

We do  
catering  
with  
style!



Ph 03 544 1555  
[www.petitefleur.co.nz](http://www.petitefleur.co.nz)



Petite Fleur  
AT SEIFRIED ESTATE

CATERING ~ FUNCTION CENTRE ~ RESTAURANT

FUNCTION CENTRE ~ CATERING ~ RESTAURANT

## Business Meeting Catering Services



Petite Fleur offers you a catering service that is one of the best in the region. Our customers are attracted by our distinctive style, quality presentation and our desire to go the extra mile to make your function one to remember.

Having one of the largest commercial kitchens in the Tasman region we can cater for up to 2000 for any type of function including corporate conferences, meetings, weddings, gala dinners, reunions, Christmas functions, product launches and office parties.

Menu options are available for any budget or style, and our international chefs welcome the opportunity to customise and create menus to suit any occasion. We source quality, fresh and local produce whenever possible and use the best quality ingredients available.

We have catered at several great locations all around the Tasman, including Nelson School of Music, The Boathouse, The Richmond Races, Woollaston Estate Winery, Private Vineyard Wine Cellar, Founders Park, The Headingly Centre, Private Marquees, Japanese Film Crew on location and Exclusive Residential Villas.

We invite you to come and meet the team and discover our unique and innovative approach to your next function.

**Justine Robertson & Horst Wellmeyer**  
Owner Operators

## Services & Equipment

### **Menu Packages:**

Our menu packages are totally flexible to your needs and are just a sample of what we have available. We can provide from just the basics of food delivered to your door or a full service package where we do almost everything for you.

Please view our menus as “suggestions only” as we are more than happy to cater to suit any palate or budget, and customise our menus to suit your requirements.

### **Delivery:**

Minimum order of \$500 for free delivery within a 20km radius of Petite Fleur.

### **Vegetables**

Please note vegetables are subject to seasonal change.

### **Special Dietary requirements:**

We are more than happy to cater to any dietary requirements including: vegetarians and gluten, wheat, dairy, egg intolerant guests. Please advise us of your requirements at least one week prior to your function so that we have time to source quality ingredients required.

### **Essential Extras:**

We can make it easy for you by organising the essential extras for your function. These include: linen, napkins, tablecloths, glassware, tables and chairs. Please enquire for a quote if you would like us to organise any of the above items.

### **Additional equipment and services:**

We can assist with marquees, bar staff, venue set up, Entertainment, transport and accommodation and anything else you may require at your function.

## Morning & Afternoon Tea

**Morning or Afternoon Coffee & Tea selection with biscuits** \$5.50 per person

With additional items below \$2.00 per person each

### Sweet

- ~ Muffin
- ~ Friand (Gluten free)
- ~ Mini Danish selection
- ~ Iced doughnuts
- ~ Brownie fingers
- ~ Chocolate cake fingers
- ~ Mini Lamingtons
- ~ Sweet scone (Lemonade, Date)
- ~ Fruit platter
- ~ Mini pancake with cream and jam

### Savoury

- ~ Scones (cheese, bacon)
- ~ Sausage roll
- ~ Mini meat pies
- ~ Mini vegetarian tartlets

### Breads

- ~ Selection of triangle club sandwiches

**Continuous Tea & Coffee** \$9.00 per person

**Orange Juice** (Served on request, and charged by consumption) \$9.00 per litre

**Canapés** (We recommend 6-7 canapés per person)

\$3.50 per canapé

- ~ Citrus flavoured Nelson scallop on spicy pumpkin
- ~ Pink roasted venison medallion with Neudorf mushrooms
- ~ Homemade cheese with citrus salt & berry sauce
- ~ Pan fried veal with tarragon sauce
- ~ Gratinated Neudorf cheese on a caramelized walnut & brioche
- ~ Local goat cheese with fresh herbs on kumara chip
- ~ Spicy mussel salad presented in the shell
- ~ Lamb with local blackcurrants & olives salsa
- ~ Hot smoked salmon with honey mustard dressing
- ~ Blue or feta cheese with preserved pear & black currant
- ~ Roast beef marinated in Seifried's Rose, onion marmalade

## Platters

Each platter serves 6 – 8 persons

### Served Cold

- ~ **Bread Platter** \$53.90  
Freshly baked trio of Ciabatta, Turkish & Pizza bread with a trio of homemade dips
  
- ~ **Antipasto Platter** \$75.90  
Pesto, humus, sun-dried tomato, black & green olives, feta cheese, cured meat, artichokes, pickles, & freshly baked bread
  
- ~ **Seafood Platter** \$86.90  
Seasonal oysters, smoked salmon, marinated & grilled calamari, New Zealand mussels & pan-fried prawns served with a light dip
  
- ~ **Cheese Platter** \$86.90  
Trio of blue cheese, cheddar & brie cheese with dried fruit, a selection of crackers & grapes

### Served Warm

- ~ **Asian Platter** \$75.90  
A selection of dim sums, wontons, spring rolls & money bags with sweet chilli sauce
  
- ~ **Kebab Platter** \$75.90  
Asian marinated chicken kebabs, beef & olive kebabs and balsamic & olive oil marinated vegetable kebabs

**Finger Food Selection** (We recommend 4 – 6 items per person)

\$4.50 per item

**Cold Presentation**

- ~ Petite ½ bagels with smoked salmon & spiced chicken  
(Vegetarian option with roasted vegetables)
- ~ Baguette slice with assorted meats & marinated vegetables
- ~ Mini croissant with cranberry, ham & cheese (Vegetarian option with brie & cranberry)

**Hot Presentation**

- ~ Mini Savouries (3 pieces)
- ~ Vegetarian tartlets with feta & sun-dried tomato (3 pieces)
- ~ Spring roll, vegetarian money bags & vegetarian wonton with chilli dip (5 pieces)
- ~ Warm potato with dill, cream cottage cheese mix & smoked salmon
- ~ Chicken cocktail skewer with Thai & Malaysian marinade (2 pieces)
- ~ Grilled mini beef kebab presented with a stuffed olive (2 pieces)

**Packed lunch option**  
(Served in a paper bag)

*\$15.00 per person*

- ~ 2 Croissants with assorted fillings like:  
Beef and tomato relish / Pork and chow chow / Grilled & marinated vegetables / Chicken  
with sweet chilli sauce
- ~ Noodle salad box with pasta salad
- ~ Chocolate Brownie
- ~ Fresh fruit

Plastic cutlery and serviette included.

Vegetarian and Gluten free options available on request.



**Working Lunch Buffet** (onsite heating facility required)

**Executive Menu 1**

\$24.50 per person

- ~ Selection of sandwiches: club \* roll ups \* mini croissant
- ~ Bacon & egg pie
- ~ Sun-dried tomato & asparagus quiche
- ~ Mini vegetable frittata
- ~ Asian flavoured noodle salad
- ~ Baked finger cakes & Apple crumble with vanilla sauce

**Executive Menu 2**

\$24.50 per person

- ~ Open face baguette sandwiches:  
smoked salmon, spiced chicken & roast vegetable
- ~ Platter of sausage rolls, mini mince pies & vegetarian tartlets
- ~ German potato salad with egg & pickle
- ~ Assorted tray cakes and Bread & butter pudding

**Executive Menu 3**

\$24.50 per person

- ~ Ciabatta bread with ham, chow chow, cheddar cheese,  
tomato relish & salad greens  
(Vegetarian option - marinated vegetables instead of ham)
- ~ Asian flavoured chicken drumsticks
- ~ Ham quiche
- ~ Cous cous salad with fresh spinach & roasted vegetable
- ~ Cake selection: brownies \* lamingtons \* or fresh cake of the day

**Executive Menu 4**

\$22.50 per person

- ~ Selection of club sandwiches
- ~ Bacon & egg pie
- ~ Sun-dried tomato & asparagus quiche
- ~ Fresh cake of the day

## Terms and Conditions

1. Final numbers to be advised 2 weeks prior to the function. Confirmed numbers will be the minimum charged.
2. Two weeks prior to the function, full payment of cost, as invoiced by Petite Fleur is due, unless a private arrangement has been confirmed.
3. For our Drop Off Menu Packages there is a minimum order of \$500 to qualify for free delivery within a 20km radius of Petite Fleur.
4. In the event of a cancellation with more than 5 working days of the function, the client may be reimbursed up to 50%. Cancellation made within less than 5 working days before the date of the event, without the function being rescheduled, will result in the client paying in full. Petite Fleur reserves the right to charge additional fees for the cancellation of products and services hired for the event. Petite Fleur reserves the right to charge for any last minute changes to orders. Delivery charges may apply if changes result in further dispatch of goods/services.
5. The organisers are financially responsible for any loss or damage to the property and equipment by the guests during your function. The organiser agrees to indemnify the management for any loss or damage to the property, equipment or consequential loss as a result of the guest's use. We reserve the right to charge an additional fee of 15% for all services/goods damaged provided by Petite Fleur and/or affiliated vendors.
6. The client's agree to provide Petite Fleur access to property 48 hours prior to the function unless previously arranged.
7. Every endeavour will be made to maintain prices as estimated but we reserve the right to apply increases that occur beyond our control.
8. Children attending functions must be supervised at all times.
9. Petite Fleur reserves the right to charge for an alcohol off site licence 4 weeks prior to the function, to be paid by the client, if required.
10. Due to health and safety regulations no food may be brought onto the premises and any leftover food from the function will be disposed of unless prior arrangement has been made before the event. Petite Fleur will not accept any liability if the food is taken off the premises.
11. On completion of the function, unless prior alternative arrangements have been made, Petite Fleur may invoice the customer for any additional charges that occurred during the actual function, including damage charges agreed upon previously, or late requests resulting in additional hires. Any subsequent may be charged to the credit card on file. Due to bank charges, if using a credit card, the client will be charged an additional 1.5%.

I/We have read the function policies, and agree with the above terms and conditions.

Name: \_\_\_\_\_ Signed: \_\_\_\_\_

Date: \_\_\_\_\_

## OFFSITE CATERING BOOKING FORM

To confirm your booking please sign and return the booking form and the terms & conditions to Petite Fleur at Seifried Estate (Deposit amount is one third required)

Address: Cnr State Highway 60 & Redwood Rd, Appleby, Richmond, Nelson 7081  
Phone : 03 544 1555 Fax: 03 544 1700 Email: [info@petitefleur.co.nz](mailto:info@petitefleur.co.nz)

Function Type: \_\_\_\_\_

Company: \_\_\_\_\_

Contact Name: \_\_\_\_\_

Contact Number: \_\_\_\_\_

Email: \_\_\_\_\_

Address: \_\_\_\_\_

Function Date/Time: \_\_\_\_\_

Venue Offsite: \_\_\_\_\_ Approx No Guests: \_\_\_\_\_

Deposit: One third of guest attendee x Menu price \$ \_\_\_\_\_ Payment Date: \_\_\_\_\_

Approximate Menu cost per head (if known): \$ \_\_\_\_\_

**Please Note:**

A booking only becomes confirmed when the deposit is received unless prior arrangement has been made.

**Payments can be made to:**

**Bank:** ASB **Branch:** Nelson **Acc Name:** Petite Fleur Ltd **Acc No:** 12 3193 0016845 00

(Please put name as reference)

Or complete your credit card details here: (or feel free to call with the card information at 03 544 1555)

Name: \_\_\_\_\_

Card No: \_\_\_\_\_ Exp date: \_\_\_\_\_

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**Please Sign Below:**

Signature: \_\_\_\_\_

Contact Name: \_\_\_\_\_ Date: \_\_\_\_\_