

The
Grazing
guys.

WEDDINGS & EVENTS



SOCIABLE DINING

WE BELIEVE THERE IS NOTHING BETTER THAN BRINGING PEOPLE TOGETHER OVER GREAT FOOD. OUR GRAZING CONCEPT IS VISUALLY STUNNING, INTERACTIVE AND A GREAT TALKING POINT FOR YOUR GUESTS.

The Grazing Guys brings together our years of experience in catering and hospitality, a shared passion, creativity and attention to detail.

We're real foodies and are always developing new and interesting ideas. We support local businesses, farmers and growers where possible and aim to make our businesses as sustainable as possible.

Huw & Josh (The Grazing Guys)



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THE GRAZING GUYS

THE MAIN EVENT

WELCOME YOUR WEDDING GUESTS TO A FEAST LIKE NO OTHER

Our Grazing Feasts are designed to wow and bring people together. Our Feasts can be enjoyed as a sharing starter, a main event or evening reception.

We have a selection of Feasts to choose from, depending on the number of guests you're looking to cater for. You could combine two or more of our bespoke Grazing Feasts to give your guests even more choice.

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ELEVATE YOUR EVENT

OUR GRAZING FEASTS ARE OVERFLOWING WITH AN ABUNDANCE OF CHEESE, CHARCUTERIE, VEGETABLES, FRUITS, CRUDITIES, ARTISAN BREADS, GOURMET NUTS, HANDMADE DIPS AND CRACKERS.

We source only the finest produce from the Mediterranean as well as supporting local farmers, growers and independent artisans.

Our aim is to set a relaxed, casual and sociable vibe. The abundance ensures that guests won't go hungry and we can cater for all palettes in one serving.

Our Grazing Tables also come with a guaranteed wow factor and of course, they're 100% Instagrammable!





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SOCIALE DINING

THE GRAZING GUYS

CANAPES

- Tomato, basil and feta crostini (vegan alternative available)
- Parma ham, rocket and balsamic bruschetta
- Brie, fig and honey tartlet
- Welsh rarebit bites
- Thai spiced king prawns
- Goat's cheese and caramelised onion savoury cheesecake
- Smoked salmon and lemon creme fraiche blinis
- Mini Yorkshire, slow cooked beef brisket, horseradish cream
- Wild mushroom and tarragon pastry tarts (vegan alternative available)
- Goat's cheese and honey profiteroles

- CHOOSE ANY 3 £11PP

- CHOOSE ANY 5 £16PP



WEDDING FEASTS

OUR GRAZING TABLES ARE INDIVIDUALLY DESIGNED TO GIVE VARIETY, VIBRANCY AND FLAVOUR



THE GRAZING GUYS

SIGNATURE - £23PP

Selection of cured meats, trio of Yorkshire cheeses, artisan breads and crackers, marinated olives, hummus, red onion chutney, gourmet nuts and crackers

YORKSHIRE PLOUGHMANS - £25PP

Home baked pork and apricot sausage rolls, runny scotch eggs, pork pies, hand carved ham, vintage cheddar, apple, celery, vine tomatoes, mini onion loaf, artisan breads and crackers

MEDITERRANEAN - £25PP

Cured meats, hard and soft Mediterranean cheeses, feta stuffed peppers, marinated olives, spiced falafel, Meze: Truffle hummus, Tzatziki, Baba Ganoush, beetroot hummus, greek style flatbread, crudites, seasonal fruits

ITALIAN FEAST - £25PP

Italian cured meats, Prosciutto, Bresaola, and Parma ham creamy Italian buratta, gorgonzola, tellagio and pecorino, olive oil and balsamic, vine tomato tapenade, crostini, focaccia, marinated olives, gourmet nuts and crackers, seasonal fruits

VEGEGRAZE - £22PP

Spiced falafel, crudities, brie and caramelised onion tartlets, marinated olives, sundried tomato and roasted artichokes, local cheeses, gourmet nuts and crackers, hummus, dips and artisan bread (Vegan option also available)

VEGAN FEAST - £22PP

Spiced chickpea and beetroot falafel rainbow platter, crudites and dips Moroccan spiced sweet potato koftas marinated Halkidiki olives, sun-dried tomato and roasted artichoke hearts, Applewood smoked vegan cheese, vegan feta and pinenut bites gourmet chilli crackers, Meze selection - hummus, beetroot hummus, babaganoush, artisan breads +

Choose any 2 salads

Zesty couscous and roast tomato salad

Green bean, minted pea, and puy lentil salad

Pear, walnut, mixed leaf, spinach and vegan cheese salad

ADD BIG BOWL SALADS

Recommended alongside all of our grazing feast when choosing this option as your main wedding breakfast

- Moroccan spiced cous cous, roast tomato
- Giant Israeli cous cous, feta, spinach, and roasted vine tomato
- Greek salad, feta, vine tomatoes, cucumber, red onion, Halkidiki olives, balsamic reduction
- Superfood, Quinoa, sugarsnaps, pomegrante, lemon and minted pea salad
- Garden greens, rocket, spinach, baby gem, parmesan, honey mustard dressing
- Panzanella (customer favourite) - onions, focaccia, rustic tomatoes, mozzarella, basil, oil
- Pear, walnut and blue cheese
- New potato salad, crispy onions
- Rocket, beetroot and feta

CHOOSE ANY 2 £4PP



AFTERNOON TEA

Open sandwiches (choice of three)
 Smoked salmon and cream cheese
 Tomato, buffalo mozzarella & basil
 Avocado, lemon creme fraiche and pomegranate
 Shaved ham, vintage cheddar & tomato relish
 Halkidiki olive tapenade, feta & vine tomato
 Parma ham, sun dried tomato and brie

+

Brie and caramelised onion tartlets
 Homebaked pork, apple and apricot sausage rolls

+

Flourless orange cake, honey and almond yoghurt
 Goey chocolate brownie, raspberry ganache
 Fresh fruit tartlets, chantilly cream
 Homebaked scones, clotted cream, preserves

- £30PP



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WOW FACTOR DESSERTS

HUW IS AN EXPERIENCED PASTRY CHEF WHO LEARNT HIS CRAFT WHILST WORKING IN SOME OF SYDNEY'S MOST PRESTIGIOUS HOTELS AND HAS EVEN ONCE COOKED FOR THE QUEEN AT BUCKINGHAM PALACE!

Our dessert feasts are always popular, from individual Sicilian cheesecakes to gold leaf chocolate brownies, we're guaranteed to satisfy even the sweetest tooth. Choose from:

- Gold leaf chocolate brownies
- Fresh fruit tarts
- Sicilian lemon cheesecake
- Chocolate dipped strawberries
- Mini carrot cakes with orange and mascarpone cream
- Seasonal fruit skewers
- Baileys and white chocolate cheesecake cups
- Spiced pecan pies
- Mini Lemon meringue pies
- Tiramisu

SELECT ANY 3 - £12PP

*Bespoke desserts available on requests



CHEESECAKE STATION

WOW YOUR GUESTS WITH THIS INCREDIBLE
CHEESECAKE DISPLAY. OUR CHEESECAKE PLANT
POTS ARE CHOCOLATE AND FULLY EDIBLE

Our 'create your own cheesecake' station includes:

- EDIBLE chocolate plant pot
- Vanilla and white chocolate cheesecake filling
- Coulis pipette
- Chocolate soil
- Selection of topping to create your own cheesecake flavour

FROM £9PP
(minimum 50 people)

**GOT A FAVOURITE
CHEESECAKE FLAVOUR?**

We can make it happen!

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A TASTE OF ITALY

OUR FULL ON MEDITERRANEAN BANQUET

Canapes (Choose any 3)
 Sun-dried tomato, basil and buffalo mozzarella arancini
 Prosciutto, Grand padano and tomato crostini
 Rustic tomato, olive oil and basil toasts
 Caprese salad skewers
 Fig and goats cheese crostini
 Whipped ricotta and olive tapenade bruschetta
 Caprese flatbread
 Wild mushroom and fontina crostini

+

Grazing Feast
 Freshly baked focaccia, oil and balsamic
 Mozzarella pearls
 Italian cured meats; Coppa, Prosciutto, Breasola
 Caponata
 Marinated olives
 Panzanella Salad

+

Gourmet Pasta Station (Choose any 2)
 Chianti Beef ragu pappardelle
 Classic Spaghetti carbonara
 Slow cooked ox cheek meatballs, arrabiata penne
 Wild mushroom and truffle rigatoni
 -
 Desserts (Choose any 3)
 Boozy tiramisu
 Sicilian lemon cheesecake
 Flourless orange cake
 Rich chocolate torte, candied orange
 Pistachio cannoli
 Amaretto chocolate mousse

- £55PP



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THE GRAZING GUYS

SAY CHEESE

CHEESE LOVER? WHY NOT DITCH TRADITION AND GO ALL OUT WITH A WEDDING CHEESE 'CAKE'

Choose from a selection of some of the finest British and French cheeses accompanied by Peter's Yard gourmet crackers, artisan breads, homemade chutneys, grapes, celery and Yorkshire honey

from £9pp
(minimum 40 people)



GRAZING CUPS

WANT TO LEVEL UP YOUR CANAPES?

Our charcuterie Grazing Cups are bursting with a selection of cured meats and cheeses accompanied with olive flatbread, prosciutto grissini and seasonal berries. They offer a chic alternative to your standard canape offering and can be tailored to suit your requirements

From £10 per cup



DESSERT CUPS

WANT TO PUT YOUR OWN STAMP ON YOUR DESSERTS.... LITERALLY?

Our grazing cups can be personalised with your own branding, names or wedding day #hashtag - making your big day super personalised!

Our in house pastry chef has had lots of fun with this one...

- Milk chocolate & orange shortbread
- White chocolate blondie
- Lemon and raspberry madeleine
- Coconut truffle
- Gooey chocolate brownie
- French macaroon
- Seasonal berries

from £10 per cup



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WHAT'S INCLUDED

A dedicated Grazing Guy who will be on hand from the very beginning and a continual point of contact to arrange all of your catering requirements to ensure your day goes without a hitch.

On the day we set up your Grazing Feast at your chosen time, depending on numbers we will need 1-2 hours to do this.

A table needs to be provided in a cool dry place that is out of direct sunlight.

THINGS TO THINK ABOUT

- Our pricing is not inclusive of crockery and cutlery however this is something we can provide, please enquire for pricing and options
- You may also want to ask your venue if they provide catering staff for the day to help with setting up and clearing of tables. If not we can provide staffing for an additional charge.
- We can provide eco-friendly disposable bamboo plates and cutlery if required for an extra charge, this is a popular option for evening receptions.
- We will need to return to the venue within 24 hours after the event to collect any props, tablescaping, crates and baskets that were used to style Grazing Feasts.
- We cover Yorkshire and the North West. Travel over 10 miles from our base at Brighouse is charged at £0.50 per mile.
- We will endeavour to cater towards dietary requirements and allergies where possible when plenty of notice is given.
- *Prices valid May 2024 - December 2025*
Prices inclusive of VAT.
- Minimum spend - please note that for all wedding bookings we have a minimum food spend of £2000 for Monday-Friday and Sunday bookings. Minimum spend on Saturdays is £2500.

CROCKERY & CUTLERY HIRE:

Classic: £2.50pp / Contemporary: £4pp



ARRANGED WITH FINESSE

Working with us is easy and we endeavour to make the process an enjoyable experience for all. Our process:

SECURING THE DATE:

A £500 deposit is required to secure the date.

12 WEEKS PRIOR:

Meeting to discuss final details, food choices will be finalised as well as numbers, timings and dietary requirements. Don't worry we appreciate some of these details may change slightly but it allows us to plan ahead as best as possible and put a plan of action in place.

8 WEEKS PRIOR:

Numbers to be 100% finalised, we will then raise a final invoice will need to be settled 8 weeks prior to the big day.

2 WEEKS PRIOR:

Final action plan to include, order of the day, timings, dietary requirements, allergies and special requests.

To book, or find out more:

Email: grazingguys@gmail.com

Telephone: 07341 857277

www.thegrazingguys.co.uk

Find us on Instagram @the.grazing.guys

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Prices valid until August 2023