

# Country Feasts

## Plated Style Sample Menu Details

### Your special day

We pride ourselves in personalised service. With our wealth of experience both here and abroad and simply our love for food, you can be assured of a fantastic day with Country Feasts.

### What is included

Full service from our uniformed staff, cutlery, plates, serviettes, (paper dinner napkins).  
If Buffet style, full set up of the buffet table. Set-up of dining tables is not included in our prices.  
(We can set up your tables at an extra cost.)  
If you would like to set up your tables prior to the day equipment can be picked up by arrangement.

#### *Extras*

Bar Staff  
Glassware  
Linen Napkins  
Chiller Trailer  
Tables, Chairs, Dining Table Cloths  
Any other service you may require for your wedding  
*...Please ask us for a quote*

### How it works

1. Make contact with us and one of our team will work through the details with you. We are able to meet with you at a place of your choice.
2. Together we can help you select a menu suitable for the occasion. We have popular sample menus to choose from, or alternatively we can create a customised menu for you.
3. A completed booking form and a \$200 deposit is required to confirm a booking.
4. The account balance paid prior to the function unless other arrangements have been made.
5. Children under 12 years old ½ price and under 5 free.
6. Numbers to be confirmed one week prior to wedding.
7. A confirmation of a timeline for the day with final numbers.
8. All details will be confirmed with you prior to the wedding day.
9. The day of the wedding - leave it to us.

## Optional Bar Hire Charges

### Glasses

Flutes	\$0.75 each
White Wine Glasses	\$0.75 each
Red Wine Glasses	\$0.75 each
Tumblers	\$0.75 each
Hi Ball	\$0.75 each
Glass Jugs	\$3.00 each

### Staff

Bar Staff	\$26 per person per hour
Bar Manager	\$32.00 per person per hour

### Equipment

Chiller Trailer	\$170 (subject to availability)
Trestle Tables 1.8m	\$18.00 each
Table Cloths	\$14.00 each (for 1.8m trestle tables – white)
Utensils	\$1.00 each

### Available on request

Beverage price list  
 Full equipment hires price list  
 Cash Bar (We are fully licensed to operate a cash bar at your event)

## Plated Menu Sample Menu

### To Start (Hors d 'oeuvres) \$11.00pp

Baby Angus Beef Burgers served with Tomato Olive Chutney  
 Mushroom & Parmesan Risotto Cakes, Beetroot Crisps, Wasabi Mayonnaise **GF**  
 Smoked Salmon, Lemon, Dill, and Crème Fraiche Blini  
 Garlic and Chilli Prawns **GF**  
 Chicken and Cranberry Vol au Vents

### Entrée (Selection of one dish) \$11.00pp

Moroccan Lamb Salad (Lamb Rump rubbed in Moroccan spiced oil and Barbecued) **GF**  
 Hoisin Pork Belly served with a Crispy Courgette and Orange Salad **GF**  
 Oak Roasted Hot Smoked Salmon served with Fennel Slaw & Garlic Aioli **GF**  
 Selection of Breads & Dips (Garlic Cobs, Ciabatta, Pitas, Dips, Pesto's and Pickles)  
 Anti-Pasto Platters on tables consisting of Seafood, Raw and Marinated Vegetables,  
 Pickles, Small Goods, Cheeses **GF** and Italian Style Breads

### Main (Selection of two dishes) \$38.00pp

Garlic and Smoky Bacon Chicken Mignon, Rice Pilaf, and Plum Sauce **GF**  
 Mustard Crusted Sirloin and Horseradish Cream served with Potato Rosti and Red Wine Jus **GF**  
 Loin of Pork Stuffed with Fig & Pistachio served with a Tart Apple Glaze  
 and Herbed Gourmet Potatoes **GF**  
 Sticky Slow Cooked Lamb Shank with Caramelised Onions served on a bed of Kumara Mash **GF**

### Premium Cuts of Meat (additional \$2.50pp)

Roasted Fillet of Beef served with a Mushroom Sauce and Potato Rosti **GF**  
 Rosemary and Thyme Crusted Rack of Lamb and Red Wine Jus served with Garlic Mash **GF**  
 Succulent Pork Belly on Scallop Potatoes served with Boysenberry Jus **GF**  
 Pistachio/Pesto crusted King Salmon Fillet with Gourmet Potatoes & Hollandaise Sauce **GF**

*Platters of seasonal vegetables and bowls of green salad on the table*

### Dessert (Selection of two dishes) \$11.00pp

Chocolate Trilogy Mousse served with Strawberry garnish and Whipped Cream  
 Citrus Tart served with Cream Chantilly  
 Tiramisu served with a Mandarin Coulis  
 Cream Chantilly filled Profiteroles served on a Chocolate Base drizzled with a Raspberry Coulis  
 Traditional Kiwi Pavlova Tower served with a Passion Fruit Swirl **GF**

### Supper \$5.20pp

Cheese, Fruit and Cracker Board \$3.00)  
 Tea and Coffee (\$2.20)