

# relish

FRESH FOOD, FRESH IDEAS

## CORPORATE HOSPITALITY GUIDE

ALL PRICES EXCLUSIVE VAT AT 20%



**EVENT SPACE**  
at PAINTWORKS  
BRISTOL'S CREATIVE QUARTER



DAY DELEGATE COVER CHARGE (100 Covers) £5.75 per person  
Fair Trade Tea & Coffee - 3 Servings  
Luxury Biscuits  
Jugs of Ice Water

#### ADDITIONAL ITEMS

Grilled British Bacon in a Hobbs House Bap	£4.50
Gloucester Old Spot Sausages in a Hobbs House Bap	£4.50
Roast Field Mushroom and Free Range Egg in a Hobbs House Bap	£4.00
Thick Yoghurt, Fresh Fruit and Organic Granola Bircher	£2.50
Mini Pastries (Croissant, Pain au Chocolat & Pain au Raisin)	£2.50
Hake Fish Finger Sandwich in Ciabatta with Tomato Chutney	£5.00
Avocado and Roast Tomato on Toast	£3.50
Relish Handmade Deli Cakes	£2.00
Full English Breakfast with Toast and Preserves	£12.50
Continental Breakfast with Toast and Preserves	£9.00



WORKING LUNCH MENUS (100 Covers)

**MENU 1 - £9**

Classic Sandwich Platter  
Fresh Fruit Salad  
Relish Handmade Deli Cakes  
Bottlegreen Presse

**MENU 2 - £10**

Classic Sandwich Platter  
Soft Flour Tortilla Wraps  
Relish Superfood Power Salad  
Relish Handmade Deli Cakes  
Bottlegreen Presse

**MENU 3 - £12.50**

Luxury Sandwich Platter  
Soft Flour Tortilla Wraps  
Filled Ciabatta Fingers  
Old Spot Sausage Rolls with Sunblush Tomato and Pine Nuts  
Vegetarian Anitpasto Skewer (V)  
Fresh Fruit Salad  
Relish Handmade Deli Cakes  
Bottlegreen Presse



All of the below is based on 100 covers:

3 COURSE MENU (100 covers) £30 per person

Pick three course from the menus attached, small adjustments can be made to these dishes to suite your tastes, please just ask.

BUDGET BUFFET MENU (100 covers) £25 per person

Pick two cold dishes and two sides, one dessert. Delicious Hobbs House breads are included in the price.

BUFFET MENU (100 covers) £35 per person

Pick two hot or cold dishes and two sides, two desserts. Delicious Hobbs House breads are included in the price.

BBQ MENU (100 covers) £35 per person

Pick two dishes from the BBQ and two sides, two desserts. Delicious Hobbs House breads are included in the price.

*If you would like a bespoke menu please contact us to begin this process and we can put a seperate quote together for you.*



## DRINKS PACKAGES

Let us provide excellent hospitality and choose a drinks package to compliment your event.

ARRIVAL DRINK £4.80

Choose from a glass of sparkling wine or a simple cocktail such as Pimm's, Gin & Tonic etc.

BOTTLE OF HOUSE WINE £18.50

We have a good list with some excellent choices

TOAST DRINK £4.80

Served to the table, a glass of white or pink sparkling wine

STANDARD DRINKS PACKAGE (SAVE £1 PER PERSON) £13.50

Includes an arrival drink and a half bottle of wine per person

OCCASION DRINKS PACKAGE UPGRADE £4.00

Add a sparkling wine toast drink to the standard drinks package

CASH BAR £FREE

A fully stocked cash bar can be setup for free with the purchase of any of our drinks packages, otherwise a £250 setup fee applies

## BRING YOUR OWN

We charge a sensible corkage which covers the cost of refrigeration, glassware, ice buckets and service staff.\*

STILL WINE CORKAGE £7.50 per bottle

SPARKLING WINE CORKAGE £12.50 per bottle

\*NO REPRESENTATIVE SAVING WITH BYO UNLESS SERVING LUXURY WINES OR CHAMPAGNE



## PACKAGE MENUS

CANAPÉS (100 covers)

£2.20 per piece  
(Min. of 3 items)

## CANAPÉ MENU

Scallop and Pancetta Skewer, Lemon Aioli  
Sea Bass Ceviche, Avocado, Chilli, Coriander Shoots, Crisp Tortilla  
Smoked Salmon, Saffron Crepe, Spinach and Cream Cheese Roll  
Seared Tuna, Kimchi Rice, Wasabi Mayo, Pink Ginger  
Smoked Mackerel Rillettes, Black Pepper Toasts, Lemon Gel Mackerel  
in Coal Oil, Sunflower Mayo, Kolrabi and Beetroot

Hanger Skeak Béarnaise, Matchstick Fries, Served on a Fork  
Trio Melon Salad with Trealy Farm Cured Ham and Elderflower Caviar

Chuck Burger, Native Breeds Bacon, Tête de Moine

Duck Heart Kebabs, Salsa Verde

Lamb Spiedini, Malt Vinegar, Garden Mint

Venison Tartare, Raw Quails Egg

Ham Hock Scotch Egg, Piccalilli Puree

Roast Chicken Boudin, Polenta, Tarragon Mayo, Cob Salsa

Beef Carpaccio Skewer, Yuzu Dip

Duck Liver Parfait, Gingerbread, Sauternes Gel

Mayfeild Mac & Cheese 'Arancini'

Russian Salad, Caviar

Beenleigh Blue, Pecan Sable, Pear Concentrate

Cauliflower Cheese and Pie Nut Tartlet

Walnut Pesto, Chicory Leaves

Parma Ham, Manchego Cheese, Sunblush Tapenade, Polenta

Grilled Courgette, Pepper and Halloumi Roll

Goats Cheese on Fruit Bread, Walnut and Truffle Honey



## PACKAGE MENUS

3 COURSE MENU (100 covers)

£30 per person

### Starters

Upton Smoked Chicken, Cantaloupe Melon & Roasted Hazelnut Salad

Cotswold Farmhouse Terrine, Yellow Pepper Chutney, Toasted Sourdough

Spicy Butternut Squash, Chili & Lemongrass Soup finished with Coconut V

Roast Red Onion, Goats Cheese & Sun Blush Tomato Tartlet, Young Rocket Leaves V

Garden Pea & Broad Bean Bruschetta, Smoked Goats Cheese, Rocket Pesto V

### Main Courses

Slow Roasted Belly of Pork, Crackling, Roast New Potatoes,  
Market Vegetables & 'Cafe au Lait'

Bone-In Chicken Breast, Wild Thyme & Garlic Roasted New Potatoes, Market  
Vegetables, Tarragon Cream Sauce

Roasted Free Range Chicken Breast, Rustic Ratatouille, Parmesan Polenta,  
Oven Dried Tomato Sauce

Jesse Smiths Old Spot Sausages, Whole Grain Maris Piper Mash, Cider Apple Sauce

Pieminister Pie (any flavour), Creamy Mash, Market Vegetables and Jus

Roast Butternut Pumpkin, Santa Tomato and Cerney Ash Goats Cheese Filo Strudel,  
Salsa Vierge V

Asparagus and Mayfeild Cheese Tart, Young Watercress V

### Desserts

Raspberry Frangipane Tart with Crème Anglaise

Sticky Toffee Pudding served with Toffee Sauce & Crème Fraîche Cream

Lemon Delice with Fresh Raspberries

Chocolate & Mascarpone Cheesecake

Passion Fruit Crème Brulée Tart



## PACKAGE MENUS

BUFFET MENU (100 covers)

£35 per person

## HOT DISHES

Moroccan Lamb Meatballs Slow Cooked with Spices, Apricots, Sultanas and Toasted Almonds, Fresh Coriander and Pomegranate Molasses

Rolled Belly of Outdoor Reared Pork, Crackling, Rosemary & Apple Stuffing

Chicken, Bacon & Leek Puff Pastry Pie with French Tarragon and Vermouth

Char Grilled Chicken Breast rubbed with Chermoula, Chili, Coriander and Lime

Braised Ox Cheek in Bath Gem Ale with Paris Mushroom, British Pancetta & Horseradish Dumplings

Cotswold White Chicken Legs cooked in White Wine and Cream with Fresh Parsley and Tarragon

Cornish Fish Pie cooked with Crab Bisque, Garden Peas, Gruyère Mash Flame Roasted Pepper Rouille

'Padstow Parcel' - Fresh Cornish Seafood Parcel filled with Cherry Tomatoes, Rosemary, Fennel and Caper Butter

Grilled Artichokes & Courgettes in Thyme Creamed Butterbeans V

Grilled Aubergine and Potato 'Moussaka' with Cinnamon Spiced Vegetables V

Fried Halloumi Slices with Flame Roasted Bell Peppers & Syrian Lentils V

## COLD DISHES

Honey & Clove Glazed Wiltshire Ham with Piccalilli

Rare Roast Hereford Beef with Horseradish Creme Fraiche

Ham Hock, Spring Onion and Thyme Tartlets

Cotswold Game Terrine with Roasted Onion and Fig Compote

Soft Chorizo, Roasted Pepper and Cornish New Potato Frittata

Soy and Ginger Poached Salmon Fillet with Asian Pesto and Herb Salad

Firecracker Rice with Crevettes, Mussels, Clams and Crayfish Tails

Butternut Squash, Sun Blush, Rocket and Cerney Ash Goats Cheese Tarts

Tuscan Vegetable Puff Pastry Parcels with Fresh Mozzarella & Basil Pesto

Fried Halloumi Slices with Flame Roasted Bell Peppers & Syrian Lentils V





## PACKAGE MENUS

## BUFFET MENU CONTINUED

### SIDES

Parmentier Potatoes with Wild Tyme and Garlic

Hot Buttered New Potatoes with Garden Mint and Cracked Pepper

Sweet Potato Mash

Green Bean and Sugar Snap Salad with Orange and Toasted Hazelnut

Mixed Baby Leaves with Vine Tomato, Herbs & French Vinaigrette

Cornish New Potato Salad with Dijon Crème Fraiche, Celery and Spring Onion

Classic Caesar Salad with Butter Croutons, Reggiano Parmesan and Anchovies

Free Range Egg Niçoise Salad with Kalamata Olives and Crumbled Feta

Beetroot Salad with Capers and Italian Parsley

Wild Rice and Roasted Vegetable Salad

Orzo Pasta, Three Bean and Pesto Pasta Salad

Relish Superfood Deli Slaw

Grilled Butternut Squash, Lime, Chilli, & Mizzuna Salad with Fresh Pomegranate

### DESSERT

Double Chocolate Brownie Squares

Lemon Delice Tart

Chocolate and Orange Ganache Tart

Apple Caramel Crumble Pie with Cream

Fresh Fruit Salad with Heavy Cream

Flourless Italian Almond Torte with Mascarpone Cream

Treacle Tart with Salt Caramel and Vanilla Chantilly

Raspberry Frangipan Tart



## PACKAGE MENUS

BBQ MENU (100 covers)

£35 per person

### FROM THE BBQ

Moroccan Spiced Free Range Chicken Breast

Jesse Smiths Cumberland Ring Sausage

Spicy Lamb Merguez Sausage

Lamb Kebabs with Chermoula Yoghurt

Cornish Seafood Brochettes

Whole Char Grilled Lamb Shoulder Rubbed with Rosemary and Garlic

Relish 6oz Hereford Beef Burger in a Hobbs House Bap with all the Trimmings

Spicy Minted Lamb Burger with Cucumber Yoghurt and Khobez Flat Bread

Fresh Cornish Seafood Parcel with Cherry Tomatoes, Rosemary and Fennel

Whole Shoulder of Out Door Reared Pork with Apple Sauce and Grain Mustard

Whole Belly of Old Spot Pork in a Sticky BBQ Glaze

Grilled Vegetable Brochettes Rolled in Aged Parmesan and Pesto V

Roast Red Pepper Stuffed with Halloumi, Harissa and Fresh Lemon V

Portabello Mushrooms with Sun Blush and Goats Cheese, Sweet Onion Jam V



## PACKAGE MENUS

## BUFFET MENU CONTINUED

### SIDES

Parmentier Potatoes with Wild Tyme and Garlic

Hot Buttered New Potatoes with Garden Mint and Cracked Pepper

Buttered Corn of the Cob

Green Bean and Sugar Snap Salad with Orange and Toasted Hazelnut

Mixed Baby Leaves with Vine Tomato, Herbs & French Vinaigrette

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## PACKAGE MENUS

LATE FOOD (Based on 100 covers)

from £7.00 per item

### LATE FOOD MENU

#### HOT PORK ROLLS £8

old spot pork in a hobbs house harvester baps, stuffing and apple sauce

#### SURVIVORS BREAKFAST £7.50

free range back bacon in a hobbs house harvester bap with free range fried eggs

#### MINI BRIOCHE BEEFBURGERS £12

mini jesse smiths beef burgers in a brioche rolls with all the trimmings

#### CHEESE AND MEAT £13.50

a selection of artisan cheeses garnished with grapes, figs and celery

choose from terrines or cured meats with chutney and pickles

all served with deli bread and fudgees biscuits

#### LIVE COOKING STATIONS (Prices Vary From £13)

We have a selection go live theatre cooking stations to choose from.

£7 - £13 + VAT

based on 100 covers

MIX AND MATCH DISHES ON APPLICATION, ADDITIONAL CHARGE MAY APPLY



## SUNDRY ITEMS

### LINEN CHARGES

Linen is handled by the venue, please contact them for further details.

CANAPES (MINIMUM 3 PIECES) £2.20 per piece

Fancy some delicate, delicious canapes to accompany your sparkling wine reception? Pick a selection from the attached canapes menu.

LATE FOOD from £7.50

Treat your guests to a midnight feast (see attached menu choices)

BOTTLED WATER £3.00

Bottles of still or sparkling water (750ml) from FRANK water in Bristol. All proceeds from their sales go to charity and Relish will also donate 50p from every bottle purchased.

CAKE PLATES & FORKS £1.20 per person

This just covers the cost of a china side plate and cake fork if you want to serve your cake after your meal.

### FORMAL SERVED TEA & COFFEE

We can either serve tea & coffee to the table, or provide a self service buffet station, charge vary accordingly:

TABLE SERVED TEA & COFFEE (INCLUDES BISCOTTI) £3.75 per person

BUFFET SELF SERVE TEA & COFFEE £2.00 per person



PACKAGE MENUS

WINE LIST

## OUR LIST

ALL WINES ARE £18.50 PER BOTTLE

FULL WINE LIST ON APPLICATION DUE TO SEASONAL/VINTAGE VARIATIONS