

# SAMPLE WEDDING CATERING MENUS



G&T Catering is a locally owned and operated family business in Canterbury who are on a mission to craft connections through seamless service and excellent food by offering places, spaces and events for people to engage. Gabi and Tom recognised a gap in the market - the need for home cooked food done well with a straight forward and simple service philosophy of providing an all-inclusive quoted price. From here, G&T Catering was established.

While we do our best to accommodate all dietary needs, our kitchen is not allergen-free and handles ingredients such as dairy, gluten, nuts, and shellfish. Cross-contamination may occur. If you have specific dietary requirements or allergies, please inform our staff when organising your event.



*Bringing people together and creating effortless experiences since 2014*

# WEDDING CATERING

G&T Catering is a locally owned and operated family business, providing excellent food and seamless service since 2014, and are the proud sole caterer for Larcomb Vineyard. At the heart of G&T Catering is the dedication to our clients. We pride ourselves on clear communication, flexibility, and a hands-on approach that ensures every event and celebration runs smoothly. We treat all clients like family, guiding you through each step of the planning process so that by the day of your event, you can relax, enjoy, and celebrate, knowing every detail has been taken care of.

We don't just serve food, we craft unforgettable experiences. Our approach blends high-quality, seasonal ingredients with innovative presentation and thoughtful planning. Whether it's your wedding, corporate event, or private celebration, we tailor every detail to match each client's style, tastes, and needs. Our goal is to create celebrations that truly feels one-of-a-kind.

We will take the time to meet with you and discuss the best options for your menu that take into account your preferences and details. Therefore, please keep in mind that the following menus are sample menus only.



Price ranges are current 2025/26 season pricing only and are subject to change

Valid until July 2026

# PLATED STYLE

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## Canapés

Pulled pork, blue corn chip, corn, coriander and tomato salsa  
Rare beef, profiterole, caramelised onion, bearnaise  
Crispy pork & coriander dumpling, spiced Japanese mayonnaise  
Smoked salmon, dark rye croute, whipped cream cheese, honey  
Panko crumbed halloumi bites, chipotle aioli  
Cranberry, mint, walnut, goats cheese truffle

## Entrée – Platter Style

Fresh artisan breads and trio of dips

## Mains - Alternate Drop

Slow roasted garlic and herb marinated beef, potato gratin, sautéed green beans with almonds, red wine jus  
Cider and apple glazed pork belly, duck fat roasted crunchy potatoes, sesame spring carrots, broccolini

## Side Salads - Platter Style

Fresh green garden salad, seasonal toppings, citrus vinaigrette  
Thai quinoa salad, shredded red cabbage, edamame beans, carrot, crunchy peanut almond dressing

## Dessert - Sweet Treats Sideboard

Macerated peppered strawberries, chocolate cup  
Spiced apple, vanilla cream filled profiteroles, chocolate dip  
Maple, caramel mini cone, cinnamon cream top  
Wedding cake with cream and yoghurt  
Tea and coffee



Price Range: \$110+ pp

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# FAMILY SHARE STYLE

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## Canapés

Rare beef, crushed gourmet potato, caramelised onion, bearnaise  
Honey & garlic yoghurt marinated chicken skewer  
Crispy squid tentacles, coriander, chipotle dip  
Herbed lamb, black pastry shell, beetroot cream  
Pumpkin, rosemary & parmesan arancini, aioli  
Crispy mixed vegetable pakora, mango yoghurt dip

## Entrée – Platter Style

Fresh artisan breads and trio of dips

## Mains – Platter Style

Pomegranate & mint marinated lamb leg, pan juices  
Crispy skin salmon, flaky salt, fresh lemon  
Smashed potatoes, roasted garlic and herbs, coconut oil  
Balsamic roast vegetable salad, spinach, feta, pumpkin seeds  
Broccoli, bacon, sunflower seed, cranberry salad, raspberry mayonnaise  
Roasted chickpea greek salad, herbed lemon dressing

## Dessert - Sweet Treats Sideboard

Macaroon selection  
Oreo chocolate mousse mini tart, meringue  
Turkish delight, patisserie cream filled profiterole, white chocolate dip  
Wedding cake with cream and yoghurt  
Tea and coffee



Price Range: \$100 - \$120+ pp

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# WALK & FORK STYLE

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## Canapés

Rare peppered beef, beetroot chutney, potato and herb rosti  
Lemongrass and ginger pork belly chunks with cucumber  
Pumpkin, herb and mozzarella arancini, aioli  
Blini, beetroot hummus, whitestone blue cheese  
Spinach, halloumi, naan bite  
Goats cheese, pecan, mint, cranberry truffles

## Mains - Walk & Fork Bowl Food Style:

Crispy Kaarage chicken, sweet chilli & peanut hokkien noodle salad  
Slow cooked beef cheek, crispy roast potatoes, pink & green  
peppercorn jus  
Sticky pork belly salad, julienne carrots, pumpkin, coriander slaw  
Lamb kofta curry, cumin yoghurt, coconut rice  
Moroccan tofu, olive, tomato, fig & apricot, creamy polenta

## Dessert - Sweet Treats Sideboard

New York Baked cheesecake, caramelised cinnamon & apple compote  
Lemon meringue cones  
Hazelnut caramel tartlet  
Wedding cake with cream and yoghurt  
Tea and coffee



Price Range: \$100 - \$115+ pp

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# BUFFET STYLE

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## Canapés

Buttermilk karaage chicken, soy ginger dip  
Beetroot cured salmon gravlax, croute, horseradish, citrus crème  
Cauliflower, thyme & mozzarella arancini, aioli  
Antipasto Platters, cured meats, speciality cheeses, fresh fruits,  
cured vegetables, nuts, dips, crackers

## Entrée – Platter Style

Fresh artisan breads and trio of dips

## Mains - Buffet

Low and slow smoky beef cheek with red wine jus  
Smoked cream cheese & pesto stuffed chicken breast wrapped in  
bacon, white wine sauce  
Gourmet potatoes, herbed compound butter  
Smoky honey roasted pumpkin, orzo pasta, mesclun, feta,  
caramelised onion dressing  
Rustic coleslaw, black sesame seeds, garlic aioli  
Fresh green garden salad, seasonal toppings, citrus vinaigrette

## Dessert - Buffet

Chocolate tart wedge, berry compote  
Crème brûlée, black doris plum coulis  
Wedding cake with cream and yoghurt  
Tea and coffee



Price Range: \$95 - \$105+ pp

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