
Wedding Finger Food & Food Stations

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

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 **\$2.70pp**
(Only available with serviced option, cups and saucers included)

Non-Alcoholic Beverages

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

Orange Juice **\$3.70pp**

Selection of Non-Alcoholic Drinks including Orange Juice, Mineral Water, and Soft Drinks **\$5.50pp**

Fruit Punch **\$4.50pp**

Alcoholic Beverages Options

All-inclusive packages from \$21pp

(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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Finger Food Wedding

Set Menu 1 \$33.70pp

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 \$44.90pp

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

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Food Station Menu \$64.90pp

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

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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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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)

