

WEDDING CATERING

Every couple deserves their dream wedding day.

Lemongrass Catering can help create memories for all the right reasons.

Lemongrass Catering has been established in Tauranga since 2008. In this time we have catered many beautiful weddings. Whether it is a small and intimate day or a larger than life wedding, we have the expertise and talented staff to ensure you and your guests have a day to remember.

All our chef inspired menus can be altered to suit your tastes and we love customizing menus, ideas and visions for a personal touch to your wedding catering.

It's never just about the food, it is about the entire experience.

CANAPES / FORK FOOD



This style of catering is the ultimate in relaxed service where bride & groom mix and mingle with guests while food is circulated over a number of hours.

BUFFET



We have created mix and match buffet menus so you are able to create the ultimate menu with a variety of meats, salads and desserts to suit your special day.

FAMILY STYLE



Family style menus are designed to be served at the table for the guests to help themselves, with bowls and platters shared around the table.

PLATED



Enjoy restaurant style meals served to each guest with an alternative 50/50 drop selection.

BACKYARD/PICNIC



Backyard wedding menus are designed to provide a quick DIY catering option for your big day.

POST WEDDING BRUNCH



Brunch is a great way for guests to pop in and say their goodbyes to the bride and groom before hitting the road to go home.

CONTACT LEMONGRASS CATERING TO SEE FULL MENU OPTIONS!



WEDDING CATERING FAQ'S

Next to the Bride the catering is an important aspect on a wedding day and your guests are sure to comment on two things... How beautiful the Bride looks and what they thought of the food.

During the time of us designing the perfect meal for you we will discuss your time line, the key people involved and what your vision is for your big day. We also understand that it can be hard to let go on the day and put your faith into the hands of others. This is where we come into our own. Our experience with weddings we will ensure your special day will run effortlessly with our great team onsite.

CAN MENUS BE ALTERED TO SUIT?

Absolutely we are happy to design a menu with your vision for your big day.

GUESTS WITH DIETARY REQUIREMENTS?

No problem! We work with dietary requirements regularly.

Once you have your menus decided on and you have your guests dietary requirements, we can work out the best options for them.

WHAT TIME DO WE ARRIVE?

Depending on your menu, number of guests and any special requirements we arrive approximately one hour prior to the ceremony.

WHAT HAPPENS WHEN WE ARRIVE?

We have 'a quick lay of the land', and we get down to setting up to be ready for service. We are experienced to work with what we have and where we are located.

WHAT DO THE STAFF DO?

Chefs are cooking on site to provide hot fresh food. Front of house staff take care of service, clearing of crockery and attend to guests needs. All staff are wearing black uniforms with Lemongrass logos.

WHAT WE BRING?

Depending on your venue, kitchen facilities, location we bring all the catering equipment that we require for cooking and service. Menus are designed for your venue or location so we know what can and can't be created.

WHY PICK LEMONGRASS CATERING?

We love what we do and want to provide your day with great memories for all the right reasons.

SAMPLE MENUS

Buffet, Family Style and Plated all include a selection of canapes of your choosing.

CANAPE SAMPLE MENU



Mini beef burgers with roasted capsicum and apricot relish
Mini chicken slider with brie and cranberry
Thai pork balls with yellow curry sauce on spoons
Haggis, neeps and tatties with whiskey cream sauce on spoons
Pork belly bite with bourbon bbq sauce
Crostini with blue cheese, honeycomb, cinnamon almond
Smoked salmon with citrus cream on blinis
Chicken, apple and walnut tartlets
King prawn and chorizo skewer
Parmesan shortbread, cheese, pesto, sunblush tomato
Roasted vegetables tarts with feta, pesto and sweet chilli drizzle
Roast beef with horseradish cream, pesto on crostini
Brie, onion marmalade, grape crostini

FAMILY STYLE SAMPLE MENU



FOR THE TABLE

Fresh bakery breads, pesto hummus, whipped herb butter

FAMILY STYLE PLATTERS

Roasted scotch fillet with roasted vegetables and pesto dressing
Moroccan chicken thighs served with lemon and cumin cous cous, yoghurt dressing
Cajun seared market fish with sweet corn and tomato salsa
Lamb rumps with colcannon and mustard cream sauce

BOWLS FOR THE TABLE

Hot baby gourmet potatoes with herb butter
Roasted pumpkin, feta, caramelized beetroot, spinach salad with tahini dressing (GF,V)
Asian coleslaw with chickpeas, sango sprouts, crispy noddle's, zingy dressing (DF,V)
Cumin, honey roasted carrots, barley salad with roasted grapes, feta & pomegranates *(DF,V)

Fresh bakery bread, rolls and butter

FORK FOOD SAMPLE MENU



King Prawn skewer mango chili sauce with thai noodle salad coriander and sesame dressing
Thyme and lemon chicken tenderloin with tzatziki sauce and orzo tomato and feta pasta
BBQ pulled pork soft taco's with red and white slaw
Mini beef burgers with bourbon BBQ sauce, kettle fries
Moroccan lamb vegetable tagine with cous cous, dates & apricots
Bratwurst, mustard, creamy dill and caraway seed coleslaw
Italian meatballs with penne pasta, vegetable & tomato sauce, topped with shaved parmesan
Chicken and pumpkin coconut curry with white rice
Teriyaki beef skewer with satay noodle salad
Classic prawn cocktail with shredded iceberg

BUFFET SAMPLE MENU



Slow roasted champagne ham glazed with sherry, coarse grain mustard and honey (GF,DF)
Whole roasted herb crusted Sirloin beef
King prawn skewers with sweet chilli and mango sauce (GF - no sauce)
Lemon and thyme chicken tenderloins with mint and lemon sour cream dressing
Gourmet baby potatoes with hollandaise sauce and loads of fresh herbs
Greek - Feta, tomato, cucumber, red onion, black olives, greens, oregano and lemon dressing (GF,V)
Thai noodle salad with julienne vegetables, sesame and coriander dressing (V)
Baby beets with greens, cumin, orange, yoghurt dressing, (GF,V)
Pasta salad, roasted kumara and pumpkin, red pepper, black olives, pesto dressing (V)
Wild and white rice, sweet corn, chorizo, edamame beans, coriander, tahini dressing

Fresh bakery bread, rolls and butter



PROCESS



Contact us for full menus and date availability.



Customise menu to suit your tastes.



Meet at Lemongrass kitchen for a chat and canape tasting.



Confirm your booking with deposit to secure your date.



See you on the day!

You can contact us at any time if you have questions and we'll keep in touch throughout.

TESTIMONIALS

We had a fantastic day thank you, everything went perfectly, and we couldn't have been happier.

The food and service you provided was outstanding, we were so happy with having you as our caterers. The food was a hit with everyone, and everyone was talking about the venue and food for days afterwards.

Please pass on our thanks and appreciation to you and your amazing team.

Kind regards,

Dustin & Melody

Belinda and the whole Lemongrass team were just amazing.

The food at our wedding exceeded our expectations and so many of our guests complimented the food. The quality, taste, presentation and amount was all perfect. All of the catering staff were so polite on the day and communication prior to the big day was exceptional.

Thank you for making our day so special, with love,

Emma and Ra x

Your food and service was exceptional, we and all of the guests absolutely loved it. In fact, people keep commenting on how tasty the food was!

Thanks a lot,

Mark and Zoe

Belinda and her team did the catering for our wedding at the Black Barn Tarawera. We live in Sydney and many of our guests had travelled to NZ for our wedding. We cannot compliment Lemongrass enough. They did an absolutely amazing job and all of our guests were blown away by how delicious the food was. Everything from the canapés to the mains was perfect and I would have another wedding just to have an excuse for these guys to cater again! If you're looking for a professional, reasonably priced caterer for your wedding or event and want food that will tantalize your taste buds definitely go with these guys. I promise they won't disappoint.

Michelle & Celeste