

# GRAZING TABLE

## CHEESE

A wide selection of soft, hard, and blue cheese, smoked apple wood, cranberry Wensleydale.

## MEATS

Cured meats like prosciutto, salami, and chorizo, kabanos, coppa, pork pies, scotch eggs.

## FRUITS

Fresh fruits such as berries, grapes, and sliced melons, kiwi, figs, oranges, pineapple, dragon fruit, passion fruit

## VEGETABLES

An assortment of fresh vegetables crudities, cucumber, carrot, celery, peppers.

## BREAD & CRACKERS

Various types of bread, breadsticks, and crackers, pretzels to complement the cheeses and spreads.

## DIPS & MEZE

Various types of bread, breadsticks, and crackers, pretzels to complement the cheeses and spreads.

## PRICE INCLUDES

Menu  
Setup equipment  
Bamboo/ Palm Leaf Plates and Wooden Cutlery.  
Person to deliver and setup.

## HOW IT WORKS

On the day of your event, we'll message you with our estimated time of arrival. We usually arrive around 2 hours before service, and all details are agreed in advance to ensure everything works perfectly for your needs.

We set up our catering area in two beautiful ways, depending on your preference:

Platter Service – Elegant, individually arranged platters displayed for easy serving and a refined presentation.

Grazing Table Experience – A stunning, abundant grazing spread styled directly on your table, complete with our disposable tablecloth for a seamless and stress-free setup.

Both options are designed to create a visually impressive and delicious experience for your guests.

Once service is finished, we clean the area we've been working in and leave it in the same condition as before we arrived.

## PAYMENT

To secure your booking, we require a 20% deposit.

The remaining amount can be paid in a way that suits you – we're happy to break payments down into monthly instalments if needed.

The full balance must be paid no later than one week before the event.

## PRICE

Price depends on several factors: date, location, menu choices, and number of guests.

Prices start from £175 + VAT.

