PRIVATE HIRE AT TOBACCOO FACTORY

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









HOW IT WORKS

FOOD

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**

ALLERGENS

Allergens sheet will be provided on the day of your event.

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

Speak to us about any additional dietary requirements







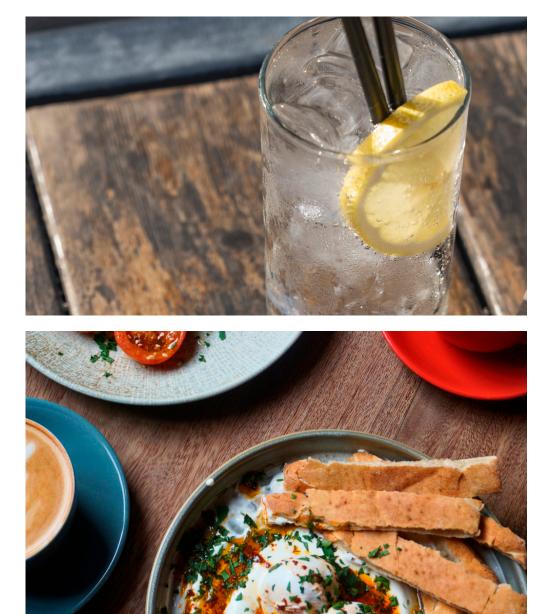
FOOD AND DRINK

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... 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 accommodate. 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.



FOOD PACK



DRINKS OFFERS

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 BYOR

- Beer £3
- Wine £9
- Fizz £12





TOBACCO FACTORY MENUS

PAELLA MENU *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

£23.95 PER PERSON | FOR A MINIMUM OF 25 PEOPLE

OPTIONAL EXTRAS £1 PER PERSON, PER ITEM

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

TACO BAR

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

$\pmb{\pounds 12.95 \text{ PER PERSON} \mid \text{FOR A MINIMUM OF 10 PEOPLE}}$

* Please ask about allergens, sample menu, items may be subject to change.







FOOD PACK

TOBACCO FACTORY MENUS

PARTY BUFFET

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

- Crispy fried artichokes with rosemary and chilli honey
- Bang bang cauliflower bites, with chilli sauce, spring onion and sesame
- Roasted new potato 'bravas', aioli, smoked paprika
- Walnut and red pepper muhammarah dip with toasted flatbread
- Fried padron peppers, sea salt
- Taquitos rolled street tacos filled with refried beans, cheddar cheese, sour cream

$\pmb{\pounds 13.95 \text{ PER PERSON} \mid \text{FOR A MINIMUM OF 10 PEOPLE}}$

OPTIONAL EXTRAS Skin on Fries and Homemade Sauces £3.50 per Person

* Please ask about allergens, sample menu, items may be subject to change.









MARK'S BAKERY MENUS

CORPORATE CONTINENTAL BREAKFAST

Pastries

- Croissant V
- Pain aux chocolate V
- ${\mbox{ \bullet}}$ Pain aux raisins ${\mbox{ V}}$
- Chocolate babka VGN

Accompanying goods

- Butter **GF**
- Seasonal preserves VGN, GF
- House ham cold cuts **GF**
- Mozzarella pearls, olive oil, basil V, GF
- Granola, yoghurt **V, GF** +£2pp
- Fresh fruit VGN, GF

CHOICE OF PASTRY (1PP) WITH ACCOMPANYING GOODS FOR £12 PER PERSON | FOR A MINIMUM OF 10 PEOPLE

*with optional addition of granola and yoghurt for + \pounds 2pp







MARK'S BAKERY MENUS

COLD BUFFET

- Rosemary focaccia w/ olive oil, balsamic VGN
- Houmous, crudité VGN, GF
- House ham cold cuts
- Mushroom, almond, spinach 'sausage' roll VGN
- Leek, cheddar, onion 'sausage' roll ${\bf V}$
- Cumberland sausage roll
- Roast new potato salad VGN, GF
- Pearl mozzarella, basil pesto V, GF
- Black pudding scotch eggs
- Marinated gordal olives VGN, GF
- Honey mustard roast chipolatas
- Seasonal house pickles VGN, GF
- Mushroom pâté, baguette V
- Blistered padron peppers VGN, GF
- Brownies V +£3pp
- Yoghurt, white chocolate flapjacks V +£3pp

CHOICE OF 7 ITEMS FOR £14 PER PERSON \mid for a minimum of 10 people

*extra items charged at +£2pp with exception of optional sweet plates at +£3pp







FOOD PACK

MARK'S BAKERY MENUS

SANDWICHES

Marks Bread sandwich, served with crisps £8.00 PER PERSON | FOR A MINIMUM OF 5 PEOPLE

- Vegan, veggie, gluten free & meat options available
- Served on freshly baked white tin or seven seed sourdough with 5 Acre Farm salad leaves
- Assorted crisps

Sandwich options:

- Streaky bacon, lettuce, tomato, mayonnaise
- Roast chicken, tomato, cucumber, mayonnaise
- Mature cheddar, apple, tomato chutney V
- Mozzarella, sun blush tomato, basil pesto V
- Pulled jackfruit, kimchi, vegan cheese VGN
- Vegan sausage, sauerkraut, red onion chive mayonnaise VGN

SANDWICHES CAN ALSO BE ADDED ONTO A COLD BUFFET FOR £8 PER PERSON!







GET IN TOUCH

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



