

CATERING QUOTE

Joe Bloggs

Wedding Reception: Saturday 18th February 2022

Address, Palmerston North

50-60 Pax



Savoury Grazing Table

\$750

feeds 50-60 people

A selection of seasonal cheese, pickles, artisan crackers & breads, dips, condiments, olives, nuts and other interesting things.

See alternative option on page 2.

Buffet Menu

\$65 per person

x 60 Pax

\$3900.00

If we replaced the Sticky Beef with the Sticky & Sweet Pork Spare Ribs we could price it at;

\$60 per person

x 60 Pax

\$3600.00

The Chicken

Indulge in our perfectly secret spiced chicken portions cooked to perfection on the grill (GF)

Marinated Sticky Beef

Beef eye fillet lovingly marinated in chili, garlic, ginger & rosemary, grilled to sticky perfection (GF)

Green Goddess Curry

Medium spiced thai inspired green curry with mushroom, capsicum, red onion & fresh coriander served with rice (Veg & GF)

Chicken Larb

Thai marinated chicken with pickled cucumber, fresh coriander, mint, spring onions & a nouc cham sauce (GF)

Pesto & Feta Pasta Salad

Tomato, spinach, basil pesto & feta tossed through pasta with olive oil & lemon dressing (Veg)

Tomato, Cucumber & Mint Salad

Tomato, cucumber, fresh mint and lemon juice - a refreshing summer salad (Veg & GF)



Simple Savoury Grazing

\$0.00
incl. in buffet price
feeds 50-60 people

A selection of artisan breads and dips to share
An alternative simple grazing solution included in the buffet
cost.

Catering & Bar Staff

\$90 per hour for
three catering staff

\$60 per hour for
two bar staff

Three catering staff and two bar staff

Our staff are all trained and qualified in food safety and hold their Licence Controller Qualification with good knowledge of alcoholic and non-alcoholic beverages.

Staffing cost: \$30 per hour per person.

Tasting

\$30 per person

We can come to you, at a time that suits you and provide a selection of menu items for tasting.

Other info.

- 20% deposit required 2 months before the event to secure your booking.
- Balance to be paid on invoice one week before the event date. (Payment plan available)
- We provide everything required for catering purposes. We use Ecoware serviettes, plates & cutlery, but if you would prefer crockery and silverware there will be an additional hire fee.
- If tables are not available at the venue, we can provide trestle tables with table cloths for the grazing and buffet.
- We will require full kitchen facilities at the venue for this menu. Alternatively we can bring our catering trailer for prep which can be parked out of site but close to the venue.
- Final head count required two weeks before event date.
- Final menu choices must be locked in one month before event date.
- Set up: We will arrive 2 hours before the event for set up and we will clean as we go.
- Pack down: We will pack up and clean up after the diners have finished eating.
- Bar staff can stay longer if required.
- Cancellation Policy: At least two weeks notice required for cancellations or postponements.