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# Wedding Finger Food & Food Stations

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## Contents

*General Information Page 2*

*Beverage Options and Equipment Hire Page 3*

*Finger Food Wedding Page 4*

*Food Stations Menu Page 5*

*Canape options Page 6*

*Dessert options Page 7*



# Wedding Finger Food & Food Stations



## 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.

# Wedding Finger Food & Food Stations



## 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.

# Wedding Finger Food & Food Stations



## Finger Food Wedding

### Set Menu 1 \$32.10pp

Includes waitress service for up to 3 hours

Selection of Club Sandwiches **V**  
Charcoal Mussel Cup Filled with Crab Lime and Chilli Salad **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 Filled Yorkshire Pudding with Pea Puree  
Sushi Soy Sauce, Wasabi, and Ginger **GF DF V**

Baby Angus Beef Burgers Served with Tomato Olive Chutney **DF**  
Smoked BBQ Honey Pork Belly Burnt Ends **GF DF**  
Peking Fried Duck Filled Bao Steamed Buns Served with a Hoisin Peanut Sauce  
Pumpkin and Spinach Filled Poppadum Cups **GF V**  
Tandoori Lamb Filled Poppadum Cups **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 pages 6,7



# Wedding Finger Food & Food Stations



## Food Station Menu \$61.80pp

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

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

### 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

Kumara Salad **V**  
Zesty Beetroot Salad **GF DF V**  
Traditional Potato Salad **GF V**  
Broccoli Blueberry Bacon Salad **GF DF**  
Mixed Lettuce Salad **GF DF V**  
(swapped with any salads in our 'build your own buffet' section)

### BBQ Shack

Cola Glazed BBQ Pork Spare Ribs **GF DF**  
Greek Style Lamb Steaks Served with a Mint Yoghurt Dressing **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  
Indian- Buttered Chicken, Rice, and Naan Bread

### Dessert

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)  
Fruit Cheese Board  
Tea Coffee

# Wedding Finger Food & Food Stations



## 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**



# Wedding Finger Food & Food Stations



## 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)

