



Lee's Catering *Self Served Meals*

A great selection of good quality food suited for your occasion.

Two and Three course menus listed below.

Flexibility with our menus and prices is available upon request. We welcome your ideas and find a menu to suit your occasion.

Prices valid until 31st December 2019. All our prices are G.S.T. inclusive.

Please see our Terms and Conditions listed below.

Feel free to contact us at Lee's Catering for a no obligation quote.

 club@leescatering.co.nz

 027 652 5913

 www.facebook.com/leescateringnz/

 www.instagram.com/leescateringnz/

Freshly prepared and locally sourced. Beautifully displayed as a self served meal.

We are very generous with the food we provide.

\$36.00 per person

Two Course Meal

MAIN MEAL

Your choice of 1 hot meat. Either beef, lamb or pork.

Your choice of 1 cold meat. Either chicken, corned beef, or lamb.

New potatoes

Seasonal vegetables

Fresh bread and buns

Your choice of 3 salads

CATERING

MAKE ANY OCCASION TASTEFUL

DESSERT

Vanilla ice cream

Your choice of 3 desserts

Tea and coffee

Freshly prepared and locally sourced. Beautifully displayed as a self served meal.

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\$40.00 per person

Two Course Meal

MAIN MEAL

Your choice of 2 hot meats. Either beef, lamb or pork.

Your choice of 1 cold meat. Either chicken, corned beef, or lamb.

New potatoes

Seasonal vegetables

Fresh bread and buns

Your choice of 3 salads

CATERING

MAKE ANY OCCASION TASTEFUL

DESSERT

Vanilla ice cream

Your choice of 3 desserts

Tea and coffee

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\$40.00 per person

Two Course Meal

MAIN MEAL

Your choice of 2 hot meats. Either beef, lamb, chicken or pork.

New potatoes

Seasonal vegetables

Fresh bread and buns

Your choice of 5 salads

DESSERT

Vanilla ice cream

Your choice of 3 desserts

Tea and coffee

Freshly prepared and locally sourced. Beautifully displayed as a self served meal.

We are very generous with the food we provide.

\$41.50 per person

Two Course Meal

MAIN MEAL

Your choice of 2 hot meats. Either beef, lamb, pork, or ham.

Your choice of 1 cold meat. Either chicken, corned beef, or lamb.

New potatoes

Seasonal vegetables

Fresh bread and buns

Your choice of 4 salads

CATERING

MAKE ANY OCCASION TASTEFUL

DESSERT

Vanilla ice cream

Your choice of 3 desserts

Tea and coffee

Freshly prepared and locally sourced. Beautifully displayed as a self served meal.

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\$44.00 per person

Two Course Meal

MAIN MEAL

Your choice of 2 hot meats. Either beef, lamb, pork, or ham.

Your choice of 1 cold meat. Either chicken, corned beef, or lamb.

New potatoes

Seasonal vegetables

Fresh bread and buns

Your choice of 6 salads

CATERING

MAKE ANY OCCASION TASTEFUL

DESSERT

Vanilla ice cream

Your choice of 4 desserts

Tea and coffee

Freshly prepared and locally sourced. Beautifully displayed as a self served meal.

We are very generous with the food we provide.

\$46.00 per person

Three Course Meal

COCKTAIL FOOD

Your choice of either our standard individual platters or one large platter.

MAIN MEAL

Your choice of 2 hot meats. Either beef, lamb, pork, or ham.

Your choice of 1 cold meat. Either chicken, corned beef, or lamb.

New potatoes

Seasonal vegetables

Fresh bread and buns

Your choice of 6 salads

DESSERT

Vanilla ice cream

Your choice of 4 desserts

Tea and coffee

Freshly prepared and locally sourced. Beautifully displayed as a self served meal.

We are very generous with the food we provide.

\$50.00 per person

Three Course Meal

COCKTAIL FOOD

Your choice of either our standard individual platters or one large platter.

MAIN MEAL

Your choice of 2 hot meats. Either beef, lamb, pork, or ham.

Your choice of 2 cold meat. Either chicken, corned beef, or lamb.

New potatoes

Seasonal vegetables

Fresh bread and buns

Your choice of 8 salads

DESSERT

Vanilla ice cream

Your choice of 5 desserts

Tea and coffee

Freshly prepared and locally sourced. Beautifully displayed as a self served meal.

We are very generous with the food we provide.

\$52.00 per person

Three Course Meal

COCKTAIL FOOD

Your choice of either customised individual platters or one large platter.

MAIN MEAL

Your choice of 3 hot meats. Either beef, lamb, pork, or ham.

Your choice of 2 cold meat. Either chicken, corned beef, or lamb.

New potatoes

Seasonal vegetables

Fresh bread and buns

Your choice of 8 salads

DESSERT

Vanilla ice cream

Your choice of 5 desserts

Tea and coffee



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TERMS & CONDITIONS

1. Lee's Catering will provide all food service equipment, china equipment, cutlery, and staff service;
2. No liquor service or glassware will be provided, please speak with Invercargill Workingmen's Club in regard to this;
3. These terms and conditions must be signed and received to secure your booking;
4. All pricing is inclusive of G.S.T.;
5. Payment options are by internet banking, cheque, debit card, or credit card. Credit card payment will receive an additional 2.45% charge;
6. Our booking form must be completed with correct information and returned to us;
7. A 20% non-refundable deposit is required to secure your booking, an invoice will be sent out to you;
8. Minimum of 20 guests required. If under 20 guests, this will incur a fee of \$50.00, unless prior arrangement is made;
9. A further 30% non-refundable deposit, for over 100 guests, is required 14 days before your function;
10. Final menu, time schedule, and approximate number of guests to be confirmed 20 days before your function, unless prior arrangement has been made;
11. Final number of guests to be confirmed 7 days before your function;
12. Full payment is to be made before the day of your function, an invoice will be sent out to you when final numbers have been confirmed;
13. Full payment is determined by final guest number and will not change if guest number is less on the day of your function;
14. An extra charge will apply if guest number is larger than the confirmed final guest number;
15. Leftover food will not be left to be consumed at a later time, as this goes against the food handling guidelines;
16. Extra charges may apply on public holidays;
17. If not paid on time either a late payment fee will occur or the cancellation of our catering services to your function.