

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