Frequently Asked Questions

- What types of events do you cater to?

We’re available for all kinds of events—corporate functions, weddings, private parties, markets, festivals, sporting events and more! We are base on the North Coast but wherever you need our speciality coffee and homemade bakes, we can bring it to you!

- What makes Swell Coffee different?

All our bakes are made fresh by us, so we take great care in ensuring they’re made using the best quality ingredients and that they’ve got that unique homemade taste! No defrosted, plastic packed bakes here! Furthermore we only serve the best speciality coffee to go with it!

- What kind of coffee/bakes do you serve?

We stock Causeway Coffee, a speciality coffee brand, based in Northern Ireland. From this we have a full coffee menu from espressos, flat white and iced coffee, with all coffee brewed fresh to order. Our bakes have included cookies, brownies, caramel slices and much more including various truffles – we can adapt to suit your requirements.

- Do you offer any non-coffee beverages?

Yes! We serve our signature smores hot chocolate, soft drinks, and teas. We’re happy to adjust our menu based on your needs, so just let us know if there’s something specific you’re looking for.

- Can you accommodate dietary restrictions?

Absolutely! All our bakes are made in house, which means that we can adapt our menu to suit your requirements. Our baked goods can include, with enough forward notice, options for vegan, gluten-free, and dairy-free diets.

- How much space do you need to set up?

Our setup is compact, so we can fit in most event spaces. We’ll need an area of about 3x3 meters and access to a power source if possible (though we can also bring a generator if needed).

- What’s included in the standard hire package?

Our package includes our coffee cart, a skilled barista & server to get the coffee out, milk (including dairy-free options), syrups, and a selection of homemade bakes. We’ll work with you to create a customized menu if desired.

- How much does hire cost?

We have a range of packages available, which can include drinks and bakes paid for in advance for each customer. Please contact us for a bespoke quote!

- How far in advance do we need to book?

We recommend booking as early as possible to secure your date, especially for weekends and busy seasons. However, if you have a last-minute need, feel free to reach out—we’ll do our best to accommodate!

- Do you travel to different locations?

Yes, we’re mobile and ready to travel to your event location. We may add on additional fuel charge depending on the how far we have to travel, but just let us know where you’re hosting your event, and we’ll handle the rest.

- How do we book, and what are the payment terms?

Simply contact us via our e-mail or phone to discuss your event details and reserve your date. We typically ask for a deposit to confirm the booking, with the balance due on or before the event day.