

## Cheese Celebration Towers



Congratulations! If we've sent you this info pack, it is because you have an occasion to celebrate.

A milestone birthday, special anniversary, important family get-together, or beautiful wedding, these are moments to celebrate with family and friends.

We would love to help you celebrate in style with a unique cheese celebration tower that your guests will enjoy and remember.

## **What cheeses can I select for my tower?**

Indezi River Creamery produces a wide range of cheeses for every taste and occasion, including the following:

- Kwaito – a mild and creamy sweetmilk cheese that can be enjoyed by everyone
- Amabutho - made according to a German Tilsiter recipe, this cheese is firmer, mature and tangy
- Kinati – our table Pecorino with a lovely nutty flavor
- St Paulin – a French-style cheese which is piquant and salty
- Smoked Cheddar – an instant hit
- King Christian – a rich, golden cheese with Caraway seeds for a distinct flavour
- Umcimbi – our ‘celebration cheese’, in layers of white goats’ milk and creamy cows’ milk cheese with a layer of sage through the middle

\*see [www.indezi.co.za/products/cows-milk-products](http://www.indezi.co.za/products/cows-milk-products) for a fuller description of each of the above

We do not produce any ‘mould’ cheeses, such as brie, camembert, or blue cheese. However, if you are interested in including this type of cheese in your tower, we can source it from other artisan cheesemakers.

We would recommend that you use this type of cheese as a topper or serve it on the side, as it is softer and has a stronger flavour.

## **How much cheese do I need to provide for my guests?**

We recommend that you cater for approximately 100-150g cheese per head. As our cheeses are handcrafted, individual weights may vary.

## **What colours can I choose?**

We can provide the cheeses waxed or unwaxed. While some prefer the ‘natural’ look of unwaxed cheese, you might like to match your tower to your colour scheme for the occasion.

We can wax the cheese heads in the following colours:

White | Black | Red | Yellow | Brown | Green | Maroon | Orange | Blue

**Do you set up the cake and decorate it for me?**

We are able to supply the cheese, and wax it as requested, but we are not able to come to your event and set up the tower for you. It is best to ask your florist or chef to do the final construction and decoration (or do it yourself!).



This beautiful wedding tower was put together by the bride's sister...

We can supply you with a range of goodies to complement your tower, such as dried or glacé fruit, nuts, preserves and jams. These come from our selection at The Dairy Shoppe.

### **What about collection/delivery?**

This can be discussed in reference to your specific needs.

### **Can you give me some indication of prices?**

Our cheeses are individually priced on weight, so we can work within your budget. Get in touch with us to discuss what you're looking for.

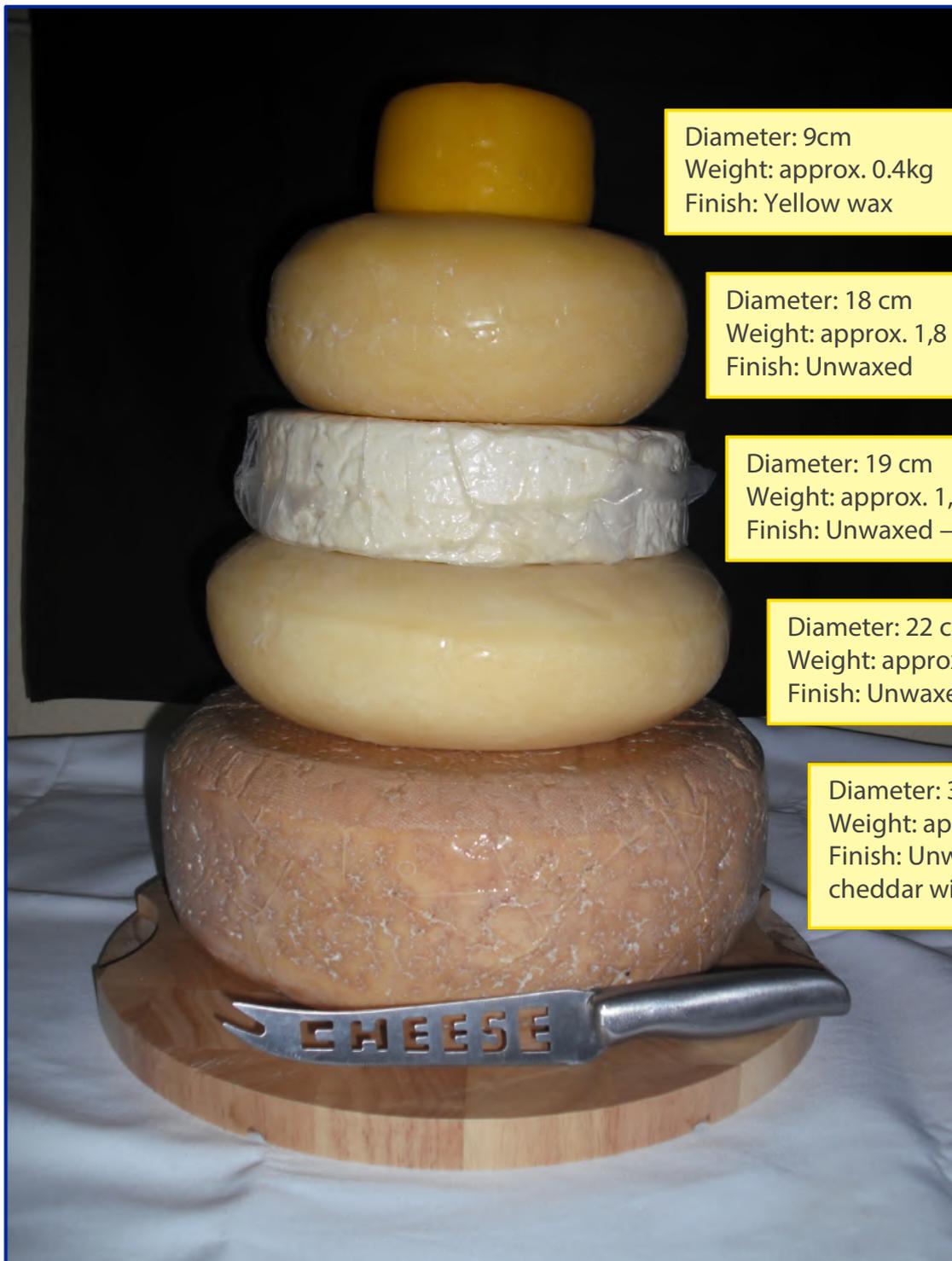
### **What timelines do you need?**

It always helps to have as much time as possible to prepare for your big day, so please get in touch as soon as possible. Ideally, we need at least 6 weeks' notice.

Please note that our cheeses are handcrafted, and have different minimum maturation timelines. We therefore cannot guarantee the availability of any of our products.



This is an example of what your cheese stack may look like when it comes from us.



Diameter: 9cm  
Weight: approx. 0.4kg  
Finish: Yellow wax

Diameter: 18 cm  
Weight: approx. 1,8 - 2 kg  
Finish: Unwaxed

Diameter: 19 cm  
Weight: approx. 1,5 kg  
Finish: Unwaxed – this is a blue cheese

Diameter: 22 cm  
Weight: approx. 2,9 – 3,2 kg  
Finish: Unwaxed

Diameter: 30 cm  
Weight: approx. 4,8 – 5,2 kg  
Finish: Unwaxed - this is a smoked cheddar with a brown rind