

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

Country Manor Catering Fabulous Food & Service

At The Invercargill Workingmen's Club -THE CLUB THAT HAS IT ALL- Christmas Menus

Together, we make your Christmas function one to remember. Please choose from the following fabulous menus.

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

For meals this includes cutlery, china and service by our professional team.

Please enquire directly to the IWMC for room hire prices, bar requirements & linen hire prices venue@iwmc.co.nz 03 218 8693 ext 1

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

Please contact our team anytime to discuss changes or personalised menus.

Kind regards,
Jeannie Peebles

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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: _____

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Function Booking Form

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

Contact Details:

Name of the Function	
Contact person Name	
Phone number	
Postal Address	
Email Address	

Function Details:

Function Day & Date	
Confirmed lounge	
Approximate number of guests	
Schedule Guest arrival time	
Schedule Guest seated time	
Schedule Meal Time	
Are you having a speeches, items or presentation before the main meal?	
Are you having a break between Main and Dessert for speeches, items or presentation? If yes, for how long?	
MC Name (introduce yourself to the caterers)	

Menu – please indicate any menu changes that has been discussed

Cocktail food selection or entrée (if applicable)	
Menu selected (Main & Desserts)	
Special dietary needs (do you have any guests that are gluten free or have allergies?) Name of guests & allergies/ requirements	
Supper (if applicable) Please also indicate what time you wish to have your supper served.	

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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CHRISTMAS

With Country Manor @ The Club

**Fabulous meal served by the Country Manor @ The Club Team
Garnished in a Christmas style**

You may wish to add a platter from our fabulous platter selection for starters.

Christmas option 1-\$30.00 inc. GST per person

Main meal served

Beautifully displayed as a buffet – guests help themselves

- Hot ham carved off the bone to individual requirements served with honey mustard and pineapple sauce
- New potatoes tossed in a light herb and garlic butter
- Seasonal steamed vegetables
- A tossed green garden salad
- Broccoli & cashew nut salad

Dessert selection

Beautifully displayed as a buffet – guests help themselves

- Christmas Pavlova rolls filled with berries and cream
- Christmas Trifle
- Fresh strawberries (if available) or fresh fruit salad
- Plunger Coffee and Tea served with Christmas sweet treats

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**Fabulous meal served by the Country Manor @ The Club Team
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Christmas option 2-\$36.00 inc. GST per person

Main meal served

Beautifully displayed as a buffet – guests help themselves

- Hot ham carved off the bone to individual requirements, served with pineapple sauce & honey mustard
- Whole boned chickens served hot with gravy and cranberry sauce
- New potatoes tossed in a light herb and garlic butter
- A seasonal selection of steamed vegetables
- Roast pumpkin
- Peas
- A tossed green garden salad
- Broccoli & cashew nut salad

Dessert selection served

Beautifully displayed as a buffet – guests help themselves

- Christmas Pavlova rolls filled with berries and cream
- Fresh strawberries (if available) or fresh fruit salad
- Plum pudding served with brandy cream sauce
- Whipped cream
- Plunger Coffee and Tea served with Christmas sweet treats

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Garnished in a Christmas style

You may wish to add a platter from our fabulous platter selection for starters.

Christmas option 3-\$39.00 inc. GST per person

Main meal served

Beautifully displayed as a buffet – guests help themselves

- Hot ham carved off the bone to individual requirements served with pineapple sauce & honey mustard
- Roasted and boned whole turkey served with cranberry sauce
- New potatoes tossed in a light herb and garlic butter
- A seasonal selection of steamed vegetables
- Peas
- Broccoli & cashew nut salad
- Mushroom & pepper salad
- A tossed green garden salad

Dessert selection served

Beautifully displayed as a buffet – guests help themselves

- Christmas Pavlova Rolls filled with berries and cream
- Fresh strawberries (if available) or fresh fruit salad
- Traditional Trifle
- Christmas Plum pudding served with brandy cream sauce
- Handcrafted ice-cream
- Plunger Coffee and Tea served with Christmas sweet treats

Add on & changes

- 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
- 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