

MENU 1

'KIWI KING' SPECIAL

This menu is very popular for all occasions.

SPIT ROASTED MEATS - Choose three

Prime Beef	Pork with crackling
Minted & Mustard Crusted lamb (extra \$2pp)	Four Spice Marinated Chicken
Ham on the bone	

Served with Hot Gourmet Potatoes, minted, buttered or roasted with appropriate condiments.

HOT VEGETABLES - Choose two

Cauliflower with cheese sauce	Roast Butternut Pumpkin
Roast Kumara	Broccoli with cheese sauce
Candied Carrots	Peas
Scalloped Potatoes	Vegetarian Lasagne

FRESH SALADS - Choose Five

(You can choose two extra salads in place of the two hot vegetables).

Potato with Wholegrain & chives	Golden Kumara Basil & Orange
Pasta, tuna with pesto	Courgette and Spanish Onion
Cherry tomato, cucumber and basil	Smoked Chicken Ceasar
Waldorf Salad	Chop Suey
Curried egg With celery	3 Bean & coriander
Greek salad	Cross cut coleslaw
Balsamic Mushroom & Capsicum	Sweet spice rice
Beetroot & sesame	Roasted Vegetable with Balsamic

FRESH BAKED BREAD

Hot Dinner Roll	French Bread
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FROM THE OCEAN

Del King Prawns – an additional	\$4.00 per head
½ Shell Oysters	\$POA
Crab Meat	\$1.50 per head
Shrimps 'n' seafood sauce	\$2.00 per head
Salmon Wrap	\$2.50 per head

DESSERTS - Choose four

Traditional Pavlova	Fresh Fruit Salad
Brandy Snaps	Sherry Trifle
Chocolate Log	Apple crumble with custard

UPGRADE TO CUTLERY & CROCKERY FOR \$2.00
GST INCLUSIVE PER PERSON.

Minimum of 45 people.



SIT BACK, RELAX...

Bon Appétit

\$32 PER PERSON
GST INCLUSIVE
With quality plastic plates, knives and forks.

WITH DESSERT
\$38 PER PERSON
GST INCLUSIVE
With quality plastic plates, knives and forks.

MENU 2

'KIWI KING' EXPRESS

*Hot Long Roll Express Option - Popular for any occasion
Ideal for onsite, Trade Fairs, Corporate Events and informal catering!*

OPTION ONE

SPIT ROASTED MEATS - *Choose two*

Prime beef	Pork
Seasoned prime lamb (extra \$2pp)	Seasoned chicken
Ham on the bone	

Served with appropriate condiments and napkins.
THIS IS A SERVETTE OPTION ONLY.

Fresh French Rolls (not a plate option)
Fresh salads – Tossed salad and coleslaw.

Two servings per person – minimum of 50 people.

OPTION TWO

SPIT ROASTED MEATS - *Choose three*

Prime Beef	Pork with crackling
Minted & Mustard Crusted lamb (extra \$2pp)	Ham on the bone
Four Spice Marinated Chicken	

Served with Hot Gourmet potatoes minted or buttered,
and appropriate condiments and napkins.

Fresh Long rolls,
Tossed salad, Coleslaw
Pasta with pesto

One serving per person – minimum 50 people.



SIT BACK, RELAX...

Bon Appétit

\$17 PER PERSON
GST INCLUSIVE
Price includes staff to cook, carve and serve.

\$21 PER PERSON
GST INCLUSIVE
Price includes quality plastic plates, knives and forks, plus staff to cook, carve and serve.

Upgrade to cutlery and crockery for
\$2.00 GST inclusive per person

Remember with this menu, we carve and serve!

All remaining food is packed and left on site.

All of our salads are prepared fresh
in our 'A' Grade kitchen daily.

MENU 3 'KIWI KING' CORPORATE

Executive Corporate Banquet

We designed this menu for that extra special occasion!

Our food and involvement will help make your day a success!

This menu includes:

5 selected hot dishes	2 seafood platters
3 hot carved meats	5 fresh salads
4 desserts and fresh cream	Dinner rolls and French bread

Take your pick from our suggested menu below, or let us know if there is something interesting you would like us to add. Price includes tablecloths for buffet table. Buffet tables include all quality Crockery and utensils, serviettes, etc. Hire tablecloths available on request with this menu.

HOT DISHES

Sherry Creamed mushroom	Steamed rice or fried rice	Baby potatoes minted or buttered
Roasted Kumera	Scalloped potatoes	Beef and black bean
Lamb & minted gravy	Chinese soy chicken wings	Italian chicken fettuccine
Indian mild butter chicken	Candied carrots	Cauliflower/Broccoli with cheese sauce
Roast pumpkin	Minted peas	Sweet and sour pork

Any of the above extras can be added to your menu for a small charge of \$4 per person plus GST.

FROM THE OCEAN

King Prawns (extra \$3.50 + GST per head)	
½ shell Oysters	Crab meat
Shrimps in seafood sauce	Whole steamed mussels/marinated

HOT CARVERY

Prime Beef	Pork with crackling
Minted & Mustard Crusted lamb (extra \$2pp)	Ham on the bone
Four Spice Marinated Chicken	

Served with appropriate condiments and napkins.

FRESH SALAD SELECTION

Potato with Wholgrain & chives	Golden Kumara and orange	Pasta - tuna with pesto
Courgette and Spanish onion	Cherry tomato, cucumber and basil	Cross cut coleslaw
Balsamic mushroom & capsicum	Sweet spice rice	Beetroot and sesame
Roasted Vegetable and Balsamic	Smoked Chicken Ceasar	Waldorf salad
Chop Suey	Curried egg with celery	3 Bean and coriander
Greek salad		

FRESH BAKED BREADS

Hot dinner rolls	Assorted breads
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DESSERTS

Pavlova	Sherry trifle	Cheesecake
Chocolate mousse	Fresh fruit salad	Chocolate mud slice
Chocolate log	Apple crumble with custard	Brandy snaps
Chocolate brownie	2 Berry Couli	



SIT BACK, RELAX...

Bon Appétit

\$72 PER PERSON
GST INCLUSIVE
Price includes staff to cook, carve and serve.

Minimum of 45 people.

MENU 4

'KIWI KING' BREAKFAST

Start your day with our gourmet breakfast:



KIWI KING CONTINENTAL BREAKFAST

Cereal – Muesli & cornflakes
Fruit – Peaches, pears and vanilla
Orange juice

\$10 PER PERSON
GST INCLUSIVE

COOKED BREAKFAST - *Fit for a king*

Sausages and bacon
Scrambled eggs
Grilled tomatoes
Mushrooms
Baked beans
Pancakes
Sliced potatoes
Toast

\$25 PER PERSON
GST INCLUSIVE

*Fresh coffee and tea - \$2.00 + GST per person
(note coffee is not filter or percolated)*



KIWI KING 'ON THE GO'

Toast
BBQ gourmet bacon
Scrambled or fried eggs
Gourmet sausages
Fresh basil tomatoes
Spaghetti / Baked Beans
Sliced potatoes

\$22 PER PERSON
GST INCLUSIVE

INCLUDES:

Staff to cook and serve.
Toast.
Minimum 45 people.

SIT BACK, RELAX...

Bon Appétit

MENU 5

'KIWI KING' FAVOURITE

Popular for all occasions!

SPIT ROASTED MEATS - Choose three

Prime Beef

Minted & Mustard Crusted lamb (extra \$2pp)

Ham on the bone

Pork with crackling

Four Spice Marinated Chicken

Served with hot gourmet potatoes minted or butter and appropriate condiments.

FRESH BAKED BREAD SELECTION

Hot dinner rolls

French sticks

FRESH SALAD SELECTION - Choose Five

Potato with Wholegrain & chives

Pasta - tuna with pesto

Cherry tomato, cucumber and basil

Chop Suey

4 Bean and coriander

Cross cut coleslaw

Sweet spice rice

Roasted vegetables and balsamic

Golden Kumara, orange & pesto

Courgette and Spanish onion

Waldorf salad

Curried egg with celery

Greek salad

Balsamic mushroom and capsicum

Beetroot and sesame

HOT VEGETABLES

\$2.00 extra per person (choose two)

Candied carrots

Roasted pumpkin

Vegetarian Lasagne

Minted peas

Roasted gourmet kumara

DESSERTS

Traditional pavlova

Brandy snaps

Fresh fruit salad

Trifle

Upgrade to cutlery and crockery for
\$2.00 GST inclusive per person.

Minimum of 45 people.

All options come with uniform staff and a full buffet setup.

All of our salads are prepared fresh in our 'A' Grade kitchen.

Remember – we carve on site!

We bring our own tables and tablecloths for the buffet.



SIT BACK, RELAX...

Bon Appétit

\$27 PER PERSON
GST INCLUSIVE
*With quality plastic
plates, knives and forks.*

WITH DESSERT
\$35 PER PERSON
GST INCLUSIVE
*With quality plastic
plates, knives and forks.*

MENU 6

'KIWI KING' BBQ

Popular for all occasions!

BARBEQUE MEATS - Choose three

Prime Rump Steak

Chicken Satay

Gourmet Sausages

1/4 pound Burger Patties

Vegetarian sausages and vegetarian lasagne available - Extra \$2 per person

Served with onions, hot gourmet potatoes (minted or butter) and appropriate condiments.

FRESH BAKED BREAD SELECTION

Hot dinner rolls

Assorted breads

FRESH SALAD SELECTION - Choose five

Potato with Wholegrain & chives

Golden Kumara and orange

Pasta - tuna with pesto

Courgette and Spanish onion

Cherry tomato, cucumber and basil

Pickled onion with cheese

Manderin & Coconut

Chop Suey

3 Bean and coriander

Cross cut coleslaw

Sweet spice rice

Waldorf salad

Curried egg with celery

Greek salad

Balsamic mushroom and capsicum

Beetroot and sesame



SIT BACK, RELAX...

Bon Appétit

\$27 PER PERSON
GST INCLUSIVE
With quality plastic plates, knives and forks.

DESSERTS

Traditional pavlova

Fresh fruit salad

Chocolate mud slice

Brandy snaps

WITH DESSERT

\$35 PER PERSON
GST INCLUSIVE
With quality plastic plates, knives and forks.

Upgrade to cutlery and crockery for \$2.00 GST inclusive per person.

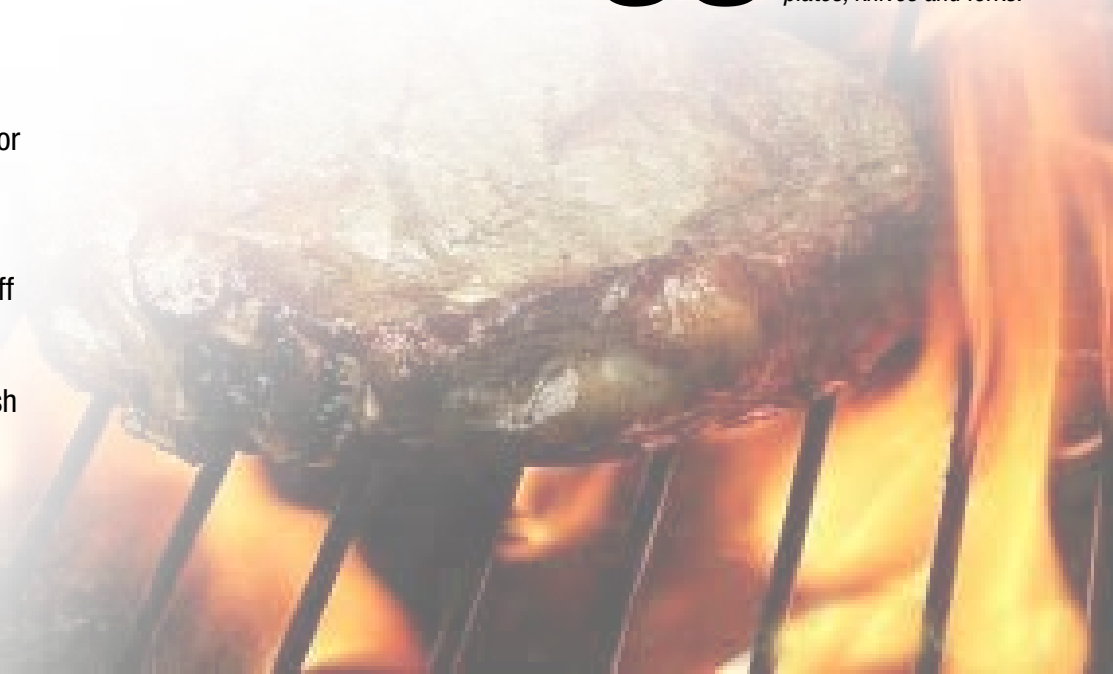
Minimum of 45 people.

All options come with uniform staff and a full buffet setup.

All of our salads are prepared fresh in our 'A' Grade kitchen.

Remember – we carve on site!

We bring our own tables and tablecloths for the buffet.



MENU 7

MID WINTER FEAST

Warm up this winter with this yummy feast!

BARBEQUE MEATS - Choose two

Ham
Chicken
Pork
Beef stew in jumbo Yorkshire puddings (*Highly recommended!*)

HOT VEGETABLES - Choose three

Roast potato
Mashed potato
Cauliflower with cheese sauce
Roast Kumara
Broccoli with cheese sauce
Roast vegetable mix
Baby carrots
Vegetarian lasagne
Whole beans

FRESH SALAD SELECTION

Mesculin (Greek)
Coleslaw

All served with gravy and freshly baked bread rolls.

DESSERTS - Choose two

Apple crumble and custard
Chocolate Log & Ice cream
Carrot Cake with cream cheese frosting

Includes cutlery and crockery.

Minimum of 45 people.
Comes with uniform staff
and a full buffet setup.

All of our salads are prepared fresh
in our 'A' Grade kitchen.
Remember – we carve on site!

We bring our own tables and
tablecloths for the buffet.



SIT BACK, RELAX...

Bon Appétit

\$36 PER PERSON
GST INCLUSIVE
*With quality plastic
plates, knives and forks.*



KIWI KING Wedding Package OPTION 1

*If you book this package we will give you a platter of NZ mussels OR King prawns absolutely **FREE***

SPIT ROASTED MEATS - Choose three

Prime Beef
Pork with awesome crackling
Seasoned prime lamb (extra \$2pp)
Seasoned Chicken
Ham on the bone

Served with Hot Gourmet Potatoes - minted, buttered or roasted with appropriate condiments.

FRESH BAKED BREAD

Hot dinner rolls
French sticks

FRESH SALAD SELECTION - Choose five

Potato with wholegrain & chives	Golden Kumara, orange & pesto
Pasta - tuna with pesto	Courgette and Spanish onion
Tomato, cucumber and basil	Waldorf salad
Curried egg with celery	4 Bean and coriander
Greek salad	Cross cut coleslaw
Balsamic mushroom & capsicum	Sweet spice rice
Roasted vegetables with balsamic	Beetroot & sesame

DESSERTS

Traditional Pavlova
Fresh fruit salad
Brandy snaps
Chocolate mud slice

This package comes with Cutlery, Crockery & fully trained & uniformed staff to look after your every need.

All of our salads are prepared fresh in our 'A' Grade kitchen. Remember – we carve on site! We bring our own tables and tablecloths for the buffet.

Minimum of 50 people.



SIT BACK, RELAX...

Bon Appétit

\$40 PER PERSON
GST INCLUSIVE

Please note: Dining Chairs, tables, flowers and additional decorations are by your own arrangement. Our professional team will help you set up your table settings with crockery, cutlery and serviettes, prepare your food and when you have finished eating, we will clean up with the minimum disruption and fuss!

We also offer the option of serving the top table. The price for this will vary depending on how many people are seated there. Ask us for a cost.

KIWI KING Wedding Package

OPTION 2 - BBQ



BONUS

*If you book this package we will give your top table a bottle of Moët & Chandon Champagne & NZ Mussels for the main Buffet **FREE!***



SIT BACK, RELAX...

Bon Appétit

BARBEQUE MEATS - Choose three

Prime Rump Steak

Chicken Satay

Gourmet Sausages

Gourmet burger patties

Served with Hot Gourmet Potatoes - minted or buttered with appropriate condiments & onions.

FRESH BAKED BREAD

Hot dinner rolls

French sticks

FRESH SALADS - Choose six

Potato with wholegrain & chives

Pasta - tuna with pesto

Tomato, cucumber and basil

Mandarin & Coconut

Curried egg with celery

Greek salad

Balsamic mushroom & capsicum

Beetroot & sesame

Golden Kumara & orange

Courgette and Spanish onion

Waldorf salad

Penne pasta with parmesan

3 Bean and coriander

Cross cut coleslaw

Sweet spice rice

DESSERTS

Traditional Pavlova

Fresh fruit salad

Brandy snaps

Chocolate mud slice

This package comes with Cutlery, Crockery & fully trained & uniformed staff to look after your every need.

All of our salads are prepared fresh in our 'A' Grade kitchen. Remember – we carve on site! We bring our own tables and tablecloths for the buffet.

Minimum of 50 people.

\$45

PER PERSON
GST INCLUSIVE

Please note: Dining Chairs, tables, flowers and additional decorations are by your own arrangement. Our professional team will help you set up your table settings with crockery, cutlery and serviettes, prepare your food and when you have finished eating, we will clean up with the minimum disruption and fuss!

We also offer the option of serving the top table. The price for this will vary depending on how many people are seated there. Ask us for a cost.

KIWI KING Wedding Package **OPTION 3**

*If you book this package we will give you a platter of NZ mussels & King prawns absolutely **FREE***

SPIT ROASTED MEATS - Choose three

Prime Beef	Pork with crackling
Minted & Mustard Crusted lamb (extra \$2pp)	Four Spice Roast Chicken
Ham on the bone	

Served with Hot Gourmet Potatoes - minted, buttered or roasted with appropriate condiments.

HOT VEGETABLES - Choose two

Cauliflower with cheese sauce	Roast Butternut Pumpkin
Broccoli with cheese sauce	Roast Kumara
Candied carrots	Peas
Scalloped Potatoes	

FRESH SALADS - Choose five

(You can choose two extra salads in place of the two hot vegetables)

Potato with wholegrain & chives	Golden Kumara, basil & orange
Courgette and Spanish onion	Tomato, cucumber and basil
Smoked Chicken Ceaser	Curried egg with celery
Greek salad	Cross cut coleslaw
Sweet spice rice	Beetroot & sesame

FRESH BAKED BREAD

Hot dinner rolls	French bread
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FROM THE OCEAN

Del King Prawns – an additional	\$4.00 + GST per head
½ shell Oysters	\$POA per head
Crab meat	\$1.50 + GST per head
Shrimps 'n' seafood sauce	\$2.00 + GST per head

DESSERTS - Choose four

Traditional Pavlova	Trifle
Fresh fruit salad	Brandy snaps
Chocolate log	Ice Cream

This package comes with Cutlery, Crockery & fully trained & uniformed staff to look after your every need.

All of our salads are prepared fresh in our 'A' Grade kitchen. Remember – we carve on site! We bring our own tables and tablecloths for the buffet.

Minimum of 50 people.



SIT BACK, RELAX...

Bon Appétit

\$48 **PER PERSON**
GST INCLUSIVE

Pasta - tuna with pesto
 Waldorf salad
 3 Bean and coriander
 Balsamic mushroom & capsicum
 Roasted vegetables with balsamic

Please note: Dining Chairs, tables, flowers and additional decorations are by your own arrangement. Our professional team will help you set up your table settings with crockery, cutlery and serviettes, prepare your food and when you have finished eating, we will clean up with the minimum disruption and fuss!

We also offer the option of serving the top table. The price for this will vary depending on how many people are seated there. Ask us for a cost.

KIWI KING Wedding Package **OPTION 4**



BONUS

*If you choose this package we will give you a bottle of Moët Chardon for your bridal table & platters of King Prawns & NZ Mussels **FREE!***

Your wedding package pre-dinner nibbles are...

Pumpernickle Canapés with smoked chicken or salmon, tomato & mesculin lettuce.

Asian appetisers – mini spring rolls (v), samosas (v) and pork wontons with Thai sweet chili dipping sauce.



SIT BACK, RELAX...

Bon Appétit

SPIT ROASTED MEATS - Choose three

Prime Beef

Seasoned Chicken

Pork with crackling

Ham on the bone

Seasoned prime lamb

Served with Hot Gourmet Potatoes - minted, buttered or roasted with appropriate condiments.

HOT VEGETABLES - Choose two

Cauliflower with cheese sauce

Roast Kumara

Roast Butternut Pumpkin

Candied carrots

Broccoli with cheese sauce

Peas

FRESH SALADS - Choose six (You can choose two extra salads in place of the two hot vegetables)

Potato with wholegrain & chives

Courgette and Spanish onion

Curried egg with celery

Cross cut coleslaw

Beetroot & sesame

Golden Kumara & orange

Tomato, cucumber and basil

3 Bean and coriander

Balsamic mushroom & capsicum

Pasta - tuna with pesto

Waldorf salad

Greek salad

Sweet spice rice

FRESH BAKED BREAD

Hot dinner rolls

French sticks

FROM THE OCEAN

Del King Prawns – an additional

½ shell Oysters

Crab meat

Shrimps 'n' seafood sauce

\$4.00 + GST per head

\$POA per head

\$1.50 + GST per head

\$2.00 + GST per head

DESSERTS

Traditional Pavlova

Fresh fruit salad

Chocolate log

Trifle

Brandy snaps

This package comes with Cutlery, Crockery & fully trained & uniformed staff to look after your every need. All of our salads are prepared fresh in our 'A' Grade kitchen. Remember – we carve on site! We bring our own tables and tablecloths for the buffet. Minimum of 50 people.

\$65 **PER PERSON**
GST INCLUSIVE

Please note: Dining Chairs, tables, flowers and additional decorations are by your own arrangement. Our professional team will help you set up your table settings with crockery, cutlery and serviettes, prepare your food and when you have finished eating, we will clean up with the minimum disruption and fuss!

We also offer the option of serving the top table. The price for this will vary depending on how many people are seated there. Ask us for a cost.

KIWI KING PRE-DINNER PLATTER PRESENTATIONS

MENU A

Nacho chips with salsa
Cajun roasted peanuts
Potato chip selection with dips

\$6 PER PERSON
GST INCLUSIVE



MENU B

Mixed savoury and sausage roll selection
Mixed club sandwiches
Chicken & asparagus rolls
Pumpnickle Canapes with smoked salmon
or smoked chicken, mesculin and tomato

\$8 PER PERSON
GST INCLUSIVE

MENU C

Crumbed scallop and mussels with tartare sauce
Mini Gourmet Pizza's
Mixed savoury and mini club sandwiches
Spring roll, samosas, curry puffs and wontons all with Thai sweet chilli and plum sauce

\$13 PER PERSON
GST INCLUSIVE

MENU D

Fresh roasted vegetables wrapped in tortilla
Crumbed seafood with lemon dressing
Mixed savoury and club sandwiches
Half shell Clevedon Coast rock oysters served Au"Natural

\$13.50 PER PERSON
GST INCLUSIVE

MENU E

Mixed club sandwiches
Honey soy chicken nibbles
Pork wontons and spring rolls with Thai sweet chilli sauce
Curry puffs and samosas with doris plum sauce

\$10 PER PERSON
GST INCLUSIVE

EXTRA ITEMS

Mini croissants with brie smoked salmon
Baby bagel with peppered beef and brandy lemon dressing
Honey soy glazed chicken nibbles
Sushi presentation with pickled dikon, ginger, soy sauce, wasabi and chopsticks

\$6.50 PER ITEM
GST INCLUSIVE

SWEETS

Carrot cake with lemon cream cheese icing
Chocolate cake with double whipped chocolate icing
Baby danishes
Chocolate biscuits

\$3.50 PER ITEM
GST INCLUSIVE

All prices include GST for all these menus.
One or more items per person per platter presentation.

SIT BACK, RELAX...

Bon Appétit

THE KING'S FESTIVE PACKAGE



SPIT ROASTED MEATS - Choose three

Prime Beef	Pork with crackling
Four Spice Marinated Chicken	Turkey or ham on the bone
Minted & Mustard Crusted lamb (extra \$2pp)	

Served with appropriate condiments.

HOT VEGETABLES

Hot gourmet potatoes minted or buttered
Cauliflower and broccoli with cheese sauce
Candied carrots

FRESH SALAD

Mesculine Greek Salad	Pasta - 4 Bean Coriander
Kumara/orange	Beetroot & sesame
Coleslaw	

FRESH BAKED BREAD

Hot dinner rolls	Assorted breads
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DESSERTS

Mini Pavlova with berries	Fresh fruit salad
Christmas pudding with custard	Trifle

SIT BACK, RELAX...

Bon Appétit

\$43 PER PERSON
GST INCLUSIVE

We cater it at your venue!
All the above comes with that
Christmas feel, Christmas
Serviettes, Crackers...

Also comes with restaurant
quality crockery and cutlery.

All remaining food is packed and left on site.

Minimum of 45 people.



KIWI KING

SIT BACK, RELAX...
Bon Appétit



HOG ROAST



BRAND NEW SPIT ROAST MENU

SUCCULENT PIG SPIT ROASTS
LAMB SPIT ROASTS
BEEF SPIT ROASTS

OPTION 1

Spit Hire - oven only.
\$90 bond required.

\$185

OPTION 2

Spit and whole beast
option - Loaded.

\$POA

OPTION 3

Spit, whole beast and
salad option with buns.
(Minimum 3 salads)

\$POA

FRESH SALAD SELECTION

Potato with Wholegrain & chives
Courgette and Spanish onion
Mandarin & Coconut
Balsamic mushroom & capsicum
3 Bean and coriander
Beetroot and sesame

Golden Kumara and orange
Cherry tomato, cucumber and basil
Waldorf salad
Curried egg with celery
Cross cut coleslaw
Sweet spice rice

Pasta - tuna with pesto
Pickled onion with cheese
Chop Suey
Greek salad



**BOOKINGS
ESSENTIAL**

FREephone **0800 254 9456**
www.kiwiking.co.nz

CALL KIWI KING - **THE**
PROFESSIONAL SPIT
ROASTING COMPANY



BOOKING CONFIRMATION



Please complete the following to confirm your booking:

Company Name:

Email Address:

Date of Function: Menu Option:

Dining Time: Number of Guests:

Name:

Address:

Telephone Number (Day): (Evening):

Postal Address:

Venue Address:

Venue Telephone Number: Contact Person:

Type of Function: (Wedding, 21st etc)

CONFIRMATION OF FINAL NUMBERS

A final confirmation of numbers is due within four days (96hours) prior to your function. This confirmed number will be the minimum number which will be charged. However, should the actual number of guests in attendance be greater, then the greater figure will be charged.

TERMS OF TRADE

A deposit of **50%** is required to confirm your booking date. Full payment is expected on or before the function date unless by prior arrangement. Price quoted includes the supply of all food, cutlery and crockery (type of utensils as arranged), buffet set-up, table coverings (as arranged), serviettes (colour of your choice). Deposits will be returned with three months notice of cancellations. All staff is included in the costing. Staff are presented in full Company uniform. **PRICES ARE SUBJECT TO CHANGE.**

Collection Costs: Customers are liable to the terms and conditions on the invoice.

Amount of Deposit included: \$

Signature: Date:

NB: Should assistance be required at any time regarding your function we will be happy to oblige.

Please send this form back to:

Kiwi King Spit Roast & BBQ Catering Ltd, PO Box 204-035, Highbrook, Auckland 2161

Or fax to (09) 273 1975

Or check out www.kiwiking.co.nz

WE PUT THE FUN INTO FUNCTION!

SIT BACK, RELAX...

Bon Appétit

Wedding Confirmation



Please read carefully & complete the following to confirm your Wedding booking:

Bride's Name:

Groom's name:

Telephone Number (Day): (Evening):

Postal Address:

Email Address: Mobile number:

Date of Wedding: Menu Option:

Dining Time: Number of Guests:

Venue Address:

Venue Telephone Number: Contact Person:

Top Table service (add \$150) ☐ Yes ☐ No Crockery & cutlery? ☐ Yes ☐ No

Speeches before or after main meal?

Master of Ceremonies name:

Recommended number of staff to attend? Time allowance for dinner and dessert?

CONFIRMATION OF FINAL NUMBERS

A final confirmation of numbers is due within four days (96hours) prior to your wedding. This confirmed number will be the minimum number which will be charged. However, should the actual number of guests in attendance be greater, then the greater figure will be charged.

PLEASE NOTE: We allow 4 hours from time of arrival.

Any additional time is charged at \$100 per half hour after the initial 4 hours, PAYABLE ON THE DAY.

We don't rinse any cutlery or crockery that is not our own or prepare desserts that are not Kiwi King's or included in your menu package.

Amount of Deposit included: \$

Date: Signature:

Please send this form back to:

Kiwi King Spit Roast & BBQ Catering Ltd
PO Box 204-035, Highbrook, Auckland 2161

Or fax to (09) 273 1975

Or check out www.kiwiking.co.nz

SIT BACK, RELAX...
Bon Appétit