



Grazing Table

WHAT WE INCLUDE

3-5 varieties of Australian and Imported Cheeses

3-4 Varieties of Cured Meats

1-3 Varieties of Dips

Quince Paste

A selection of Olives and Marinated Vegetables

A selection of Crackers and Continental Breads

A selection of Fresh Fruit, Dried Fruit and Nuts

Loan of boards, knives and props

Cocktail napkins

COST

1 metre table (10-20 guests) **\$600**

2 metre table (20-40 guest) **\$1000**

3 metre table (40-60 guests) **\$1400**

Larger tables **POA**

HOW IT WORKS

We will arrive at the venue anywhere between 30-60 minutes prior to the event to setup, so everything is ready for you when your guests arrive.

We will require an appropriate size table to set up on.

The table will need to be placed in a cool location, preferably inside between September and April.

The day after the event, all boards, knives and props will need to be returned to Cuisine on Bowen - 53 Bowen Road, Rosslea.

As a fully licensed catering company, we can complete your event with alcoholic and non-alcoholic beverages. Please see our Beverage page.