



Fält & Feast

EVENT CATERING

Grazing platters & Boxes. Perfect for parties, events & gifting.





CHARCUTERIE & CHEESE PLATTER

Small £80.00 - Large £130.00

Enjoy beautifully curated platters, perfect for any occasion. Our small platters serve up to 8 people, while large platters cater for up to 14 people.

Platter includes:

- Cured meats
- Artisan cheeses
- Seasonal fruits & dry fruits
- Olives & cornichons
- Honey or chutney

You can order charcuterie and cheese individually. Perfect for sharing, gifting, or elevating your event.



SNACKS BOX

This beautifully curated box is the perfect blend of brunch elegance and nourishing goodness. Whether you're after a breakfast treat, a brunch box, a light afternoon pick-me-up, or a grazing-style starter, this box delivers both flavour and finesse.

Thoughtfully presented and ready to enjoy — it's a little box of joy!

Breakfast/ Brunch for one guest £6.50

Mini croissant (x3), salami, fresh fruits & morning fruit shot

Mini croissant (x3), cheese, fresh fruits & morning fruit shot

Afternoon snack for one guest £7.50

Sausage roll, fresh & dried fruits, Madeleine cake & pretzel

Afternoon tea sandwiches (x 3), fresh & dried fruits, Madeleine cake & pretzel

Charcuterie & cheese for two guests £15.00 (or £8.00 one guest)

Crackers, UK cheeses, UK cured meats, fruits, condiments & honey

(Minimum order of 10 guests)

Our boxes can be fully customised, please send us an email we'll be happy to send you tailored suggestions.





CHARCUTERIE & CHEESE CUP

Serving canapés in a branded paper cup is stylish, mess-free, and perfect for on-the-go events. It enhances brand visibility while offering a seamless, eco-friendly dining experience.

INGREDIENTS

Popcorn (salty & spice)
Flat bread / Breadsticks

Cheeses

Cheddar cheese & Brie

Cured meats

Chorizo & Salami

Baby tomatoes, Cornichons, Olives

£8.00 (minimum order of 10)
20 cups for £150.00





TABLE SPREAD PACKAGES

Make a lasting impression with our table spread offerings. Each spread is thoughtfully prepared to delight every guest, with a range of refined menu options. Our professional team ensures a seamless experience, from setup to collection.

Minimum order of 20 guests.

Breakfast / Brunch £14.00 per person

Lunch £18.00 per person

Evening platters £24.00 per person

Service includes

- Setup by our team
- Trays, bowl & board for food
- Seasonal foliage for styling
- Serving tongs and serving spoons
- Collection of equipment after the event

Not included

- Plates, cutlery and napkins are not included (this is additional charge)
- Tables & linen (this is additional charge)
- Delivery
- Waiting staff on the day

Please be aware that all 14 allergens are handled in our kitchen. While we take every reasonable precaution to minimize the risk of cross-contamination, we cannot guarantee that our food will be completely free from allergen traces.

Please inform us of any dietary requirements or allergies before booking, and our team will be happy to advise you.

BUILD YOUR OWN WITH CHARCUTERIE CART

Introducing our Charcuterie Cart (inside/ outside) – a fresh, stylish addition to the UK event scene! Perfect for corporate, private parties, weddings, and special occasions.

Treat your guests to a unique experience as our impeccably dressed attendants guide them in crafting their own charcuterie boards or a bespoke menu from a selection of 12 premium items.

PRICE

£20.00 per person

Includes

Delivery & set up (one hour set up prior)

Up 2 hours service with one waiting staff

Box & fork

Food (3 cheeses / 3 cold meats / 3 veg, fruits & mixed crackers)

Menu display with allergens

Cleaning after the event

Extras & upgrades

Additional hour £8.00 per person

Another waiting staff from £25.00 per hour

Personalized logo sign on the front of the trolley £50.00

Personalized logo on the boat/cup/ box £25.00 (up to 70 stickers)

Available from 50 guests

The trolley is available for hire separately for your event.



SERVICES

- Event agency
- Grazing & platters
- Breakfast & Lunch
- Canapes
- Three course meal

We craft custom-made, innovative, and stylish food experiences that help brands and corporate clients make a lasting impression.

From concept to delivery, we create memorable, share-worthy, and delicious moments that captivate your audience.

No matter the size or occasion, we provide delivery and setup across London.

CONTACT US

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