
Wedding Platters



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

Beverage Options and Equipment Hire Page 3

Platters Menu Page 4

Canapes Page 5



Wedding Platters



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.

Wedding Platters



Country
Feasts

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.

Wedding Platters



Country
Feasts

Platters Menu (Whole Menu \$88.30pp)

Entrée: Is table serviced

Main: 2 Main meats are served on a platter on each table with vegetables and salad

Dessert: Is table serviced

Canapes (Handed around pre dinner) \$11.50pp

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 one dish) \$14.70pp

Bread Platters Including Garlic Loaf, Turkish Slipper and 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

Main (Selection of two dishes) \$43.60pp

Mediterranean Chicken Marbella with Israelian Cous Cous **DF**
Hot Pecan Wood Smoked Salmon Side with Apple and Cranberry Slaw **GF DF**
Beef Rib Rack, Gratin Potato and Green Peppercorn Sauce **GF**
Rosemary Crusted Leg of Lamb with Sage and Onion Mash, Mint Jelly and Gravy **GF**

On the table:

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

Dessert \$12.60pp

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)

Supper \$5.90pp

Fruit and Cheese Board
Tea and Coffee

Wedding Platters



Country
Feasts

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**

