

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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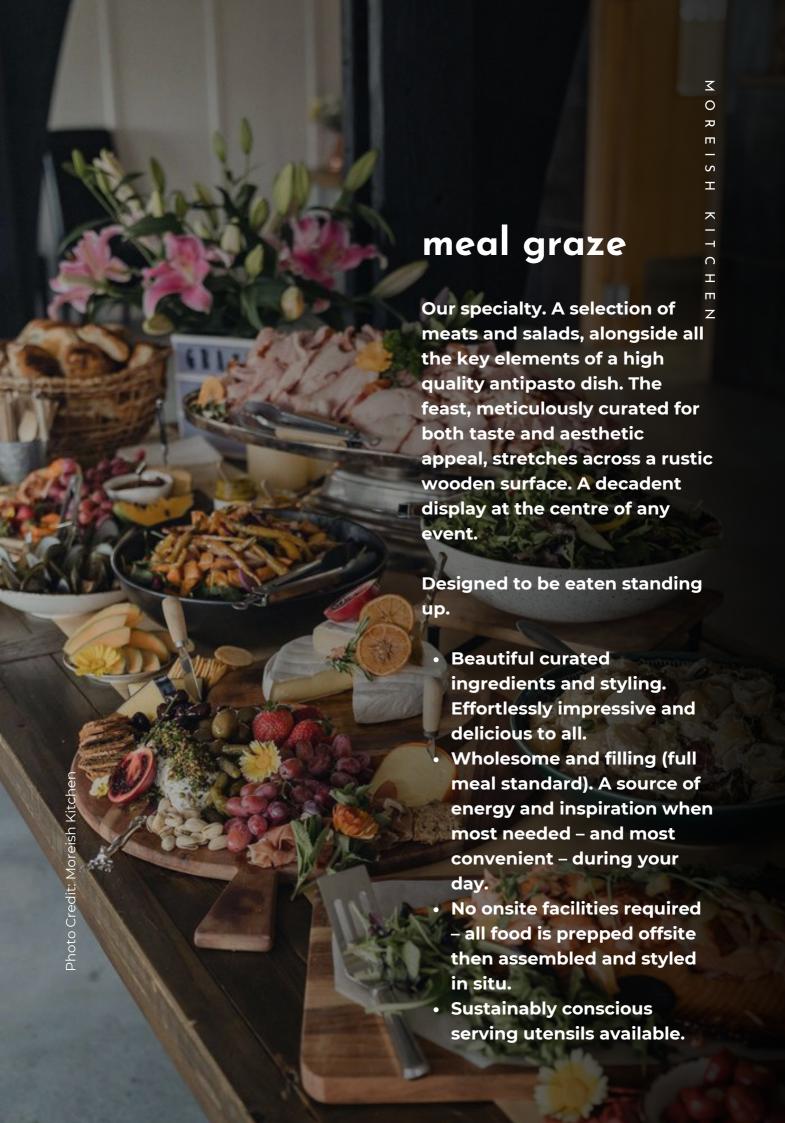
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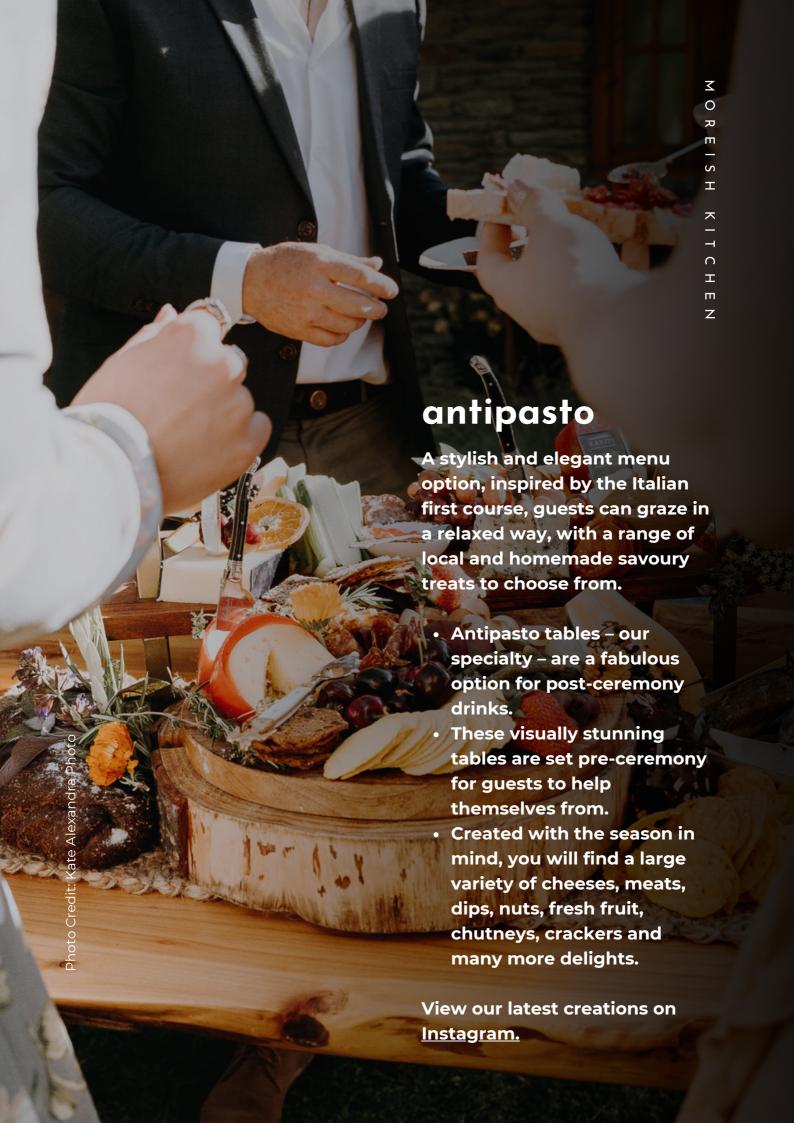
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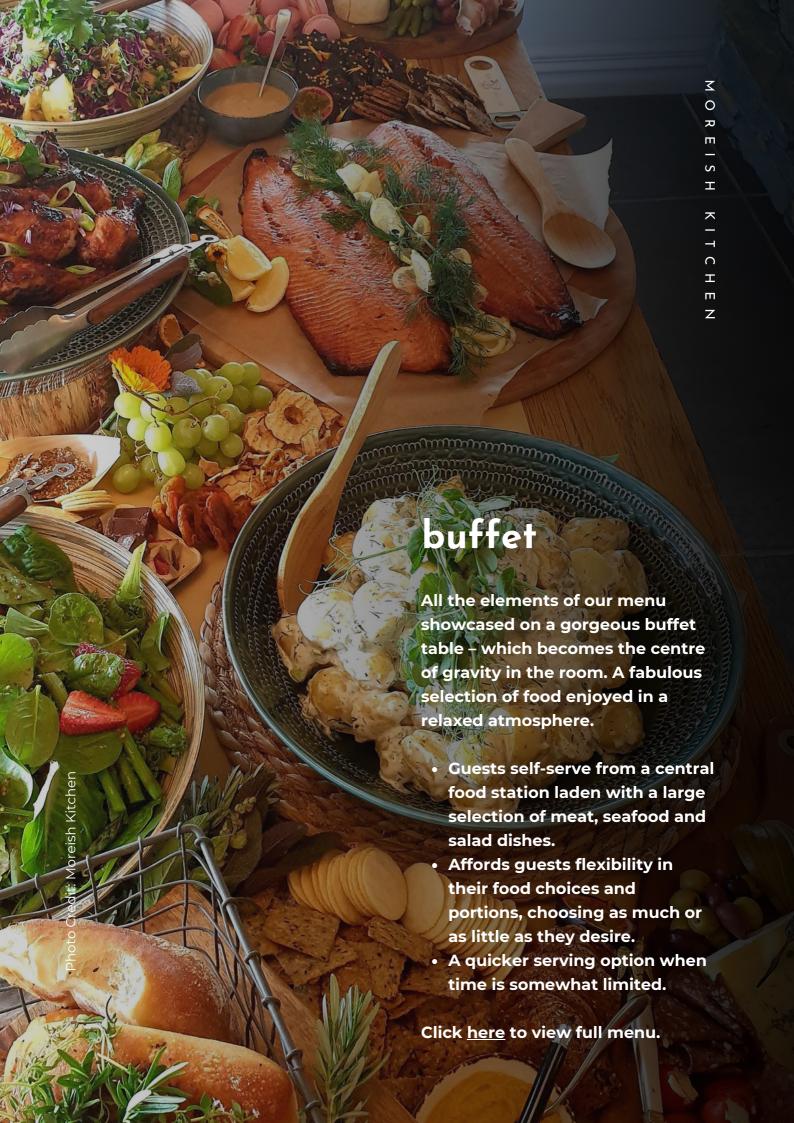














DRINKS

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-alcholic 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





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 WOOING TREE VINEYARD



PERSONALISE YOUR EVENT

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 <u>hire</u> 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

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

GET IN TOUCH

01

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.

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.

O2 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.

if you like what you see

BOOK A CALL WITH US

Moreish

bespoke catering & events -

For further enquiries or to book, please contact us

027 810 3822 info@moreishkitchen.co.nz @ moreishkitchen



WANAKA | QUEENSTOWN | CENTRAL OTAGO