



Discover a new style of dining

WEDDING BROCHURE 2026



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Congratulations newly engaged couples...

It is a true privilege to be invited into such a personal part of your journey. Our catering is designed to bring a sense of calm luxury to your day, offering exquisitely styled spreads that feel indulgent yet effortless, setting the tone for everything that follows.

Every detail is considered — from the quality of the ingredients to the way each piece is placed — ensuring every table feels timeless, abundant, and quietly spectacular.

Within these pages, you are invited to explore our carefully curated collections and imagine how they might weave seamlessly into your celebration.

This is your moment, your story, your once-in-a-lifetime day.

Our role is simply to elevate it with beauty, care, and an unwavering commitment to excellence.

Welcome to a considered, romantic approach to wedding catering.

Welcome to Rare Grazing NI.



All Set ups will have a standard fee of £100 to set the display up using our equipment and décor

All Set ups will have a travel Fee dependant on distance from premises (which includes return the following day to collect set up
(Option to return set up items yourself to reduce fee by Half)

Standard Catering Set up Time is 7AM -7PM Anything earlier or later will incur an additional £20 Fee

Wedding Packages

Your Wedding Breakfast

Selection of bagels and breakfast pastries including croissants, pan au chocolate, Danish pastries, pancakes and muffins. continental cheese & charcuterie platter including nuts , individual honey yoghurt pots, granola , fresh fruit platter, cream cheese, jam, Nutella, individual fresh fruit juices

£15.00 per person – minimum 5 people

Luxury Wedding Breakfast

Chocolate dipped croissants, chocolate dipped strawberries including bride and groom themed strawberries, Filled house selection savoury half bagels, selection of breakfast breads including Danish pastries, pan au chocolate, muffins, fresh fruit platter, continental cheese & charcuterie platter, mixed nut selection, fresh berries and exotic fruit, Granola yoghurt and topping station individual fresh fruit juices, nutella and jam dip.

£20.00 per person – minimum 5 people

Wedding afternoon Tea

Selection of filled sandwiches and wraps, freshly baked raspberry/blueberry & white chocolate scones, fresh cream and jam, selection of traybakes, dressed large pink meringues, mini goats cheese tartlets and quiche, mini gourmet sausage rolls, cocktail sausages individual mini desserts, chocolate strawberries, French macarons, fresh fruit and berries, rocket

£22.00 per person – minimum 10 people

Classic Grazing

Selection of Artisan hard and soft cheeses, continental charcuterie, crackers and fresh artisan bread including focaccia, pesto chutney and dipping oil, fresh & dried fruit, olives and antipasti, vegetable crudites platter, fresh tomato on the vine, mixed nuts, stuffed peppers and seasonal produce

£20.00 per person – minimum 10 people

Flatlay – £16.00pp Savoury & Sweet Flatlay – £18.00pp

Deluxe Grazing

Selection of Artisan hard and soft cheeses, continental charcuterie, crackers and fresh artisan bread including focaccia, pesto chutney and dipping oil, fresh & dried fruit, olives and antipasti, vegetable crudites platter, fresh tomato on the vine, mixed nuts, stuffed peppers and seasonal produce, chocolate dipped strawberries, French macarons, mini desserts including dressed meringue, chocolate bark

£25.00 per person – minimum 10 people

Add on items

add to any package for that little extra something..



Sandwich round- **£4.50**

Wraps (Can be cut in 3) - **£4.80**

Mini Sub Rolls/Baps - **£3.00**

Filled bagels or croissant - **£4.50**

Smoked salmon, caper, dill platter - **£40.00**

Continental meat & cheese platter - **£50.00**

Luxury Topped Overnight Oats - **£6.00**

Yoghurt Granola Pots - Large **£6.00** Small **£3.50**

Fruit Pots Large - **£6.00** Small - **£2.00**

Fruit Skewers - Large **£2.00** Small - **£1.00**

Fruit Platter - Large **£60** Med - **£40** Small - **£25**

Traybakes - **£1.60**

Mini Danish Pastry - **£1.80**

Large Daily Apron French Pastry - from **£5.00**

Chocolate Dipped Croissant - **£2.50**

Chocolate Strawberries - **£1.80**

French Macarons - **£1.80**

Cupcakes - Large **£4.00** Small - **£2.00**

Decorated Chocolate Doughnuts - **£3.00**

Dipped Chocolate Mallows - **£2.50**

Mini Vegetable Hummus Pots - **£3.50**

Mini House or Caesar Salad pots - **£2.50**

Scones - Large - **£3.00** Small - **£2.00** (+50p Jam Cream)

Sausage Rolls - Large - **£2.50** Half - **£1.00** Bitesize - **50p**

Cocktail Sausages - **£2.00** per portion of 8

Mini Potted Desserts - **£3.00**

Individual pink dressed Meringue - **£6.00**

Personalised Sugar Cookies - **£3.00**

Personalised Mini Cakesicles - **£3.50**

Flavoured soft or carbonated drinks - **£2.00**

individual bottled Fruit juice - **£2.50**

Tea & Coffee Flasks instant - **£25.00** each (Serves 15)

Freshly brewed Johnsons coffee - **£3.00** per person

3l fresh fruit drink dispensers - **£25.00** (Serves 25)

Fresh Eucalyptus Foliage for table - **£25.00**

Fresh Floral Bouquets - Starting **£25.00**

Bamboo Plates/ Cutlery/ Napkins - **£2.00** per person



add a little bit of luxury to your party....

Canapes & Cups



Canapes – £1.60 each We recommend 4–6 per person

Mixed house selection

A mix of topped crackers, crostini & bruschetta & Bellini

Mini Bouchee Quiche

Salmon and dill, cauliflower and broccoli, tomato goat's cheese and basil, tartiflette, mushroom garlic and parsley

Bruschetta

fresh mixed tomato, basil, mozzarella and balsamic or beetroot, goats cheese, rocket with balsamic glaze

Topped crackers

Pear walnut and blue cheese – fig, brie and honey – roast beef horseradish and tomato – chilli jam, brie and salami – chutney cheddar and tomato – olive tapenade sliced black olive – beetroot goat cheese and rocket – daily special

Mini Yorkshire Pudding Bites

with beef, mash, horseradish, gravy, parsley

Caprese Salad Skewers

Tomato, Mozzarella, Basil, Balsamic Drizzle

Smoked Salmon Dill Bellini

cream cheese, Scottish smoked salmon fresh dill, lemon oil

Mini Vol-Au-Vents

prawn marie rose, chicken and ham, creamy mushroom

Mini Slider Rolls – £3.00 each

Egg Mayo, Ham Cheese, Chicken Club, Tuna Celery, Chicken Tikka

Prawn Cocktail hand held pots

Shredded Lettuce, prawn marie rose, lemon, paprika

Mini veg and hummus hand held pots

Vegetable crudites & flavoured hummus

Mini salad hand held pots

Pesto pasta , Caesar, House, Couscous

All pots – £3.50 Each

Charcuterie Cup

Includes a mini pot of chutney, mixed nuts, a charcuterie skewer, pickle, tomato, olive, selection of cheese, crackers, fresh fruit skewer, cucumber, apricots, and a seasonal garnish

£9.00 each

Brunch Cup

Features a mini yoghurt granola pot, portion of jam and butter, mini freshly baked croissant, ham and cheese roll-up, fresh fruit skewer, fresh fruit garnish.

£7.00 each

Sweet Cup

popcorn, fresh cream, fruit skewer, cake ball, chocolate-covered strawberry, wafer, brownie bite, mini cupcake, dipped pretzel, fresh mint garnish

£9.00 each



because everyone loves a buffet...

Finger & Fork Buffet



Our carefully designed buffet menu combines old favs with new delicious items that are freshly prepared for your event served hot in chafing dishes or fully wrapped for you to display as you like. **Minimum of 10 people**

Finger Buffet

3 Options – **£9pp** 5 Options – **£15pp** 7 Options – **£18pp**

Freshly prepared mixed sandwiches & wraps
Mini Sandwich sliders & rolls
Freshly baked sausage rolls
Plain or Honey & Mustard cocktail sausages
Mixed Topped Bruschetta
Mini Vegetable crudites & hummus Pots
loaded cheese, salsa, guac, sour cream, jalapeno nachos boats
Hot & Spicy or BBQ chicken wings
Breaded Chicken Goujons Garlic Dip
Mini Burgers big mac sauce & cheese
Mini Ham & Cheese Jambons
BBQ or Satay Chicken Skewers
Mini House or Caesar Salad Pots



Add on Sharing Salads

Family Style Salads – **£25.00**

Classic Potato Salad or Homemade Coleslaw
Classic Green Salad
Classic Greek Salad
Caesar Salad

Deluxe Style Salads – **£35.00**

Goat Cheese, Beetroot & Candied Walnut Salad
Sunshine Salad with Blueberry & Lemon Balsamic Dressing
Waldorf Salad or Caprese Salad
Peach, Burrata & Balsamic Summer Salad
Basil, Pesto, Sundried Tomato & Pine Nut Pasta Salad
Flaked Tuna & Sweetcorn Pasta Salad
Lemon and Cumin Spiced Couscous
Curried Rice & Pepper Salad
Roasted Mediterranean Vegetable Pasta Salad
Asian Carrot, Broccoli and Peanut Salad
Broccoli, Tomato, Feta, and Walnut Salad



Fork Buffet

Choose 2 main options with 2 side choices – All Served with Artisan Bread & House Salad

£18.00 per person

Main Dishes

Traditional Chicken Curry with peas and onions
Fragrant Coconut Vegetable & Lentil dahl Curry
Homemade Baked Lasagne
Chilli Beef Con Carne
Macaroni Cheese Bake
Meatball Marinara
Chicken Broccoli Bake
Mango Chicken
Ham & Chicken Fettucine alfredo
Sweet & sour chicken, peppers & pineapple
Beef and Black bean Sauce
Mushroom Risotto
Beef bourguignon
Traditional Irish Stew
Mixed Seafood Pie



Side Dishes

Boiled Rice
Garlic cubes
Baby boiled Potato's
Steamed Mixed Veg
Smashed Chilli baby boils
Butter Penne Pasta / Spaghetti
Roasted Mediterranean Vegetables
Roast Garlic Lemon Kale with toasted almonds
Champ/ Mash
Mediterranean cous cous salad
Artisan bread and butter
Homemade coleslaw & Potato Salad

Food served in chafing dishes for set up or Disposable foil for non set up. Each person will get a half portion of each main dish and each side dish and a portion of salad and bread per person. options to add crockery/cutlery and staff to serve.

Desserts, Wedding Favours & Dessert Packages

Dessert Grazing

Chocolate dipping station with mallows, fresh fruit and pretzels, chocolate dipped strawberries, French macarons, dressed meringues, profiteroles, mini individual desserts, cheesecake slice selection, double chocolate chip brownies, homemade chocolate bark, raspberry kisses, fresh cream roulade, mixed traybakes, baked cookies, fresh fruit, Nutella, caramel sauce and fresh cream.

£16.00 per person – Minimum of 10 people

Sweetie Grazing

Sweets and traditional candies including gummies, lollies, pick and mix style, chocolate, retro style sweets, buttons, candyfloss, dipped mallows, sugar doughnuts, cookies, biscuits, wafers, biscuit selection, sugar cones, popcorn and much much more

£12.00 Per Person – Minimum of 10 people

Wedding Cheese Cake

For a memorable wedding cake consider the unique option of a tiered wedding 'cheese' cake. Personalize it with your favourite cheeses, complemented by a selection of chutneys and artisan crackers.

Prices start at £100.00

Sharing Desserts

Raspberry White Chocolate Roulade – Lemon Roulade – Chocolate Orange Cheesecake – Caramel Apple Pie – Banoffee Roulade – Blackcurrant & Prosecco Cheesecake –
Chocolate Mousse Tart – Fresh Cream Pavlova – Lemon Meringue Pie – Pecan Pie
Chocolate & Raspberry Brûlée Cheesecake – Chocolate Fudge Truffle Cake – Pear & Almond Tart – Selection of Cheesecakes – Rhubarb and Strawberry Crumble Pie – New York
Style Vanilla Cheesecake – Dark Chocolate Orange Tart – Classic Lemon Tart – Black Forest Gateau

Serves 12–14 Portions starting £25–£60

Favours

Options include three chocolate dipped strawberries, three chocolate covered cake truffles, four French Macarons or a three piece mixed box with ribbon – **£10.00**

Bride & Groom Duo Chocolate strawberries with ribbon – **£5.00**

Personalised Cookies or Cupcakes with ribbon & packaged – **£3.50**

Personalised Mini Cakesicle with ribbon & packaged – **£4.00**

Individual Boxes, Bespoke Tables, Grazing Cart or Trailer

Individual Boxes

Why not opt for something a little different and offer your guests an individual box to enjoy al fresco or on the go from ceremony to reception. these individual boxes are perfect for the new 'wedding favour' graze or a beautiful gift for your guests. all boxes are wrapped in twine with complimentary gypsophila garnish.

- Mini munch boxes – £8.00
- Mini Kiddy boxes – £12.00
- Mini brunch boxes – £13.00
- Mini tea boxes – £13.00
- Mini Classic boxes – £16.00
- Mini lux boxes – £18.00
- Medium Kiddy boxes – £15.00
- Medium brunch boxes – £18.00
- Medium tea boxes – £18.00
- Medium classic boxes – £25.00
- Medium lux boxes – £27.00
- Mini fruit platter – £15.00
- Mini sweet boxes – £10.00
- Medium sweet boxes – £15.00
- 3 piece Sweet Gift Box – £10.00

'Your Morning' Wedding breakfast box

Dipped chocolate croissants, fresh grapes, four jam honey yoghurt and granola pots, 2s pure honey pots, chocolate dipped strawberries including 'bride & groom theme, waffle fingers, Nutella dipping sauce, melon selection, orange slices, fresh berries, pineapple, kiwi and passion fruit garnish.
£50.00 (feeds up to 4 people)



Individual wedding breakfast boxes

an individual box including bottle of fresh orange juice, chocolate dipped croissant, bagel, individual jam, honey yoghurt and granola pot, edam and smoked slices, ham, chorizo and cured salami slices, wedge of creamy brie, apricots, almonds, macaron, fresh berries, kiwi, fresh orange slices, flower garnish, (gold decorative spoon not included)
£27.00 (feeds 1-2 people)

Bespoke Spreads

We are more than happy to create any type of table spread totally mix or match or however you like to suit your budget. We loved creating something totally bespoke to suit your needs and are always happy to talk you through this process to achieve your perfect party or event. Just give us a budget to work with and we can create something that will work for you.

Prices starting from **£16 per person**

Grazing Cart or Trailer

Get in touch to find out more on our portable grazing cart. We serve:

- Grazing Charcuterie & Cheese
- Sweet Dessert & Fruit bar
- Taco/ Burrito /Nacho Bar
- Salad Bar
- Sweetie Cart

Our Catering Trailer can be rented to serve:

- Tea coffee soft drinks
- Wine & Beer
- Traybakes
- Soup & Stews
- Sandwiches and Sweet Treats
- Bubble Tea





Terms & Conditions

Staffed events:

Please note our event spreads are not staffed un. The spread is set up in chosen venue and is self-service however service staff can be provided at an hourly rate if requested. Enquire for more information.

Pricing & V.A.T

Please note all prices for table spreads are based on 5-10 person minimum. We can cater for less however the price per head may vary. An additional fee will be added for orders out of hours before 8am and after 6pm. There will be a small surplus charge if event is requested on a Sunday due to the business being closed on this day. V.a.t will be added to each serviced event for set up at a rate of 20%

Food & produce:

please be aware all platters, boxes and grazing tables are subject to availability and seasonality. It is your responsibility to inform us well in advance of any dietary requirements. While we make every effort to accommodate such requirements, this may not always be possible. Pricing may also vary. It is also your responsibility to inform us of any food allergies or intolerance well in advance. Our platters are not prepared in an allergen-free environment. While we may be able to label items containing possible allergens ahead of time on request, there is a risk of cross-contamination. Anyone with a severe food allergy should refrain from consuming our products. We recommend food on all table spreads and flat lays to be consumed within 1 hour as produce is uncovered and unrefrigerated. If customers choose to eat after the recommended time, then rare grazing ltd is not responsible for the freshness of the food. Food should not be left in direct sunlight and should be displayed in a covered environment where possible.

Delivery & set up fee

This fee will cover us coming out to the location, setting the event up and then us collecting the items following the event. The delivery and return fee will be less if items are returned by customer. There may also be ‘unsocial hours’ call out fee included.

Platter equipment & rental:

All boards, display items and tableware are provided as a rental and must be returned in the same condition at agreed time. If equipment is broken, damaged or not returned this will incur a charge. Please note we do not provide tablecloths or tables. These can be requested for an additional fee

Legal:

We are a limited company and are fully registered with the local Lisburn & Castlereagh city council and have been awarded 5 stars in our food hygiene rating 2020. Our team have met current food safety & hygiene requirements.

Cancellations/payment:

Payment is required in full upon confirmation of the order and a date is only confirmed once deposit is paid which can be made via bank transfer or payment link. Cancellations /rescheduling can be made up to 2 weeks prior to your confirmed booking. Any deposits paid are fully non - refundable. Unless otherwise agreed.