
Wedding Buffets



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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(Including Buffet, Spit Roast, BBQ)*

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Wedding Buffets



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

Tables, Chairs, Dining Tablecloths

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. Contact us and one of our team will work through the details with you. We can 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 Hire Charges

Full equipment hires price list available on request

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	\$35.00 per person per hour

Equipment

Trestle Tables 1.8m	\$18.00 each
Tablecloths	\$14.00 each (for 1.8m trestle tables - white)
Utensils	\$1.00 each

Beverages

Full beverage list available on request.

Filter Coffee and Selection of Traditional and Herbal Teas **\$2.60pp**
(Only available with serviced option, cups and saucers included)

Non-Alcoholic Beverages

(Plastic cups provided. Glassware available at 0.75c per glass)

Orange Juice **\$3.50pp**

Selection of Non-Alcoholic Drinks including Orange Juice, Mineral Water, and Soft Drinks **\$5.00pp**

Fruit Punch **\$4.00pp**

Alcoholic Beverages Options

All-inclusive packages from \$20pp

(Includes house wines, premium beers, sparkling wine, soft drinks, juices, glassware, bartenders)

Cash Bar

(Pay for what you use option. All costs are covered including, glassware and bartender with spend over \$500)

BYO

Planning to supply your own drinks. We have everything you need to set up your own bar.

Please contact us for a full list of options.

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Feel free to mix and match from 'Build Your Own Buffet' (pages 9,10,11,12)

Main Only Sample Menu (Buffet Style) \$37.10pp

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**

Mixed Lettuce Salad **GF DF V**
Pesto Pasta Salad **V**
Curry Kumara Salad **GF DF V**
Broccoli Blueberry Bacon Salad **GF DF**
Zesty Beetroot Salad **GF DF V**

Fresh Bread Varieties **DF V**
Condiments

Optional Dessert Additional \$8.00pp

Your Wedding Cake Served with Berry Coulis and Whipped Cream
(We will cut and plate your wedding cake and serve to your guests at their table)



Wedding Buffets



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Feasts

Feel free to mix and match from 'Build Your Own Buffet' (pages 9,10,11,12)

Main & Dessert Sample Menu (Buffet Style) \$49.90pp

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 King Ora Whole Salmon **GF DF**

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

Mixed Lettuce Salad **GF DF V**
Pesto Pasta Salad **V**
Curry Kumara Salad **GF DF V**
Broccoli Blueberry Bacon Salad **GF DF**
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**
Chocolate Self Saucing Pudding and Vanilla Ice Cream

Or

Finger Food Dessert Platters

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)

Wedding Buffets



Country
Feasts

Feel free to mix and match from 'Build Your Own Buffet' (pages 9,10,11,12)

Spit Roast Sample Menu (Buffet Style) \$59.50pp

Canapes (Handed around pre dinner)

Baby Angus Beef Burgers Served with Tomato Olive Chutney **DF**
Mushroom Arancini Bites Served with a Chilli Mayo **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**

Mixed Lettuce Salad **GF DF V**
Pesto Pasta Salad **V**
Curry Kumara Salad **GF DF V**
Broccoli Blueberry Bacon Salad **GF DF**
Zesty Beetroot Salad **GF DF V**

Fresh Bread Varieties **DF V**
Condiments

Dessert

Chocolate Mud Ganache Cake
Fresh Fruit Salad **GF DF**
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**, Mini Cheesecakes, Baby Filled Donuts (chocolate
hazelnut, red fruits, apple, caramel)

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Feasts

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BBQ Sample Menu (Buffet Style) \$67.35pp

Canapes (Handed around pre dinner)

Baby Angus Beef Burgers Served with Tomato Olive Chutney **DF**
Mushroom Arancini Bites Served with a Chilli Mayo **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**
Smoked BBQ Honey Pork Belly Burnt Ends **GF DF**
Greek Style Lamb Steaks Served with a Mint Yoghurt Dressing **GF**

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

Mixed Lettuce Salad **GF DF V**
Pesto Pasta Salad **V**
Curry Kumara Salad **GF DF V**
Broccoli Blueberry Bacon Salad **GF DF**
Zesty Beetroot Salad **GF DF V**

Fresh Bread Varieties **DF V**
Condiments

Dessert

Chocolate Mud Ganache Cake
Fresh Fruit Salad **GF DF**
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**, Mini Cheesecakes, Baby Filled Donuts (chocolate
hazelnut, red fruits, apple, caramel)

Wedding Buffets



Country
Feasts

Feel free to mix and match from 'Build Your Own Buffet' (pages 9,10, 11, 12)

Gourmet Sample Menu (Buffet Style) \$76.50pp

Canapes (Handed around pre dinner)

Baby Angus Beef Burgers Served with Tomato Olive Chutney **DF**
Mushroom Arancini Bites Served with a Chilli Mayo **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

Grazing Table Including a Selection of Cheeses, Variety of Cured Meats, Seafood, Seasonal Fruit and Vegetables, Variety of Antipasto, Artisan Bread, Bark Crisps, Pickles and Chutneys

Mains

Baked King Ora Whole Salmon **GF DF**
Poached Chicken Veronique (grapes in a creamy white wine sauce) **GF**
Carvery: Aged Beef Ribeye Roast **GF DF**
Rosemary Crusted Lamb Racks **GF DF**
Carvery: Maple & Marmalade Glazed Champagne Ham Served with Whole Grain Mustard **GF DF**

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

Mixed Lettuce Salad **GF DF V**
Pesto Pasta Salad **V**
Curry Kumara Salad **GF DF V**
Broccoli Blueberry Bacon Salad **GF DF**
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), Macarons **GF**,
Berry Mousse Filled Chocolate Pots **GF**, Baby Pavlovas **GF**, Mini Cheesecakes, Baby Filled Donuts (chocolate hazelnut, red fruits, apple, caramel)

Supper

Cheese, Fruit and Cracker Board
Tea and Coffee

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Build Your Own Buffet Options

Main Only Consists of:
4 Mains, 7 Salads and or Vegetables.
Gourmet Potatoes, Breads, and Condiments.

Mains

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**

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**

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 Port and Vanilla Beef Cheeks **DF GF**

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**
Persian Lamb Tagine **GF DF**

Fish

Baked Whole Salmon **GF DF**
Roasted Bluenose with Lemon Caper Crumb
Creamy Coconut Fish Curry **GF DF**
Seafood Paella **GF DF**

Premium Mains

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**
Seafood Platter including Smoked Salmon **GF DF**

Vegetarian and Vegan

Chickpea Curry **DF GF Vegan**
One Pan Mexican Quinoa **DF Vegan**
Red Lentil Moussaka **GF DF Vegan**
Black Bean Chilli **GF V Vegan**

Wedding Buffets

Salads

- 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

- Cauliflower Mornay** **V**
Roast Kumara **GF DF V**
Chargrilled Corn on the Cob with Sweet Chilli Sauce **GF DF V**
Honey Glazed Baby Carrots **GF DF V**
Miso and Sesame Stir Fry Beans **GF DF V**
Peas **GF DF V**
Roasted Parsnip & Carrot with Maple & Cumin Butter **GF V**

Wedding Buffets



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Canapes

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
Smoked BBQ Honey Pork Belly Burnt Ends **GF DF**
Tandoori Lamb Filled Poppadum Cups **GF** or Pumpkin & Spinach Curry Filled Poppadum Cups **GF V**
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
Charcoal Mussel Cup filled with Crab Lime and Chilli Salad **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**

Entree

Bread Platters Including Garlic Loaf, Turkish Slipper, Bark Crisps Served with Dips and Pickles **V**

Anti-Pasto Platters Consisting of Danish Salami, Hot Smoked Salmon, Spanish Chorizo, Prosciutto, NZ Kakurangi Blue and Creamy Brie Cheese, Pickles and Relish Accompanied with Pretzels, Focaccia Bread and Bark Crisps

Grazing Table Including a Selection of Cheeses, Variety of Cured Meats, Seafood, Seasonal Fruit and Vegetables, Variety of Antipasti, Artisan Bread, Bark Crisps, Pickles and Chutneys

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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 Cheesecake Selection (Lemon Lime, White Chocolate Raspberry, Tiramisu)

Mini Custard Squares

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 Vegan**

Vanilla Ice Cream (Alternative Flavours Available) **GF**

Raspberry and White Chocolate Pavlova Roulade

Profiterole Tower

Rhubarb & Apple Crumble

Berry Burst Sorbet (Alternate Flavours Available) **GF DF**

Traditional Pavlova **GF**

Cheesecakes, Gateaux, Pies & Tarts

Lemon & Lime Cheesecake **GF**

Raspberry & Chia Crumble **GF Vegan**

Banoffee Pie

Blueberry and Almond Tart

Chocolate Mud Ganache Cake

Lemon Meringue Pie

Orange & Almond Cake **GF DF**

Cheesecake Selection (White Chocolate & Raspberry/Chunky Triple Chocolate)