

GRAIN BARGE

HOLD BAR

Grain Barge

Grain Barge started life as an engineless transport barge that carried barley and wheat from Bristol to Cardiff, across the Severn Estuary. Built in 1936 by the Charles Hill shipyard, the barge is now moored in Hotwells, opposite her original berth and near Brunel's SS Great Britain. The boat was bought and refitted in 2007. The new interior uses reclaimed and recycled materials that reflect the boat's industrial heritage.

Today, Grain Barge is a relaxed and friendly bar/restaurant with spectacular views across Bristol Harbour and the iconic SS Great Britain. Serving fresh, locally sourced dishes and a range of craft beers, ciders, wines, and coffees, this unique venue is the perfect location for everything from coffee with a friend to the wedding reception of your dreams. Relax below deck, enjoy panoramic views of the harbour from the light, bright restaurant, or sit up top and watch river life glide on by.



Hold Bar

With its attractive, cosy, wood-lined interior and windows looking out across the harbour at water level, our Hold Bar truly is a one-of-a-kind location to host your event. Our dedicated Events Manager will work personally with you to plan your day from start to finish, down to the smallest details, and be there on the day to make sure everything runs smoothly.

***“A truly unique space
for private events.”***



Hiring our Hold Bar

An enquiry can be made online at grainbarge.com on the 'Hire Our Space' tab, or via email to events@grainbarge.com. Once an enquiry has been made, we will provisionally hold the date for you until you decide to confirm your reservation with a 50% room hire fee payment. The hire fee encompasses use of the Hold Bar from 12pm-midnight, and allows you access to the following:

- Dedicated events planning team, who will help you plan your special day, and then manage the event on the day to ensure that everything runs smoothly.
- Use of our private fully stocked and staffed bar, which can be customised to your taste.
- Use of our professional PA system, projector and screen, microphone and sound system.
- Use of glassware, tableware, and furniture.

We ask that your room hire deposit be paid as early as possible to secure your chosen date. The remainder of your room hire fee, plus the cost of any pre-ordered beverages, dining, decoration packages and flowers should be paid at least 2 weeks before your date.

Hiring fees

Thurs, Fri & Sat:
£500.00 | 12pm – Midnight

Sun, Mon, Tues & Weds:
£400.00 | 12pm – Midnight

Dining

We know how important good food is for your special day. Our menu uses fresh, seasonal produce from our very own Five Acre Farm in Backwell, and (as with all aspects of our venue), we do our best to provide a sustainable, environmentally conscious service. Our menu does offer something for most dietary requirements or allergies, but please do let us know if you would like us to make any adjustments. As members of the Sustainable Restaurant Association, we offer a delicious selection of vegan and vegetarian dishes, and MSC certified seafood.

Beverages

Our Hold Bar contains a fully stocked bar, including our ever-changing craft beers and ales that truly are a celebration of Bristol. We also offer a wide selection of vegan-friendly wines, champagnes and proseccos; and a premium range of local, independent spirits, plus the names you know and love.

Why not add a touch of class to your event with a glass of prosecco or champagne for your guests upon arrival? Would you like to provide an open bar/bar tab, or perhaps we can craft you a cocktail specific to your event? If there is something special you would like to request, please let us know and we will generate a quote for you.



photo: Jon Craig

Entertainment

What's a party without good music? Here at Grain Barge we are equipped with an in-house PA system that can accommodate everything from your perfectly curated playlist, to a 5 piece live band.

Transportation

Only a stone's-throw away from the city centre, Grain Barge is well-connected with several bus routes, and has space for taxis/ event transportation to pull up right out front. There is also a paid car park just next door (subject to availability).

Accessibility

As we are moored several feet below street level – depending on whether we are at high tide or low tide – we are not currently wheelchair accessible. All entrances to the boat are via stairs that can become quite steep at low tide. Please be aware that the Hold Bar itself is down a second set of stairs.

If members of your party are hard of hearing and would prefer for our staff to wear clear face visors as an alternative to facemasks, please let us know. We can also print large font menus upon request for guests who require them.

Under 18s

Here at Grain Barge we pride ourselves on being a family-friendly location to be enjoyed by all ages! We permit under 18's on board until our kitchen closes. After this point our license does not permit anyone under the age of 18 on board (including infants and toddlers). Under 18's are welcome on board between the times of:

Mon - Sat: 12pm - 9pm

Sun: 12pm - 6pm

Detail of events subject to government restrictions.



photo: Jon Craig



Please let us know if you require high chairs or food suitable for young children at your event. We also have baby-changing facilities accessible to all customers on the same deck as our Hold Bar.

We look forward to welcoming you on board for your special day!

BUFFET MENU

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LIGHT BUFFET £13.95 per person

The light buffet is served cold, and includes the following dishes...

- Artisan falafel | mixed salad leaves
lime aioli VGN GF
- House focaccia | hummus VGN
- Tray roasted balsamic beets & squash
local halloumi | micro herbs V GF
- UK grain salad | farm greens
dried cranberries | almonds VGN

CLASSIC BUFFET £19.95 per person

- Salmon fish cakes | homemade tartare
sauce | lemon GF
- Five Acre Farm mushroom arancini
vintage gouda V
- Courgette hasselback | rose harissa
butter beans | tahini VGN GF
- Local goats cheese and caramelised
onion wellington | thyme V

Add any extra dish from the light menu
for an extra £2.00 per person

PUB SNACKS £12.95 per person

Finger-food, perfect for late night canapés!

- Salt and chilli cauliflower wings VGN
- Mark's Bread bruschetta VGN
- Beer battered onion rings
cheddar sauce | jalapeños V
- Pulled seitan hoisin sliders V
- Veggie spring rolls | hoisin mayo V

We are proud members of the Sustainable Restaurant Association, a community of businesses working towards an environmentally restorative and socially progressive UK hospitality sector.

We serve a veg focused and seafood menu, all made on-board using locally sourced ingredients from our farm in Backwell, and other suppliers from the region. For our fish, we choose MSC certified suppliers and species. When buying farmed fish we choose organic. We use the Good Fish Guide to guide us on best sourcing methods, along with advice from the Marine Conservation Society. All of our eggs are organic and free range, from the southwest. Our milk and cream is from Bruton Dairy in the Cotswolds.

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