PRIVATE HIRE AT TOBACCO 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.

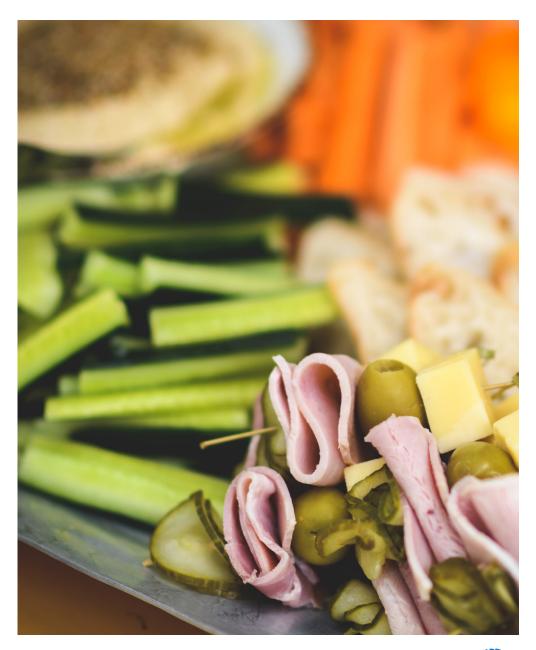
All made in the same building as & may contain traces of the following: gluten, peanuts, tree nuts, celery, mustard, eggs, dairy, sesame, soya, sulphites, lupin.

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.







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 BYOB

- 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

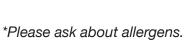
CHILLI 'NON-CARNE'

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

- West country cheddar V, GF
- Soured cream V, GF
- Chipotle aioli VGN, GF
- Pea guacamole VGN, GF

- Crispy onions VGN
- Grilled corn ribs VGN, GF
- · Chilli salsa VGN, GF
- Tortilla chips VGN, GF

£19.95 PER PERSON | FOR A MINIMUM OF 20 PEOPLE









TOBACCO FACTORY MENUS

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

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.





MARK'S BAKERY MENUS

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







MARK'S BAKERY MENUS

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!







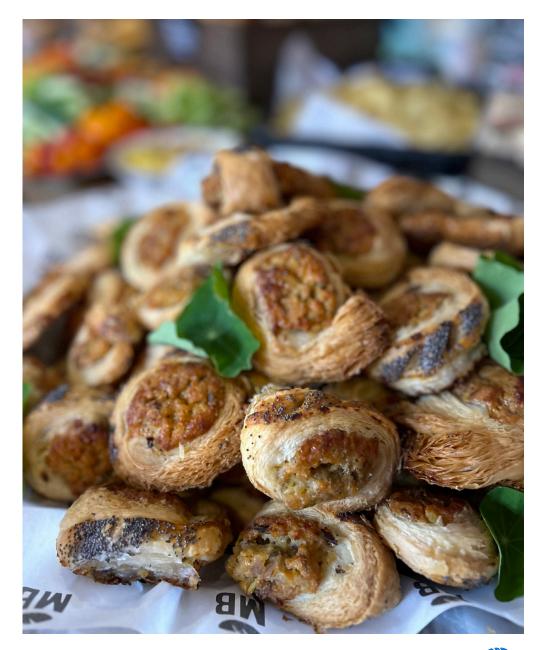
MARK'S BAKERY MENUS

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 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







SWEET PLATTERS

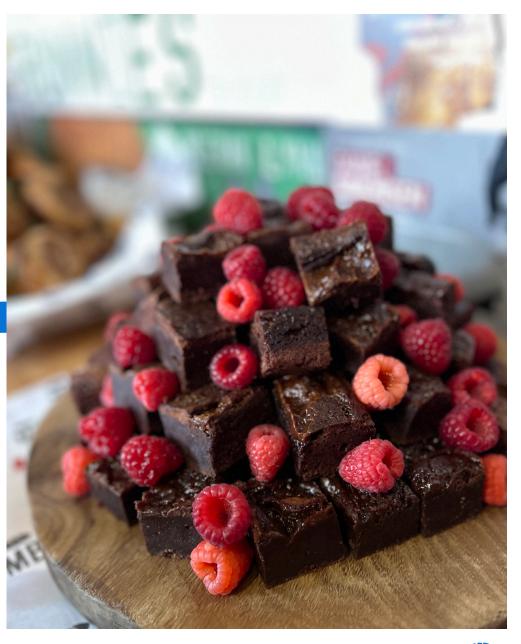
CAKE PLATTER

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





CELEBRATION CAKES

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



CELEBRATION CAKES

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

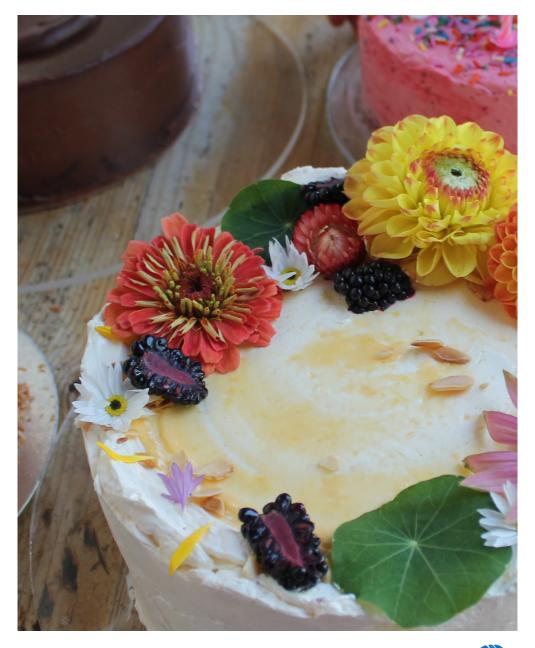
COCONUT CREAM CAKE

- 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.



ADDITIONAL EXTRAS

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



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