

LE CHEESERIE

PRESENTS

WEDDINGS

CHEESE, GRAZING STATIONS

& MORE

FOR YOUR SPECIAL DAY



2025

CONGRATULATIONS

Congratulations to all the wonderful brides-to-be!

What an exciting time you're stepping into, and we're absolutely delighted to help make your wedding day extra special. At **Le Cheeserie**, we believe that celebrations should feel personal, joyful & delicious. That's exactly what we aim to bring to your big day. Whether you're planning an elegant wedding or a laid-back countryside celebration, we're here to add a memorable (and mouthwatering) touch.

We specialise in **bespoke wedding cheese towers**, an eye-catching and utterly delicious alternative to the traditional cake. Built from your favourite artisan cheeses and can be styled to perfection with florals & fruits, these towers are unique.

Looking for something even more indulgent?

Our **grazing stations** overflow with cheeses, charcuterie, seasonal accompaniments, and more. Every element is thoughtfully styled and sourced, creating a centrepiece that's not just beautiful, but also a true celebration of flavour.

No two weddings are the same, and we love working closely with couples to tailor our offerings to suit your style, venue, and guest list. Whether you're planning an intimate gathering or a grand celebration, we're here to make it deliciously unforgettable.

TIMELESS TIERS

4 tiers with a combination of soft, blue, and washed rind cheeses.

PAX approximately: 80-90
(5kg approx)

Cheeses (from top to bottom):

Bruny Island 1792

Camembert

Brillat Savarin

Bleu D'auvergne

Fromager D'Affinois Double Cream

*please note cheeses may change depending on availability, seasonality & price



WONDER IN WHITE

5 tiers that are creamy and buttery.

PAX approximately: 90-150
(7kg approx)

Cheeses (from top to bottom):

Brillat Savarin

L'Artisan Extravagant

Delice de Bourgogne

Woombye Triple Cream

Dongé Brie

*please note cheeses may change depending on availability, seasonality & price

LOVELY & LOCAL

5 tiers of Australian cheese with a variety of styles, flavours & textures.

PAX approximately: 100-120
(7kg approx)

Cheeses (from top to bottom):

Coal River Ashed Brie
L'artisan Extravagant
Coal River Triple Cream Brie
Berry's Creek Riverine Blue
Pyengana Cheddar

*please note cheeses may change depending on availability, seasonality & price



TIMELESS TOWER

3 tiers embracing the classic combination of soft, blue, and hard cheese.

PAX approximately: 70-120
(6kg approx)

Cheeses (from top to bottom):

Persille de Chèvre
Délice de Bourgogne
Jack's Cheddar

*please note cheeses may change depending on availability, seasonality & price

AGED TO PERFECTION

3 tiers of Spanish & French cheeses.

PAX approximately: 50-70
(3.7kg approx)

Cheeses (from top to bottom):

Langres
Brillat Savarin
Manchego or Truffle Manchego

*please note cheeses may change depending on availability, seasonality & price



LUXE & LOVELY

3 tiers of decadent creamy cheeses.

PAX approximately: 20-30
(4.2kg approx)

Cheeses (from top to bottom):

Bruny Island 1792
Camembert
Brillat Savarin
Saint Agur

*please note cheeses may change depending on availability, seasonality, & price



A TOUCH OF OPULENCE

3 tiers of striking European cheeses.

PAX approximately: 70-120
(6kg approx)

Cheeses (from top to bottom):

Triple Cream Brie

Cashel Blue

Ossau Iraty

*please note cheeses may change depending on
availability, seasonality & price



CALL IT CLASSIC

Invite the wow factor to your event
with 5 tiers of European classics.

PAX approximately: 135-210
(10kg approx)

Cheeses (from top to bottom):

Langres

Triple Cream Brie

Persille de Chèvre

Manchego

Challerhocker

*please note cheeses may change depending on
availability, seasonality & price

ADDITIONAL EXTRAS

Accompaniments

We suggest having a few different accompaniments to serve with your cheese on the day, whether that be crackers, paste, honey, cured meats, charcuterie, or chocolate. We can help curate the best range for the cheeses you have selected.

Please note these will come at an additional cost to your cake.

Storage

Cheese cakes come either individually packaged or as a tower. We suggest storing them in the fridge until the day of the event.

Assemble or decorate the tower just before the event, an hour+/- is enough time for the cheese to come to room temperature.

Serving Suggestions

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. This will determine how much you will need per person.

Fruits & Flowers

To make your cake extra special, we are able to help decorate with fresh or dried fruits. We can also work alongside your florist to add your selected flowers to the cake; however we do suggest pesticide free flowers to avoid any toxic varieties; otherwise we can use edible flowers.

Serving

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.

Delivery or Pick Up

We charge a delivery & setup fee of \$40 for within Canberra. You are more than welcome to pick up your cake assembled or disassembled from our shopfront inside the Capital Food Markets

GRAZING STATIONS

Grazing Station Package

Minimum spend \$400
(the minimum amount your invoice must meet)

\$35-40 per person

Inclusions:

A local and international selection of specialty cheeses
Fruits (fresh & dried) & accompaniments
Charcuterie from Balzanelli Smallgoods
Bread and crackers
Set up and pack down

Additional Extras:

Premium Cheese Selection
Canberra District Wines
Florals



CAVIAR

As part of our bespoke range, we offer luxurious Caviar Bars featuring the finest quality caviar available in Australia.

Caviar Bars are fully customisable, from the selection of caviar to the accompaniments, serving style, and presentation. We work closely with you to create a sophisticated, memorable experience tailored to your event.

We source only premium, sustainably farmed caviar, chosen for its freshness, texture, and elegant flavour profile. Whether you're after a classic service with blinis and crème fraîche or something more avant-garde, our team will design a setup that's as visually stunning as it is delicious.

For exact pricing and availability, please contact us via email for a personalised quote.



ORDERING DETAILS

Please take the time to have a look through the range of “Cheese Cakes” we have to offer.

We understand that choosing the perfect elements for your wedding can feel overwhelming, but we’re here to make it easy, enjoyable, and memorable. Our goal is to help you create a unique and delicious celebration that reflects you.

We also offer fully bespoke cheese cakes tailored to your preferences, as well as thoughtfully styled grazing stations that your guests will love. Whether you’re after rustic charm or elegant indulgence, we’d be delighted to help bring your vision to life.

Please don’t hesitate to reach out via email or phone with any questions or ideas, we’re always happy to help.



Kaitlyn Towner
Owner & Director of Le Cheeserie

LET'S STAY IN TOUCH



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