



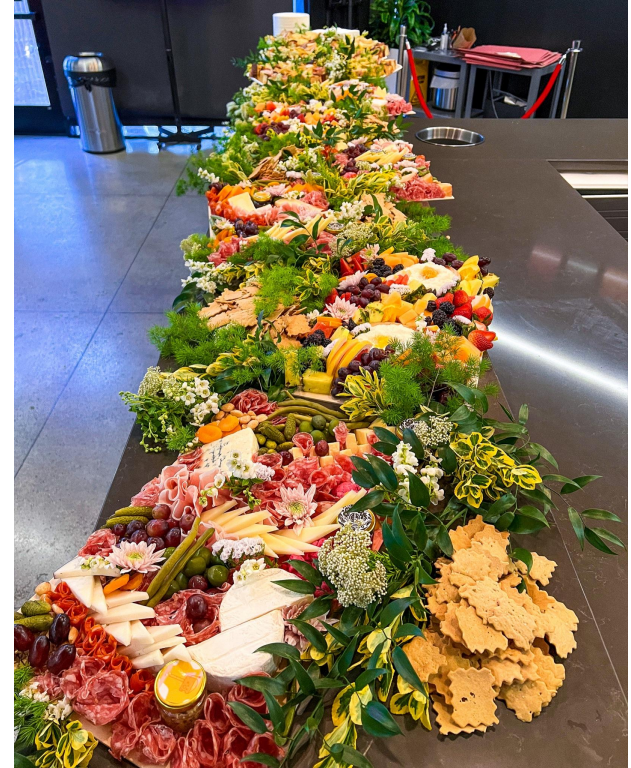
Grazing Table Install Info

OPTION 1 : THE CLASSIC GRAZING TABLE

This option is usually what people envision for a grazing table - a big, long table filled with a variety of cheeses, charcuterie, fruits, vegetables, dips, etc.

We use our large-size catered boards (12" x 20") for these installs. They are built at our Jefferson Square locations, then brought on site to style with the greenery and florals. This helps us to cut down install time to ensure no food is left out for too long.

**Note we also have the option to add stands and risers if you prefer to have different levels!



This was for a group of 125 - mix of grazing boards and sandwich boards. About 12 ft.

OPTION 1 : THE CLASSIC GRAZING TABLE

Here are the boards offered to create a classic grazing table :

Cheese + Charcuterie : \$260; feeds 18-20+

comes with a mix of artisan cheeses (some of the most awarded in the world! Charcuterie, fresh fruit, house-made pickles, jam, whole grain mustard, honey, castelvetrano olives, marcona almonds, & florals

Cheese + Fruit : \$260; feeds 18-20+

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Crudites with our House Dip : \$160; feeds 18-20+

Typically a mix of cucumbers, radishes, celery, carrots, bell peppers, cherry tomatoes, castelvetrano olives, & house-made pickles paired with two of our house-made dips (pimento cheese, hummus w/ sunflower dukkah, or chive dip)

Seasonal Fruit with our House Whipped Ricotta & Honeycomb : \$160; feeds 18-20+

Typically a mix of grapes, citrus, strawberries, blackberries, raspberries, blueberries, pineapple, but will rotate seasonally.

Brunch Board : \$110; feeds 8-10+

Comes with our jammy eggs, mini pancakes, bacon, maple syrup, butter, fresh fruit, granola, and whipped ricotta.

Sandwich Board : \$85; feeds 6 as a full meal, ~12-20 as a snack

3 of our italian sandwich (finocchiona salami, prosciutto cotto, gruyere cheese, lettuce, tomato, onion, balsamic vin, & mayo on our sourdough bread) + 3 of our pimento cheese sandwich (pimento, lettuce, tomato, & pickles on our brioche bread). Sandwiches are cut into quarters, two to a skewer, & served with our house-made salt, pepper, & vinegar chips.

Cookie Board : \$1.65/cookie **These are our signature brown butter chocolate chip cookies

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Plan on ordering according to guest count & be sure to consider what is being served for dinner. If it's on the heavier side, or you're doing dinner + late night snack, you can go lighter!

To give you an idea, the most common guest count we work with is about 100-120. For this size crowd, we typically recommend 4 grazing boards and about 8 ft of table space.

We're always happy to talk it all out with you to help you decide.



OPTION 1 : THE CLASSIC GRAZING TABLE

Pricing :

You'll be paying for the price of the boards selected (+ tax), along with a 20% styling fee (which covers the time it takes to set up, along with all the florals & greenery) & 20% gratuity (this goes towards the cheesemongers making the boards and the person installing the table).

The cheese & charcuterie grazing boards each come with 8 oz of The Sourdough Crackers (can be subbed for Nufs Gluten Free for an additional charge).

If you're interested in adding on our house-made sourdough focaccia, it is \$0.75 a person.

You are also welcome to provide your own crackers / bread, but it must be unpackaged and ready to be styled upon arrival.

Minimum is \$600, and there will be a 50% deposit required upon booking to save your date. The remaining balance will be due one month prior to the event.

A popular selection :

1 Cheese + Charcuterie : \$260

1 Cheese + Fruit : \$260

1 Crudites Board : \$150

Total w/ tax : \$725.28

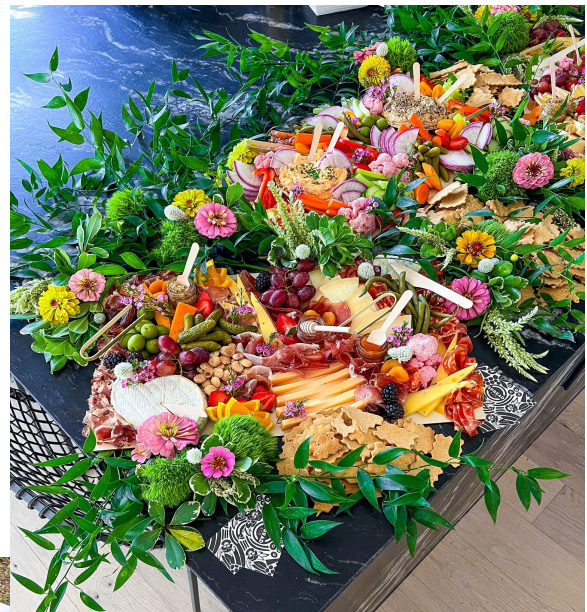
+ 20% styling fee (\$134)

+ 20% gratuity (\$134)

= \$993.28

**delivery for local Austin is \$20*

***this assortment would be great for a group of about 60.*



OPTION 2: THE CONE GRAZING TABLE

This option is great if you'd like each guest to have their own portion to be able to walk around with. Makes for easy serving and no need to have staff on site to pass around!

You can also choose to do a combination of grazing boards and cones as shown to the right.



OPTION 2: THE CONE GRAZING TABLE

Regular Size Cone Pricing :

3 oz of artisan cheese + charcuterie, castelvetrano olives, house pickles, marcona almonds, florals.

\$10/each *orders over 50 : \$9.5

Mini Cone Pricing :

1.5 oz of artisan cheese + charcuterie, castelvetrano olives, house pickles, marcona almonds, florals.

\$6/each *orders over 50 : \$5.5

Crudites Boat Pricing :

Choice of our house hummus w/ sunflower seed dukkah, chive dip, or pimento cheese with freshly cut veggies

\$7/each *orders over 50 : \$6.5

Plan on ordering based on your number of guests as each cone is the person serving for one.

OPTION 2: THE CONE GRAZING TABLE

Pricing :

You'll be paying for the price of the cones/boats selected (+ tax), along with a 20% styling fee (which covers the time it takes to set up, along with all the florals & greenery) & 20% gratuity (this goes towards the cheesemongers making the cones and the person installing the table).

Unlike the grazing boards, the cones do not come with crackers. If you're interested in adding on our house-made focaccia, it is \$0.75 a person. The Sourdough Project crackers are \$0.50 a person and Nufs Gluten Free Crackers are \$1 a person.

You are also welcome to provide your own crackers / bread, but it must be unpackaged and ready to be styled upon arrival.

Minimum is \$600, and there will be a 50% deposit required upon booking to save your date. The remaining balance will be due one month prior to the event.

With this option, we'll leave the cone stands on site with you. We'll leave you with an itemized list of all stands/risers. Please be sure to designate a person to gather at the end of the evening and return back to our Jefferson Square location within 48 hours post event. We can also come back and get them the evening-of for an additional charge (price based on timing and mileage). Note we'll keep a credit card on file and there will be a \$100 charge per stand if they are not returned within the allotted time.



FAQ

When should we plan for set up?

We typically like to arrive about an hour prior to event start time.

What do you need from us prior to arrival?

The length of the table provided on site (length + width), where we'll be setting up (ideally a map), parking details along with any special instructions for when we arrive on site, whether you need a tablecloth (we'll use butcher paper under the boards/florals) & the contact name of your coordinator (name + cell phone number).

Do you stay throughout the event or come back for break-down?

No, we typically set up and leave afterwards. You can absolutely pay extra for us to come back and break-down at the end of the night (price is based on time and mileage). With the classic grazing tables, everything can be recycled/thrown away.

Is there anything we need to return back to you?

With the classic flat-lay grazing tables, no! With the cone grazing tables, or if you opt to use risers with the classic grazing table, there will be cone stands/risers that need to be returned back to our Jefferson Square location (1601 w 38th street, 78731) within 48 hours. Your card will be kept on file until their return and if not returned, there will be a \$100 fee per stand charged to the card.

What is provided with the grazing table installs?

Compostable serveware (mini spoons for the jam, mustard, dips, a mini honey dipper for the honey, knives for the cheeses). Napkins and plates are not provided, but can be for an additional charge (based on guest count).

Can I request particular colors or florals?

Absolutely! Note that the florals will be based on seasonality - we source from Austin Flower Co. And if you request something that might be a special order or out of season there might be an additional fee. Feel free to send over your mood board and we'll go from there :)

Where do you source your cheeses? Can I make requests?

We focus on a lot of American-made cheeses, but source imported cheeses as well! The main focus really comes down to getting the best of the best and supporting small farmers whenever possible. These cheeses are some of the most awarded in the world! Have a favorite cheese? Let us know and we'll do our best to accommodate!