

beautiful catering

platters

- Cheese Platter: a selection of cheese and crackers (gluten-friendly available on request), accompanied by olives, dried apricots and cashews*\$70
- Fruit Platter: an assortment of seasonally available fresh fruit***\$65
- **Vegan Platter: an assortment of fresh raw vegetables, vegan dips and crackers, sun-dried tomatoes, olives and artichoke hearts\$85
- Sushi Platter: a variety of fresh sushi available in a:
Large Platter (40 pieces)\$100 Small Platter (30 pieces)\$75
- Antipasto Platter: an assortment of deli meats, olives, sun-dried tomatoes, artichoke hearts, nuts, dips and crackers\$90

service fees / lounge hire

- Weekday: \$550 • Saturday: \$650 • Sunday/Public Holiday: \$800

Based on 3 hours from staff arrival on site.

If this time is exceeded additional charges may be incurred.

A food only option is available, which includes the menu chosen and a starter pack of beverages.

Food only option (delivery charges additional).....\$220

please note:

An additional beverage charge may apply if the number of guests exceeds the number catered for 10 or more.

Additional beverage charge.....\$3 pp



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we'll look after everyone.



On the day of the funeral, we believe the kitchen is the last place you should be. That's our job. Dil's has a vastly experienced catering team that can effortlessly produce delicious fresh savouries, sandwiches and cakes for your guests.

That leaves you and your family free to mix with friends and guests without rushing about playing host. Even better, once the reception is over, you can simply leave, as we'll take care of the cleaning up too.

Whether the funeral is to be in our chapel or held at another venue we can cater for it, no problem. We have different menus for you to choose from, and once you have made a decision, we'll take care of everything else.

A reception following a funeral service is a great opportunity to carry on sharing memories and celebrate a special life in a relaxed and friendly way.

menu 1: 2 pieces per person. \$9 pp

- Freshly baked savoury and sweet scones, served with butter, and a selection of boutique jams and whipped cream.
- Petite raspberry lamingtons topped with cream and jam.
- Decadent gluten-friendly chocolate brownies dusted with icing sugar*.
- An assortment of freshly baked Mrs Higgins cookies.

menu 2: 4 pieces per person. \$15 pp

- Our famous club sandwiches in a variety of flavours, including a vegetarian option.
- A selection of Kiwi favourites; sausage rolls, mini mince and potato top pies, and vegetarian quiches**.
- Petite raspberry lamingtons topped with cream and jam.
- Decadent gluten-friendly chocolate brownies dusted with icing sugar*.
- An assortment of freshly baked Mrs Higgins cookies.

menu 3: 4 pieces per person. \$18 pp (minimum 30 people)

- Creamy basil chicken salad stuffed croissants.
- Sticky pulled pork and apple slaw wraps.
- Homemade vegetarian basil pesto, tomato, and feta tarts**.
- Caramelized onion, mushroom and gruyere cheese tarts**.
- Mini corn fritters with sun-dried tomato & olive relish, topped with micro greens***.
- Petite potato hash with sour cream, smokey bacon and fresh chives*.
- Decadent gluten-friendly chocolate brownie dusted with icing sugar*.
- Petite pavlovas topped with fresh cream, raspberries and kiwi fruit*.
- An assortment of sweet tarts, including passionfruit and lemon silk, tangy apricot, and mixed berry drizzled with chocolate.

All menus include tea, coffee, juice and water.

