

GRAZING TABLE OPTIONS

Phat Platter Event Catering provides three grazing table options for you to choose from:

OPTION 1. BESPOKE GRAZING TABLE

Our Bespoke Grazing Table Packages provide you with Phat Platter's Crowd favourites and the option to add to to create the ultimate grazing experience. On the day, our team create a stunning visual display on-site, using raised layers and plinths and a lush floral or Greenery centrepiece arrangement.

If you'd like a Bespoke Graze, simply:

- Select your preferred package from the 2 options available.
- If you'd like to add other items to your graze, go to the [Menu](#) (see pages 8-11) and select the wide range of items.
- Please read our Terms & Conditions (see page 11), complete the Information Form emailed to you with this Price List.
- Our team will put a quote together within 3 business days.
- Once your quote is received we require a 25% deposit to secure your booking

OPTION 2. FLAT LAY GRAZING TABLE (page 5)

Our Flat Lay Grazing Table is a single-level, flat graze created on-site. This option provides a curated menu including a delicious selection listed on page 5. Decorative greenery is placed on either end of the Grazing table display.

If you would like to add other items to your Flat Lay Graze, we offer an extensive list of items see on [Menu](#) (see pages 8-11).

To book a Flat Lay Grazing Table:

- Finalise numbers and decide on the graze length needed.
- If you want additional food items, select from the [Menu](#) (see pages 8-11)
- Please read our Terms & Conditions on page 11, complete the Information Form emailed to you with this Price List.
- Our team will put a quote together within 3 business days.
- Once your quote is received we require a 25% deposit to secure your booking

OPTION 3. BUILD YOUR OWN GRAZING TABLE (page 7)

The Build Your Own Grazing Table lets you choose your event menu from a range of Items listed on page 8-11. On the day, our team will create a stunning visual layered display on-site using the delicious foods you've selected.

If this is your perfect graze:

- Select the items you want from the [Add to Your Graze Menu](#) (see pages 8-11)
- Please read our Terms & Conditions on page 11 and complete the Information Form emailed to you with this Price List.
- Our team will put a quote together within 3 business days.
- Once your quote is received we require a 25% deposit to secure your booking



WHAT'S A BESPOKE GRAZING TABLE?

Our Bespoke Grazing Table is a stunning visual display created on-site. Using our unique layering method, a selection of fine-quality produce is styled to become a luxe feast using platters, plinths or boards depending on the styling you're wanting. A lush floral or greenery arrangement is the table centrepiece and provides a WOW factor!

A Set Up & Styling Fee applies - see below.

STYLING INCLUSIONS

- Plinths and risers
- Platters and boards
- Serving utensils
- Eco-friendly plates
- Eco Friendly Cutlery (if needed)
- Cocktail napkins
- Floral or greenery arrangements to suit your style
- Decorative fruit
- Expert on-site stylist to build your graze and return to pack down
- All the boards and items used are removed and cleaned offsite
- Our team's commitment and support to make your dream grazing table a reality.

FREQUENTLY ASKED QUESTIONS

- **How long does it take to set up?** Depending on the size of the grazing table it can take 40min - 1.5hr fro setting up. Our team will organise with you a week before to let you know the time of arrival
- **How long does a grazing table go for?** food is to be consumed within 2 hours after being set up. our team will return 2.5 hrs after your set up start time. if you would like next day collection this needs to be discussed upon booking.
- **Can we keep any left overs?** of course you can, when our team returns to pack up they will pack any left overs into catering trays. They will then need to be refrigerated straight away.
- **Can we add our own food to a grazing table?** Yes although we wont be responsible for arranging or supplying plates or platters for this food. You will need to add any extra food after we have finished with setting up our grazing table.
- **Do we cater for allergies and dietary requirements?** Yes we do however Please read to our T&C in the link <https://phatplattereventcatering.com.au/pages/t-c>
- **Does the Grazing table need to be in the shade?** Yes all food needed to be in the shade as the food will spoil in the sun. If the day is over 30 degrees we suggest having the grazing table in an air-coned room.

SET UP AND STYLING FEE CHARGE (FROM \$350)

A setup and styling fee is charged and includes the above-listed Styling Inclusions. The fee depends on the size of the Grazing Table, what flower arrangement or greenery your after and the number of additional items ordered.

BESPOKE GRAZING TABLE

ULTIMATE PACKAGE \$26.50 PP // 2 HOUR GRAZING

LIGHT PACKAGE \$16.50 // 1 HOUR GRAZING

NEED TO STICK WITHIN A BUDGET ??

Let us know what the max is for your budget and we will try to stick within your budget while still having an abundance of food.

Minimum amount of for the Bespoke Graze 20ppl

1. TRIPLE CREAM BRIE

Triple cream brie - Served with fresh Strawberries

2. CREMEUX D'ARGENTAL

French creamy brie this is our show stopper- served with honey comb and walnuts

3. SMOKED CHEDDAR

Naturally smoked English cheddar, matured for 16-18 months - Served with pickles

4. BOER'N TROTS HONEY GOAT

A Dutch goat's milk cheese that's creamy and full of flavour - Served with pickled onions and house made caramelised pecans

5. MAURI GORGONZOLA DOLCE

Rich, double cream blue vein - Served with candied walnuts and quince paste

6. MEREDITH VALLEY GOATS CHEESE

Served with Cherry tomatoes and fresh basil

PROSCIUTTO

Australian

MILD SOPRESSA

Australian

CHILLI COASTED SALAMI

Australian

MORTADELLA

Australian

ANTIPASTO

Olives, Sun-dried tomatoes

HUMMUS PLATE

Served with baby cucumbers dukkah and edible flowers.

BREAD AND CRACKERS

Sliced Herbed Sonoma Focaccia, Baguette, Barrosa bark plain Water Crackers, Garlic Crackers and Rosemary Crackers.

Decorative seasonal fruit




BESPOKE GRAZING STYLING

CHOOSE A STYLE

We can create styling according to your event please send us any inspiration images



WHAT IS A FLAT LAY GRAZING TABLE?	WHAT'S INCLUDED
<p>Our Flat Lay Grazing Table is a single-level graze created on-site. We display beautiful quality food on white food graze paper. A lush layer of decorative greenery is placed on either end of the graze. The flat lay is completed with edible flowers and decorative fruit.</p> <p>The Flat Lay is priced by the metre and available in various metre lengths. The minimum length is 1 metre. We indicate recommended lengths per guest numbers in the What's Included section.</p> <p>Creating a Flat Lay Grazing Table takes 30 mins to 1 hour, depending on the length of the table and the number of additional items you select from the Add to Your Graze Menu. An additional set-up fee is charged depending on the number of additional items ordered.</p>	<p>LENGTHS WE RECOMMEND:</p> <ul style="list-style-type: none"> • 1 Metre Per 15-25 people • 1.5 Metre Per 25-35 people • 2 Metre Per 35-55 people <p style="text-align: right;">\$599.00 Per Metre</p> <p>FLAT LAY GRAZE MENU INCLUSIONS</p> <p>- PER METRE:</p> <ul style="list-style-type: none"> • Selection of 8 quality cheeses • 3 dips • 3 types of cured meat • Grapes • Strawberries • Seasonal decorative fruit • Honeycomb • Quince • Pickled vegetables • Olives • Sun-dried tomatoes • Caramelised onion jam • Pesto • Tomato chutney • Homemade caramelised nuts • Assortment of crackers • Baguette sliced • Edible flowers for decoration • Greenery each side • Garnishes used to create a stunning graze <p>We also provide:</p> <ul style="list-style-type: none"> • Eco cocktail plates • Cocktail napkins • Bamboo knives and spoons for serving <p style="text-align: center;">SET UP FEE (PER METER \$100)</p>
FREQUENTLY ASKED QUESTIONS	<p style="text-align: center;">WHAT DO YOU NEED</p> <ul style="list-style-type: none"> • A suitably sized table for the graze to be made on and a tablecloth (if you want to cover the table) • Cheese knives (we do provide bamboo knives) • A shaded area • Empty stomachs :) 

OPTION 2

FLAT LAY GRAZING TABLE



OPTION 3

BUILD YOUR OWN GRAZING TABLE



HOW TO BOOK	WHAT'S A BUILD YOUR OWN GRAZE?
<p>STEP 1 If a Build Your Own Grazing Table is your preference, simply choose items you want from the Build or Add to Your Graze Menu (pages 8-11). Note: In addition to food costs, a set up/styling fee applies - see below.</p> <p>STEP 2 Complete the Information Form provided, including all of your requirements and submit it for a quote.</p> <p>STEP 3 Approve the quote and pay a deposit of 25% to secure the date and time of your event.</p>	<p>Our Build Your Own Grazing Table is a beautiful layered table created on-site, using raised layers of delicious produce you've chosen from the Build or Add to Your Graze Menu.</p> <p>We provide all the platters and plinths to make your grazing table look incredible. At the table's centre is a lush floral arrangement to create a real WOW factor.</p> <p>This grazing table is perfect if you love the idea of creating your own unique catering experience.</p> <p>Suitable for 20+ people.</p>
FREQUENTLY ASKED QUESTIONS	SET UP & STYLING FEE
<ul style="list-style-type: none"> • How long does it take to set up? Depending on the size of the grazing table it can take 40min - 1.5hr fro setting up. Our team will organise with you a week before to let you know the time of arrival • How long does a grazing table go for? food is to be consumed within 2 hours after being set up. our team will return 2.5 hrs after your set up start time. if you would like next day collection this needs to be discussed upon booking. • Can we keep any left overs? of course you can, when our team returns to pack up they will pack any left overs into catering trays. They will then need to be refrigerated straight away. • Can we add our own food to a grazing table? Yes although we wont be responsible for arranging or supplying plates or platters for this food. You will need to add any extra food after we have finished with setting up our grazing table. • Do we cater for allergies and dietary requirements? Yes we do however Please read to our T&C in the link https://phatplattereventcatering.com.au/pages/t-c • Does the Grazing table need to be in the shade? Yes all food needed to be in the shade as the food will spoil in the sun. If the day is over 30 degrees we suggest having the grazing table in an air-coned room. 	<p>A set up and styling fee is charged for a Build Your Own Grazing Table.</p> <p>This fee includes From \$400</p> <ul style="list-style-type: none"> • Plinths and risers • Platters and boards • Any serving utensils • Eco-friendly cocktail plates • Cocktail napkins • Large flower arrangement • Decorative fruit • An amazing stylist on site to build your grazing table • A Phat Platter team member to pack down your grazing table • All the boards and items used are washed and cleaned by us • Our team's commitment and support to make your dream breakfast/lunch grazing table a reality. <div style="text-align: right; margin-top: 20px;">  </div>

MENU

SANDWICHES

TURKISH ROLLS \$7.95 EACH

Minimum 6 per order // Rolls can be cut in half 1 filling per 6 (filling options below)

SUB ROLLS \$59.99 (V)

Extra Long white soft Sub roll cut into 8 individual sandwiches 1 filling per Sub (filling options below)

GOURMET SANDWICHES \$65 (V) (GF +\$15)

8 Sandwiches, cut in half with your choice of - 2 filling options per order; select from the Gourmet Filling Options below.

FILLING OPTIONS

All include Lettuce and Mayonnaise or other:

- Salad with cheese (V)
- Salad (VG)
- Chicken, Avocado, Cheese, Pesto, Caesar Dressing
- Turkey, Cranberry, Brie, Mayo
- Smoked Ham, Tomato Pickle, Tomato, Cheddar Cheese, Mayo
- Rare Roast Beef, Mustard, Tomato, Cheddar Cheese, Mayo
- Roast Beef, Caramelised Onion Jam, Feta, Truffle Mayo
- Salami, Tomato, Pesto, Goats cheese, Mayo
- Pastrami, Butter Pickles, Cheddar Cheese, Mayo
- Avocado, Pesto, Tomato & Cream Cheese (V)
- Vegan Cream Cheese, Semi Sun-dried Tomato, Avo (extra \$5.00)

ITALIAN SANDWICHES \$99.00

16 sandwiches half of each below

- Mortadella, Salami, Pesto, Fresh Mozzarella, Rocket, Balsamic Glaze & Truffle Oil
- Shaved Zucchini, Fresh Mozzarella, Sun-dried Tomato & Olive Paste, Pesto Rocket, Balsamic Glaze & Truffle Oil (V)

WRAPS \$129.00 (V)

Per dozen - 2 filling options per 12 cut in half

All include Salad and Mayonnaise:

- Chicken, Avocado & Cheese
- Roast Beef, Onion Jam & Goats Cheese
- Ham, Cheese, Tomato & Chutney
- Falafel & Hummus (V)

HIGH TEA SANDWICHES \$69 (V)

35 Mini Circle Sandwiches - 1 filling options per order:

- Curried Egg & Caviar (No Caviar Available)
- Smoked Salmon Mix with Capers, Dill, Red Onion & Cream Cheese
- Shredded Chicken, Mayo, Currants, Celery, Red Onion, Dill topped with a Caramelised Walnut

SANDWICHES

COCKTAIL BAGELS \$69.00 (V)

GF ROLLS \$6.95 EACH (MINIMUM 6 PER ORDER)

Per dozen - 2 filling options per box.

All include Lettuce and Mayonnaise:

- Chicken, Avocado, Cheese, Caesar Dressing
- Turkey, Cranberry, Brie, Mayo
- Smoked Salmon, Cream cheese, Capers, Red onion (extra \$5.00)
- Smoked Ham, Green Tomato Pickle, Tomato, Cheddar Cheese, Mayo
- Rare Roast Beef, Dijon Mustard, Tomato, Cheddar Cheese, Mayo
- Roast Beef, Caramelised Onion Jam, Feta, Truffle Mayo
- Avocado, Pesto, Tomato & Cream Cheese (V)
- Vegan Cream Cheese, Semi Sun-dried Tomato, Avo (extra \$5.00)

PRAWN COCKTAIL SLIDERS \$6.50 EACH

Brioche Bun Sliders filled with:

- Fresh Prawns, Avocado, Lettuce & Seafood Sauce

CHICKEN SALAD BRIOCHE BUNS \$5.50 EACH

Brioche Buns filled with a Chicken Salad Mix:

- Shredded Chicken, Cream Cheese, Mayo, Currants, Toasted Almonds, Celery, Red Onion, Dill, Butter & Lettuce

CLASSIC SANDWICHES \$35.00 (V) (GF +\$10)

5 whole sandwiches cut into 20 triangle-cut sandwiches (Thick soft white loaf) - 2 filling options per order, from the below selection:

- Curried Egg & Lettuce (V)
- Cucumber & Cream Cheese (V)
- Ham, Cheese & Tomato
- Roast Beef, Dijon Mustard & Tomato
- Tuna, Mayo & Cucumber
- Pesto, Tomato & Cheese

SOURDOUGH SANDWICHES \$69.00

7 whole Sourdough Sandwiches cut in 3

- Hot smoked salmon mix with cucumber, sesame dressing, mayo, coriander, nori and Avo
- Chicken Waldorf mix, celery, Red onion, dill, dijon, mayo, sour cream, dried cranberries, walnuts, and lettuce
- Chunky Egg Salad with onion, chives, mayo, and rocket
- Tuna mix with mayo, celery, red onion, pickled cucumber, dill, avo and cheese

ADD TO YOUR GRAZE MENU

HOT FOOD

All hot food is heated either on site in your oven or served warm heated by us in HQ this will be depending on if there is an oven on site and the amount ordered

MINI GOURMET QUICHES \$60.00(V)

24 Mini Gourmet Cocktail Quiches. 1 filling choice per order:

- Lorraine
- Sun-Dried Tomato, Basil & Feta (V)

Note: An oven on-site is required for heating.

MINI GOURMET PIES \$60.00

24 Mini Gourmet Cocktail Pies. 1 filling choice per order:

- Chicken, Mushroom & Leek
- Beef & Red Wine

Tomato Sauce on side

Note: An oven on-site is required for heating.

SAUSAGE ROLLS \$85

24 Beef and Fennel Sausage rolls served with tomato sauce on the side

COCKTAIL SPINACH & FETA ROLLS \$85

24 Spinach and Feta rolls served with tomato sauce on the side

CATERING FRITTATA- PUMPKIN \$85

24 Spinach and Feta rolls served with tomato sauce on the side

OTHER PLATTERS

FRUIT PLATTER \$65.00

Generous Selection of Lush, Sliced Seasonal Fruits Beautifully Arranged

FRUIT SKEWERS \$75.00

Generous Selection of Lush, Seasonal Fruits Beautifully arranged on skewers

VEGETABLE PLATTER \$69.00 (V, GF) (VG + \$5 EXTRA)

2 Dips Beautifully Cut Assortment of Vegetables Garnished with Edible Flowers

MEZZE PLATTER \$49.00 (V) (GF + \$5)

Platter (V) includes:

- Falafel, Hummus, Garlic Dip, Beetroot Dip, Tzatziki, Cucumber Sticks, Lettuce, Fresh Lebanese Bread

MIXED VEGETABLE PLATTER \$69

With 2 vegan dips

SAVOURY

COCKTAIL CROISSANTS \$4.50 EACH

- Ham, Cheese & Tomato
- Pesto, Tomato & Cheese (V)

SAVOURY PASTRIES \$35.00 (V)

6 Mixed Danish Pastries, 2 fillings:

- Bacon & Cheese
- Spinach & Ricotta (V)

BITES BOX \$65.00 (V)

20 Bites. Fresh baguette slices topped with filling and garnished with herbs or edible flowers - 1 filling option per order:

- Bruschetta, Whipped Feta & Balsamic Glaze (V)
- Smashed Avo, Cherry Tomatoes, Feta & Balsamic Glaze (V)

CANAPES

SAVOURY TARTS \$49.00

House Made Mini Savoury Tarts in a delicate Short Crust Pastry Shell 20 per Box 2 filling option in each box

- Whipped goats cheese with honey and chives topped with caramelised walnuts and dried figs (V)
- Whipped pesto goats cheese topped with roasted cherry tomatoes and pine nuts (V)
- Caramelised onions with whipped blue cheese topped with home made caramelised pecan (V)
- Rare roast beef topped with horseradish cream and chives
- Hot Smoked Salmon with cream cheese, capers, red onion and dill

SUSHI CUPS \$79.00

12 Individual Cups filled with: Chicken, or Salmon Sushi Rice, Pickled Cucumber, Pickled Ginger, Nori, Sweet Soy & Kewpie Mayo

PROSCIUTTO & BOCCONCINI BITES \$59.00

30 Bites with: Seasonal Fruit Slice (Peach or Rockmelon), wrapped in Prosciutto and topped with Bocconcini, Pesto & Basil

ANTIPASTO SKEWERS \$79 (V)

20 Individual Skewers with: Vegetarian available upon request: Swiss Cheese, Salami, Basil, Olive, Cherry Tomato Dried Apricot & Bocconcini (Vegetarian option available on request)

BUILD OR ADD TO YOUR GRAZE MENU

SALADS

Large \$85.00

serving size suggestion: 9-12 people

Small \$45.00

serving size suggestion: 5-8 people

PESTO PASTA SALAD (V)

- Pasta, Pesto, Bocconcini, Basil, Cherry Tomatoes, Sun-Dried Tomatoes, Pine Nuts & Rocket

BROWN RICE SALAD (VG, DF, GF)

- Brown Rice, Parsley, Currants, Sunflower Seeds, Red Onion, Red Capsicum, Cashew Nuts & Soy Dressing

POTATO SALAD (VG, GF)

- Potatoes, Crunchy Seasonal Greens, Red Onion, Chives, Dill, Capers & Lemon-Dijon Vinaigrette Dressing

TRUFFLE CREAMY POTATO SALAD (V, GF)

- Truffle Mayo, Potatoes, Dill, Parsley, Lemon, Capers, Red onion topped with Parmesan Cheese.

VIETNAMESE SALAD (VG, GF)

- Rice Noodles, Red and White Cabbage, Carrot, Bean Sprouts, Peanuts, Fresh Coriander, Fresh Mint & Vietnamese Dressing

ROASTED PUMPKIN SALAD (GF, V)

- Pumpkin, Beetroot, Mixed Lettuce Leaves, Rocket, Basil, Goat's Cheese, Handmade Candied Walnuts & Balsamic Vinaigrette

ROCKET, PEAR & PINE-NUT SALAD (V, GF)

- Rocket, Pear, Truffle Manchego Cheese, Roasted Pine Nuts & Homemade Balsamic Vinaigrette

BURRATA SALAD (V, GF)

- Burrata, Heirloom Tomatoes, Fresh Basil, Seasonal Fruit (Rockmelon or Peaches), Handmade Candied Pecans, Pesto, Mixed Lettuce Leaves & Balsamic Glaze

CAESER SALAD

- Cos Lettuce, Crispy Streaky Bacon, Home Made Croissant Croutons, Loaded with Parmesan Cheese, Bowled Eggs & Caesar Dressing.

GREEN GODDESS SALAD (VG, GF)

- Includes: Cos Lettuce, Cucumber, Avocado, Mint, Radish, Blueberries, Toasted Macadamia, and your choice of adding Marinated Feta with a side of green goddess herb dressing.

ORZO SALAD (V)

- Orzo Pasta Salad: Orzo, Grilled Zucchini, Gilled Onions, Parsley, Baby Peas, Danish Feta, Pine nuts Dressed with a Lemon Honey Vignette.



BUILD OR ADD TO YOUR GRAZE MENU

SWEETS

BANANA BREAD BITES \$40.00 (V) (GF +\$10)

32 Bite-Sized Banana Bread Rounds Topped with Lemon Cream Cheese Whip, Blueberries & Edible Flowers

- GF option available upon request + \$10.00

SONOMA FAVOURITES BOX \$79.00

Box of 12 Pieces:

- 6 x Pastel de Nata Tarts (Vanilla)
- 6 x Carrot Cake

CLASSIC SONOMA LAMINGTONS \$50.00

Box of 9 Filled Lamingtons:

- Sponge cake filled with Raspberry Jam, Raspberry Crumble & Vanilla Cream Cheese, Dipped in Dark Chocolate & Rolled in Coconut

CINNAMON BUN (BURNT HONEY) \$9.95 EACH

Minimum 6 per order

- Cinnamon bun with brown butter cinnamon glaze

SCONE BITES \$25.00 (V)

25 Mini Scones:

- Bite-sized Scone topped with Strawberry Jam, Fresh Whipped Cream & Fresh Strawberries

PORTUGUESE TARTS \$49

Minimum of 9 per order

- The Best Portuguese Tarts on the Coast!!

Crisp, buttery pastry filled with creamy custard flavoured with organic cinnamon and lemon zest, the proper way.

CLASSIC SONOMA LAMINGTONS \$50

Box of 9 Filled Lamingtons: Sponge cake filled with Raspberry Jam, Raspberry Crumble & Vanilla Cream Cheese, Dipped in Dark Chocolate & Rolled in Coconut

HOUSE MADE MINI TARTS \$49.00

20 per Box 2 filling option in each box

- Banoffee Pie: Caramel, Banana, Whipped Cream topped with Shaved Chocolate
- Salted Caramel: dulce de leche Caramel, Salt & topped with Toasted Peanuts
- Chocolate Raspberry: Whipped Milk Chocolate Ganache Topped with a Fresh Raspberry
- Cheese Cake: Whipped Lemon Cream Cheese Topped with Strawberries & Glazed

SLICE BOX (V)

LARGE \$89

43p Mixed Slice Box- Caramel Slice, Brownie, Rocky Road, Hazelnut Almond Slice

GLUTEN FREE SLICE BOX (GF, V)

SMALL 12P \$49.00

LARGE 24P \$89.00

Box of .Chocolate, Hazelnut & Cranberry Fudge (GF, V)
Chocolate, Salted Caramel & Hazelnut Slice (GF, V)

CAKE BOX \$89.00 (GF, V)

Box of 12 Items: 6 x Lime, Yoghurt & Coconut Cakes (GF, V) 6 x Banana, Hazelnut & Nutella Muffins (V)

BREAKFAST PASTRIES \$45.00

11 cocktail Mixed sweet Pastries, including:

- 2 Mini Pain Au Chocolat
- 2 MINI Escargot
- 1 MINI Cherry Danish
- 2 MINI Apricot Danish
- 2 MINI Almond Croissant
- 2 MINI Apple Danish

YOGHURT GRANOLA AND FRUIT CUPS \$6.95 EACH

- Creamy, Sweet Yoghurt topped with Granola & Seasonal Fresh Berries GF option available upon request +\$10

YOGHURT STATION \$65

- 1 Kg Sweet and creamy yoghurt or vegan coconut yoghurt + \$10 Mixed Berries with passion fruit and Granola



GRAZING TABLE TERMS & CONDITIONS

BOOKING FEE

A non-refundable booking fee of 25% of the total invoice is required within 3 days of receiving the invoice to secure your event date. Full payment of the remaining 75% of the total is required 7 days prior to the date of the event.

If you book the week of your event, you must make full payment within 24 hours.

Phat Platter has the right to refuse or accept any booking.

POSTPONING/WET WEATHER

If you postpone your event, the non-refundable booking fee of 25% is retained by Phat Platter Event Catering. We only accept postponement up to 7 days before the event date.

If you choose to postpone within 7 days of your event, we consider this a cancellation, meaning 100% of the invoice total becomes non-refundable. You will need to re-book.

All bookings must have a wet weather option. Please have a backup plan in a house, function venue, or an undercover public area. If you need help finding a wet weather option, please call us, and we can help find you the perfect backup venue.

CANCELLATION

Unfortunately, if you cancel 7 days or less before the event date, 100% of the total invoice amount will be forfeited.

COVID AND OTHER EXTREME CIRCUMSTANCES

Given the case of a Covid outbreak or an extreme circumstance resulting in a cancellation, we allow a refund of 87.5% up to 3 days before the event. Any cancellation closer than 3 days will not be eligible for the refund amount, and you will lose the total invoice fee.

BREAKAGES

In case of any breakages of our items, the client is liable and will be charged for the item's replacement cost.

TRAVEL FEES

All bookings require a travel fee of \$1.75 per km.

Any setups within a 5km radius of Lisarow are free.

All Bespoke Grazing Tables incur a pickup charge of \$1.75 per km for pack down.

We travel to all surrounding areas from the Central Coast. However, if the location is outside the Central Coast, we require a minimum spend of \$1,000.00 before GST.

PUBLIC HOLIDAYS

All bookings made on a public holiday or a Sunday will incur a 10% surcharge and require a minimum spend of \$800

ACCESS SURCHARGE

Over 15m distance from the nearest parking spot and no stairs or minimal stairs is part of our package. For any distance over, please see the access surcharges below.

Set up distance from parking:

- Additional \$50 for per 10 meters
- Additional \$80 for per 10 stairs

