



## RATE CARD

CORPORATE AND PRIVATE EVENTS

### 1. CHEESE TASTING STATION \$1,600 (Caters for 20-100PAX)

Cheese Tasting Stations can be displayed as either a single station or perhaps over several smaller, separate stations in each corner of the room to promote networking and movement around the room.

#### Cheese Tasting Station Includes:

Set up, pack down, cheese (approx. 8kgs artisan cheese of varying milk types and cheese styles), accompaniments (\$150 bread and fruit, Pastilla Nash Fruit & Nut Log), boards & knives & rustic props, cheese expert to host station for 2 hours — presentation to crowd optional.

### 2. CHEESE LOVERS CHALLENGE ACTIVITY (See below table)

#### Overview:

Competing teams sample mystery cheese and wine at each tasting station whilst completing questionnaire in a time limited challenge of culinary knowledge and skill.

### 3. MASTERCLASS SESSION (See below table)

#### Sessions include:

Sit-down or stand-up, 60-75 minute masterclass sessions, cheese (8 samples of artisan cheese), cheese accompaniments, tasting notes, cheese expert event host Claudia Bowman.

NUMBER OF GUESTS	EVENT COST Cheese and cheese expert, event host and tasting notes	ADD ALCOHOL Wine, Whisky or Beer	ADD ARTISAN CHOCOLATE	ADDITIONAL CO-PRESENTER Whisky Expert or Beer Expert
10	\$100 p/p \$1000 minimum spend	\$25 p/p	\$13.50 p/p	\$330
15	\$75 p/p \$1090 minimum spend	\$25 p/p	\$13.50 p/p	\$330
20	\$60 p/p \$1150 minimum spend	\$25 p/p	\$13.50 p/p	\$330
30	\$45 p/p \$1300 minimum spend	\$25 p/p	\$13.50 p/p	\$330
50	\$35 p/p \$1600 minimum spend	\$25 p/p	\$13.50 p/p	\$330
100	\$25 p/p \$2350 minimum spend	\$25 p/p	\$13.50 p/p	\$330