



Congratulations

You're getting married

It's your big day & we understand the importance of getting it right.

Whether it's an intimate party or an extravagant reception, we're passionate about tailoring a menu to suit your tastes & providing fantastic service.

We've been providing personalised catering services in Marlborough for the past twenty years. We'd love to work with you to develop your catering ideas.

We can design an exclusive menu for you, or you can select from our pre-designed menus.

Our food is off the highest quality & we have a full liquor & bar staff service available.

Our crockery, cutlery & staff are complimentary. Should you choose to provide your own beverages, we'll happily chill & deliver them to your venue.

We work closely with local event hire services to ensure everything is just as you have dreamed it would be.

We arrive early & set out the venue as per your instruction. Our professional staff will serve, clear & clean.

Select from one of our wedding packages or ask our staff to come up with new suggestions.

We happily cater for all food types including a delicious range of gluten free, vegetarian & vegan food

How it works

Step one:

You tell us the date of your wedding, the number of guests, the venue & of course your budget.

Step two:

Meet with our functions coordinator at our private catering facility. Relax & go over in detail your requirements for the big day. Feel free to make any amendments to our menu suggestions.

Step three:

We confirm your requirements in writing & take a small deposit to lock in our services.

Step four:

A week or two before your wedding day, we suggest another face-to-face meeting to go over the finer points of your wedding day. We suggest writing down a timetable of how you want your day to be run & any other requirements you may have.

Step five:

The big day. We arrive early at the venue, make sure all the hire equipment is on site, the space is set up just as you wanted, the glasses are sparkling & the bubbles are on ice. We'll ensure the catering is served as per your timetable & guest's glasses are filled.

Following are some of our menu ideas.

Please keep in mind that these packages can be completely tailored to suit your needs.

Finger food

Gourmet club sandwiches  
Tempura seafood selection  
Savoury muffins  
Savoury scones  
Asparagus rolls  
Chicken rolls  
Assorted savouries – regular or petite  
Fish goujons  
Lamb koftas with dipping sauce  
Salmon blinis  
Potato & herb rosti with assorted toppings  
Roast beef & horseradish on bruschetta  
Smoked mussels wrapped in salmon  
Prunes wrapped in bacon  
Salmon & cream cheese on bruschetta  
Samosa selection  
Pate on toast triangles

Soup Options

Harvest pumpkin soup  
Country vegetable soup  
Chicken & corn chowder  
Seafood chowder  
Tuscan tomato soup

Entree options

Assorted breads & dips

Antipasto crostini

Avocado with prawn, lime & tomato salsa

Fairweathers famous pate

Smoked salmon on greens with an Asian twist

Vegetable options

Roast pumpkin/kumara

Roast potatoes

Minted peas

Baby carrots & green beans

Steamed seasonal vegetable medley

Cauliflower & broccoli with white or cheese sauce

Gourmet baby potatoes

Scalloped potatoes

Meat options - cold

Ham off the bone

Spring chicken

Beef pastrami

Shaved cold meat platter with condiments & pickles

Salmon

Shaved hot pork

Meat options- hot

Ham off the bone

Roast chicken

Roast pork

Roast beef

Roast lamb

Roast turkey

Chicken breast

Beef fillet

Salad options

Mesclun salad greens  
Gourmet potato salad  
Coleslaw  
Bean salad  
Seafood pasta salad  
Italian pasta salad  
Roast pumpkin & chickpea salad  
Greek salad  
Gherkins/pickled onions  
Beetroot  
Egg salad  
Asian noodle salad  
Asian brown rice salad  
Roast kumara & bacon salad with honey mustard walnut salad  
Baby beetroot, cress, feta and honey  
Spicy risoni salad

Bread options

Garlic bread  
Bread rolls  
Selection of mixed sliced breads

Dessert options

Pavlova  
Fruit salad  
Cheesecake  
Chocolate cake  
Trifle  
Apple strudel  
Lemon meringue pie  
Ice cream (subject to availability of a freezer)  
Cream  
Cheese board  
Brandy custard  
Christmas mince pies  
Christmas pudding  
Tea and instant coffee  
Assorted petite desserts  
Triple chocolate mousse on chocolate cake  
Chocolate & raspberry brownie  
Lemon tart  
Tiramisu

**Wedding buffet suggestion one**

Hot roast beef or pork or chicken or ham (select two)

Gourmet baby potatoes or roast potatoes

Roastie selection

Assorted seasonal green vegetables

Three salads from our selection

Fresh dinner rolls or assorted mixed sliced breads



**Wedding buffet suggestion two**

Post ceremony finger food including:

Asparagus & chicken rolls  
Salmon & cream cheese on bread croutes  
Pate on rye toast

Main:

Finest cut of beef fillet wrapped in streaky bacon served with mushroom sauce  
Stuffed chicken parcels served with a tomato & basil sauce  
Gourmet baby potatoes with herb butter  
Tossed mesclun salad  
Chicken pesto pasta salad  
Nutty brown rice salad  
Baby beet, feta & cress salad with honeyed walnuts  
A selection of sliced breads with butter & margarine

Dessert:

The beautiful wedding cake you have had created with our berry coulis & Chantilly cream