



Corporate
www.bbcatering.co.nz

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Thank you for considering *bbcatering* as your possible caterer for your up and coming event, we would be delighted to be involved and help to make your organising as stress-free as possible

As an out-caterer we are not restricted to a venue we will come to the venue of your choice, be it an established building, camp retreat, office boardroom or outdoor exhibit; we welcome the unique and relish the prospect of catering in newly found locations

We have a team of professional staff with many years of experience to provide exceptional organisation and impeccable quality to ensure your Conference or event is a stress-free success

bbcatering prides ourselves on tailoring and creating menus to try and suit your requirements; such as venue, theme, budget and/or dietary requirements. Head Chef and part owner Gordon McKenzie has a wealth of experience that is just waiting to provide some delicious dishes for your event

Please find enclosed our corporate pack including sample menus and other helpful information

Feel free to contact Tara on (03) 4531000 or tara@bbcatering.co.nz to make a time to meet and discuss your event requirements in more detail

Kind regards

Gordon McKenzie & Tara Namana
Head Chef / Event Manager & Co-owners
bbcatering



OTHER HELPFUL INFORMATION

VENUES:

We have been privilege to have catered to many events at different venues around Dunedin but we are always looking for the next unique sites so don't hesitate to contact us to talk about your ideas. Not yet decided on a venue, talk to us about our recommended venues

WE PROVIDE:

All cutlery, crockery, food service staff and kitchen labour is included in the per person price

All prices are EXCLUSIVE of GST

Trestle table linen – charges apply

Beverage wait staff (some venues provide this service) – charges apply

Liquor License – dependent on your beverage requirements we can apply for a license for your Wedding – charges will be added to your account

Set and breakdown service – charges apply

FOOD:

Head Chef Gordon has designed many menus, and we have attached some samples of these for your perusal. We are also happy to sit down and design a menu with you to suit your individual requirements. We are also able to cater for many dietary requirements. A full list of our dishes is available on request

BEVERAGES:

Each venue has its own arrangements with beverages but if you are able to supply your own we can recommend a great supplier that works on a sale and return basis so you only pay for what you drink not what you order

EVENT MANAGEMENT:

We have a great relationship with a lot of hire and event companies around Dunedin and we are happy to assist you with organising any non-catering equipment for a minimal percentage of the suppliers invoice. Stress-free management

FINAL NUMBERS:

Required 7 days in advance and will be the minimum number that will be charged for

PAYMENT:

An invoice will be sent on the next following Monday outlining all charges. Payment is strictly 20th of the following month. No credit card facilities available

All menus are subject to seasonality, availability and change. Any prices quoted are subject to increase



Sample Menu

One Day Conference & Cocktail Nibbles

Morning Tea

Scones with Jam and Cream

Tea, Coffee and OJ

Lunch - Substantial Fork food

Baked ham on the bone with accompaniments OR Mini Shish-kebabs of Chicken and Capsicum

Salad selection of:

Spinach, Bacon, Croutons and Parmesan cheese with aioli dressing

Hokkien noodle salad with Malaysian dressing

Tabouleh, with lots of mint, parsley, lemon and olive oil

Kumara and orange with spring onions and a curry mayonnaise

Fresh Breads and Whipped Butter

Selection bite sized sweets

Tea, coffee and OJ

Afternoon Tea

Selection of bite sized cakes and slices

Tea, Coffee and OJ

Networking Canapés

Thai Chicken Skewers

Vietnamese vegetarian rolls with hoisin dipping sauce

Arinicini Salmon & corn risotto balls



Sample Menu

Light Finger Food Luncheon

Pinwheel & Club sandwiches
(meat and vegetarian varieties)
Freshly made sushi (v)
Thai marinated chicken skewers with homemade satay dip
Selection of cut and whole seasonal fruits
Tea, Coffee and OJ

Sample Menu

Substantial Finger Food Luncheon

Pinwheel/Club sandwiches
(meat and vegetarian varieties)
Thai marinated chicken skewers with homemade satay dip
Parmesan tart with candied onion (v)
Chef's Pie of the day
Potato and Tuna rolls
Selection bite sized sweets
Tea, coffee and OJ



Sample Menu

Three Day Conference

Day One

Registration

Selection of sweet slices

Club and Pinwheel sandwiches

Afternoon Tea

Mini savoury quiches, mini chocolate muffins, whole or sliced fruit platter

Welcome Canapés

Baxter smoked salmon on crouton

Mini Yorkshire puddings with rare roast beef, relish and horseradish

Vietnamese rolls with Nam Jin (v)

Parmesan tarts with candied onion (v)

Champagne chicken vol-au-vents

Day Two

Working Breakfast

Homemade natural yoghurt, berry & kiwi compote and muesli slice

Bacon and egg muffin with chef's homemade relish

Whole or sliced fruits

Morning/Afternoon Tea

Savoury pinwheel scones, carrot and walnut loaf, whole or sliced fruits

Lunch

Vegetarian pinwheel sandwiches, Chef's Pie of the day, Chicken skewers with homemade satay sauce, freshly made meaty rolls, fresh whole or sliced fruits, vegetarian Zushi, selection of bite sized sweets

Day Three

Working Breakfast

Homemade natural yoghurt, berry & kiwi compote and muesli slice

Ham and cheese croissants

Whole or sliced fruits

Morning Tea

Carrot cake, date scones with jam and cram, whole or sliced fruits



Canapés and Drinks

Sample One

Shrimp cocktail pinwheel sandwiches
Mini smoked chicken, cranberry and brie sandwich
Mini Yorkshire puddings with rare roast beef, relish and horseradish
Homemade pork and coriander shaomai
Venison, quince and parmesan savouries

Sample Two

Prawn & Scallop fritters with sweet chilli sauce
Spiced beef koftas with Greek style potato dip
Han-crafted gourmet savouries
Sri Lankan vegetarian rolls

Sample Three

Pan seared marinated king prawns
Baxter smoked salmon with basil aioli on crouton
Yorkshire puddings – with rare roast beef and homemade relish
Vietnamese rolls with dipping sauce (v)
Thai marinated chicken skewers with homemade satay dip
Parmesan tarts with candied onion preserve (v)
Champagne chicken vol-au-vents
Pork shaomai