

CARTS & EVENTS



Our retro inspired Pozetti carts
are the perfect accompaniment to
celebrations with two different
size options to suit events of all
sizes.



The Details

Each cart needs access to 10amp power

We require approx 3sqm of space for set up

Pozetti carts need to be set up minimum 1hr prior to serving to ensure gelato is stored at the correct temperature.

All left over gelato can be packed into take home packs for you or your guests to keep!

Price Guides

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2 Flavour Pozetti
minimum 70 guests
(can serve up to 140)
from \$1345

4 Flavour Pozetti
minimum 100 guests
(can serve up to 280)
from \$1675



Prices include: carts, gelato, all servingware, set up and delivery and staff for your event

If you require gelato for larger groups please get in touch for special pricing for multi cart hire.

For a more detailed price guide please email us at events@cowandthemoon.com.au

Flavours

Our gelato is made fresh daily at our store in Enmore, We pride ourselves on creative, well balanced flavours made using fresh, seasonal ingredients and the best imported Italian products. We have won numerous awards both internationally and within Australia.

Choosing your flavours for your special event should be a fun process! Think about some of the flavours you love and want to share with your friends and family, we are always here to help guide you.

Major Award Winners

Mandorla Affogato ~ a caramelised almond with an espresso caramel sauce folded through a madagascan vanilla bean base

Passionfruit Cream - a creamy passionfruit gelato with tart passionfruit rippled throughout

Pistachio - a classic pistachio gelato made from our hosuemade pistachio paste

Madagascan Vanilla Bean - delicate and creamy made with the highest quality Madagascan vanilla beans

Poached Strawberries in Balsamic with Panacotta - strawberries poached in aged balsamic vinegar rippled with a peruvian chocolate and folded through a panacotta gelato



...and lots more!



Sorbets

Our sorbets are made on a water base and are dairy free and vegan friendly

Mango
Blood Orange
Mandarin
Blackcurrant and Blueberry
Lemon
Lychee and Coconut
Chocolate Sorbet
Hazelnut Sorbet
Pistachio Sorbet
Pineapple and Guava
Watermelon



Cow and the Moon Classics

Cookies & Cream (G)
Hazelnut (N)
Giandua (N)
Malto Bliss (G)
Merango Tango (Lemon Curd and Meringue)
Queenslanda (Mango & Macadamia)
Black Sesame
Raspberry Cheesecake (G)
Stracciatella
Lamington (G)
Dulce de Leche
Salted Caramello
Lime in the Coconut
Fig and Mascarpone



Contreau Quella (A)
Sticky Date Crumble (G)
Hokey Pokey
Orange Poppyseed and Burnt Butter (G)
White Chocolate & Bergamot
Banana and Salted Caramel
Turkish Delight
After Dinner Mint
Single O Latte
Pomegranate
Peanutzilla (N)
Cherrymania (A)
Lemon, Lime and Ginger
Tiramisu (A) (G)
... and more!



Just like weddings, no two cakes are alike.

Interested in a gelato wedding cake? We design bespoke cakes for numbers over 100.

Get in touch!

events@cowandthemoon.com.au

Contact Us

If you are interested in having gelato at your next event or have any questions about other options please get in contact with us!

events@cowadnthemoon.com.au

or

0423 660 198