



Wedding Menu "I DO"

\$62.00 per person (GST inc)

(\$55.50 without Dessert)

Serviced – Minimum 40 guests

To start & served to your guests with a smile:

Bruchetta: Focaccia drizzled with olive oil, lightly toasted with an variety of toppings including: pesto, tomato Fresca & feta; beef & onion marmalade

Asian Platter: Mini spring rolls, samosas & Dim Sims served with sweet chilli dipping sauce

Sweetcorn Fritters: Finished with an assortment of smoked salmon & dill; smoked chicken & chives

The Main Fare

Spitroast that will have your guests talking all night!

Pork: Slowly cooked in the spit, crackling to die for & accompanied by apple sauce

Aged Beef: Seared, finished in the spit & accompanied by a creamy horseradish sauce

Chicken Whole spit-roasted chicken smothered with our secret blend of herbs & accompanied by cranberry sauce

Canterbury Lamb: Canterbury's finest Lamb smothered in our chef's finest spices, spit-roasted to perfection & accompanied by mint jelly

Whole Ham on the Bone: Delicious ham, carved fresh from the bone, accompanied by whole grain mustard

This succulent & mouth-watering selection of meat is served with:

Salads: Choose any four salads from our salad menu- Home-style &/or Gourmet selection

And

Baby Potatoes: Tossed through a herbed butter & fresh parsley

Baby Carrots: Freshly cooked to perfection, then glazed with New Zealand honey

Peas: The perfect addition to any roast, tossed through with butter and fresh mint

Bread Rolls: Served fresh with butter

Gravy: Piping hot & the perfect finish!

PROFESSIONAL
catering
BBQ's
delicious
HOT
roast
SPITROAST
the original
SPITROAST
THE
BEST
party
juicy
Fresh
rotisserie
celebrate
FLAVOUR
FEAST
MEAT
char
reputation

DESSERT

Pavlova:

Made the Kiwi way, topped with fresh whipped cream & seasonal fruit

Cheesecake:

Choose from a selection of gourmet flavours that will entice your guests

Chocolate Gateaux:

Decadent, delightful gateaux layered with chocolate, berry and whipped cream

Fruit Salad:

Selection of fresh seasonal fruit to cleanse the palette

Spitroast.com have a number of alternative dessert selections, please ask for pricing. Should you decide to exclude dessert, the discounted menu price is \$55.50 per person.

Inclusive of dessert pricing our team would be more than happy to assist cut & serve your wedding cake. Without dessert a \$100 fee will apply.

If you choose to supply your own dessert, our team of Chef's and Wait staff are happy to assist - we will even bring the dessert bowls and spoons \$4 per person charge.

Comes fully served by our friendly staff, dressed buffet table, china, crockery and serving ware provided.

We do the clean up so you don't have to!!

Please enquire as to gluten & dairy free, vegetarian & vegan options