

# Raspberry Creek

FOOD CO.



## CONGRATULATIONS ON YOUR ENGAGEMENT

Let's start planning

Pricing 2020-2022

### RASPBERRY CREEK FOOD COMPANY IS AN AWARD-WINNING EVENT AND WEDDING CATERER, PLANNER & STYLIST

We will work together with you ensuring every detail of your big day is perfect and keeping you on track and organized so you can enjoy the process. We create your own bespoke menu and venue styling. See us as your one-stop shop to achieving your perfect day.

#### CONTACT

Emma Law | Sales & Event coordinator  
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Sam Metcalfe | Executive Chef  
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Limited time  
pricing &  
inclusions

Check our T & C for details

# CATERING PRICES INCLUDE

- Menu tastings for two people for all groups over 120 guests
  - \* For groups under 120 guests, tastings can be arranged for \$400
- Creative menus crafted by Sam our Chef | Owner to suit your requirements
- All dietary requirements catered for
- Complimentary wooden bar hire
- Complimentary lawn games
- Complimentary printed menu for each guest
- Complimentary bridal hamper
- Complimentary menu design
- Event planner to help with your timeline
- Ceremony and reception area set up and pack down
- Continuous communication with our event planner
- Our mobile kitchen and chefs
- All kitchen equipment including kitchen tent & backup generator
- Platters, cutlery & crockery required for your menu including tea & coffee facilities
- Wedding cake knife

## WAITING & BAR STAFF

We quote all waiting & bar staff hours separately depending on your event requirements. Staffing levels are calculated by Raspberry Creek staffing formula. We reserve the right to review and amend staffing hours when your event brief or guest numbers change. Every event includes an on the day manager.



## THINK OF US AS YOUR ONE-STOP SHOP FOR ALL YOUR WEDDING DAY NEEDS

We help organise all your essentials - Working with the best local suppliers, ensuring quality and superb service to match

# TAILORED MENU WITH OUR CHEF



## SAMPLE MENU

### CANAPES

Persian sausage rolls  
Lamb rump bites, goats cheese, parsley  
& lemon oil  
Fried mac & cheese balls, gruyere  
Seared scallops, cauliflower puree & crisp capers  
Falafel balls, lemon hummus  
Seared venison, Asian flavors

### FOOD TRUCK

Aromatic red Thai fish curry, coconut pilaf rice  
Wild mushroom risotto, shaved  
parmesan & truffle oil  
Fried spiced chicken on sesame  
& vegetable noodles

### DESSERT CANAPES

Gluten free dark chocolate brownie, salted  
caramel & toasted hazelnuts  
Lemon & meringue tartlets

## OPTION ONE

### FOOD TRUCK CONTINUOUS DINING

Canapes 6 varieties  
Walk and fork option 3 varieties  
Dessert canapes 2 varieties



Please refer to our website for more menu inspiration

# ALL DIETARY REQUIREMENTS CATERED FOR INDIVIDUALLY



## SAMPLE MENU

### CANAPES

- Rare roast beef fillet on duck fat fried bread, creamed horseradish
- Whipped goats cheese on dukkha toasted flat bread with fig glaze
- Sushi grade tuna & pickled ginger chopsticks, wasabi mayo & black sesame
- Manuka smoked salmon bites on sourdough crostini, crème fraîche

### BUFFET MAIN

- Maple honey & mustard glazed ham, pickles & green tomato chutney
- Free range chicken & mushroom gratin, smoked bacon, parmesan & thyme crumble
- Soft buttered baps

### SIDES

- Confit new season potatoes, harissa parsley & capers
- Spiced aubergines, vine tomatoes, spring onion coriander & mint salad, Greek yogurt
- Charred broccolini, white beans, lemon & garlic purée

### DESSERT CANAPE

- Raspberry crème brûlée, orange & cardamon petits four

Tea & Coffee

## OPTION TWO SIMPLE BUFFET

- Canapés 4 varieties
- Buffet mains 2 meat varieties
- Sides 3 varieties
- Bread rolls
- Dessert canapés 1 variety
- Tea & coffee



Please refer to our website for more menu inspiration

# COMPLIMENTARY LAWN GAME HIRE



ALPINE  
IMAGE  
COMPANY  
PROFESSIONAL PHOTOGRAPHY

## SAMPLE MENU

### CANAPES

Tandoori prawns, mint yogurt dip  
Wild mushroom arancini, black garlic mayo  
Pan-fried haloumi, orange & mint  
Hoisin pork wontons, pickled cucumber  
Beef cheek, celeriac mash & gremolata  
Braised lamb croquettes, salsa verde

### BREADS

House baked wholemeal & white bread,  
extra virgin olive oil, aged balsamic & dukkha

### PLATED MAIN

Roast honey, citrus & oregano marinated  
free range chicken with herb & lemon yoghurt

### SIDES

Garlic & rosemary roast potatoes  
Grilled Mediterranean vegetables,  
aged sherry vinegar  
Steamed asparagus, hollandaise

Tea & coffee

## OPTION THREE SIMPLE PLATED

Canapés 6 varieties or grazing table  
Breads course  
Plated main course  
Side dishes 3 varieties  
Tea & coffee



Please refer to our website for more menu inspiration

# COMPLIMENTARY MENU DESIGN FOR EACH GUEST

## SAMPLE MENU

### CANAPES

Blue cheese croquettes, stone fruit chutney  
Goats cheese & rosemary profiteroles  
Prosciutto wrapped asparagus rolls  
Tempura prawns, ponzu dipping sauce  
Hoisin beef, chilli ginger & spring onions  
Beetroot & dill cured salmon, blini herb  
crème fraichè

### PLATED STARTER

Venison carpaccio, baby beets, horseradish &  
parsley salad

### BANQUET MAIN

Zaatar spiced leg of lamb, buffalo yoghurt  
& pomegranate molasses  
Slow roasted free range pork belly, cider  
apples & fennel

### SIDES

Roasted beetroot, rocket, pear & walnut salad  
Heirloom tomatoes, red onion & basil salad  
Duck fat roasted potatoes

### DESSERT

Selection of macarons  
Vanilla bean cheesecake, berry compote  
**Or plated**  
Grilled central Otago peaches, amoretti  
crumble & vanilla crème fraichè

Tea & coffee

## OPTION FOUR

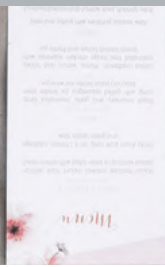
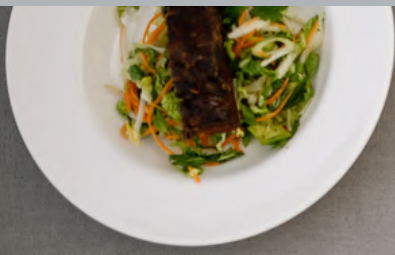
### BANQUET

Canapés 6 varieties or grazing table  
Plated starter  
Banquet main 2 meat varieties  
Side dishes 3 varieties  
Dessert canapés 2 varieties  
or plated dessert  
Tea and coffee



**Please refer to our website for more menu inspiration**

# COMPLIMENTARY BRIDAL HAMPER



## SAMPLE MENU

### CANAPES

Whitebait toasty, chives & lemon

Seared beef fillet, Asian flavors

Polenta chips, parmesan aioli

Crab & gruyère cheese fritters, saffron mayo

Spicy prawn, white fish & coriander cakes

Black vinegar braised pork belly, pickled cucumber

### PLATED STARTER ALTERNATE DROP

Seared salmon fillet, tamari seed crust,

edamame purée & pickled cucumber

Warm duck breast salad, orange, beans & toasted hazelnuts

### MAIN ALTERNATE DROP

Herb crusted rump of lamb, heritage cumin roasted carrots, rosemary gnocchi & red wine jus

Baked chermoula market fish, black olives, oven dried vine tomatoes, crushed baby potatoes

### SIDES

Roasted kumara, parmesan aioli & basil

Tuscan bread salad, roasted peppers, olives & tomatoes

### DESSERT

Dark chocolate mousse cups, hazelnut praline

Lemon meringue tartlets

**or plated**

Raspberry crème brûlée, orange & cardamon shortbread

Tea & coffee

## OPTION FIVE

### ALTERNATE DROP

Canapés 6 varieties or grazing table

Plated starter (2 choices)

Plated main (2 choices)

Side dishes 3 varieties

Dessert canapés 2 varieties

Or plated dessert

Tea & coffee



Please refer to our website for more menu inspiration

# INTIMATE WEDDINGS

for weddings below 40 guests

Having an intimate wedding at your home, holiday house or a beautiful location in the Central Otago region? We will bring a fine dining experience to you, or perhaps a more relaxed family banquet style service. We customize your menu around the Central Otago seasons.



## MENU

Canapés 6 varieties  
Plated starter  
Plated or banquet style main course  
Side dishes 3 varieties  
Dessert canapés 2 varieties  
Or a plated dessert  
Tea & coffee

## OPTION SIX

## INTIMATE DINING

**Please refer to our website for more inspiration**





# EVENT & WEDDING PLANNING SERVICE

We can organize your entire event through our wedding planning services.

Let us inspire you by sharing our experience & knowledge to create the wedding of your dreams.

- Venue & marquee hire
- Wedding cakes
- Helicopter flights
- Invitations & stationery
- Celebrant
- Photographer
- Videographer
- Hair & makeup
- Accommodation
- Wedding website
- Seating plan display & other signage
- Band & DJ
- Lighting & entertainment equipment
- Transport, buses & luxury wedding cars
- Drinks chiller trailers
- Lovely loos
- Recycling & rubbish services
- Wedding Insurance policy

## STYLING & FLORAL SERVICES

We work closely with the best creative stylists & florists in the Wanaka area. A personal stylist will create a unique look & feel for your event.

## ON THE DAY MANAGEMENT

To ensure all your logistics are brought together perfectly, your wedding planner will be there for you throughout the planning process & on the day so that your wedding runs smoothly.



# LAKE FRONT WEDDING VENUE

The Olive Grove

A STUNNING VENUE IN A SPECTACULAR LOCATION



## CEREMONY SITE ONLY

SIX HOUR VENUE HIRE  
ACCESS DAY PRIOR FOR REHEARSAL

VENUE HIRE  
POWER FOR PA AND MUSICIAN  
SIGNING TABLE  
2X FULL WINE BARRELS  
BAR OR GRAZING TABLE  
2X HALF WINE BARRELS



## CEREMONY SITE AND MARQUEE SITE FOR RECEPTION

VENUE HIRE  
POWER FOR PA AND MUSICIAN  
SIGNING TABLE  
2X FULL WINE BARRELS  
BAR OR GRAZING TABLE  
2X HALF WINE BARRELS

THREE DAY HIRE  
OR  
FOUR DAY HIRE



## ELOPEMENT PACKAGE

THREE HOUR VENUE HIRE

VENUE HIRE  
POWER FOR PA AND MUSICIAN  
SIGNING TABLE  
2X FULL WINE BARRELS  
CHAIRS OR BENCHES  
BAR OR GRAZING TABLE  
2X HALF WINE BARRELS  
TOILET  
MAXIMUM 10 PEOPLE

THE OLIVE GROVE WEDDING VENUE IS MANAGED BY  
RASPBERRY CREEK.