



Elegant grazing tables  
and boxes for all occasions



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SCAN FOR  
**CHEESE**EMERGENCY



# Our Story

"Eleatist" is a wordplay of "elitist" and "eat". The founders wanted to create a different mark in the food industry, hence the birth of Eleatist Kitchen.

To #BeEleatist, the number one thing that we adhere to is being unforgettable. This is actualized by our Eleatist Kitchen Homemade Garlic Cilantro Cream Cheese, Homemade Salted Chocolate Cream, assortment of handcrafted chocolate barks and truffles, and our own concoction of canapés. Along with it are the fine selection of cold cuts, cheeses, fruits, and wine.

We believe that proper flavor pairing is the secret to be great. These are found in all our grazing table and graze boxes since the time we started 'til present and definitely in the future.



# Our Services

Launched during the onset of the pandemic, Eleatist Kitchen paved its way to be known in the market through its graze boxes. Thousands of clients have been served both for corporate and personal events. As the world shifted back to vis-a-vis, Eleatist Kitchen emerged in the events industry through its elegant grazing tables that feature the Eleatist homemade goodness.

Our clients range from top multi-national corporations, business launches / grand opening / meetings, to life events like weddings and birthdays, and special lunch/dinner.

# Our Passion

To make each day extraordinary through perfectly paired charcuterie, cheeses, dips, chocolates, and everything in between!



# The Eleatist Kitchen Grazing Tables

*Elegant. Bountiful. Handcrafted.*



Features the Eleatist Kitchen homemade dips and handcrafted chocolates.



Choice of the Eleatist Kitchen white or black tables to match with the client's brand color.



Flexible design orientation -- from straight long table to 360-degree to "use-my-table".



Well-thought of banquet design concept to fit the theme and space.



More than just food, it is the experience of bringing exquisite taste and aesthetics.



Perfect for any occasion. Impressive. Remarkable. Delicious, as always.



# Grazing Tables

*featuring our homemade dips and handcrafted chocolates*



	<b>Basic</b>	<b>Premium</b>	<b>Lavish</b>
<b>20-30 pax</b>	<b>PHP 17,500</b>	<b>PHP 20,000</b>	<b>PHP 28,000</b>
<b>40-50 pax</b>	<b>PHP 24,500</b>	<b>PHP 28,500</b>	<b>PHP 39,500</b>
<b>60-75 pax</b>	<b>PHP 35,000</b>	<b>PHP 41,000</b>	<b>PHP 57,500</b>
<b>85-100 pax</b>	<b>PHP 46,000</b>	<b>PHP 53,500</b>	<b>PHP 76,000</b>
<b>100 and up</b>	<b>Please send us a message</b>		

Inclusive of design, table, cutleries, standby staff, and transport within Metro Manila, Antipolo, and other parts of Rizal.

Out-of-town fee applies to nearby provinces like Cavite/Tagaytay, Laguna, and Bulacan.

There is a separate cost for wine and other drinks.

All our prices are subject to additional 12% VAT. Prices may change without prior notice.



# Grazing Table Basic Package



<b>20-30 pax</b>	<b>PHP 17,500</b>
<b>40-50 pax</b>	<b>PHP 24,500</b>
<b>60-75 pax</b>	<b>PHP 35,000</b>
<b>85-100 pax</b>	<b>PHP 46,000</b>
<b>100 and up</b>	<b>Please send us a message</b>

Inclusive of design, table, cutleries, standby staff, and transport within Metro Manila, Antipolo, and other parts of Rizal.

Out-of-town fee applies to nearby provinces like Cavite/Tagaytay, Laguna, and Bulacan.

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## STANDARD INCLUSIONS

### Three (3) Kinds of Charcuterie:

- Salami Milano
- Black Forest Ham
- Assorted Lyoner

### Four (4) Kinds of Cheese:

- Colby Jack
- Pepper Jack
- Gouda
- Brie

### HOMEMADE Signature Dips:

- Garlic Cilantro Cream Cheese
- Berry/Fruit Jam
- Honey

### HOMEMADE Chocolates:

- Dark Chocolate Barks
- White Chocolate Barks
- Dark Espresso Chocolate Truffles
- Matcha White Chocolate Truffles

### Two (2) Kinds of Pastries:

- Lemon Meringue Mini Cupcakes
- Carrot Walnut Mini Cupcakes

### Breads and Crackers:

- Baguette
- Sourdough
- Potato Crisps
- Pretzels

### Canapés:

- Tuna Cream
- Egg Cream

### Assorted Fresh Fruits:

- Grapes
- Watermelon
- Oranges
- Melon

### Accouterments:

- Roasted Almonds
- Dried Apricot
- Dried Cranberries
- Olives



# Grazing Table Premium Package



<b>20-30 pax</b>	<b>PHP 20,000</b>
<b>40-50 pax</b>	<b>PHP 28,500</b>
<b>60-75 pax</b>	<b>PHP 41,000</b>
<b>85-100 pax</b>	<b>PHP 53,500</b>
<b>100 and up</b>	<b>Please send us a message</b>

Inclusive of design, table, cutleries, standby staff, and transport within Metro Manila, Antipolo, and other parts of Rizal.

Out-of-town fee applies to nearby provinces like Cavite/Tagaytay, Laguna, and Bulacan.

There is a separate cost for wine and other drinks.

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## STANDARD INCLUSIONS

### Four (4) Kinds of Charcuterie:

- Prosciutto Romancio
- Salami Milano
- Black Forest Ham
- Assorted Lyoner

### Six (6) Kinds of Cheese:

- Aged Cheese
- Smoked Cheese
- Colby Jack
- Pepper Jack
- Gouda
- Brie

### HOMEMADE SIGNATURE Dips:

- Garlic Cilantro Cream Cheese
- Berry/Fruit Jam
- Honey

### HOMEMADE Chocolates:

- Dark Chocolate Barks
- White Chocolate Barks
- Dark Espresso Chocolate Truffles
- Matcha White Chocolate Truffles

### Two (2) Kinds of Pastries:

- Lemon Meringue Mini Cupcakes
- Carrot Walnut Mini Cupcakes

### Breads and Crackers:

- Baguette
- Sourdough
- Potato Crisps
- Pretzels

### Canapés:

- Garlic Cilantro Cream Cheese
- Honey Walnut Cream Cheese
- Tuna Cream
- Egg Cream

### Assorted Fresh Fruits:

- Kiwi
- Grapes
- Watermelon
- Oranges
- Melon

### Accouterments:

- Roasted Walnuts
- Roasted Almonds
- Dried Apricot
- Dried Cranberries
- Olives



# Grazing Table Lavish Package



<b>20-30 pax</b>	<b>PHP 28,000</b>
<b>40-50 pax</b>	<b>PHP 39,500</b>
<b>60-75 pax</b>	<b>PHP 57,500</b>
<b>85-100 pax</b>	<b>PHP 76,000</b>
<b>100 and up</b>	<b>Please send us a message</b>

Inclusive of design, table, cutlery, standby staff, and transport within Metro Manila, Antipolo, and other parts of Rizal.

Out-of-town fee applies to nearby provinces like Cavite/Tagaytay, Laguna, and Bulacan.

There is a separate cost for wine and other drinks.

All our prices are subject to additional 12% VAT. Prices may change without prior notice.

## STANDARD INCLUSIONS

### Four (4) Kinds of Charcuterie:

- Prosciutto Romano
- Salami Milano
- Black Forest Ham
- Assorted Lyoner

### Eight (8) Kinds of Cheese:

- TRUFFLE GOUDA
- MANCHEGO
- Aged Cheese
- Smoked Cheese
- Colby Jack
- Pepper Jack
- Gouda
- Brie

### HOMEMADE Signature Dips:

- SALTED CHOCOLATE CREAM
- TRUFFLE HONEY
- Garlic Cilantro Cream Cheese
- Berry/Fruit Jam

### HOMEMADE Chocolates:

- ROASTED HAZELNUT CHOCOLATE TRUFFLES
- Dark Chocolate Barks
- White Chocolate Barks
- Dark Espresso Chocolate Truffles
- Matcha White Chocolate Truffles

### Four (4) Kinds of Pastries:

- MINI CROISSANTS
- MINI DANISHES
- Lemon Meringue Mini Cupcakes
- Carrot Walnut Mini Cupcakes

### Breads and Crackers:

- Baguette
- Sourdough
- Potato Crisps
- Pretzels

### Canapés:

- PASTRAMI SANDWICH
- SMOKED SALMON WITH GARLIC CILANTRO CREAM CHEESE
- Honey Walnut Cream Cheese
- Tuna Cream
- Egg Cream

### Assorted Fresh Fruits:

- STRAWBERRIES
- Kiwi
- Grapes
- Watermelon
- Oranges
- Melon

### Accouterments:

- Roasted Walnuts
- Roasted Almonds
- Dried Apricot
- Dried Cranberries
- Olives



# Eleatist Kitchen Graze Boxes

Featuring our homemade goodness -- garlic cilantro cream cheese spread, salted chocolate cream dip, and chocolate barks with roasted cashews and pretzels.



**Solo**  
serves 1

PHP 750



**Solo with mini wine**  
serves 1

PHP 1,050



**Treats Jr.**  
serves 2-3

PHP 1,300



**Treats Jr. with mini wine**  
serves 2-3

PHP 1,600



**Treats**  
serves 2-3  
now with added half brie

PHP 1,500



**Treats Premium**  
serves 2-3  
now with added half brie

PHP 1,550



**Treats with mini wine**  
serves 2-3  
now with added half brie

PHP 1,850



**Treats with mini Bottega Gold**  
serves 2-3  
now with added half brie

PHP 2,250



**Family**  
serves 4

PHP 1,900



**Family Premium**  
serves 4

PHP 1,950



**Party**  
serves 5-6  
now with added half brie

PHP 2,800



**Party with wine**  
serves 5-6  
now with added half brie

starts at  
PHP 3,550



**Party in hard box**  
serves 5-6  
now with added half brie

PHP 3,000



**Premium Graze with wine**  
serves 4

PHP 3,200



**Feast**  
serves 8-10

PHP 4,400



**Feast in hard box**  
serves 8-10

PHP 4,700

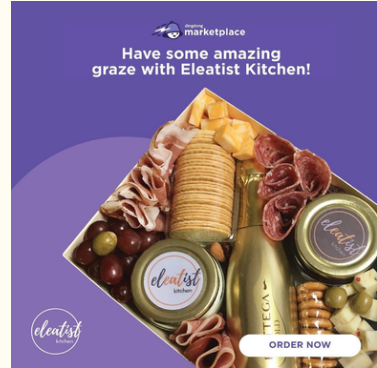


**Number Graze**  
serves 12-15  
(two numbers)  
or  
PHP 4,400  
(per number)

PHP 8,000

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# Eleatist Kitchen Curated Graze Boxes, Wines, & Partnerships



# As seen on GMA & ABS-CBN's "Unbreak My Heart" Episode 47



# Biggest Event as of April 2024: Catering the VIP Grazing Tables and Snack Areas the National Convention of the United Architects of the Philippines that Served Almost 9,000 People



# Eleatist Kitchen Top Clients



Globe



Rustan's

AMOREPACIFIC

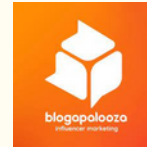
GALDERMA

EST. 1981

DERMASIA  
The New Leader In Innovation



vivo



UA&P  
UNIVERSITY OF ASIA AND THE PACIFIC



indra



AYUMI



LANDBANK



## Eleatist Kitchen Government Office Clients



**AFPSLAI**  
*We value your trust*

## Eleatist Kitchen Partners & Supported Causes

