

All equipment will be ready for you to pick up at the same time as you pick up your DIY catering. We have limited quantity's of some equipment so all hire equipment is subject to availability. All our prices include GST, unless specified all prices are per 24-hour hire period or part thereof.

## Serving Equipment

Qty ordered	Linen		
_____	Tablecloth 305cm by 135cm	\$12.00	
_____	Tablecloth 137cm by 137cm	\$10.00	
_____	Linen table napkin (not folded)	\$1.50	
<b>Serving Cutlery</b>			
_____	Serving spoons	\$1.50	
_____	Tongs stainless steel	\$1.50	
_____	Tongs plastic (for salads)	\$1.50	
_____	Chopping board	\$3.00	
_____	Carving knife	\$3.00	
_____	Carving fork	\$3.00	
_____	Cake Slice	\$3.00	
_____	Cake Knife	\$10.00	
<b>Bowls and platters</b>			
_____	Silver punch Bowl and ladle	\$35.00	
_____	Stainless punch Bowl and ladle	\$25.00	
_____	Wooden 1/2 barrel (med) with tray	\$15.00	
_____	White platter (rectangle) 33cm x20cm	\$3.50	
_____	Wooden Trays 33cm X 52cm	\$4.50	
_____	White salad bowl deep 33cm (5 cm lip)	\$4.50	
_____	Round Serving tray	\$3.50	

## Warming and Heating Equipment

Qty ordered	Urns		
_____	Hot water Urn 10 litre	\$25	
_____	Hot water Urn 40 litre	\$40	
_____	Coffee percolator	\$30	
_____	3 Litre pump pot	\$10	
<b>Food Warmers</b>			
_____	Chaffing Dish	\$30	
<small>For keeping food warm whilst serving includes fuel and food trays</small>			
_____	Carvery Unit	\$60	
<small>Includes 3 hours fuel, 1 chopping board, 1 Carving Knife, 1 carving Fork, 2 tongs, food trays for the carvery Unit</small>			
_____	Pie Warmer	\$25	
_____	Holding Oven	\$50	
<b>Ovens and Cookers</b>			
_____	Spit roaster Large (ex gas)	\$140	
<small>Set with carousel of 6 baskets</small>			
_____	Spit roaster small (ex gas)	\$100	
<small>Set with carousel of 3 baskets</small>			
_____	Spit roaster Large (ex gas)	\$140	
<small>Set with rod for whole carcass</small>			
_____	Oven E31 (electric fan oven)	\$100	
_____	Gas Hangi (med)	\$120	
_____	Gas Hangi (large)	\$175	
_____	2 Burner Cooker	\$30	
_____	Large Pot (20 lt)	\$10	
_____	Very Large Pot (100lt)	\$40	
_____	9 kg Gas bottle for spit roaster	\$40	
_____	Deep Fryer approx 7 litre (Fat not included)	\$30	

## Delivery and Cleaning

_____	Delivery / or pick up (local)	\$50.00
_____	Spitroast / oven cleaning	\$50.00

## Table ware

Qty ordered		Per dozen
<b>Crockery</b>		
_____	Dinner Plates	\$7.95
_____	Side Plates	\$7.95
_____	Dessert Boats	\$7.95
_____	Soup bowls	\$7.95
_____	Cup and saucer & spoon set	\$7.95
_____	Salt and pepper shaker set	\$3.00
<b>Cutlery</b>		
_____	Teaspoons	\$6.95
_____	Dessert spoon	\$6.95
_____	Soup Spoon	\$6.95
_____	Main Knife	\$6.95
_____	Main Fork	\$6.95
<b>Glasses</b>		
_____	Beer	\$8.95
_____	Wine	\$8.95
_____	Water Glass	\$8.95
_____	Champagne Flute	\$8.95
_____	Carafe (each)	\$2.50

## Other

Qty ordered		
_____	Disposable Plate, Knife and fork (per set)	\$0.50
_____	Disposable chilli bin	\$10.00
_____	Ice (per bag)	\$4.00

## Furniture

Qty ordered		
_____	Trestle table 1.8m by 760mm	\$10.00
_____	Trestle table 2.4m by 760mm	\$12.00
_____	Round table 900mm plastic	\$8.00
_____	Folding Chair White plastic	\$2.50
_____	White resin chair (Outdoor)	\$2.50

All our tables are sign written on the top and do need to be used with a tablecloth

## Additional Staffing

<b>Service team</b> \$30.00 booking fee + \$30 Per hour	
<small>- min 4 hours per person</small>	
_____	Number of Waiters / Bar persons
_____	Start time Finish time _____
_____	Start time Finish time _____
_____	Start time Finish time _____
_____	Start time Finish time _____

<b>Set up team</b> \$25.00 booking fee + \$25 Per hour	
<small>min 4 hours per person</small>	
_____	Number of people required
_____	Start time Finish time _____

I agree to the terms and conditions for the hire of the equipment.

To be filled out in conjunction with your booking form for your event

Printed Name \_\_\_\_\_  
Signed \_\_\_\_\_  
Your address \_\_\_\_\_  
Phone number \_\_\_\_\_

Date of hire \_\_\_\_\_  
Today's Date \_\_\_\_\_  
Pick up Time \_\_\_\_\_

All equipment is subject to availability but will be available if booked in advance.

Small equipment orders may be able to be delivered with your DIY catering (at current DIY delivery fee)

## Conditions

The conditions set out below shall apply to all contracts for the hire of goods between Edam Up Ltd trading as kiwicuisine.com ("the Owner") and the person hiring the equipment ("Hirer")

## Charges

Equipment is hired out for periods of 24 hours; late returns will incur an additional 24-hour hire period.

All items are hired out on a return rinsed basis.

Any lost, damaged or broken equipment will be charged to the hirer at the current replacement cost

## Payment

- 1) All charges are inclusive of GST
- 2) For hire of equipment;
  - a) The Hirer is required to pay a deposit of not less than the total estimated charges
  - b) On return of the equipment, clean and in good order and condition, the actual total charge will be calculated and the Hirer will either pay or be refunded with the difference between the deposit and the actual total charge.
- 3) The Hirer shall pay to the Owner all costs and expenses incurred by the Owner in recovering money or in connection with the exercise or attempted exercise of any of its rights or remedy's under this contract, including commissions, and legal costs, solicitor and client basis.
- 4) The hirer must make all payments due under this contract with out set-off or deduction of any kind

## Delivery and removal

Delivery and removal charges are payable by the Hirer in addition to the hire costs.

## No assignment

No equipment hired from kiwi cuisine is to be lent, loaned or rehired with out the express written permission of the owner.

## Hirer's obligations

The hirer is responsible for the care of the equipment from the time they take possession until the time it is returned. The hirer is responsible for the return of the equipment to our premise. All equipment must be returned in the same condition that it was hired out in. It is the hirer's responsibility to ensure the security of all hire equipment. And to ensure that all equipment is used only in the manor that is intended. Insurance is the responsibility of the hirer.

## Limitation of liability

The owner accepts no responsibility for any injury, loss or misfortune that may result from the use of any of our equipment. Any liability will be limited to the price paid for the hire equipment.