



ON BOARD

THE WET JACKET EXPERIENCE

ICONIC NEW ZEALAND CHEESE



WET JACKET

CHEESE TOWERS

ARROWTOWN - QUEENSTOWN - NEW ZEALAND



Enjoy

At Wet Jacket, we constantly strive to offer unique products that reverence the history of New Zealand and Central Otago farming, while highlighting the new world aspects of those products, such as you find in our wine range.

As you would expect we apply the same care and attention to our Cheese Towers.

*Wet Jacket exclusively offers the Whitestone Cheese range
– one of New Zealand's most award winning, reputable and distinctive cheese brands.*



*As part of our service, we
can help match our premium
Wet Jacket Wines with your
cheese tower selection, cheese
and wine are the perfect match*

Share



Flavours

Local milk produced in the limestone country of Oamaru is the key ingredient to Whitestone's distinct cheese character. The subtle flavours that belong to Whitestone reflect the quality of the land, grass and water that give rise to them.

In our cheese ageing room, we nurture and mature Whitestone Cheese's artisanal rounds until perfectly ripe and ready to eat. The Cheese Tower will impress your guests at any gathering, event or wedding.



WET JACKET

WEDDING CAKE

with WET JACKET

Cheese tower wedding cakes are one of the most unique alternatives to a traditional cake. With many cheese varieties and textures there are an abundance of creative styling options for a spectacular looking cheese cake.

With experience and knowledge in both design, flavour and practicalities, Wet Jacket can help create your perfect wedding cake.

By layering three to five rounds of cheese you can create different textures and colours to compliment your wedding theme.

There are many ways to decorate your cheese tower. Fruits, flowers, foliage and cake toppers are a perfect way to add colour around the cake. Round rustic style wood, ceramic or marble platters work well as a base.

LAYER YOUR WEDDING

Choose from our selected towers or customise by stacking a combination of your favourite cheese rounds.



CASCADE PEAK

- 1 Lindis Pass Camembert x2
- 2 Farmhouse
- 3 Windsor Blue



MOUNT WINDSOR

- 1 Moeraki Bay Blue
- 2 Highland Blue
- 3 Windsor Blue



THE CASTLE

- 1 Lindis Pass Camembert
- 2 Moeraki Bay Blue
- 3 Farmhouse
- 4 Mt Domet Double Cream Brie



THE RESOLUTION

- 1 Moeraki Bay Blue
- 2 Farmhouse
- 3 Waitaki Camembert
- 4 Mt Domet Double Cream Brie

STACK YOUR EVENT

Choose from our selected towers or customise by stacking a combination of your favourite cheese rounds.



COMMANDER PEAK

- 1 Moeraki Bay Blue
- 2 Farmhouse
- 3 Windsor Blue



ANCHOR ISLAND

- 1 Moeraki Bay Blue
- 2 Livingstone Gold
- 3 Mt Domet Double Cream Brie



ACHERON PASSAGE

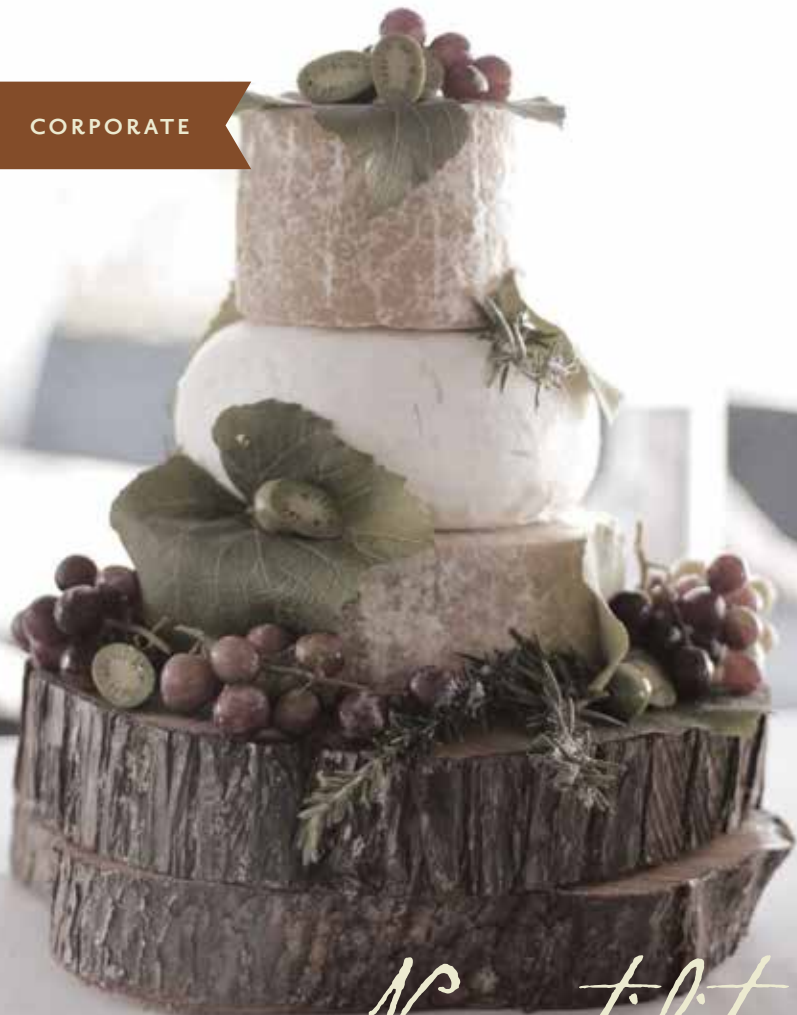
- 1 Waitaki Camembert
- 2 Livingstone Gold
- 3 Windsor Blue



CHEDDAR GORGE

- 1 Waitaki Camembert
- 2 Windsor Blue
- 3 Vintage Cheddar x2

CORPORATE



Versatility

FAMILY & FRIENDS



FUNCTIONS



VISITORS



WET JACKET

EVENT STACK

with WET JACKET

Bring back the art of hosting.

Cheese tower cakes are ideal for corporate or party events. Tier your chosen number of rounds up so the smallest reaches the top.

Laden your tower with dried fruit, nuts, dripping honey and use labels to name the different cheese layers.

Dress jute string, straw or ribbon around the cheese rounds to add impact.

Serve with a selection of crackers, bread and fresh fruit that complement the cheese styles and flavours.

TO SIZE YOUR TOWER

Approximate Cheese Dimensions (Height & Diameter)

WHITE MOULD CHEESE			BLUE CHEESE			SEMI SOFT ROUNDS		
	Height	Diameter		Height	Diameter		Height	Diameter
Lindis Pass Camembert	30mm	80mm	Moeraki Bay Bue	125mm	100mm	Livingstone	80mm	180mm
Waitaki Cambembert	40mm	190mm	Highland Blue	60mm	190mm	Farmhouse	80mm	180mm
Mt Domet Double Cream Brie	40mm	280mm	Windsor Blue 2kg	65mm	200mm	Aged Airedale	80mm	180mm
			Windsor Blue 4kg	130mm	200mm			
			Vintage Windsor Blue 2kg	65mm	200mm			
			Vintage Windsor Blue 4kg	130mm	200mm			

WET JACKET

CHEESE MANAGEMENT

TIPS AND INFORMATION ON YOUR CHEESE TOWER

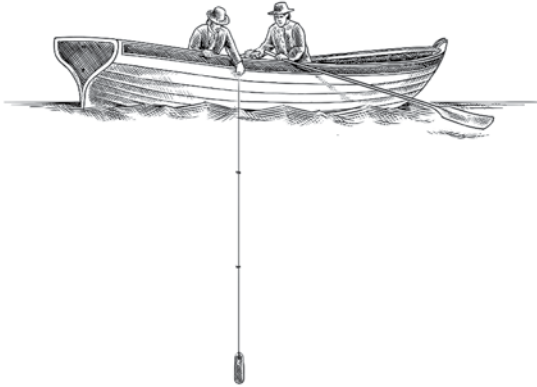
As Wet Jacket operates as a maturation room for the cheese we will nearly always have the stock you need on hand. However, we recommend ordering your cheese tower preferences at least 3 weeks prior to your large event as this way we can make sure the cheese is readily available for your event.

Please note that we unfortunately are not always able to guarantee all cheese availability all year round due to seasonal changes or high demand.

We recommend about 100g of cheese per person. Double this if you plan for this to be part of the main meal

Allow your cheese to come to room temperature before serving to release its full flavours. Try removing from fridge at lunch time for an afternoon/evening event.





DROP US A LINE

WET JACKET CHEESE TOWERS

Navigate to www.wetjacket.co.nz
For a full and comprehensive quote

Kristina Delgado
PROVISIONS MERCHANT
kristina@wetjacket.co.nz
+64 3 441 8383