



ABOUT US

THE PHILOSOPHY AT THE CATERING STUDIO IS FRESH,
SEASONAL AND SIMPLE.

The Catering Studio is a Wellington based catering company. Established in 2008, food is our business and our passion, and we understand that successful catering is about organisation, high quality service and great food.

Our food is lovingly created using carefully sourced ingredients to create irresistible menus which will satisfy even the most demanding palates. We have a comprehensive range of menus to suit all occasions and these can be tailored to suit your vision.

Our highly skilled team will provide everything from the on-site chefs and staff, to glassware, crockery, equipment and anything else that may be required.

SERVICES

An overview of our services is provided below, including guidelines for ordering.

FOOD

CANAPÉS

Our canapés are designed for taste and visual impact. They can be the perfect start to your wedding or event, or even the main affair with a combination of canapés, street food or platters. Canapés are generally one bite and can easily be consumed with a glass in hand.

BARBEQUE

Our barbeque menu is great for a substantial dinner designed to share in a more relaxed environment; it includes proteins with fresh flavourful salads and sides to compliment.

PLATTERS

Platters are a good addition to a canapé service, offering an option for guests who want more than a couple of bites before dinner. They are also a great option for late night snacking.

STREET FOOD

Our street food is designed to incorporate premium ingredients, simply presented. They can be a light dinner option if you don't want a formal sit-down event, or supplement your canapés

DINNER

We recommend our banquet meal served family style at the dinner. All dinner options are served with complimentary fresh baked bread and butter.

DESSERT & SPECIALTY BAKING

All of our desserts, cakes and specialty baking items are made-to-order and are a great addition to end a meal or event. Our menus have everything from delicate dessert canapés to whole cakes

Ordering guidelines for canapés (indicative only)

Duration	Quantity
1 – 1.5 hours	5 – 6 options
1.5 – 2 hours	6 – 7 options
2 – 3 hours	7 – 10 options
3 + hours	10 options + platters and/or street food

BEVERAGES

What better way to complement excellent food, than with great beverages! We will work with you to source, prepare and transport everything to your venue as well as provide certified bar managers to serve drinks to you and your guests. We also have a sale or return policy with beer and wine, so you only need to pay for what you drink.

COCKTAILS

We have a large cocktail menu, ranging from traditional to contemporary styles. Cocktails are served by the glass.

BEER AND WINE

We have a menu of beer and wine that you can choose from.

NON-ALCOHOLIC

We also offer a range of non-alcoholic options including juices, soft drink and premium water.

SERVICE STAFF

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Our professional service staff are there to serve you and your guests and help make the experience a memorable one for everyone.

SUPERVISORS

We always recommend having a supervisor on site, to ensure everything runs to plan, and to manage last minute requirements.

CHEFS

Chefs are provided to prepare and present the food on site, so it is fresh, in its best possible condition, and tastes great.

Ordering guidelines for service staff (indicative only)

Number of guests	Recommended number of staff		
	Less than 50	50 - 100	100 - 150
Service staff	1	2	4
Supervisors	1	1	1
Chefs	1	2	3

MINIMUM REQUIREMENTS

We kindly thank you for your interest in The Catering Studio. Due to our base location, we do have a minimum requirement of 30 guests plus a minimum spend which is determined by a number of factors and will be quoted on a case by case basis.

THE PROCESS

Below is an outline of the process for organising your wedding or event with us.

1. UNDERSTANDING YOUR VISION

We start the process by meeting with you to understand your vision and requirements for the day. We want to know about the style of wedding you want, venue, number of guests and budget. This enables us to put together some menu options and identify equipment and service requirements in order to prepare a thorough quote for you.

We can also pencil in your wedding date at this point. While your date can't be confirmed until a deposit is received, if you are pencilled in we will let you know before we book anyone else for that date.

2. SECURING YOUR DATE

We will go through a process of reviewing and refining the menu and quote with you to ensure it meets your requirements.

Once you are happy with the quote we require a 10% of \$500 deposit (whichever is greater) to secure your date.

3. CONFIRMING THE DETAILS

Closer to the day, we will meet up with you again to work through detailed logistics including final numbers, dietary requirements, necessary hire equipment, beverage requirements, seating plans, table settings and timeline.

4. EXECUTING THE PLAN

On the day, the team will arrive early and work with meticulous attention to detail to ensure that the venue looks beautiful, and guests are happy. There will be a Supervisor onsite ensuring everything goes according to plan. The Supervisor is also on call to help with anything that comes up (food related or otherwise!).

5. WRAPPING UP

Once the event is complete, the team will pack down and clean-up for you, including removal of any rubbish and recycling. Within a couple of days we will be in touch with you to ensure you enjoyed the day, and to provide you with the final invoice.

Payment can be made by credit card or invoice within 7 days of the final invoice.

Banquet MENU

An example of one of our plated menus

CANAPES

Bite-sized portions, beautifully presented, full of flavour.

Prosciutto roll-up, seasonal fruit, cheese, vincotto [gf]
Lamb back strap roulade, vadouvan, preserved lemon labneh [gf]
Cured kingfish, pickled fennel, soy dashi gel [df]
Goat's cheese beignets, spiced honey
Tomato tarte tatin, goat's cheese, shallots

BANQUET

Family-style meal designed to share. Served with complementary bread and butter.

Beef sirloin, smoked kumara puree, salsa verde, onion rings
Roast market fish, cucumber kimchi, lobster butter, lotus chips [gf]

SIDES

Heirloom tomato, basil, baby capers, shallot, buffalo mozzarella [gf]
Spiced chickpea, raw vegetables, avocado, coriander dressing [gf, df]
Duck fat roasted potatoes, garlic, rosemary salt [gf, df]
Secret Garden mixed leaves, house dressing [gf, df]

DESSERT

Vanilla pannacotta, strawberry, tarragon, black pepper, almond crunch [gf]

*Gluten free [gf], Dairy free [df], Vegetarian [v]

** Please note this is a sample menu only to provide an indication of the type of food we would serve. We will work with you to design a menu suitable for your guests, including catering for any special dietary requirements.