

Rata Room

Experience the future of food at NMIT's professional student training cafe, restaurant and bar.



Rata Room

Training Café & Restaurant

The uniqueness of the Rata Room is that you get to enjoy a high-quality dining experience with the added feel-good factor of helping to prepare our students for careers in the hospitality industry

NMIT is training New Zealand's future chefs and hospitality staff. At the *Rata Room*, you can experience their culinary creations and service before they start working in top cafes, bars and restaurants.

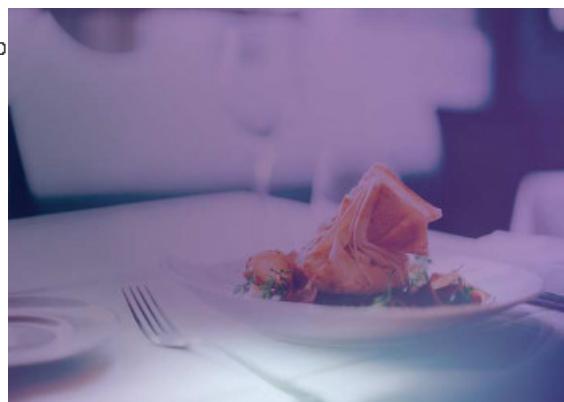
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The *Rata Room* is a professional training cafe and restaurant for our [Hospitality and Cookery](#) students.

The realistic restaurant environment is part of NMIT's commitment to providing students with a real-world education and developing work-ready graduates.

All food is prepared to the same high standard that you'd expect from any popular cafe or restaurant and the ever-changing menu features fresh, locally-sourced ingredients, as well as wine and beer from around the Nelson region.

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Find us at [71 Nile Street\(external link\)](#) entrance opposite the Nelson Central School Church.

Follow The Rata Room on [Facebook\(external link\)](#) to book dinner or view upcoming events.



*"The Rata Room has to be Nelson's best kept dining secret."
Neil Hodgson, Wine & Food Writer*

Rata Room Café Thursdays 10am – 2pm

Choose from a wide selection of tasty cabinet food, seasonal salads, fresh baking, sweet treats, and great coffee. You also have the option of ordering from our 'blackboard' lunch menu.

We cater to all dietary requirements. No reservations required.



'The Rata Room offers food, presentation & service that is both good quality and good value for money. And, who knows – a future Michelin chef could be cooking your dinner!' Elizabeth Bean, Columnist

Rata Room Restaurant Thursdays from 6pm

Treat yourself to an evening of fine dining and excellent service at the Rata Room, with a *Table d hote* (a set menu with options).

Enjoy a three-course meal created by New Zealand's future chefs and choose from a great selection of wine and beer, including local varieties.

Follow The Rata Room on [Facebook\(external link\)](#) to make a reservation or view menu's and upcoming events.

What's happening

VIDEO

3 months ago

Study with confidence in your future

The government's making changes to the vocational education sector in New Zealand — but NMIT's world-class study experience is here to stay.

NEWS

3 months ago

NMIT and Waka Abel Tasman: Where education, community & culture meet

What if you could trade a classroom or lecture theatre for one of the most beautiful coastlines in New Zealand?

BLOG

4 months ago

Studying Adventure Tourism at NMIT: "It's the most fun I've ever had"

Shania Kuipers didn't spend much time in classrooms or lecture theatres while studying for a qualification that could take her around the world.

NEWS

8 months ago

NMIT Responds to sector change

Nelson Marlborough Institute of Technology (NMIT) is mostly supportive of the changes to the vocational education sector announced by Education Minister, Chris Hipkins today.

BLOG

10 months ago

Tourism graduates host Tourism students on site visits

"I love that where ever we go on industry visits we are met by, and hear stories from graduates of tourism and travel programmes at NMIT."