
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

Finger Food Wedding Page 4

Finger Food Options 5

Desserts 6



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.

Wedding Pack



Country
Feasts

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

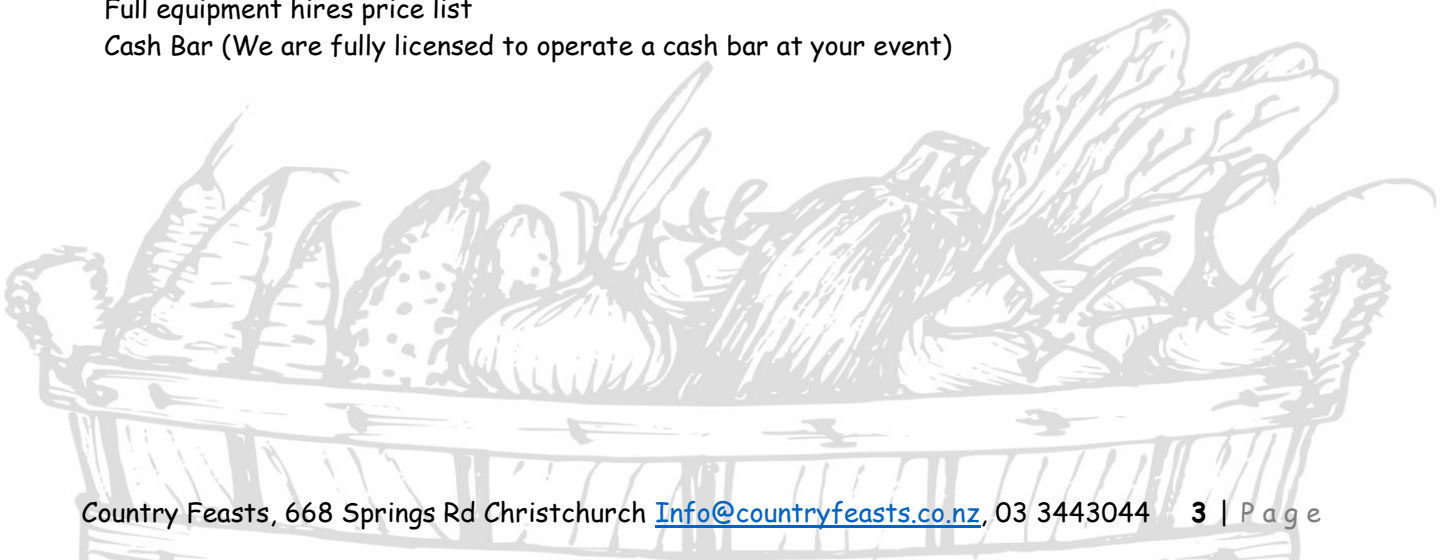
Bar Staff	\$30 per person per hour
Bar Manager	\$36.00 per person per hour

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

Finger Food Wedding

Set Menu 1 \$32.10pp

Includes waitress service for up to 3 hours

Selection of Club Sandwiches **V**
Crab Chilli Lime Salad Canapes **DF**
Smoked Salmon, Lemon, Dill and Crème Fraiche Blini
Chicken & Cranberry Filled Vol au Vents

Beef Mignon Bites Served with a Béarnaise Sauce **GF DF**
Memphis Style Pulled Pork Sliders **DF**
Peri Peri Chicken Bruschetta **DF**
Pumpkin Spinach and Feta Frittata **GF V**
Maple Glazed Hot Ham Rolls **DF**

Dessert Platter -, 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)

Set Menu 2 \$42.80pp

Includes waitress service for up to 3 hours

Duck Confit Crispy Waffle Cone
Hot Wood Smoked Salmon Bites Topped with Micro Greens **GF DF**
Corn Fritters with Mediterranean Vegetables and Tomato Chilli Jam **V**
Rare Beef and Caramelised Onion Filled Miniature Croissant
Sushi Soy Sauce, Wasabi, and Ginger **GF DF V**

Baby Angus Beef Burgers Served with Tomato Olive Chutney **DF**
Honey Minted Lamb Kebabs **GF DF**
Peking Fried Duck Filled Bao Steamed Buns Served with a Hoisin Peanut Sauce
Mediterranean Veg Tart **V**
Soft Tacos Filled with Pulled Venison **GF**

Carvery: Maple & Marmalade Glazed Champagne Ham Served with Whole Grain Mustard **GF DF**
Fresh Bread Varieties
Condiments

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

Check out our finger food menu for alternative finger food options

Wedding Pack



Country
Feasts

Finger Food Options

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
Crab Chilli Lime Salad Canapes **DF**
Dukkha Crusted Lamb Backstrap and Tzatziki Served on a Polenta Cake **GF**
Mushroom Arancini Bites Served with a Chilli Mayo **V**
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
Smoked Salmon Lemon Dill & Cream Fraiche Blini
Tomato & Basil Crostini **V**



Wedding Pack

Desserts

Finger Food Dessert

Baby Filled Donuts (choc hazelnut, red fruits, apple, caramel)
Baby Pavlovas **GF**
Berry Mousse Filled Chocolate Pots **GF**
Fudge & Slice selection (**Optional GF**)
Macarons **GF**
Mini Lamingtons
Mini Cheese Cake Selection (Lemon Lime, White Chocolate Raspberry, Tiramisu)
Variety of Filled Tarts
Variety of Profiteroles (chocolate, white chocolate, salted caramel)

Traditional Dessert

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
Chocolate Mud Log
Rhubarb & Apple Crumble
Sorbet **GF DF**
Traditional Pavlova **GF**

Cheesecakes, Gateaux, Pies & Tarts



Mango & Macadamia 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