



Weddings By Dish

Dish

food with style

Congratulations

Congratulations and we are honoured 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 honour, 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 20 years we have a wealth of experience to assist you with many important decisions. We provide the following services for your peace of mind.

Personalised Menu Consultation

Our expert consultants will guide you through all food and beverage selections, crafting a menu that perfectly suits you and your guests.

Exquisite Cuisine

Providing stunning, high-quality cuisine is at the heart of what we do. From the bridal party to your guests, every dish is crafted to impress.

Effortless Setup & Styling

Simply provide us with your vision, and we'll take care of setting up buffet tables, bars, and dining areas to perfection.

Trusted Vendor Recommendations

We've worked with the best in the industry and can connect you with top-tier wedding suppliers to ensure exceptional service—because not all vendors are created equal.

Seamless On-Site Coordination

From managing your order of service to ensuring everything runs smoothly, we handle the details so you can focus on celebrating.

Dedicated Function Manager

Your personal event manager will oversee every aspect of your big day—gracefully handling unexpected delays, from long speeches to a fashionably late bride.

Comprehensive Planning & Communication

You'll receive a detailed function sheet to keep you informed and highlight any areas that need attention, ensuring nothing is overlooked.

Let us take the stress out of your wedding day—so you can enjoy every moment.



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.



No two weddings are the same, and we love bringing your vision to life with a custom-designed menu.

Rather than offering standard lists, we take the time to listen—to you, your partner, and your family—to craft a dining experience that perfectly reflects your tastes and style.

Talking about food is our passion, and we're here to make your menu extraordinary. After discussing your initial ideas, we'll infuse our creativity and expertise to curate dishes that will delight both you and your guests.

Let's create something truly special together.



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

Cocktail-Style Menu

To Begin

Crispy pork belly with hot & sour dressing, papaya salad & peanut sprinkle
Date, feta & corn fritters with pomegranate dipping sauce
Sliced beef with pickled red onion & horseradish cream on croutes
Turmeric & ginger-scented chicken skewers with coconut-lime dipping sauce

Bowls to Follow

Asian Prawn Bowl – Prawns, green tea noodles, pickled vegetables, cashews, coriander, mango & citrus dressing

Hawke's Bay Natural Lamb Tagine – Pistachio, cinnamon couscous, thickened yogurt & Ras el Hanout dust

To Finish (Served from a Station)

Mini meringues with lemon curd cream & passionfruit-lime kaffir drizzle
Traditional Portuguese custard tarts
Hazelnut & salted caramel éclairs with clotted cream & candy crunch
Wedding cake

Locally roasted Hawthorne coffee & a selection of Dilmah teas



Shared Plates Menu

To Start (Passed Canapés)

Kokoda – Coconut-marinated market fish, pickled cucumber & ginger
Pickled pear & blue cheese whip tartlet with candied walnuts & rocket
Sliced beef with porcini cream & turmeric onions on three-seed crackers
Goat cheese sphere with pomegranate, honey dressing & nutty bee pollen sprinkle (v)

Shared Plates for the Table

Slow-Cooked Moroccan Lamb – Creamy hummus, cumin-poached cranberries, feta garlic dressing & green herb salad (gf)

Crispy Pork Belly – Carrot miso cream, toasted cauliflower, pomegranate dressing, drunken sultanas & walnut crumbs (gf)

Crispy Agria Potatoes – Kimchi mayonnaise (gf)

Shaved Red Cabbage & Kale Salad – Roasted carrot, Dijon dressing, toasted seeds & thickened yogurt (gf)

Roasted Seasonal Vegetable Salad – Barley, sunflower seeds & pesto dressing

Dessert (Served from a Station)

Chocolate pots with candied orange & toffee crunch
Coconut syrup cake with lemon curd & freeze-dried berries
Walnut caramel tart with maple mascarpone & "Harry & Maud's" brittle

Locally roasted Hawthorne coffee & a selection of Dilmah teas





Plated Main Menu

To Start

Prosciutto with fresh fig & Whitestone blue cheese
Sesame tuna cones with sweetcorn miso purée, hot & sour dressing, and micro coriander
Coronation chicken crostini with mango chutney & soy cashews

Entrée

Sourdough rolls served with Village Press olive oil & bee pollen dukkah

Beef Carpaccio – Horseradish panna cotta, crispy capers, micro cress & sun-dried tomato

Main Course (50/50)

Truffle-Dusted Eye Fillet – Pumpkin agria purée, kasundi relish, smoky onions & rocket

Crispy Salmon – Black rice, tamarind chilli caramel, edamame & sweet pickled carrots

Served with Epicurean leaf mix, soy-lime dressing & toasted seeds

Dessert

Zesty Lemon Tart – Citrus curd sauce, blood orange sorbet & edible petals

Locally roasted Hawthorne coffee & a selection of Dilmah teas

Finding the Perfect Catering Style for Your Wedding

With so many options available, it can be overwhelming to decide on the perfect dining experience for your big day. Here are some popular styles to inspire you:

Food Stations

Create an interactive experience with chefs grilling to order or staff serving up fresh, made-to-order dishes. A great way to engage guests while offering variety.

Buffet Table

A visually stunning spread overflowing with diverse flavors, allowing guests to choose what they love. Perfect for a relaxed, abundant dining experience.

Formal Plated

A timeless and elegant option that never goes out of style. Add a modern twist by starting with shared plates, followed by a plated main, and finishing with a dessert station.

Family-Style Dining

Currently a favorite trend, this style brings guests together with beautifully plated, modern dishes served to the table for sharing—creating a warm, communal feel.

Cocktail-Style Finger Food

A lively, social option featuring bite-sized delights, complemented by a late-night supper—think hot bacon butties, curly fries with kimchi mayo, and mini tubs of Rush Munro's ice cream for a playful, delicious finish.

No matter your vision, we'll craft a catering experience that's uniquely yours!

Planning Your Perfect Wedding Experience

Every couple has different priorities for their big day. Use the scale below to rank what matters most to you:

1 - Very Important | 2 - Somewhat Important | 3 - Not Important | 4 - Unsure

- ☐ **Guest List** – Having as many friends and family as possible is your top priority. A fabulous party with everyone you love is what truly matters.
- ☐ **Food Quality & Quantity** – You want plenty of delicious, budget-friendly food—nothing too fancy, just great flavours and generous portions.
- ☐ **Beverage Selection** – Are your guests big drinkers? Would you prefer quantity over premium selections?
- ☐ **Premium Drinks** – Do you love boutique beers, French Champagne, or showcasing New Zealand's finest wines? Would you like a carefully curated selection for your special day?
- ☐ **Budget-Conscious Wine Selection** – You want good wine, but keeping costs down is the priority.
- ☐ **Dessert Extravaganza** – A show-stopping dessert selection is a must to end the night on a sweet note.
- ☐ **Simple Dessert Option** – You'd rather skip a big dessert spread and let guests enjoy wedding cake instead.
- ☐ **Extended Post-Ceremony Canapés** – You want plenty of time for photographs and mingling, ensuring guests have an extended selection of finger food after the ceremony.
- ☐ **Shorter Cocktail Hour** – You'd prefer to move on to dinner quickly, keeping the post-ceremony drinks and nibbles under two hours.
- ☐ **Casual Dining Experience** – You love a relaxed vibe where guests can move around freely. Food stations or cocktail-style service would be a great fit.
- ☐ **Formal Sit-Down Meal** – You prefer a traditional, seated dinner with dedicated time for speeches and a seamless dining experience without guests needing to serve themselves.

Use your rankings to guide your catering decisions and create a wedding experience that truly reflects you!

Name: _____

Venue: _____

Date of wedding: _____ **Number of guests attending:** _____

Phone: _____ **Email:** _____

