

Private Hire

at Grain Barge

Your guide to parties, events and gatherings at our venue.



GRAINBARGE.COM

**GRAIN
BARGE**



Find what you need...

A bit about us	3
Hiring our Hold Bar	4
Hire fees	5
Food	6
Drink	9
Get in touch	11

A bit about us

3

Hidden in the heart of the Grain Barge, our cosy Hold Bar is the perfect intimate setting for your event; whether it's a birthday, dream wedding or just an excuse to get together.

The Hold Bar is a unique and versatile space ideal for informal & one-of-a-kind celebrations. Equipped with a private bar, stage and sound system - the whole evening can be tailored for you. Sink into a superb evening of beautiful water-level views, great beer and good company.



HIRE PACK

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BARGE**

Hiring our hold bar

4

If you would like to make an inquiry about a celebration or event, go to grainbarge.com and fill in the online form via the 'Hire Our Space' tab.

Alternatively, email us at events@grainbarge.com. Please note that this email address is checked between Mondays and Thursdays.

Once you have made your enquiry, we can provisionally hold the date for you, pending a 50% deposit on your room hire fee.

The hire fees on the next page, cover:

- A dedicated events organiser, who will be helping you organise your day, and will be your point of contact with any requests or questions you may have.
- Use of the private bar, fully stocked and staffed by one of our team.
- Full use of our in-house PA system, microphones, stage lighting, projector and sound system. Devices can be plugged into the sound system via an AUX cable, however any adapters necessary must be provided by the customer.
- Use of glassware, tableware (if needed) and furniture.
- Use of in-house decorations (string lights, tealights, disco balls, etc.)

Please note that your booking will not be confirmed until the deposit is paid, and due to high demand for bookings, we can only hold a booking for 1 week without payment. The remainder of the hire fee can be paid along with any additional purchases, such as catering or drinks packages, and must be fully paid by the day of the event. Any special requests for food or drinks must be made at least 1 week before the event, otherwise we cannot guarantee that they will be fulfilled.

Hire Fees

Monday - Thursday 12pm - 11pm: £450

Friday 12pm - Midnight: £500

Saturday 12pm - Midnight: £600

Sunday 12pm - 10pm: £500

***Fees include VAT**

Terms and Conditions

Please note that we cannot play music any than 11:55pm, due to licensing restrictions.

All under-18s must leave the venue by 9pm.

Last drinks orders will be called 30 minutes before closing. We reserve the right to refuse service to any customer acting inappropriately, or if our staff believe the customer to be putting themselves or others at risk.



Food

6

Our buffet menus focus on fresh and seasonal produce, a lot of which we grow at our own Five Acre Farm in Backwell. As a member of the Sustainable Restaurant Association, we are dedicated to providing a menu crafted around sustainable and eco-conscious ingredients.

Our buffet options are shown here and on the next page, although they may change slightly to reflect what ingredients are in season. If you or your guests have any allergen requirements, please let us know and we will do everything we can to accommodate them.



Food

7



Classic buffet 19.95 per person (20 minimum)

Fishcakes homemade tartare sauce, lemon **GF**

Five Acre Farm mushroom arancini, vintage gouda **V**

Salmon caesar salad **GF**

Marks Bread bruschetta **VGN**

Pub snacks 14.95 per person (20 minimum)

Finger-food, ideal for later in the evening!

Salt and chilli cauliflower wings **VGN**

Achiote butter corn on the cob **VGN, GF**

Loaded skin on fries salsa, cheddar sauce, jalapeños **V**

Chilli sloppy joe sliders **V**

Veggie spring rolls hoisin mayo **V**



Grazing Boards £7.95 per person (10 minimum)

Taking inspiration from Mediterranean and Middle Eastern flavours. Perfect for welcoming guests.

Homemade hummus za'atar spice **VGN, GF**

Garlic, lemon and rosemary olives **VGN, GF**

Mark's Bread focaccia tapenade **VGN**

Artisan falafel lime aoli **VGN, GF**

Add

- Hand made skin on fries (8 portion bowl) **VGN, GF** 18.75
- Loaded fries (8 portion bowl) **V** 26.20
- Focaccia **VGN** 2.25 PP
- Falafel **VGN, GF** 3.75 PP
- Bruschetta **VGN** 3.75 PP
- Achiote butter corn on the cob **VGN, GF** 4.25 PP
- Salmon Caesar salad **GF** 7.95 PP



Taco bar £12.95 PP (minimum 25 people)

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.

Fish, veggie and **vegan** tacos to build with salsa, sour cream, lime aioli, corn on the cob, homemade skin on fries and slaw.

Drinks

10

Our Hold Bar contains a fully stocked bar, rotation of fresh local craft beers, our staple ales, lagers, and ciders. We also offer a wide selection of vegan wines, premium spirits, and a variety of soft drinks for the non-drinkers and younger guests.

We can provide a range of drinks packages, depending on what you desire for your celebration!

Bar tabs

We are happy to organise a pre-paid bar tab for your evening, which you are welcome to add to on the day of the event if you wish! We can also apply any restrictions you may want to place on the tab, which you can discuss with our Events Manager.



Drinks

11



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 100

House red 100

Rosé 115

Prosecco 150

Custom kegs

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

New Bristol Brewery

Wiper & True

Lost & Grounded

Cocktails

Custom cocktails are available upon request, please let us know if you're after something special!

Dark 'n' Stormy 9.95

Margarita 8.50

Negroni 9.85

Paloma 9.95

Old Fashioned 11.00

**To speak to our team about
your event please email us at:
EVENTS@GRAINBARGE.COM**