



## Bio Sara Wright



School was a waste of time for me, last report said - "switched off completely, clearly not at all interested." However, I found solace in art. Soon realising it was my 'thing', I went on to do photography, floristry, cake decorating, painting and then food. I found food to be so full of endless possibilities and undiscovered creativity, I loved it and it kicked off the beginning of my future.

It all started out at the infamous Sails restaurant, from where I went on to places like Hammerheads, Harbourside as well as getting to work under Ray McVinnie (Masterchef judge and food writer for Cuisine Magazine). After about 4 years I was in a Head Chef role and in the new place on the block - so both passion and career grew.

From there I balanced going off to art school whilst being pregnant. As soon as my daughter was born I then jumped at the chance to open a restaurant with my parents called Rocksalt. For the best part of 10 years, this was a great success. It even received a glowing review by a well known food critic. At the same time as this we also opened a tapas bar which featured in the Cuisine Magazine.

From there my career went on and subsequently I became assistant manager at NOSH in Hamilton when it opened. This is where Serves You Wright was born.

The story is something like this... One morning I had a lady come in whos husband had passed away and she'd decided to host a rather large dinner party with absolutely no idea on what she was doing. She was quite frazzled at the ordeal and my heart went out to her - so I ended up writing a menu that I thought she could cope with given the numbers she had coming (24 guests).

The day of the dinner arrived and she came in to buy all the ingredients from me that she'd need but I could tell her stress levels were at a peak... so I told her I knock off at 5pm and that I'd come over and lend a hand....

So I did.... 5pm came and I turned up at hers and got stuck in. She was so incredibly grateful. I did it at no cost to her and purely because I felt for her and wanted to help.

By the next morning she had phoned the CEO of Nosh to say what I had done and how grateful she was. Also that the guests at the dinner party had a 'whip round' and put their hands in their pockets. So sure enough, later that day she turned up at the Deli with an envelope of cash and a bottle of red wine... I was so rapt I had made someone that happy. Shortly after this a lightbulb went off and I started to think, maybe there could be something in this.

So many years later and Serves You Wright has grown and continues to serve. I have a great team I can call on and depending on the job we cater accordingly.

Serves You Wright has now completed many meals and many functions. I have had the pleasure of catering for Sir William and Lady Judy Gallagher, Sir Peter Vela (Pencarrow Stud and NZ Bloodstock) and David Ellis Te Akau Stud. I also have worked on corporate functions with Fonterra doing BBQs and even one on "the Breakfast show", and for Thailand dignitaries. Others include Selaks Wines for a promotion they were running, where the winner had dinner cooked by a chef at their home. I have also secured ongoing repeat catering work with Cambridge Stud (for VIP clients as required) and through events such as Fieldays every year with Greenlea Meats.

In fact Bob Campbell wine writer and critic thought my Christmas mince pies were the best he ever had... I love what I do and although it can be stressful at times I wouldn't change it (unless I won the lotto of course, ha). I've learnt along the way and I don't do recipes - its hard to repeat the same thinking. I go with my gut on everything as well as my taste buds obviously and having been a chef for over 30 years now they continue to serve me well.

So if you'd like serving from a small night in to a big corporate function, get in touch, no job is to big or too small.

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