

COUNTRY MANOR

@ THE CLUB

154 Esk Street, Invercargill, 9810
P.O. Box 21, Winton 9741
Phone: 03 214 2058
Email: club@countrymanor.co.nz
Web: www.countrymanor.co.nz

Your Special Wedding with Country Manor Catering @ The Club -The Club that has it all-

Weddings are very important to the Country Manor Team, we are tops in the 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 & staff service.

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

You are free to organise your own table decorations. All other aspects of your wedding will be taken care by The Club & Country Manor Catering.

Please enquire to the main office at the IWMC for room hire prices and bar requirements office@iwmc.co.nz 03 218 8693 ext 1.

Full bar facilities are available at the Club in your chosen function room.

Please feel free to call or email anytime.

Kind regards and happy planning,

Jeannie Peebles



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Club wedding 1

\$39.50 inc. GST per person

Cocktail Food - Plattered and presented beautifully

- To be either delivered to your ceremony location for your friends and family to pass around (\$55 for delivery in Invercargill). Pick up from the Winton Bakery or the IWMC at no extra cost.

Or

- To be served in your lounge following your ceremony at the IWMC or on guests arrival – our professional team will pass the food amongst your guests while enjoying pre-dinner drinks.

A selection of 4 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

Plus a choice of 4 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 served with black olives, feta & balsamic dressing
- 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
- Israeli couscous salad
- Roast vegetable & quinoa salad
- Kumara, chorizo & chickpea salad
- Orzo, lemon & pistachio salad
- Baby beet & feta salad

Dessert selection - Beautifully displayed as a buffet – guests help themselves

Included on the menu:

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

Plus a choice of 3 desserts:

- Traditional pavlova rolls filled with fruit & berries and topped with fresh fruit and chocolate
- Traditional homemade style cheesecake (a choice of 2 flavours: berry, lemon, apricot, passionfruit, moro, tiramisu, coffee)
- New York style baked berry cheesecake
- Lemon tart
- Sticky date pudding served with butterscotch sauce (warm)
- Apple crumble served with freshly whipped cream (warm)
- Maple, pear & walnut cake served with freshly whipped cream (warm)
- Trifle supreme
- Hazelnuts chocolate layered meringue torte
- Chocolate mudcake served with a berry couli and whipped cream
- Red velvet layered cake with cream cheese icing
- Carrot cake decorated with cream cheese icing and ornate topping
- Chocolate mousse gateau
- Banoffee pie (caramel & banana flavour)
- Peach crumble torte
- Custard & fruit flans
- Apple & blueberry strudel served with whipped cream (warm)
- Apple & custard strudel served with whipped cream (warm)
- Fresh chunky fruit salad
- Individual mini pavlova garnished with cream & fruit
- Bite size fabulous treats (we allow 2 items in total per guests)
 - Individual vanilla & chocolate cupcakes topped with a piped rose
 - Mini piece of chocolate brownie served with a ramekin filled with berry couli
 - Petite pecan pies
 - Petite chocolate cream puff
 - Petite chocolate caramel tart
 - Petite lamington filled with fresh cream

Club wedding 2

\$42.50 inc. GST per person

Cocktail Food - Plattered and presented beautifully

- To be either delivered to your ceremony location for your friends and family to pass around (Extra cost may apply if the ceremony location is outside the Invercargill area). Pick up from the Winton Bakery or the IWMC at no extra cost.

Or

- To be served in your lounge following your ceremony at the IWMC or on guests arrival – our professional team will pass the food amongst your guests while enjoying pre-dinner drinks.

A selection of 4 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 beef top side roast served with gravy and horseradish sauce

Included on the menu:

- Roasted gourmet potatoes
- Roasted vegetable medley
- 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 served with black olive, feta & balsamic dressing
- 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
- Israeli couscous salad
- Roast vegetable & quinoa salad
- Kumara, chorizo & chickpea salad
- Orzo, lemon & pistachio salad
- Baby beet & feta salad

Dessert selection - Beautifully displayed as a buffet – guests help themselves

Included on the menu:

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

Plus a choice of 3 desserts:

- Traditional pavlova rolls filled with fruit & berries and topped with fresh fruit and chocolate
- Traditional homemade style cheesecake (a choice of 2 flavours: berry, lemon, apricot, passionfruit, moro, tiramisu, coffee)
- New York style baked berry cheesecake
- Lemon tart
- Sticky date pudding served with butterscotch sauce (warm)
- Apple crumble served with freshly whipped cream (warm)
- Maple, pear & walnut cake served with freshly whipped cream (warm)
- Trifle supreme
- Hazelnuts chocolate layered meringue torte
- Chocolate mudcake served with a berry couli and whipped cream
- Red velvet layered cake with cream cheese icing
- Carrot cake decorated with cream cheese icing and ornate topping
- Chocolate mousse gateau
- Banoffee pie (caramel & banana flavour)
- Peach crumble torte
- Custard & fruit flans
- Apple & blueberry strudel served with whipped cream (warm)
- Apple & custard strudel served with whipped cream (warm)
- Fresh chunky fruit salad
- Individual mini pavlova garnished with cream & fruit
- Bite size fabulous treats (we allow 2 items in total per guests)
 - Individual vanilla & chocolate cupcakes topped with a piped rose
 - Mini piece of chocolate brownie served with a ramekin filled with berry couli
 - Petite pecan pies
 - Petite chocolate cream puff
 - Petite chocolate caramel tart
 - Petite lamington filled with fresh cream

Add on & changes – please read in conjunction with the club wedding 1 & club wedding 2 selection

- To remove the cocktail food from your menu selection, please take \$4.90 inc. GST per person off the menu prices.
- To replace the cocktail food for bread & spread platters on the tables – this will remain the same price
- To add one meat to your menu selection, please add an extra \$5.50 inc. GST 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 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 \$6.50 inc. GST per person (to substitute one meat for Roast Lamb please add \$2.50 inc. GST per person)
- To substitute one meat for Country Manor's Hereford Prime Aged beef Ribeye add an extra \$5.50 inc. GST per person
- To add Country Manor's Hereford Prime Aged beef Ribeye add an extra \$8.00 inc. GST per person
- To substitute one meat for Country Manor's seafood extravaganza, please add \$7.50 inc. GST per person. If you wish to add as an extra, this is \$12.50 inc. GST per person.
 - Sides of Stewart Island Manuka Smoked Salmon
 - Marinated mussels
 - Shrimp
 - King prawns
 - Seafood dressing
- To substitute one meat for fabulous Lamb Shanks served with rosemary gravy, add \$3.50 inc. GST per person. If you wish to add lamb shank as an extra this would be \$7.50 inc. GST 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 \$5.00 inc. GST per person
- To add a Basket of freshly baked bread, please add \$2.50 inc. GST per person
- To add a Roasted vegetable medley, please add \$4.00 inc. GST per person
- To add a salad please add an extra \$2.00 inc. GST per person

Salad selection

- Broccoli & cashew nut
- Tossed green garden salad
- Curried egg
- Mushroom and pepper
- Rice (light curry dressing)
- Pasta & tomato
- Creamy potato
- Waldorf
- Greek
- Coleslaw red and green
- Marinated vegetable
- Marinated bean salad
- Baby beet salad
- Carrot & Tomato
- Kumara & Orange
- Israeli couscous
- Chargrilled vegetable salad served with garlic aioli dressing
- Kumara, chorizo & chickpea salad
- Orzo, lemon & pistachio salad
- Baby beet & feta salad
- Mushroom risoni salad
- Roast vegetable and quinoa salad
- Thai salad served with crunchy noodles and a coriander and lime dressing
- To add a vegetable please add \$2.00 inc. GST per person / per vegetable

Vegetable selection

- Baby carrots
- Peas
- Baby green beans
- Roast pumpkins
- Roast kumara
- Roast parsnips
- Roast yams

- To add Broccoli & Cauliflower au gratin, please add \$3.50 inc. GST person
- To remove the desserts from your menu selection, please take \$4.50 inc. GST per person off the menu prices.
- To add a dessert to your menu selection, please add \$4.50 inc. GST per person.

Dessert selection

- Traditional pavlova rolls filled with fruit & berries and topped with fresh fruit and chocolate
- Traditional homemade style cheesecake (a choice of 2 flavours: berry, lemon, apricot, passionfruit, moro, tiramisu, coffee)
- New York style baked berry cheesecake
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Function Booking Form

* All information to be filled out please, as this makes our booking process easier.

Contact Details:

Full Name of Bride & Groom	
Name of contact person (if different from Bride & Groom) eg. Mother of the bride	
Contact Phone number	
Postal Address	
Email Address	

Function Details:

Function Date	
Confirmed lounge	
Approximate number of guests	
Do you wish to provide a meal for your band, videographer, and photographer? If yes, please include them in your final guests number	
Schedule ceremony time and location	
Schedule Cocktail food time and location	

Schedule Guest seated time	
Schedule Meal Time	
Please advise if you will be having speeches before the meal?	
Are you having a break between Main and Dessert for speeches? If yes, please advise approx time needed.	
MC Name (introduce yourself to the caterers)	
Please advise when you will be doing the cutting of the cake? (before the main meal, in between the main & desserts or after desserts)	
Do you wish for the Country Manor team to cut the wedding cake? If yes, please advise if you wish to have this served with desserts/tea & coffee or with supper?	
Contact person on the day Name & Cellphone number	

Menu Selected – Please indicate any menu changes that have been discussed

Cocktail Food	
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Main Meal	
Desserts	
Supper (if applicable) Time for Supper to be served	
Special dietary needs (eg. allergies, gluten free). Name of guests and dietary to be advised	

Payment Details

Name or company to receive the invoice	
Please advise email for invoicing, as this will be emailed to you when confirming final guest number	
Deposit (\$400 deposit required for all function exceeding 50 guests)	

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Terms and Conditions

- 1) Full payment is to be made before the day of function;

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) Country Manor will provide all food service equipment to complete your function experience, top quality white china equipment, cutlery and staff service.
- 4) Country Manor does not provide liquor service or glasses. You will need to speak to the IWMC regarding 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 4 working days in advance of function date;
- 7) Please do not embarrass our team on the day by asking for the leftover food. Because of strict food handling guidelines and a strict food control plan with the Southland District Council & the Invercargill City Council, Country Manor Catering will not leave leftover food to be consumed at a later time as this food is out of our control. The amount charged is per person and not for the food provided.

8) All pricing listed on our menus are inclusive of GST. The pricing for your finalised & agreed menus will be held as per these terms & conditions. Please note our current prices of menus that have not been finalised & agreed for your booking by you may have a slight increase depending on our suppliers pricing.

9) Extra charges will apply for functions scheduled on Public Holidays.

I have read and understood the Terms and Conditions.

Printed name: _____

Signature: _____

Date: _____