the SUSTAINABLE FOOD co.



INDIVIDUALLY PLATED THREE COURSE MEAL AND CAKE

\$145pp (incl GST) | 2023-2024 season

# Catering with a conscience.

Our wedding packages are designed to make organising catering for your wedding easy, seamless, and enjoyable. We've thought of all the details so you don't have to; including staffing, tableware, equipment management and pack down.

As New Zealand's leading sustainable caterer, our core sustainability methods and principles are integrated into every element of the wedding, allowing you to celebrate your sustainability values throughout your special day.

Enjoy our highly curated and sustainable menus, creatively presented dishes and exceptional service, and above all, allow us to bring your catering to life.













# THREE COURSE MEAL

Dish options are served alternately to every second guest.

## **Appetizer**

Your choice of one entree, choose from the following selections:

- Summer gazpacho
- Local cucumber, Sichuan pepper and toasted sesame
- Mozzarella, melon and mint salad

### Entree

Your choice of two entrees, choose from the following selections:

- Avocado roulade, horseradish crème fraîche, lemon
- Whipped feta, baby carrots, honey, harissa
- Smoked tempeh, charred mushroom, paprika cream

### Mains

Your choice of two mains, choose from the following selections:

- Crispy wonton, lemongrass tofu, avocado herb salsa
- Caramelised fennel, white bean puree, ravioli
- Peanut encrusted tofu steaks, satay ginger cream, greens
- Cocoa roasted baby beetroot, tahini cream, fondant potato

# **WEDDING CAKE**

All cakes are triple-tiered and garnished with fresh floral arrangements. Choose from the following selections:

- Vanilla and lavender cake, passionfruit cashew-cream (vegan)
- Hummingbird cake, cream cheese icing (vegan)
- Chocolate cake, dark chocolate ganache and raspberry jam (vegan)
- Lemon cake, lemon curd and with elderflower buttercream
- Coffee cake, caramel buttercream

# **WHAT'S INCLUDED:**

- Supervisor, waitstaff, & chef (s)
- Dinner plates and cutlery hire for all courses
- White linen napkins
- Wedding cake knife, cake plates and cake forks
- Water jugs and water glasses
- Natural coloured tablecloths
- Table clearing, kitchen clean up and full pack down at end of service
- Rubbish removal
- Delivery and removal of all equipment in our 100% electric vehicle (Auckland-wide. For weddings outside of Auckland an additional travel fee will apply)

# **WHAT'S NOT INCLUDED:**

- Venue
- Florals
- Table decorations
- Tables, chairs, outdoor furniture, marquees
- Beverages and glassware (water and water glasses are included)
- AV

For a full list of our recommended vendors visit: <a href="https://thesustainablefoodco.co.nz/pages/preferred-suppliers">https://thesustainablefoodco.co.nz/pages/preferred-suppliers</a>

# **OPTIONAL ADD ONS:**

- Kids meals: \$25 each
- Vendor meals: \$40 each
- Wine glasses or other glassware: \$2.50 each
- Family style service: extra \$10 per person
- Kitchen equipment hire (only required if your wedding venue doesn't have any kitchen facilities available on site. Priced on an individual basis please get in touch).









