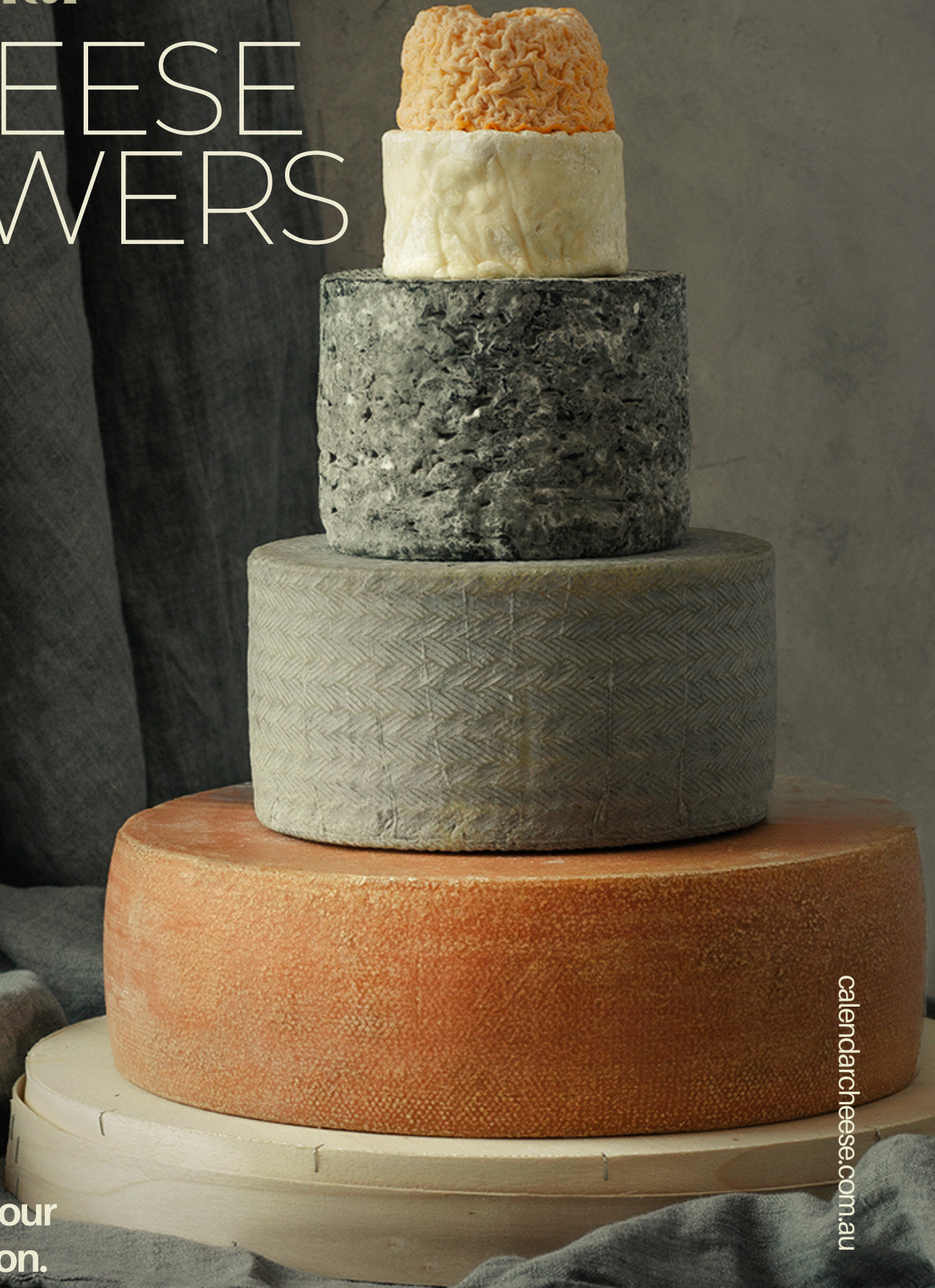


calendar

CHEESE TOWERS



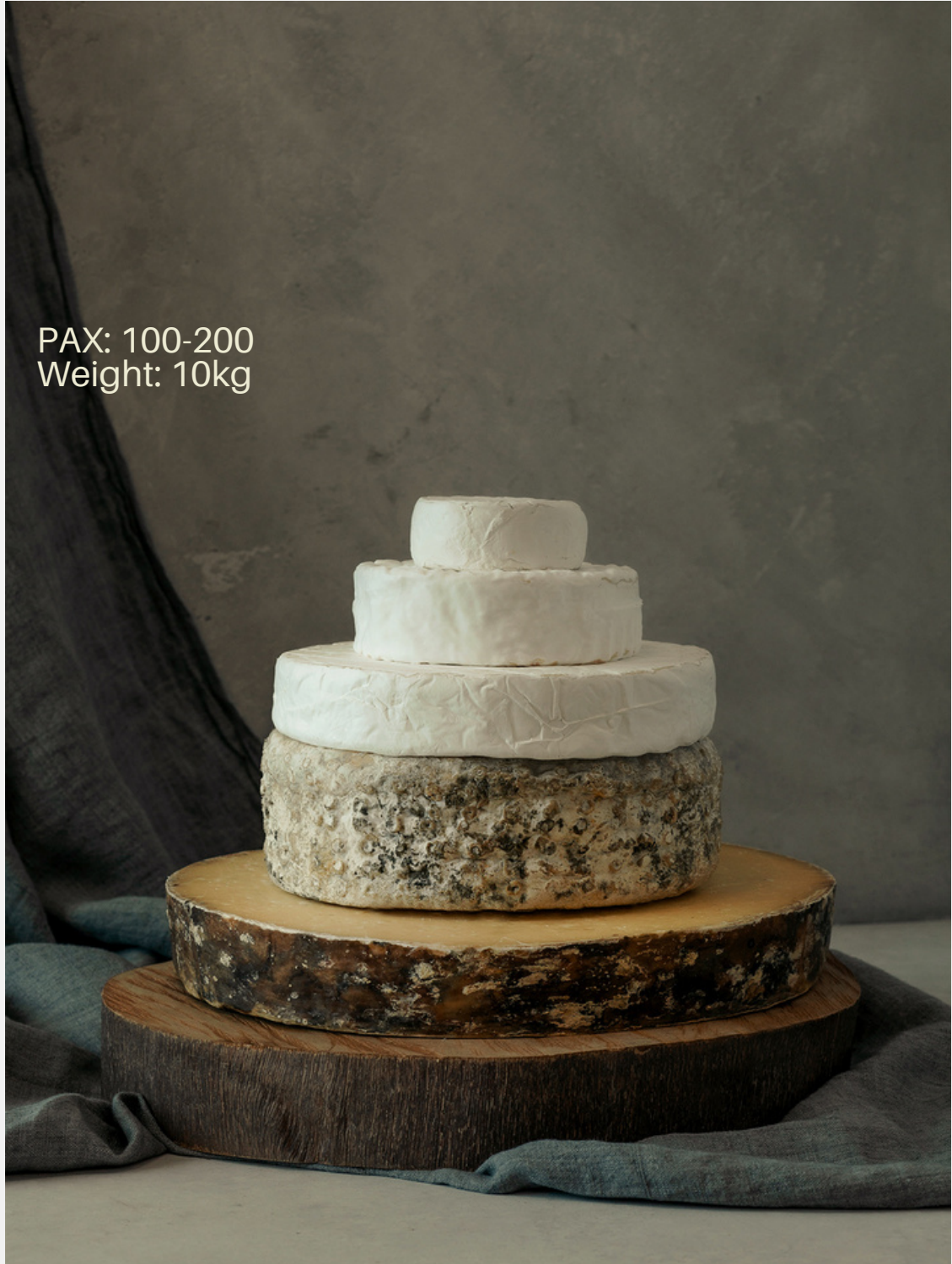
Elevate your
celebration.

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Lovely & Local

5 tiers of Australian cheese with a variety of styles, flavours & textures. This easy-to-eat tower is sure to please all.

PAX: 100-200
Weight: 10kg



705318	Woombye Ash Brie	9.5 x 4 cm	200g
701369	L'Artisan Extravagant	13 x 5.5 cm	600g
702635	Tarago Triple Cream Brie	19.5 x 6.4 cm	1.8kg
704028	Berrys Creek Riverine Blue	22 x 7 cm	3kg
702001	Pyengana Traditional Cheddar	35 x 4 cm	4kg

Call it Classic

Suitable for Vegetarians

4 tiers embracing the classic combination of soft, blue and hard cheese. Australian & Irish favourites, this handsome combination of styles & textures will have guests lining up for more.

PAX: 70-120
Weight: 6kg



704783	Milawa Goat Camembert	9 x 3 cm	150g
700927	Cashel Blue	14.5 x 11 cm	1.4kg
704086	Woombye Triple Cream Brie	21 x 4 cm	1.4kg
706924	Maffra Clothbound Cheddar	21.5 X 6 cm	3kg

Touch of Opulence

3 tiers of striking European cheeses. A balanced combination of texture, flavour and style will make this tower the centre of attention. Dress it up or leave it bare.

PAX: 70-120
Weight: 6kg

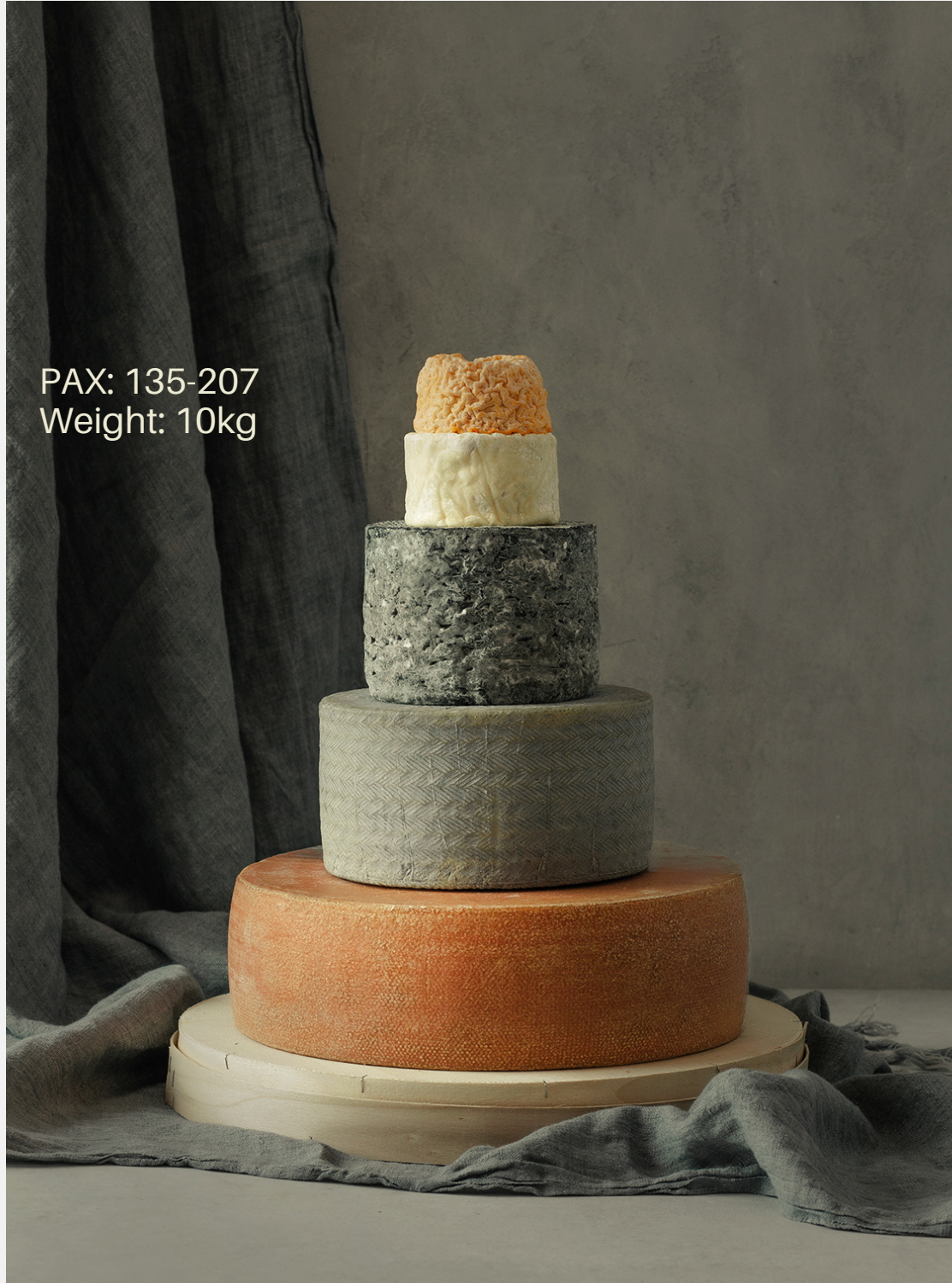


702962	Brillat Savarin	8.7 x 6 cm	200g
700927	Cashel Blue	14.5 x 11 cm	1.4kg
701791	Ossau Iraty 6 month	25 x 9 cm	4.5kg

Grand Elegance

Invite the wow factor to your event with 5 tiers of European classics. Boasting personality in flavour, colour and texture, this selection will have your tastebuds dancing.

PAX: 135-207
Weight: 10kg



700837	Langres	7.5 x 5.5 cm	180g
702962	Brillat Savarin	8.7 x 6 cm	200g
704461	Le Marquis Chevre de Rambouillet	13 x 8 cm	1kg
707167	El Esparto Manchego	18.5 x 9.5 cm	3kg
705598	Challerhocker	29 x 9 cm	6kg

Wonder in White

Creamy, buttery and unctuous describes this 5 tier tower. This combination of French & Australian favourites is a guaranteed crowd pleaser.

PAX: 90-150
Weight: 7kg

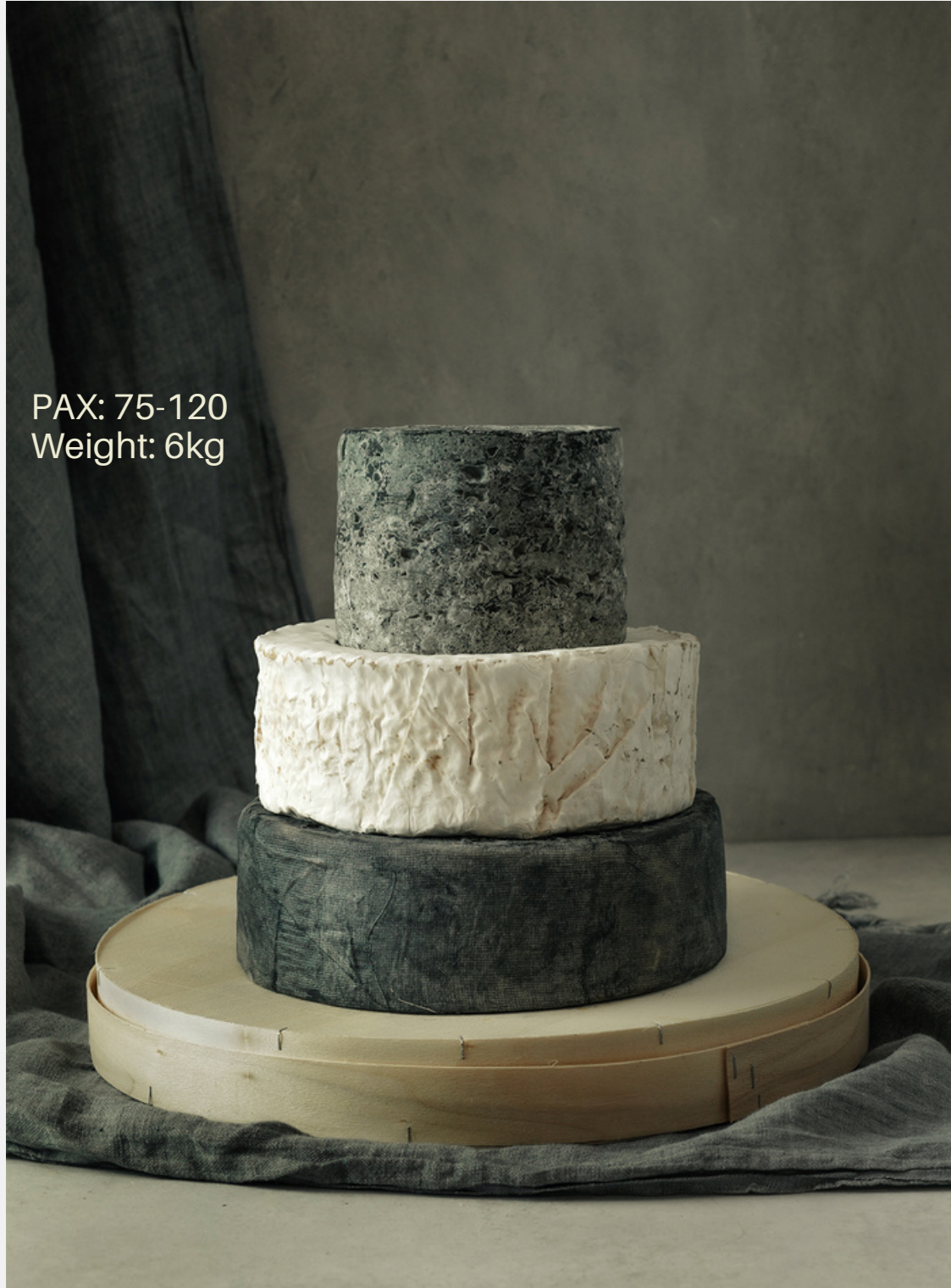


702962	Brillat Savarin	8.7 x 6 cm	200g
701369	L'Artisan Extravagant	13 x 5.5 cm	600g
701419	Delice de Bourgogne	20 x 7 cm	2kg
704099	Woombye Triple Cream	21 x 5 cm	1.4kg
706322	Donge Brie	37 x 3.5 cm	3kg

Monotone Marvel

The Black Tie of cheese towers. 3 generous wheels from France & Australia make up this simple but striking combination of soft, blue & hard cheese.

PAX: 75-120
Weight: 6kg



704461	Le Marquis Chevre de Rambouillet	13 x 8 cm	1kg
701419	Delice de Bourgogne	20 x 7 cm	2kg
706924	Maffra Clothbound Cheddar	21.5 x 6 cm	3kg

SUGGESTED ACCOMPANIMENTS

Lovely & Local

- 702605 S/F Rolada Plum & Walnut 150g
- 704994 J/K Pear & Cinnamon Paste 600g
- 706614 Molives Rosemary & Chilli 250g
- 707269 Maison Charcuterie Duck Rillettes 150g
- 703459 K/K Wholegrain Thins 160g
- 704372 Quattro Stelle Finocchiona 500g-1kg

Call it Classic *Suitable for vegetarians*

- 704570 S/F Rolada Cranberry & Pistachio 150g
- 705700 MOR Spelt S/dough Cracker 115g
- 702138 S/J Linguette with Sea Salt 120g
- 704238 TFCC Paste Gooseberry 100g

Touch of Opulence

- 705677 VM Grissini Rosemary 150g
- 704588 TFCC Miller's Earth Crackers 100g
- 705699 MOR Cornmeal & Poppy Crackers 115g
- 702258 S/J Honey Truffle 100g
- 701757/701759 Delicias Quince Paste 1.5kg/4kg
- 701098 J Friend Co Wild Thyme 160g
- 701820 Pan de Higo 5kg

Grand Elegance

- 705677 VM Grissini Rosemary 150g
- 704588 TFCC Miller's Elements Earth Crackers 100g
- 705699 MOR Cornmeal & Poppyseed Crackers 115g
- 705055 J Friend and Co Honey Beechwood 1.4kg
- 701757/701759 Delicias Quince Paste 1.5kg/4kg
- 704957 Quattro Stelle Tartufo 500g- 1kg
- 701820 Pan de Higo 5kg
- 702295 Simon Johnson Gordal Olives 4kg
- 702286 S/J Hard Nougat 200g
- 700004 5J Cinco Jotas Iberico Jamon Black leg Whole 3kg
- 702839 Valrhona Chocolate Guanaja 70% Bar 70g

Wonder in White

- 703893 Muscatels On Vine 4KG
- 705290 TFCC Toast Cherry & Almond 100g
- 702897 VM Grissini Olive Oil 300g
- 703888 S/J Pecan Brittle 280g
- 705277 Agrimontana Sour Cherries in Syrup 390g

Monotone Marvel

- 706247 TFCC Heritage Charcoal Squares 140g
- 705728 S/J Almonds Choc Coated Gold 150g
- 704584 TFCC Toasts Cranberry & Raisin 100g
- 701096 J Friend & Co White Clover 160g

Gluten Free Crackers

- 701358 Larder and Co Crackers Sea Salt 120g
- 701360 Larder and Co Crackers Rosemary 120g

FAQs

Q. What do I need to consider when picking cheese for a tower?

A. You can opt for one of our suggested towers or create your own. Some important things to consider when creating your tower:

- Placement - where and how long will it be displayed/ out of refrigeration.
- Dietary requirements - This may determine whether you can include a mix of cow's, goat, sheep or buffalo milk cheese. Rennet must also be considered as some are vegetarian and some are not.
- Structural integrity - to ensure the structural integrity of the tower, we have included a stacking guide.

Q. How do I store my cheese tower?

A. Cheese will be delivered individually packaged. Store the wheels in the fridge until the day of the event. Assemble and decorate the tower just before the event, an hour +/- is enough time for the cheese to come to room temperature.

Q. Any tips for decorating the cheese tower?

A. Let your creativity run free. We love fresh or dried flowers, and fruits such as muscatels on the vine or halved figs. If using flowers, we advise you request pesticide free flowers from your florist, avoiding any toxic varieties. Alternatively, you can use edible flowers.

Q. What is the best way to serve the cheese?

A. If a "cake" cutting ceremony was to occur, insert the knife into the soft cheese, cutting hard cheeses is not recommended with a knife. Disassemble in the kitchen and serve to guests in the form of a cheese board or individual cheese plates.

We sell tools which can be useful for breaking down whole wheels such as:

- Handee cheese wire cutter
- Cheese paper for wrapping and storing left over cheese
- Wire and handles for cutting very large wheels such as Comte
- Girolle, for use with Tete de Moine.

Q. How much cheese should I allow per person?

A. We recommend 50-80g per person. Consider if the cheese is the star of the show, part of a light food offering or being served after a large meal.

Q. How do I order?

A. Please contact your **Key Account Manager** or our **Customer Service Team** via phone or email to discuss your event. We can suggest appropriate cheeses, discuss availability of products and provide a quote. We can also provide cheese dimension measurements.

VIC/ TAS

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Port Melbourne 3207

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Alexandria 2015

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QLD

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3/31 Archimedes Pl,

Murarie 4172

orders.qld@calendarcheese.com.au

SA

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34 Rosberg Rd,

Wingfield 5013

sa@calendarcheese.com.au

WA

(08) 9327 - 3500

8A Focal Rd,

Bayswater 6053

orders.wa@calendarcheese.com.au

1. Product depicted is subject to availability | 2. Sizes are used as a guide, all cheese, unless stated otherwise will be a random weight product which will be quoted when ordering | 3. Due to the nature of the product each cheese may experience small seasonal changes to appearance and taste.

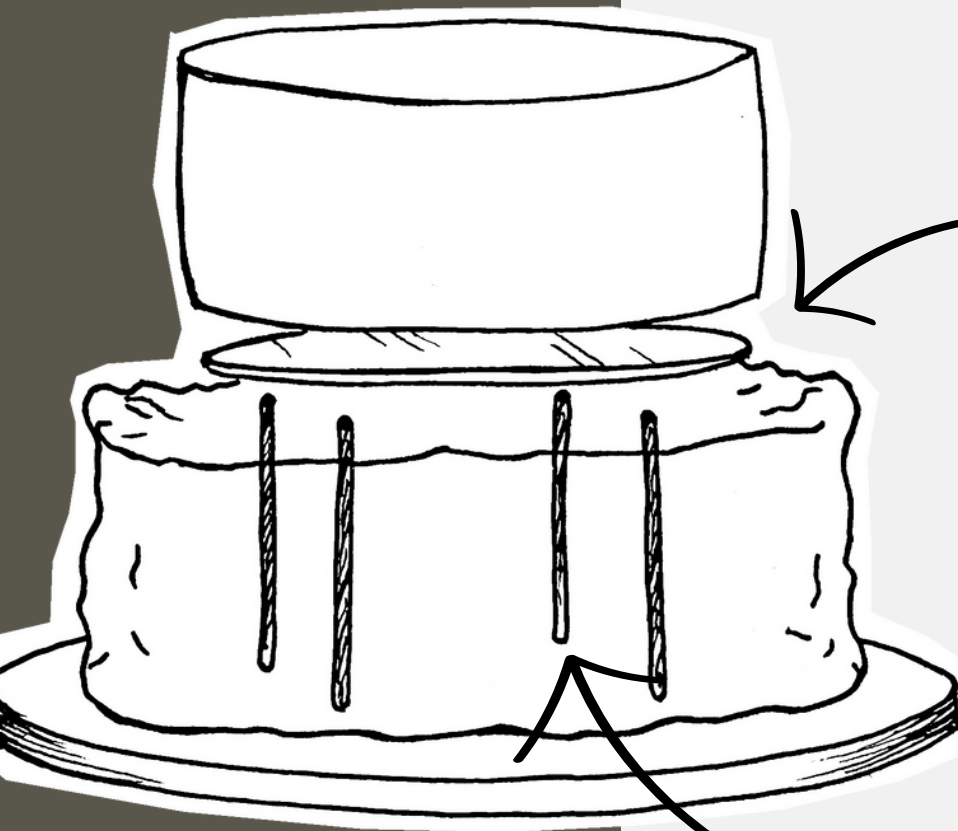
Assembling

The cake board provides a flat surface that rests on the cake supports to ensure that it will not compress.

It is advised that you do not transport the cheeses stacked.

Cake boards and supports can be purchased at most supermarket, hospitality, variety and craft stores.

Please ask our friendly staff for further advice on assembling your **Calendar Cheese Tower**.



Use thin cake boards smaller than the wheel it will rest on so it will remain unseen.

Wooden skewers/ chopsticks just smaller than cheese thickness, inserted within perimeter of board above

Cheese may appear solid and strong but once out of refrigeration soft cheeses can slowly soften, especially if supporting weight stacked on top. Use this guide to ensure the structural integrity is preserved while the delicious cheese comes to room temperature. It is advised, any soft cheese is supported.