

Passarounds

Presented on platters to serve pre-dinner whilst guests mix and mingle

Choose 2 Options - \$6.00 pp

Choose 3 Options - \$9.00 pp

Choose 4 Options - \$12.00 pp

- Mixed Mini Savouries
- Club Sandwiches with Asparagus Rolls
- Vegetarian Frittata **GF**
- Crostini with Basil Cream Cheese, Sundried Tomato Cream Cheese, Hummus, Whipped Onion Dip
- Potato Rosti with Fruit Chutney & Bacon Curl **GF/DF**
- Cocktail Wraps with Assorted Fillings

Minimum 40 people, includes paper cocktail napkins

Grazing Station

Presented on the Backyard Rustic Grazing Table

Classic Grazing Station - \$10.00 pp

Cheeses, Meats, Fresh & Dried Fruits, Relish, Pesto & Assorted Crackers & Breads

Special Occasion Grazing Station - \$14.00 pp

Cheeses, Meats, Fresh & Dried Fruits, Nuts, Antipasto, Sushi, Dips, Relish, Pesto & Assorted Crackers & Breads

Minimum 40 people, includes set up of the Grazing Station, eco-friendly bamboo fibre side plates & paper napkins

Backyard Starters

Platters served to the table as an Entrée or Starter

\$9.00 pp

Breads & Spreads: Assorted Artisan Breads, Garlic Bread, Spiced Tomato Chutney, Whipped & Herb Butters

\$10.00 pp

Antipasto Platter: Fresh Grapes, Brie, Beetroot Relish, Salami, Pastrami & Crostini

Supper

Presented on disposable platters to serve at Supper time. Perfect for when you have additional guests attending after dinner.

Choose 2 Options - \$9.50 pp

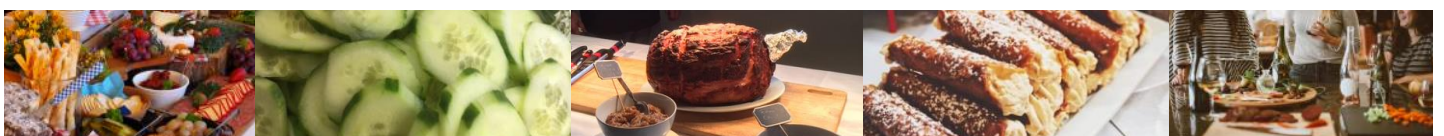
Choose 3 Options - \$14.00 pp

- Bacon Roll with Caramelised Onions and Hollandaise
- Focaccia Melts with various toppings
- Sausage Rolls with Tomato Relish
- Mixed Savouries & Popovers with various fillings
- Club Sandwiches with Assorted Fillings

Minimum 40 people, includes paper cocktail napkins

Keeping it simple

www.backyardcatering.co.nz



Special Occasion Menu

Special Occasion Menu – Spit Roast

Backyard Main Course - \$50.00 pp

Includes 3 x Meats, 2 x Vegetables, 4 x Salads & Rolls

Your Choice of Two Meats – Carved by our Chef at the Carving Station

- Hot Champagne Ham on the Bone with Seeded Mustard & Cranberry Sauce **GF, DF**
- Succulent Stuffed Pork with Jus & Apple Sauce **GF Available**
- Roast Beef Served with Rich Herbed Jus **GF**
- Tender Stuffed Lamb with Jus & Mint Jelly - (\$2 pp surcharge applies to Lamb) **GF Available**
- Roast Stuffed Chicken with Jus **GF Available**

Your Choice of One Additional Meat

- Chicken Drumsticks with Plum Sauce **GF, DF**
- Lemon, Mustard & Parmesan Gratinated Mussels **GF Available**
- Crumbed Hoki Goujons with Lemon Wedges & Tartare Sauce
- Lime & Coriander Prawns **GF, DF**
- Chicken Parma Cutlets
- Cold Deli Meat Platter Selection **GF Available**

Your Choice of Two Hot Vegetable Dishes

- Potatoes with Butter & Herbs **GF**
- Seasonal Steamed Vegetables **GF, DF**
- Corn Cobs **GF**
- Seasonal Roast Vegetables **GF, DF**
- Cauli & Broccoli Cheese Gratin **GF**

Your Choice of Four Backyard Salads

- Backyard Garden Salad **GF, DF**
- Tasman Seafood Pasta Salad
- Creamy Potato Salad **GF**
- Asian Slaw **GF, DF**
- Hawaiian Pasta Salad
- Bombay Rice Salad **GF, DF**
- Roast Vegetable Couscous Salad

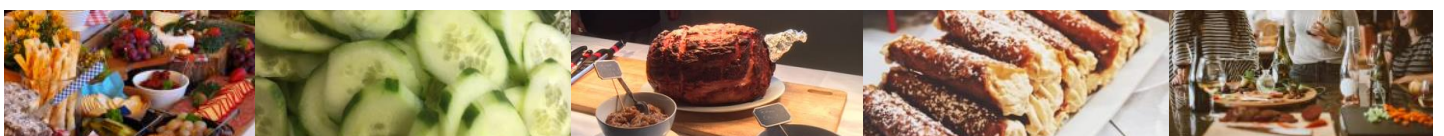
- Assorted Rolls with Butter Curls **GF Bread Included**

Minimum 40 people

Includes carving station & buffet tables, restaurant quality table crockery & cutlery. Service includes Backyard Chefs & Wait Staff

Keeping it simple

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Special Occasion Menu

Special Occasion Menu – Gourmet BBQ

Backyard Main Course - \$48.00 pp

Includes 4 x Meats, 2 x Vegetables, 3 x Salads & Rolls

Your Choice of **Two** Meats – Cooked on the BBQ & Served from the Buffet

- Marinated Porterhouse Steak with House made Onion Jam **GF, DF**
- Award-winning Normanby Gourmet Pork Sausages
- Lemon & Herb Marinated Chicken Tenderloins with Plum Sauce **GF, DF**
- Gourmet Angus Beef Patties
- Chargrilled Marinated Market Fish with Tartare Sauce & Lemon Wedges **GF**

Your Choice of **Two** Additional Meats

- Chicken Drumsticks with Plum Sauce **GF, DF**
- Steamed Green-lipped Mussels **GF, DF**
- Crumbed Hoki Goujons with Lemon Wedges & Tartare Sauce
- Lime and Coriander Prawns **GF, DF**
- Chicken Parma Cutlets
- Cold Deli Meat Platter Selection **GF Available**

Your Choice of **Two** Hot Vegetable Dishes

- Potatoes with Butter & Herbs **GF**
- Seasonal Steamed Vegetables **GF, DF**
- Corn Cobs **GF**
- Seasonal Roast Vegetables **GF, DF**
- Cauli & Broccoli Cheese Gratin **GF**

Your Choice of **Three** Backyard Salads

- Backyard Garden Salad **GF, DF**
- Tasman Seafood Pasta Salad
- Creamy Potato Salad **GF**
- Asian Slaw **GF, DF**
- Hawaiian Pasta Salad
- Bombay Rice Salad **GF, DF**
- Roast Vegetable Couscous Salad
- Assorted Rolls with Butter Curls **GF Bread Included**

Minimum 40 people

Includes carving station & buffet tables, restaurant quality table crockery & cutlery. Service includes Backyard Chefs & Wait Staff

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Special Occasion Menu

Dessert

\$12.00 pp

Your Choice of Two Desserts

- Meringues with Cream & Fruit Compote **GF**
- Brandy Snaps with Chocolate Cream
- Chocolate Overload Cheesecake
- Boysenberry Ambrosia **GF**
- Sticky Date Pudding with Caramel Sauce
- Fresh Tropical Fruit Salad **GF**
- Seasonal Sliced Fresh Fruit Platters **GF**

Cart

A selection of Ice Cream & Sorbet, Sundae Cups, Sprinkles & Toppings for Self-Serve

- Ice Cream Cart - \$10.00 pp**

Coffee and Cake

- Freshly Brewed Ozone Coffee & Tea - \$4.50 pp**

Minimum 40 people

- Plated Occasion Cake for Dessert - \$6.00 pp**

Backyard Catering Staff will cut your occasion cake (supplied by you) and serve this as an individual plated dessert. The cake will be accompanied with seasonal fresh fruit medley and cream

- Cutting Your Occasion Cake – Complimentary**

Our Backyard Chef will cut the occasion cake and place on a table or each guest table

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Special Occasion Menu

Booking Request

Your Details

Name:

Names of both parties if your occasion is a wedding:

Phone:

Email:

Home Address:

Catering Details

Number of guests:

Event date:

Occasion:

Event Location:

Time:

Special diets / Allergies: We can cater for special dietary requirements if we are advised in advance. We suggest you ask your guests when sending out wedding invitations to advise of special diets or allergies. Our menu's, sauces and condiments in most cases are gluten-free and we have included vegetarian options for each menu. A \$10 pp surcharge will apply for diets outside what we already cater for, if you choose to cater additional options for your guests to meet their special dietary requirements.

Final numbers and Special Diets to be advised no later than 7 days prior to the event and sooner if there is a major change to initial numbers.

Please note the Backyard Catering Crew require access to power and water at your location.

I accept Terms and Conditions (next page)

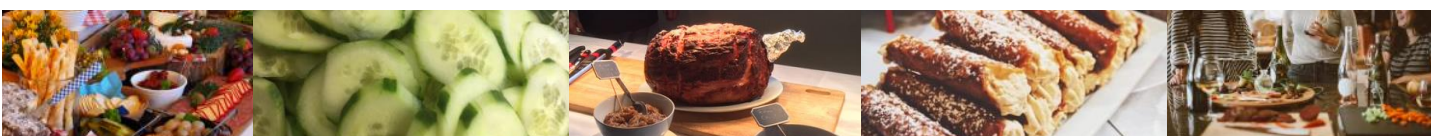
Signature

Date

Submit your booking request to us at info@backyardcatering.co.nz and we will be in touch.
Simple.

Keeping it simple

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Special Occasion Menu

Catering Terms & Conditions

Order Confirmation

Acceptance of the product (service) is complete upon Backyard Catering confirming acceptance of the booking in writing. The final number of guests must be confirmed seven days prior to the function/event date or date of delivery.

Payment

All prices are inclusive of GST.

20% deposit is required to confirm your booking, with the balance payable on function/event date. The price charged is the amount confirmed seven days prior to the function/event date, or if guest numbers increase the final amount charged will reflect this.

If your wedding falls on a public holiday a 15% surcharge on the total amount will incur.

Please note these prices are current at this date, but menu prices may change due to increased economic costs and if your confirmed event date is a long way out.

Cancellation

Notice of cancellation must be received no less than seven days prior to the event, whereby you will be refunded in full less \$100 to cover administration costs.

Supply of Own Meat

Health regulations and associated food criteria mean that you cannot supply your own meat for your wedding and ask Tairoa Lodge to cook this. We use approved suppliers at Tairoa Lodge and can assure that only the best quality meats will be provided for your wedding.

Equipment

Any small equipment required for functions is inclusive in the menu cost.

Any breakages or damages to equipment by clients and their guests will be on charged to the client at replacement cost.

Delivery

Delivery charges apply to all orders. Standard delivery costs are \$60 to Hawera (including Normanby township), \$100 to South Taranaki, \$150 to Central Taranaki, \$200 to North Taranaki and Whanganui. Off the beaten track may incur additional charges.



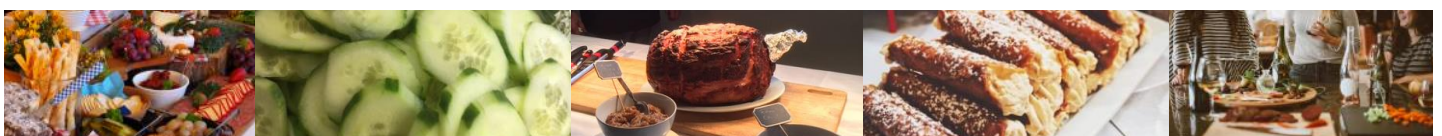
Linda Morrison

We're all about keeping things simple when it comes to serving delicious and quality food which is excellent value for money and served right here in Taranaki. Create a menu for your occasion from a select range of starters, meats, veges, salads, and desserts.

Backyard Catering
3 Puawai Street
Hawera, Taranaki
Phone: 06 278 8603

Keeping it simple

www.backyardcatering.co.nz



Special Occasion Menu

FAQ'S

How do I order?

When it comes to ordering we've made everything simple. All you have to do is download the PDF Menu, fill in the Booking Request form, and return a scanned copy to us. We'll check our diary and, get back to you as soon as possible.

How far in advance do I need to order?

To make our Backyard Catering as delicious as possible our team will need at least 10-days' notice for any booking. As most things go, the more notice the better. So as soon as you have a good idea of numbers and have chosen your menu, be sure to get in touch.

How much is delivery?

Delivery charges are detailed in our Terms and Conditions. Hawera boundaries include Normanby township and Ohawe Beach. South Taranaki from Ohawe Beach to Opunake, Kaponga, Eltham, Manutahi, Kakaramea and Patea. Central Taranaki from Eltham to Stratford, Midhirst & Inglewood. North Taranaki includes New Plymouth, Oakura, Okato and the Coast and to Urenui. Event locations outside these areas will incur additional delivery fees and will be advised once we know travelling times and distances.

When will you arrive?

When you place your order, we will confirm a time of delivery with you. If we're just dropping off, we'll arrive with the food hot and ready to serve straight away. If the Backyard Catering team are cooking on site, or if it's a wedding, we'll arrive approximately two hours before service to get everything ready for serving at the arranged time.

How is the food presented?

For the 'Drop Off & Enjoy' and 'Classic' menus it's all about 'keeping it simple'. That means simple presentation and an easy clean up. We'll bring high quality, eco-friendly, wooden cutlery and plates made from bamboo fibre, which you can dispose of at the end of your function. We will transfer any leftovers into disposable containers before we leave. We'll supply the carving station and buffet tables which we set up for your event and take away when we leave so you don't have to worry. If your function is a special occasion or wedding, you can collect the cutlery and crockery the day before to set your tables in advance. After your meal the Backyard Catering team will clear and take away what we've supplied making tidying up super easy!

Can I upgrade from the disposable option?

You sure can. There will be an additional cost of \$5.00 per person to upgrade to restaurant quality crockery and cutlery if you choose the 'Classic' or 'Drop Off & Enjoy' menus. If you choose to provide your own crockery & cutlery there will be an additional charge for the Backyard Catering Crew to wash and dry.

Can I make changes or additions to the menus?

You certainly can, and we like to keep things flexible to ensure your menu meets the needs of your function. Some changes may incur additional charges, but we'll let you know.

Keeping it simple

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Special Occasion Menu



Backyard Catering
GOURMET BARBEQUE AND SPIT-ROAST

Does your Backyard Catering team wear a uniform?

The Backyard Catering team wear uniforms to ensure everyone is well presented at your event.

Can you cater for special diets?

Each menu provides gluten-free options. With our breads and buns, we include GF/DF options too. If people in your group have special diets let us know in advance so we can ensure everyone's needs are taken care of. If you would like us to cater an individual dish for your guests in addition to your chosen menu, there will be a surcharge of \$10 per person.

Do you have Children's Pricing?

Children (aged 5 -12 years) are half price for the Classic and Special Occasion main course menus.

Can you cater for our Vendors at our wedding?

The price for Vendors is \$25 per person. Please advise us how many vendors and who they are, and we will provide a plated meal for them once your guests have all been through the Buffet.

Can we add a Backyard Chef or Service to the Drop Off & Enjoy menu?

Yes, of course. We will quote this once we know how many guests you have, and what's going to be involved.

Can you provide Bar Staff for our wedding or event?

Yes, we have professional bar staff that can manage and serve the Beverages you provide for your wedding or event. Please ask us for further details if this may be of interest and advise us as soon as possible if you wish to book the Backyard Bar Service so we can ensure we have the Backyard Crew available.

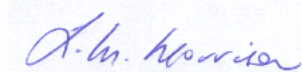
Do you cook onsite or offsite?

The location and the occasion will have some influence on whether we can prepare/cook onsite, just ask us and we can provide you with some options. If you choose the Gourmet BBQ from the Classic or Special Occasion menus, we'll be mostly cooking onsite unless your function is close to us.

To sum it up

The Backyard Catering team assure you that we will provide delicious, quality food that is excellent value for money and served right here in Taranaki and Whanganui. Our meats are cooked and carved to perfection accompanied by our locally sourced produce, seasonally chosen for freshness and flavour in every dish. We can drop off and go or serve through the occasion - the choice is yours. Our services are perfect for everything from small get-togethers to events and weddings.

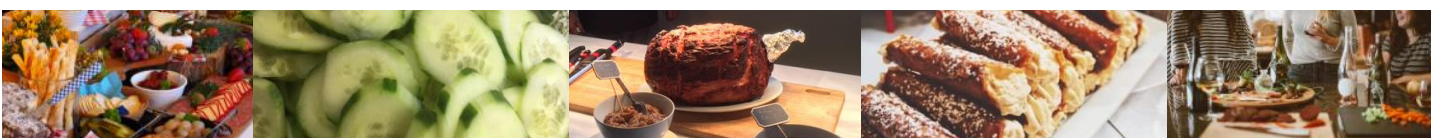
We look forward to hearing from you.



Linda Morrison
Backyard Catering

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Special Occasion Menu