

Hampers and Gifting by *White Feather*

White Feather is pleased to offer a range of customisable hampers that are perfect for any gift giving situation, whether it is a 'Thank You' or 'Welcome to your new home' for a real estate partner. Utilising our relishes that are hand made in the beautiful Shoalhaven this is an opportunity to provide a gift with local provenance along with other items that are sure to be appreciated and enjoyed with friends or family.



With each hamper customisable we want to work with you to get the inside scoop on what else we can use to enhance your hamper. If you have a preferred coffee shop or restaurant to include a voucher or ties with one of the amazing breweries or wineries in the Shoalhaven to include their products, we are happy to work with you!

We have a special offering of customisable gin bottles in either 200ml or 500ml sizes from Hold Fast Distillery. We have some templates made by our graphic design partner Harli + Dash Studios that can serve as inspiration, be changed to suit your needs or they can create an all-new label from your brief. Our printing partners Bright Star Prints will produce the labels to proudly be displayed on your bottles.



We are happy to work with you and your needs to make the perfect hamper for your purpose. Don't hesitate to contact us to create something beautiful and unique fit for purpose!



To Order Contact Ben - whitefeatherdesigns@outlook.com
or PH 0451208123 or visit www.whitefeatherdesigns.shop

The Classic Hamper

Hamper includes all items displayed



The Classic Hamper

Price from \$85 - 100 depending on local requests
(e.g specific coffee shop voucher, local store selling specific item requested for gift pack)

Each gift pack will come wrapped in cellophane with appropriate ribbon and delivered to your location

Each gift pack is customisable with different products whilst featuring the White Feather condiments range

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The Premium Hamper

Hamper includes all items displayed



The Premium Hamper

Price will vary according to size of gin

With 200ml Gin - \$135

With 500ml Gin - \$165

With Custom Gin

(see custom gin bottles page for details)

200ml - \$150

500ml - \$180

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Custom Gin Bottles

Images can be adjusted
to suit location

Available in London Dry
or Modern Australian Style Gin



Branded with company
colours and logos

We have a dedicated team that will be able to utilise one of our designs shown above with your unique twist and branding. This is sure to be a talking point with your customers showing you have gone the extra distance to create a unique thoughtful hamper. This service will be charged at \$60 with a PDF sent for final approval from our graphic design partners Harli + Dash Studios. A minimum order of 6 bottles is required unless otherwise negotiated.

If you would like a fully customised label this can be organised at an additional cost that will be quoted by our graphic designers after a brief is created and necessary inclusions attached.

Bottles can be purchased without hampers at a cost of \$75 each for 500ml bottles and \$40 each for 200ml bottles. A minimum order of 6 bottles is required unless otherwise negotiated.

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Our Relishes & Jam



Pat's Smoked Tomato Relish

Our most popular product is a perfect blend of sun-ripened Australian tomatoes with the subtle sweetness of apple wood smoke. Use it on sandwiches and burgers for a burst of flavour. An excellent addition to a charcuterie board.

Nicole's Smoked Beetroot Relish

Our earthy, smoky beetroot relish will elevate any sandwich, salad or grilled food. Made from all-Australian fresh beetroot carefully smoked over apple wood.



Leslie's Onion Jam

Rich and indulgent, this combination of red and brown onions is expertly caramelised with balsamic vinegar. Serve this award-winning jam with a cheese platter, on a burger or sandwich.