

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

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

#### AN EXAMPLE GRAZING TABLE MENU:

Each grazing table consists of our core basics;

Cured meats

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

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

Seasonal fruit and vegetables

Handmade dips & spreads

Toasted Seeds and nuts

A selection of crackers and handmade Lavosh

Floral garnish

As extras when over a certain price-point;

Smoked salmon

Bagels

Sweet treats

#### TABLE AND ACCESSORY HIRE:

To create a table with levels, foliage/flowers, different platter boards and textures. Table and 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 and leave to allow you to enjoy the evening and your graze.

#### TRAVEL:

Travel is calculated at 85 cents per km + travel time. This will show on your quote. And 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. Check out terms & conditions [here](#).