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## Grazing Station

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Inclusive of biodegradable plates, napkins, grazing board and serving equipment.  
Minimum charge 50pax. Customised grazing menu available upon request.

### Option One

\$12.50pp

Accompanying main meal

Including/excluding chef/wait per main meal selected

\$20.50pp

Not accompanying main meal

Requires Chef/wait to set up +\$280

Includes collection of equipment

Selection of artisan breads - crispbread, breadsticks and crackers (v)  
Assortment of cold continental meats – prosciutto, salami, coppa and  
cacciatore (gf)

Four varieties of premium cheese (gf)(v)

Marinated pickled vegetables (gf)(v)

Dried fruits and nuts (gf)(v)

Fresh fruits, berries and vegetables (gf)(v)

### Option Two

\$24.00pp

Accompanying main meal

Including/excluding chef/wait per main meal selected

\$32.00pp

Not accompanying main meal

Requires Chef/wait to set up +\$280

Includes collection of equipment

Selection of artisan breads - crispbread, breadsticks and crackers (v)  
Assortment of cold continental meats – prosciutto, salami, coppa and  
cacciatore (gf)

Four varieties of premium cheese (gf)(v)

Fresh and pickled vegetables (gf)(v)

Dried fruits and nuts (gf)(v)

Fresh half shell oysters, smoked salmon, prawns and octopus (gf)



*"Loved your Grazing Station, so much food!"*