



Design Cuisine Wedding Catering Packages

Relaxed, generous and beautifully presented wedding catering for Hawke's Bay celebrations

Suggested menus based on popular wedding choices. Menus can be adjusted to suit your venue, budget, dietary requirements and style of wedding.

PACKAGE ONE

Shared Feast Wedding

From \$75 pp

A generous shared-table wedding menu with entrée, mains, sides and desserts placed down the middle of the tables for everyone to enjoy.

TO START

Freshly baked breads, New Zealand butter, olive oil and house condiments served to the tables.

SHARED ENTRÉES - CHOOSE TWO

Chef's entrée selections served to share down the table.
Duck breast salad, chicken tart, lamb lollipops, charcuterie grazing boards or seasonal seafood.

SHARED SIDES & SALADS

Oven-roasted potatoes, seasonal vegetables, fresh garden salad and chargrilled vegetables.

NOTES

All wedding enquiries will be provided with a no-obligation quote based on your event requirements.
All pricing is GST exclusive.
Minimum spend or guest numbers may apply.
Alternative menu items and custom menus are available on request.

SHARED MAINS - CHOOSE TWO

Premium meat, poultry or fish dishes served to the table.
Beef cheek, crispy pork belly, free-range chicken, local fish or lamb.

DESSERT

Shared dessert platters with sweet treats, chocolates, local cheese and wedding cake service.

PREMIUM UPGRADES

Scallops, lamb two ways and other premium items can be quoted as upgrades.

NOTES

Dietary requirements can be accommodated with prior notice.
Travel or delivery charges may apply depending on venue location and access.
Wait staff, bar staff, duty managers, hireware and a mobile liquor licence can be arranged if required.
Terms & Conditions apply.



PACKAGE TWO

Cocktail, Grazing & Substantial Food

From \$65 pp

A relaxed standing-style wedding package with canapés, grazing platters, substantial food, dessert and late-night supper.

ON ARRIVAL

Grazing platters with local cheeses, cured meats, pickles, chutneys, breads, dips, crackers, fruit and seasonal garnish.

COCKTAIL FOOD

Chef's selection of five popular canapé items. Pan-seared scallops, prawn dumplings, buttermilk fried chicken, mini tacos and arancini.

BEST FOR

Cocktail weddings, garden weddings, marquees, relaxed receptions and couples who do not want a formal sit-down meal.

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Fork & Walk Dishes

Choose two fork-and-walk style dishes. Slow-cooked beef ragout with creamy mash, Crispy pork belly with Asian noodles, fish and chips, Thai beef salad or chicken curry.

DESSERT

Mini dessert buffet with a selection of cakes, tarts and individual desserts.

LATE-NIGHT SUPPER

Freshly carved ham off the bone, freshly baked rolls and condiments.

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PACKAGE THREE

DCBBQ Wedding Feast

From \$68 pp

A relaxed low-and-slow barbecue wedding feast with arrival food, smoked meats, salads, sauces and all the trimmings.

ARRIVAL & COCKTAIL FOOD

Buffalo chicken wings with sticky Asian glaze, sesame and spring onion. DCBBQ Cajun chicken and prawn sandwiches with Cajun mayo. Bar snack platters with corn chips, guacamole and tomato salsa.

MAIN BBQ FEAST

Hot smoked pulled pork rubbed in DCBBQ's Rub of Awesomeness. Hot smoked beef brisket, low and slow smoked and finished with Horopito rub.

SERVED WITH

Fresh brioche buns, steamed basmati rice, crunchy fennel slaw, seasonal salad, BBQ sauce, sweet American mustard, Alabama spicy aioli and sliced gherkins.

DESSERT UPGRADE

Dessert platters, sweet table or wedding cake service can be added.

SERVICE STYLE

Guests can build their own loaded BBQ buns or enjoy plated BBQ servings.

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