

Contacts

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Wedding Menus

For

'Lynne's Kitchen'

Mt Maunganui Golf Club
2009-10



Function Information.

Congratulations on your engagement and forthcoming wedding.

The staff at Putter's Cuisine are here to help you make your Wedding Day pleasurable, memorable and truly special.

Everything is organised for you when you select to have your wedding at 'Mt Maunganui Golf Club'. We set up the room, organise and set the tables, serve the meal and then clear everything away at the end of the evening. All you and your family have to do is arrive, enjoy your evening, then leave at the end of the evening with your gifts and happy memories.

We hope you enjoy the fine selection of elegant menus we have to offer you. They have been compiled to complement each other and give you a wide range of taste styles, dynamic visual presentation and quality cuisine.



Arrival Time

As the club rooms are available to the Golf members until near-on 6pm it is recommended that you do not arrive until 6pm. Your wedding ceremony can easily be planned around this time.

Deposit

There is a \$500.00 deposit payable to the Caterer on booking the Mt Maunganui Golf Club. This is to protect both parties. This deposit is non-refundable, but is included in your total costs.

Wages.

Staff wages are included, but if the function extends into a statutory holiday the hirer will be charged as follows:

- A. A \$50.00 per hour surcharge from midnight leading into a statutory day.
- B. A function on a statutory day will carry a 15% surcharge on all charges.

Terms of Payment

Final payment must be made on or before the night of the function.

Damage.

Any damage suffered to the caterers property, including non-removable stains on tablecloths, by your guests will incur payments for such damages.

Table Cloths.

Decorations are most welcome but the following are not permitted on the tables—confetti, sand, glitter. If candles are used they must be inside containers to catch dripping wax. If coloured wax stains the tablecloths the hirer will be charged \$40.00 per tablecloth for replacement.

Prices.

Prices are set at 20/6/09 but may be subject to change due to increases in foods and service costs.

The price of each menu includes the following:

- GST
- Buffet food
- Platters and serving dishes & utensils
- Guests crockery & cutlery
- White cloth napkins for each guest
- White tablecloths on the guests table
- White tablecloths and covering for bridal table

- Special knife for wedding cake
 - Tablecloths for buffet table
- Any decorations for buffet table
- Collecting plates at the end of each course

- Setting up of wedding cake
- Setting up of all tables, laying of tablecloths, cutlery and table decorations.
(This takes several hours)
- Clearing away of tables at end of evening.



Buffet Menu 1

On Arrival: \$5.00p/p
Mains & Dessert: \$45.00 p/p

On Arrival

Mini Springs served with sweet & sour sauce

Sweet Corn Nuggets served with sour cream & sweet chilli dipping sauce

Crostini—selection of French breads topped with fancy lettuce, rare beef, smoked chicken and a spicy mango & capsicum chutney

Mains

Rich Fruity Glazed Ham on the Bone

Glazed with a pineapple brandy topping, studded with fruits and cloves

Crumbed Fish

Lightly crumbed fish deep fried. Served with homemade Tartar sauce.

Five-Spice Chicken

Chicken drums marinated in garlic, lime juice, wine, 5 spices & soy sauce then baked tender.

Honey Minted Potatoes.

Gourmet potatoes lightly steamed and served with a honey, mint dressing.

Green Vegetable Medley

Seasonal green vegetables lightly steamed. Served in a rich cheese sauce.

Leafy Green Salad.

An assortment of lettuce and salad greens served with mayonnaise.

Italian Pasta Salad

Pasta served with sun-dried tomatoes, corn, peppers in a vinaigrette.

Sweet & Sour Spiced Vegetable Salad

Selection of fresh vegetable marinated in a spicy dressing

Dessert

Sweet Platter (Brought to guests tables)

Selection of finger sized sweets and truffles, fresh seasonal fruits, and gourmet cheeses and crackers

Or

Chocolate Silk Tart—a rich indulgent chocolate tart with a hint of rum flavour.

Fresh Summer Fruit Salad—selection of fresh seasonal and tropical canned fruits

Brandy Snaps—all time favourite
Ice Cream

Tea & Coffee

Buffet Menu 2

On Arrival: \$5.00
Mains & Dessert: \$45.00 p/p

On Arrival:

Mini Springs served with sweet & sour sauce

Sweet Corn Nuggets served with sour cream & sweet chilli dipping sauce

Crostini—selection of French breads topped with fancy lettuce, rare beef, smoked chicken and a spicy mango & capsicum chutney

Mains:

Roast Beef

Whole rumps of Peppered Beef studded with cloves of garlic. Served with rich gravy, mustard and fruit chutney.

Roast Pork.

Whole legs of tender boned pork . Served with crackling and apple sauce.

Seafood Platter

Selection of platters seafood including king prawns, shrimps and marinated mussels.

Honey Minted Potatoes.

Gourmet potatoes lightly steamed and served with a honey, mint dressing.

Green Vegetable Medley

Seasonal green vegetables lightly steamed. Served in a rich cheese sauce.

Roast Vegetables.

Medley of roasted onions, carrots & parsnip with balsamic dressing.

Leafy Green Salad.

An assortment of lettuces and salad greens served with mayonnaise.

Orange & Currant Couscous Salad

Orange juice, currants, sweet chilli sauce & couscous tossed in a dressing

Sweet Platter

Selection of finger sized sweets and truffles, fresh seasonal fruits, and gourmet cheeses and crackers

Or

Chocolate Silk Tart—a rich indulgent chocolate tart with a hint of rum flavour.

Fresh Summer Fruit Salad—selection of fresh seasonal and tropical canned fruits

Brandy Snaps—all time favourite

Ice Cream

Tea & Coffee

Finger Food Menus

We are able to do a wide range of finger food menus for weddings also.

These are suitable for more informal settings or where seating is at a premium.

Platters can be offered in the following ways:

- Food passed around to guests by waitresses
- Food set on a 'buffet' type table where guests help themselves
- A selection of food is put onto little platters and put onto guests tables.

All options are successful in the right setting.

If you would like a finger food type wedding then an individual menu will be made up for you to meet your requirements.



Menu 6

On Arrival: \$7.00
Mains & Dessert: \$75.00 p/p

On Arrival:

Salmon Kebabs—cubes of smoked salmon served on skewers

Sweet Corn Nuggets served with sour cream & sweet chili dipping sauce

Mini Wraps Mediterranean breads layered with cream cheese, salads & grilled satay chicken then rolled into petite bites

Thai Beef Kebabs. Cubes of beef marinated in a Thai chili sauce and then lightly baked

Mains:

Seafood Platter

Selection of platters seafood including prawns, shrimps and marinated mussels.

Oysters in 1/2 Shell

Fresh oysters towered on platters of ice.

Whole Baked Salmon

Whole salmon baked and decorated on platters.

Rack of Lamb

Minted pepper crusted rack of lamb with Port & Plum Chutney Sauce.

Roast Beef

Whole rumps of Peppered Beef studded with cloves of garlic.

Served with rich gravy, mustard and fruit chutney.

Butter Chicken

Traditional North Indian Curry. Mild and creamy. Served with rice.

Middle Eastern Vegetable Casserole

Zucchini, onions, mushrooms & tomatoes baked in middle eastern spices and oils

Creamed Mushrooms

Mushrooms lightly sautéed with garlic and onions in a cream sauce

Roast Vegetables

Meditley of red onions, carrots & parsnip roasted with splash of balsamic dressing.

French Beans

Steamed French beans with a roasted red onion topping.

Leafy Green Salad.

An assortment of lettuces and salad greens served with mayonnaise.

Roasted Cinnamon Pumpkin Salad

Roasted pumpkin served with feta, basil, & seeds in a spicy sauce.

Orange & Currant Couscous Salad

Orange juice, currants, sweet chili sauce & couscous tossed in a dressing

Curried Cauliflower Salad

Curried flowerets with roasted peanuts in a creamy sauce.

Dessert:

Sweet Platter

Selection of finger sized sweets and truffles, fresh seasonal fruits, and gourmet cheeses and crackers

Or

Chocolate Silk Tart—a rich indulgent chocolate tart with a hint of rum flavour.

Peach & Passion fruit Cheese Cake—a soft & creamy cake with a fruity topping

Fresh Summer Fruit Salad—selection of fresh seasonal and tropical canned fruits

Profiteroles—Petite cream puffs filled with kahula cream and drizzled with chocolate

Ice Cream

Cheese Platter—selection of gourmet cheeses, breads & crackers

Tea & Coffee

Buffet Menu 3

On Arrival \$5.00
Mains & Dessert: \$45.00 p/p

On Arrival

Mini Springs served with Sweet & sour Sauce

Sweet Corn Nuggets served with sour cream & sweet chili dipping sauce

Crostini—selection of French breads topped with fancy lettuce, rare beef, smoked chicken and a spicy mango & capsicum chutney

Mains:

Rich Fruity Glazed Ham on the Bone

Glazed with pineapple brandy topping, studded with fruits and cloves

Gingered Chicken

Boneless drums of marinated in fresh ginger, coriander, garlic & soy sauce then baked.

Roast Beef

Whole rumps of Peppered Beef studded with cloves of garlic. Served with rich gravy, mustard and fruit chutney.

Honey Minted Potatoes.

Gourmet potatoes lightly steamed and served with a honey, mint dressing.

Roast Vegetables.

Roast pumpkin and kumara with a honey mustard dressing.

Creamed Mushrooms

Mushrooms lightly sautéed with garlic and onions in a cream sauce

Leafy Green Salad.

An assortment of lettuces and salad greens served with mayonnaise.

Curried Cauliflower Salad

Curried flowerets of cauliflower with roasted peanuts in a creamy sauce.

Italian Pasta Salad

Pasta served with sun-dried tomatoes, corn, peppers in a vinaigrette.

Sweet Platter

Selection of finger sized sweets and truffles, fresh seasonal fruits, and gourmet cheeses and crackers

Or

Chocolate Silk Tart—a rich indulgent chocolate tart with a hint of rum flavour.

Fresh Summer Fruit Salad—selection of fresh seasonal and tropical canned fruits

Profiteroles—Petite cream puffs filled with kahula cream and drizzled with chocolate

Ice Cream

Tea & Coffee

Buffet Menu 4

On Arrival \$6.00
Mains & Dessert: \$55.00 p/p

On Arrival:

Mini Springs served with Sweet & sour Sauce

Sweet Corn Nuggets served with sour cream & sweet chilli dipping sauce

Mini Wraps Mediterranean breads layered with cream cheese, salads & grilled satay chicken then rolled into petite bites

Thai Beef Kebabs. Cubes of beef marinated in a Thai chilli sauce and then lightly baked

Mains:

Whole Baked Salmon

Whole salmon baked and decorated on platters

Seafood Platter

Selection of platters seafood including prawns, shrimps and marinated mussels.

Chicken Cacciatore

Italian dish of marinated chicken drums and garlic, tomatoes, white wine and oregano.

Roast Beef

Whole rumps of Peppered Beef studded with cloves of garlic. Served with rich gravy, mustard and fruit chutney.

Honey Minted Potatoes.

Gourmet potatoes lightly steamed and served with a honey, mint dressing.

French Beans

Steamed French beans with a roasted red onion topping.

Leafy Green Salad.

An assortment of lettuces and salad greens served with mayonnaise.

Roasted Cinnamon Pumpkin Salad

Roasted pumpkin served with feta, basil, & seeds in a spicy sauce

Harvest Salad

of roasted beets, walnuts, onions with goats cheese croutons

Dessert:

Sweet Platter (Brought to Guests Tables)

Selection of finger sized sweets and truffles, fresh seasonal fruits, and gourmet cheeses and crackers

Or

Chocolate Silk Tart—a rich indulgent chocolate tart with a hint of rum flavour.

Coffee Cheese Cake—Traditional dessert with a mocha twist

Fresh Summer Fruit Salad—selection of fresh seasonal and tropical canned fruits

Profiteroles—Petite cream puffs filled with kahula cream and drizzled with chocolate

Ice Cream

Buffet Menu 5

On Arrival: \$600
Mains & Dessert: \$55.00 p/p

On Arrival:

Mini Springs served with Sweet & sour Sauce

Sweet Corn Nuggets served with sour cream & sweet chilli dipping sauce

Mini Wraps Mediterranean breads layered with cream cheese, salads & grilled satay chicken then rolled into petite bites

Thai Beef Kebabs. Cubes of beef marinated in a Thai chilli sauce and then lightly baked

Mains:

Rich Fruity Glazed Ham on the Bone

Glazed with pineapple brandy topping, studded with fruits and cloves

Tandoori Chicken with Sautéed Pineapple. Indian dish of chicken drums in a mild creamy tandoori sauce. Topped with fresh coriander.

Roast Beef

Whole rumps of Peppered Beef studded with cloves of garlic.

Served with rich gravy, mustard and fruit chutney.

Crumbed Fish

lightly crumbed fish deep fried. Served with homemade Tartar sauce.

Honey Minted Potatoes.

Gourmet potatoes lightly steamed and served with a honey, mint dressing.

Green Vegetable Medley

Seasonal green vegetables lightly steamed. Served in a rich cheese sauce.

Roast Vegetables

Medley of red onions, carrots & parsnip roasted with splash of balsamic dressing.

Leafy Green Salad.

An assortment of lettuces and salad greens served with mayonnaise.

Roasted Cinnamon Pumpkin Salad

Roasted pumpkin served with feta, basil, & seeds in a spicy sauce.

Harvest Salad

of roasted beets, walnuts, onions with goats cheese croutons

Creamy Potato Salad

Selection of baby gourmet potatoes, celery, eggs, salad greens in a sour cream dressing

Dessert:

Sweet Platter

Selection of finger sized sweets and truffles, fresh seasonal fruits, and gourmet cheeses and crackers

Or

Chocolate Silk Tart—a rich indulgent chocolate tart with a hint of rum flavour.

Peach & Passion fruit Cheese Cake—a soft & creamy cake with a fruity topping

Fresh Summer Fruit Salad—selection of fresh seasonal and tropical canned fruits

Profiteroles—Petite cream puffs filled with kahula cream and drizzled with chocolate

Ice Cream

Tea & Coffee