



Queenstown catering



feel the
inspiration



Artisan Catering



Contact: Debbie Pickens
Email: info@artiscatering.co.nz
Website: www.artiscatering.co.nz
Telephone: +64 3 442 3233

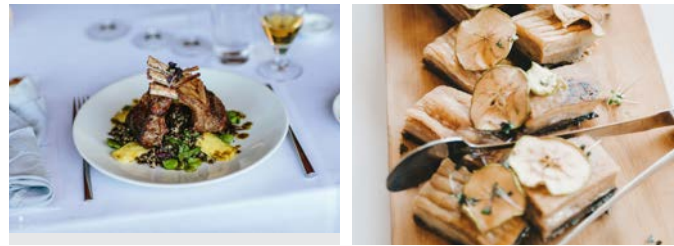
Artisan Catering Founders, John and Debbie Pickens have over 20 years' experience in hospitality across both food & service with a background working in private villas and aboard luxury yachts around the world as well as various leading New Zealand restaurants.

We strive always to use only the freshest, locally grown produce and finest imported ingredients prepared with care at an affordable cost and professional service and available to meet your dietary requirements.

From the kitchen to the office, the Artisan team has one thing in common: passion for simple, innovative and delicious food. It's this passion that drives us to deliver you outstanding food and events with personality, elegance and flair. Whether your next event is your perfect wedding, a corporate lunch, a lavish cocktail party or your own private chef and host for the evening, we have the expertise within our catering and event management team to create a flawless event for your special occasion.



Aspiring Catering



Email: info@aspiringcatering.co.nz
Website: www.aspiringcatering.co.nz
Telephone: +64 3 442 6719
Mobile: +64 27 777 4730
Address: Fernhill Road, Queenstown

Aspiring Catering is a premium catering company who believes in sustainable, environmentally-friendly catering using hand-picked, local organic produce whenever possible along with sourcing sustainable proteins from local suppliers. Our commitment to quality ingredients goes uncompromised. Emphasis is placed on quality above convenience when creating menus & in food preparation to showcase quality, local, seasonal New Zealand ingredients.

Our client service, attention to detail & focus on your preferences extends beyond the dining experience. From the initial consultation, throughout the planning process to how we train each of our team members, we strive to continually meet our high service standards & exceed client expectation. We have strong partnerships with the best vendors in Central Otago to ensure that our clients always receive the best quality & service.

We can't wait to share a meal with you & your guests!



Flying Trestles



Contact: David Arnold
Email: dave@flyingtrestles.co.nz
Website: www.flyingtrestles.co.nz
Telephone: +64 21 801 047

Flying Trestles has been operating since 1990 and has a rich history of providing an "on location" catering service to the movie and commercials industry, conferences, weddings, and corporate and sporting events, not only in New Zealand, but in nearby abroad.

We're the best at what we do and pride ourselves on producing the finest cuisine using only the freshest seasonal produce we can lay our hands on.

Our commitment is to provide quality cuisine using fresh and nutritional seasonal produce, for every occasion and event.



In2Food



Contact: Andy Thompson
Email: info@in2food.co.nz
Website: www.in2food.co.nz
Telephone: +64 3 441 2887
Address: Unit 9, 174 Glenda Drive, Queenstown

In2Food Catering Queenstown has 15 years of experience as a Conference & Events and wedding caterer in the Queenstown region

Good food is nothing without great service - the two are equally dependent when creating the perfect dining experience. Our friendly and professional staff have the experience and enthusiasm to guarantee that you and your guests receive superb service making your event a truly memorable experience.

We also appreciate that great food and service are only some of the components which contribute to a successful event. We work hard to understand your requirements and from initial planning through to delivery of the function, we will do our utmost to ensure that the catering complements the other aspects of the event.

www.MANNMADE.co.nz
CATERING

MannMade Catering & Events



Contact: Ann Mann
Email: catering@mannmade.co.nz
Website: www.mannmade.co.nz
Telephone: +64 27 433 8744

Proudly putting her name to every meal MannMade's owner and chef Ann has designed the menus to cater for the participants of 3 official World Cups along with dozens of international sporting bodies and associations when healthy food really matters

This doyen of Queenstown event creation has made full use of her extensive hotel management experience to put together specialist catering teams in all corners of Central Otago for nearly 30 years. From casual woolshed spit roasts using her vintage plates and "knees-ups" in old fashioned country halls reinventing classic kiwi dishes using local wine, brews, produce and game to lavish banquets featuring whole salmon centrepieces and fresh NZ seafood.

It is Ann's unique ability to address large groups to familiarise them with the food they are about to eat that sets MannMade apart so contact Ann direct.