
THE GRAZE BAR CO



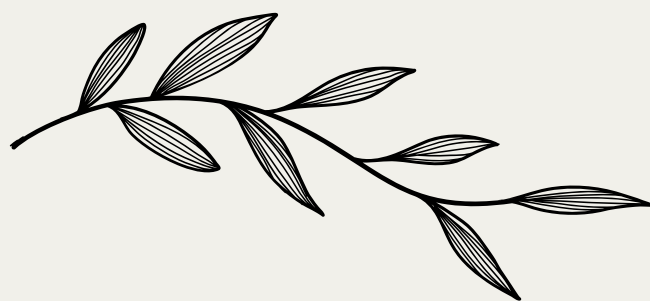
Pancake Bar Price Guide

The Pancake Bar

The Graze Bar Co offers a stylish, fully equipped Pancake Bar experience designed to impress – the perfect centrepiece for events that call for something a little extra.

Our Pancake Bar is thoughtfully curated, featuring fresh, fluffy pancakes served with a delicious selection of toppings including seasonal fruits, syrups, sweet sauces, and indulgent extras – all beautifully presented for your guests to enjoy.

Whether you're celebrating love, milestones, or hosting a corporate gathering, we bring a fun, interactive and visually stunning experience to your space – taking the stress out of planning and leaving lasting impressions.





Pancake Station

Perfect for Brunch Events, Showers, Weddings and
Other Celebrations

Includes:

- ~ 10 fresh pancakes
- ~ 12 delicious toppings
- ~ 2 hour service
- ~ Full setup and pack down
- ~ Bamboo boats
- ~ Napkins and forks
- ~ Professional staff to serve and maintain the cart

Pricing

\$200 Service Fee

20- 50 Guests: \$16 PP

51-80 Guests: \$14 PP

81- 99 Guests: \$12 PP

100+ Guests: \$10 PP

Pancake Menu



TOPPINGS

*Strawberries**

*Blueberries**

*Bananas**

Berry Compote

Chocolate Chips

Crushed Biscoff

Crushed Oreo

Kataifi

SPREADS

Biscoff

Nutella

Pistachio

Maple Syrup

Whipped Cream

Cinnamon Sugar

**Dependent on Season Availability*

Booking Terms



A non-refundable deposit of \$200 is required to secure all bookings.

Bookings are not confirmed until the deposit has been received and acknowledged in writing by

The Graze Bar Co.

The remaining balance is payable no later than fourteen (14) days prior to the event date, unless otherwise agreed in writing.

Quotes and Initial Invoices are valid for 30 days only.

Payments are accepted by Bank Transfers only.

Cancellation and Refunds

All cancellation requests must be submitted in writing via email.

The \$200 deposit is strictly non-refundable, regardless of the cancellation date, and will be retained to cover administrative time, date allocation, and the loss of alternative bookings.

Cancellations made within seven (7) days of the scheduled event will be charged the full invoiced amount, as stock, preparation, and staffing resources will have already been allocated.

Requests to reschedule may be considered at the discretion of The Graze Bar Co and are subject to availability. The original deposit remains non-refundable.

Dietary Requirements

We are happy to accommodate a range of dietary requirements where possible and ask that all **dietary needs** and **food allergies** are advised at the time of booking.

While we take great care in food preparation and handling, our food is prepared in environments that handle common **allergens**, including but not limited to: **Nuts, Dairy, Gluten, Eggs, Sesame, Soy, Seafood**

As a result, we **cannot guarantee** a completely **allergen-free** product, and trace amounts may be present.

The Graze Bar Co



Holds a current NSW Food Authority registration (where applicable)
Operates under a documented Food Safety Program.

Ensures all food handlers have appropriate Food Safety Training.

Follows correct procedures for temperature control, hygiene, transport, and storage.

Full terms and conditions apply.

The Graze Bar Co
ABN : 29 121 403 090