

2025



OUR GRAZING TABLES ARE A GREAT OPTION TO GREET YOUR GUESTS BEFORE ENJOYING THE MAIN COURSE, OR ENJOY A LARGER GRAZING AND MAKE IT THE MAIN EVENT. GRAZING TABLES ARE IDEAL FOR GUESTS TO MOVE AROUND, NIBBLE AND MINGLE.

# GRAZING TABLES

Our grazing tables are a great option to occupy your guests before enjoying the main course, or enjoy a larger grazing and make it the main event! Grazing tables are ideal for guests to move around, nibble and mingle and are sure to keep everyone happy.

All grazing boards include complimentary use of our platters, serving boards, height risers, fresh decorative greenery, tongs, napkins and disposable forks and bamboo boats.

Gluten free and dairy free options to be provided on request.

Minimum of 50 Guests



## A LIGHT GRAZE \$35PP

A perfect welcome to your event, our light grazes are a stunning alternative to canapes, allowing for mingle and conversation to flow, leaving you and your new spouse time for photos!

Savoury Petit Tarts (gf)  
Focaccia (df,nf)  
Honey & Fennel Lavosh (gfo,df,nf)  
Savoury Croissants (nf)  
Seasonal Pate de Fruit (gf,df,nf)  
Salmon Gravlox (gf,df,nf)  
Watermelon Prawn Cups (gf,df,nf)

## A MEDIUM GRAZE \$40PP

Opt for a grazing entree, to allow you time to socialise before sitting down for the main event! The medium graze includes all of the standard inclusions, as well as:

A Selection of Cured Meats  
Local Artisanal Cheeses  
Fresh Baked Bread (gfo, df,nf)  
Trio of Dips (gf,df,nf)  
Brined and Marinated Margaret River Olives  
Pickled and Fresh  
Seasonal Vegetables  
Fresh Fruit and Berries

## A FULL GRAZE \$45PP

Don't let the party stop for food! Our full graze is designed to be a meal of it's own, expanding on all the inclusions listed, as well as a number of warm tasty options, frequently topped up by our onsite staff to ensure the table is kept full and appealing for a minimum of 2 hours. Additional catering to include:

Cocktail Spring Rolls (df,nf)  
Chilli Salt Calamari, Harissa Aioli (gf,df,nf)  
Arancini Selection (gfo,nf)  
Zucchini Onion Bhaji (gf,df,nf)  
Petit Cheeseburger Bites (nf)

# SWEET GRAZING STATION

## A SWEET GRAZE \$20PP

Round off the evening with the sweetest of dessert grazing tables! Our inhouse patisserie chefs can provide tasty and beautiful treats to really hit the spot!

Dark Chocolate and Coconut Brownie (gf,nf)  
White Chocolate and Raspberry Muffins (nf)  
Macaron Variety (gf)  
Salted Caramel Chocolate Tarts (nf)  
Pumpkin Cheesecakes (nf)



Innovations catering  
... Indulge

CONTACT US



OUR TEAM IS HERE TO OFFER  
GUIDANANCE AND ASSISTANCE TO  
CREATE SEEMLESS AND EASY  
EVENTS

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