



Unforgettable grazing tables
and boxes for all occasions



21 Road 20
Brgy. Bahay Toro
(Project 8)
Quezon City
Philippines



**SCAN FOR
CHEESEMERGENCY**



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



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

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



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

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

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



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

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 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



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

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



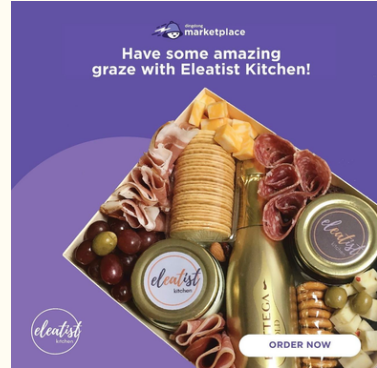
Feast in hard box
serves 8-10
PHP 4,700



Number Graze
serves 12-15
PHP 8,000 (two numbers)
or
PHP 4,400 (per number)

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

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's Esteemed Clients



Globe



Rustan's

AMOREPACIFIC

GALDERMA

EST. 1981

DERMASIA
The New Leader In Innovation



vivo



MEGAWORLD



UA&P
UNIVERSITY OF ASIA AND THE PACIFIC

MAPUA
UNIVERSITY



indra



SAMSUNG



BOOTH
& PARTNERS

HAVAS



LANDBANK



GOtyme
bank

Eleatist Kitchen Government Office Clients



AFPSLAI
We value your trust

Eleatist Kitchen Partners & Supported Causes

