
Wedding Pack



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Wedding Pack



Country
Feasts

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.

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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

Plated Menu \$74.00pp

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

Entrée (Selection of one dish)

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 DF**
Oak Roasted Hot Smoked Salmon Served with Fennel Slaw & Garlic Aioli **GF DF**
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.

Main (Selection of two dishes)

Garlic and Smoky Bacon Chicken Mignon, Rice Pilaf, Served with a Spicy Plum Sauce **GF**
Mustard Crusted Beef Sirloin, Potato Gratin Served with a Horseradish Cream and Red Wine Jus **GF**
Succulent Pork Belly, Sage and Onion Mash Served with a Boysenberry Jus **GF**
Sticky Slow Cooked Lamb Shank Served with Caramelised Onions on a Bed of Kumara Mash **GF**

Premium Cuts of Meat (additional \$2.50pp)

Silver Fern Farms Reserve Beef Rib Eye Steak Served with a Potato Rosti and Diane Sauce **GF**
Rosemary and Thyme Crusted Rack of Lamb Served with Polenta Chips and a Port and Fig Sauce **GF**
Pistachio/Pesto Crusted King Salmon Fillet Served with Potato Croquette & Hollandaise Sauce **GF**

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

Dessert (Selection of two dishes)

Chocolate Trilogy Mousse Served with a Mixed Berry Coulis
Citrus Tart Served with a Greek Yoghurt
Red Fruits Charlotte Cake Served with Mascarpone Cheese
Traditional Kiwi Pavlova Tower Served with a Passion Fruit Swirl **GF**

Supper

Cheese, Fruit and Cracker Board
Tea and Coffee