



Spit Buffet Wedding Package

Buffet Wedding Menu \$48.50 /person

All prices are GST inclusive

Staffing included with crockery, cloth napkins, and cutlery for course catered.

Finger food Starters: *Required time to serve 45 mins - 1 hour*
4 pieces /person estimated at \$2.40 /piece

- Please select 4 varieties from wedding finger food
- Please note price is averaged at \$2.40 /piece for menu price purposes, and price may change on selection of finger food due to the prices on wedding finger food menu.
- If finger food selections are under \$1000 staffing costs will be added at \$35 /hour per

Mains: Cuts of slow roasted spit meats: *Required time to serve 1 hour*

- *Rolled Tender Lamb Leg Studded with Rosemary, Thyme, and Garlic*
- *Succulent Bolar Blade of Beef with a Dijon and Pepper Glaze*
- *Crispy Skinned Rolled Pork Shoulder Seasoned with Sea Salt Flakes*

Included with the meat selection:

- *Baked Potatoes*
- *Roasted Pumpkin*
- *Gourmet Vegetables Tossed in Dill Butter*
- *Demi Glaze Sauce*
- *Dinner Rolls w/ butter*
- *Choice of 4 Gourmet Salads*

Wedding Cake as Dessert: *Required time to serve 30 minutes*

- Wedding cake to be cut and served with berries and cream
- Cake will be served to the table

We also include in our wedding package fine china, cutlery, cloth napkins, salt and pepper shakers, and setting of the tables.

Bagging of the cake: \$0.75 /person

Tea and coffee \$2.50 /person (Nescafe, assorted teas, urn, disposable cups and spoons)

Please see our Wedding Run Sheet and timing advice to arrange serving times of courses. If you require more time than we offer staff charges will be added.

The minimum spend is \$3000 per wedding.



Wedding Finger food

All finger food is hand made by Minute Chefs
All prices are GST inclusive

Cold Finger Food

\$2.40 /piece

- *Smoked chicken dip on rye bread crisps
- *Sweet potato and zucchini frittatas w/ mozzarella cheese
- * Sun dried tomato and chive mascarpone cheese on rye crisps
- *Caramelized onion tart with goats cheese

\$2.60 /piece

- *Wafer sliced beef fillet on mini toasts with horseradish cream
- *Smoked salmon mascarpone dip on toasted baguettes
- *Grissini sticks wrapped in prosciutto slices with basil pesto for dipping

\$2.80 /piece

- *Mixed California sushi rolls **vegetarian *salmon *crab*
- *Smoked salmon canapé's w/ dill and crème fraiche
- *Seared tuna fillet served in Chinese spoons with coriander and wasabi mayo

\$3 /piece

- *Confit duck crepes with coriander, julienne Asian vegetables, and hoisin sause
- *Oysters natural with lime and chilli syrup or red wine vinegar w/ shallots
- *Grilled scallops served chilled in a Chinese spoon with lime and coriander salsa

Hot Finger Food

\$2.40 /piece

- *Arancini rice balls filled with sage and mozzarella cheese
- *Garlic lamb and oregano Italian style meatballs with basil pesto
- *Fried Thai fish cakes w/ chilli lime dressing
- *Vol au vents with a creamy chicken and mushroom filling topped with cheese

\$2.60 /piece

- *Authentic Indonesian satay chicken skewers with ketchup manis
- *Chilli beef skewers with lime aioli
- *Our own sausage rolls w/ green tomato chutney
- *Warm mini bacon and zucchini quiches

\$2.80 /piece

- *Mini hand made beef and red wine pies
- *Baked spinach, onion, and garlic filled ricotta parcels
- * Minute hand made spring rolls filled with kimchi vegetables and beef
- *Baked button mushrooms filled with roast duck and persian fetta

\$3 /piece

- *Scallop Okonomiyaki (Japanese Style Pancake) with soya oil mayonnaise
- * Chilli and sesame grilled prawn skewers
- *Frenched chicken wings w/ honey and sesame seeds (minimal mess)

Hot substantial finger food \$3.60/ portion

- *Chinese pork and hokkien noodle boxes with hoisin sauce
- *Fish and chip cones with beer battered barramundi strips and caper aioli
- *Bruschettas with sliced tomato, basil, bocconcini cheese, onion and balsamic reduction
- *Mini hot dogs with mozzarella and chutney

Single platters \$2 / for equivalent of 1 piece

- *Assorted fruit platter with yogurt and honey
- *Antipasto platter consisting of cured meats and marinated vegetables
- *Mixed club sandwiches
- *Trio of dips with grilled Turkish bread (*inquire about varieties*)

Dessert finger food \$2.60 /piece

- *Mini lemon and lime tart
- *Mini chocolate pecan pie

Pricing is based on the following criteria:

The variety of finger food will depend on the size of the function or order so please inquire about a quote.
The price per piece for larger functions is also negotiable.
Hot finger food selections can be delivered warm or delivered cold to be cooked by you.
If the order is over \$1000, service is included in the price.
The service operates for 3 hours.
Finger food functions require kitchen facilities
If the function is under \$1000 and requires service, a chef is \$55 per hour and waitering services are also available at \$35 per hour.

Food Quantity Recommendations

6 pieces per guest will suit a morning/afternoon tea
8 pieces per guest will suit a light meal through the day
12 pieces per guest will suit a light meal through the night
15 pieces per guest will replace a meal - dinner or lunch.
17 pieces per guest is able to replace a meal - dinner or lunch - large eaters

Generally for weddings we recommend: 2 pieces of platter finger food per person, for during the photos which may require waitresses at \$35 /hour: 15 pieces per person from the hot and cold selections, which needs to be no more than 10 varieties. And 1 piece from the substantial finger food per person.

**To make a function more cost effective we can substitute some bought in finger food on request.
If you find a cheaper price please call and we will try to cater to your budget.**

The Minimum spend for a Wedding finger food function is \$4000



Gourmet Salad Selections

Minute Chefs Recommendation:

*Garden Salad *Asian Noodle *Penne Pasta Salad *Marinated Capsicum

You Choose:

*Crushed Potato Salad: bacon, onion, and basil infused Minute mayonnaise

*Traditional Aussie Coleslaw: Cabbage, carrot, spring onion and Minute mayonnaise

*Garden Salad: Mixed salad leaves, cucumber, red onion, and tomatoes w/ balsamic vinaigrette

*Crunchy Asian Noodle Salad: Cabbage, bean shoots, spring onion, noodles, and Asian dressing

*Waldorf Salad: diced apples, walnuts, julienne celery finished w/ Minute mayonnaise

*Penne Pasta Salad: sliced leg ham, diced peppers, spring onion, and mustard vinaigrette.

*Spaghetti Pasta salad: basil pesto, crushed tomatoes, parmesan, and sliced olives.

*Rocket and Spinach Salad: Parmesan dressed with extra virgin olive oil and balsamic

*Marinated Capsicum: rocket, fetta, Spanish onion, fire roasted capsicum, red wine vinaigrette

*Greek salad: rocket, red onion, fetta, olives, and tomatoes with a thyme dressing

*Honey Roasted Pumpkin Salad finished with pine nuts, fetta, and extra virgin olive oil.

PLEASE NOTE:

(If you don't like anchovies please don't select the Caesar salad as anchovies are traditionally in Caesar dressing, and we would prefer to keep our salads standard for all our functions.)

*Caesar Salad consisting of Cos lettuce, bacon, parmesan, egg, and traditional anchovy aioli

Wedding Run Sheet and Timing.

The timing for your wedding will be one of the most crucial things to organise for your special day. For this reason, we at Minute Chefs Catering Company have put together this template to help you organise your run sheet and timing of your day.

Minute Chefs specializes in wedding catering and have catered hundreds of weddings. In this time we have found that many people find organising the timing for the photos, speeches, cutting of the cake, dances, timing for meals, and how to put everything together to be a daunting experience. But if you put together a good run sheet from the start you will find the wedding planning experience to be much less stressful.

Your run sheet needs to suit all parties that will be working on the day, including photographer, DJ/band, MC, venue owners, the caterer, and any extra services you maybe requiring. You may find your DJ, MC, or photographer may try to help you arrange your run sheet, but unless they are going to speak with us and all other parties involved they will not know how the separate businesses work.

The timing of the food will be very important on the day and unless you have a professional wedding coordinator that will speak to all parties for you, you will be in charge of putting it all together. This guide will help inform you of the service we provide and explain how we have found weddings operate the best in the past.

Buffet Spit Roast Menu:

The buffet spit roast has become one of our most popular wedding options. The buffet is more cost effective than a sit down serviced meal and also offers seconds for those people who may wish to eat more.

The buffet is very professional in operation and looks very presentable on the day. If your wedding has up to 150 guests the buffet line will require 2 trestle tables with table cloths. It will also be staffed by a chef to carve the meats along with waitresses to serve the hot vegetables and to clear the plates from the tables. The amount of waitresses depends on how many guests you have. We generally allocate one waitress per 60 guests and this is included in the price.

If your wedding party is between 150 and 260 guests we would require 4 trestle tables to set up 2 carving lines with more staff at no extra cost. Guests would be asked by the DJ/MC to come up by tables of two starting with the bridal table first. This format is based on a ceremony starting at 3.30pm.

Timing is for approx 100 guests:

3.30pm – 4.30pm *Ceremony

If you are having finger food we would set the tables about half an hour before the ceremony and be finished before the photos. If you are not having finger food we would set the tables closer to the buffet service. Setting of the cutlery, napkins, side plates, etc. etc, is included. Please ensure you have all tables clothed and decorations and name cards in place so our staff can set the cutlery in a timely fashion. If you require the tables set the night before you can arrange to get the cutlery, napkins, and plates and set them yourselves and we will provide a template to do this. We can also set them the night before for an arranged price.

4.30pm – 4.40pm *Mock cutting of the cake (optional)

Some people choose to have a mock cutting of the cake. Some photographers prefer this as guests will want to take photo during the real cutting and they may get in the way of the photographer. It is important to arrange with the photographer a time to do this so that the cake can be out and ready to cut. If you decide on a cutting later in the evening please let us know so that we can adjust the timing of our run sheet accordingly.

4.30pm – 5.30pm *Photos and finger food (optional)

Finger food during the photos is optional, but is a good idea to keep guests happy while you are off with your photographer who may require 45 minutes to 1 and ½ hours. We recommend 4-6 pieces per person during this time and unless you have more than \$1000 worth of finger food you will be required to pay for staff to serve the food. If you require your cake to be placed out for a viewing or for the cutting please arrange this with your MC. If he/she needs a hand carrying it we can help.

Some bridal parties will leave the area for photos. If you are not going to be around for our staff to serve you we can arrange a platter to go with you on request.
The mock cutting of the cake can be done during this time but if you are doing an announced entrance into the room you may wish to do the photos during the actual cake cutting or while people are getting seated.

5.30pm – 5.45pm *Arrange for MC/DJ to get guests seated by 5.45pm.

Please arrange with your photographer exactly where he/she wishes to take the photos and factor in travelling time with how long the photos will take. It is important to discuss this and set a time limit as guests will be waiting at the tables for you to arrive and be announced and the food needs to be served as soon as possible for quality reasons.

5.45pm – 6.00pm *Reception and announced entrance.

At this point your guests should be seated and waiting for the bridal party to arrive or to enter the reception area.

6.00 pm – 7pm *Buffet spit to be served and cleared.

If your guest list is between 50 – 80 people it will take approx. 45mins to serve and clear the tables. From 80 – 100 guests it will take approx. 1 hour. And from 100 – 150 guests it would take approx. 1 ¼ - 1 ½ hours. If you have over 150 guests we recommend having 2 buffet lines depending on space, this way we can serve larger weddings still within an hour and a half. Please adjust timing accordingly.

7.00pm – 7.30pm *Cutting of the cake and speeches.

If you require extra time for speeches, then staffing costs will be additional. It's also important to give people a time limit for speeches. Its best to get the cake cut earlier so we can get the cake ready for the dessert or the bagging while the speeches are taking place. Bagging is an extra \$0.50 per person.

7.30pm – 8.00pm *Serving of buffet desserts/Serving of cake to tables.

You have the choice of selecting a buffet dessert line or plating of your cake as the dessert. If you are having a buffet line for desserts please have 2 clean table cloths on hand for replacing after the spit buffet. If you require the cake to be used for the dessert we will cut and plate it with berries and cream and have the waitresses serve it to the table for \$5.50 per person.

8.00pm – 8.15pm *Bridal dance followed by guests.

At this point of the evening all the formalities should be coming to a close and you basically have the bridal dance to go and its time to relax and socialise.

Our staff will be clearing up any dessert plates, left over napkins and cutlery during this point and we should be finished and leaving shortly after 9.00pm.

Cocktail weddings:

Finger food weddings are becoming increasingly popular and are often the easiest to organise timing. This format is based on a ceremony starting at 3.30pm. Please adjust start time accordingly.

3.30pm – 4.30pm *Ceremony

4.30pm – 5.30pm *Finger food during photos and Mock cutting of cake (optional)

Finger food during the photos is optional, but is a good idea to keep guests happy while you are off with your photographer anywhere from 45 minutes to 1 ½ hours. We recommend 3-4 pieces per person during this time and unless you have more than \$1000 worth of finger food you will require to pay for staff to serve the food.

Some bridal parties will leave the area for photos. If you are not going to be around for our staff to serve you we can arrange a platter to go with you on request.

5.30pm – 7.30pm *First 2/3^{rds} of finger food to be served.

7.30pm – 8.00pm *Speeches (optional)

You may choose to have speeches in-between the finger food. It is good to do this after people have eaten for a few hours. Most people take between 30 minutes and 45 minutes to get the speeches done. We do not serve the finger food during this time as it's hard to get the food to everyone. We have included a 30 minute window for speeches but if you think it may take longer please ask us to include staff wages into the quote to cover any extra time required as it is sometimes important to allow more time for speeches. It is important to give people a time limit for speeches.

8.00pm – 9pm *Last 1/3rd of finger food to be served.

We serve our finger food for a maximum of three hours which is generally plenty of time. If you require longer please request a quote for staff.

9.00pm – 9.30pm *Optional Dessert

You may wish to have some dessert finger food or even your cake cut and put on platters. Alternately your cake can be bagged for \$0.50 per person. If you require staff to serve then staffing costs will be added to the invoice.