

Charlton

CATERING

Hire List

What is ours is yours! Well, at least for 24 hours!

Items listed below are items we have our own stock of and are happy to provide at no additional cost should they fit into the styling for your big day!

Again if you wish, let your stylist/hire company suggest alternatives for the day!

As a guide we allow 1 Point per 8 guests and an additional 2 platters per menu item for staff to replace and refresh during service.

If you have any questions at all please ask.

It is a huge amount of Tableware so please keep in mind that the cost of hiring from a company can run close to \$1000.00 if not more, I am super happy to talk you through everything should you need a hand.

Our Chiller Van (this is our Cool Room)

**NB our van remains parked close to our kitchen area, and we are happy to run it on diesel, but should you wish to have it connected to power we require 15AMP plug.*

Canape Service Trays

Disposable Cocktail Napkins

Bread Paddles for Breads

Little bowls for Olives (WHITE or CLEAR GLASS)

Small Flat Bowls for Olive Pits (WHITE or BRUSHED STAINLESS STEEL)

Salt & Pepper Pinch Pots (WHITE or CLEAR GLASS)

Butter Dishes (WHITE or BRUSHED STAINLESS STEEL)

Moonambel Gap Olive Oil Pourers

Mazzetti of Moderna Balsamico Pourers

Matt Black Rectangular Platters

Matt Black Oval Bowls

Matt Gold Servers (limited stock only 16 sets)

Matt Black Oval Bowls

Mini Stainless-Steel Tongs

Matt Black Round Bowls

Matt Black Main Plates

Matt Black Small Bowls

Matt Black Small Round Plates

2 Tier Wire Stand for Fruit Presentation for Cheese

Pax x Goldplast Oval Disposable Plates (High Gloss Black or High Gloss White)

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Suggested Hire List

The below list is a guide for hire requirements for Share Platter Main Service, Plated Meal, Cocktail Event.

NB Cocktail Events do not require you to hire Main Plates and Cutlery.*

We allow for a soapy rinse and repack in our costings should you require wash, dry, and repack please just confirm with us prior to the big day so we can advise you of any additional costs.

We are happy to do what is required.

Suggested Hire List

1 x Cook and Carve Gas Roasting Oven

please confirm with Tracey what your menu requires

2 x Heatley Gas Warming Oven

please confirm with Tracey what your menu requires

8 x Trestle Tables for Plating as these are our kitchen benches.

Pax x Main Course Plates

Pax x Main Course Knives

Pax x Main Course Forks



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