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## Wedding Menu

(all pricing includes GST)

Creating unforgettable wedding memories is what we love to be part of. With over three decades of catering experience, we've served the South Island, from the Catlins to Central Otago. We bring the kitchen to you and can tailor the menus to your needs  
Email Candace [office@countrymanor.co.nz](mailto:office@countrymanor.co.nz) to start planning and check availability

### Package Includes

- Cutlery – this can be collected prior if needed
- Crockery
- Complementary bridal basket – for you and your team to enjoy after the ceremony while taking photos
- Staff service
- Cutting of the cake – leave out with dessert or supper

### Buffet Menu 1 \$75 per person

#### Cocktail food

- Your choice of 4 items from our cocktail selection

#### Main meal

- Your choice of any 2 meats from our selection
- New potatoes tossed in garlic & herb butter
- Choice of 4 salads from our selection

#### Dessert selection

- Choice of 2 desserts from our selection
- Ice cream or cream

or

- Cheese breads & spreads

## **Buffet Menu 2 \$80 per person**

### **Cocktail food**

- Your choice of 4 items from our cocktail selection

### **Main meal**

- Your choice of any 2 meats from our selection
- New potatoes tossed in garlic & herb butter
- Choice of vegetable option from our selection
- Choice of 3 salads from our selection

### **Dessert selection**

- Choice of 2 desserts from our selection
- Ice cream or cream

### **Or**

- Cheese breads & spreads

## **Buffet Menu 3 – DROP & GO - \$65 per person**

Pick up or delivery, left for you to serve & enjoy

### **Main meal**

- Your choice of any 2 meats from our selection
- New potatoes tossed in garlic & herb butter
- Choice of 4 salads from our selection

### **Dessert selection**

- Choice of 2 desserts from our selection
- Cream

### **Or**

- Cheese breads & spreads

## **Menu 4 – Drop & GO – 2 course meal - \$50 per person**

Pick up or delivery, left for you to serve & enjoy

### **Main meal**

- Hot ham carved off the bone served with apple & honey mustard sauce
- New potatoes tossed in garlic & herb butter
- Choice of 3 salads from our selection

### **Dessert selection**

- Choice of 2 desserts from our selection
- Cream

## **Menu 5 - Grazing table - \$28 per person** (minimum 50)

A beautiful grazing table to be enjoyed throughout your function, Country Manor will come and set up a fine selection of breads, crackers, spreads, cheese, dips, fruit, savoury muffins, sweets and much more for you to help yourselves.

Please have a table for our team to display the grazing items on. We will bring our own paper to line the table, mirrors & props to display

## **Menu 6 - Antipasto grazing table – \$19 per person** (minimum 50)

A lovely selection of salmon, mussels, ham off the bone, hot cured pork, salami, olives, selection of NZ cheeses, fresh bread, crackers, relish & pickles and much more for you to help yourselves.

Please have a table for our team to display the grazing items on. We will bring our own paper to line the table, mirrors & props to display

### **Suggestion to go with grazing table for later in the evening**

- Hot ham carved off the bone served with honey mustard \$240 per Ham
- Coleslaw \$ 5 per person
- Bread knot \$2 per person

### **Cocktail food selection**

- Canapé topped with Smoked Salmon
- Canapé topped with smoked chicken & red pepper jelly
- Canapé topped with rare beef and horseradish
- Pinwheel sandwiches
- Petite club sandwiches
- Mini chicken & seafood rolls
- Camembert cheese wrapped in ham topped with a grape
- Mini corn fritters
- Filo tarts with sundried tomato & cream cheese
- Prawn kebabs served with sweet chili sauce
- Krankies (mini sausage wrapped in puff pastry) served with tomato relish
- Prawn twisters served with sweet chili sauce
- Mini vegetable filo rolls served with sweet chili
- Samosas served with a yogurt dressing
- Mini bread cases filled with seafood or mushroom creamy sauce

### **Meat Selection**

- Slowly roasted lamb served with mint jelly & gravy
- Roast pork served with gravy
- Stuffed roast chicken served with gravy
- Ham carved off the bone served with apple sauce & honey mustard dressing
- Slowly roasted beef served with horseradish sauce & gravy
- Brisket slowly cooked served with gravy

### **Vegetable Selection**

- Roast vegetable medley
- Seasonal steamed vegetables
- Vegetable ag gratin (vegetable cheese bake)

## **Salad Selection**

- Tossed green garden salad served with dressing
- Rice salad
- Kumara & orange salad
- Potato salad
- Mushroom & pepper salad (seasonal)
- Pasta & tomato salad
- Greek salad served with olive, feta & balsamic dressing
- Broccoli & cashew salad
- Thai salad served with crunchy noodles, coriander & lime dressing
- Chargrilled roast vegetable salad served with garlic aioli dressing
- Israeli couscous salad
- Roast vegetable & quinoa salad
- Orzo, lemon & pistachio salad
- Baby beet & feta salad
- Kumara, chorizo & chickpea salad
- Coleslaw

## **Dessert Selection**

- Country Manor pavlova rolls filled with fruit & berries topped with chocolate & fruit
- Traditional style cheesecakes (a choice of 2 flavors berry, lemon, caramel)
- New York baked cheesecake served with a berry compote
- Chocolate roulade
- Sticky date pudding served with butterscotch sauce (warm)
- Apple crumble (warm)
- Trifle
- Hazelnut layered meringue stack
- Chocolate mud cake served with berry compote
- Carrot cake with cream cheese icing
- Banoffee pie
- Individual mini pavlova served with cream & fruit
- Lumberjack cake served warm (date, apple, coconut cake)
- Fruit salad (seasonal)

### Add on

- Aged roast ribeye \$40 pp
- Roast Lamb \$22 pp
- Roast pork \$18 pp
- Stuffed roast chicken \$18 pp
- Ham \$18 pp
- Roast beef \$36 pp
- Cottage pie, lasagna, chicken casserole \$ 18 pp
- Side of salmon \$160 each or ½ \$80
- Basket of bread \$ 3 pp
- Roast/steamed vegetables \$ 12 pp
- Add a salad \$ 6 pp
- Scalloped potatoes \$ 12 pp
- Vegetable au gratin \$15 pp
- Tea & coffee \$ 4pp

### Terms & conditions

- Minimum guest number 50 guests served, minimum guest number drop & go 20 guests
- Travel cost may apply
- The Country Manor team will come to your chosen venue and serve a beautiful buffet meal (excluding drop & go)
- We provide all our own crockery & cutlery
- Linen napkins & table clothes are available for hire (Table clothes - \$9/napkins - \$1.10 each) We will supply the table clothes for the buffet table only
- You may wish to add any additional items/platters check out our other menus for a selection of options
- To take away dessert take \$5pp off
- To take away cocktail food we recommend you look at our 2 course menu options
- **Please return & clean all any dishes back to Country Manor Clean** the following Monday or you will be charged
- All we need from you is 2 – 3 trestle tables to set the buffet up on & we supply everything else needed to enjoy
- Deposit is required when confirming your booking
- Marquee charges may apply
- We cater to all dietary needs

Please read over our terms and conditions before booking  
**311 Great North Road, Winton**