



Wedding catering FAQs:

May 2025

General information

We have been providing wedding catering for 10 years+ around the Bay, at all the main venues and have built a solid reputation for our great food and service. Attached are testimonials from a few of our many delighted couples to assure you we walk the talk with great food & service.

* Family Style specialist: Our particular specialty is family style menus - offering a terrific range of meats and salads to be served on sharing platters to the table. (Our canapes are also a hit :)

Attached is a proposal based on the format we find works best - with canapes to start, the option of a shared starter for guests to nibble on when first seated, then family style shared platter mains, and cut wedding cake to finish.

* Indicative charges: Attached is indicative pricing for your numbers based on the above format - showing how price is impacted by various choices - including adding in a starter of the various Family Style mains options (from our regular 2 meats & 3 salad option up)

* Kids: For kids we have two options. Either the same mains menu - at a reduced price - 50% charge for those 6 & under or 75% charge for those 12 and under. This works well for those with less younger kids, while the kids finger food menu is ideal for younger ones - consisting of a handful of small kid-friendly nibbles e.g. sausage rolls, mini pies, sushi, cupcakes, fruit kebab & popcorn or similar. \$25/head.

* Dietary: We ask for a list of dietary requirements and a table plan showing where they are all seated - so we can provide relevant, or adjusted dishes, and deliver directly to guests at the table. Most dishes are GF so this is pretty easy. For vegans or vegetarians we do a 'main equivalent' - with a stuffed roast capsicum, filled with seasoned wild rice (vegan/GF). It offers a hearty centre to their plate so they are not restricted to salads. * No additional charge.

* Final numbers etc: We ask for final numbers 14 days out. It takes some planning ahead for the kitchen - but aside from anything you should be relishing in the excitement at this point rather than chasing up RSVPs. If there are late cancellations due to sickness or unforeseen circumstances we will reduce

the guest count charge where we can, but will have to pass on any charges for food prep or other expenses already incurred.

* Ts & Cs: Attached

* Day-after catchup? Everyone will tell you that your wedding day literally flies by. There is never enough time to catch up with everyone. So organise another get-together the following day before your guests depart. We can help with brunch for large groups at our cafe Oscar & Otto, or can with catering for an event at home. Let us know what you're planning.

* Want more information: If you like the look of the proposal we encourage you to organise a time to meet up in person to go over your plans and ask any questions. It's a great way to get a sense of what we're about and whether Hereford Kitchen is a good match. Best time for us to meet is on the weekend at our Tauranga cafe Oscar & Otto after 1pm. Let me know when it works for you and we will confirm the time.

* Ready to confirm: To confirm your booking we need a deposit (\$1000, or \$2000 for events over \$10,000 in value) & for you to complete the Ts & Cs attached. It's as easy as that :)

I look forward to hearing back with any questions or queries.

Thanks again for your interest

Kind regards

Hamish

Hereford Kitchen Catering

Oscar & Otto