



Wedding Package



Congratulations

Congratulations on your engagement and thank you for thinking of Creative Catering when planning your wedding. We understand how important it is for you to select your dream venue for your special day and we are happy to work with you to create a menu that suits your style, taste and budget.

Our off-site catering service comes with experienced culinary expertise and customized menus as well as planning services and staffing. Our requirements are access to a kitchen or work area, power and running water.

We have a travel fee which covers meeting you before your wedding to conduct a site inspection as well as travel to set up the day prior to the event, travel on the wedding day and to return the following day to collect any left items. The travel fee is dependent on your location so please contact us for more details.

However grand or intimate the occasion Creative Catering offers all the right ingredients to enhance the most special day of your life. We would be delighted to meet with you to discuss your hopes and dreams and from start to finish, will be there to ensure that every aspect of your special day is planned to perfection.

Amy Billing

Conference & Events Manager/Wedding Consultant

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Wedding Package Inclusions

All wedding prices are inclusive of GST and packages include:

White or black skirts and cloths for the head table

White square cloths for guest tables

White or black linen napkins

Crockery and cutlery

Set up, staffing, clean up

Please note menu prices are confirmed 6 months prior to the wedding

Children 0-3 years are free of charge when eating from the buffet

Children 4-12 years are half the adult price when eating from the buffet

Alternative children's meals are available on request

Menus can be tailored to fit your style, taste and dietary needs and

menu items are subject to availability and seasonality



Additional Extras

Lycra chair cover with sash or band **\$5.75 per chair**

Lycra chair cover **\$4.50 per chair**

Black square tablecloths **\$10.00 per cloth**

Projector and pull up screen **\$200.00**

Cake table, cloth and knife **\$30.00**

Small fishbowl vases **\$2.50 each**

Lighting (**price on application**)



Bridal Hampers

Bridal Hamper for Six People

Cheese platter
Selection of gourmet finger food
Gourmet chocolate
Sparkling wine
Serviettes

\$150.00

Executive Bridal Hamper for Six People

Packaged in a cane basket with a luxurious blanket & flowers to take home

Cheese platter
Selection of gourmet finger food
Gourmet chocolate
Champagne
Serviettes

\$260.00



Canapes

- Miso pork ribs with chilli-honey glaze (GF, DF)
- Smoked kahawai croquettes with preserved lemon aioli
- Pork belly sliders with pineapple slaw & dijonnaise mustard
- Miniature beef wellington with mushroom pate
- Caponata topped bruschetta with parmesan crumble (V)
- Pulled lamb & kumara galette with minted pea purée (GF)
- Confit salmon, lemon caper potato hash with horseradish cream (GF)
- Apricot glazed grilled chicken skewers (GF)
- Roast pumpkin & feta wontons with red currant jelly & walnuts (V)
- Tempura battered NZ green-lip mussel with ponzu sauce
- Rosemary & parmesan polenta chip with chipotle aioli (V)
- Antipasto skewer with grilled halloumi (V)
- Crispy falafel bites with cumin yoghurt (V)

Choice of 4 canapes:

\$15.00 per person

Extra item **\$3.50 each**

Image: Caponata topped bruschetta with parmesan crumble



Gourmet Platters

These can be tray served to guests or set on a grazing table

Meat Lovers Tasting Platter

Grilled lamb cutlets, skewered meatballs wrapped in bacon, BBQ chicken wings, miso pork ribs with chilli-honey glaze, grilled chipolatas & venison meatloaf

Seafood Odyssey

Showcase of NZ's freshest seafood with accompaniments

Southern Savour

Crispy-buttermilk-fried-chicken, mac & cheese croquettes, creole shrimp & sausage skewers, corn bread with jalapeno butter & dry rubbed baby back ribs

Cheese Board

NZ cheeses, with cracker selection, fruit, nuts & relishes

Butchers Spoils

Sticky pork spareribs, BBQ chicken poppers, grilled lamb cutlets, venison sausages with plum sauce & orange & sesame beef skewers

Selection of 3 for **\$16.00 per person**

Image: Seafood Odyssey



BBQ Menu

HOT FROM THE BBQ:

Rosemary, garlic & olive oil marinated chicken breast (GF)

Sticky glazed beef short ribs (GF)

Malaysian chicken satay kebabs (GF)

Char Siu pork belly (GF)

Homemade gourmet hamburger patties (GF)

Lamb & rosemary gourmet sausages with caramelised onions

Marinated scotch fillet minute steaks (125gm)

Lemongrass scented mussels (GF)

Field mushrooms sautéed with butter, thyme & sea salt (GF) (V)

SALADS:

Caesar salad

Bacon, egg & potato salad (GF)

Pasta salad with a creamy sun-dried tomato dressing (V)

Mediterranean roasted vegetable salad with fresh basil pesto (V)

Menu continues of the next page

Image: Sticky glazed beef short ribs



BBQ Menu Continued

Roasted beetroot & pumpkin salad with spinach, feta & candied
balsamic almonds (GF, V)

Israeli couscous & roasted vegetable salad with cumin, yoghurt &
preserved lemon (V)

Greek salad (GF, V)

Green leaf salad with sweet balsamic dressing (GF, V)

Southern creamy Coleslaw (GF, V)

DESSERT

Wedding cake provided by the client

Ebony roastery coffee, herbal infusions and a selection of tea

All BBQ buffets are inclusive of bread selection with butter
& condiments

Choice of 3 BBQ Hots and 3 salads **\$40.00 per person**

Choice of 4 BBQ Hots and 4 salads **\$50.00 per person**

Image: Roasted beetroot & pumpkin salad



Food Stations

Food Stations are a fun way to bring food truck style catering inside! Your guests collect a dish served in disposable serveware from a station to enjoy either at their table or while mixing & mingling. We cater for all guests to have a least one of each item so there is plenty to go around.

Forked – noddle boxes

- Chilli shrimp fried rice
- Meatballs and spaghetti
- Panzanella salad
- Thai beef noodle salad
- Chicken Singapore noodles

Skewered

- Halloumi, tomato and basil with balsamic glaze
- Lamb kofta with mint jelly
- Ham, cheese and pineapple with mustard and apple relish
- Fresh seasonal fruit with honeyed yoghurt
- Tandoori chicken with raita

Menu continues of the next page

Image: Halloumi, tomato and basil with balsamic glaze



Food Stations Continued

Bamboo Boats

Beer battered fish bites, tartare and Lemon

BBQ pork spareribs

Chicken Caesar salad

Orzo Greek salad

Beef Nachos, sour cream, tomato salsa and guacamole

Sweets platter (pick three options)

Chocolate strawberry mousse cups

Miniature boysenberry cupcakes

Red velvet truffles

Chocolate dipped stemmed strawberries

Caramel chocolate brownie

Macarons

\$41.50 per person:

Selection of 4 main items

Plus 3 options from the sweet platter list.

Image: Sweet selection



Table Banquet 1

Food served on platters delivered to your table, whereby everyone can choose to their own personal tastes and can help serve each other.

To start

Deli Delight: Beetroot, haloumi & mint skewers, mushroom pate with walnut crackers, rosemary & chilli polenta chips with aioli, kumara & coconut hummus bruschetta with sweet & sour peppers, black bean & corn quesadillas

Main

Herbed chicken roast with sautéed garlic mushrooms & onion gravy
Roast pork scotch with prune & apple stuffing
Tossed garden salad with balsamic vinaigrette
Tuscan gourmet potatoes with confit garlic
Seasonal mixed vegetable selection topped with herb butter

Dessert

Sweet Salver: selection of miniature sweet slices, dessert cups, macarons, & an assortment of fudge
Selection of teas, herbal infusions & Ebony roastery coffee

\$55.00 per person

Image: Herbed chicken roast



Table Banquet 2

Food served on platters delivered to your table, whereby everyone can choose to their own personal tastes and can help serve each other.

To start

Mediterranean Medley: Deli style antipasto platter with various cured meats, cheeses, dips, marinated vegetables & nuts

Main

Herb & garlic marinated beef fillet with red wine Jus

Hazelnut crusted pork fillet with Apple Elderflower syrup

Red gourmet potato salad with seeded mustard dressing

Honey glazed roasted root vegetables

Seasonal mixed vegetable selection topped with herb butter

Dessert

Sweet Salver: selection of miniature sweet slices, dessert cups, macarons, and an assortment of fudge

Selection of teas, herbal infusions & Ebony roastery coffee

\$65.00 per person

Image: Hazelnut crusted pork fillet



Buffet Menu 1

Selection of bread rolls with butter

Carvery Station

Apricot glazed champagne ham with roast gravy & seeded mustard

Hot Station

Moroccan lamb tagine with eggplant & dates

Orange glazed roast kumara & carrot

Baby gourmet roasted potatoes in lemon EVO oil

Seasonal mixed vegetable selection topped with herb butter

Salads

Roast nut couscous salad with preserved lemon

Roasted pepper, chickpea & feta salad

Tossed garden salad with balsamic vinaigrette

Desserts

Pecan caramel cheesecake with creme Anglaise

Pavlova with cream & strawberry compote

Selection of teas, herbal infusions & Ebony roastery coffee

\$50.00 per person

Image: Moroccan lamb tagine with eggplant & dates



Buffet Menu 2

Selection of bread rolls with butter

Carvery Station

Garlic & mustard crusted scotch fillet of beef with a Pinot Noir jus
& horseradish cream

Hot Station

Chicken & ham roulade with sauce chasseur

Halloumi & Mediterranean vegetable traybake with salsa Verde

Root vegetable gratin with herb & parmesan cheese

Seasonal mixed vegetable selection topped with herb butter

Salads

New potato, apple & watercress salad with caperberries

Tossed garden salad with balsamic vinaigrette

Orzo pasta salad with cherry tomatoes, broad beans, feta & lemon vinaigrette

Desserts

Mocha cheesecake with creme Anglaise

Pavlova with cream & strawberry compote

Selection of teas, herbal infusions & Ebony roastery coffee

\$60.00 per person

Image: Chicken & ham roulade



Buffet Menu 3

Selection of bread rolls with butter

Carvery Station

Garlic studded leg of lamb with redcurrant jus & mint jelly

Hot Station

Cajun salmon fillet with salsa Verde

Paprika spiked roast potato with chorizo & aioli

Vegetable moussaka with gremolata

Seasonal mixed vegetable selection topped with herb butter

Salads

Salad of baby spinach, confit baby onions, roast beetroot & fried halloumi

Greek salad with tomato, capsicum, feta, cucumber, red onion & olives

Gourmet mixed bean salad with mustard emulsion

Desserts

Chocolate cherry cheesecake with crème anglaise

Pavlova with cream & strawberry compote

Fresh seasonal mixed fruit salad

Selection of teas, herbal infusions & Ebony roastery coffee

\$70.00 per person

Image: Leg of lamb



Plated Menu 1

To start

Selection of artisan bread rolls with hummus, butter & EVO Oil

Set Entrée

Gravlax salmon & marinated prawn salad with a horseradish & lime vinaigrette (GF)

Set Main

Dukkha crusted lamb rump with gnocchi romaine, spiced eggplant & date chutney

Set Dessert

Raspberry & chocolate tart, with cream chantilly & raspberry jelly
Selection of teas, herbal infusions & Ebony roastery coffee

\$60.00 per person

Image: Dukkha crusted lamb



Plated Menu 2

Preset starter

Charcuterie board of meats, cheeses, dried fruit, assorted vegetable preparations, chutneys, olive oil, dips along with lavosh & breads

Main – (alternative drop)

Angus beef eye fillet, roasted field mushroom, confit baby onions, watercress & red wine reduction

or

Roast chicken breast, bean cassoulet, fried chorizo & roquette pesto

Table sides

Roasted herbed gourmet potatoes

Medley of seasonal vegetables

Dessert

Sweet Salver: selection of miniature sweet slices, dessert cups, macarons & an assortment of fudge

Selection of teas, herbal infusions & Ebony roastery coffee

\$70.00 per person

Image: Roast chicken breast, bean cassoulet, fried chorizo & roquette pesto



Plated Menu 3

Alternative drop menu

To start

Assorted breads with a trio of dips, EVO oil & dukkha

Entree

Cajun Salmon pavé on Thai cucumber salsa & pickled radish

Dry rubbed lamb cutlets with roasted fennel, baby carrots & mint drizzle

Main

Roasted fillet of beef, rosemary & garlic polenta & mushroom ragout

Katsu chicken breast, kumara miso puree, pickled slaw & soy mayonnaise

Table sides

Roasted herbed gourmet potatoes

Medley of seasonal vegetables

Dessert

Glazed lemon tart with yuzu & passionfruit cream

Raspberry & Chocolate Tart, with cream Chantilly & raspberry jelly

Selection of teas, herbal infusions & Ebony roastery coffee

\$80.00 per person

Image: Lamb cutlet



Supper Menu

Mediterranean Medley

Deli style antipasto platter with various cured meats, cheeses, dips, marinated vegetables & nuts

Oriental Offerings

Prawn dumplings, vegetable spring rolls, Thai fish cakes, Malaysian chicken satay & pork wontons with nam jim & roasted sesame dipping

Deli Delight

Beetroot, haloumi & mint skewers, mushroom pate with walnut crackers, rosemary & chilli polenta chips with aioli, kumara & coconut hummus bruschetta with sweet & sour peppers, black bean & corn quesadillas

Bakers Craft

Savoury selection of mini pies, sausage rolls & quiches with tomato sauce

Vegetarian Thali

Indian themed vegie grazing platter

Selection of 3 for **\$12.00 per person**

Image: Oriental offering



Next Step

Thank you for considering Creative Catering for your wedding catering. Planning a wedding is such a fun and exciting time and I thank you for the opportunity to be a part of it.

Should you wish to discuss menus or place a pencil hold on some date options while decisions are being made, then please do not hesitate to contact me.

Amy

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