

# Weddings

## Frequently asked Questions ...

### **What venues have you catered at?**

The Boathouse, The Yacht Club, Melrose House, Fairfield House, Founders Park, Moutere Hills Community Centre, Saxton Field Complex, Riwaka Rugby Clubrooms, Tasman Golf Club, Pohara Hall, Murchison, Nelson Lakes Community Centre, Rural marquee weddings.

### **Do you have references from weddings you have catered for?**

Yes, you can view some of them on our website [http://www.flaminghotcatering.co.nz/fh\\_weddings.html](http://www.flaminghotcatering.co.nz/fh_weddings.html)

### **Do your menu's and quotes include gst?**

Yes, all menu's are inclusive of gst.

### **How do we secure our wedding catering with Flaming Hot Catering?**

To secure your catering booking we require a \$500 deposit, this can be paid by cash, cheque or bank deposit.

### **When do we need to pay for the balance of our wedding catering?**

We will post or email you an invoice after your wedding, which is payable within 7 days by cash, cheque or direct credit. If you would like to pay in 'CASH' within two working days after your wedding we will give you a 2% discount.

### **Do you cater for Marquee weddings?**

Yes, though there are extra requirements and costs involved in a marquee wedding e.g. a 5mx5m catering marquee, shed or similar, onsite electricity or generators, running water, hire oven/s could be required depending on your location and facilities available. If you are looking for marquee hire we recommend you contact Theresa and 'The Dream Team' at Hirepool.

### **Do you supply crockery, cutlery, glassware?**

Our 'wedding breakfast package' menu's in association with 'Got it Covered' do include crockery, cutlery, glassware etc. However our standard menu's require you to hire all crockery, cutlery & glassware, style and prices can be viewed at [www.hirepoolevents.co.nz](http://www.hirepoolevents.co.nz) or [http://www.hirequip.co.nz/hq\\_events/index.jsp](http://www.hirequip.co.nz/hq_events/index.jsp) or Lifestyle Hire in Golden Bay [lifehire@xtra.co.nz](mailto:lifehire@xtra.co.nz)

### **Do you supply buffet equipment?**

Yes, we supply buffet trestle tables, black and white linen cloths, chafing dishes, platters, bowls, carvery equipment, serving utensils, coffee plungers.

**Do you have a wedding cake knife?**

No, it is your responsibility to supply a cake cutting knife with your cake.

**Do you make wedding cakes?**

No, however Edible Creations and Chocolate Velvet have a very good reputation.

**Do you cut and serve and wedding cake?**

This was traditionally cut and served by the bridesmaids. However we are happy to do this – please allow 20–30 minutes for the chef to do this (a good time to have some speeches perhaps?).

**We would like to supply our own Seafood and Venison is this ok?**

Yes, you are welcome to supply seafood and game meats to our wedding menu's, we usually charge approx \$4pp to prepare, cook, garnish and serve this.

**Do you cater for guests with Dietary requirements and Food allergy's?**

Yes, the chef is happy to cater for vegetarians and gluten, wheat, dairy, egg intolerent guests. Please advise us prior to your wedding day though.

**We have our own recipe, can you make this?**

If you have a favourite recipe, our chef's are happy to cook this, after all this is 'your' day.

**What is your policy with buffet leftovers?**

You are welcome to all leftovers as many NZ couples have a bbq or family get-together the following day. Please provide tupperware containers or similar for the leftovers.

**Who should we contact for table and venue decoration?**

Sue or Leah at 'Got it Covered' are award winning venue decorators for complete service or DIY, check out there website at [www.gotitcovered.co.nz](http://www.gotitcovered.co.nz)

**Do you supply Bar Staff?**

Yes, we are happy to supply bar staff at a cost of \$20.00pp per hour. However we do ask that a suitable bar area be set up and have the following ... plenty of ice, glass/drink serving trays, water jugs or carafes, bottle openers, plenty of glasses or a washup area and recycle bins or tubs to put empty bottles in. You would generally require 1 bar person per 40 guests.

**What uniforms will your staff where?**

Our staff are clean, neat and tidy wearing black pants or skirt, white blouse and black apron.