



SUNDAY SOCIAL

Tables people don't want to leave.

CATERING COLLECTION

Weddings / Grazing / Brunch / Corporate / Celebrations

Made for gathering.

Choose a starting point, then we shape the food, presentation and quantities around your guest numbers, venue and occasion. Nothing is built as a fixed-size platter pretending every event is the same.



PERSONAL, ALWAYS

Menus that scale properly, with thoughtful finishing touches.

How pricing works: standard catering packages are shown as starting prices per person. Weddings and more bespoke celebrations are individually quoted because the menu, styling, venue requirements and level of service can vary significantly.



BESPOKE

Wedding Catering

Bespoke quotation

From intimate bridal brunches and relaxed grazing to full celebration tables, every wedding is built around the venue, guest numbers and the way you want the day to feel.

Menus and quantities are tailored to the event and guest numbers.

A TASTE OF WHAT CAN BE INCLUDED

- Grazing and sharing tables
- Bridal and wedding-morning brunch
- Canapés, lunch or evening-style spreads
- Dessert and sweet-table options
- Personalised styling and finishing touches



STARTING PRICE

The Sunday Table

From £22.95 per person

Our signature grazing experience: abundant, social and designed to become the table everyone naturally gathers around.

Selections and quantities are scaled appropriately to your final guest numbers.

A TASTE OF WHAT CAN BE INCLUDED

- Artisan cheeses and charcuterie
- Breads, crackers and grazing accompaniments
- Antipasti, olives, pickles and seasonal produce
- Dips, chutneys and preserves
- Fresh fruit and sweet finishing touches



STARTING PRICE

The Morning Table

From £14.95 per person

A generous brunch and breakfast spread for bridal mornings, baby showers, meetings and slower celebrations.

Selections and quantities are scaled appropriately to your final guest numbers.

A TASTE OF WHAT CAN BE INCLUDED

- Filled bagels and brunch favourites
- Croissants and pastries
- Fresh fruit and lighter breakfast elements
- Yoghurt, granola and preserves where suitable
- Sweet bites and bakery treats



STARTING PRICE

Corporate Catering

From £16.95 per person

Professional without feeling corporate: breakfasts, working lunches, lunches and team events people actually want to stop for.

Selections and quantities are scaled appropriately to your final guest numbers.

A TASTE OF WHAT CAN BE INCLUDED

- Bagels, sandwiches and lunch favourites
- Seasonal salads and grazing sides
- Fresh fruit, crisps and snacks
- Brownies, cookies or traybakes
- Vegetarian choices and labelled dietary items where agreed



BESPOKE

Private Celebrations

Bespoke quotation

Birthdays, engagements, showers, anniversaries and parties shaped around the room, the guest list and the style of celebration.

Menus and quantities are tailored to the event and guest numbers.

A TASTE OF WHAT CAN BE INCLUDED

- Grazing and sharing-table options
- Brunch, lunch and party-style menus
- Sweet tables and dessert additions
- Children's and mixed-age options where needed
- Personalised presentation and occasion details



STARTING PRICE

Children's Celebrations

From £10.95 per child

Fresh, familiar party food for little guests, presented with the same Sunday Social care.

Selections and quantities are scaled appropriately to your final guest numbers.

A TASTE OF WHAT CAN BE INCLUDED

- Mini sandwiches or bagels
- Cheese, crackers and simple grazing bites
- Fresh fruit and vegetable sticks
- Crisps and party favourites
- Brownie bites, cookies or sweet treats

MAKE MORE OF IT

Useful extras.

Only where they make sense for the occasion.

Extra cheese & charcuterie

From +£4.50pp

Sweet selection

From +£3.95pp

Premium desserts

From +£5.95pp

Brunch pastries

From +£3.50pp

Individual salad pots

From +£4.50pp

Personalised cards / signage

Quoted to suit



A note on menus

Images and inclusions show the style of Sunday Social catering, not a fixed number of individual items. The amount and mix of food is scaled to your final guest numbers. Dietary requirements and final allergens are confirmed against the agreed menu and exact products used.



SUNDAY SOCIAL CATERING

Tables people don't want to leave.

Tell us your date, guest numbers, venue or location and what you're celebrating. We'll recommend the right starting point and build the final menu from there.