



BESPOKE CATERING
AND PRIVATE HIRE

ABOUT US

PLANNING A SPECIAL EVENT REQUIRES THE PERFECT BALANCE OF BUDGET AND HIGH EXPECTATIONS. AT FULL OF GRAZE, WE SPECIALISE IN PREMIUM CATERING IN SWANSEA AND THE MUMBLES, PROVIDING FANTASTIC FOOD TAILORED TO YOUR VISION. WHETHER YOU ARE HOSTING A CORPORATE MEETING, A VIBRANT PARTY, OR REQUIRE BESPOKE MENUS FOR PRIVATE HIRE VENUES ACROSS SOUTH WALES, OUR DIVERSE OFFERINGS ENSURE YOUR EVENT IS BOTH SEAMLESS AND UNFORGETTABLE.

WE BELIEVE EVERY GUEST SHOULD ENJOY THE FEAST, WHICH IS WHY WE PRIORITISE INCLUSIVITY WITH DELICIOUS VEGETARIAN, VEGAN, AND GLUTEN-FREE OPTIONS.

FROM INTIMATE GATHERINGS IN THE MUMBLES TO LARGE-SCALE PRIVATE HIRE EVENTS IN SWANSEA, WE HANDLE ALL DIETARY REQUIREMENTS WITH CARE. BROWSE OUR OFFERINGS OR SEND AN ENQUIRY TO REQUEST OUR FULL MENU AND SEE HOW WE CAN ELEVATE YOUR NEXT OCCASION.

Jenny



PRIVATE HIRE

MAXIMUM CAPACITY OF OUR CAFE IS APPROXIMATELY 28 SEATED. IN THE SITUATION WHERE A MORE INFORMAL/STANDING EVENT IS PREFERRED, THERE IS POTENTIAL TO ACCOMMODATE A LARGER CAPACITY.

PLEASE NOTE, WE ALSO HAVE AN UNCOVERED OUTDOOR SEATING AREA, WHICH COULD BE USED IN SPRING/SUMMER MONTHS.

UNLESS AGREED OTHERWISE, THE FOLLOWING CHARGES APPLY FOR VENUE HIRE WHEN A CATERING PACKAGE IS TAKEN:

- * 26-30 GUESTS (GRAZE TABLE) - £50 HIRE
- * 20-25 GUESTS (SEATED) - £100 HIRE.
- * UNDER 20 GUESTS - £150 HIRE.

PRIVATE HIRE DOES INCLUDE FRONT OF HOUSE STAFF TO SERVE FOOD AND DRINKS - WE HAVE A LICENCE TO SERVE A RANGE OF ALCOHOLIC BEVERAGES, AS WELL AS SOFT DRINKS AND HOT DRINKS.



PRIVATE HIRE

TO CONFIRM YOUR BOOKING, A DEPOSIT WILL NEED TO BE PAID OF £100.
PLEASE NOTE - ONCE A DEPOSIT IS MADE TO SECURE AN EVENT WITH US; THEY ARE
NON-REFUNDABLE.

DAYTIME HIRE IS BETWEEN 3-6PM & EVENING HIRE IS 6PM-10PM
HIRE IS PRICED AT A 2-3 HOUR TIME LIMIT, HOWEVER THIS CAN BE AMENDED IF
NECESSARY.

YOU MAY SOURCE YOUR OWN DECORATION OR ENTERTAINMENT IF NECESSARY,
HOWEVER NO CONFETTI OR GLITTER IS PERMITTED. WE HAVE OUR OWN SOUND
SYSTEM THAT CAN BE USED AND CAN BE ACCESSED VIA SPOTIFY.

CATERING OPTIONS:

- GRAZE TABLE
- AFTERNOON TEA
- TAPAS SET MENU
- BRUNCH SET MENU

WE DO NOT ALLOW OUTSIDE CATERING.



AFTERNOON TEA

A BRITISH CLASSIC

BRING A TOUCH OF TIMELESS ELEGANCE TO YOUR NEXT EVENT WITH OUR BESPOKE AFTERNOON TEA CATERING. PERFECTLY SUITED FOR PRIVATE HIRE CELEBRATIONS IN MUMBLES OR CORPORATE GATHERINGS IN SWANSEA, OUR TEA SERVICE BLENDS TRADITIONAL CHARM WITH MODERN GRAZING FLAIR.

£19.95 PER PERSON



MAKE IT BOTTOMLESS...

ELEVATE YOUR CELEBRATION WITH OUR BOTTOMLESS AFTERNOON TEA, COMBINING OUR SIGNATURE ARTISAN GRAZING STYLE WITH 120 MINUTES OF UNLIMITED PROSECCO, THIS EXPERIENCE IS DESIGNED TO BE AS INDULGENT AS IT IS MEMORABLE.

£26.95 PER PERSON

GRAZE TABLE

OUR SIGNATURE ARTISAN GRAZING BOARD OFFERS AN IMPRESSIVE SELECTION OF WELSH AND REGIONAL ARTISAN PRODUCTS, PERFECT FOR CELEBRATIONS OR CORPORATE EVENTS.

FINEST WELSH AND REGIONAL PRODUCE:

- HAND-SELECTED ARTISAN CHEESES AND PREMIUM CURED MEATS.
- MARINATED OLIVES, SUN-DRIED TOMATOES, CLASSIC ANTIPASTI, AND CRISP SEASONAL CRUDITÉS.
- SWEET POTATO FALAFELS AND SPICED VEGETABLE PAKORAS.
- CREAMY HUMMUS AND RICH WELSH CHUTNEY.
- LOCALLY SOURCED ARTISAN BREADS AND ASSORTED GOURMET CRACKERS.
- A FRESH ASSORTMENT OF NUTS, SEASONAL FRUITS, AND VINE-DRIED FRUITS.

£15 PER PERSON



ADDITIONS

FINGER SANDWICHES

OUR FINGER SANDWICHES ARE PREPARED WITH A FOCUS ON FRESH, HIGH-QUALITY BREADS AND GENEROUS, HAND-PREPARED FILLINGS. DESIGNED TO BE LIGHT, ELEGANT, AND EASY TO ENJOY DURING A PRESENTATION OR NETWORKING SESSION.

EXAMPLE FILLINGS INCLUDE:

HUMMUS & ROASTED RED PEPPER, HAM & MUSTARD MAYO, EGG AND CRESS

£50 PER PLATTER (APPROX 36 PORTIONS)



GOATS CHEESE *and* ONION TARTLETS

A SOPHISTICATED SAVOURY BITE THAT BALANCES THE SWEETNESS OF SLOW-COOKED BALSAMIC ONIONS WITH THE CREAMY TANG OF PREMIUM GOAT'S CHEESE. ENCASED IN A CRISP, BUTTERY SHORTCRUST PASTRY, THESE TARTLETS ARE A VEGETARIAN FAVORITE THAT APPEALS TO EVERY PALATE.

£1.50 PER PERSON

ADDITIONS

HOMEMADE SAUSAGE ROLLS

ELEVATE YOUR EVENT WITH OUR GOLDEN, FLAKEY PASTRY ROLLS. EACH BATCH IS HANDMADE USING PREMIUM SEASONED SAUSAGE MEAT AND OUR SECRET BLEND OF HERBS, BAKED UNTIL PERFECTLY CRISP. THESE ARE A HEARTY, CROWD-PLEASING STAPLE FOR ANY PROFESSIONAL GATHERING.

£60 PER PLATTER (APPROX 30 PORTIONS)



RUNNY YOLK SCOTCH EGGS

A TRUE BRITISH CLASSIC, REIMAGINED FOR THE MODERN GRAZE TABLE. OUR SCOTCH EGGS FEATURE A PERFECTLY SEASONED SAUSAGE MEAT HERB-BLEND, ENCASING A FARMHOUSE EGG AND COATED IN GOLDEN, CRISPY BREADCRUMBS.

£5 PER EGG (4 PORTIONS)

ADDITIONS

THE SIGNATURE SWEET GRAZE

END YOUR EVENT ON A HIGH NOTE WITH OUR INDULGENT DESSERT PLATTER. PERFECT FOR SHARING, THIS COLORFUL SPREAD COMBINES A GENEROUS VARIETY OF BITE-SIZED HOMEMADE BROWNIES, MINI CAKES, AND TRADITIONAL WELSH CAKES.

£60 PER PLATTER (APPROX 30 PORTIONS)



BRIE NUMBER / LETTER SYMBOLS

MAKE YOUR MILESTONE MEMORABLE WITH OUR SIGNATURE BRIE NUMBERS AND LETTERS. HAND-CARVED FROM PREMIUM FRENCH BRIE AND ARTFULLY ADORNED WITH SEASONAL FRUITS, CHARCUTERIE, HONEYCOMB, AND EDIBLE FLORALS, THESE EDIBLE CENTERPIECES ARE THE ULTIMATE WAY TO CELEBRATE A COMPANY ANNIVERSARY OR A SPECIAL TEAM BIRTHDAY.

£40 PER NUMBER / LETTER

FAQS

ALL OUR GRAZE TABLES ARE FULLY CUSTOMISABLE TO SUIT YOUR EVENT'S THEME AND TASTES. PLEASE LET US KNOW IF YOU HAVE ANY SPECIFIC REQUESTS OR FAVOURITE FLAVOURS.

HOW LONG DOES SET-UP AND PACK-DOWN TAKE?

DEPENDING ON THE SIZE OF YOUR GRAZE, WE TYPICALLY ARRIVE 60-90 MINUTES BEFORE YOUR EVENT STARTS. FOR PACK-DOWN, WE CAN EITHER PROVIDE DISPOSABLE ECO FRIENDLY BOARDS OR RETURN TO COLLECT OUR BESPOKE PLATTERS AT A SCHEDULED TIME.

HOW LONG CAN THE FOOD STAY OUT?

TO ENSURE MAXIMUM FRESHNESS AND FOOD SAFETY, WE RECOMMEND THAT GRAZE TABLES ARE CONSUMED WITHIN 4 HOURS OF SET-UP. WE ADVISE KEEPING THE TABLE IN A COOL, SHADED AREA AWAY FROM DIRECT SUNLIGHT OR HEAT SOURCES.

DO YOU CATER FOR ALLERGIES?

WE TAKE PRIDE IN BEING INCLUSIVE. WE OFFER DELICIOUS DAIRY-FREE, VEGAN, AND GLUTEN-FREE OPTIONS TO ENSURE EVERY GUEST IS LOOKED AFTER. PLEASE INFORM US OF ANY REQUIREMENTS WHEN BOOKING.



LET'S CREATE SOMETHING BEAUTIFUL



EVERY EVENT IS UNIQUE, AND WE BELIEVE YOUR FOOD SHOULD BE TOO. WHETHER YOU'RE PLANNING A CORPORATE MILESTONE, A TEAM LUNCH, OR A BRAND LAUNCH, WE'RE HERE TO BRING YOUR VISION TO LIFE.

GET IN TOUCH

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