

We use a per head price when catering for larger groups to ensure there will be enough food to not only keep your guests going throughout the event, but also to make sure the table looks beautiful & full of life & colour.

Grazing tables are designed as just that, grazing. They will help keep your guests feel full throughout the night & accompany a light meal perfectly.

#### AN EXAMPLE GRAZING TABLE MENU:

Each grazing table consists of our:

Cured meats

A selection of delicious Waikato produced cheeses - full rounds for larger events

Fresh local Waikato artisan bread including olive & herb Turkish pide - we use breads that will last longer being cut & left out to stop them becoming stale.

Seasonal fruit & vegetables

Handmade dips & spreads

Toasted seeds & nuts

A selection of crackers & handmade lavosh

Floral garnish

Optional extras:

Smoked salmon

Bagels

Sweet treats

#### TABLE & ACCESSORY HIRE:

To create a table with levels, foliage/flowers, different platter boards & textures. Table & accessory hire is required. This is a standard \$80 charge.

#### ON THE DAY:

We arrive 2 hours before showtime, set up in your designated spot & leave to allow you to enjoy the evening & your graze.

#### TRAVEL:

Travel is calculated at 85 cents per km + travel time. This will show on your quote & will include a return charge to collect any hire items.

#### PAYMENT:

A twenty-five per cent non-refundable deposit will be required to hold your date, you will have five working days to pay this deposit until your date is opened up to the public again.