



GRAZING

Our grazing platters and tables are created with a mix of high quality local cheeses, nuts, chocolate, fresh fruits + dried fruits, olives, crackers + antipasti style foods – which may vary subject to what is in season.

Our tables can be tailored specifically to your event.

We are also happy to cater for any specific dietary requirements or allergies.

OUR GRAZES

Light Graze 14 per head

Lovely Graze 21 per head

Lavish Graze 28 per head

ADDITIONS

We are also more than happy to add any of the following to your graze. Simply ask us about pricing.

Oysters, Prawns, Pickled Octopus, Crab, Smoked Salmon, Crayfish, Beetroot Crostinis, Mini Sweet Potato Fritters, Mini Pumpkin + Haloumi Tarts, Falafels, Rice Papers, Pulled Lamb or Pork Sliders, Lamb Cutlets, Stekkas, Vegan Options available

Each graze includes a Flow co-ordinator to come to your event and set up your table. This usually takes between 1-3 hours depending on size, allowing you to spend more time relaxing and getting ready for your event.

Ideally your table will be provided in a cool area, away from direct sunlight. Aircon is recommended in Summer time.

We do travel outside of Geraldton, travel fees apply.

Our prices do not include GST.