

*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.*



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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.



## 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)



## 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) \$11.00

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) \$11.00

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) \$38.00

Garlic and Smoky Bacon Chicken Mignon Served with a Spicy Plum Sauce GF

Silver Fern Farms Reserve Beef Rib Eye Steak Served with Diane Sauce GF

Succulent Pork Belly Served with a Boysenberry Jus GF

Sticky Slow Cooked Lamb Shank Served with Caramelised Onions GF

Included on the table: Gourmet Potatoes, A Selection of Salads and/or Vegetables

### Dessert \$11.00

#### Finger Food Dessert Platters

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

OR

#### A la Carte (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

Fruit and Cheese Board \$3.00

Tea and Coffee \$2.60



**Hors d'oeuvres \$2.20pp for each including GST**

- 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**