



50 Princess Street, Palmerston North 4410, Telephone 06 356 6733,
Fax 06 355 2268, Email events@hgcatering.co.nz

Wedding Catering from HG Catering – Why choose us?

Thank you for considering us for the honour of catering your special day. We're really excited to be a part of this wonderful experience with you.

Catering has changed a lot over the years – but through all the changes HG Catering has been there and continues to specialise in catering for weddings.

We strongly believe that every occasion is special and very personal, not only to the Bride and Groom but to everyone involved in this exciting time.

Choosing a caterer is so much more than choosing food – it's choosing someone who understands what you want, someone you can work with, someone who can help you make decisions and, most importantly, someone you feel supported by and comfortable working with.

At HG Catering our aim is to design a wedding breakfast that is tailored to suit your individual needs. We have a mix and match menu with all costs clearly identified - all you need to do is choose your options!

This can be a stressful time so we'll be there to work with you and support you, or choose for you if that's easier for you!

Not only are our menus customisable but so is our support. All prices outlined in these menus include the cost of food and delivery but NOT the cost of someone to serve your food.

We have a variety of staff available should you require them – but you're also free to do your own thing if that works too! This flexible option enables you to have more control over your day and your budget.



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Pre-Dinner canapés

***All canapés, apart from cocktail sandwiches, are \$3.00 per item
We suggest you allow 4 – 6 different options and allow for one of each of the 4-6 items per
persons.***

Small puff pastry savouries with ham and cheese or spinach and feta

Filo parcels with spinach, feta and spring onion (V)

Filo parcels with spiced chicken and mint

Savoury profiteroles with chicken, cream cheese & apricot filling **OR** With HG hot smoked salmon, lemon and cream cheese

Small pastry squares with pesto or caramelised onion, roasted pepper, and feta

Moroccan style meatballs with harissa served with yoghurt and mint dipping sauce

Prawn kebabs with chilli dipping sauce

Small spinach roulades on croutes with red pepper garnish

Chorizo sausages encased in a pastry swirl

Thai fish or chicken cakes with coriander and chilli dipping sauce

Angels on horseback (prunes wrapped in bacon)

Small chicken kebabs with chilli and coriander

Cocktail sandwiches with assorted fillings **\$2.00 each**

Antipasto Grazing Table \$12.00 pp

All guests to come and go as they please, helping themselves.

Antipasto platter with a selection of hummus, continental meats, cocktail tomatoes, feta cheese, black olives, sliced gherkins with croutes and sliced baguette

Grazing Table \$7.50 pp

with local olive oil, sundried tomato hummus
and a selection of breads



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Menu One: "The Ever Popular Buffet"

Cost: \$55.00 pp, \$60.00pp with Dessert

Main (Choose 2) \$28.00 pp

Honey glazed ham

served with HG fruit chutney

Oven roasted medium rare sirloin of beef

served with gravy, mustard or horseradish cream

Marinated butterflied leg of lamb

served medium with gravy and crab apple jelly on the side

Roast shoulder of pork

with apple sauce and gravy

Sautéed chicken breasts

with creamy mustard and herb sauce

Chutney glazed chicken breasts

with fresh coriander (room temperature)

Chicken, grape, celery and almond salad

served with lemon and herb mayonnaise (room temperature)

Vegetables and Salads (Choose 3) \$27.00 pp

Vegetables

Oven roasted garden vegetables

with basil and extra virgin olive oil served either hot or at room temperature

Minted new potatoes



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Salads

Mixed green salad

with julienned vegetable garnish

Crunchy slaw

with American mayo

Seasonal green bean/broccoli, courgette and roasted pepper salad

with chilli, lemon and mint

Red potato salad

with honey mustard mayo and crisp bacon garnish

Salad of honey roasted kumara

and red onion with rocket, sesame seeds and bacon garnish

Asian noodle salad

with asparagus/green bean, red pepper, spring onion and ginger soy dressing

Puy lentil and quinoa salad

with roasted red onion, pumpkin, orange, with HG chutney dressing and pistachio garnish

Dessert \$5.00 pp

Homemade marshmallow pavlova

with lashings of cream served with fresh fruit salad

OR

Client's own **Wedding Cake (Free)**



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Menu Two: "Platters to the table"

Cost: \$52.50, \$62.50pp with Dessert

(each platter serves 4- 5 guests and the bowl or platter of salad serves 8 – 10 guests)

Main (Choose 2)

Chutney glazed chicken breast

with coriander, served over herbed Israeli couscous and roasted red peppers (room temperature)

Chicken, grape, celery and almond salad

served with lemon and herb mayonnaise served over lemon potato (room temperature)

Medium rare roasted sirloin of beef

served over smashed minted potatoes with green bean garnish, Pinot Noir jus or Béarnaise sauce or horseradish cream

Honey glazed pork belly

served over crushed kumara, green beans garnish with glazed apple slices as garnish

Medium rare roasted lemon and rosemary rump of lamb

served over crushed parmesan potatoes with roasted courgettes, and HG crab apple and mint jelly

Soy glazed salmon

served over oriental style rice with julienne vegetable garnish

Salad (served separately to the table)

Roasted vegetable, puy lentil and barley or chick pea salad with tomato basil dressing **(Vegan)**

Bite Size Desserts (served from the buffet - \$10pp extra)

Lemon posset with crème fraiche (served in shot glasses)

Hazelnut and ginger meringues sandwiched with coffee butter cream

Fingers of rich chocolate brownie

Each item on the menu has been individually priced for your convenience.

If HG Catering wait staff are required to serve at the stations costs for this are additional



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Menu Three: "The Casual Event"

Cost: Variable

Usually we would suggest a selection of items from the canapé list to start with, plus a choice of four items chosen from the different stations listed below, including the dessert station.

STATION 1 (Choose one)

HG Hot smoked salmon

served on a croute topped with horseradish cream and local rocket \$10.00pp

OR

Soy glazed salmon

served over oriental style rice with julienne vegetable garnish \$20.00pp

STATION 2 (Choose one - \$15.00pp)

Chutney glazed chicken breast with coriander

served over herbed Israeli couscous and roasted red peppers (room temperature)

OR

Sautéed chicken breasts

with creamy mustard and herb sauce served over parsley rice (or pasta)

STATION 3 (Choose one)

Medium rare roasted beef

served warm, with caramelised onion and Béarnaise sauce in a bread roll \$12.50pp

OR

Medium rare roasted sirloin of beef

served over smashed minted potatoes with green bean garnish and Béarnaise sauce \$15.00pp

OR

Slow simmered beef

in red wine served over Parmesan crushed potatoes \$15.00pp

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STATION 4 (Choose one)

Pulled pork

with apple sauce and cider slaw served in a bun **\$12.50pp**

OR

Honey glazed pork belly

served over smashed kumara with
glazed apple garnish **\$15.00pp**

OR

Old fashioned sweet and sour pork

with red peppers and spring onion
served over coriander rice **\$15.00pp**

OR

Medium rare roasted lemon and rosemary topside or rump of lamb

served over crushed parmesan potatoes with
roasted courgettes, and HG crab apple and mint jelly **\$15.00pp**

SALAD STATION 5 (Choose one)

Roasted vegetable, puy lentil and barley or chick pea salad

with tomato basil dressing (Vegan) **\$6.50pp**

OR

Roasted spiced pumpkin and red pepper, spinach and chick pea salad

with tahini and yoghurt mint dressing **\$6.50pp**

DESSERT STATION 6 (Choose one)

A collection of Kapiti Ice creams **\$5.00pp**

OR

Small fingers of rich decadent chocolate brownie

blueberry and coconut slice (GF) and
apricot fudge with lemon icing **\$6.00pp**

OR

Client's own wedding cake or own dessert provided **(FREE)**

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“The Continuous Dinner”

Cost: Variable (HG Catering Team are required to service this menu)

Canapés (tray served: Passed with Drinks)

Choose five from the selection below

Skewered chilli prawns **\$3.00pp**

Thai chicken cakes served with chili jam **\$3.00pp**

Spinach roulade served on croutes (V) **\$3.00pp**

Cocktail sized sushi with ginger and wasabi including vegetarian (V) **\$3.00pp**

Homemade tartlets with caramelised onion, feta & roasted red pepper (V) **\$3.00pp**

Rosti topped with chilli and coriander cream cheese and chutney (V) **\$3.00pp**

Courgette, mint and feta fritters (V) **\$3.00pp**

Filo parcels with spinach and feta (V) **\$3.00pp**

Double stuffed mushrooms served on croutes (V) **\$3.50pp**

Stuffed courgettes with tomato passata (V, GF) **\$3.50pp**

Lamb and rosemary kebabs with tzatziki sauce **\$5.00pp**

Entrée sized main course

Served by wait staff from a Buffet, served in bamboo boats (or China Entrée Plates)

Choose two from the selection below plus vegetarian option

Chutney glazed chicken over herbed couscous with roasted red pepper sauce (DF) **\$15.00pp**

Thai beef salad with julienned vegetables and coriander and mint **\$15.00pp**

Rare roasted beef with roasted beetroot, roasted red onion, rocket, shaved Parmesan and horseradish cream **\$15.00pp**

Roasted vegetable salad with feta and black olives with tomato basil dressing (V) **\$7.00pp**



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Roasted spiced pumpkin and red pepper, spinach and chick pea salad with tahini and yoghurt
mint dressing **\$7.00pp**

Dessert platters garnished with fresh fruit

We recommend three items per person

Small hazelnut and ginger meringues sandwiched with coffee butter cream **\$3.00each**

Small passionfruit melting moments **\$3.00 each**

Small triangles of chocolate brownie **\$3.00 each**

Small tartlets with seasonal fruit **\$4.50 each**

Mini lemon meringue pies **\$4.50 each**

Supper

We recommend each platter served approximately 30 guests at a Wedding

“Food For Thought” Platter of New Zealand blue,
cheddar and camembert cheeses served
with gingernut shards and roasted pears

\$60.00 per platter

Cut fruit platter

\$30.00 per platter

(Salads can be made GF, V and Dairy Free by serving some ingredients separately for guests to
help **themselves**)

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The Fine Print

THE HOUSEKEEPING

- Canapés or the antipasto platters are collected from HG Catering 2 hours before the wedding ceremony by a member of the family.
- We deliver the main course to you, hot, ready to serve and you take over!
- Dessert platters (if required), are also delivered with the main course.
- If you have any special requirements please do not hesitate to ask us
- At HG Catering we try to source all our ingredients locally where ever possible. We embrace sustainable work practices to endeavour to leave as small a foot print as possible on the planet
- All costs include GST

ADDITIONAL COSTS TO INCLUDE GST

Staff Charges

Chefs @ \$35.00 per hour

Function manager @ \$35.00 per hour

Bar manager @ \$35.00 per hour

Wait staff @ \$27.50 per hour

If you do choose to use our Bar Staff we ask you to agree to the following:

Our staff have been trained in the responsible service of alcohol and we ask that you respect our standards. As the caterer and the server of the alcohol, we have a responsibility to maintain a safe environment.

ADDITIONAL PROVISIONS

- All serving platters and serving equipment is included in HG Catering costs
- Our disposable items are all biodegradable and eco friendly
- All hireage to be organised by the client
- All beverages to be organised by the client
- Set up of the venue to be organised by the client
- Dismantling of the venue to be organised by the client.
- Any return of HG property is to be agreed to by the client
- (Any breakages of HG C equipment or china will be on charged to the client)

The above cost is a catering estimate only and any further unexpected costs will be on-charged (you will be kept fully informed of any additional charges).



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DEPOSIT

Deposit Terms are as follows:

- 10% of the total fee will secure the booking
- 50% of the total fee is required 4 weeks before the function
- The balance to be paid within 7 days of receipt of final account

Please refer to contract for full terms and conditions.

Should you choose us to cater for your wedding our services are guaranteed once the Contract has been signed and the Deposit received by HG Catering.

FINAL NOTES

If you have any questions do not hesitate to contact us. We look forward to being part of your special day and are committed to being there for you and making it memorable.



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CONTRACT FOR PROVISION OF SERVICES (This agreement protects both parties and sets out the payment schedule)

The Client has agreed to contract HG Catering Limited, for the provision of services as detailed in the proposal dated submitted by Hester Guy for HG Catering Limited.

1. TERMS AND CONDITIONS

1.1. These terms and conditions ("terms") apply to both quotations and sales of all Goods and Services supplied by HG Catering Limited (the "Company") and our Client ("Client"). As our client you are deemed to have read and accepted these terms.

2. INTERPRETATION

2.1. "Goods & Services" means the products, equipment and labour supplied by the Company to the Client; and

2.2. "Quotation, Estimate or Contract" means the specifications and related prices as listed below or contained and agreed to in other documentation.

2.3. "Delivery or Delivery Date" means the date that the goods and/or services are to be supplied by the Company to the Client.

3. PRICE

3.1. All estimations and quotations for goods and services, unless otherwise stated in writing, are valid for a period of 90 days from the date of the estimate or quotation.

3.2. All quotations for goods & services to be supplied are based on current prices. The Company reserves the right to increase the prices to cover any additional price increases by their suppliers, without notice.

3.3. All taxes including GST & Sales Tax are the responsibility of the Client unless expressly stated otherwise in the quotation.

3.4. If the supply or delivery of the goods & services is delayed by reason of or as a result of any act, omission, default or request by or on behalf of the Client, the Company may, without prejudice to its other rights and remedies, require payment by the Client of such portion of the contract price as represents the extent to which the Company has performed, together with any expenses or additional costs incurred by the Company as a result.

4. TERMS OF PAYMENT

4.1. A deposit of 10% of the total quotation price is payable at the time of confirmation of the booking and is non-refundable.

4.2. A further payment of 50% of the total quotation price is payable four weeks prior to the date of the goods and service delivery.

4.3. Full payment of the balance of the quotation is to be paid within seven working days from the date of delivery of the Goods & Services.

4.4. Any additional costs or expenses, including loss or damage to any property whether owned or not by the Company, which the Company incurs as a result of the contract will be invoiced to the Client and the Client agrees to pay such additional costs and expenses within seven working days of receipt of invoice from the Company.

4.5. The Client agrees to pay, in full, any actual legal or other costs incurred by the Company in the recovery of any outstanding monies.

5. FORCE MAJEURE

5.1. If the quotation stipulates a time for the delivery of the goods and service, such time will be approximate only and shall not be deemed to be the essence of the contract.

5.2. The Company shall not be liable for failure to deliver goods or services where such failure or delay is occasioned by matters outside the control of the Company.

6. REJECTION

6.1. The Client shall not have any right of rejection but shall in the event of any dispute, including disputes regarding quality, accept and pay for the goods and services provided, and later settle any claim with the Company.

6.2. The Client is deemed to be satisfied with the goods supplied and services rendered by the Company unless notice to the contrary is given in writing to the Company within seven days of the delivery of the goods and services.

7. DISPUTE

7.1. In the event of a dispute, claim or difference arising out of or in connection to the contract, including any question regarding its existence, validity or termination, the parties shall first seek amicable settlement of the dispute by mediation. If the dispute, claim or difference is not resolved by mediation within twenty eight days of the notice of the dispute being issued by one of the parties to the contract, it shall be referred to and finally determined by arbitration in accordance with the Arbitration Act 1996 and amendments.

8. LIABILITY

8.1. The Client shall indemnify the Company against any claims by any other person for any loss, damage or injury of any kind whatsoever for any loss or damage caused directly or indirectly by the Client, the Client's servants, agents, or other person whatsoever, in respect of such loss or damage arising under or in connection with the contract.

8.2. The total liability of the Company whether in contract, tort or otherwise will not, in any event, exceed the contract price of the goods and services supplied to the Client.

8.3. The Company shall not be liable for any loss of profits or any consequential, indirect or special loss, damage or injury of any kind whatsoever suffered by the Client arising directly or indirectly from any breach of the Company's obligations arising under or in connection with the contract.

8.4. The Client shall indemnify the Company against any claims by the Client's servants, agents, buyers or other person whatsoever, in respect of loss, damage or injury arising from the Company's obligations arising under or in connection with the contract.

9. CONSUMER GUARANTEES ACT 1993

9.1. Where goods and/or services are required by the Client for business purposes the Client agrees that the Consumer Guarantees Act 1993 does not apply.



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9.2. Nothing in these terms and conditions is extended to have the effect of contracting out of the provisions of the Consumer Guarantees Act, and all provisions of these terms and conditions shall be read and modified to the extent necessary to give effect to that intention.

This Contract was signed on/...../.....

Signed by the Client Signed by HG Catering Limited.....