

THE
BATH
BREW
HOUSE





Seasons Greetings!

Thank you for making an enquiry about holding your Christmas bash with us at The Bath Brew House. It's our 7th year celebrating, and we're looking forward to hosting lots of fun social gatherings, from works parties to friends & family get-togethers! We aim to be as flexible as possible so if there's anything we can do to make things extra special for you, please just let us know.

Attached are the bits & bobs you need in order to make a booking with us:

- **Our brand new Christmas menus**
- **A handy pre-order form for you to pop all your food choices on**
- **Our Christmas function T&Cs – please sign and return**

Please note: we're expecting lots of interest for bookings, especially during the last couple of weeks before Christmas. Until we've received a signed copy of our T&C's along with the agreed deposit amount, your booking isn't set in stone and is not confirmed.

The menu sees traditional festive fare but with a good old BBH twist.

Our head chef, Sam, has worked hard to produce a menu which offers something for everyone to enjoy. We're offering a two or three course set menu with all the trimmings for groups of four or more, and we've got some great sharing options if you fancy something a little less formal.



Venue

THE TANK ROOM

Perfect for groups of 15 to 22 people for a sit-down meal (or up to 50 for mingling), the Tank Room offers a lovely setting for private dining. The room comes complete with its own soundsystem, which you can plug any device into so you can get the classic Christmas party tunes on while tucking into some lovely food! We offer two booking slots in the Tank Room - the afternoon slot runs from 12pm 'til 5pm (arrival at 11:30am, food served from 12pm) and the evening slot runs from 6pm 'til 12am (arrival at 6pm, food served from 6:30pm).



SKITTLE ALLEY DINING ROOM

Smaller groups will be seated in our dining area, where we can take bookings any time between 12pm and 9pm (subject to availability). There is a great view of our open kitchen and we can accommodate a sit-down affair for between 4 and 24 guests in this area.



THE MARQUEE

This winter sees the return of our fab garden marquee, bigger and better than ever! We can cater for up to 200 people for a drinks & nibbles party, and up to 100 for a sit-down affair. With lots of festive fairy lights and an eclectic mix of furniture, this area is one of the prettiest in the pub. Don't worry, we have plenty of heaters & toasty blankets for those of you who want to stay cosy all night...

Just give us a shout to discuss the different seating options for your party.



Christmas 2019

2 COURSES
3 COURSES

£22.50 PP
£27.50 PP

STARTERS

Wild mushroom and truffle soup, ciabatta toast **GFA** **V**

Charcoal Mediterranean tart, piquillo pepper coulis, garden pickle salad **PB**

Hot smoked trout remoulade, radish salad and Champagne dressing

Ham hock and pea terrine, apple cider chutney, sourdough toast **GFA**

MAINS

Bacon wrapped turkey ballontine, pigs in blankets, apricot and chestnut stuffing, ale gravy

Baked salmon supreme, lemon and thyme crushed new potatoes, samphire, mussel and saffron creamy leek sauce **GFA**

Slow braised beef feather blade, savoy cabbage, bacon lardons, stout gravy **GFA**

Butternut squash, sweet potato, spinach, bulgar and chestnut Wellington, Bordelaise sauce **PB**

All served with family style bowls (to share) of buttered shredded sprouts, honey glazed carrots, parsnips & roast potatoes.

DESSERTS

Clementine and lemon tart, raspberry coulis, chantilly cream **V**

Somerset cheese board: Cheddar, Somerset Brie, Bath blue, seeded crackers and chutney **GFA** **V**

New York style vegan cheesecake, mango sorbet **PB**

Traditional Xmas pudding with brandy sauce **V**

Tea or coffee and a mini mince pie **V**

(£2.50 supplement)

Festive Buffet

BUFFET BITES £14 PER HEAD

Smoked salmon blini, dill and chives

Pigs in blankets

Ham hock and pea terrine bruschetta

Mini turkey roast dinner **GFA**

Vegan jackfruit nuggets and BBQ sauce **PB**

Seeded halloumi fries and sweet chilli sauce **V**

UPGRADE TO £18 PER HEAD FOR ADDITIONAL BITES:

Charizo skewers with mustard dressing

West country crab cakes with lemon aioli

Tomato, black olive and bocconcini skewer **V** **GFA**

Harissa and butternut squash hummus en croute **PB**

Charcoal Mediterranean tart **PB**

SWEETS - £4 PER HEAD

New York style vegan cheesecake **PB**

Chocolate brownie **V** **GFA**

VEGAN ONLY BUFFET ALSO AVAILABLE

All dishes may contain nuts; fish may contain bones. Please let us know in advance if you have any food allergies or dietary requirements.

All food is fresh & homemade, please note that during busy periods there may be a wait on food. We appreciate your patience.

PB Plant Based **GFA** Gluten Ingredient Free **V** Vegetarian **GFA** Available Gluten Ingredient Free

Please ask your server for details. full allergen information is available upon request. We cannot guarantee that **GFA** dishes are 100% gluten free.



TERMS & CONDITIONS

Provisional Bookings

- A booking is considered provisional until a £10 per person deposit has been received for food bookings or £5 per person for drinks bookings.
- We also require a signed copy of the Terms & Conditions by the party organiser.
- All provisional bookings or enquiries will be held for 7 days, at which point they will be released unless agreed with your booking organiser.
- Your deposit will be redeemed against the final bill.
- All total bills must be settled in full on the day of your event, using either cash, credit or debit card. We do not accept cheques.
- Company bills may also be paid by BACS with prior agreement.
- We do accept American Express.
- If a minimum spend has been agreed for exclusive use of all or part of the venue, and the minimum spend is not reached, then the difference will be added to your final bill.

Sittings

- Specific food service times are available so that everyone can receive their food quickly. Please ask your event co-ordinator for full details.

Cancellations

- If a booking, or part of a booking is cancelled more than 14 days before the event the deposit will be fully refunded. If a booking is cancelled less than 14 days before the event, the full deposit will be withheld.
- In the event of a no show the full deposit will be withheld. If individual guests don't come on the day then their £10 deposit will be withheld.

Pre-Orders

- Your food pre-order must be received no later than 14 days before the date of your booking. No changes can be made to your pre-order within these 14 days.
- Please advise us of any serious allergies when ordering your food. Full allergen information is available on request.
- Variations to dishes can be provided for guests who have any allergies, dietary requirements & religious beliefs upon prior agreement with your event co-ordinator. This must be confirmed at least 14 days before your event.
- Please only use the booking form provided by us. Pre-orders in other formats won't be accepted.
- Significant reductions to your order may result in some of the deposit being retained. We require a minimum of 48 hours notice.

for additional guests and each booking will be agreed on an individual basis. This will depend on availability at the time of your request.

Service Charge

- A discretionary 10% service charge will be added to your final bill. This goes to the staff who serve you at your event.

Loss or Damages

- We take no responsibility for loss of personal belongings on the premises.
- In the event of damage to our property we have the right to obtain an independent quote to assess the cost of the repair. Any deposit left after the payment of repairs will be returned to you. In the event of damage being more than the deposit we have the right to payment in full.

Site Policies

- Unfortunately, being in such a residential area, we have to be very careful about noise levels and we kindly ask for your cooperation in managing this.
- We are happy for you to use a phone, iPod or similar device connected to our sound system in private areas, but we do ask that you keep volume to a reasonable level and be sensitive to those that live nearby. We may ask that you turn this down if it is too loud. If the noise continues to be too loud we reserve the right to turn off the iPod and revert to our house music system.
- We would ask that you make travel plans before leaving the premises and keep noise to a minimum when doing so.
- If you need assistance with organising taxi's please ask and we will be happy to help.
- Marquee Parties - we like to make sure we can help our neighbours as much as we possible, and we do have a strict license that we have to adhere to. This includes the garden closing at 11pm (or 12am on Fridays and Saturdays), and noise being kept to a minimum. As much as all the BBH crew love a good sing song, our neighbours do not! We ask you to keep the noise levels down and be aware that noise carries down quiet roads like the ones around our premises. We can reserve marquee parties an area inside the pub for later in the evening, but this is dependent on availability and must be authorised by your event co-ordinator in advance.
- Christmas Closures
Xmas Day - closed
Boxing Day - closed
New Years Day - closed

Booking Name

Booking Date

I agree to the above Terms & Conditions ☐

Date