



Website: www.nmcatering.com.au Email: info@nmcatering.com.au

PH: 9740 7283

Wedding / Formal at your Place or Hall Package

30 Guests +	\$55.20 per head
60 Guests +	\$51.20 per head
100 Guests +	\$45.90 per head
150 Guests +	\$44.90 per head
Children under 10 years - \$20.00 per child	
Children under 4 years - no charge (conditions apply).	
Staff & delivery charges may apply	

- **Canapes** – ideal for when the bridal party are off getting the photos taken. N&M can look after the guests back at the wedding reception with some finger food while the guests are mingling, having a drink and waiting for your grand entrance as Husband & Wife. Our Catering Staff will serve the delicious finger food to your guests. Dipping sauces and cocktail napkins all provided. Our Catering Staff will be serving the Pre-Dinner Finger Food between half an hour to forty five minutes.

Menu options could be:

- Cocktail mini Pizzas
- Fresh Mini Cocktail Roast Beef with seeded mustard rolls
- Cocktail Vegetable Spring Rolls
- Curry Samosas
- Crispy Garlic Prawns

You can certainly make up your own selections from our Finger Food menu. By now the Bridal party have arrived, we can now begin with the Main meal.

- The Bride's and Groom's First dinner together as Husband and Wife.

Main meal consists of three meats Beef/Pork/Chicken

- ✓ Six fresh homemade style salads
- ✓ Hot Potatoes
- ✓ Fresh Bread Rolls
- ✓ Sauces and Gravies
- ✓ Butter & Napkins
- ✓ All served on china crockery and stainless steel cutlery
- ✓ You will have Catering staff fully uniformed in their Black and Whites
- ✓ N & M Catering Staff will carve the meats to your guests as they come up to the smorgasbord table

- **Desserts**

Gourmet Desserts

- ✓ Caramel & Macadamia Cheesecake
- ✓ Fresh Fruit Tart
- ✓ Lemon Meringue Pie
- ✓ Berry Cheese Cake
- ✓ Triple Chocolate Mousse

- **Tea & Coffee**

Coffee and a variety of tea, for guests to help themselves and can have as much as they wish.

Tip: Maybe have the Wedding cake with the tea & coffee.

- **N&M Catering staff** are fully uniformed in their black and whites.
- The only thing we need from you is two tables to serve from and the use of an operating kitchen, with a working oven/stove. The serving area will be required to be close to the kitchen/preparation area.