



Weddings & Events

For formal events or bigger occasions (up to 120 people), Spoonful offers a popular 'family-style' banquet, or a more traditional 'buffet'. Buffet and family style eating suits corporate lunches & dinners, family weddings or house private dining.

Family style is perfect for bringing the 'dinner party feel' to your table. All the food is prepared then served to each table on beautiful platters. Guests help themselves to whatever they like from the comfort of their seats. This is fun, social and brings people together.

Select up to 3 of your favourite main dishes, then pick your sides.

Buffets are also a fantastic way of having a beautiful lunch or dinner for larger groups. Spoonful's buffets are generous and delicious.

We can recommend a selection based on your preferences or size of event.

Minimum 15 people for dinner parties.

Dietary Codes:

gf = gluten free
df = dairy free
v = vegetarian
vg = vegan

If you require further special dietaries, we are happy to work with you and your needs.



C A T E R I N G

Menu Inspiration

Below is our selection of thoughtfully crafted items that we offer. If you have anything specific not listed below, we are more than happy to create something delicious based on your wishes.

Need some assistance?

Please feel free to contact Spoonful via enquiries@spoonful.co.nz so we can help you create the best menu for you.

Main Meal

Select up to three choices from the below options for the main course, including one vegetarian option.

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- Rosemary & dijon crusted fillet of beef served with red wine jus & Montpelier butter (*gf*) - \$27
 - Braised lamb shank with roasted garlic & herbs (*gf*) - \$27
 - Preserved lemon & herb chicken brochette (*free-range, gf*) - \$20
 - Maple-glazed New Zealand lamb rump with a rosemary jus (*gf*) - \$27
 - Kamado Joe low and slow pulled pork sliders with BBQ sauce (x2) - \$17
 - Venison Wellington with brandy & wholegrain mustard cream sauce - \$28
 - Star anise cured pork loin with crispy crackling (*gf*) - \$24
 - Confit duck leg with braised shallots and star anise jus (*gf*) - \$28
 - Snapper, king prawns & fennel duxelles baked in a parchment bag (*gf*) - \$27
 - Saffron seafood risotto with pan-fried tarakihi, clams & prawns (*gf*) - \$22
 - Akaroa salmon & dill fishcakes with watercress salad, caper & lemon dressing - \$15

Vegetarian / Vegan

- Chestnut, spinach & portobello mushroom pithivier (*vg*) - \$15
- Spoonful's orange kumara gnocchi with baby peas, spinach and a lemon butter sauce (*v*) - \$20
- Artichoke, broad bean & saffron risotto with a lemon butter sauce (*v, gf*) - \$15



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C A T E R I N G

Side dishes & Salads

We recommend three side dishes alongside the mains

Sides

- Creamy parmesan mashed potato (v) – \$4.00
- Classic sauté potatoes (v) – \$4.00
- Pressed dauphinoise potatoes (v) – \$4.00
- Hasselback potatoes with rosemary & garlic (v, gf) – \$4.00
- Honey glazed baby carrots (v, gf) – \$4.00
- Roasted provincial vegetables (v, gf) – \$4.00
- Saffron vegetable summer tagine (v) – \$4.00
- Pickled beetroot with crème fraiche dressing, dill & capers (v) – \$4.00

Salads \$4.50pp

- Roquette pea & walnut salad with raspberry vinaigrette (v)
- Mixed peppery leaves with pecorino & candied balsamic (v)
- Baby cos lettuce with Dijon vinaigrette & toasted seeds (v)
- Israeli couscous, apricot, capsicum & mint dressing, with crushed roasted pistachios (v)
- Classic tabbouleh - finely chopped parsley with tomatoes, mint, onion, baby spinach seasoned with olive oil, lemon juice, salt and pepper (v, gf)
- Greek salad - cucumber, olive, tomato & red onion with a feta & oregano dressing (v)
- Risoni & orange kumara salad with a dill vinaigrette (v)
- Salad of scorched cauliflower, broccoli, toasted seeds & feta salad with herb vinaigrette (v)
- French bean, Seville orange & feta salad (v)



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Canapés/ Starters

We can also offer a selection of Canapes & Pintxos if you would like to make some additions to your event.

Please have a look at our full Canape menu on our website under 'Catering'.

Dessert

These are available in buffet or family style, or Spoonful also provides the option of a plated dessert.

- Apple tart tatin with vanilla seed custard
- Brown sugar custard profiteroles with vanilla seed custard
- Chocolate nemesis cake with vanilla creme fraiche and saffron poached pear (*gf*)
- Lemon tart with a crisp almond & poppy seed meringue
- Apricot dartois with a blackcurrant curd
- Chocolate dulce de leche tart

