



# **COUNTRY MANOR CATERING**

**188 Great North Road, PO Box 21, Winton 9741**

**Phone: 03 236 8226 Fax: 03 236 8216**

**Email: [countrymanor@xtra.co.nz](mailto:countrymanor@xtra.co.nz)**

## **Your Special Wedding Day**

**With**

## **Country Manor Catering**

Weddings are very important to the Country Manor Team, we are tops in the Out Catering field, with fresh food, superb presentation and excellent professional service to make your day one to treasure.

Included in our menu prices are all food service equipment, cutlery, china, damask linen tablecloths for guest tables and food tables only, linen napkins & staff service. All our prices are GST exclusive.

We are very flexible with our menus, there is also scope for you to include some of your favourites and own ideas.

Complimentary bridal baskets to enjoy during photos while guests are enjoying their pre-dinner drinks and cocktail food (please enquire).

We cater in many venues in Southland. We also have the lease at the Invercargill Workingmen's Club where the facilities are superb.

Please read attached terms & conditions.

Please feel free to call or Email anytime.

Jeannie Peebles





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## **Terms and Conditions**

- 1) Full payment is to be made before the day of function; our prices all excludes GST.**

### **Payment details:**

Post: Country Manor Catering, PO Box 21, Winton

Internet Banking: Country Manor Catering, 02 0924 0003594 00

**A \$400.00 deposit (non refundable) is required for any function exceeding 50 guests;**

- 2) Your function will be pencil booked only, until deposit, completed booking form and the terms & conditions signed are received (unless agreement made with Country Manor);**
- 3) For fully serviced function, Country Manor will provide all food service and equipment to complete your function experience. Provided is Damask linen tablecloths for buffet & guests tables only and napkins, top quality white china equipment, cutlery and staff service. (i.e. all food service equipment);**
- 4) Country Manor does not provide liquor service or glasses. You will need to organise this. We concentrate on making sure the food service is 100%;**
- 5) Final menu, time schedule and approximate number of guests to be confirmed 4 weeks before your function;**
- 6) Final confirmation of numbers 5 working days in advance of function date;**
- 7) Country Manor will require a drive on access to function venue and a park along side where we will be working from.**
- 8) Country Manor will require access to a household kitchen, or power and running water on site. If there is not an oven suitable for our requirements we are able to bring an oven but this will incur a charge of \$90.00 excluding GST.**

- 9) It needs to be stipulated when booking if your function is in a marquee (please refer to marquee cover note)
- 10) Transport costs will be incurred when the function requires travel further than 30km from Country Manor's kitchen in Winton. All costs will be passed onto you.
- 11) Accommodation costs will be incurred when the location and finishing time of the function warrant the staff to stay overnight to avoid fatigue while travelling home. All costs will be passed onto you. Please enquire.
- 12) Because of a strict food handling guidelines, Country Manor Catering will not leave leftover food to be consumed at a later time. The amount charged is per person and not for the food provided.

**I have read and understood the Terms and Conditions.**

**Printed name:** \_\_\_\_\_

**Signature:** \_\_\_\_\_

**Date:** \_\_\_\_\_



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## Local Wedding 1

### Cocktail Food

Plattered and presented beautifully, for the Country Manor Team to pass amongst guests at the conclusion of the Ceremony.

A selection of 6 of the following:

- Canapés topped with Manuka Smoked Stewart Island Salmon
- Canapés topped with smoked chicken & red pepper jelly
- Canapés topped with rare beef and horseradish cream
- Delicious pinwheel sandwiches
- Petite club sandwiches served on a toothpick topped with a mandarin
- Mini chicken rolls & mini seafood rolls
- Camembert cheese wrapped in ham, topped with fresh grapes
- Miniature corn fritters topped with avocado mousse
- Filo tartlets with a delicious sundried tomato and cream cheese filling
- Potato & zucchini frittatas served on a toothpick
- Palmiers (rolled pastry filled with mushroom & herbs) (v) (warm)
- Prawn kebabs served with sweet Thai chilli sauce
- Kranskies (mini sausage wrapped in puff pastries with tomato relish) (warm)
- King Prawns wrapped in filo, served with sweet Thai Chilli sauce (warm)
- Mini vegetarian filo rolls, served with sweet and sour sauce (v) (warm)
- Samosas served with a yogurt dressing (warm)
- Mini breadcases filled with a savoury mushroom crème sauce (v) (warm)
- Mini breadcases filled with a creamy seafood sauce (warm)

### Reception Meal

Beautifully displayed as a buffet – guests help themselves

Country Manor are very generous with the food they provide, this is all part of celebrating.

- Hot honey glazed ham on the bone, carved to individual requirements by our staff, served with pineapple sauce & honey mustard

- Boned & chilled sliced chicken beautifully displayed on mirrors served with accompanying apricot sauce
- New potatoes tossed in a light herb & garlic butter
- Basket of freshly baked bread

Plus a choice of 5 salads:

- Tossed green garden salad
- Curried egg salad
- Marinated vegetable salad (a delicious marinade)
- Rice salad (light curry dressing)
- Kumara and orange salad
- Marinated bean salad
- Marinated carrot salad
- American Potato salad
- Mushroom & pepper salad
- Pasta & tomato salad
- Greek salad
- Broccoli & cashew nut salad
- Thai salad served with crunchy noodles and a coriander and lime dressing
- Char grilled vegetable salad with a garlic aioli dressing
- Tabouleh salad

**Dessert selection**

- Ambrosia Handcrafted Ice Cream
- Percolated Coffee & Tea served with Country Manors After Dinner Mint slice

Plus a choice of 3 desserts:

- Traditional pavlova rolls topped with fresh fruit and chocolate
- Traditional homemade style cheesecake (berry, lemon, apricot or passionfruit)
- New York style baked berry cheesecake
- Lemon tart
- Sticky date pudding served with butterscotch sauce (warm)
- Apple crumble served with freshly whipped cream (warm)
- Trifle supreme
- Hazelnuts chocolate layered meringue torte
- Chocolate mudcake served with a berry couli
- Chocolate orange mousse gateau
- Banoffee pie (caramel & banana flavour)
- Peach crumble torte
- Custard & fruit flans
- Fresh chunky fruit salad
- Individual mini pavlova garnished with cream & fruit
- Bite size fabulous treats (we allow 2 per guests)  
Chocolate cups filled with chocolate mousse

Individual cup cakes styled with a butterfly  
Mini piece of chocolate brownie served with a ramekin filled  
with berry couli  
Petite lemon meringue pie  
Petite lamington filled with fresh cream

**\$34.00 per person, Our prices are GST exclusive**

**This includes food, service, linen tablecloths and linen napkins for  
guests tables and buffet tables only & food service equipment.  
Please see our terms & conditions re-staff travel.**



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## Local Wedding 2

### Cocktail Food

Plattered and presented beautifully, for the Country Manor Team to pass amongst guests at the conclusion of the Ceremony.

A selection of 6 of the following:

- Canapés topped with Manuka Smoked Stewart Island Salmon
- Canapés topped with smoked chicken & red pepper jelly
- Canapés topped with rare beef and horseradish cream
- Delicious pinwheel sandwiches
- Petite club sandwiches served on a toothpick topped with a mandarin
- Mini chicken rolls & mini seafood rolls
- Camembert cheese wrapped in ham, topped with fresh grapes
- Miniature corn fritters topped with avocado mousse
- Filo tartlets with a delicious sundried tomato and cream cheese filling
- Potato & zucchini frittatas served on a toothpick
- Palmiers (rolled pastry filled with mushroom & herbs) (v) (warm)
- Prawn kebabs served with sweet Thai chilli sauce
- Kranskies (mini sausage wrapped in puff pastries with tomato relish) (warm)
- King Prawns wrapped in filo, served with sweet Thai Chilli sauce (warm)
- Mini vegetarian filo rolls, served with sweet and sour sauce (v) (warm)
- Samosas served with a yogurt dressing (warm)
- Mini breadcases filled with a savoury mushroom crème sauce (v) (warm)
- Mini breadcases filled with a creamy seafood sauce (warm)

### Reception Meal

Beautifully displayed as a buffet – guests help themselves

Country Manor are very generous with the food they provide, this is all part of celebrating.

Choice of 2 of the following home style roasted meat:

- Southland Lamb legs (whole boned legs) served with gravy and mint jelly
- Whole pork leg roasted served with gravy & apple sauce
- Whole boned chicken served with gravy and cranberry sauce

- Whole honey glazed hot ham on the bone served with pineapple sauce and honey mustard
- Whole tender hogget legs served with gravy and mint sauce
- Whole beef top side roast served with gravy and horseradish sauce
- Roasted gourmet potatoes
- A seasonal assortment of pan roasted vegetables
- Baby carrots
- Peas

Plus a choice of 2 salads:

- Tossed green garden salad
- Curried egg salad
- Marinated vegetable salad (a delicious marinade)
- Rice salad (light curry dressing)
- Kumara and orange salad
- Marinated bean salad
- Marinated carrot salad
- American Potato salad
- Mushroom & pepper salad
- Pasta & tomato salad
- Greek salad
- Broccoli & cashew nut salad
- Thai salad served with crunchy noodles and a coriander and lime dressing
- Char grilled vegetable salad with a garlic aioli dressing
- Tabouleh salad

### **Dessert selection**

- Ambrosia Handcrafted Ice Cream
- Percolated Coffee & Tea served with Country Manors After Dinner Mint slice

Plus a choice of 3 desserts:

- Traditional pavlova rolls topped with fresh fruit and chocolate
- Traditional homemade style cheesecake (berry, lemon, apricot or passionfruit)
- New York style baked berry cheesecake
- Lemon tart
- Sticky date pudding served with butterscotch sauce (warm)
- Apple crumble served with freshly whipped cream (warm)
- Trifle supreme
- Hazelnuts chocolate layered meringue torte
- Chocolate mudcake served with a berry couli
- Chocolate orange mousse gateau



- Banoffee pie (caramel & banana flavour)
- Peach crumble torte
- Custard & fruit flans
- Fresh chunky fruit salad
- Individual mini pavlova garnished with cream & fruit
- Bite size fabulous treats (we allow 2 per guests)
  - Chocolate cups filled with chocolate mousse
  - Individual cup cakes styled with a butterfly
  - Mini piece of chocolate brownie served with a ramekin of  
berry couli
  - Petite lemon meringue pie
  - Petite lamington filled with fresh cream

**\$36.00 per person, Our prices are GST exclusive**

**This includes food, service, linen tablecloths and linen napkins for guests tables and buffet tables only & food service equipment. Please see our terms & conditions re-staff travel.**



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## Local Wedding – Add on & Changes

Please read in conjunction with wedding 1 and wedding 2 selection.

- To add one meat to your menu selection, please add an extra \$4.50 per person
  - Whole pork leg roasted served with gravy & apple sauce
  - Whole boned chicken served with gravy and cranberry sauce
  - Whole honey glazed hot ham on the bone served with pineapple sauce and honey mustard
  - Whole tender hogget legs served with gravy and mint sauce
  - Whole beef top side roast served with gravy and horseradish sauce
- To add Southland Lamb legs (whole boned legs) served with gravy and mint jelly, please add an extra \$5.50 per person
- To substitute one meat for Country Manor's Hereford Prime Range beef add an extra \$4.50 per person
- To substitute one meat for Country Manor's seafood extravangaza, please add \$5.50 per person.
  - Sides of Stewart Island Manuka Smoked Salmon
  - Marinated mussels
  - Shrimps selection
  - Seafood dressing
- To substitute one meat for fabulous Lamb Shanks served with rosemary gravy, add \$2.50 per person.
- To substitute one meat for Roast Lamb please add \$3.00 per person.
- To add on Stewart Island Blue cod tossed in a light batter served on a bed of rice with sweet & sour sauce, add \$3.00 per person.
- To add a dessert to your menu selection, please add \$3.00 per person.
- To add a Basket of freshly baked bread, please add \$2.00 per person

- To add a Seasonal pan roasted vegetable, please add \$3.00 per person
- To add a salad please add an extra \$1.50 per person
- To add baby carrots or peas, please add \$1.50 per person
- To add Broccoli & Cauliflower au gratin, please add \$2.00 person