
Wedding Plated



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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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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Plated Menu (Whole Menu \$79.50pp)

Canapes (Handed around pre dinner) \$11.00pp

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 (Selection of two dishes) \$14.00pp

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**

Main (Selection of two dishes) \$41.90pp

Garlic and Smoky Bacon Chicken Mignon, Rice Pilaf, Served with a Spicy Plum Sauce **GF**
Silver Fern Farms Reserve Beef Rib Eye Steak, Potato Gratin Served with a Diane Sauce **GF**
Sticky Slow Cooked Lamb Shank Served with Caramelised Onions on a Sage and Onion Mash **GF**
Pistachio/Pesto Crusted King Salmon Fillet Served with Polenta Chips & Hollandaise Sauce **GF**

On the Tables

Honey Glazed Carrots **GF V**, Broccoli Blueberry and Bacon Salad **GF DF**, Greek Salad **GF V**

Dessert (Selection of two dishes) \$12.00pp

Chocolate Trilogy Mousse Served with a Mixed Berry Coulis and Whipped Cream
Citrus Tart Served with a Greek Yoghurt
Traditional Kiwi Pavlova Tower Served with a Passion Fruit Swirl **GF**

Supper \$5.60pp

Cheese, Fruit and Cracker Board
Tea and Coffee

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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**
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