FAZE CATERERS
A Taste of Gold

BARBECUE BROCHURE

About Us

Fantastically fun and creative catering presented in style, Faze serves delicious, modern, crowd-pleasing and crowd-gathering cold buffets and barbecues for any occasion.

Established in 2010 by our Managing Director, Ian Hargreaves, Faze Caterers is an independent, privately owned catering company with strong ambitions and a grounded outlook. We are proud to be one of the most recognised caterers in Essex. As passionate food lovers, the desire to create great dishes fuels our enthusiasm every day. With a reputation for creativity and flair, we pride ourselves on producing food that not only tastes exceptional but is visually striking, earning us recognition we are genuinely proud of.

Happiness means everything to us at Faze. It's why our events receive such positive reviews. Mediocre simply isn't part of our vocabulary — we only deliver the best, and that ethos continues to drive our success.

Stand-Out Event Catering

We believe the food you serve should be a focal point of your event, not a token gesture. With world-class ingredients, creative flair and standout presentation, we deliver truly unique experiences every single time.

About Our Barbecues

Our stunning barbecues are a fantastic informal alternative to a sit-down meal. They bring energy, colour and personality to any event and always get guests talking.

Hot food is freshly cooked before service and presented in chafing dishes, while salads and cold items are displayed in custom wooden crates, on slates and in wooden bowls. Each station is accompanied by handwritten chalkboard menus to showcase your dishes. Allergen information is available on our website if any guests require it.

How It Works

On the day of your event, we arrive approximately three hours beforehand to set up and prepare the barbecue. Your food station will be fully set up, beautifully presented and ready for your guests to enjoy at your chosen service time.

During the two-hour service, our team will serve all hot food from the barbecue station. Guests are welcome to help themselves to salads and sauces and may return for more throughout the service period.

After service is complete, we pack away our equipment and tidy the area. Any leftover food can be discarded or transferred into disposable boxes for you and your guests to enjoy later.

Secure the Date

We operate on an exclusivity basis and require a **non-refundable deposit of £125 (ex VAT)** to secure your booking.

Menu choices, guest numbers, timings and all other arrangements will be requested one month before your event. At that point, your full invoice (minus your deposit) will be issued and is payable **seven days before your event date**.

We look forward to making your event one to remember.
