



Hire Equipment

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	white unless specified	
_____	Tablecloth	305cm by 135cm	\$13.00
_____	Tablecloth	230cm by 230cm	\$13.00
_____	Tablecloth	137cm by 137cm	\$11.00
_____	Tablecloth	2.8m round (black or white)	\$20.00
_____	Tablecloth	3.0m round	\$21.00
_____	Tablecloth	3.3m round	\$23.00
_____	Linen table napkin (supplied flat)		\$1.50
Serving Cutlery			
_____	Serving spoons		\$2
_____	Tongs stainless or plastic		\$2
_____	Chopping board		\$3.50
_____	Carving knife		\$3.50
_____	Carving fork		\$3.50
_____	Cake Slice		\$3.50
_____	Cake Knife		\$12.00
Bowls and platters			
_____	Silver punch Bowl and ladle		\$35.00
_____	Stainless punch Bowl and ladle		\$25.00
_____	Wooden 1/2 barrel (med) with tray		\$20.00
_____	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
_____	Basket for breads etc		\$1.50

Warming and Heating Equipment

Qty ordered	Urns		
_____	Hot water Urn 10 litre		\$30
_____	Hot water Urn 40 litre		\$45
_____	Coffee percolator		\$35
_____	2.5 Litre pump pot		\$10
Food Warmers			
_____	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 (med size)		\$35
_____	Alto sham warmer		\$50
Ovens and Cookers			
_____	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>		
_____	BBQ Large (ex gas)		\$140
	<small>6 burner, hooded, removable trolley</small>		
_____	Oven E31 (electric fan oven)		\$100
_____	Gas Hangi		\$120
_____	2 Burner Cooker (ex gas)		\$30
_____	Large Pot (20 lt)		\$10
_____	Very Large Pot (100lt)		\$40
_____	9 kg Gas bottle for spit roaster		\$40
_____	Deep Fryer approx 6 litre (Fat not included)		\$30

Table ware

Qty ordered		Per dozen
Crockery		
_____	Dinner Plates	\$8.95
_____	Side Plates	\$8.95
_____	Dessert Boats	\$8.95
_____	Soup bowls	\$8.95
_____	Cup and saucer & spoon set	\$8.95
_____	Salt and pepper shaker set	\$3.00
Cutlery		
_____	Teaspoons	\$7.95
_____	Dessert spoon	\$7.95
_____	Soup Spoon	\$7.95
_____	Entree Knife	\$7.95
_____	Entrée fork	\$7.95
_____	Main Knife	\$7.95
_____	Main Fork	\$7.95
Glasses		
_____	Beer	\$9.95
_____	Wine	\$9.95
_____	Water Glass	\$9.95
_____	Champagne Flute	\$9.95
_____	Cocktail glass (martini style)	\$9.95
_____	Shot glass 30ml	\$9.95
_____	Carafe (each)	\$2.50

Cutlery, crockery and glassware is hired on a return dirty basis. (However food scraps must be removed)

Other

Qty ordered		
_____	Disposable Plate, Knife and fork (per set)	\$0.50
_____	Disposable chilli bin	\$10.00
_____	Ice (per bag)	\$4.00
_____	Hand made Ice Bowl with stand	\$60.00
_____	Rubbish bin and liner (60L)	\$15.00
_____	Till – basic electronic till	\$35.00

Furniture

Qty ordered		
_____	Trestle table 1.8m by 760mm	\$10.00
_____	Trestle table 2.4m by 760mm	\$12.00
_____	Round table 900mm plastic	\$10.00
_____	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

Service team	\$30.00 booking fee + \$30 Per hour
	- min 4 hours per person
Set up team	\$25.00 booking fee + \$25 Per hour
	- min 4 hours per person

Delivery and Cleaning

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

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 _____
 Todays Date _____
 Pick up Time _____

PO Box 26-060 North Avon, Christchurch

Phone (03) 386 3082 Fax: (03) 386 2563

www.kiwicuisine.com
 269 Hills Road Shirley

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 (included in 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.
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.

