



Wedding & Dinner Package

The following is our general package for weddings & dinners.

We will design menus to your specification.

Ask about our marquee & function infrastructure services.

This package consists of the following.

1. Dinner Menus (Pricing for min. 50 guests)
2. Finger food, Supper & Hors D'Oeuvres
3. Beverages
4. Lovely Grub – Company Portfolio



Dinner Menus

AMBERLEY DINNER

NIBBLES
\$8.00 ex GST

(Served at a rate of 3.5 pp)

Chicken & ginger rolls, a deep fried selection, mini club sandwiches, kumara & cumin puffs, beef & lamb balls with 2 dipping sauce. Camembert on tooth picks with dried apricots, figs, prunes, & dates

MAIN
\$36.00 exclusive of gst.

Hot roast lamb with rosemary and mint sauce.
Cold ham on the bone.
Fish dish. (We would like to do whole baked groper subject to availability)
Casseroled chicken breast

Baby gourmet potatoes cooked with either mint or pesto.

Broccoli & cauliflower in a sour cream sauce.
Honey glazed carrots.
Minted green peas

Greek salad and a Spinach & Pasta salad

DESSERT

Apple shortcake or strudel, Sugar roasted fruit salad platter.
Brandy snaps & Whiskey gateaux
Whipped cream.

TEA & COFFEE



WINTER TIME

\$42.00 ex GST

(Mains can be swapped for others in the menus)

SOUP

Curried pumpkin & yoghurt soup with garlic bread.

MAIN

Chicken breast stuffed with apricot and creamed cheese wrapped in bacon
- Spinach roulade with walnut & blue cheese filling.

VEGETABLES

Hassel back potatoes
Carrot & parsnip
Leeks in white sauce
Kumara

DESSERT

Fresh fruit salad
Hazelnut mousse
Hot steamed fruit pudding with custard.
Old fashioned bread pudding
(dates, apricots, almonds, sultanas & rum)
Whipped cream.

TEA & COFFEE



RED CROSS DINNER

\$40.00 ex GST

MAIN

Stuffed Chicken Breast
Hot Roast Pork With Apple Sauce
Venison Stroganoff With Noddles
Vegetarian Roulade With Mushroom Sauce
Roast And Boiled Potatoes
Minted Peas
Cauliflower And Sour Cream Sauce
Buttered Carrots
Red And Green Coleslaw

SWEET

Pecan Nut Pie
Vodka & Lime Cheese Cake
Napoleon Slice (Pine Apple Filling)
A Fresh Fruit Salad
Whipped Cream

TEA & COFFEE

& After Dinner Mints



THE SMITH WEDDING

PRICE \$50.00 ex GST

(Plattered table service)

*Each guest receives a small serving of all foods listed on decorated platters.
Nibbles served to standing guests pre dinner.*

NIBBLES

(5 items per person served to your guests.)

Mini spring rolls, vegetarian samosas,
Chinese parcels served with a mild sweet chili sauce,
A variety of cocktail sandwiches,
Lamb kebabs with a minted yoghurt dipping sauce,
Prunes, apricots, figs, dates on camembert cheese.

ENTREE

Mushroom vol vaunts served on a bed of colored lettuce with tomato wedges garnished with sprouts & red pepper.

Mussels steamed in wine served in shell with freshly baked crusty bread garnished with fennel & lemon wedges.

MAIN

Grilled salmon steaks marinated in olive oil, lemon juice, fresh herbs, pepper & salt & a dash of Tabasco.(app. 65gms)

Stuffed rib eye steak. Filling is fresh snipped herbs & spring onions. The steaklet will be basted in red wine & soy sauce with a bread crumb crust. (app 90 gms cooked.)

Spinach & pumpkin ravioli with herb & tomato sauce.(app.50 gms)

New minted potatoes and
A medley of carrot, broccoli and cauliflower.
A mixed garden salad.

DESSERT

Cheese cake (flavors optional)
Chocolate mousse or brandy snaps.
A fresh fruit salad,

TEA & COFFEE



THE PUDDING HILL FEAST

\$42.00 ex GST

MAIN

Roast Chicken & Orange Sauce.
Roast Rolled Shoulder Pork & Apple Sauce.
Whole Baked Salmon.
Venison Casserole (red wine)
Spinach & Mushroom Roulade.
New potatoes.
Roast vegetables - carrots, peppers, garlic, kumara, pumpkin.
Rock salt & rosemary. Minted Peas.
Salads - Greek, Carrot (orange juice, raisins, toasted coconut.) Pasta.(bacon & kiwi fruit

DESSERT

Chocolate & Carrot Cake
Sugar roasted fruits - pineapple, banana, plus 2 others.
Soft whipped cream with honey or vanilla
or
Bowls of strawberries, raspberries, blueberries dusted with icing sugar.
Bowls of whipped cream or yoghurt.
Chocolate mousse

TEA & COFFEE



POLO LUNCH

\$42.00 ex GST

MAIN

Cold- Smoked Salmon Fillet With A Light Mahogany Glaze.
Served Warm With A Sour Cream & Dill Sauce.

Medallions Of Medium Rare Cevenna Fillet
With A Cranberry & Cracked Black Pepper Jus.

A Roulade Of Smoked Chicken & Brie Served
With Sweet Chili Sauce

Char Grilled Sweet Red Capsicum & Cashew Nut Loaf (Vegetarian)

A Range Of Freshly Baked Gourmet Little River Bakery Breads
With Dipping Oils.

Tiny Tatties Dressed In A Salsa Verde
(Capers, Gherkins, Anchovy's, Basil & Mint)

Caesar Salad

Baby Beetroot
With Fresh Tarragon & Feta.

Warm Roast Pumpkin Salad
With Coriander, Rosemary, Sunflower Seeds, Balsamic Vinegar

DESSERT

Chocolate Truffle Loaf With A Fresh Raspberry Sauce And Whipped Cream

TEA & COFFEE



FINGER FOOD

SUPPER & HORS D'OEUVRES LIST

Suppers on their own may attract a delivery cost and or service fee if they are continuous over a lengthy period.

Chilled

Cucumber Rounds With Herbed Creamed Cheese
Kumara Cumin Puffs
Filo Ettes – Chicken & Beetroot Curried Shrimp, Caramelized Onion.
Pimiento Corn & Bacon Spirals

Warm From The Oven

Gutsy Little Mouthfuls - Black Olives, Red Pepper Pesto, Basil
Mini Pizza Swirls
Marinated Pork Strips With Spicy Orange
Lamb Rib Lets With Plum Rosemary.
Baby Potato On Tooth Pick In Pesto Butter
Mushroom Palmiers

Crepes

Black Pepper Crepe Roulade Filled With Smoked Chicken,
Avocado & Rocket
Tuscan Pumpkin & Almond
Herbed Goats Cheese

Sushi

Tuna & Cucumber Mini Maki
Smoked Salmon Variation
Chicken Teriyaki
Californian Hand Rolls

Sea Food

Creamy Prawn Noodle Nests
Oysters In Shell With Red Pepper Dressing
Scallop Wrapped & Bacon Bites
Half Shell Mussels With Pesto & Sweet Chilli Sauce
Petit Paua Fritters
Profiteroles With Salmon Mousse



FINGER FOOD, SUPPER & HORS D'OEUVRES LIST

Breads

Cocktail Sandwiches & Rolls

- Smoked Salmon, Caped & Dill Triangles.
- Red Salmon & Green Onion
- Roast Beef & Cucumber Mini Sandwiches
- Creamy Egg Lettuce
- Pecan Chicken Salad
- Nutty Chicken Ribbon Sandwiches
- Ham, Mustard & Gruyere

Brandied Cheese On Rye

Creamy Smoked Salmon Pate With Crusty Bread

Bruschetta Onion Marmalade & Semi Dried Tomato, Haloumi & Tapenade

Turkey, Brie And Cranberry On Pumpernickel Rounds

Roasted Red Pepper Dip With Crostini (Other Flavors Available)

Mini Pita Breads With Feta & Pesto (Other Flavours Available)

Kebabs

Cinnamon Maple And Pork

Nutty Beef Satay

Asian- Style Salmon Kebab

Chicken Yakitori Kebabs With Sesame Dipping Sauce

Minced Lamb Kebabs With Minted Yoghurt Dipping Sauce

Devils On Horseback - Bacon With Prunes Or Banana

Camembert Kebabs - Fig - Date- Prune - Dried Apricot

Mussel Kebabs With Walnut Sauce

Dessert

Fruit Skewers With Yoghurt & Lemon Sauce

Frosted Apricot Cherry & Walnut Slice

Chocolate Mousse Cups –Hazelnut, Wild Berry, Mango

Mini Orange Cheese Cakes

Short Cake - Apple - Apricot

Profiteroles - With Custard Or Cream.

Fresh Fruit Tartlets

Truffles - Can Be Served On Trees With A Wide Variety Of Liquor Flavors And Shapes.



FINGER FOOD, SUPPER & HORS D'OEUVRES LIST

COMMERCIALY PREPARED

Lamb Or Beef Balls
Chicken Mini Drums Marinated Or Plain.

Savories (There Is A Wide Range Of These)

Crumbed Prawn Cutlets
Calamari Chips
Crumbed Mussels
Tempura Fish Cocktails (Fish Comes In Many Forms)
Mini Spring Rolls
Mini Samosas
Chicken Nuggets
Crumbed Mushrooms
Kumara Croquettes
Crumbed Camembert
Onion Rings
Crumbed Mushrooms
Dumpling Lanterns - Veg - Pork - Prawn
Dim Sims Chicken - Beef - Pork & Mushroom
Petite Corn Fritters
Potato Pan Cakes

VINTAGE LIST

Cheerios
Meringues
Brandy Snaps
Lamingtons
Cinnamon Oysters
Christmas Pies
Vol Au Vents Many Shapes & Flavors.



BEVERAGE LIST

Lovely Grub Has A "Caterers Off" Licence (Prices **include Gst** & Are Current @ 1.9.05). Beers Can Be Sourced In Either Cans Or Stubbies.

Beers

Lion Light Ice	\$4.00	(6pk Stubbies)
Steinlarger Premium	\$5.00	(6pk Stubbies)
Monteiths	\$5.00	(6pk)
Mac Ale	\$5.00	(6pk)
Speights	\$4.00	(24 Pk Stubbies)
Canterbury Draft	\$4.00	(15 Pk Cans)
Db	\$4.00	(12 Pk Cans)
Heineken	\$5.00	(12pk Stubbies)
Export	\$4.00	

Orange Juice

Orange Juice	\$4.00	Per L Litre (3 Litre)
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Wines

Bubbly

Lindauer Special Reserve	\$29.11
Le Brun Terrace Road	\$33.07
Orlando Trilogy Brut	\$28.50
Yellowglen	\$29.11

Sauvignon Blanc

Dashwood Sauvignon Blanc	\$28.83
Cape Cambell	\$29.71
Astrolab 05	\$31.71
Jacobs Creek	\$24.00

Chardonnay

Montana Brancott	\$26.72
Westbrook	\$29.95
Spy Valley Barrel Fermented	\$31.58

Reds

Moculta Shiraz	\$29.47
Ngatawara Stables Merlot	\$27.78
Jackman Ridge Cabernet Sauvignon	\$25.00
Wairi Wairi Scrubby Rise Shraz, Petit Verdot, Cab Sav	\$28.60

Spirits and other beverages are available by request.

Labor Only. Allow ¾ Of an hour to set up and another ¾ hour to pack up. Glassware needs to be rinsed before return to supplier.



Beverage Service Management

Caterer's "off license" & professional expertise offered with the following:

- We charge a corkage fee of \$3.40 per bottle of wine or dozen beer.
- You are welcome to purchase our beverages or source you own.
- Supply staff. \$27.00 per hour.
- Allow 1 hour to set up and another 1 hour to pack up.
- Glassware and chiller hire can be arranged.
- Glassware will be rinsed until you sign off bar staff.
- Sundry equipment provided. Trays, openers, jugs.
- Breakages and lost equipment will be charged at current rates.

Cash Bar Prices (Prices include GST & are current @ 25.04.08)

Wines	\$7.00 Per Glass	\$24.00 Per Bottle
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Brands currently stocked are the Waipara Downs and Whitestone Ranges – Pinot Gris, Sauvignon Blanc, Riesling, and a Range of Reds.

Beers Standard NZ	\$4.00 Per Bottle.
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Beers Foreign	\$5.00 Per Bottle
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OJ. Soft Drink & Fruit Punch	\$3.00 285 Ml Glass	\$7.00 Per Litre
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Glass Hire	.56 Cents	10 Cents On Plastic.
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Spirits and other beverages are available by request.



Beverages Order Form

No Required	Bar Services	Cost
.....	Corkage (Where Client Supplies Own Beverages)	3.40 Bottle Wine, Doz. Beer
.....	Bar Staff	\$27.00 Per Hour Per Person
.....	Glassware Hire	.56 C Per Glass
.....	Glassware Breakages & Missing	\$5.00 Each
.....	Pickup & Return (In Chch)	\$35.00 Each Way
.....	Punch Bowl & Ladle	\$18.00 Each
.....	Table Cloth	\$9.00 Each
.....	Tables 6 Ft	\$10.00 Each
.....	Chilly Bins	\$10.00 Each
.....	Ice	\$6.00 Per Bag
.....	Chiller Trailers Or Fridges Can Be Arranged On Request	

(Prices Current @ 25.04.08) Inc. GST

Please Fill In and Return When Booking Your Function

Client Signature

Client Name

Address Of Function

Date Required



Lovely Grub Location Caterers

Address: Lovely Grub Location Catering | Rd 3 | 161 Main Road Little Akaloa | Akaroa

Phone 03 3048705

Email: gjmarshall@clear.net.nz

Website: www.lovelygrub.co.nz

Managing Director	- Gavin Marshall	03 3048705
Production Manager	- Judy Marshall	03 3048705
Function Coordinator	- Patricia Ching	03 3251901

Equipment

- 2 Fully equipped kitchen trucks. They carry 500 litre of water. Two sinks with hot & cold pressure systems. Thirty two amp single phase electrical systems with their own generators. Have on board gas compounds capable of carrying 90 kgs. Which support the ovens, brat pan, hot water and hobs. They also carry fridges, freezers, beaters and their own pantries.
- One 5 metre heavy gull wing trailer which is towed by the larger of the kitchen trucks. It has fold down front bridge which creates a combined work space of 12 metres. We can back the other kitchen truck up to the rear doors creating 19 metres. If required we can back in 2 further vehicles to the open gull wing.
- 1 three metre walk in Isuzu Elf chiller truck.
- Two 3 meter tandem trailers with canopies.
- A 400 piece dinner set plus 2 shipping containers of sundry catering equipment. We have a long standing association with Hirequip Ltd to cover any additional equipment required.
- A Nissan Safari 4 x 4 towing vehicle.
- When doing large scale functions we hire in additional trucks or unimogs. We have considerable experience in fitting them out for specialist us



LOCATION CATERING EXPERIENCE

Lovely Grub has been operating for eight years before which the company was called Hukinga Caterers which operated for eight years.

WEDDINGS

Lovely Grub caters for around 25 per year. This work requires high service levels delivered in many strange locations. There is a complete list of venues we have available in Canterbury on our web site. (Address in contact details) We co ordinate the marquee and complete range of hire equipment including bar facilities.

CORPORATE CATERING

This catering takes several different forms

- Client dinners or luncheons.
- Field days or product launches. They can be either a special day or at a major event like the South Island Field days or the Canterbury A & P Show. Service usually involves a morning & afternoon tea with some sort of luncheon. Beverage and bar service can be supplied. The many and varied locations we operate at require strongly focused attention to the logistical detail of service and supply.

OUR CLIENT PORTFOLIO

Clients include Ravensdown Fertilizer Co Op, Lincoln College Foundation / Rabo Bank, Alliance Meats Ltd, Cookie Time Ltd, Bank of NZ, Westpac, ASB Bank, Dow Agrosiences (NZ) Ltd, Bicycle Victoria, Pine Gould Corp, Ideal Electrical Ltd, Fonterra, Bloody Good Events, Cater Holt Harvey Ltd, The Events Company Ltd and many others.



FILM & TELEVISION CREW CATERING

- **SNAKESKIN** – A New Zealand feature film shot in and around Methven. 60 cast and crew 6 days a week for 7 weeks. Being a road movie nearly every meal was at a different location. It included 2 and a half weeks of night shooting.
- **El Lago** a short film shot on the shores of Lake Tekapo over 6 days.
- An Indian feature called “Something I have to say” shot from Christchurch to Queenstown. Fourteen days with 65 cast and crew.
- Several commercials including the Canterbury Draft set of ads featuring Alex Wyllie.

SUNDRY FUNCTIONS

During the year Lovely Grub does many functions which do not fit into the above category's. Many are done on location. These include

- Full daily food requirements for large groups over several days. Bicycle tours, horse treks, conferences, sports groups etc. This work often requires a large degree of logistical planning with the use of many different support vehicles and staff. See “functions of note”.
- We do food and beverage service for many bereavements.
- **Reunions** are an area where our diverse skills are fully utilized. Many different types of functions, different locations, often at the same time .We arrange marquee and hire equipment facilities.

FUNCTIONS OF NOTE

I will only list a few of the more diverse jobs which Lovely Grub has completed in the last couple of years.

- **Bicycle Victoria's 'Great NZ Bike Ride'** They had 1260 bicycle riders who traveled from Tekapo to Greymouth via Queenstown over 14 days. Lovely Grub catered 3 meals per day, each in a different location, for the ride.



- While doing the above event our company also catered for the national **Harley Davidson** convention in Akaroa. Where we did two dinner meals back to back in a marquee on the recreation ground for 500 guests. The day before the Harley convention we did lunch, morning and afternoon tea for 470 guests at Lincoln for **Ravensdown Fertilizer Coop**.
- **Cookie Times** 20 year birthday bash at Little Pigeon Bay. A very small and remote bay on Banks Peninsula. The 190 guests had been taken in by helicopter to the beach where they were treated to a whole night of high quality finger food and beverages with a live band which had been flown in from Auckland.
- **Mizone's "Wild Places Challenge."** As part of the Bluff to Cape Reinga multi sport event we did a full dinner for 90 competitors at the head of Lake Sumner. Forty minutes from the end of the shingle road at Lake Shepherd by unimog.
- We fed 60 horse riders for week while they traveled from the Kekerengu to the Clarence Reserve. We traveled up the Clarence River, some 50 kilometers west of the seaward Kaikoura ranges. We have done seven other remote **horse treks** but this was the most challenging and beautiful.
- Christchurch Folk Club **Music Festival** where we have 300 guests on site for the last 9 years. We supply meals as well as run a shop for snacks and beverages.
- Gavin has led the catering team at the **Convergence** festival at Loburn for the last 5 years. This event is not a commercial event but it is notable for the fact that all food is vegetarian and is 90 % organic. On average it lasts for 7 days and has 350 to 400 guests.
- We catered 9 days for 300 students from 8 separate North Island Schools attending the 2005 Mardi Cup rowing in Twisel. During this time we also catered for 160 Ngai Tahu guests in a marquee which we supplied and erected 3 kilometers down the valley from Mt Cook.

