

# The Larder



ELEVATED CATERING

2025/26



# The Larder

## GRAZING TABLES AND CANAPES

### **Grazing Table Pricing**

Our grazing tables are designed to offer an exquisite dining experience, using only the finest, locally and internationally sourced ingredients. The pricing below is based on a per-person rate, ensuring fair and transparent value for your event. Our Grazing Tables are refilled throughout your event.

### **Mini**

Serves approximately 25 people (\$45 per person)

### **Small**

Serves approximately 40 people (\$43 per person)

### **Medium**

Serves approximately 60 people (\$40 per person)

### **Large**

Serves approximately 80 people (\$38 per person)

### **Extra Large**

Serves approximately 100+ people (\$32 per person)

# Grazing Table Experience: Premium Savoury Selection

Indulge in a curated, luxury grazing experience designed to impress and satisfy even the most discerning tastes. Each grazing table is meticulously crafted with the finest, locally sourced ingredients, offering a blend of both classic and contemporary flavours. Our packages are designed to provide a visually stunning and flavourful experience, perfect for high-end events, corporate functions, or intimate gatherings.

Our Premium Grazing Table Includes:

## **Artisan Cheeses**

A selection of three exquisite cheeses (approximately 50g per person). These cheeses are elegantly accompanied by our signature Truffle Honey, seasonal figs (when available), a variety of dried fruits, gourmet crackers, quince paste and carefully selected condiments.

## **Gourmet Antipasto Selection**

An abundant variety of handpicked antipasto items, including: Olives, Cured Meats (60g per person) – Locally sourced, top-tier cured meats, Feta-Stuffed Mini Capsicum, Dolmades, Pickled Zucchini & Semi-Sun-Dried Tomatoes, Hand cut pickles, The Larder's Piccalilli, The Larder's Sherry Onion Jam, Freshly cut veggies, crackers, grilled and marinated eggplant, pickled artichoke, pickled chillies and more.

## **Seasonal Fresh Fruit Selection**

A carefully selected assortment of fresh, seasonal fruits, typically including grapes, strawberries, and other vibrant produce. The fresh fruits add a refreshing balance to the richness of the cheeses and meats.

## **Gourmet Dips**

Two premium dips to complement the spread.

## **Freshly Baked Bread**

A selection of freshly baked, locally sourced breads to pair with the dips and antipasto.

## **Personal Touches**

If there is a specific snack, condiment, or ingredient that you'd love to see on your grazing table, we are happy to tailor the experience to your tastes. Just let us know what you're craving, and we'll make it happen!

If you're looking for something extra-special, we also offer add-ons such as fresh seafood platters, and artisan chocolate boards to further elevate the experience. Let us transform your event into an unforgettable dining experience. Contact us to discuss your vision and let us create the perfect grazing table for you!

# SELECTION MENU

## Savoury Grazing Table Experience: Premium Selection

### Artisan Cheeses (choose 2):

- Triple Creme Brie (FRENCH, SOFT, COW)
- Manchego (SPANISH, SEMI HARD, SHEEP)
- Stilton (ENGLISH, SEMI SOFT, COW )
- Truffle brie (AUSTRALIAN, SOFT, COW)
- Dutch blue (DANISH, SEMI SOFT, COW)
- Taleggio (ITALIAN, SOFT, WASHED RIND, COW)
- Comte (FRENCH, HARD, COW)
- Aged Gouda ( DUTCH, HARD, COW)
- Cherve (AUSTRALIAN, SOFT, GOAT)

### Gourmet Antipasto Selection (choose 3):

- Olive Mortadella
- Pepper Mortadella
- Prosciutto
- Jamon
- Hot Salami
- Copocollo
- Mild Salami
- Chorizo
- Ham off the bone
- Cacciatore

### Handmade dips (choose 2):

- Hummus
- Baba Gounshe
- Roasted Carrot and butterbean (VEGAN)
- Spiced Pumpkin (VEGAN)
- Taramasalata
- French onion and chive

### Freshly Baked Bread (choose 2)

- Pita
- Focaccia
- Sourdough
- Ciabatta



# CANAPÉ HOUR

## Canapé Options

Elevate your event with our exquisite canapé offerings, perfect for adding a touch of sophistication and flavour to your gathering. Whether you choose to add them to one of our grazing tables or serve them on their own, our canapés are a wonderful way to delight your guests with a mix of sweet and savoury flavours.

Our canapé service is available in two time slots: 1.5 hours or 3 hours, allowing you to tailor the experience to suit the flow of your event. Each canapé is crafted using the finest ingredients, ensuring a memorable and indulgent treat for your guests.

## Canapé Packages & Pricing

**3 Canapés – \$14 per person**

**5 Canapés – \$18 per person**

**7 Canapés – \$23 per person**

**10 Canapes - \$29 per person**

Additional canapés can be added to grazing tables for \$5 per person. The minimum canapé selection is 3 items per person.

## Customising Your Canapé Experience

We offer a wide variety of canapé options, including both sweet and savoury choices, to suit all tastes and dietary preferences. Whether you're looking for bite-sized gourmet delights or indulgent desserts, we have something to suit every palate. All dietary requirements, including vegetarian, gluten-free, vegan, and other specific needs, can be accommodated within your selection.

## Staffing

To ensure impeccable service, staffing is available at \$50 per hour. Our professional staff will handle the serving of your canapés with efficiency and grace, ensuring a smooth and seamless experience throughout the event. Whether added as an enhancement to your grazing table or as the main feature of your event, our canapés are sure to impress. Contact us today to customise your canapé selection and create a memorable experience for your guests.

# M E N U



DIETARY OPTIONS AVAILABLE

## C O L D C A N A P E :

Oyster, watermelon vinaigrette, lime, chilli (strictly walking canape only)

Oyster, cucumber, shallot, kiwi salsa, wasabi oil (strictly walking canape only)

Focaccia, smoked salmon, horseradish, caper leaf, pickled zucchini, roe

Anchovy, focaccia, bonito cream, fried shallots, chive, fresh lemon

Scallop crudo, pear, mustard oil vinaigrette, Rau Ram, salsa verde (strictly walking canape only)

Kingfish creviche, tomato water, fingerlime, witlof (strictly walking canape only)

Whipped labneh, grilled eggplant, nduja//honey oil, mint, focaccia,

Prosciutto wrapped melon, basil

\*\*Walking canapes refers to our team handing out canapes to avoid high risk foods spoiling

\*\*This will add service hours to your booking

# M E N U



DIETARY OPTIONS AVAILABLE

## COLD CANAPE CONTINUED:

Steak tartare, Lavosh, tonnato

Kingfish sashimi, lime/coconut dressing, witlof, sesame, The Larder chilli oil (strictly walking canape only)

Bresaola, mushroom, fried garlic, lemon aioli, parsley, dill toasts

Poached curry chicken, fried shallot, coriander sando

Pintxos Gilda, anchovy, chilli pepper, green olive

Whipped blue cheese tart, salted candied pear

\*\*Walking canapes refers to our team handing out canapes to avoid high risk foods spoiling

\*\*This will add service hours to your booking





# M E N U



DIETARY OPTIONS AVAILABLE

## VEGAN/VEGETARIAN/GF OPTIONS:

Roasted whipped pumpkin, miso tart/cracker

Roasted cauliflower, chilli crisp

Hummus on witlof, sumac pickled onions

Avocado and poached kohlrabi in radicchio,  
yuzu and coriander

Summer roasted tomatoes, whipped skordalia  
and salsa verde, focaccia

Green falafel, baba ghanoush, mixed herb

Mejadra, lettuce cups, garlic labneh  
Grilled haloumi, hot honey

Potato, cheddar, black garlic croquettes,  
romesco

# M E N U



DIETARY OPTIONS AVAILABLE

## SWEET MENU

Lemon tart, torched meringue

Chocolate tart, 55% dark chocolate, cherry

Custard tart, sherry berries

Coconut pannacotta, lime, black sesame praline

Sticky date cake, coffee mascarpone

Dark chocolate//passion fruit cremeux, salted  
caramel jar

Upside down apple cake, miso caramel

Chocolate mud cake, sour berries, fresh cream

Macarons (Lemon, Raspberry, nutella, biscoff)

Baklava, mixed nuts

Salted chocolate cookie, walnut, burnt butter

Millefeuille, roasted strawberry, creme pat

Tiramisu, kahlua, vanilla bean jar

Brownie, peanut butter//raspberry

Pistashio//rose syrup cake

Orange//lemon semolina cake

Chocolate covered strawberries

Giant meringue (chocolate, passionfruit, raspberry)

# ALL INCLUSIVE PACKAGE

Engaged? This all-inclusive package ensures a beautiful and stress-free wedding celebration with delicious food, professional service, and elegant presentation that stems away from traditional wedding catering and is perfect for any couple looking to add this option to their food truck event. Packages come in 3 tiers, 60, 90 and 120 guests.

**\$3200**

**\$4800**

**\$6000**

## 1. Wedding Cake

Cake Flavour Options (choose 1 from our signature range)

- this includes all our normal Signature services (design, floral pieces etc)

## 2. Canapés (1.5 Hours | 5 Canapés of Your Choice)

- select from our canape menus

## 3. Grazing Tables

- Savoury Grazing Table

This grazing table will feature a variety of cheeses, meats, dips, and fresh accompaniments to delight all your guests, make a selection of cheese, cured meats, dips and bread

- Sweet Grazing Table

After mains have been cleared we set up a sweet grazing table, an excellent option to allow your guest to pick and choose small sweet bites while dancing.

## 4. Additional Services Included

Waitstaff: Professional waitstaff to serve the canapés, monitor the grazing tables, and ensure the smooth flow of the event. This includes 3-4 staff members for 3 hours.

Serving Equipment: Stylish platters, boards, and serving trays for all food items. Decoratively styled, with fresh greenery and seasonal florals to complement your wedding theme.

Table Setup & Styling: Grazing tables will be styled in an elegant, rustic, or modern fashion, based on your preference. Plates, napkins, and utensils will be provided for guests to help themselves.

Food Presentation: All food will be presented beautifully with labels indicating the ingredients, catering to any dietary restrictions.

Dietary Considerations: Gluten-free, dairy-free, and vegetarian options available (please notify the caterer in advance if there are any specific dietary restrictions or preferences).

Terms and conditions apply.

# INTIMATE DINNERS

## Intimate Dinner Experiences by The Larder

Why go to a restaurant when you can have a five-star dining experience in the comfort of your own home? At The Larder, we offer bespoke, restaurant-style dining experiences for small groups of 4-16 people, perfect for those looking for something extraordinary. Whether it's a special celebration, an intimate gathering, or simply an evening of indulgence, we bring the restaurant to you, with set menus, wine pairings, and everything needed for a truly memorable event.

### Our Intimate Dinner Packages

We offer two exclusive packages, both designed to create a luxurious, hassle-free dining experience:

\$150 per person – 5-course set menu, including wine pairings

\$190 per person – 6-course set menu, including wine pairings

Each menu is designed for sharing, ensuring everyone gets to enjoy a variety of beautifully crafted dishes. Whether you're a fan of fresh, seasonal ingredients or prefer bold, adventurous flavours, our menus are crafted to excite the senses while ensuring all dietary preferences and restrictions are seamlessly accommodated. We pride ourselves on making every dish equally as tasty, regardless of dietary needs.

### Sample Menu - 5 course

Starter:

Coffin Bay Oysters, chicken fat, chives, champagne vinaigrette

Chicken liver parfait, duck fat éclair, pickled walnut, candied pear

Our focaccia, anchovy butter, shallot, lemon

Tuna crudo, black olive crumb, bottarga, lemon, basil

Market fish, skordalia, chermoula, blistered water spinach, lemon

Roasted pork loin, parsley creme, sherry onions, pickled plum

Charred broccoli, whipped toum, soy almonds, Pedro xiemes soaked currants

Orange, fennel, raddichio, burnt honey leaves

Fried potato, rosemary and vinegar

Dark Chocolate Torte with cherry vinaigrette

**(Each menu is adaptable to dietary needs, including vegetarian, vegan, gluten-free, and other specific preferences.)**

## Whats Included:

**Set-up & Service:** Our team will arrive early to set up your event, ensuring every detail is taken care of for a seamless dining experience.

**Wine Pairings:** Every course is thoughtfully paired with carefully selected wines, and our staff will guide you through each pairing, enhancing your understanding and enjoyment.

**Music & Ambience:** We can arrange and manage your playlist to suit the mood, or we're happy to use your own music setup.

**Equipment:** We bring our own equipment for cooking and service, or we can use your kitchen and dining area, depending on your preference.

### Additional Details

Dinner Hours: 5:30 PM – 9:00 PM Monday - Saturday

Lunch Hours: 12:00 PM – 4:00 PM Monday - Saturday

Event Duration: Each experience lasts between 3-6 hours, depending on the pace of service and your preferred dining style.

Clean up and pack down. We will leave your area or kitchen as found, all we ask is that it is ready for us when we arrive.

### Extras:

Staffing Fee: \$45 per hour per staff member

Setup/Pack-down Fee: \$100

Travel Fees: Travel charges may apply, depending on your location (South Australia only).

### Wine and Spirits:

We have selected a beautiful selection of South Australia beers, wines and spirits to accompany your event. After something extra special? Let us know and our team can try find what it is you're after!

Our team is police-checked and certified, ensuring the highest level of professionalism and safety. You can relax and enjoy your evening knowing that everything is in capable hands.

### Why Choose The Larder for Your Intimate Dinner?

**Convenience & Comfort:** Enjoy a fine-dining experience at home without the stress of reservation, parking, or crowded restaurants.

**Tailored Experience:** Every detail, from the menu to the wine pairing and atmosphere, is curated to suit your preferences.

**Unmatched Service:** Our experienced staff will take care of everything, allowing you to relax and enjoy the evening with your guests.

Make your next dinner gathering a truly unique experience with The Larder. We'll bring the restaurant to you, offering a personalised and memorable evening that your guests will talk about for years to come.

For bookings and more information, please contact us directly to discuss your vision and preferences. Let's create a dining experience you'll never forget.

# TERMS AND CONDITIONS

OUR PRICES DISPLAYED ARE BASE PRICES ONLY. FOR A COMPREHENSIVE QUOTE, PLEASE REACH OUT TO US. ADDITIONAL COSTS, SUCH AS SPECIAL HIRE EQUIPMENT, FLOWERS, DELIVERY, GST, STAFFING HOURS, SET UP FEES AND SPECIAL REQUESTS, ARE NOT INCLUDED IN THE LISTED PRICES.

PAYMENT MUST BE MADE IN FULL AT LEAST 10 DAYS PRIOR TO YOUR EVENT TO AVOID CANCELLATION OF YOUR ORDER.

TASTINGS ARE NOT A PART OF THE INITIAL ORDER AND MUST BE ARRANGED SEPARATELY IN A TASTING BOX FORMAT

WE ARE HAPPY TO ACCOMMODATE DIETARY RESTRICTIONS ON YOUR EVENT DAY, WITH FINAL CONFIRMATION REQUIRED 5 DAYS BEFOREHAND. CHANGES TO YOUR ORDER CANNOT BE MADE AFTER THIS DEADLINE.

IF YOU OPT TO COLLECT YOUR ORDER, PLEASE HANDLE WITH CARE AS WE ARE NOT LIABLE FOR ANY ISSUES ONCE IT HAS LEFT OUR POSSESSION.

