

MOREISH

KITCHEN

CATERING

weddings

Photo Credit: Mickey Ross

Moreish
Kitchen

— bespoke catering & events —

PASSIONATE ABOUT FOOD. DEDICATED TO QUALITY.

BESPOKE CATERING, FOR YOU

When it comes to crafting the perfect wedding day, the Moreish Kitchen team take pride in preparing the finest catering using fabulous fresh ingredients, locally sourced from Central Otago. Our commitment goes beyond providing exceptional food; we also create an unforgettable experience from start to finish for you and your guests. What sets us apart? The unparalleled value we bring to the table, quite literally.

Imagine your wedding where every detail is a testament to your unique story. From sumptuous grazing tables and delectable canapes to the elegance of plated dishes and the liveliness of our shared platters, we offer a diverse range of food options to elevate your celebration. Our bespoke catering approach means that your wedding day reflects your individual taste and style, making it an experience that resonates with you and your guests.

But we don't stop at creating fantastic food. With our in-house event coordinator, your wedding planning becomes a seamless, stress-free journey. This isn't just about logistics; it's about considering every aspect of your day and ensuring that no detail is overlooked to create a celebration that's full of personal touches that are unique to you both.

From the first consultation to the last bite, our experienced team is dedicated to ensuring that your wedding is not just an event but a fusion of flavours and moments, uniquely yours. With Moreish Kitchen, your wedding becomes an affair to remember, where every detail reflects the excitement of your love story.

Kim

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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.

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.
- Two starters and two mains will be served alternate drop style.
- A slower, luxurious service.

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

dessert

Three different styles of dessert - select from an individual plated dessert, petits fours shared at the table, or a show-stopping dessert grazing table full of sweet treats, fresh fruit and confectionery.

We can also include a selection of fine cheeses at your request. POA.

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

HAVE YOU THOUGHT ABOUT...

bride/groom preparation platters

The perfect platter to nibble at while getting ready for your big day. Filled with tempting delights, fresh fruits and sweet treats.

- From \$300 per platter

supper

A selection of savoury snacks to round out a great night.

- Sausage rolls
- Mini savouries
- Pie in a bag
- From \$12.50 per person

'the day after' served up

We can also take the stress off your post-wedding day celebrations by providing salads and cold meats for a lighter lunch.

- From \$35 per person

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.

cocktails

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

mocktails + spritzers

The perfection of a cool crisp non-alcoholic beverage isn't to be underestimated.

- Lime, cucumber and mint spritzer
- Rhubarb, raspberry and rosehip spritzer
- Summer cup mocktail
- Iced citrus tea with oranges, lemon and mint



STAFF

MOREISH KITCHEN

in the planning stages

We know this is likely to be the first wedding you've planned, but it's not our first, so you can be confident that we'll guide you through the planning process and you don't have to do it alone.

- The Moreish Kitchen Event Coordinator will be your point of contact throughout the planning stages and will ensure all of the details are thought of for your day.
- You'll meet with the Event Coordinator in person or online to discuss your vision for your wedding day, make a plan of what needs to be done and when, and ask all of your questions. They'll guide you with helpful questions and things to consider that you may not have thought about.
- You'll keep in email contact with the Event Coordinator as you bring all of your ideas together.
- We'll provide you with a quote at the time of your confirmation with us, and we'll prepare a more accurate quote twelve weeks before your wedding with all of the details that you've decided on. A final quote will be issued six weeks before your wedding once final numbers have been confirmed.
- Our talented chefs are on hand to tailor specific dishes or your entire menu for your wedding day. We pride ourselves on making sure that all guests are catered for.
- We'll advise on your timeline for the day so that you've allowed enough time for everything.
- We'll make sure all of the elements that you've chosen for your day are organised from table settings and furniture to bars and glassware and you can relax knowing we've got it in hand.

STAFF

on the day

Our team will be the first ones at your wedding venue on the day and we'll be the last ones there at the end. We'll work our magic and make sure you and your guests have the 'best. day. ever.' and you won't need to worry about a thing - it's what we do!

- Leave everything to our team! We'll take care of all the pre-arranged details on the day so all you and your loved ones have to do is turn up and enjoy your celebrations.
- Experienced, professional and friendly front-of-house staff are on hand throughout the day 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're often complimented on the helpful and thoughtful service from our team - just read our 5-star Google reviews!
- Our wait and bar staff ensure there's a continuity of service throughout your day. Also, there's no need to give the same information to two different teams of people.
- We provide a Duty Manager for the responsible service of drinks.
- Our Front of House Manager will ensure all aspects of your wedding celebrations come together as planned, down to the little details. They coordinate with the kitchen team, vendors and wait and bar staff with any 'on-the-day' changes so that the food and drink service is seamless. .
- The Front of House Manager will liaise with your MC and make sure that things run smoothly and your timeline keeps on track so there's plenty of time for partying.
- And most importantly, the kitchen team work behind the scenes and prepare the freshest ingredients for your menu.

"Moreish Kitchen did a fantastic job catering our wedding! The food was delicious and everyone enjoyed it! Her team were very professional and helpful on the day. Thanks so much, Kim and the team at Moreish!"

Dana Leishman (5 star Google review)

PRICING

Comparing and planning for the cost of a wedding can be a big task and you don't necessarily know what you even need to include. Our inclusive pricing covers the usual costs and details of catering for a wedding 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 your wedding reception so that it reflects the two of you and your love story.

BUFFET

Canapes or Antipasto grazing table + 2 Course Buffet

(main and dessert)

85+ guests - \$175pp | 60-84 guests \$210pp | 40-59 guests \$220pp

PLATED DINNER

Canapes or Antipasto grazing table + 3 Course Plated

(entree, main and dessert)

85+ guests - \$200pp | 60-84 guests \$235pp | 40-59 guests \$245pp

SHARED PLATTERS

Canapes or Antipasto grazing table + 3 Course Shared Platter

(shared entree, shared main and dessert)

85+ guests - \$215pp | 60-84 guests \$250pp | 40-59 guests \$260pp

INCLUSIONS

FOOD SERVICE

4 x canapes or antipasto grazing table, main meal, dessert, white coupe plates, Maxwell & Williams cutlery, classic white table cloths and napkins, platters and serving utensils, bridal hamper, tea and coffee, individual dietary requirements catered for

STAFF

Full wait and bar staff for the duration of your event, 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 in reception area (handling fees may apply), classic glassware for post-ceremony drinks reception (champagne flute, wine, water, non-alcoholic) and table settings, bar equipment and utensils, ice

EVENT COORDINATION

Ongoing communication with in-house event coordinator, in-person or virtual planning meetings, provision of advice and guidance, local event industry knowledge, assistance with hiring of all equipment

ADDITIONAL INCLUSIONS

Cake knife and cake cutting, 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; mobile kitchen; 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, 'day after' catering; breakfast boxes

PERSONAL CHOICE

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

“

Amazing food, service and organisation. Everyone couldn't stop talking about how awesome the food was. Thank you for making our day so seamless and special.

AMELIA & TIM | LOOKOUT LODGE

“

We were lucky enough to secure Kim and her team for our January wedding at Glendhu Station and wow did they deliver! Amazing food, amazing service, and exceptional communication from Kim throughout the planning stages - we would highly recommend Moreish Kitchen to everyone!

ANGIE & PETE | GLENDHU STATION

“

We are so thankful we came across Kim, she made everything so easy and went with the flow on all our random ideas and bought it all together perfectly. Everyone raved about the burgers which were delish. Kim took the stress out of the whole catering side of things and we are so thankful. We cannot recommend these fabulous humans and their amazing staff enough.

KRISTA AND MICHAEL
GLENDSIDE STATION

“

Kim and her team are amazing. Truly go far beyond expected and deliver in both catering and planning. We could not have been happier with how things turned out for our wedding day and have complete trust that they will continue to deliver. Thanks again.

COURTNEY & JULIA | CROMWELL

PERSONALISE YOUR RECEPTION

Reflect your personality and style with your choice of tableware and furniture for your special occasion.

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 celebrations 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!

BOOKING YOUR WEDDING CATERING WITH *MOREISH KITCHEN*

01

GET IN TOUCH

Once you've looked through all of our info and you decide you'd like to know more about what it'd be like to have Moreish Kitchen cater your wedding day, send us an email or book a call so we can help you with your big questions.

02

CUSTOM QUOTE

We'll customise an initial quote for you which will outline the costs of your wedding 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 wedding, 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](#)

FAQS

Kim has a favourite saying when it comes to talking to new-engaged couples about planning their wedding catering.

"You don't know what you don't know."

Luckily for you, the team at Moreish Kitchen know a lot about planning weddings, catering for weddings and looking after your guests. We're frequently asked the same questions during the initial planning stages so we've answered them here.

MOREISH KITCHEN

Can we change what we want from the initial quote?

Yes, absolutely! We'll need to have a good idea of what style of food you want at the 6-month mark, but before then you can take your time to decide. Some people know straight away what they want and some people take more time to decide. Either way is fine with us - it's a big day and you need to have time to make decisions you'll be happy with. Some things like furniture need to be decided on a little earlier so we can make sure what you want is available for you.

Do you require a deposit?

We require a non-refundable deposit of \$3000 +GST to secure your date on our calendar.

Can we provide our own meat?

Unfortunately, we can't accept any food from unregistered suppliers. We have extremely strict food hygiene plans that we must adhere to.

What if something comes up and we need to change the date?

If 2020 taught us anything it was the need to be flexible! We can change a date for you once without incurring any fees if the change is made more than 12 months from your event date. You can read more about this in our [T&Cs here](#). However, if another global pandemic closes our borders and puts a stop to parties then we'll review this.



**For further enquiries or to book,
please contact us**

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

Photo Credit: Mickey Ross

WANAKA | QUEENSTOWN | CENTRAL OTAGO