

BUFFET TABLE AND EQUIPMENT HIRE

Create a stunning buffet experience your guest will remember.

Our premium buffet table and equipment hire, paired with our delicious spit roast delivery meal, delivers both style and substance – perfect for weddings, celebrations and special events.

Designed to look elegant and function seamlessly, this service takes the stress out of catering while elevating your event with a professionally presented buffet display.

Why You'll Love This Service.

Impress your guest with a beautifully styled, restaurant-quality buffet setup.

Ideal for relaxed events with flexible dining times – food stays warm and ready to serve.

A practical & elegant solution that complements any venue or occasion.

What We Provide.

High-quality stainless steel rectangular chafer dishes with fuel tins to keep hot foods at the perfect temperature.

A small round chafer specifically for gravy

Elegant display bowls for pasta salads

Lined cane baskets ideal for bread and fresh green salads

Serving tongs suitable for single- or double-sided buffet tables

Price per set: \$350.00

Equipment can be collected up to 2 days before your event and returned on the next working day after, or by prior arrangement with Andrew – giving you peace of mind and flexibility.

Optional Extras

White trestle tablecloths available from \$12.50 per cloth.

Our delivery meal service includes a complimentary disposable buffet tablecloth.

Main Meal Only: China crockery & stainless-steel cutlery available from \$2.50 per person

Main & Dessert: China crockery & stainless-steel cutlery available from \$4.50 per person

For bookings or enquiries, get in touch with us today – we'd love to help make your event unforgettable.