

PRIVATE HIRE AT TOBACCO FACTORY

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



FOOD PACK

HOW IT WORKS

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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 PACK

FOOD AND DRINK

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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

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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
- Wine £9
- Fizz £12



FOOD PACK

TOBACCO FACTORY MENUS

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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



CHILLI 'NON-CARNE'

Black bean, smokey chipotle and seasonal vegetable chilli served with rice V, VGN, GF

- | | |
|------------------------------|-----------------------------|
| • West country cheddar V, GF | • Crispy onions VGN |
| • Soured cream V, GF | • Grilled corn ribs VGN, GF |
| • Chipotle aioli VGN, GF | • Chilli salsa VGN, GF |
| • Pea guacamole VGN, GF | • Tortilla chips VGN, GF |

£19.95 PER PERSON | FOR A MINIMUM OF 20 PEOPLE

**Please ask about allergens.*



FOOD PACK

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

£12.95 PER PERSON | FOR A MINIMUM OF 10 PEOPLE



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

TOBACCO FACTORY MENUS

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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

£13.95 PER PERSON | FOR A MINIMUM OF 10 PEOPLE

OPTIONAL EXTRAS

SKIN ON FRIES AND HOMEMADE SAUCES £3.50 PER PERSON

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



FOOD PACK

MARK'S BAKERY MENUS

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CORPORATE CONTINENTAL BREAKFAST

Pastries

- Croissant V
- Pain aux chocolate V
- Pain aux raisins 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 +£2pp*



FOOD PACK

SANDWICHES

Marks Bread sandwich, served with crisps

- 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

£8.00 PER PERSON | FOR A MINIMUM OF 5 PEOPLE

Sandwiches can also be added onto a cold buffet for £8 per person!



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 **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 | FOR A MINIMUM OF 10 PEOPLE

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



FOOD PACK

SWEET PLATTERS

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CAKE PLATTER

Includes your choice of...

- Caramel brownie
- Milk chocolate blondie
- Hazelnut brownie **VGN**
- Banana and chocolate loaf **VGN, GF**
- Fresh fruit

£7.50 PP (10 PERSON MINIMUM)

Speak to us about any dietary requirements



FOOD PACK

CELEBRATION CAKES

12

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 with chocolate: £5

Vegan & gluten free options available

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



FOOD PACK

CELEBRATION CAKES

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CHOCOLATE RYE CAKE **VGN**

- Vegan chocolate rye cake with earl grey 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 or lemon buttercream
- 6" = £60 8" = £65

Ordering for a wedding or large group?
Ask us about stacking & assembling.



FOOD PACK

PASTRY PRODUCTS

- Croissant **V** £2.80
- Pain au choc **V** £3.20
- Pain aux raisin **V** £3.20
- Cinnamon swirl **V** £3.00
- Almond croissant **V** £3.80
- Hazelnut & white chocolate swirl **V** £3.80
- Chocolate morning bun **VGN** £3.20
- Cumberland pork sausage roll £3.80
- Leek, cheddar & onion roll **V** £3.70
- Cheese & marmite knot **V** £3.20
- Spinach, almond & garlic roll **VGN** £3.80
- Jalapeno & cheddar pastry **V** £3.80
- Ricotta & dukkah twist **V** £3.00
- Ham & cheddar croissant £3.80
- Pasty £4.20 *flavour varies*
- Saturday special £3.80

BREAD PRODUCTS

- Baguette **V** £2.70
- Vegan brioche, milk buns **VGN** 75p *Friday only*
- Challah **V** £4.50 *Friday only*
- Ciabatta **V** £4.50
- Malthouse oval
400g/800g **VGN** £3.30/£4.30
- Malthouse tin
800g/1600g **VGN** £4.30/£8.60
- Miche wholemeal sourdough 800g **VGN** £4.30
- White roll 150g **VGN** 60p
- Danish rye (rugbrod) 800g **VGN** £4.50
- 100% rye 800g **VGN** £4.30
- Seven seed sourdough Tin
400g/800g/1800g **VGN** £3.30/£4.30/£8.60
- South Bristol sourdough *white Sourdough*
400g/800g/2.2kg **VGN** £3.20/£4.10/£10.00
- Spelt 800g **VGN** £4.30
- White tin *overnight white*
400g/800g/1600g **VGN** £2.90/£3.80/£7.60
- Wholemeal tin
400g/800g **VGN** £2.50/£3.90
- Bakers choice 800g £4.50 *Seasonal loaf, Saturday only*
- Focaccia tray **VGN** £30.00

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