

Country Feasts

Platter 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)

Platters Menu

Entrée: Is table serviced

Main: 2 Main meats are served on a platter on each table with vegetables and salad

Dessert: Option 1 is served on a platter on each table, option 2 is table serviced

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

Anti-Pasto Platters on tables consisting of Smoked Salmon, Raw and Marinated Vegetables,
Pickles, Small Goods, Cheeses **GF** and Italian Style Breads
Selection of Breads & Dips (Garlic Cobs, Ciabatta, Pitas, Dips, Pesto's and Pickles)

Main (Selection of two dishes) \$36.00pp

Chicken Mignon served with Plum Sauce **GF**
Mustard Crusted Sirloin and Horseradish Cream served with Red Wine Jus **GF**
Loin of Pork Stuffed with Fig & Pistachio served with a Tart Apple Glaze **GF**
Sticky Slow Cooked Lamb Shank with Caramelised Onions **GF**

Platters of seasonal vegetables, gourmet potatoes and bowls of green salad on the table

Dessert \$11.00pp

Dessert Platter - Variety of Profiteroles (Chocolate, Salted Caramel,
White Chocolate), Macarons, Chocolate Pots, Baby Pavlovas, **GF** Baby Filled Donuts

OR

A la Carte (Selection of two dishes)

Chocolate Trilogy Mousse served with a 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**

Served with \$5.20pp

Tea and Coffee \$2.20

Fruit and Cheese Board \$3.00