

Events Catering



Our Pledge

At The Shared Plate we curate beautiful food experiences for special occasions and corporate events. We pride ourselves on making our banquets from scratch, using only the best, local, seasonal & sustainable ingredients.

We work with you to create your perfect menu, whether you're looking for elegant canapés, a three course sit down meal or a rustic BBQ & sharing plate party. We offer everything you need to run your event smoothly from the beautiful food to fully stocked bar & even napkins!

Where possible, all our produce is seasonal, comes from local suppliers or is grown by local young people in our very own vegetable garden. We're passionate about food right from the land. All this ensures that your event supports the local economy and community.

We are dedicated to making your event really special. We work with each client on an individual basis; tell us your favourites and we'll do the rest.

We look forward to working with you.



Our Produce

At The Shared Plate people & excellent produce are at the heart of what we do and that includes our suppliers! We work closely with local producers and our own food growers to bring you the very best fare for your special occasion.

We grow our own vegetables as part of our youth wellbeing project - The Shared Garden and what we don't grow is sourced from Gower. Our meat is brought to you from a range of suppliers from a handful of carefully selected suppliers across Gower and South Wales. We have fantastic conservation beef and lamb reared just 5 miles away from Gower Coast Meat. Our pigs are reared alongside the veg we grow at Summit Good, and Free Range chickens from Tuckers, a family business and reared just a stone's throw away in Pembrokeshire.

We are passionate about our seas and sustainable fishing; we work closely with Swansea-based fishmongers Coakley's to source fish from local fishermen and our menus put local mussels & shellfish front and centre!

Our menus reflect the Welsh seasons: what's available and at its best, so you get the juiciest tomatoes, the freshest Sea Bass and the most sustainably sourced meat prepared with our passion and love for all things delicious!



Weddings

No one loves a wedding more than us! We know just what a special day it is, so if you book your special day with The Shared Plate we'll be there to support you every step of the way.

We have a host of different packages to suit every kind of wedding, whether you're having a traditional day in one of Wales' majestic castles or full blown festival vibes we are delighted to cater for all your needs.

We can provide everything from excellent food and champagne toast to cocktails, napkins and tablecloths and even have The Side Plate catering van for all your late night catering needs.

All of this means that you can relax and enjoy your special day safe in the knowledge that all your guests will be content and ready to celebrate with you!



Celebrations & Events

With flexible menu choices and versatile price packages we'll be able to work together to create an event where your guests feel welcome and comfortable whenever and wherever.

Why not try our unique canapé selection at your public event? They'll be sure to get everyone talking! Hosting an award ceremony? Our 3 course dining menu is just the thing.

Grandma's 70th? And looking for something a bit different from the classic sausage roll and pineapple on sticks. Why not try our fresh and zingy shared plates? They'll be sure to wow the family!

Night or day. Rain or shine. We have something especially for you.



Dining Options

With a package to suit every need, the only thing your guests will be asking: Is there any more?

“We can’t get enough of The Shared Plate. The food at our wedding was perfect, so much attention to detail and the staff were so friendly!”



Canapés

Beautiful hand crafted canapés; a winner for any occasion. You could even try our 100% vegan options!

Seated Dining

Our seated dining events are a great way to showcase a luxurious and decadent menu, and why not add a glass of prosecco or Welsh cheese board to really wow your guests.

BBQ & Grazing Plates

One of our most popular options, this relaxed approach to dining suits all occasions and is sure to leave your guests feeling well-fed and ready for the party.

Simple Supper

Our simple suppers are perfect for large groups and working lunches. For the times when you have many mouths to feed and time is not on your side. Everyone is sure to feel well looked after and recharged with our hearty simple suppers.

The Side Plate - Catering Van

What's not to love? With four fantastic options to choose from, our little catering van will roll up and feed the hungry masses, leaving you and your guests ready to dance the night away!

Yogi Retreat

What could be more nourishing for your hardworking yogis, than our sustainable sourced, nutritious menus. Lovingly prepared to nurture people & planet.

Did you know we offer collaborative foraging experiences too? For more information contact our team directly

Bar

Thinking about a champagne toast? Whether you're looking for a full bar, a signature cocktail, or wine for the table we'll find something that suits your event beautifully. Not sure what you need? Ask our team, we'll help you choose the right drinks to suit you.

Extras

If you're planning a big event but not sure where to start, just ask our team for top recommendations like who makes the best wedding cakes or some added extras we offer to make your day run smoothly. We're here to help.



Example Menus

Lots of delicious menu options and tiered pricing available - for full details see our Menu & Prices list

Set Menu (£55 pp)

Glass of prosecco on arrival

Canapés

Caerphilly & chive in a delicate buckwheat tart (ve)

Hot smoked salmon sourdough blini with chervil crème fraiche

Pulled lamb in a stuffed potato skin with pickled pepper & smoked salt (gf)

Starters

Razor clams with blood orange & pomegranate (gf)

Pan seared pigeon with celeriac puree & plum relish (gf)

Charred purple sprouting broccoli with garlic, fermented chilli, capers & sunflower labneh (v)

Main course

45 day aged seared Gower sirloin orzo, anchovy, courgette & capers (gf)

Sea bass 'En Papillote' crushed potatoes, cavolo nero & a dill, caper, lemon butter sauce (gf)

Roasted romanesco cauliflower burnt tomato & red pepper sauce, mustard greens and toasted hazelnuts (v/gf)

Dessert

Lemon posset dark summer fruit & lavender shortbread (ve)

Crème bruleé tart with pouring cream

Sharing Plates (£23 pp)

Light bites

Gower tomato bruschetta (v) (Available June-Oct)

Dips

Parsnip Skordalia, lemon oil & toasted seeds (ve)

On the BBQ

Smokey Gower pork ribs 24 hour braised pork ribs in a smoky BBQ sauce (gf)

Salads

Roast Cauliflower chickpeas, sumac, coriander, pomegranate (ve/gf)

Chef's own potato salad with pickled red onions (v/gf)

Portobello mushroom harissa, tarragon (ve/gf)

Shared Garden Salad (ve/gf)

Breads

Little Valley sourdough balsamic & olive oil (ve)

(v) Vegetarian, (ve) Vegan, (gf) Gluten free, (df) Dairy free

It is our pleasure to cater to all dietary needs. Please let us know in advance of any requirements you have and we will do our best to accommodate you. All dishes subject to seasonal availability.

Simple Supper (£16.95 pp)

One meal choice per group

Turtle bean stew black lime, fresh herbs (ve/gf)

Chilli con Carne tortilla, salsa (gf)

Winter or Summer overnight ratatouille with ricotta dumplings (ve)

Slow cooked lamb ragu with braised butter beans & salsa verde (gf)

Salad and bread additions available



The Side Plate Catering Van

The Side Plate Catering Van is a great addition to your wedding, event or festival.

Choose from one of our four amazing options to wow guests and keep them dancing the night away. This nippy little number is so versatile & compact she'll be happy centre stage or tucked away in most venues. See below for our tasty range of options!

The Pizza Plate

Sourdough stonebaked pizzas with selection of delicious toppings

The Slow Bun Plate

14 hour slow cooked pulled pork or smokey pulled king oyster mushrooms in a brioche bun with house slaw, pickles & hot sauce

The Kabob Plate

Lamb shish or house falafel with middle eastern salad, khobez flatbread and house sauces

The Thali Plate

Three delicious plant based curries with rice, housemade chutneys & chapati





Company ref: 11851763
www.thesharedplate.co.uk
info@thesharedplate.co.uk
Tel:01792 360 500