

GRAZE

upon us

2025 Weddings

About us



Hi, we are Kate & Meg, founders of Graze Upon Us.

Grazing Upon Us was born in Spring 2020 and soon become the go-to for luxury grazing on the Wirral and surrounding areas.

Grazing is a unique dining experience which creates a talking point for any occasion whilst grazing away at your delicious feast. We offer a bespoke approach to help make your wedding as magical as it should be.

Graze Upon Us Promise

Here at Graze Upon Us, we follow the three P's - Perfect Product Placement. This ensures your food is aesthetically pleasing giving your graze that showstopper look and a great talking point to your big day.

We strive to provide you with outstanding customer service with our friendly yet professional approach and help take any stress away from planning your wedding.

SUSTAINABILITY

We are doing our part to adopt best practices that leave a positive impact on the environment and our local communities.

Here are some of the many pledges we are currently putting into action:

- ◆ Eco-friendly packaging
- ◆ Effective recycling and composting
- ◆ Sourcing local and seasonal produce
- ◆ Donating any edible and non perishable food waste to local charities.

Grazing Table
Menu's

Wedding Packages

Simply sit back and relax whilst we work our graze magic!

All wedding graze tables include:

TABLESCAPING

Uniquely styled to suit your wedding theme.

We promise perfect product placement so your graze flows and delights, ensuring that wow factor.

SERVICE & DISPOSAL

We pride ourselves on our service and with our wedding packages you get just that.

All wedding graze tables include set up of your beautiful bespoke graze,
two-three hours service and disposal.

Our staff are on hand to answer any queries and to ensure your graze is kept fresh and replenished.

Leftovers? No problem, we don't like seeing anything go to waste so
takeout boxes are provided for your guests to take home.

TABLEWARE

Palm Leaf Plates, wooden cutlery and napkins are provided.

If you prefer crockery this would need to be hired from an external company,

CAKE CUTTING

If you would like us to cut up your wedding cake to serve to your guests then please let us know.



Ultimate Luxury Grazing Table

Ultimate Luxury

The star of the show is our ultimate luxury grazing table, the perfect package for your big day. Showcasing the best local produce and homemade cakes and bakes.

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 | £23 per person



Classic Cheese & Charcuterie Grazing Table

Classic Cheese & Charcuterie

Our classic cheese & charcuterie table is ideal for any occasion.
Presented in a beautiful flat lay style served with our compostable bamboo & palm leaf tableware giving it that rustic look.

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 | £20 per person



Bridal Brunch Grazing Table

Bridal Brunch

Brunch is the best way to start the day and very popular for bridal breakfasts.
You will find something for everyone in our continental style brunch.

Served on platters

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



Graze Cups

Something Sweet

CRAZE CUPS

Our single serve cups are a perfect light addition to any event,
Min 25- £8PP

Popcorn
Brownie bites
White Chocolate Rocky Road
Macarons
Doughnut ball
Lindt Lindor Truffle
Chocolate coated pretzel
Strawberry

CAKES AND BAKES

Fancying some sweet for your big day then we offer a range of
homemade cakes and bakes bespoke to you.

*Available upon request

Terms & Conditions

PAYMENTS

50 % deposit is required to secure your booking
Changes can be made for up to 4 weeks before the event
Full payment is required 4 weeks before the event
No refunds are given

DELIVERY

Delivery is charged at £0. 50p per mile return.

DAMAGES

Any loss or damaged tableware will incur a charge.
Refundable deposit will be taken for use of tableware and foliage

Useful Information

BOOKING

When you are ready we will arrange a zoom meeting or telephone call to discuss your wedding requirements.

GRAZING TABLE SET UP

We offer completely hassle free catering service.

All we require is kitchen space and a table and you can leave us to work our magic!

It takes us roughly 2-3 hours to set up in time for your guests arrival.

Direct access to the venue is required for unloaded and loading.

HYGIENE RATING

We are proud to say we received a 5 star hygiene rating from Wirral Borough council in March 2021.

DIETARY REQUIREMENTS AND ALLERGENS

Please notify us of any allergy and dietary requests at booking.

If you or your guests/clients have a severe allergy please beware that we cannot guarantee if a product is completely free of traces of the main 16 allergens.

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



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