

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.

The space has its own **exclusive bar** and **PA system** – perfect if you want to hire a band or DJ for the night. You can **decorate the space** to your heart's content and, if there is a particular drink you would like us to serve your guests, let us know and we can order it in for you.

Capacity:

100 people standing, 50 people seated

*"A truly unique space
for private events."*

Hiring our Hold Bar

An enquiry can be made online at [grainbarge.com](https://www.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 fees below include:

- 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 (connects to Spotify). There is space for a DJ (DJ to be provided by the customer).
- Use of glassware, tableware, and furniture.
- Buffet catering is available at an additional cost.

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.

“Fantastic venue with great views and friendly service!”

Food

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 menus offer something for most dietary requirements or allergies, but please do let us know if you would like us to make any adjustments.

Drink

Our Hold Bar contains a fully stocked bar, including our ever-changing selection of local craft beers and ales. We also offer a wide range 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 a special cocktail for your event? If there's something special you would like to request, let us know and we can provide it.

Hire fees

Thurs, Fri & Sat | 12pm-Midnight: £575*

Mon, Tues & Weds | 10am-11pm: £475

Sun | 12pm-10pm: £475

***There is an additional charge of £50 for buffet service between 6pm and 9pm.**

Terms & Conditions: We cannot play music later than 12pm due to licensing reasons. Please note all under 18s must leave the venue by 9pm. Last drink orders called 15 minutes before closing.

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. We can 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

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.



photo: Jon Craig



photo: Jon Craig

We look forward to welcoming you on board for your event!

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**

GRAZING BOARD **£6.95 per person** (minimum of 10 people)

*Inspired by Mediterranean and Middle Eastern
food and flavours. Perfect for casual events.*

- Home made hummus with zaatar spice
- Garlic, lemon and rosemary olives
- Marks Bread focaccia with tapenade
- Stuffed piquillo peppers
- Stuffed vine leaves

TO SHARE...

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SUNDAY ROAST

£23.95 per person (minimum of 12 people)

STARTERS

- **House foccacia VGN**
vegan aioli | green olive, lemon & basil tapenade
- **Salmon fish cakes**
tartare sauce | kohlrabi salad | lemon

MAINS

- **Nut roast VGN**
- **Salmon en croûte**

Both options come with plenty of: roast potatoes, seasonal vegetables, apple cider red cabbage, Yorkshire puddings, gravy

DESSERTS

- **Sticky toffee pudding**
- **Eton mess**

Pair your roasts with our house wines.
Special prices if ordered for the table!!

TACO BAR

£9.95 per person (minimum of 25 people)

One of the easiest ways to host a celebration is to have a taco bar party. This simple concept is a hit with everyone, thanks to the ability to customize your plate. The D-I-Y authentic soft tacos, perfect for team building events and casual work do's.

TACOS

- **Fish**
- **Veggie**
- **Vegan**

All served with house salsa, koji sour cream crunchy vegetables, crispy onions

Add bowls of homemade chips £1pp

Add grilled corn on the cob £1pp

We make great margaritas!

Ask for more info.

CHRISTMAS

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FAMILY CHRISTMAS DINNER

Serving a family style christmas meal, bringing people together with food.

SALMON EN CROÛTE

Rosemary roast potatoes / caramelised brussel sprouts / mashed turnips / honey glazed parsnips / braised red cabbage / heritage carrots / stuffing / Yorkshire puddings / homemade gravy / horseradish sauce

CHRISTMAS NUT ROAST v (VEGAN OPTION UPON REQUEST)

Rosemary roast potatoes / caramelised brussel sprouts / mashed turnips / honey glazed parsnips / braised red cabbage / heritage carrots / stuffing / Yorkshire puddings / homemade gravy / cranberry sauce

FOR DESSERT...

TRADITIONAL CHRISTMAS PUDDING v

with brandy butter

PORT POACHED WINTER FRUIT VGN

with orange and star-anisse sorbet

Served from 1st December: Mon-Fri 12-3pm & 5.30-9pm, Sat 12-9pm, Sun 12-6pm

£20 per person £22 including dessert