

Grazing Tables

Grazing tables are designed to be grazed at throughout the night to keep guests satisfied and are ideally accompanied with a light meal such as our 'walk n fork' dishes.

We eat with our eyes and nothing will entice you more than our lavish tables abundantly curated with a luxurious selection of the finest cheeses, curated meats, dips, seasonal fruit and vegetables, beautifully paired with artisan breads, crackers, dried fruits, nuts and of course chocolate.

Table offering can be adjusted to suit your individual event theme



1 m (Up to 40 people) \$740

2 m (Up to 75 people) \$1387

3 m (Up to 110 people) \$2035

4 m (Up to 140 people) \$2590

5 m (Up to 175 people) \$3237

Or a standard rate of \$18.5 pp

(minimum 35 people)

+\$125 set up fee (covering table decoration, styling and presentation, utensils & cutlery)

all prices are gst exclusive

Cheese Platters

\$5+gst per person

NZ Aged brie, cumin seed gouda, creamy blue, selection of nuts Quince paste, cheeseboard crackers, rice crackers (gf) & grapes

Antipasto Platters

9.50+gst per person displayed on side table

A selection of shaved ham, pepperoni salami, smoked chicken breast, with marinated olives, garlic hummus, grapes, basil pesto & Danish blue, Aged Brie and cumin seed gouda & quince jelly all accompanied with baskets of a selection of cheese and rice crackers (gf) & loaves of fresh cut bread

Contact our team today –

E: info@kerrandladbrook.co.nz

PH: 07 838 9338

Website: www.kerrandladbrook.co.nz