

GRAZE

upon us

2026 Weddings

About us



Hi, we're Meg & Kate, the founders of *Graze Upon Us*.

We started Graze Upon Us in the spring of 2020, and since then, we've quickly become the go-to for luxury grazing across the Wirral and surrounding areas. Our aim is to offer a unique dining experience that not only delights the senses but also becomes a talking point for any event.

Our grazing tables are designed to be a stunning, delicious focal point, perfect for creating unforgettable moments.

Graze Upon Us Promise

At Graze Upon Us, we live by the three P's: Perfect Product Placement. This means we take the time to make sure your grazing table looks as good as it tastes – a real showstopper that'll be the talk of your day.

We're all about making your wedding planning as easy and stress-free as possible. With a friendly yet professional approach, we're here to provide outstanding service every step of the way.

Sustainability

We care about our planet and our local community, so we're committed to doing our bit.

Here's what we're already doing to make a positive impact:

- ◆ Eco-friendly packaging
- ◆ Recycling and composting
- ◆ Sourcing local and seasonal produce
- ◆ Donating leftover edible and non-perishable food to local charities

When you choose Graze Upon Us, you're not just treating your guests to an amazing experience – you're also supporting sustainability.

Wedding Packages

Sit back, relax, and let us work our grazing magic!

Our wedding packages are designed to make your day as stress-free and delicious as possible, leaving you with more time to enjoy your celebration.

What's Included in All Wedding Graze Tables?

TABLESCAPING

Each graze table is uniquely styled to match your wedding theme. We focus on perfect product placement, ensuring your spread flows beautifully, impresses your guests, and delivers that unforgettable wow factor.

SERVICE & DISPOSAL

We take pride in offering top-notch service. With every wedding package, you'll receive full setup of your bespoke graze table, 2-3 hours of service, and full disposal after your event. Our friendly staff are on hand throughout the event to answer any questions, keep your graze fresh, and replenish items as needed.

LEFTOVERS?

We believe in reducing waste, so we provide takeout boxes for your guests to take home any leftover food. After all, no one likes to see delicious food go to waste!

TABLEWARE

We provide eco-friendly palm leaf plates, wooden cutlery, and napkins for a sustainable yet stylish experience. If you prefer traditional crockery, this will need to be hired separately from an external supplier.

CAKE CUTTING

If you'd like us to cut and serve your wedding cake to your guests, just let us know, and we'll be happy to help.

Grazing Table Menu's



Ultimate Luxury Grazing Table

Ultimate Luxury

The star of the show, our Ultimate Luxury Grazing Table, is the perfect package for your big day. We showcase the finest local produce, that are sure to leave a lasting impression.

MENU

Locally sourced cheeses

Creamy Brie, Extra mature cheddar, Wensleydale and cranberry, blue stilton, smokey Applewood and spicy Mexicana

Cured meats

Selection of Spanish chorizo, Milano salami, German salami & Spanish serrano ham

Savouries

A selection of homemade sausage rolls, quiche, pork pies, scotch eggs and falafels

Seasonal salads

Antipasti

Nocellara olives, Sundried tomatoes, pickled cornichons & ricotta stuffed cherry peppers

Artisan breads

Kalamata olive bread & sourdough bloomer, gourmet crackers and breadsticks

Dips - A selection of chutneys and topped hummus

Seasonal Fruit & Veg

30+ guests | £26 per person



Classic Cheese & Charcuterie Grazing Table

Classic Cheese & Charcuterie

Perfect for any occasion, our Classic Cheese & Charcuterie Table is a feast for the eyes and the palate. Served with eco-friendly bamboo and palm leaf tableware, it brings a rustic charm to your event while being kind to the environment. Whether you're hosting an intimate gathering or a grand celebration, this table will elevate your event with its flavours and style.

Menu

Locally sourced cheeses

Creamy Brie, Extra mature cheddar, Wensleydale and cranberry, blue stilton, smokey Applewood and spicy Mexicana

Cured meats

Selection of Spanish chorizo, Milano salami, German salami, Spanish serrano ham

Antipasti

Nocellara olives, sundried tomatoes, pickled cornichons & ricotta stuffed cherry peppers

Artisan breads

Kalamata olive bread & sourdough bloomer, gourmet crackers and breadsticks

Dips

A selection of chutneys and topped hummus

Seasonal Fruit & Veg

30+ guests | £22 per person



Bridal Brunch Grazing Table

Bridal Brunch

Brunch is the perfect way to kick off the day and is always a favourite choice for bridal breakfasts. Our Continental Style Brunch has something for everyone, offering a delightful spread of fresh, vibrant flavours to start your special day right.

Served on beautiful platters, it's a relaxed yet indulgent way to enjoy delicious bites with family and friends before the big event.

MENU

Loaded bagels -

Pastrami & Swiss cheese - Brie & caramelised onion chutney - Cream cheese & smoked salmon

Fresh baked pastries

Continental meat and cheese selection

American stacked pancakes

Belgian sugar waffles

Banana Bread

Tangy Greek yogurt pots topped with crunchy granola

Dipping sauces

Seasonal fruit

30+ guests | £18 per person

Reviews

"Graze upon us provided the grazing table for our wedding. Right from our first meeting we were just blow away with how friendly yet professional Meg and Kate were. Our taster box was absolutely delicious!! The service they provided has been exceptional and we had so many compliments about the food and the service from lots of our guests with many saying its the best evening food they've ever had at a wedding. We couldn't have been happier and it was a genuine pleasure to have met you both and eaten the food you provided. It really was amazing in every way. Thank you so much. Susanne and Dan"

Susanne Hattersley 30/07/22

"We booked the Ultimate Wedding Package for our wedding June 2022 and we were blown away by the food, the service and of course, Meg and Kate!

Our reception took place in a yurt and we booked the package as our reception/day food as we knew we didn't want a formal 3 course meal. It matched perfectly with our rustic feel for the wedding and we had palm leaf plates and cutlery too. It tasted amazing and all our guests loved it (including us!). They even matched their decoration with our wedding theme- lots of eucalyptus and daisies. Our wedding was for 65 guests and they catered for a guests dietary requirements (gluten free) too. Meg and Kate were so helpful and patient with all the emails we had over the last few months and it came together perfectly.

Can't thank them enough- it was amazing and can't wait to find another reason to book another grazing table!"

Laura Harrison 03/07/22

"Where do we begin, Kate and Meg saved the day right from the get go! After having a negative experience with booking 2 other caterers Graze Upon Us came up after an Instagram search and after a quick phone call we knew we were in safe hands. They are kind, warm and made our day extra special!

For our wedding breakfast we had sharing platters on 8 tables and individual platters for the top table and for people with allergies. The food looked phenomenal and acted as our centrepieces for our tables, Kate and Meg couldn't have done more to ensure that they looked amazing. They designed the tables and sent many emails with their ideas and even set out all 82 guests places and rearranged the flowers to ensure they looked good. We had so many compliments on the food and everybody agreed that it really helped the tables get to know each other. As well as mains we also had individual desert cups which stole the show, they looked gorgeous and tasted even better!

We had a free of charge taster box which we demolished and can honestly say the food on the day of the wedding was even better, we will 100% be using Graze Upon Us for all further events! Thank you so much for all you have done for us we really appreciate it! Can't wait to see your business grow and thrive because you both truly deserve it! Love Jade and Matt xxxxt you both and eaten the food you provided. It really was amazing in every way. Thank you so much. Susanne and Dan"

Matthew Young 16/07/2022

Other
Menus



Graze Cups

Something Sweet

Dessert Grazing Table

25+ guests - £12 per person

A tempting selection of freshly baked desserts, from rich brownies to mini pavlovas, all beautifully styled with fresh foliage to complement any occasion.

Craze Cups

Min 25 - £10 per person

Our single-serve Craze Cups are the perfect sweet treat for any occasion. A fun and light addition to your event, filled with delicious bite-sized delights.

Includes:

Popcorn - Brownie Bites - Rocky Road - Macarons - Doughnut Balls -
Chocolate Truffles - Chocolate-Coated Pretzels - Fresh Strawberries

Individual Items

Minimum of 12 - £4 each

Buttercream Cupcakes

Traybakes

Brownies

Topped Scones

Mini Pavlovas



Canapes

Canapes

Canapé Platters

- Brie Topped with Salami and Fig – 20 pieces – £45
- Bruschetta with Olive Tapenade and Whipped Feta – 15 pieces – £35
- Bruschetta with Herby Tomato and Balsamic Dressing – 15 pieces – £35
- Sourdough Crackers with Cheddar and Caramelised Onion Chutney – 20 pieces – £45
- Smoked Salmon and Cream Cheese Bellinis – 12 pieces – £36
- Cocktail Sausages with Sweet Chilli Glaze – 40 pieces – £25
- Homemade Salt and Pepper Sausage Rolls – 16 pieces – £38
- Homemade Bombay Rolls – 16 pieces – £38

Savoury canapes selection - From £2.50 per item

- Smoked Salmon & Cream Cheese Bellini
- Olives, Salami, Sundried Tomato, and Basil Skewers
- Salt and Pepper Sausage Rolls with Chutney
- Bruschetta with Tomato and Balsamic Glaze (V)
- Feta, Olives, and Tomato Skewer (V)
- Honey, Walnut, and Goat Cheese Crostini (V)
- Chilli Jam and Brie Bruschetta (V)
- Sourdough Cracker with Cheddar & Caramelised Onion Chutney
- Brie Bites Topped with Salami & Fig
- Brie Bites Topped with Serrano & Plum
- Bruschetta with Whipped Feta and Olive Tapenade

Canapé Recommendations for Your Event

For a one-hour drinks reception, we recommend serving 4-6 canapés per person. If the reception is followed by a large grazing feast, 4 canapés per person will be plenty. For longer events, we suggest adding 2-4 additional canapés per hour.

Terms & Conditions & Booking

Payments

A 50% deposit is required to secure your booking.
Changes to your order can be made up to 4 weeks before the event.
Full payment is due 4 weeks before the event.

Delivery

Delivery is charged at £0.50 per mile (return journey).

Damages

Any loss or damage to tableware or other items will incur a charge.
A refundable deposit will be taken for the use of tableware and foliage.

Cancellation Policy

If you need to cancel your booking, please inform us at least 4 weeks prior to the event.
Please note that the deposit is non-refundable under all circumstances.

Weather Contingency (if applicable)

If your event is outdoors, we recommend having a backup indoor location in case of bad weather. We cannot be held responsible for weather-related issues affecting the service or setup.

Kitchen & Water Requirements

To ensure top-quality service and food preparation, we require access to a kitchen with running water and enough space for food prep, cooking, and storage. Arrangements can be discussed upon booking.

Access Requirements

Please ensure there is direct access to the venue for unloading and loading.

Dietary Requirements & Allergies

It is your responsibility to inform us of any dietary requirements or allergies at least 2 weeks before the event.

While we take every care, we cannot guarantee that cross-contamination will not occur.

Event Timing

Our team will arrive at the event 2-3 hours before the scheduled start time to set up.

Any delays or changes to the event timing must be communicated in advance.

Booking

When you're ready, we'll schedule a Zoom meeting or phone call to discuss your wedding requirements in detail and ensure we tailor everything to your needs.

Hygiene Rating

We're proud to hold a 5-star hygiene rating from Wirral Borough Council, awarded in March 2021. Your health and safety are our top priority!

A wedding without cheese is like a day without sunshine.



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