

Woodlands Estate Weddings Kerr & Ladbrook Catering

July 2022 – June 2023

Every member of our Kerr & Ladbrook team understands the importance of your wedding and will go to great lengths to ensure everything is perfect for you and your guests at this beautiful historic venue...

Your choice of menu will usually depend on the time and formality of the wedding ceremony and formality of your reception style; we are happy to discuss the different options with you. Whichever you choose let Kerr & Ladbrook Catering create a delicious dining experience for you and your closest friends and family.

In the following pages we have outlined a range of menus and guideline packages which are just a starting point from which we can build. Ideally, we suggest a meeting to discuss ideas around your celebration, approximate guest numbers and ceremony time will make a difference to your most suited menu combination and from there we personalise a quote for your reception catering. Using Kerr & Ladbrook means your choice of atmosphere & cuisine is limited only by your imagination.

Kerr & Ladbrook have an endorsed caterers license. We will take care of the beverage supply, service and Host Responsibility of your guests including tea & coffee. We can arrange a bar tab or operate a cash/efpos bar on the day and have the option of cocktails, wine matches pair with your menu, mocktail stations along with beer & wine service and are happy to provide your signature drink.

Many thanks for the opportunity to offer our catering services for your special day. We look forward discussing the many options available to create your perfect day.



Catering Information

Wedding Party Hamper & Cake Cutting

A selection of your canapés or platters served to the wedding party in a hamper to enjoy during photos around the estate, whilst guests enjoy cocktail hour before the reception. We can also arrange to add in chilled beverages and/or iced water.

We will cut & serve your wedding cake to guests after the ceremonial cut by the newlyweds. Please arrange cake delivery with Woodlands and your cake maker.



Menu Design Service

Our experienced function coordinators and executive chefs are most happy to spend time to design, with your thoughts in mind, a totally personalised menu to suit your budget, theme or cultural wishes; whether it be a cocktail style reception or ethnic influenced buffet. Host Responsibility will be considered in all menu design.

Additional options for serving variations on plated menus...

Pre-ordering Main course (include menu in your invitations, selection made with rsvp & your seating plan w/ each guest's choice & name provided 14 days prior)	\$3.00+gst pp, per course
A la carte (taking orders as guests seated)	\$8.50+gst pp, per course
Bridal party are welcome to pre-order their entrees & mains on all alternate plated menus	

All prices are GST exclusive except for our beverage lists and valid July 2022 -June 2023. Menu and beverage details and/or pricing is subjected to change without notice.

Special Dietary Requirements

Chefs can create gluten free, vegetarian, vegan & allergy sensitive menus to cover your guests – we have a charge of \$4.00+ gst per course and guest to help cover the separate prep time and specialty ingredients.

Confirmed Guest Numbers

Guest numbers are required to be confirmed 14 days prior and are invoiced to that exact number. Extra surprise guests can be added after this & invoiced post event. Guest numbers cannot be decreased from this point however, due to base ordering, preparation & rostering of the team.

Suppliers - we have the option for you to supply a main meal for your photographer, musicians or other suppliers, available straight after guests are served for them to enjoy at a time that suits them \$38.00+gst per supplier

Children's menu – three course children's menu options available for those under 10 yrs \$29.50+gst per child

Catering staff

Our talented team of waiters and bar staff are charged by the hour, serving your canapes, full reception menu & dessert. Length of time needed & number of wait staff will depend on your timeline and number of guests hourly rate per hour is \$26.00+gst per waitstaff and \$30+gst per manager. We will estimate this initially & update you throughout the planning for your pre-event invoice. Our clever chefs & kitchen staff are included in the menu pricing

Equipment, transportation & venue setup

Kerr & Ladbroke will work with you and the Woodlands team to ensure setup is completed as per your wishes. Hireage of crockery, cutlery & additional equipment may be required to support that available at the venue, some of which may incur transportation fees. We can provide an estimation of costs, once a discussion has been held around your menu and beverage preferences.

We look forward to helping you & your fiancée through the planning process, making it as stress- free as possible to create an amazing wedding day with Kerr & Ladbroke and Woodlands Estate.

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Kerr & Ladbroke
CATERING BY DESIGN