

Bronze Buffet Menu

\$66.70 pp including GST.



Canapés

Select 2 Canapes

To accompany your canapes....

Parmesan, garlic and herb fire roasted flat breads

Buffet Mains

Select 2 Buffet Mains

Vegetable & Salads

Select 4 Vegetables & Salads

Buffet Bread Basket

Selection of home baked breads with whipped herb butter

Wedding Cake Dessert

Delicate Slices of Wedding cake (supplied by client) served with accompaniments of mixed berry compote & whipped mascarpone cream

&

Served with freshly brewed coffee and a selection of traditional and herbal teas



Sapphire Buffet Menu

\$78.20 pp including GST.



Canapés

Select 2 Canapes

To accompany your canapes....

Parmesan, garlic and herb fire roasted flat breads

Buffet Mains

Select 3 Buffet Mains

Vegetable & Salads

Select 4 Vegetables & Salads

Buffet Bread Basket

Selection of home baked breads with whipped herb butter

Vintage Dessert Buffet

(A mixed selection of the following)

Double chocolate chewy brownie bites (GF)
Kiwifruit & cream filled meringue nests (GF)
Cappuccino cream filled chocolate eclairs
Apricot & almond bliss balls (Vegan, GF)
Lemon curd panacotta cups w roasted white chocolate crumb (GF)

&

Served with freshly brewed coffee and a selection of traditional and herbal teas

Ruby Plated Menu

\$64.50 pp including GST.

Canapés

Select 2 Canapés

To accompany your canapés

Parmesan, garlic and herb fire roasted flat breads

Breads on Table

Selection of home baked breads with herb butter, local olive oil and aged balsamic

Alternate Plated Mains

Select 2 Plated Mains

(served alternately to guests)

Table Centre Salad

Mixed garden leaf mesclun salad w cherry tomatoes & shaved radish, pickled red onion & classic vinaigrette (V, GF, DF)

Table Centre Seasonal Greens

Seasonal greens with lemon pepper hollandaise & toasted almonds (V, GF)

Wedding Cake Dessert

Wedding cake (supplied by client) served with accompaniments of mixed berry compote & whipped mascarpone cream

&

Served with freshly brewed coffee and a selection of traditional and herbal teas



Platinum Plated Menu

\$75.90 pp including GST.

Canapés

Select 2 Canapés

To accompany your canapés...

Parmesan, garlic and herb fire roasted flat breads

Breads on Table

Selection of home baked breads with herb butter, local olive oil and aged balsamic

Alternate Plated Mains

Select 2 Plated Mains

(served alternately to guests)

Table Centre Salad

Mixed garden leaf mesclun salad w cherry tomatoes & shaved radish, pickled red onion & classic vinaigrette (V, GF, DF)

Table Centre Seasonal Greens

Seasonal greens with lemon pepper hollandaise & toasted almonds (V, GF)

Vintage Dessert Buffet

(A mixed selection of the following)

Double chocolate chewy brownie bites (GF)

Kiwifruit & cream filled meringue nests (GF)

Lemon curd panacotta cups w roasted white chocolate crumb (GF)

Cappuccino cream filled chocolate eclairs

Apricot & almond bliss balls (Vegan, GF)

&

Served with freshly brewed coffee and a selection of traditional and herbal teas

Canape Options

Vegetarian

- Hickory smoked cherry tomatoes on ciabatta bruschetta with chevre whip (V)
Caramelised onion, spinach & feta tarte (V, GF)
- Roasted red onion & parmesan palmier with marinated cherry tomato & herbs (V)
Moroccan falafel & quinoa kofta ball w a lemon & yoghurt dip (V, GF)
Field mushroom arancini risotto ball w black garlic aioli (V)

Beef, Lamb & Venison

- Beef & Cheese Sliders w a Smoked Tomato Relish
- Slow Roasted Baby Beef Pies w Blue Cheese & Caramelised onion
- Beef Cheek Mini Tarte w Green Peppercorn Cream (GF)
- Seared South Island Venison on a Kumara Rosti w Pickled Beetroot
- Roast Beef & Horseradish Cream Yorkshire Puddings
- Braised Lamb & Rosemary Arancini Risotto Ball w Chipotle Aioli
- Roasted Lamb loin on a kumara rosti topped w minted pea pesto (GF)

Chicken & Pork

- Creamy smoked Chicken, corn & chive Yorkshire pies
- Mini curried Chicken tarte topped with a parsley & poppadum crumb (GF)
- Smoked chipotle Chicken on a salted tortilla crisp (GF, DF)
- Chermoula spiced Chicken thigh skewers w salsa Verde dip (GF, DF)
Pulled Pork bao bun with coriander & micro slaw
- Texas Pork belly skewers with spiced BBQ glaze (GF, DF)

Seafood

- Ponzu Tuna served on a sea salt tortilla crisp w mango salsa & wasabi mayo (GF, DF)
- Spanish Prawn & herb croquette w red roasted pepper aioli
- Salt n pepper Squid skewers w siracha mayo
- Cured & pastrami spiced Salmon w a caper yoghurt fromage on a soft blini
- Ginger and chili prawns with a miso mayo on a wonton crisp (DF)

Add additional canapes to your menu @ \$4.60 including GST per item.

Gourmet Bites

\$2.50 including GST per item.

Parmesan, garlic and herb fire roasted flat breads (V)

Buffet Main Options

Meats

- Honey & fenugreek glazed champagne ham, southland cherry chutney, seeded mustard mayo & caramelised apple sauce (GF)
- Spanish fiesta chicken slow roasted with tomatoes, corn & black beans & sour cream (GF)
- Creamy chicken & mushroom marsala with fresh herbs & lemon (GF)
Lemongrass chicken with a fragrant coconut laksa sauce (GF)
- Southern fried chicken cutlets with lemon sour cream & hot sauce
- Slow roasted rolled lamb shoulder with garlic & rosemary jus (GF)
- Southland high country lamb, button mushrooms & winter vegetables bound in a pinot jus (GF)
- Whole roasted beef sirloin encrusted with green peppercorns with pan gravy (GF)
- Grass fed beef scotch fillet, caramelised red onion & a charred thyme jus (GF)
Star anise braised beef cheeks in a rich bone marrow jus (GF)
- 12hr Five spice pork belly with coriander, sweet soy & sesame
- Caper butter roasted premium South Island salmon with pickled lemon

Buffet Vegetable & Salad Options

- Sea salt garlic butter steamed gourmet potatoes (V, GF)
- Duck fat roasted Agria potatoes with winter herbs (GF)
- New season petit gourmet potatoes with lemon mustard butter (V, GF)
- Cajun roasted red kumara with crushed red peppers, baby spinach & avocado oil (V, GF, DF)
- Smoked paprika roasted pumpkin with feta & cashews (V, GF)
- Barbeque baby beets, toasted walnuts & Greek yoghurt (V, GF)
- Curried cauliflower, baby spinach & coconut cream sauce (V, GF, DF)
- Crushed pea, chargrilled bean and feta salad with minted pesto vinaigrette (V, GF)
- Black bean, Roasted corn and tomato salad with sweet chilli & crispy tortilla strips (V, GF, DF)
- Spiced chickpeas, black olives, cherry tomatoes, parsley & lemon zest with Greek yoghurt drizzle (V, GF)
- Raw beet & carrot salad with apple, Swiss chard & crunchy roasted pumpkin seeds (V, GF, DF)
- Caesar salad with soft boiled egg, crisp cos leaves, & creamy parmesan dressing (V, GF)
- Mixed leaf mesclun salad w cherry tomatoes & shaved radish, pickled red onion & classic vinaigrette (V, GF, DF)

Plated Entrée Options

\$18.00 pp including GST.

Fire roasted smashed beets with chevre cheese, toasted walnuts & balsamic port reduction (V, GF)

Grilled lamb tender w salsa verde, black olives, red potatoes and a roasted tomato (GF)
Soy & sesame, charcoal sous vide pork loin, ruby red grapefruit, tangelo, chervil, crackling (GF)

Cured salmon, jersey benny, Kalamata olives, caper flowers, lemon and dill oil (GF)
Plump steamed Prawns served with a creamy Laksa tarte, micro green salad & mint chilli pesto (GF)

Peking duck parfait with sweet soy gel, sesame salt wonton crisps & pickled mushrooms

Table Centre Bowl Options (V)

\$4.50 pp including GST.

Pumpkin, potato, zucchini with fire roasted capsicum and red onion mustard seed vinaigrette (V, GF, DF)

Warm charred broccoli, golden sultanas, pickled onions, chilli flakes (V, GF, DF)

Seasonal greens with a lemon pepper hollandaise & toasted almonds (V, GF)

Baby Coz leaves with creamy dressing & grated parmesan (V, GF)

Farmhouse slaw with toasted pumpkin & sunflower seeds and Thai vinaigrette (V, GF, DF)

Mixed garden leaf mesclun salad w cherry tomatoes & shaved radish, pickled red onion & classic vinaigrette (V, GF, DF)



Plated Main Options

Chicken

Turmeric herb butter crust, rolled chicken & bacon, laksa crème, cumin kumara royale, micro coriander (GF)

Miso brushed chicken breast, chilli corn puree, baby bok choy & hoisin jus (GF)

Dukkah crusted rolled Chicken roulade topped with olive butter, Moroccan pearl barley pilaf & a tomato, bell pepper Agri-dulce sauce

Crispy Herb Chicken leg cooked on the bone Served with a bacon pumpkin hash & roasted fennel jus (GF)

Chicken & bacon roulade, potato & roast garlic mash w roasted red pepper caponata (GF)

Lamb

Grass Fed lamb shoulder, celeriac puree, charred sprouts & white bean cassoulet (GF)

Sous Vide lamb rump, puffed grains, crisp kale, beer braised puy lentils (GF)

Smokey paprika & herb marinated Lamb rump w rosemary & garlic pan-fried Agria potatoes & a fromage salsa verde (GF)

Rolled lamb shoulder with Paris butter crust, mint pea & feta salsa with potato puree & balsamic jus (GF)

Beef

Beef eye fillet w a caramelized onion butter crust, a potato herb dauphinoise, yellow mustard béarnaise & jus (GF)

Ground Peppercorn Crusted Eye Fillet White onion & garlic puree, potato herb dauphinoise & jus (GF)

Waikato Beef eye fillet w mushroom butter crust on potato whip with grilled vegetable ratatouille w micro beet salad (GF)

NZ Beef sous vide for 14 hrs served with a black garlic crumb, gratin potatoes, burnt onions & porcini jus (GF)

Braised beef cheeks with ginger & kumara mash, red wine reduction & lotus root chips (GF)

Pork

Northland Pork, parsnip bacon hash, buffalo yoghurt, black pudding & green pea crumb & fenugreek jus

Apple braised pork belly, steeped sultana hollandaise, crushed root vegetable & white balsamic jus (GF)

Charcoal roasted Pork fillet, kumara and feta rosti, balsamic herb roasted red onions & peppercorn jus (GF)

Sous vide pork fillet with a mustard seed béarnaise served with a savoy cabbage, potato hash and a blackberry, apple & chilli chutney (GF)

Fish

Marlborough Salmon w Black olive crumb on Puy lentils, fennel & dill pickle, & a saffron beurre blanc (GF)

Deep sea line caught fish with pumpkin & yellow pea dahl, eggplant kasundi and coconut yoghurt (GF)

Preserved lemon deep-sea fish with a roasted cauliflower puree, braised leeks and crayfish aioli (GF)

Alternative Dessert Options

Set Plated Dessert Options

\$16.00 pp, per item

Dark chocolate torte with freeze dried raspberry & almond praline & mascarpone
Dark chocolate torte w whipped caramel anglaise & a dried banana praline
Vanilla bean & mascarpone cheesecake w field blackberry compote & a cinnamon, oat crumble
Zesty lemon syrup cake w lemon curd, poppy seed meringue & a lime sherbet

Petit Four Options

\$4.60 per menu item

Salted caramel, white chocolate torte w candied pecans
Dark chocolate gluten free brownie bites (GF)
Kiwi fruit meringue nests w whipped vanilla bean cream (GF)
Boysenberry curd and vanilla bean mousse cup w sweet pastry crumb
Milk chocolate tartlets w candied orange peel & mascarpone
Lemon curd panacotta cup w a roasted white chocolate crumb (GF)
Dark chocolate cups w salted caramel mousse & chocolate shards
Apricot and almond bliss balls rolled in toasted coconut (Vegan, GF)
Chocolate torte with vanilla bean mascarpone & chocolate tuile
Toasted marshmallow S'mores brownie w roasted hazelnuts (GF)
Tiramisu coffee crème crepe cups w chocolate ganache (GF)

Vintage Dessert Buffet

\$16.10 pp (A selection of all of the following)

Double chocolate chewy brownie bites (GF)
Kiwifruit & cream filled meringue nests (GF)
Lemon curd panacotta cups w roasted white chocolate crumb (GF)
Cappuccino cream filled chocolate eclairs
Apricot & almond bliss balls (Vegan, GF)

Additional Menu Items

Breads for the Table

Selection of home baked breads with whipped herb butter - **\$3.50 pp**
Selection of local breads with butter, pesto, hummus, olive oil & balsamic - **\$4.50 pp**

Antipasto Platter for the Table

\$10.35 pp

Selection of deli meats, marinated olives, grapes, walnut & parsley pesto, fruit jelly with a blue, creamy brie and Swiss cheese & a selection of rice crackers and bread

NZ Cheese Platters

\$7.60 pp per table to share

or

\$5.45 pp for one large display on side table.

NZ Aged brie, cumin seed gouda, creamy blue cheese with bread crostini, cracker selection, roasted nuts, fresh fruit and pear paste

Supper

\$4.50 pp

Cheese kransky sausage, mini hot dog bun w mustard & tomato sauce
Beef and cheese sliders with a smoked tomato relish
Creamy smoked chicken, corn & chive Yorkshire pies
Chunky sized risotto balls filled with bacon, mushroom & camembert
Slow cooked pork belly & apple chutney mini croissants
Caramelized onion & parmesan pizza breads
Soft shell tortilla taco with battered fish, slaw and tartare sauce

Premium Meat Options

P.O.A.

Smoked duck breast w a parsnip & quinoa croquette & a broccoli, wasabi puree
Pan seared duck breast with chorizo, edamame bean, quinoa & confit duck leg pilaf, carrot puree & pinot jus (GF)
Southern Venison loin served medium rare with potato fondant, blackberry & balsamic puree & jus (GF)

Children's Menu

**\$26.00 pp including GST.
10 years and under**

Starter Canapes

Snack pack - chips, lollipop, juice carton, cheese n crackers, chocolate or biscuit

Main Course

Beef and cheese mini slider burgers, chips w tomato sauce, and a small side salad

OR

Small plate of adult's menu selection

Dessert

Waffles with vanilla cream and chocolate sauce



Additional Information

Additional Costing Variations on Menu

This wedding package consists of sample menus & items able to be interchanged – so we can personalise your reception to suit your tastes and budget. We pride ourselves in being flexible and are definitely able to accommodate other catering requests or additions to further customise, so please don't hesitate to ask.

Special Dietary Requirements

Creating gluten free, vegetarian, vegan and allergy sensitive items is part of our flexibility in regards to designing your perfect wedding day menu to cater for all guests. Along with confirmed numbers, all dietary requirements are needed for chef's preparations 15 days prior to the event.

Confirmed Guest Numbers

Guest numbers are required to be confirmed 15 days prior and are invoiced to that exact number unless extra guests are added within that timeframe. However, if the confirmed number decreases within the same timeframe you will be still liable to pay for the confirmed guest total due to chef's preparations and staffing costs.

A la Carte Service Option

+ \$8.50 pp including GST

We can also offer an a la carte service (where waiters take guests orders once they are seated in the dining room.) The additional fee allows chefs to prepare extra of every choice requested to guarantee everyone can have their preferred menu choice.

Pre-Ordering Main Course Option

+ \$2.50 pp including GST

Include your menu in your invitations, selection made with rsvp, seating plan with each guest's choice and any dietary requirements provided to K&L 10 days prior.

**prices are subject to change, with notification.*