



Get ready with me grazing box 4-6ppl \$180

Including; cheeses, fruit, cured meats, artisan crackers, dip, antipasto, condiments, nuts, vege sticks and sweets.

Bridal Breakfast \$45 per head

Local granola and yogurt pots, fresh pastries, fruit and cold pressed juice.

Add local smashed avocado with coopers shoot tomatoes, goats cheese, micro greens on freshly sliced baguettes \$10 per head min 4ppl.



One metre graze - up to 20 ppl - \$550inc gst Two metre graze - up to 40/50 ppl - \$1000inc gst Three metre graze - up to 60/80 ppl - \$1500inc gst Four metre graze - up to 100/120ppl - \$2000inc gst

All of our grazes feature local artisan producers and their delicious products and produce. Including cheeses, cured meats, fresh bread/baguettes, crackers ,antipasto, condiments, nuts, vegetables and fruit, dips and sweets. Our pricing also includes props, boards, bowls, cheese knives and tongs, foliage and styling.



^{**}travel fee extra based on location

^{***}Table, napkins or serve wear to be supplied



A LITTLE SOMETHING MORE

Street Sushi 80 pieces - \$100 Rice paper rolls with dipping sauce - min 20 \$4.5 each Mixed Baguette Sandwiches - \$15 each cut in 3 Finger sandwiches - \$12 each Fresh seasonal salad bowl (feeds up to to 15ppl) - \$90



Breakfast recovery graze - \$30 (min 20 ppl)

Including; Fresh pastries, fruit, granola and yogurt cups, mini pancakes/waffles, condiments and juices.

Brunch recovery graze - \$35 per head (min 20 ppl)

Including; fresh artisan pastries, quiches, sandwiches/wraps, fruit, smashed avocado on freshly sliced baguettes with micro greens and goats cheese, condiments and charcuterie grazing.

NOTES:

- we can accommodate dietaries and allergies
- pricing includes styling and set up, next day collection of the cleaned graze equipment.
- same day pack down service available for cost based on booking.
- We can also tailor a graze to your needs to please ask if you have any requests.

