

MOREISH

KITCHEN

CATERING

# events

Photo Credit: Alpine

Moreish  
Kitchen

bespoke catering & events

PASSIONATE ABOUT FOOD. DEDICATED TO QUALITY.

# RELAX & LEAVE IT TO US

Our team of experienced professionals will go the extra mile to make your event memorable for all the right reasons.

We like to work closely with you to create a unique menu that ensures happy, well-fed guests.

The bottom line is that it has to be delicious, right?

*Kim*



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## meal graze

**Our specialty. A selection of meats and salads, alongside all the key elements of a high quality antipasto dish. The feast, meticulously curated for both taste and aesthetic appeal, stretches across a rustic wooden surface. A decadent display at the centre of any event.**

**Designed to be eaten standing up.**

- **Beautiful curated ingredients and styling. Effortlessly impressive and delicious to all.**
- **Wholesome and filling (full meal standard). A source of energy and inspiration when most needed – and most convenient – during your day.**
- **No onsite facilities required – all food is prepped offsite then assembled and styled in situ.**
- **Sustainably conscious serving utensils available.**



## antipasto

A stylish and elegant menu option, inspired by the Italian first course, guests can graze in a relaxed way, with a range of local and homemade savoury treats to choose from.

- Antipasto tables – our specialty – are a fabulous option for post-ceremony drinks.
- These visually stunning tables are set pre-ceremony for guests to help themselves from.
- Created with the season in mind, you will find a large variety of cheeses, meats, dips, nuts, fresh fruit, chutneys, crackers and many more delights.

View our latest creations on [Instagram](#).



## canapés

Set the tone of the event with charming, high quality bite-sized pieces that will keep guests satisfied and build anticipation for the upcoming course(s).

Morsels are passed around by waiters while guests mingle.

Choose from a selection of delectable options, click [here](#) to view full menu.

We recommend 4-6 items per person for a 90-minute reception.



## walk & fork

All the taste, portion sizes and comfort of a sit down dinner – without the admin of sitting down. A great way to fill bellies at a relaxed event where seating and formalities are limited.

Click [here](#) to view full menu.



## shared platters

Create a sense of warmth between guests at tables, with a sophisticated but more relaxed style of service. Guests are able to choose from a range of beautiful dishes without leaving their seats.

- Relaxed, family-style sharing. Platters are delivered to the table while guests are seated.
- Guests enjoy a full three-course meal including full table service for food and drinks.

Click [here](#) to view full menu.



## buffet

All the elements of our menu showcased on a gorgeous buffet table – which becomes the centre of gravity in the room. A fabulous selection of food enjoyed in a relaxed atmosphere.

- Guests self-serve from a central food station laden with a large selection of meat, seafood and salad dishes.
- Affords guests flexibility in their food choices and portions, choosing as much or as little as they desire.
- A quicker serving option when time is somewhat limited.

Click [here](#) to view full menu.



## plated

Our most formal, and elegant, style of food and beverage service, where guests' individual needs are catered for. Meals are beautifully plated and delivered, course by course.

- Each guest is served a beautifully plated meal to their seat – no sharing required.
- Large numbers of guests are no problem with our mobile kitchen on site.
- Three-course alternate drop
- A slower, luxurious service.

Click [here](#) to view full menu.



## dessert

- Grazing Tables or individual desserts
- An alternative to plated desserts is our show-stopping dessert grazing table, filled with delectable treats, seasonal fruit and confectionery.
- We can also include a selection of fine cheeses at your request.



# DRINKS

## wine

We aim to showcase the stunning wines grown and produced in the local Central Otago region and beyond. We have thoughtfully chosen each beverage on our wine list to give you confidence in selecting drinks to satisfy and delight your guests. It would be our pleasure to recommend wines to complement your chosen menu.

## cocktails

Signature cocktails, expertly crafted, to make your mark on the occasion.

## mocktails + spritzers

Non-alcoholic drinks with fun and flavour to satisfy all guests.

- Lime, cucumber and mint soda
- Rhubarb, raspberry and rosehip spritz
- Iced citrus tea with oranges, lemon and mint
- Phoenix organic lemonade, ginger beer or natural cola





MOREISH KITCHEN

Photo Credit: Anda Bulgakova Brand Stories NZ



# STAFF

## in the planning stages

- Our Event Coordinator will be your point of contact throughout the planning stages and will make sure all of the details are covered in the preparation of your event.
- Our talented chefs are on hand to tailor a menu specifically for your event. We pride ourselves on making sure that all guests are catered for.

## on the day

- Experienced, professional and friendly front of house staff are on hand throughout your event to set up the dining and bar spaces, serve food and drinks, and pack down the dining area and bar at the end of the event.
- We provide a Duty Manager for the responsible service of drinks.
- The kitchen team work behind the scenes and prepare the freshest ingredients for your menu.
- Our Event Manager will liaise with your vendors and ensure all aspects of your event are brought together so that you can relax during the event set-up. They coordinate with the kitchen team and vendors so that the food and drink service is seamless, and will make sure the pack down happens smoothly.



“

From start to finish, in all aspects of her work, Kim is not only an incredibly talented chef, but an artist and a true partner in what we are trying to create.

Every time I think she's done her best work, she delivers something even more amazing. Absolutely the best in the business, we cannot wait to work with Kim again.

PAULA + KRISTA  
THE CONFIDENCE EQUATION

“

We have worked with Kim and the team from Moreish Kitchens for multiple events at our Vineyard from staff Christmas parties, to our big summer events, to intimate wine lunches and dinners for guests from all around the world. Everything from the meal planning to the service is always exceptional and

Kim and her team go above and beyond their duties each time. Our guests are always blown away by the presentation of the food as well as how delicious and fresh all the food is! The staff are professional, friendly and always willing to help. We could not recommend Kim and Moreish Kitchens highly enough!

Thank you for always providing such amazing food for our events!

ELISE DEWEY | MARKETING AT  
WOONG TREE VINEYARD



# PERSONALISE YOUR EVENT

MOREISH KITCHEN

Make an impression for all the right reasons with your choice of tableware and furniture.

We've handpicked the most requested pieces from our favourite suppliers and brought them together in our [hire catalogue](#) to make choosing the details for your event a little easier.

- Linen
- Cutlery
- Plates
- Glassware
- Tables & chairs
- Furniture
- Bars

We'll organise the hire and return of all these items on your behalf taking the stress and hassle out of coordinating different vendors, delivery details and different payments.

Simply choose your preferred options, let us know and we'll do the rest!

Photo Credit: Anda Bulgakova Brand Stories NZ



# PRICING

Our inclusive pricing covers the usual costs and details of catering an event so you can have confidence that there won't be any unexpected expenses.

We offer a range of options for you to personalise and tailor the catering for your event.

## CANAPES

6 Canapes

**65+ guests - \$60pp** | 45-64 guests \$85pp

## WALK + FORK

2 Canapes + 4 Walk & Fork dishes

**65+ guests - \$125pp** | 45-64 guests - \$150pp

## BUFFET

4 Canapes or Antipasto grazing table + 2 Course Buffet  
(main and dessert)

**65+ guests - \$155pp** | 45-64 guests - \$180pp

## PLATED DINER

4 Canapes or Antipasto grazing table + 3 Course Plated  
(entree, main and dessert)

**65+ guests - \$180pp** | 45-64 guests - \$205pp

## SHARED PLATTER

4 Canapes or Antipasto grazing table + 3 Course Shared Platter (*shared entree, shared main and dessert*)

**65+ guests - \$199pp** | 45-64 guests - \$224pp



# **INCLUSIONS**

## **FOOD**

(dependent on event style) - canapes or antipasto grazing table, main meal, dessert, white coupe plates, Maxwell & Williams cutlery, classic white table cloths and napkins, platters and serving utensils, tea and coffee, pre-arranged individual dietary requirements catered for

## **STAFF**

Full wait and bar staff for the duration of your event, set-up and pack-down of dining area (handling fees may apply), full kitchen staff and chef prep days, Front of House manager, consultation with chefs to tailor your menu

## **BAR**

Bar manager to oversee service of beverages, alcohol management (corkage fees may apply for BYO alcohol), bar set-up and pack-down services (handling fees may apply), classic glassware for drinks reception and table settings (champagne flute, wine, water, non-alcoholic), bar equipment and utensils, ice

## **EVENT COORDINATION**

access to in-house event coordinator, in-person or virtual planning meetings as necessary, ongoing consultation, provision of advice and guidance, local event industry knowledge, assistance with hiring of all equipment

## **ADDITIONAL INCLUSIONS**

travel within a 50km radius of our HQ at Queensbury, basic styling services of tables



# UPGRADES & ADDITIONS

Depending on your venue, menu and personal choices, the following may be added or required and will be itemised on your quote.

## VENUE

Furniture hire (handling fees may apply); mobile kitchen (power points/generator, water supply and drainage all required - additional costs may apply dependent on site); plating marquee; rubbish removal and recycling; site visits, set-up of additional bar(s)

## MENU

Additional canapes; extra meats for main course; supper; dessert grazing table; cheeses for dessert or supper

## PERSONAL CHOICE

Table setting upgrades - cutlery, crockery, glassware, linen; furniture hire; intricate styling; drinks packages

## OTHER SERVICES

Grazing table only

**30+ guests - \$40pp**

Meal Graze

**30+ guests - \$80pp**

*Prices exclude GST, minimum spend may apply*

### **Inclusions:**

Ingredients, food styling, chef prep, serve ware/utensils, serviettes, disposable and compostable palm leaf plates and cutlery, travel/drop off fee within a 50km radius of our HQ at Queensbury

Photo Credit: Keegan Cronin



# Booking your event catering with Moreish Kitchen

01

## GET IN TOUCH

Once you've looked through all of our info and you'd like to know more about how Moreish Kitchen can cater your event, send us an email or book a call so we can go through some options with you.

02

## CUSTOM QUOTE

We'll customise an initial quote which will outline the costs of your event taking into account your venue and food style choices. We'll pencil your date in our calendar so you have a chance to make decisions.

03

## CONFIRM YOUR DATE

When you know you'd like us to cater your event, drop us an email to let us know. We'll send an invoice for a deposit and our T&Cs for you to sign, and once your payment is received we'll confirm your date for you. Some people do this before seeing a quote because they want to have our services secured while we work out the details.

if you like what you see

[BOOK A CALL WITH US](#)





# Moreish Kitchen

bespoke catering & events

For further enquiries or to book,  
please contact us



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[moreishkitchen](https://www.instagram.com/moreishkitchen)

WANAKA | QUEENSTOWN | CENTRAL OTAGO

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