PRIVATE HIRE AT TOBACCO FACTORY

Your guide to stress-free catering from our venues; seasonal spreads, celebration cakes and crowd-pleasing party fuel.





FOOD AND DRINK

Bubbles on arrival, locally sourced craft beers, delicious alcohol-free drinks and everything in between - let us pour your guests something special...

We know how important good food and drink is for your special day!

We are seasonally and sustainably led in all we do; our offerings reflect the best produce we can get our hands on. On top of this, we have curated this pack to spotlight the best from all of our venues... vibrant meat-free feasts from our Tobacco Factory Kitchen, wholesome dishes of farm produce from our 5 Acre Farm Kitchen, and artisanal pastries and savouries from Mark's Bread.

We strive to offer something for most dietary requirements and allergies; but please do let us know of any adjustments needed for your party and we will do our best to accomodate. Still not found your dream food offering? We also offer a pitch fee for your choice of food vendor; get in touch for a list of our favourites.





We ask for 2 weeks minimum notice of any food order, or 1 month notice for parties of 50+

To make an order, or start the conversation email: venues@tobaccofactory.com

Speak to us about any additional dietary requirements

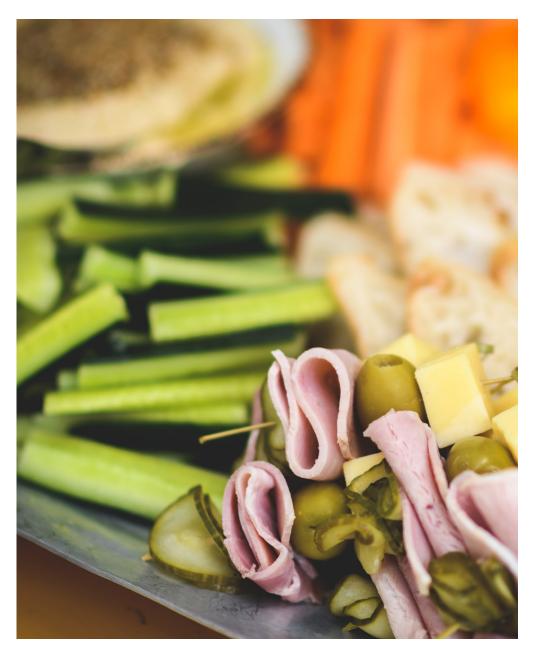
All made in the same building as & may contain traces of the following: gluten, peanuts, tree nuts, celery, mustard, eggs, dairy, sesame, soya, sulphites, lupin.

V - Vegetarian | VGN - Vegan | GF - Gluten Free

PASTRIES AND FRUIT BUFFET

£4.80 PP FOR A MINIMUM OF 5 PEOPLE

- · Croissants, butter and jam
- Freshly baked pain au chocolats



Get your party started and please the crowd by selecting as many of the below drinks offers as you wish. The perfect way to welcome everyone to your event:

• WINES MINIMUM 6 BOTTLES

If you would like to provide your guests with a welcome glass of fizz, we can have them pre-poured to be handed out on arrival:

House white £156 House red £156 Rosé £156 Cava £210 0% Fizz £125

• **CUSTOM KEGS** IN OUR TERRACE BAR

Hiring our Tent and Terrace? We can order in specific kegs for your event, from one of our regular local stockists, at no extra cost!

YOU CAN CHOOSE FROM:

Bristol Beer Factory Good Chemistry Wiper and True or ask us about your favourite beer!

CANS

12 for £63

• COCKTAILS

Spritzes £9

SOFTS

Jugs of fizzy/juice £11.60 Jugs of cordial £4

• CORKAGE FEES FOR BYOB

Beer £3 per can/bottle Wine £9 Fizz £12



£23.95 PP

FOR A MINIMUM OF 25 PEOPLE

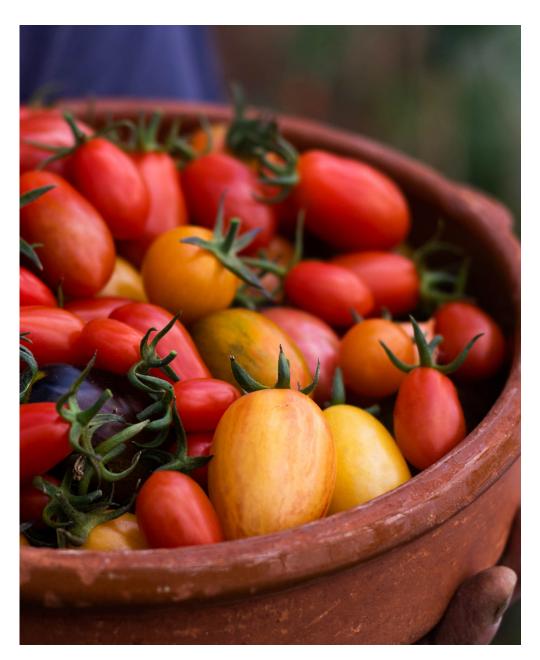
*For tent and terrace hire only

Large veggie paella made outside in front of your guests using:

- Specialist 'bomba' paella rice, farm tomatoes, vegan chorizo, piquillo peppers, saffron, peas and 'Chickin' seitan, smoked authentic paprika.
- Served with Mark's bread and seasonal 5 Acre Farm salad

OPTIONAL EXTRAS | £1 PP PER ITEM

- Sea salted padron peppers
- Mark's bread with aioli
- · Veggie caesar salad



PARTY BUFFET

£11.95 PP

FOR A MINIMUM OF 10 PEOPLE / MAX. ORDER OF 40 PEOPLE

Packed full of crowd-pleasers and exciting global flavours; delicious bites to keep the party flowing.

- Halloumi and mushroom shawarma kebab skewers
- Taquitos rolled street tacos, black beans 'al pastor', cheddar cheese, soured cream
- Fried padron peppers, smoked sea salt
- Kimchi and sweetcorn fritters, gochujang dip
- Buttermilk fried celeriac 'wings', sweet chilli sauce
- Napoli olives & Mark's sourdough









TACO BAR

£12.95 PP

FOR A MINIMUM OF 10 PEOPLE / MAX. ORDER OF 40 PEOPLE

This simple, fresh and flavourful spread is a hit with everyone thanks to the ability to customise your plate. Our D-I-Y authentic soft tacos are perfect for team building events and casual work do's.

- Spiced cauliflower, refried beans, chipotle aioli
- Black beans al pastor, cheese, soured cream, pickled jalapenos
- Pea guacamole, fajita spiced pulled mushrooms, crispy onions
- Add chips for £3pp



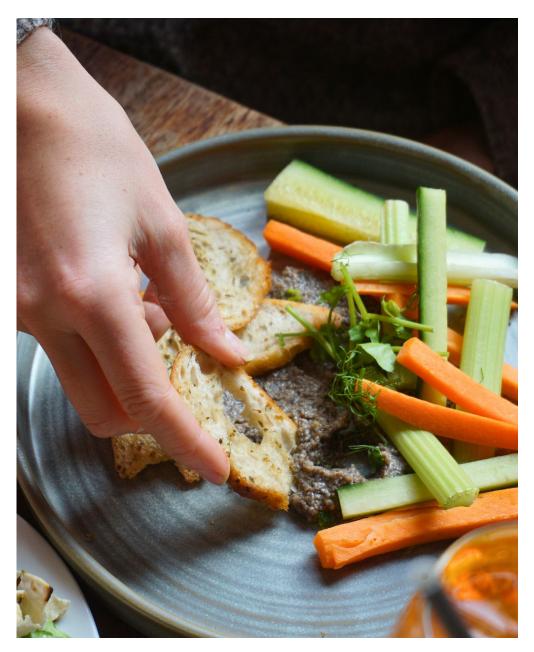
All our menus are veg centric, seasonal and designed to highlight the best of the produce from our farm in Backwell. Our Production Kitchen team make all the dishes fresh, by hand.

All menus can be tailored for vegan diets, and most can be made without gluten. We will do our best to cater for all dietary requirements on request.

FINGER BUFFET MENU £12.50 PP MINIMUM OF 10 PEOPLE

A great option for social events and parties; moreish bites packed full of flavour.

- Home-made herb and onion focaccia with home-made pesto
- Vegetable crudité and houmous
- Onion bhaji with raita
- Stuffed vine leaves
- Mini mushroom sausage rolls / mini samosa rolls
- Mini rosemary and sea salt roast potatoes with aioli
- Mini brownies, flapjacks or cookies *vegan options available



SEASONAL COLD BUFFET MENU £14.50 PP MINIMUM OF 10 PEOPLE

A super seasonal menu showcasing vegetables from our 5 Acre Farm and other local suppliers.

- Olives and houmous with Mark's Bread sourdough
- Seasonal vegetable and cheese frittata
- Samosa rolls mildly spiced vegetable rolls in a puff pastry case
- Seasonal rainbow slaw with toasted seeds
- · Potato salad with herby mustard mayonnaise
- Mini brownies/flapjacks or cookies *vegan options available







HOT BUFFET OPTIONS £22.50 PP MINIMUM OF 15 PEOPLE

MENU 1 | SOUTH INDIAN INSPIRED CURRY BOWLS

Served with:

- Basmati rice
- · Onion bhajis
- Kachumber style chopped salad; cucumber, tomatoes, red onions, coriander
- Raita *can be made vegan
- Flatbread
- · An array of fresh, colourful garnishes
- A selection of mini cakes or fresh fruit platter
 *vegan options available



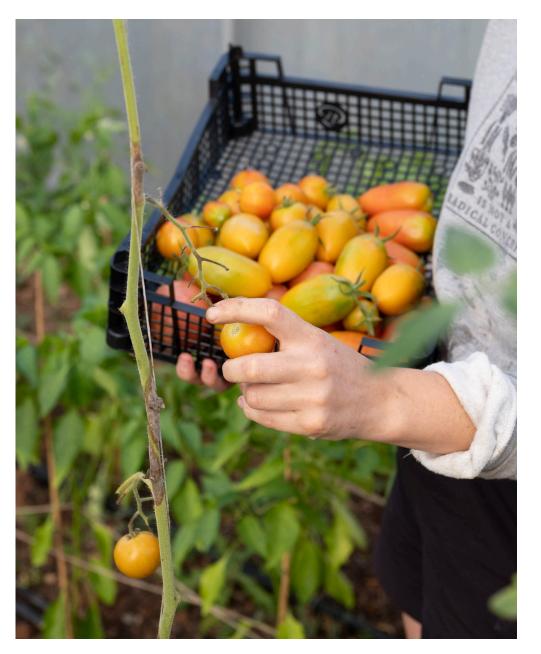


HOT BUFFET OPTIONS £22.50 PP MINIMUM OF 15 PEOPLE

MENU 2 | MEXICAN CHILLI BOWLS

Hearty and flavoursome smokey squash, black bean and sweetcorn chilli. Served with:

- Rice
- Tortilla chips
- Guacamole
- Roasted tomato salsa
- Cheese
- Sour cream
- Mexican slaw
- Brownies with crème fraiche and raspberries or fresh fruit platter



HOT BUFFET OPTIONS £22.50 PP MINIMUM OF 15 PEOPLE

MENU 3 | MUSHROOM BOURGUIGNON BOWLS

A rich chestnut mushroom, red wine and cannellini bean stew. Served with:

- Herby new potatoes
- · Mark's Bread sourdough
- Salsa Verde
- Seasonal greens
- A selection of mini cakes or fresh fruit platter
 *vegan options available





CAKE PLATTERS £4.50 PP MINIMUM OF 6 PEOPLE

Choose any 3 options:

- Chocolate brownies; winter berry/salted caramel
 *can be made vegan and gluten free
- Peanut praline blondies *gluten free
- Jam flapjack *vegan
- lced loaf cake; chocolate/lemon/fruit
 *can be made vegan
- Mini cookies; chocolate chip or oat and raisin
 *can be made vegan



MARK'S BREAD CATERING MENUS

SAVOURY SHARING PLATTERS £16.00 PP minimum of 10 people

- · Vegan, veggie, gluten free & meat options available
- Served with seasonal garnishes, chunks of freshly baked white tin, seven seed sourdough, dressed 5 Acre Farm salad leaves & your choice of sauces
- Sauces include: hot sauce, basil & sunflower seed pesto, sweet chili jam, chive mayo, chutney & mustard *all vegan

MEAT PLATTERS

- Bite size pieces of our pork pies & Cumberland pork sausage rolls
- · Ham, cheddar & dill pickled cucumber skewers
- · Honey mustard roast chicken skewer
- Chorizo
- Guest cheese
- · Mozzarella w/ basil & sunflower seed pesto
- Olives
- · Chilli pickled onions
- Add seasonal crudités & hummus for £3.00 pp

*speak to us about any additional dietary requirements



MARK'S BREAD CATERING MENUS

SAVOURY SHARING PLATTERS £16.00 PP minimum of 10 people

VEGAN AND VEGETARIAN

- Bite size pieces of our leek, cheddar & onion roll \boldsymbol{V}
 - + spinach, mushroom & almond Roll VGN
- Spiced sausage, smoked applewood cheddar & dill pickled onion skewers VGN
- BBQ 'pulled pork' VGN
- Mozzarella w/ basil & sunflower seed pesto
 Mature cheddar V
- Guest cheese V Olives Chilli pickled onions
- Add seasonal crudité & hummus for £3.00 extra per head

*speak to us about any additional dietary requirements

Ordering for a large group? Ask us about adding bite sized sandwiches, crisps or other delicious extras...

SANDWICHES £8.00 MINIMUM 4 BITE SIZE PIECES

- Smoked streaky bacon, mozzarella, tomato, chilli Jam
- Honey mustard roast chicken, tomato, cucumber, chive mayo
- Pastrami, cheddar cheese, dill pickled cucumber, mustard mayo
- Mozzarella, basil pesto, piquillo peppers VG
- Cheddar cheese, chutney, chilli pickled onion VG
- BBQ pulled 'pork', chilli pickled onions, sriracha ketchup VGN
- Spiced sausage, dill pickled cucumbers, kimchi, chive mayo VG







DANISH PASTRY PLATTER £7.50 PP MINIMUM OF 10 PEOPLE

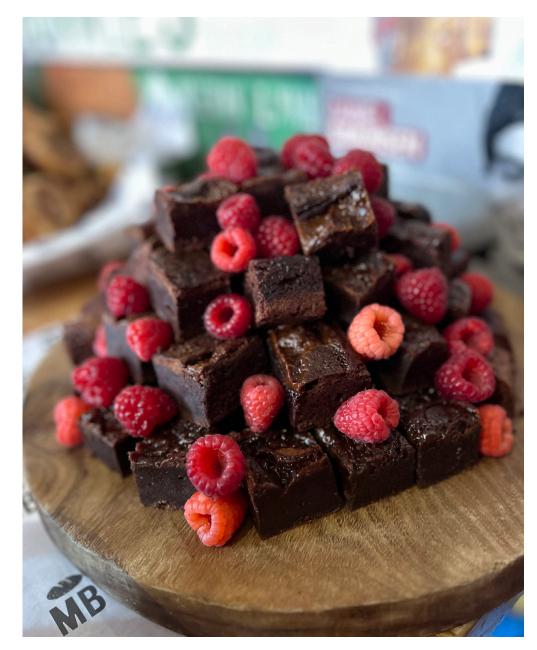
Includes your choice of...

- All-butter croissant
- · Pain aux chocolate
- Choc morning bun VGN
- House jam
- Fresh fruit
- Butter

CAKE PLATTER £7.50 PP MINIMUM OF 10 PEOPLE

Includes your choice of...

- · Caramel brownie
- · Milk chocolate blondie
- Hazelnut brownie VGN & GF
- · Banana and chocolate loaf VGN & GF
- Fresh fruit





Vegan & gluten free options available

All cakes available in 6 or 8 inches

- 6 inch = 6-10 dessert servings / 12-20 finger servings
- 8 inch = 10-15 dessert servings / 20-30 finger servings

Add something special...

- Seasonal floral decorations: £6 / £8
- Message written w/ chocolate: £5

VICTORIA SPONGE

- Fluffy vanilla sponge, whipped cream, Italian meringue buttercream, fresh fruit & house jam
- 6" = £60 8" = £65

BIRTHDAY CAKE

- Brown sugar sponge, raspberry buttercream, raspberry jam, sprinkles
- 6" = £70 8" = £75



CHOCOLATE RYE CAKE VGN

- Vegan chocolate rye cake w/ earl gray buttercream
 OR rich chocolate ganache / house jam
- 6" = £65 8" = £75

CARROT CAKE

- Seasonal fruit & nuts, cream cheese icing & dried calendula flowers
- 6" = £55 8" = £60

COCONUT CREAM CAKE

- Fluffy sponge, Italian meringue buttercream OR whipped cream, toasted coconut & seasonal fruit
- 6" = £55 8" = £60

LEMON & ALMOND CAKE

- Lemon almond sponge, lemon curd, mascarpone filling & Italian meringue buttercream
- 6" = £60 8" = £65

Ordering for a wedding or large group?

Speak to us about stacking & assembling.





Complete food orders (including any allergies) should be submitted at least two weeks in advance of your hire date. One month's notice is required for bookings of 50 people or more.

Payment for the event must be submitted in full no later than 7 days before your hire date.

FOR FURTHER INFORMATION, OR TO CHAT TO OUR TEAM ABOUT YOUR EVENT, START THE CONVERSATION:

VENUES@TOBACCOFACTORY.COM