

MOREISH

KITCHEN

CATERING

# congratulations

Photo Credit: Alpine

Moreish  
Kitchen

— bespoke catering & events —

PASSIONATE ABOUT FOOD. DEDICATED TO QUALITY.



# WELCOME!

We're honoured you've chosen Moreish Kitchen to cater for your wedding celebrations! We're so excited and can't wait to help you bring your perfect wedding day together with all of your loved ones.

We've organised and catered hundreds of weddings and events for thousands of guests (between us), including royalty, and while most wedding days have a similar start, middle and end, each wedding we organise and cater is totally unique and special due to the personal touches you add. That's why we love what we do!

But we totally get it, when it comes to planning and organising an event you don't know what you don't know. And very few of our wedding couples know how to plan their own wedding as they haven't been there and done that before! You can relax though as you're in safe hands.

This guide outlines how we'll assist you through your wedding planning journey, answers some of the big questions you may have and introduces you to the Moreish Kitchen team who will help you create your unique wedding celebrations.

Best wishes,

*Kim*



# Your wedding preparation timeline in collaboration with Moreish Kitchen

## NOW

### We'll meet virtually to discuss:

- your venue requirements and what furniture needs to be hired - tables, chairs, bar, outdoor furniture, umbrellas, lighting, etc
- which vendors you've secured, and if you'd like introductions or recommendations to others
- what the Moreish Kitchen team will do on the day so you can be clear about who will do what
- any questions you may have

## 16 WEEKS FROM YOUR WEDDING

### You'll email us with:

- final choices for glassware, cutlery, crockery and linen
- final table layout
- your chosen menu
- list of guests with special dietary requirements
- a draft timeline of your day

## 6 WEEKS FROM YOUR WEDDING

### You'll email us with:

- final guest numbers
- your final timeline
- your seating plan
- the last details

### Moreish Kitchen will:

- pull all the details together and you'll sign off that it's all present and correct.
- issue your final invoice reflecting your final numbers and all details organised.

*From this point on the Moreish Kitchen team will be working behind the scenes to get all of the details ready for your big day. You can relax knowing that we've got all the information we need to bring your dream wedding day together.*

## 6 MONTHS FROM YOUR WEDDING

### We'll meet (in-person or virtually) to discuss:

- where you've got to with your planning so far, and make a plan of what still needs to be done
- food and drinks
- your timeline - a rough outline of the timings for your day
- And we'll answer all of your questions!

## 8 WEEKS FROM YOUR WEDDING

### You'll email us with:

- the final number of guests you'd like us to confirm hire equipment for
- list of all beverages being served
- list of vendors

## 2 WEEKS FROM YOUR WEDDING

We'll send a quick email to check-in to see if anything has changed or if you need any last-minute assistance with anything.

*By this stage we should have all of the information we need to make sure we can make your wedding day run smoothly, so it's just a chance to check in to see if you need any extra help or advice.*

## ON THE DAY

Our team will be the first ones at your wedding venue 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!



# MEET THE TEAM

**Kim** is the creative genius behind Moreish Kitchen. She is the Founder, Director, and a Foodie Entrepreneur who's always dreaming of creative new menu ideas.

For questions about selecting your menu, or updates to your invoice, email Kim at

**[kim@moreishkitchen.co.nz](mailto:kim@moreishkitchen.co.nz)**

**Liz** coordinates the details of your day, bringing it all together. She's worked in wedding and event management in Canterbury, London and now Central Otago.

She loves a list and will ask lots of questions to discover the details of what will make your wedding day unique.

For planning and logistics questions, send Liz an email at

**[events@moreishkitchen.co.nz](mailto:events@moreishkitchen.co.nz)**

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# WHAT HAPPENS NEXT...

Liz will be in touch via email to arrange an initial 30-minute meeting with you to get the ball rolling and to get a feel for your vision for your day.

If you have a dry-hire venue or marquee then we'll need to get furniture sorted rather soon. If you have a venue where furniture is included you won't need to worry about that!

In the meantime, start collecting your questions and we'll be able to go over them all when we meet.

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# FAQS

Let's clarify a few commonly asked questions.

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## **Q: Can we change the menu style we want from our initial quote?**

Yes, absolutely! We'll need to know 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.

## **Q: 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. However, if another global pandemic closes our borders and puts a stop to parties then we'll review this.

## **Q. When are payments due?**

Your non-refundable deposit has already been paid. We'll invoice you for the outstanding balance once we have all of your details and final confirmed numbers, six weeks before your wedding.



# CAN WE MEET?

Where possible, we're thrilled to be able to meet you in person at our HQ in Queensbury, just outside Wanaka, to discuss your wedding menu, planning and ideas.

If you're not in Central Otago then we'll meet virtually to discuss all the same things.

In-person and virtual chats are by appointment only - you can check [our diary here](#) or send us an email so that we can set up a meeting for a day and time that suits you.

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# CONNECT WITH US

If you haven't already checked us out on Instagram we'd love for you to follow us.

We share stories so you get an idea of what we do behind the scenes, new ideas and things we're seeing that are trending in the events we deliver.

We also love to share your stories as you plan, with permission of course.



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

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