

Dish

food with style

Weddings with Dish



Congratulations

Congratulations and we are honored that you have chosen to consider dish catering's services as you begin to plan one of the most memorable days of your life.

We understand that the relationship between caterer and client goes beyond a simple service agreement, it is about trust, about the ability to see your vision, and the ability to make that vision happen.

Our company motto is to exceed expectations every time, in everything we do, we know that to cater for your wedding is a great honor, which we take personally.

With a portfolio of venues, we have the ability to recommend the perfect spot that reflects your own particular style. Alternatively if you had a desire to hold your wedding at your own special place, be in a family garden, or at the beach, we can work with you to see your dreams come to fruition.



What we offer

Having catered for beautiful weddings in Hawke's Bay for 15 years we have a wealth of experience to assist you with many important decisions.

We provide the following services for your peace of mind.

- Consultant on all food and beverage selections so as to create a menu that is appropriate for you and your guests
- Food of the highest quality – Provision of stunning cuisine is at the core of who we are. Creating amazing food for your bridal party and guests is the number 1 thing we do.
- The setting of the dining area including buffet/bar tables, dining tables – give us the plan and we do all the work for you
- Recommendations for all your wedding suppliers – we have worked with them all and know who will provide the perfect service for you and your family – not all wedding suppliers are created equal!
- The on-site coordination of your wedding including helping with your order of service so as to ensure the smooth running of your day
- A super-organised function manager who will be your single point of contact on the day, and will manage everything for you without any fuss – even if the speeches run over time or the bride is fashionably late
- We will supply you with a comprehensive function sheet so you are up to date at all times and any areas requiring further planning are highlighted. Having plans in writing on one document is the very best way to ensure nothing falls through the cracks



Every wedding is unique

Our number one aim for the day is for everyone to create amazing memories to last you a lifetime. You only get one go at this very special day and we are on board to help make it everything you dreamed of.



As every wedding is different, and our brides come to us with some amazing ideas, we prefer to custom design our wedding selections to suit. We don't offer standard lists but will listen to the couple and the family to design a menu that is exactly what they are after.

Talking food is our favourite thing to do. After discussing some initial ideas we can add some of our own creativity and expertise to delight you and your guests with options that you will love.

*Please enjoy looking through our sample menus
to see what our clients have enjoyed last season.*

Cocktail Style Menu

SERVED AT HOME

To Begin

Prawn and noodle balls with sour sweet
dipping sauce

Crispy pork belly on red cabbage, apple slaw with
pomegranate dressing and toasted cashews

Sweet glazed duck slices on mango salad
with orange dressing

Beef slices, pickled red onion,
horseradish cream on croutes

Chicken "lollypops" – crispy cumin fried chicken
with Tabasco mayonnaise

Served in Bowls to Follow

Prawn Market fish salad with cucumber,
udon noodles and hot and sour dressing,
crispy shallots and coriander

Braised beef cheek, garlic potato whip, merlot jus,
spring pea salsa verde, crispy onion rings.

To Finish

SERVED FROM A STATION

Summer stonefruit trifle with amaretti biscuit
crumble in small glasses

Chocolate truffle tartlets with confit orange

Hazelnut an salted caramel éclairs with
clotted cream and candy crunch

Wedding cake

Locally roasted Hawthorne Coffee
and Dilmah teabox

Shared Plates

Finger Food to Start

Hawaiian market fish salsa, avocado wonton wafer,
kewpie mayo, coriander

Crab corn balls with coriander chilli, dipping sauce

Beef, porcini cream, flat leaf,
and confit beetroot on cheddar crackers

Tostaditas, avocado salsa, smokey sweet dusted
chicken, citrus sour cream

Shared Plates to the Table

Moroccan slow cooked lamb, creamy hummus,
cumin poached cranberries, feta garlic dressing,
green herb salad (gf)

Miso, mirin baked salmon, edamame radish salad,
sesame dressing (gf)

Beef sirloin, white romesco, merlot jus,
wilted greens, caramelised onions (gf)

Crispy agria potatoes, Tabasco mayonnaise (gf)

Broccoli, edamame, baby spinach green olive salad,
pumpkin seeds, lemon dressing (gf)

Roasted seasonal vegetable salad, barley,
sunflower seeds, pesto dressing

Dessert

SERVED FROM A STATION

Chocolate, cream cheese tartlets,
salted caramel toffee crunch

Hazelnut brittle (gf)

Passion fruit pannacotta with pineapple,
kaffir lime salad (in shot glasses) (gf)

Locally roasted Hawthorne Coffee
and Dilmah teabox



Plated Main

Finger Food to Start

Prosciutto with fresh fig and Whitestone blue cheese

Scallop and kumara fritters with lime chilli dipping sauce

Braised lamb pies with kumara whip

Main Course

Sourdough rolls to the tables with Village Press Olive Oil and Bee Pollen Dukkah

Followed by,

Beef Carpaccio with horseradish Pannacotta, crispy capers, microcress and sundried tomato

Main Event

Crispy salmon, black rice, tamarind chilli caramel, edamames, sweet pickled carrots

Hawke's Bay natural lamb rump, merlot jus, skordalia, cumin aioli, braised eggplant, and tomato jam

Served with crispy roast rosemary garlic potatoes and Epicurean leaf mix with soy lime dressing and toasted seeds

Dessert

Zesty lemon tart, citrus curd sauce, blood orange sorbet and edible petals

Locally roasted Hawthorne Coffee with Dilmah teabox

With so many different options out there sometimes it can be hard to define exactly what you want your wedding catering to look like. Here are some ideas that work well and might get you started.

Food Stations

Something interactive with the staff serving the guests or chefs cooking on a grill to order

Buffet Table

Heaving with different choices for your guests to enjoy

Formal Plated

This type of scenario is very traditional but work for a reason. You could mix and match the style a little by having sharing plates to start, plated main and then a dessert station to finish

Family Style

Is very popular at the moment with different and often quite funky modern dishes served to the tables for guests to share amongst themselves

Cocktail Finger Food

Only with a supper, think hot bacon butties or curly fries with kimchi mayo for a bit of fun later on. Finished with small tubs of Rush Munroe Ice Creams

Catering for a wedding is a great privilege and we have been honored to be a part of some amazing moments in peoples lives. Our team is always happy to sit down and have a chat on site or over a coffee to talk through how we can best work with you to achieve your vision.

*There are a lot of decisions to be made about your wedding day.
The following prompts may help you identify what is really important
for you and your fiancée.*

(Number in the boxes below: 1 - Very Important, 2 - Somewhat Important, 3 - Not Important, 4 - Don't Know)

You want to invite as many of your friends and family as possible. Its really about the people and having all your friends and family there with you for a fabulous party is what really matters.

Food lots of it and budget friendly. You aren't looking to impress everyone by providing Michelin star meals. Basic quality but super tasty food is what you are after and it is important to you to have lots of it.

Beverages, are your guests big drinkers? Is it important to have lots of it rather than fewer quantities of more expensive varieties.

Are you really into boutique beers? Perhaps French Champagne is your thing, or you're really proud of our amazing wines in NZ and look forward to the opportunity to serve some fabulous and handpicked options on your special day.

You want good wine but budget is the most important element here.

You really love dessert and want a large and impressive sweet option to finish the evening.

Dessert isn't really your thing, most guests are moving around by this time and you would rather they ate your wedding cake anyway.

You want to spend plenty of time post ceremony enjoying the moment and taking photographs, you want to make sure there is a generous offering of finger food served for an extended period so your guests are well fed after the ceremony.

Spending time with your friends and family is most important so the post ceremony food and drinks period will be kept to less than 2 hours so everyone can get in to start dinner.

A casual meal service is what you are after, you want friends and family to move around the room and socialize as they wish, food stations or cocktail style food could work really well.

You want a formal sit down meal, traditional format exists for a reason and works really well. You want plenty of time for speeches and don't want your guests having to get up and down to serve themselves.

Would you like us to get in touch with you talk about your wedding?

Please fill out the fields below and return this form to us info@dishcatering.co.nz and we will contact you.

Name

Venue

Date of wedding Number of guests attending

Email Phone