
Wedding Pack



Country
Feasts

All our meats are provided by our leading local butcher. Salads are made daily in our kitchen using fresh locally sourced produce. Renowned for our generous portions there will be plenty for your guests with no compromise on quality or presentation.

Contents

General Information *Page 2*

Equipment Hire *Page 3*

Buffet Style Sample Menus *Page 4*
(Including Buffet, Spit Roast, BBQ)

Food Station menu *Page 9*

Build your own Buffet Menu *Page 10*



Wedding Pack



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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.

All our meats are provided by our leading local butcher. Salads are made daily in our kitchen using fresh locally sourced produce. Renowned for our generous portions there will be plenty for your guests with no compromise on quality or presentation.

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. Browse through our wedding pack to get an idea what style of catering you would like.
2. 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.
3. 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.
4. A completed booking form and a \$200 deposit is required to confirm a booking.
5. The account balance paid prior to the function unless other arrangements have been made.
6. Children under 12 years old $\frac{1}{2}$ price and under 5 free.
7. Numbers to be confirmed one week prior to wedding.
8. As well as confirmation of a timeline for the day with final numbers.
9. All details will be confirmed with you prior to the wedding day.
10. The day of the wedding - leave it to us.

Dietary Options

GF = Gluten Free DF = Dairy Free V = Vegetarian

Vegetarian main meals available on request

We can cater for any dietary requirements. Please discuss with us.

Wedding Pack

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

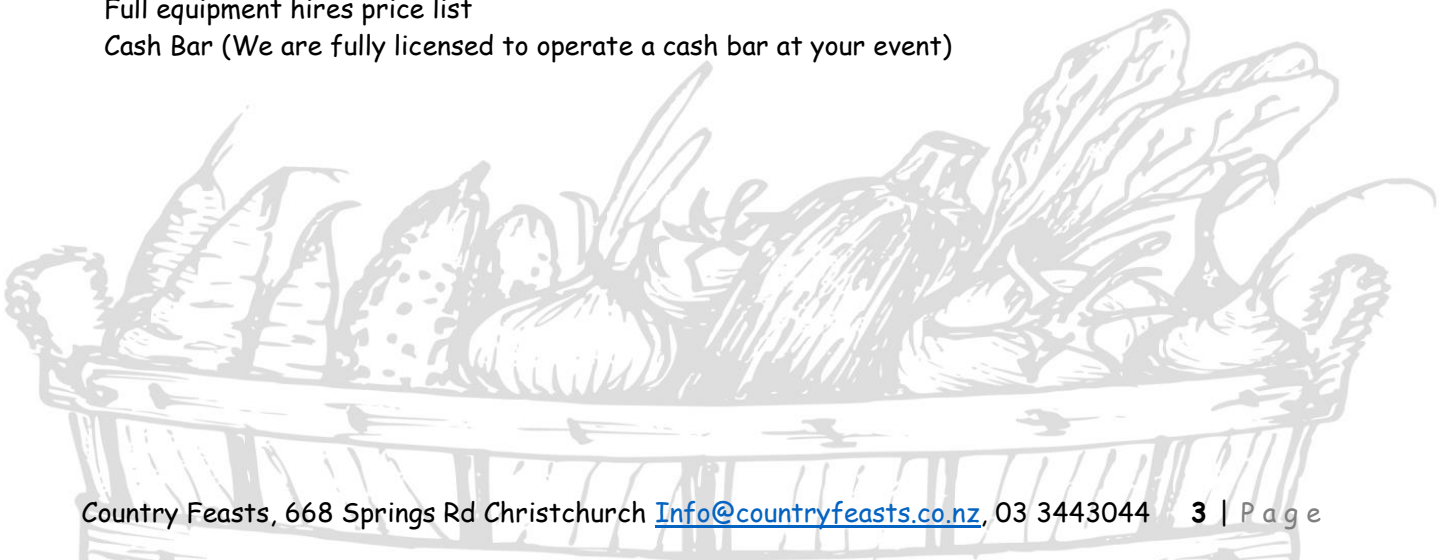
Bar Staff	\$26 per person per hour
Bar Manager	\$32.00 per person per hour

Equipment

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)



Wedding Pack



Country
Feasts

Main Only Sample Menu (Buffet Style) \$33.10pp

Mains

Rosemary Crusted Canterbury Lamb Served with Mint Jelly (carved by our staff) **GF DF**
Mustard Crusted Roast Beef Served with Horseradish Cream (carved by our staff) **GF DF**

Hoisin Pork Belly **GF DF**

Texan BBQ Flavoured Chicken Served with Cranberry Sauce **GF DF**

Hot Gourmet Potatoes **GF V**

Cauliflower with Mornay **V**

Honey Glazed Carrots **GF DF V**

Country Feasts Summer Salad **GF DF V**

Pesto Pasta Salad **V**

Kumara Salad **GF DF V**

Greek Salad **GF DF V**

Zesty Beetroot Salad **GF DF V**

Fresh Bread Varieties **DF V**

Condiments



Want to make changes? Feel free to mix and match from 'Build Your Own Buffet' (pages 13,14,15)

Wedding Pack



Country
Feasts

Main & Dessert Sample Menu (Buffet Style) \$44.90pp

Mains

Maple & Marmalade Glazed Champagne Ham Served with Whole Grain Mustard (carved by our staff) **GF DF**
Rosemary Crusted Canterbury Lamb Served with Mint Jelly (carved by our staff) **GF DF**
Texan BBQ Flavoured Chicken Served with Cranberry Sauce **GF DF**
Baked Whole Salmon **GF DF**

Hot Gourmet Potatoes **GF V**
Cauliflower with Mornay Sauce **V**
Honey Glazed Carrots **GF DF V**

Country Feasts Summer Salad **GF DF V**
Pesto Pasta Salad **V**
Kumara Salad **GF DF V**
Greek Salad **GF DF V**
Zesty Beetroot Salad **GF DF V**

Fresh Bread Varieties **DF V**
Condiments

Dessert

A Selection of Cheesecakes Including White Chocolate and Raspberry Cheesecake
Fresh Fruit Salad **GF DF**
Traditional Pavlova **GF**

Or

Finger Food Dessert Platters

Variety of Profiteroles (chocolate, salted caramel, white chocolate), Macaroons **GF**,
Berry Mousse Filled Chocolate Pots **GF**, Baby Pavlovas **GF**, Baby Filled Donuts (chocolate hazelnut, red fruits,
apple, caramel)

Want to make changes? Feel free to mix and match from 'Build Your Own Buffet' (pages 13,14,15)

Wedding Pack



Country
Feasts

Spit Roast Sample Menu (Buffet Style) \$54.90pp

To Start (Hors d 'oeuvres)

Rare Beef and Caramelised Onion Filled Miniature Croissant
Mushroom & Parmesan Risotto Cakes, Beetroot Crisps, Wasabi Mayonnaise **GF V**
Hot Wood Smoked Salmon Bites Topped with Micro Greens **GF DF**
Garlic and Chilli Prawns **GF DF**
Chicken and Cranberry Filled Vol au Vents

Mains

Prime Roast Pork Served with Apple Sauce (carved by our staff) **GF DF**
Rosemary Crusted Canterbury Lamb served with Mint Jelly (carved by our staff) **GF DF**
Texan BBQ Flavoured Chicken served with Cranberry Sauce **GF DF**
Mustard Crusted Beef Served with Horseradish Cream (carved by our staff) **GF DF**

Hot Gourmet Potatoes **GF V**
Cauliflower with Mornay Sauce **V**
Honey Glazed Carrots **GF DF V**

Country Feasts Summer Salad **GF DF V**
Pesto Pasta Salad **V**
Kumara Salad **GF DF V**
Greek Salad **GF DF V**
Zesty Beetroot Salad **GF DF V**

Fresh Bread Varieties **DF V**
Condiments

Dessert

Chocolate Mud Ganache Cake
Fresh Fruit Salad **GF DF**
Passionfruit and Toasted Coconut/and Raspberry and White Chocolate Pavlova Roulade

Or

Finger Food Dessert Platters

Variety of Profiteroles (chocolate, salted caramel, white chocolate), Macaroons **GF**,
Berry Mousse Filled Chocolate Pots **GF**, Baby Pavlovas **GF**, Baby Filled Donuts (chocolate hazelnut, red fruits,
apple, caramel)

Want to make changes? Feel free to mix and match from 'Build Your Own Buffet' (pages 13,14,15)

Wedding Pack



Country
Feasts

BBQ Sample Menu (Buffet Style) \$63.00pp

To Start (Hors d 'oeuvres)

Rare Beef and Caramelised Onion Filled Miniature Croissant
Mushroom & Parmesan Risotto Cakes, Beetroot Crisps, Wasabi Mayonnaise **GF V**
Hot Wood Smoked Salmon Bites Topped with Micro Greens **GF DF**
Garlic and Chilli Prawns **GF DF**
Chicken and Cranberry Filled Vol au Vents

Mains

Baby Beef Fillet Mignons **GF DF**
BBQ Chicken Thigh Cobs **GF DF**
Sausages Including Traditional Beef, Pork Tasmanian Apple Cider, Venison Sweet Chilli Plum **GF DF**
Canterbury Lamb Cutlets **GF DF**

Hot Gourmet Potatoes **GF V**
Cauliflower with Mornay Sauce **V**
Honey Glazed Carrots **GF DF V**

Country Feasts Summer Salad **GF DF V**
Pesto Pasta Salad **V**
Kumara Salad **GF DF V**
Greek Salad **GF DF V**
Zesty Beetroot Salad **GF DF V**

Fresh Bread Varieties **DF V**
Condiments

Dessert

Black Forest Gateau
Fresh Fruit Salad **GF DF**
Variety of Profiteroles (chocolate, salted caramel, white chocolate)

Or

Finger Food Dessert Platters

Variety of Profiteroles (chocolate, salted caramel, white chocolate), Macarons **GF**,
Berry Mousse Filled Chocolate Pots **GF**, Baby Pavlovas **GF**, Baby Filled Donuts (chocolate hazelnut, red fruits,
apple, caramel)

Want to make changes? Feel free to mix and match from 'Build Your Own Buffet' (pages 13,14,15)

Wedding Pack



Country
Feasts

Gourmet Sample Menu (Buffet Style) \$66.50pp

To Start (Hors d 'oeuvres)

Rare Beef and Caramelised Onion Filled Miniature Croissant
Mushroom & Parmesan Risotto Cakes, Beetroot Crisps, Wasabi Mayonnaise **GF V**
Hot Wood Smoked Salmon Bites Topped with Micro Greens **GF DF**
Garlic and Chilli Prawns **GF DF**
Chicken and Cranberry Filled Vol au Vents

Entrée

Bread Platters Including Pesto Ciabatta, Garlic Loaf, Turkish and Bark Crisps Served with Dips and Pickles **V**
Continental Anti Pasto Platters Consisting of Danish Salami, Spanish Chorizo, Italian Prosciutto, NZ Kakurangi Blue and Creamy Brie Cheese, Pickles and Relish Accompanied with Pretzels, Focaccia Bread and Bark Crisps.

Mains

Baked Whole Salmon **GF DF**
Fig and Pistachio Stuffed Pork Loin Served with Apple Sauce (carved by our staff) **DF**
Rosemary Crusted Canterbury Lamb Leg Served with Mint Jelly (carved by our staff) **GF DF**
Slow-Cooked Port and Vanilla Beef Cheeks **GF DF**

Hot Gourmet Potatoes **GF V**
Cauliflower with Mornay Sauce **V**
Honey Glazed Carrots **GF DF V**

Country Feasts Summer Salad **GF DF V**
Pesto Pasta Salad **V**
Kumara Salad **GF DF V**
Greek Salad **GF DF V**
Zesty Beetroot Salad **GF DF V**

Fresh Bread Varieties **DF V**
Condiments

Dessert

A Selection of Cheesecakes Including White Chocolate and Raspberry Cheesecake
Fresh Fruit Salad **GF DF**
Banoffee Pie
Apple Strudel

Or

Finger Food Dessert Platters

Variety of Profiteroles (chocolate, salted caramel, white chocolate), Macaroons **GF**,
Berry Mousse Filled Chocolate Pots **GF**, Baby Pavlovas **GF**, Baby Filled Donuts (chocolate hazelnut, red fruits, apple, caramel)

Supper

Cheese, Fruit and Cracker Board
Tea and Coffee

Want to make changes? Feel free to mix and match from 'Build Your Own Buffet' (pages 13,14,15)

Wedding Pack



Country
Feasts

Food Station Menu \$55pp

Any 3 stations and the salad bar
\$8pp- Additional station

Soup Station

Seafood Chowder **GF**
Pacific Rim Pumpkin Soup **GF DF V**
Selection of Fresh Bread

Tapas Bar

Continental Anti Pasto Platters Consisting of Danish Salami, Spanish Chorizo, Italian Prosciutto, NZ Kakurangi Blue and Creamy Brie Cheese, Pickles and Relish Accompanied with Pretzels, Focaccia Bread and Bark Crisps.
Peri Peri Chicken Bruchetta
Hot Wood Smoked Salmon Bites Topped with Micro Greens **GF DF**
Peking Fried Duck Filled Bao Steamed Buns
(swapped with any Hors d'oeuvres in our 'build your own buffet' section or items on our finger food menu)

Spit Roast Carvery Station

Maple & Marmalade Glazed Champagne Ham Served with Whole Grain Mustard **GF DF**
Mustard Crusted Roast Beef Served with Horseradish Cream **GF DF**
Variety of Fresh Breads
Condiments
(swapped with any meats in our 'build your own buffet' section)

Salad Bar

Pesto Pasta Salad **V**
Zesty Beetroot Salad **GF DF V**
Traditional Potato Salad **GF V**
Crunchie Coleslaw **DF V**
Mixed Lettuce Salad **GF DF V**
(swapped with any salads in our 'build your own buffet' section)

BBQ Shack

Sausages Including Traditional Beef, Pork Tasmanian Apple Cider, Venison Sweet Chilli Plum **GF DF**
Sous Vide Venison Steaks **GF DF**
Beef Porterhouse Minute Steaks **GF DF**
(swapped with any meats in our 'build your own buffet' section)

International Station

Mexican- Fill your own Fajitas
Japanese-Variety of Sushi and Tempura Bites **GF DF V**
Indian- Buttered Chicken, Rice, and Naan Bread

Dessert

Variety of Profiteroles (chocolate, salted caramel, white chocolate), Macaroons **GF**,
Berry Mousse Filled Chocolate Pots **GF**, Baby Pavlovas **GF**, Baby Filled Donuts (chocolate hazelnut, red fruits,
apple, caramel)
Fruit Cheese Board
Tea Coffee

Wedding Pack



Country
Feasts

Build Your Own Buffet Options

Chicken

- Texan BBQ Chicken Served with Cranberry Sauce **GF DF**
- Braised Paprika Chicken **GF**
- Buttered Chicken Curry and Rice **GF**
- Poached Chicken Veronique (grapes in a creamy white wine sauce) **GF**
- BBQ Menu Option: Chicken and Bacon Kebabs **GF DF**

Pork

- Carvery: Maple & Marmalade Glazed Champagne Ham Served with Whole Grain Mustard **GF DF**
- Carvery: Prime Roast Pork Served with Apple Sauce **GF DF**
- Braised Hoisin Pork Belly **GF DF**
- Cola Marinated Pork Spare Ribs **GF DF**
- BBQ Menu Option: St Lous Style Spare Ribs **GF DF**
- BBQ Menu Option: Chorizo and Potato Kebabs **GF DF**
- BBQ Menu Option: Smoked Gammon Steaks 150g **GF DF**

Beef

- Smoked Kentucky Bourbon Beef Brisket **DF**
- Carvery: Mustard Crusted Roast Beef Served with Horseradish Cream **GF DF**
- Hungarian Beef Goulash **DF GF**
- Slow-Cooked Pork and Vanilla Beef Cheeks **DF GF**
- BBQ Menu Option: BBQ Flavoured Beef Sticks **GF DF**
- BBQ Menu Option: Quarter Pound Beef Patties **DF**
- BBQ Menu Option: Baby Beef Fillet Mignons 80g **GF DF**
- BBQ Menu Option: Porterhouse Minute Steaks 100g **GF DF**
- BBQ Menu Option: Chipotle Marinated Beef Rump Steak 150g **GF DF**

Lamb

- Carvery: Rosemary Crusted Canterbury Roast Lamb Served with Mint Jelly **GF DF**
- Green Thai Lamb Curry **GF DF**
- Pulled Lamb Shoulder with a Sticky Pomegranate Glaze **DF GF**
- Irish Lamb Stew **DF**
- BBQ Menu Option: Mint and Honey Marinated Lamb Kebabs **GF DF**

Fish

- Baked Whole Salmon **GF DF**
- Grilled Prosciutto Wrapped Hoki **GF DF**
- Seafood Paella **GF**
- BBQ Menu Option: BBQ Mussels in Half Shells **GF DF**
- BBQ Menu Option: Garlic Prawn Skewers **GF DF**
- BBQ Menu Option: Scallop and Bacon Kebabs **GF DF**

Other

- BBQ Menu Option: Sous Vide Venison Steaks 100g **GF DF**
- BBQ Menu Option: Sausages including Traditional Beef, Pork Tasmanian Apple Cider, Venison Sweet Chilli Plum **GF DF**

Premium Mains (add \$1.80 per person per main)

- Carvery: Fig and Pistachio Stuffed Pork Loin **DF**
- Carvery: Aged Beef Ribeye Roast **GF DF**
- Rosemary Crusted Lamb Racks **GF DF**
- Slow-Cooked Lamb Shanks in a Caramelized Onion Jus **DF**
- Carvery: Mustard Crusted Beef Sirloin **GF DF**
- BBQ Menu Option: Canterbury Lamb Cutlets **GF DF**
- BBQ Menu Option: Prime Beef Rib-eye Steaks 150g **GF DF**

Wedding Pack



Country
Feasts

Vegetarian and Vegan

Chickpea Curry **DF GF**

One Pan Mexican Quinoa **DF**

Red Lentil Moussaka **GF DF**

BBQ Menu Option: Blue Cheese Stuffed Portobello Mushrooms

BBQ Menu Option: Vegetable Skewers **GF DF**

Salads (Select 6 Salads or Vegetables)

Asian Noodle (Linguine noodles, cashew nuts, with a lime infused dressing) **DF V**

Broccoli Bacon & Blueberry (Almonds, Cherry tomatoes, poppy seeds with a maple dressing) **GF DF**

Caesar (Cos lettuce, bacon, eggs, parmesan and croutons)

Char Grilled Vegetable (Made up of seasonal vegetables) **GF DF V**

Crunchy Coleslaw (Served with crispy noodles & a variety of seeds) **DF V**

Curried Egg (Classic egg salad) **GF DF V**

Greek (Feta, olives, cucumber, cherry tomatoes, peppers & red onion) **GF V**

Kumara (Including mandarin, raisins & pumpkin seeds served with curry dressing) **GF DF V**

Mixed Lettuce (Served with cherry tomatoes, capsicum, and cucumber) **GF DF V**

Pasta Pesto (Basil pesto, feta, olives and sundried tomatoes) **V**

Pasta Seafood (Pasta spirals, selection of seafood, capers & seafood dressing) **DF**

Potato & Chorizo (Chorizo, gourmet potatoes, herbs & red wine vinaigrette) **GF DF**

Pumpkin & Spinach (Served with cranberry, pumpkin seeds with a lemon honey dressing) **GF DF V**

Tex Mex Corn Salsa (Corn and variety of beans in a spicy Mexican infused dressing) **GF DF V**

Thai Red Rice (Including peanuts, oranges, coriander & jalapenos with a mango dressing) **GF DF V**

Traditional Potato (Served with a mayo, sour cream & mustard dressing) **GF V**

Zesty Beetroot (With carrot, currents and selection of seeds and a pomegranate molasses) **GF DF V**

Vegetables (Select 6 Salads or Vegetables)

Cauliflower Mornay **V**

Roast Kumara **GF DF V**

Corn on the Cob with Chilli Butter **GF V**

Honey Glazed Baby Carrots **GF DF V**

Kumara and Orange Puree **GF V**

Peas **GF DF V** Roasted Parsnip & Carrot with Maple & Cumin Butter **GF V**

Hors d'oeuvres (Additional \$2.20 per Hors d'oeuvres per person)

Baby Angus Beef Burgers Served with Tomato Olive Chutney **DF**

Baby Falafel Burgers Served with a Beetroot Chutney **DF V**

Chicken & Cranberry Filled Vol au Vents

Corn Fritters Topped with Mediterranean Vegetables and Tomato Chilli Jam **V**

Creamed Blue Cheese Pear & Walnut Tart **V**

Duck Confit Crispy Waffle Cone

Garlic & Chilli Prawns **GF DF**

Grilled Pesto Prawns Filled Waffle Cone

Hot Wood Smoked Salmon Bites topped with Micro Greens **GF DF**

Kumara Rosti, Chorizo Lemon Aioli **GF DF**

Malaysian Chicken Kebabs **GF**

Mini Gourmet Savouries & Quiches

Mushroom & Parmesan Risotto Cakes, Beetroot Crisps, Wasabi Mayonnaise **GF V**

Rare Beef and Caramelised Onion filled Miniature Croissant

Smoked Salmon Lemon Dill & Cream Fraiche Blini

Thai Fish Cakes served with Coconut Mayo **GF DF**

Tomato & Basil Crostini **V**

Wedding Pack



Country
Feasts

Desserts

Finger Food Dessert (Additional \$2.50 per dessert per person)

Baby Filled Donuts (choc hazelnut, red fruits, apple, caramel)

Baby Pavlovas **GF**

Berry Mousse Filled Chocolate Pots **GF**

Fudge & Slice selection (Optional **GF**)

Macaroons **GF**

Mini Cheese Cake Selection

Variety of Filled Tarts

Variety of Profiteroles (chocolate, white chocolate, salted caramel)

Traditional Dessert (Additional \$2.95 per dessert per person)

Apple Strudel

Carrot Cake

Cheese & Fruit Platter **GF**

Chocolate Self Saucing Pudding

Fresh Fruit Salad **GF DF**

Ice Cream **GF**

Passionfruit and Toasted Coconut/ or Raspberry and White Chocolate Pavlova Roulade

Profiterole Tower

Rhubarb & Apple Crumble

Sorbet **GF DF**

Tiramisu Slice

Traditional Pavlova **GF**

Cheesecakes, Gateaux, Pies & Tarts (Additional \$3.95 per dessert per person)

Bake Lemon Lime Cheesecake **GF**

Banoffee Pie

Black Forest Gateau

Blueberry and Almond Tart

Chocolate Mud Ganache Cake

Lemon Meringue Pie

Mousse Mud Cake

Orange & Almond Cake **GF DF**

White Chocolate & Raspberry Cheesecake