



Denby Caterers

Mark and Christine Carrell
Tikipunga Sports Park
Whangarei
Phone (09) 4371452
Fax: (09) 4371453
Mobile (027)4337914
Post: P.O. Box 217 Wellsford

Thank you for your enquiry.

Please find enclosed a selection of our Wedding menu's, which we trust will assist you in the early stages of planning your reception.

Our service includes:

- All food as per your requirements. All crockery and cutlery required.
- A service where we can advise, match (wine to your food requirements), order and supply beer and wine for your reception if you require. If you require us to provide bar persons this will be at extra cost.
- A service where we can advise and match a band or entertainment which suits the demographic of your guests.

If we can be of further assistance, please do not hesitate to contact us.

Yours faithfully

Mark and Christine Carrell



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Bookings for Weddings:

Please fill in and return:

Name: _____

Address: _____

Phone: _____ Mobile: _____ Email: _____

Contact Person: _____

Deposit Amount: _____ Date Paid: _____

Date of Wedding: _____ Venue: _____

Names of Bride and Groom: _____

Guests number: (Approximate) _____

Signed: _____

DENBY CATERERS

(For Office use only)

RECEIPT: This will be returned to you.

Date deposit payment received: _____

Date of Wedding: _____

Amount received: _____

With Thanks: _____ (For Denby Caterers)



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Bookings for Weddings:

- Give us as Much notice as possible
- Included in the price per head is all the crockery and cutlery, we cover all tables, serviettes to the colour of your choice, Brides Table with lace cloth and silver place settings, cake knife and cake stand.
- All breakage's and losses are the responsibility of the hirer.
- *Setting up of a venue* - we get you to set out the tables how you would like and we will finish them from there.
- *Bar service* - If you use our services for beer and wine etc, we will provide all the necessities for setting up your bar. If you are setting up your own bar, please make sure they have - tea towels, dishcloths, tongs or spoon for ice, bottle opener and corkscrew
- You will also have to hire glasses, jugs etc
- *Leftover food* - By negotiation. For health reasons we have changed this service. It is not permitted to return the meats or seafood's that are left.
- *Supply of own meats:* We regret that for several reasons we are not permitted to allow you to supply meats for your function. However, if you wish us to supply your salads and vegetables for you to serve with your meats we can negotiate, but we cannot supply staff to serve.

Payments:

- To confirm your booking please contact us then fill in the enclosed form and return by fax or post.
- Deposit - \$200 non-refundable deposit is required to confirm your booking.
- Payment - settlement is required at the conclusion of the wedding. This can be either cash, or cheque.
- Children: Under 10 years half price, under 4 no charge.
- There will be a travel charge to and from country districts.
- All prices **exclude** GST.



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WEDDING PRE-NIBBLES

\$9.00 Per head

A Choice of four from the list below

Cocktail Club Sandwiches

Chicken and Avocado Rolls

Vegetable platter with Savoury Dips and Hummus

Bliini's with savoury toppings OR

Crostini with Savoury toppings

Cheese platters

Salmon and Cream Cheese rolls

Smoked Salmon Wings (Salsa and Manuka Smoked)

Meatballs, individually served with Onion Jam

Mussel wrapped in bacon

Bite size Vol-au-vents with savoury fillings

Cocktail size savoury selection

Antipasto platters



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\$42 per head

Menu 1

Garlic breads or baked dinner rolls and breads

From the Carvery (please choose one)

- | | |
|--------------------------|---|
| Glazed Baked Ham on Bone | - Served with accompaniments of salsa and mustards |
| Succulent Roast Beef | - Dressed and glazed with honey mustard, served with red wine jus |
| Roast Leg of Lamb | - Boned and slow roasted with rosemary and garlic - mint sauce |
| Roast Leg of pork | - Rolled and slow roasted, with crackling - spiced apple sauce |

Meat Dishes (choose one)

- | | |
|------------------|--|
| Green Thai curry | (To your Strength) with steamed saffron rice - Beef or Chicken |
| Butter Chicken | - Creamy and medium heat, with rice if wanted |
| Lamb Korma | - Medium heat, can be hotter if wanted. |
| Beef Madras | - Reasonably hot, but still very nice |
| Apricot Chicken | - Roasted chicken pieces, in genuine apricots based sauce |
| Meat Balls | - Flame grilled Mediterranean meatballs in Tuscan tomato |
| Cold Cuts | - Selected meats with pickles and condiments |

Pasta Selection (choose one)

- | | | |
|------------------------|---|---|
| Pumpkin Ravioli | - Pumpkin, cracked pepper and feta ravioli in cream sauce | V |
| Spaghetti Marinara | - Seafood mix in a spicy tomato based sauce | |
| Siracusani | - Vegetable and tomato based pasta - suitable for vegetarians | V |
| Prosciutto Tagliatelle | - Creamy chive and onion based pasta with Prosciutto | |
| Bolognese | - Spaghetti in a chipped beef and tomato Italian sauce | |
| Carbonara | - Smokey Bacon, mushroom and cream, with parmesan | |

Seafood Selection (choose one)

- | | |
|-------------------|---|
| Mornay | - A thick mixture of seafood in a creamy, cheesy, winey sauce |
| Crumbed Selection | - Seafood Served with Sweet and Sour sauce to accompany |
| Mussels Provencal | - Half shell mussels with Provencal Orange and Rosemary Tomato Dress. |
| Prawns Pacific | - Prawns in pineapple, capsicum and tomato light sauce over rice |
| Oysters Naturale | - $\frac{1}{2}$ Shell oysters with Soya to accompany |
| Platters | - With a selection of Fresh, marinated and smoked seafood (chilled) |

Hot Vegetables (Choose three)

Roast Potatoes	- Oven Baked in Olive Oil and fresh Rosemary
Potatoes	- Hot dressed in our own butters
Oven Roasted vegetables	- Medley of seasonal vegetables roasted in oil and rosemary
Peas and Corn	- Served with generously minted butter and sea salt
Vichy Carrots	- Served Slightly crunchy with honey and sesame
Cauliflower and Broccoli	- With Cheese and wine Sauce
Green Beans	- In sauté caramelised bacon, onion and garlic
Savoury Kumara	- Baby Kumara in a three cheese sauce, baked

Fresh Salads (choose three)

Tossed Green Salad	- Mesculin mixture of green leaf with a basil vinaigrette
Curried Egg Salad	- Sliced Egg in our mustard, green onion and mayo dressing
Gourmet Potato	- Diced gourmet potato in our own blue cheese and chive dressing
Tomato and Basil	- Quartered tomato, Parmesan and spring onion in sweet basil vinaigrette
Baby beets	- With red onion and yoghurt
Carrot Salad	- Savoury, with a tomato based capsicum dressing

Desserts (Choose three)

Fruited Pavlova	- Generously creamed with seasonal fruit garnish
Trifles	- Traditional with custard filling and a hint of liqueurs
Fruit Salad	- Seasonally supplemented tropical salad mix
Chocolate Log	- Rich Chocolate with jam and cream iced.
Brandy Snaps	- Cream filled, crisp and rich
Cheesecakes	- made creamy and seasonal
Steamed Fruit Puddings	- Warmed, served with custard
Apple Crumble	- Our own recipe served with custard
Mousse	- Chocolate or Strawberry Creamy and smooth
Cheese Platters	- Selection of cheeses with crackers and other nibbles
Fresh fruit platters	- (In season)

Tea and Coffee Served at Dessert
(Herbal Tea Selection will be available)



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\$47 per head

Menu 2

Garlic breads or baked dinner rolls

From the Carvery (please choose one)

- | | |
|--------------------------|---|
| Glazed Baked Ham on Bone | - Served with accompaniments of pineapple salsa and mustards |
| Succulent Roast Beef | - Dressed and glazed with honey mustard, served with red wine jus |
| Roast Leg of Lamb | - Boned and slow roasted with rosemary and garlic - mint sauce |
| Roast Leg of pork | - Rolled and slow roasted, with crackling - spiced applesauce |

Meat Dishes (choose one)

- | | |
|------------------|--|
| Green Thai curry | (To your Strength) with steamed saffron rice - Beef or Chicken |
| Butter Chicken | - Creamy and medium heat, with rice if wanted |
| Lamb Korma | - Medium heat, can be hotter if wanted. |
| Beef Madras | - Reasonably hot, but still very nice |
| Apricot Chicken | - Roasted chicken pieces, in genuine apricots based sauce |
| Meat Balls | - Flame grilled Tuscan meat balls in a horopito and tomato based sauce |
| Cold Cuts | - Selected meats with pickles and condiments |

Pasta Selection (choose one)

- | | | |
|------------------------|---|---|
| Pumpkin Ravioli | - Pumpkin, cracked pepper and feta ravioli in cream sauce | V |
| Spaghetti Marinara | - Seafood mix in a spicy tomato based sauce | |
| Siracusani | - Vegetable and tomato based pasta - suitable for vegetarians | V |
| Prosciutto Tagliatelle | - Creamy chive and onion based pasta with Prosciutto | |
| Pepper campanelle | - Grilled belle peppers in an almond and feta sauce | V |
| Carbonara | - Smokey Bacon and cream, with parmesan | |
| Chicken Tetrazini | - Pulled Roast chicken with Cream and Cheese Sauce | |

Seafood Selection (choose one)

- | | |
|---------------------|--|
| Mornay | - A thick mixture of seafood in a creamy, cheesy, winey sauce |
| Crumbed Selection | - Seafood Served with Sweet and Sour sauce to accompany |
| Mussels | - Fresh mussels poached in their shells with a wine and pesto sauce |
| Mussels Provencal | - Half shell mussels with Provencal Orange and Rosemary Tomato Dress |
| Garlic Prawns | - In a generous garlic, black pepper and butter |
| Chili Prawns | - Char grilled in sweet Thai chili and red wine |
| Prawns Pacifica | - Prawns in pineapple, capsicum and tomato over rice |
| Oysters au naturale | - $\frac{1}{2}$ Shell oysters with Soya to accompany |
| Platters | - With a selection of Fresh, marinated and smoked seafood (chilled) |

Hot Vegetables (Choose three)

Roast Potatoes	- Oven Baked in Olive Oil and fresh Rosemary
Potatoes	- Hot dressed in our own Kawakawa butter
Oven Roasted vegetables	- Medley of seasonal vegetables roasted in oil and rosemary
Corn and Peas	- hot, served with generously minted butter
Vichy Carrots	- Served Slightly crunchy with honey and sesame
Cauliflower and Broccoli	- With Cheese and wine Sauce
Green Beans	- In sauté bacon, onion and garlic
Savoury Kumara	- Baby Kumara in a three cheese wine sauce, baked with Bacon and Onion
Kumara L'Orange	- Baby Kumara with Orange Apricot and raison

Fresh Salads (choose three)

Tossed Green Salad	- Mesculin mixture of green leaf with a basil vinaigrette
Curried Egg Salad	- Sliced egg in our mustard, green onion and mayo dressing
Gourmet Potato	- Diced gourmet potato in our own blue cheese and chive dressing
Tomato and Basil	- Quartered tomato, Parmesan and spring onion in sweet vinaigrette
Baby beets	- With red onion and yoghurt (equally nice warmed)
Carrot Salad	- Savoury, with a tomato based capsicum dressing
Chorizo Salad	- Spicy meats and salami's in a shell pasta

Desserts (Choose three)

Fruited Pavlova	- Generously creamed with seasonal fruit garnish
Trifles	- Traditional with custard filling and a hint of liqueurs
Fruit Salad	- Seasonally supplemented tropical salad mix
Chocolate Log	- Rich Chocolate with jam and cream iced.
Brandy Snaps	- Cream filled, crisp and rich
Gateaux	- Rich chocolate or rich coffee or rich something else, but rich and creamy
Cheesecakes	- made creamy and seasonal
Chocolate Mousse	- Rich, creamy and yes of course chocolatey
Steamed Fruit Puddings	- Warmed, served with custard
Apple Crumble	- Our own recipe served with custard
Chocolate Éclairs	- Cream filled
Cheese Platters	- Selection of cheeses with crackers and other nibbles
Fresh fruit platters	- (In season)

Tea and Coffee Served at Dessert
(Herbal Tea Selection will be available)



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\$52 per head

Menu 3

Garlic breads or baked dinner rolls
From the Carvery (please choose two)

- | | |
|--------------------------|---|
| Glazed Baked Ham on Bone | - Served with accompaniments of pineapple salsa and mustards |
| Succulent Roast Beef | - Dressed and glazed with honey mustard, served with red wine jus |
| Roast Leg of Lamb | - Boned and slow roasted with rosemary and garlic - mint sauce |
| Roast Leg of pork | - Rolled and slow roasted, with crackling - spiced applesauce |

Meat Dishes (choose one)

- | | |
|-------------------|--|
| Green Thai curry | (To your Strength) with steamed saffron rice - Beef or Chicken |
| Butter Chicken | - Creamy and medium heat, with rice if wanted |
| Lamb Korma | - Medium heat, can be hotter if wanted. |
| Beef Madras | - Reasonably hot, but still very nice |
| Apricot Chicken | - Roasted chicken pieces, in genuine apricots based sauce |
| Chicken Fricassee | - Roasted and boned - in a spiced egg custard |
| Cold Cuts | - Selected meats with pickles and condiments |

Pasta Selection (choose one)

- | | |
|------------------------|---|
| Tuna Rigatoni | - Pasta Tubes with Tuna and an Olive and Oregano Sauce |
| Spaghetti Marinara | - Seafood mix in a spicy tomato based sauce |
| Siracusani | - Vegetable and tomato based pasta - suitable for vegetarians |
| Prosciutto Tagliatelle | - Creamy chive and onion based pasta with Prosciutto |
| Pepper campanelle | - Grilled belle peppers in an almond and feta sauce |
| Chorizo Rigatoni | - Chorizo sausage in a tomato and wine sauce |
| Carbonara | - Smokey Bacon and cream, with parmesan |
| Chicken Tetrazini | - Pulled Roast chicken with Cream and Cheese Sauce |

Seafood Selection (choose two)

- | | |
|-----------------------|--|
| Mornay | - A thick mixture of seafood in a creamy, cheesy, winey sauce |
| Crumbed Selection | - Seafood Served with Sweet and Sour sauce to accompany (Deep Fried) |
| Salt and Pepper Squid | - Salt and pepper squid bits with yogurt dressing (Deep Fried) |
| Alwyn Scallops | - Whole roe-on scallops poached in coconut garlic and cream |
| Scallops Siciliano | - Whole roe-on scallops in a cream and Pernot sauce |
| Mussels | - Fresh mussels poached in their shells with a wine and pesto sauce |
| Mussels Provencal | - Half shell mussels with Provencal Orange and Rosemary Tomato Dress |

- Garlic King Prawns - In a generous garlic, black pepper and butter
- Chili King Prawns - Char grilled in sweet Thai chili and red wine
- Prawns Pacifica - Prawns in pineapple, capsicum and tomato over rice
- Oysters de Bleu - $\frac{1}{2}$ Shell oysters with a blue cheese dressing (smaller functions only)
- Platters - With a selection of Fresh, marinated and smoked seafood (chilled)

Hot Vegetables (Choose three)

- Roast Potatoes - Oven Baked in Olive Oil and fresh Rosemary
- Potatoes - Hot dressed in our own butter
- Oven Roasted vegetables - Medley of seasonal vegetables roasted in oil and rosemary
- Dutch Vegetables - Poached Medley of vegetables with a hollandaise sauce
- Vichy Carrots - Served Slightly crunchy with honey and sesame
- Cauliflower and Broccoli - With Cheese and wine Sauce
- Green Beans - In sauté bacon, onion and garlic
- Savoury Kumara - Scalloped Kumara in a three cheese wine sauce, baked
- Kumara L'Orange - Baby Kumara with Orange Apricot and raison

Fresh Salads (choose four)

- Tossed Green Salad - Mesclun mixture of green leaf with vinaigrette
- Curried Egg Salad - Sliced egg in our mustard, green onion and mayo dressing
- Gourmet Potato - Diced gourmet potato in our own blue cheese and chive dressing
- Tomato and Basil - Quartered tomato, Parmesan and spring onion in sweet vinaigrette
- Baby beets - With red onion and Yoghurt
- Carrot Salad - Savoury, with a tomato based capsicum dressing
- Prawn Salad - Lettuce, tomato, cucumber and spring onion with avocado dressing
- Couscous - Couscous with Mediterranean Style La orange.
- Citron Coleslaw - Traditional favourite but up a notch with citrus dressing

Desserts (Choose four)

- Fruited Pavlova - Individual servings creamed with macerate of berry garnish
- Trifles - Traditional with custard filling and a hint of liqueurs
- Fruit Salad - Seasonally supplemented tropical salad mix
- Chocolate Log - Rich Chocolate with jam and cream iced.
- Brandy Snaps - Cream filled, crisp and rich
- Gateaux - Rich chocolate or rich coffee or rich something else, but rich and creamy
- Cheesecakes - Creamy and seasonal
- Chocolate Mousse - Rich, creamy and yes of course chocolatey
- Steamed Fruit Puddings - Warmed, served with custard
- Apple Crumble - Our own recipe served with custard
- Chocolate Éclairs - Cream filled
- Tiramisu - Traditional Italian recipe, contains alcohol, don't eat and drive
- Mud Cake - Our recipe Mississippi style with chocolate ganashe
- Cheese Platters - Selection of cheeses with crackers and other nibbles
- Fresh fruit platters - (In season)

Tea and Coffee Served at Dessert
(Herbal Tea Selection can be available)



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WEDDING FINGER FOOD MENU

\$40 Per head

Please Select 10 of these items

Glazed Baked Champagne Ham served with a selection of freshly baked dinner rolls and breads, pickles and condiments

Cocktail Club Sandwiches

Bite size Vol-au-vents

Prawns with seafood dips

Crumbed seafood bites (Deep Fried)

Marinated mussels

Fresh Oysters in Half Shell

Chicken Nibbles

Salmon and cream cheese rolls

Savoury meatballs

Vegetable platter with Savoury dips and hummus

Savoury Eggs

Fruit tartlets

Brandy snaps

Chocolate eclairs

A Selection of cheeses accompanied by Fresh fruits and crackers

Antipasto platters

Finger food served with Dipping Sauces

Tea and Coffee



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WEDDING SUPPER

\$10 Per head

Cocktail Club Sandwiches
Selection of small meat Savouries
Sausage Rolls
Bacon and Egg pie
Quiche Savouries
Cocktail Sausages with dipping sauces

Tea and Coffee
(Herbal Tea Selection will be available)

\$15 per head

Cocktail Club Sandwiches
Selection of small meat savouries
Sausage Rolls
Bacon and Egg pie
Quiche Savouries
Chicken nibbles with dipping sauces
Chocolate eclairs
Apple squares

Tea and coffee
(Herbal Tea Selection will be available)