



Garden Tea Party

Simply Food and Anam Cara are delighted to welcome you to an enchanting wedding experience.

A curated selection of our favourite tea party sweet and savoury delights.

Our picturesque garden setting is the perfect canvas for your celebration.

At the heart of our service lies a commitment to excellence and attention to detail. Our team will ensure that every aspect of your occasion is perfect. From planning to execution, we take care of every aspect, ensuring a seamless experience for you and your guests.

So, allow us to be your culinary orchestrators, creating an unforgettable day with your loved ones.





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food

Garden Tea Party Reception Menu

On request we can provide: vegan, vegetarian and gluten free menu items

Passarounds

Assorted Club Sandwich Selection

Pumpkin & Brie Risotto Ball (v gf)

Smoked Salmon & Lemon Cream Cheese Blini

Classic Cheese Roll (v)

Classic Mini Hamburgers with Cheese & Dill Pickle

Devonshire Jam & Cream Scone

Petit Lemon Meringue Tart

Macaron Selection

French Chocolate Truffle (gf)

Chocolate Fudge Slice

Please choose 5 from above

Wedding Cake

Lemon Sourcream Cake

Rich Chocolate Cake

With White Chocolate Buttercream Combthrough and decorated with seasonal garden flowers

Please choose 1 from above

Plunger Coffee, Loose Leaf Tea, Herbal Tea Infusion

4 Hour Package: \$50 (excluding GST) per guest



Sample Runsheet

2:00PM	Guests arrive for ceremony Iced water available
2:30PM	Ceremony begins
3:00PM	Ceremony concludes Drinks and pass arounds served
4:30PM	Formalities
4:45PM	Cutting of the cake
5:00PM	Cake passed around
5:30pm	Beverage service last drinks
5.45pm	Farewells. Drinks and food service concludes
6.00pm.	All guests are off site.

What is included:

Food

Your selections from our Garden Tea Party Menu .Your choice of wedding cake by our very own Pastry Chef and decorated with Garden Flowers. Tea and coffee station and water dispenser.

Staff, Delivery and Hospitality

4 hours of hospitality- includes ceremony and reception. Professional staff – to cook and present food and beverages.

Staff set up on the day of your event, serve, clear, and load out.

Menu Related

Hireage Glassware, paper napkins,tea cups, side plates, bar equipment (including ice and white linen), kitchen equipment

Please see our separate beverage list for a special selection of wines, beers, and non-alcoholics. This Package does not include, Beverages, Venue Hire, Theming/Decoration, Music, AV equipment, Guest Furniture, Guest Linen for Tables, Corkage for BYO (\$2.00 including GST per guest)

A Minimum guest number of 50

Please contact: liz@simplyfood.co.nz Cell; 027 503 0211

Our standard terms and conditions apply, please see our website www.simplyfood.co.nz