

COUNTRY MANOR CATERING

188 Great North Road, Winton 9720
P.O. Box 21, Winton 9741
Phone: 03 236 8226
Fax: 03 236 8216

Email: office@countrymanor.co.nz
Web: www.countrymanor.co.nz

Your Divine Special Wedding Day With Country Manor Catering in the magical surrounding of Southland & Central Otago *

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 food tables only & staff service. All our prices are GST inclusive. Tablecloths and linen napkins are available to hire for your guests tables, top tables, gift tables (\$7.50 Inc GST / tablecloth & \$0.70 Inc GST /linen napkins)

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 (must be returned) to enjoy during photos while guests are enjoying their pre-dinner drinks and cocktail food (please enquire).

We cater in many venues in Southland.

Please read attached terms & conditions. Please note the travel charge section.

***Central Otago Weddings:** We have catered many weddings in this beautiful area. To cater in this area our menus have a surcharge of \$12.50 inc. GST per person. This is a huge day for our team and we have more costs involved.

Please feel free to call or email anytime. Kind regards and happy planning,

Jeannie Peebles



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Terms and Conditions

The Company

Country Manor Catering has grown from humble beginnings in the homestead kitchen, into the established company with an outstanding reputation it is today.

Your menu is our pleasure

We have an extensive range of menus for all occasions and events. We can cater for a wide variety of tastes and dietary requirements and are happy to discuss the inclusion of your favourite recipes and dishes.

Country Manor will oblige with dietary needs. Please contact us directly to discuss different catering options.

- Dairy Free
- Gluten Free
- Vegetarian
- Vegan
- Nut allergies

*Extra charges may apply.

Full service is included in our competitive pricing

Country Manor will provide all food service and equipment to complete your function experience. Provided is Damask linen tablecloths for the buffet tables only, top quality white china equipment, cutlery and staff service.

Tablecloths and linen napkins are available to hire for your guests tables (\$7.50 inc. GST / tablecloth & \$0.70 inc. GST /linen napkins)

We do not provide liquor service or glasses. We concentrate on making sure the food service is 100%.

What we require from you

- Final confirmation of numbers 4 working days in advance of function date
- Access to a household kitchen, or power and running water on site
- Drive on access to function venue and a park alongside where we will be working from
- Detailed directions to function venue, or alternatively a printout of function location from www.googlemaps.com
- 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), pencil booking are only valid for one week.

Leftovers

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.

Pricing

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 which is out of our control.

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

Payment details:

Post: Country Manor Catering, PO Box 21, Winton

Internet Banking: Country Manor Catering, 02 0924 0003594 00

Payment MUST be made before the day of the function. An invoice will be emailed to you once final guest numbers are confirmed 4 days prior to your function.

Extra costs

We charge a mileage fee for functions outside the Winton / Invercargill area – please enquire.

We may require you to pay for accommodation for the night 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.

It needs to be stipulated when booking if your function is in a marquee (please refer to marquee cover note)

If there is not an oven suitable for our requirements, we are able to bring an oven but this will incur a charge of \$120.00 inc. GST.

Surcharge

Extra charges will apply for functions scheduled on Public Holidays.

Delivery & Pick up arrangements

Delivery can be made if requested, with a surcharge depending on the area of delivery. On receiving of the delivered food, the food must be refrigerated or consumed. The delivery charge does not include the set up. Please have someone on site to receive the food and mark off that you have received everything that was ordered.

Operating parallel with Winton Bakery, you can arrange to collect your order from 188 Great North Road, Winton. Bakery hours are Monday to Friday, 6am to 5pm. Saturday, 7am to 3pm. No pick up on Sunday. Food must be collected with minimum time until serving and kept refrigerated please.

Return of dishes

Clean dishes must be returned to the Winton Bakery (188 Great North Road, Winton) within 2 days unless arrangement has been made for them to be collected. A charge may apply for breakages or lost items.

Please phone our obliging team at Country Manor to help plan your special function that will be one to treasure.

Thank you

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Jeannie Peebles – Owner

I have read and understood the Terms and Conditions.

Printed name: _____

Signature: _____

Date: _____

Function Booking Form

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

Contact Details:

Name of function	
Contact person	
Phone number (work & Cellphone number)	
Email Address	

Function Details:

Function Day & Date	
Confirmed venue & address	
Is this a marquee function? If yes, please ensure you read the marquee cover note for our requirements and extra cost.	
Approximate number of guests to attend function (including bar staff and band, if providing the meal for them – please stipulate)	
Schedule Guest arrival time	
Schedule Guest seated time	
Schedule Entrée time (if applicable)	
Schedule Meal Time	
Speeches Are you having any speeches/	

presentations before the main meal? If yes, approx time needed?	
Speeches Are you having any speeches/ presentations in between the main & dessert? If yes, approx time needed?	
MC Name (introduce yourself to the caterers)	
Access to the reception venue (Please advise what time will the venue be unlocked on the day for Country Manor to have access or if we need to collect a key)	

Menu – please indicate any menu changes that has been discussed

Cocktail food selection or entrée (if applicable)	
Main meal selection	

Dessert selection	
Special dietary needs or allergies (name of guests to be advised)	
Supper (if applicable) Please also indicate what time you wish to have your supper served.	

Table arrangement – Costing: \$7.50 inc. GST/tablecloth & \$0.70 inc. GST/linen napkin

***Country Manor will bring the tablecloths for the buffet/tea & coffee tables on the day, so no need to include them in your count.**

Tablecloths colour (choice of black or white)	
Tablecloths size Choice of 230cm x230cm (large square tablecloths suitable for round tables) or 137cm x 304cm (trestle tablecloths suitable for oblong tables)	
Quantity of tablecloths needed for guests tables	
Napkins colour (choice of black or white)	
Do you wish to order any extra tablecloths? If yes,	

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please advise size, quantity & colour needed.	
Please state day and time you would like to collect your linen napkins & tablecloths	
Do you wish to collect your tablecloths from the Winton Bakery (188 Great North Road, Winton)	

***If you are unable to collect your tablecloths and linen napkins from either the Winton Bakery, we can arrange to have them courier to you, but this will be at your cost.**

Payment Details

Name or company to addressed the invoice	
Postal address for invoicing	
Email address for invoicing & to email confirmation of menu (Catering invoice will be emailed when confirming final guests number at the start of the week)	

Wedding Option 1

\$43.00 inc. GST per person

Cocktail Food - Plattered and presented beautifully

- Our professional team will pass the food amongst your guests while enjoying pre-dinner drinks following your ceremony where the reception is held at the same venue as the wedding ceremony.

Or

- If the wedding ceremony is at a different location than the wedding reception, you may either collect the cocktail platters from the Winton Bakery or our Invercargill Kitchen for your family & friends to pass amongst your guests. You may need to heat some cocktail items if these are the items you have chosen. Please refer to the * beside each items that requires heating.

Or

- The Country Manor team will deliver the cocktail platters to the ceremony location for your family & friends to pass amongst your guests at the conclusion of your ceremony. The cost to deliver the platters to your ceremony location is \$55. Please enquire if your ceremony location is outside the Winton / Invercargill area as this pricing may be different. You may need to heat some cocktail items if these are the items you have chosen. Please refer to the * beside each items that requires heating.

Or

- If you wish our team to fully serve the cocktail platters at a different location than where the reception is to be held, the charge for this is \$175.00 inc. GST as we would require an extra team & vehicle to do this.

A selection of 4 of the following variety (4 items in total per person):

- 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) *
- Prawn kebabs served with sweet Thai chilli sauce
- Kransies (mini sausage wrapped in puff pastries with tomato relish) *
- King Prawns wrapped in filo, served with sweet Thai Chilli sauce *
- Mini vegetarian filo rolls, served with sweet and sour sauce (v) *
- Samosas served with a yogurt dressing *
- Mini breadcases filled with a savoury mushroom crème sauce (v) *
- Mini breadcases filled with a creamy seafood sauce *

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 (or apple 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 (seasonal or petite Nadine gourmet)

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
- Percolated 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

Wedding Option 2

\$46.00 inc. GST per person

Cocktail Food - Plattered and presented beautifully

- Our professional team will pass the food amongst your guests while enjoying pre-dinner drinks following your ceremony where the reception is held at the same venue as the wedding ceremony.

Or

- If the wedding ceremony is at a different location than the wedding reception, you may collect the cocktail platters from the Winton Bakery for your family & friends to pass amongst your guests. You may need to heat some cocktail items if these are the items you have chosen. Please refer to the * beside each item that requires heating.

Or

- The Country Manor team will deliver the cocktail platters to the ceremony location for your family & friends to pass amongst your guests at the conclusion of your ceremony. The cost to deliver the platters to your ceremony location is \$55. Please enquire if your ceremony location is outside the Winton / Invercargill area as this pricing may be different. You may need to heat some cocktail items if these are the items you have chosen. Please refer to the * beside each items that requires heating.

Or

- If you wish our team to fully serve the cocktail platters at a different location than where the reception is to be held, the charge for this is \$175.00 inc. GST as we would require an extra team & vehicle to do this.

A selection of 4 of the following variety (4 items in total per person):

- 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) *
- Prawn kebabs served with sweet Thai chilli sauce
- Kranskies (mini sausage wrapped in puff pastries with tomato relish) *
- King Prawns wrapped in filo, served with sweet Thai Chilli sauce *
- Mini vegetarian filo rolls, served with sweet and sour sauce (v) *
- Samosas served with a yogurt dressing *
- Mini breadcases filled with a savoury mushroom crème sauce (v) *
- Mini breadcases filled with a creamy seafood sauce *

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 boned chicken served with gravy and cranberry sauce
- Whole honey glazed hot ham on the bone served with pineapple sauce (or apple) and honey mustard
- Whole beef top side roast served with gravy and horseradish sauce

Included on the menu:

- New potatoes tossed in a light herb & garlic butter (seasonal or petite Nadine gourmet)
- Roasted vegetable medley
- Seasonal steamed vegetables

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
- Percolated 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 stack

- 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 wedding option 1 & wedding option 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
- Lemon tart
- Sticky date pudding served with butterscotch sauce (warm)
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 - Petite pecan pies
 - Petite chocolate cream puff
 - Petite chocolate caramel tart
 - Petite lamington filled with fresh cream