

WEDDINGS

AT TOBACCO FACTORY

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



DINING AND DRINKS

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



DINING AND DRINKS

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!

Our food offerings are something we are very proud about. We buy the best quality ingredients, cook it simply, and serve it generously banquet style for both you and your guests to share and enjoy.

We have also teamed up with Marks Bakery; find their delicious, beautifully presented canapés and show stopper celebration cakes alongside our Tobacco Factory offerings.

Read on and explore our fresh and vibrant menus.

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.

FLEXIBLE OPTIONS

Our in-house catering is the easiest way to bring your event to life, but we can also accommodate extras. Food trader pitches start from **£150**, and cakeage from **£50**. Ask about **Mark's Bakery** celebration cakes for an in-house showstopper.



DINING AND DRINKS

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 £180
- House red £180
- Rosé £180
- 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
- ask us about your favourite beer!

COCKTAILS

- From £10

SOFTS

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

CORKAGE FOR BYOB

- Wine: £16 per bottle
- Fizz: £25 per bottle
- Beer: £3

ALCOHOL-FREE OPTIONS

Most local breweries offer an alcohol-free pale ale or lager. We can arrange for these to be available on tap for your event at no additional cost.

Alcohol-free wine is available from **£28 per bottle**, and we have access to an excellent selection to suit your requirements.



DINING AND DRINKS

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 **VGN**
- Served with Mark's bread and seasonal 5 Acre Farm salad **VGN**

£23.95 PER PERSON | FOR A MINIMUM OF 25 PEOPLE

OPTIONAL EXTRAS £1 PER PERSON, PER ITEM

- Sea salted padron peppers **VGN, GF**
- Veggie caesar salad **V, GF**



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

**Please ask about allergens.*



DINING AND DRINKS

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 **VGN, GF**
- Black beans al pastor, cheese, soured cream, pickled jalapenos **V, GF**
- Pea guacamole, fajita spiced pulled mushrooms, crispy onions **VGN, GF**

£14.95 PER PERSON | FOR A MINIMUM OF 10 PEOPLE



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

DINING AND DRINKS

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

£14.95 PER PERSON | FOR A MINIMUM OF 10 PEOPLE

OPTIONAL EXTRAS

SKIN ON FRIES AND HOMEMADE SAUCES VGN, GF £3.50 PER PERSON

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



DINING AND DRINKS

MARK'S BAKERY MENUS

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CANAPES

Our neighbours Marks are an award-winning artisanal bakery. Their catering - like their cult lunch specials - showcase seasonal, local ingredients whilst putting a modern twist on traditional classics. Their canapes pack big flavour and create a beautiful spread.

- Cured salmon blini, crème fraiche, compressed cucumber, dill
- Medium rare topside beef, sauerkraut, wholegrain mustard, rye cracker, celery leaf
- Pickled beetroot, chevre, candied walnut, baguette V
- Leek and nori mosaic, truffled "cream" VGN
- Potatoes pavé, kimchi emulsion, tarragon V
- Pavlova, rose consommé V
- Orange granita, coffee crème fraîche V

CHOICE OF 4 ITEMS | £13.95 PER PERSON | FOR A MINIMUM OF 10 PEOPLE

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



DINING AND DRINKS

MARK'S BAKERY MENUS

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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 | £14 PER PERSON
FOR A MINIMUM OF 10 PEOPLE

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



DINING AND DRINKS



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 with chocolate: £5

VICTORIA SPONGE

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

BIRTHDAY CAKE

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



DINING AND DRINKS

CHOCOLATE CAKE VGN

- Vegan chocolate cake with rich chocolate ganache and house jam
- 6" = £65 8" = £75

CARROT CAKE

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

COCONUT CREAM CAKE

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

LEMON & ALMOND CAKE GF

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

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

CELEBRATION CAKES

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Choose a delicious, stacked cake for the wow factor...
get in touch for more info!

To build from cakes within this pack, combine 6" and 8" price.



DINING AND DRINKS

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