



Your curated catering starts here...

Charcuterie and Co Catering



Our offerings

Grazing & Platters
Curated catering
Food styling
Corporate Activations
On-the-day Event support



33 Corporate Drive, Cannon Hill
www.charcuterieandco.com

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About Us

Born from a love of all things cheese and needing an outlet to share it with people. It's been a ripper of a ride over the last few years! Overcoming lockdowns, industry restrictions and a complete overhaul in the role food plays in the event industry, we have survived.

We are proud to be providing Brisbane with bespoke catering solutions to private events, corporates & weddings.

We've also grown a few arms and let fly our mission for creating a supportive and energised environment for young minds to explore their potential and seize the power of an honest hour's work.

From the non-stop team behind this adventure, thank you for letting us be apart of your story & helping us to share our creativity in the best way we know how.



What We Do?

Carefully curated catering to best suit your experience.

- Grazing & Platters
- Curated Catering
- Food Styling
- Corporate Activations
- On the day event support

This is our day-to-day but we thrive on new ideas. If you have something specific in mind, email us! We love this kind of thing!

hello@charcuterieandco.com
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Grazing Tables & Platters

Our bread and butter and where we first started. Flat lay or styled to perfection on carefully selected hardware, your grazing table is sure to impress the next event.

- A Grazing table or disposable platter box, choose what works best for your event needs.
- Our team will work with your vision to style your vision.
- We can work with your budget to create the right balance for you.



Curated Catering Service

No two events are the same, so neither are your catering needs.

- Roaming, niche presentations and stylised serving, we will adapt and create a unique eating experience for your guests.
- We thrive on a vision, so the more niche the better.
- Working with your desired materials, colours, or products, we can create unique offerings to suit you.

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Food Styling

New Product launches, photoshoots, or food-based styled pieces for your event, we can create visually stunning food pieces that will enrich your event or shoot needs.

- Product launches
- Photoshoots & film
- Food-based event centrepieces
- Styled activations.



On-the-day Event Services

For our DIY Event-doers! You've done most of the leg work but you just need some help on the day to see your dreams come to reality, we are here to help.

- Pre-event bump in
- On-the-day Event Coordination
- On-the-day Set up
- On-the-day pack down
- Following day bump out

Packages to suit by the hour or by the task needs, giving you the best chance to stick to your budget.



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Meet Our Team

Our leaders head a team of passionate service professionals ready to create event magic for you.



Jasmin Pambid



Founder & Managing
Director

With over 15 years in the industry, Jaz leads the team with authenticity and creativity. She is up for anything and when asked, her 'survival skill' is time management. Good luck Jaz.



Martina Presenza



Event Coordinator

Ciao! Martina brings her creativity and ingenuity to the team. Always on the ball with the latest trends, Martina is our 'can-do' girl. If Jaz is making the plan, Martina is nailing the execution. She's one of a kind.



Garth Edas



Head Chef

Excited to sink his teeth into some incredible culinary experiences, Garth brings his international experience to the team, elevating our menus and offerings. Using the best ingredients Brisbane has to offer, Garth's goal is to make sure your food dreams are unlocked.





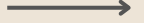
TERMS AND CONDITIONS

updated January 2025

- Bookings are confirmed upon receiving your C & C invoice.
- A 30% deposit is required within 48 hours of confirming your event.
- Full payment must be received prior to the event, as per the invoice date. Routinely 1 month prior to your event date.

- Unless specified, Clean Up Service includes your stylists returning 2 hours after commencement of event. Further time will incur additional fees.
- Clients are liable for any and all breakages, theft, or irreparable damage to hired items. This will be billed upon returning of equipment to kitchen.
- Hardware that is hired must be returned within 48 hours of your event to 33 Corporate Drive, Cannon Hill, The Endeavour Foundation building. Items can be placed on the right side of the entrance, on the balcony.
- In the event of cancellation:
 - Within 10 days non-refundable.
 - Between 30 and 11 days prior 70% refundable -30% will be retained for Administration costs and purchased goods loss.
- For events that invoice over \$500, cancellation outside of 30 days will receive a 70% refund. 30% is retained as an administration fee.
- For events that invoice under \$500, cancellation outside of 30 days will receive a 90% refund. 10% is retained as an administration fee.
- Catering in public places must not remain unattended at any time.
- Charcuterie & Co Catering does not hold a liquor license. Clients consuming alcoholic beverages in public spaces assume all responsibility for alcohol consumed throughout the duration of the event.

For further information on cancellation please email hello@charcuterieandco.com



Thank You

We can't wait to work with you.

