

## Venue information

**Conference venue:** When entering Te Papa on the ground floor, look out for a sign to "Mahara Hui" or ask a Te Papa host. There will be another conference in the building as well, so be careful that you go to the correct one. Mahara Hui is held in the Vodafone Center on Level 3. You can take the elevator closest to the escalator on the ground floor to the third floor and then turn left entering the Vodafone Center right after the bridge.

**Coats and bags:** Please bring your coats and luggage to the conference venue and do not leave them on the ground floor with the museum staff. There will be coat racks at the venue and you can leave luggage in one of the rooms. However, neither Te Papa nor the Mahara Hui Organizing Team are responsible for any lost items.

**Internet access:** Te Papa offers free wifi for conference delegates and museum visitors. To access the wifi, simply connect to the Internet. A Te Papa web page will pop up when you open your browser. You will need to accept the terms and conditions, and you will be connected to the Internet. Please do not attempt to download large files as that will slow down the connection for everyone. Installing Mahara can be done at the hackfest on Friday, 21 March 2014.

**Parking:** Te Papa has plenty of parking spaces and offers a special event attendees rate of \$9.00 per day. The hourly parking rate is \$3.50. After 5 p.m. and if you leave before 2 a.m., a flat rate of \$6.00 applies. Parking ticket validation needs to be done with the Mahara Hui Organizing Team.

**Food and beverages:** No food and beverages can be taken outside the dedicated conference venue.

**Photos:** Photography is allowed for personal use in Te Papa. We will have one or two people taking pictures during the conference, and attendees may also take photos. If you do not wish to have your photo taken at the conference, please let the photographers know.

**Visiting Te Papa:** If you wish to view the museum exhibits at Te Papa, you can do so after the conference closes on Thursday, 20 March 2014, as Te Papa is open until 9 p.m. on Thursdays. If you want to take in some parts of Te Papa during breaks, please remember not to take any food or beverages into the museum.

**Questions:** If you have any questions, please speak to a member of the Mahara Hui Organizing Team, identifiable by the yellow lanyards. If you have a question about Te Papa, please ask a Te Papa host.

## Who is who at Mahara Hui?

We make it easy for you to identify fellow conference participants.

presenter

attendee

conference team

In addition, your name tags also show how you contribute to Mahara. This information is based on what you let us know during registration.



## Menu

If you noted your special dietary requirements when registering for Mahara Hui, you will be looked after. There will most likely be a separate table with the items suiting your diet. However, we also attempted to accommodate some common dietary requirements in our menu selection so that you can use the regular buffet.

**GF** Gluten-free

**V** Vegetarian

**DF** Dairy-free

### 19 March 2014

Morning tea

Assortment of club sandwiches (incl. gluten free and vegetarian options) *partially* **GF** **V**

Lunch

Mushroom, sweet corn and ricotta roll ups **GF** **V**

Wholemeal roll filled with chicken and sour cream salad and micro greens

Shredded iceberg lettuce with chopped eggs, bacon and garlic crouton with sherry dressing

Pumpkin and nut curry with poppadoms **GF** **V** **DF**

Lamb madras with basmati rice **GF**

Fish goujons with kumara wedges and wasabi remoulade sauce

Fresh fruit salad topped with honey sweetened yoghurt **GF** **V**

Afternoon tea

Gluten free orange and poppy seed cake **GF** **V**

### 20 March 2014

Morning tea

Assortment of Danish pastries **V**

Lunch

Vegetarian sushi with traditional condiments **GF** **V** **DF**

Vegetable lasagne with lite tomato sauce **GF** **V** **DF**

Vietnamese spring rolls – rice wrapper filled with a tasty salad of bean sprouts, carrots, coriander, Thai basil and snow peas served with spicy dipping sauce **GF** **V** **DF**

Tandoori chicken salad with turmeric and poppy seed potatoes over iceberg and rocket leaves topped with crispy noodles and chilli peanut dressing

Beef stroganoff on steamed rice **GF**

Grilled market fresh fish on wilted spinach with creamed mushroom sauce

Chocolate and cherry roulade **GF** **V**

Afternoon tea

Platter of sliced seasonal fruits **GF** **V** **DF**