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## **Marquee Wedding / Formal Packages**

- **Canapés** – ideal for when the bridal party are getting their 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 has 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 teas, 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.

- **Marquee, furniture and glassware to suit:**

30 guests	12ft x 24ft marquee	100 guests	24ft x 44ft marquee
50 guests	18ft x 36ft marquee	120 guests	24ft x 64ft marquee

- Tables for dinning to suit
- Linen table covers
- Chairs
- Chair covers and sashes
- Wine Glasses
- Beer Glasses
- Champagne Glasses
- Including erecting and dismantling the marquee

Now you can decorate and add your personal touch to the Wedding Marquee. You can design and layout where you want everyone to sit.

We can also give you friendly advice on your Wedding planning.

Let us, help take care of your wedding plans so you can relax with your family and friends celebrating this important day of your life.