
THE GRAZE BAR CO



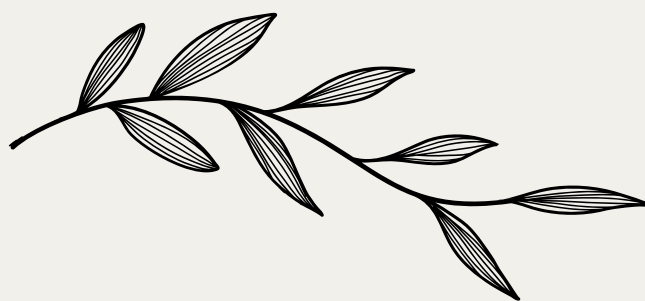
Charcuterie Bar Price Guide

The Charcuterie Bar

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

Our Charcuterie selection is thoughtfully curated, featuring a delicious variety of premium cheeses, cured meats, fresh fruits, and gourmet accompaniments, beautifully presented for your guests to enjoy.

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





The Signature Graze

Perfect for Brunch Events, Showers, Weddings and
Other Celebrations

Includes:

- ~ 12 Signature grazing items + honey
- ~ 2 hour service
- ~ Full setup and pack down
- ~ Wooden serving boards or disposable boats/cups
- ~ Napkins and food picks provided
- ~ Professional staff to serve and maintain the cart

Pricing

Service fee \$200

20- 50 Guests: \$22 PP

51-80 Guests: \$20 PP

81- 99 Guests: \$18 PP

100+ Guests: \$16 PP

Looking to elevate
your experience? Ask
about our additional
menu offerings

Signature Menu



CHEESE

*Triple Cream Brie
Aged Cheddar*

MEAT

*Prosciutto
Salami*

FRUIT/VEGETABLES

*Olives
Strawberries
Gherkins
Dried Apricots*

OTHER

*Walnuts
Chocolate Coated Pretzels
Lavosh
Artisan Crackers
Honey*

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