. Includes live music and a great community



Te Papa o Ngā Manu Porotakataka

○ 137 Maunganui Road ○ Sunday, 14 April, 8:30am–12:30pm





THURSDAY, 4 APRIL 2023, 6-9PM
SALTWATER SEAFOOD GRILL & OYSTER BAR
MOUNT MAUNGANUI



Don't miss the return of this phenomenally successful event, as we put the spotlight on the latest food trends and the exceptional ingredients and expertise that we have in the Coastal Bay of Plenty's vibrant hospitality sector.

Cuisine editor Kelli Brett pairs the Bay's rising hospitality stars with some of the best chefs in the region to craft their most creative canapés and capture your votes as they battle it out at the pass.

This exciting event truly epitomises what the Flavours of Plenty Festival is all about – forging culinary connections and sparking inspiration.



Cuisine



PLATES OF PLENTY CHALLENGE 2024

Along with the epic line-up of festival events, make sure to check out the eateries that are participating in the Plates of Plenty Challenge. These venues will offer specially-crafted dishes during the festival, which hero a selection of top-quality local products.

These dishes will be judged by a panel of experts to determine the *Judge's Choice Award*. You'll also be able to vote for your favourite dish for the *People's Choice Award* and go in the draw to win prizes.

Here's a list of some of the local eateries that are taking part in the competition. Keep an eye out for updated details at flavoursofplentyfestival.com.

- 1 Alma Eatery 4 The Esplanade, Ōmokoroa
- 2 Benny and Brew 100 Grange Road, Ōtumoetai
- 3 Brew Co. 147B Maunganui Road, Mount Maunganui
- 4 But First Dessert 6/109 Devonport Road, Tauranga
- Cadera 19 Pohutukawa Ave, Ōhope
- 6 Drip Desserts 17B Commerce Street, Whakatāne
- 7 Fox's Hawker House 108 Maunganui Road, Mount Maunganui
- 8 Hide 147B Maunganui Road, Mount Maunganui
- 9 Latitude 37 181 Maunganui Road, Mount Maunganui
- 10 Master Kong 217 Maunganui Road, Mount Maunganui
- 11 Miss Gee's Bar & Eatery 3/59 The Strand, Tauranga
- 12 Nectar 97 The Strand, Tauranga
- Papa Mo's 4 Golden Sands Drive, Pāpāmoa
- 14 Pearl Kitchen 20 Coast Boulevard, Pāpāmoa
- 15 Picnicka 38 Elizabeth Street, Tauranga
- 16 Roxie's Cantina 113 Maunganui Road, Mount Maunganui
- Sailor 147B Maunganui Road Mount Maunganui
- 18 Spongedrop Cakery 10 Salisbury Avenue, Mount Maunganui
- 19 Sugo 19 Wharf Street, Tauranga
- 20 Talisman Restaurant 7 Main Road, Katikati
- 21 The Comm 45 The Strand, Whakatāne
- The Crown & Badger 91 The Strand, Tauranga
- 23 The Daily Cafe 3 Commerce Lane, Te Puke
- The Trading Post 1 Hall Road, Paengaroa
- **Trinity Wharf Hotel** 51 Dive Crescent, Tauranga



THURSDAY 4 APRIL

Cadera BBQ Ohope, 5:30-9pm

Battle of the Snack Mount Maunganui, 6pm-9pm

A Dark Night Mount Maunganui, 7:30pm-9pm

FRIDAY 5 APRIL

Honey Harvest with Bee First Apiaries Whakamārama, 10am–12pm

Fillet & Feast: From Sea to Plate Ohauiti, 11am-2pm

Mead and a Feed Tauranga, 12pm-2pm

Bubbles & Canapés: A seafood soirée over the ocean Tauranga, 4pm–6pm

Highballing on the Shore Waihī Beach, 5:30pm-8pm

Asian Fusion Cocktail Collision Tauranga, 6pm-9pm

Kong Meets Roxie: A Culinary Affair Mount Maunganui, 7pm-11pm

Solera After Dark Presents: Japan Mount Maunganui, 10pm–12am

SATURDAY 6 APRIL

The Little Big Markets at Coronation Park Mount Maunganui, 9am-2pm

Practical Gastronomy Luncheon Tauranga, 9:50am-2pm

Bountiful Bites: Culinary Showcase Waihī Beach, 10am-11:30am

Fillet & Feast: From Sea to Plate Ohauiti, 11am-2pm

Fife Lane Flavours of Plenty Luncheon Mount Maunganui, 12pm-3pm

More than Taste: A Sensory Adventure Mount Maunganui, 12:30pm-3:30pm

Make Your Own Gin Experience

Katikati, 3pm-6pm
The Taste of Cigol

Whakatāne, 5pm-9pm

Dabbler's Dégustation with Oscar & Otto Tauranga, 6:30pm-10pm

SUNDAY 7 APRIL

The Little Big Markets at the Waterfront Tauranga, 9am-2pm

Honey Harvest with Bee First Apiaries Whakamārama, 10am-12pm

Salami Crafting for Food Enthusiasts: Flavourful Fun for All Mount Maunganui, 10am–1pm

Fillet & Feast: From Sea to Plate Ohauiti, 11am-2pm

Avocado Orchard Tour Katikati, 11am-3pm

EVENTS CONT...

Mead and a Feed Tauranga, 12pm-2pm

Flavours of the North: Sizzle & Stein Sunday

Mount Maunganui, 12pm-7pm

Meet the captains of Millenhall Rum

Mount Maunganui, 4pm-6pm

Surf vs Turf Mount Maunganui, 6pm-9:30pm

MONDAY 8 APRIL

Alma's Pasta Masterclass Ōmokoroa, 12pm–2pm

TUESDAY 9 APRIL

Forage and Flavour Paengaroa, 9am-2pm

Filipino Boodle Fight Mount Maunganui, 5:30pm-9:30pm

Journey through Southeast Asia Pāpāmoa, 6pm-9pm

Miss Gee's Masterclasses Tauranga, 6pm-8pm

WEDNESDAY 10 APRIL

Forage and Flavour Paengaroa, 9am-2pm

The Local Tasting Tour Various locations, 11am-4pm

Journey through Southeast Asia Pāpāmoa, 6pm–9pm

Miss Gee's Masterclasses Tauranga, 6pm-8pm

THURSDAY 11 APRIL

Tio Ōhiwa Oyster Cruise Ōhope, 10:30am–1:30pm

Fillet & Feast: From Sea to Plate Ohauiti, 11am–2pm

Date Night Cocktail Making at Saltwater Mount Maunganui, 6pm-8pm

Mo's Flavours of Plenty Dégustation Pāpāmoa Beach, 6pm–10pm

Food For Thought Mount Maunganui, 6.30pm – 8.30pm

Cocktail Gastronomy Tauranga, 7pm-9pm

A Dark Night Ōmokoroa, 7:30pm-9pm

FRIDAY 12 APRIL

Honey Harvest with Bee First Apiaries Whakamārama, 10am-12pm

Tio Ōhiwa Oyster Cruise Ōhope, 10:30am-1:30pm

Fillet & Feast: From Sea to Plate Ohauiti, 11am-2pm

Mead and a Feed Tauranga, 12pm-2pm

More is More: a Maximalist Supperclub Tauranga, 6pm-9pm

Sweets and Spirits Soirée

Tauranga, 7pm–9pm

SATURDAY 13 APRIL

The Little Big Markets at Coronation Park Mount Maunganui, 9am-2pm

Forage and Flavour Paengaroa, 9am-2pm

Practical Gastronomy Luncheon Tauranga, 9:50am-2pm

Tamariki Foodie Fair Ōhope, 10am–2pm

Honey Harvest with Bee First Apiaries Whakamārama, 10am–12pm

Tio Ōhiwa Oyster Cruise Ōhope, 10:30am-1:30pm

Fillet & Feast: From Sea to Plate Ohauiti, 11am-2pm

The Local Tasting Tour Various locations, 11am-6pm

Mystery Bus Tour Whakatāne, 11am-4pm

Long Lunch at Clarence Tauranga, 12pm-3:30pm

Beef & Brews at Fife Lane Mount Maunganui, 1pm-3pm

Make Your Own Gin Experience Katikati, 3pm-6pm

Five Go Wild with Food Tauranga, 7pm-10:30pm

SUNDAY 14 APRIL

Mount Mainstreet Urban Market Mount Maunganui, 8:30am-12:30pm

Honey Harvest with Bee First Apiaries Whakamārama, 10am-12pm

Salami Crafting for Food Enthusiasts: Flavourful Fun for All Mount Maunganui. 10am–1pm

Tio Ōhiwa Oyster Cruise Ōhope, 10:30am-1:30pm

Fillet & Feast: From Sea to Plate Ohauiti, 11am-2pm

Avocado Orchard Tour Katikati, 11am-3pm

The Local Tasting Tour Various locations, 11am-4pm

Mead and a Feed Tauranga, 12pm-2pm

The Big Smoke BBQ Masterclass Mount Maunganui, 1pm-5pm

Neil's Farewell Dinner Mount Maunganui, 5pm-10pm

ONGOING

The Food Bowl of Plenty Exhibition Katikati, 10am-4pm

Disclaimer: Every effort has been made to ensure the events contained in this booklet are accurate at the time of publication in February 2024. However, no liability can be accepted for any errors or omissions, and this information is subject to change.



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