

*The*  
**GRANARY**  
**CLUB**

*Private Hire  
& Events*



**BUILT**  
**1869**

*A historic Bristol landmark*



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## AN HISTORIC LATE NIGHT COCKTAIL BAR

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the Granary Club was Bristol's home of rock, with over 1,500 groups appearing on the club's tiny stage including Thin Lizzy, Dire Straits and Status Quo.

We're delighted to once again be opening the doors to this historic venue, and whether you are a returning rocker or a new kid on the block, you are most welcome.



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**WHAT WE OFFER**  
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**WEDDING RECEPTIONS**

**ENGAGEMENT CELEBRATIONS**

**ANNIVERSARIES**

**BIRTHDAY PARTIES**

**COCKTAIL MASTERCLASSES**

**WINE TASTING**

**COMEDY NIGHTS &  
WORKSHOPS**

**CORPORATE NETWORKING**

**ICEBREAKING SESSIONS**

## THE GRANARY CLUB EXCLUSIVE HIRE

What do Black Sabbath, Byzantine design and Delboy from Only Fools and Horses have in common? They could all be found here at one point, a celebrated music venue that welcomed the likes of Eric Clapton, Dire Straits, Genesis, Thin Lizzie, Def Leppard, Billy Idol, ACDC, Queen, the Sex Pistols and Black Sabbath. A classic scene of Only Fools and Horses filmed here once saw Delboy fall through our bar too.

From weddings to business events, our events team will cater to your every need. We can organise everything from bowl food to canapes and cocktails to suit your event. DJ's, Live musicians, tarot readers, burlesque performers, photographers, sketch illustrators can all be booked via our trusted suppliers list for an additional fee.

*Seated, up to 65 guests  
Drinks & canapés, up to 100 guests*







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## THE GRANARY CLUB PART HIRE

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Looking for a smaller event? Just hire part of our space for intimate drinks. Whatever the size we can reserve a part of our elegant and sexy basement bar whilst our team make sure you have the best time sipping cocktails and your tailor-made menu selection.

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## OUR DRINKS PHILOSOPHY

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Here at The Granary Club we work with contemporary and classic techniques to focus on sustainability in our drinks whilst maximising flavour and experience. Working with the chefs upstairs in The Granary's kitchen, we find innovative ways to integrate their surplus ingredients and byproducts into our drinks to create unique textures and flavours, all whilst reducing our waste footprint.





# SAMPLE COCKTAILS & WINES

## CLUB CLASSICS



### Perfect Regal Daiquiri

FRESH · SMOOTH · CITRUS

White Rum, Agricole, Whey Cordial, Lime, Grapefruit Zest

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### Oleo Sidecar

BRIGHT · WARMING · CLEAN

Cognac, Orange Oleo Saccharum, Lemon, Sage

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### Fennel Manhattan

RICH · DIGESTIF · HERBAL

Fennel Butter Bourbon, Rye, Orange Oleo Saccharum, Rosso Vermouth, Angostura Bitters

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### Kulfi Martini

SWEET · NUTTY · SMOOTH

Vodka, White Chocolate, Lemon, Cardamom Milk, Honey



### Guava Collins

REFRESHING · APERITIF · BUBBLY

Gin, Cocchi Americano, Clarified Guava Juice, Bubbles

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### Tepache Highball

NUTTY · FUNKY · JUICY

Rye, Amontillado Sherry, Fermented Pineapple, Lemon, Angostura Bitters

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### Forest Sazerac

SMOKEY · HERBAL · EARTHY

Porcini Cognac, Rye, Peated Thyme Mist, Angostura Bitters, Absinthe

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### Coconut Negroni

BITTER · SMOOTH · LIGHT

Gin, Rosso Vermouth, Lemongrass Campari, Coconut Oil

## WINES

### FIZZ

Di Maria, Prosecco Spumante, Veneto Italy - N.V

Di Maria, Prosecco Spumante Rose, Veneto Italy - N.V

Cotswold Classic English Sparkling, Woodchester Valley England - N.V

Bollinger Special Cuvee

### WHITE

Flos de Pinoso Blanco, Alicante (BIB) Spain

Cellier des Chartreux, Viognier, IGP Gard (BIB) France

UAIN, Ravenna Trebbiano, Emilia Romagna (BIB) Italy - 2022

Bodegas Navajas, Rioja Blanco Spain - 2020

### RED

Camarada, Malbec, Mendoza Argentina- 2022

Montsable, Pinot Noir, Languedoc-Roussillon France - 2021

Chateau Daviaud, Bordeaux France - 2019

Chateaufeuf-du-Pape, Les Galets de la Berthaud, Rhone Valley France - 2021



# SAMPLE COCKTAILS & WINES

## CLUB CLASSICS



### Perfect Regal Daiquiri

FRESH · SMOOTH · CITRUS  
White Rum, Agricole, Whey  
Cordial, Lime, Grapefruit Zest

.....



### Oleo Sidecar

BRIGHT · WARMING · CLEAN  
Cognac, Orange Oleo Saccharum,  
Lemon, Sage

.....



### Fennel Manhattan

RICH · DIGESTIF · HERBAL  
Fennel Butter Bourbon, Rye, Orange  
Oleo Saccharum, Rosso Vermouth,  
Angostura Bitters

.....



### Kulfi Martini

SWEET · NUTTY · SMOOTH  
Vodka, White Chocolate, Lemon,  
Cardamom Milk, Honey



### Guava Collins

REFRESHING · APERITIF · BUBBLY  
Gin, Cocchi Americano,  
Clarified Guava Juice, Bubbles

.....



### Tepache Highball

NUTTY · FUNKY · JUICY  
Rye, Amontillado Sherry,  
Fermented Pineapple, Lemon,  
Angostura Bitters

.....



### Forest Sazerac

SMOKEY · HERBAL · EARTHY  
Porcini Cognac, Rye, Peated Thyme  
Mist, Angostura Bitters, Absinthe

.....



### Coconut Negroni

BITTER · SMOOTH · LIGHT  
Gin, Rosso Vermouth, Lemongrass  
Campari, Coconut Oil

## WINES

### FIZZ

Di Maria, Prosecco Spumante, Veneto Italy - N.V

Di Maria, Prosecco Spumante Rose, Veneto Italy - N.V

Cotswold Classic English Sparkling, Woodchester Valley England - N.V

Bollinger Special Cuvee

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# THE GRANARY CLUB BUFFET MENU

SEASONAL SAMPLE MENU

## THE CLUB BUFFET

£12 PER PERSON

Oyster mushroom sourdough flat bread,  
white truffle oil

Chorizo Sourdough flatbread,  
ricotta, hot honey

Hummus fava beans dip, rapeseed oil,  
sunflower seed tahini (VE/GF)

Smokey courgette dip peas, mint, lemon (VE/GF)

Served with fresh raw vegetables

Cider brined boneless fried Chicken,  
brown sugar buffalo sauce, blue cheese (GF)  
+£5 per person

White fish tempura, sriracha mayo (GF)  
+£5 per person

Old Bay Fries +£2.50 per person

## CLUB CANAPÉ

£3 PER ITEM

### MEAT

Lamb Slider, mint & coriander yoghurt

Fried chicken, buffalo sauce (GF)

Hot honey grilled sausage

### FISH

Fish tempura (GF)

Smoked trout canapé

Grilled fish in a lettuce wrap (GF)

### VEGETABLES

Courgette bites with chermoula (VE/GF)

Aubergine tapenade (VE/GF)

Bang bang cauliflower (V)

Subject to seasonal changes

## THE CHEFS BUFFET

1 COURSE £20 PER PERSON

2 COURSE £28 PER PERSON

3 COURSE £36 PER PERSON

### STARTERS

Oyster mushroom sourdough flat bread,  
white truffle oil (VE)

Hummus fava beans dip, rapeseed oil,  
sun lower seed tahini (VE/GF)

Smokey courgette dip peas, mint, lemon (VE/GF)

Served with fresh raw vegetables

### MAINS

Slow Roasted Lamb Shoulder, minted lamb glaze

Fire grilled chicken, oregano,  
garlic & chilli marinade (GF)

Roasted cauli lower, romesco sauce,  
pomegranate, capers, almonds (VE)

Served with: Crispy old bay potatoes, Blackened  
cabbage, fennel seed butter

### DESSERTS

Chocolate and granary espresso mousse,  
espresso jelly (VE/GF)

Add:

Three local cheese board £7 per person  
Bath Blue, Wookey Hole Cave Aged Cheddar, Somerset Brie

## BOARDS

### CHARCUTERIE

Selection of artisan cured meats £8 per person

### CHEESE

A selection of three local cheeses  
Bath Blue, Wookey Hole Cave Aged Cheddar,  
Somerset Brie £7 per person

### FRUIT

Seasonal & sustainable fruit selection (VE/GF)  
£5 per person

(V) Vegetarian  
(VE) Vegan  
(GF) Gluten Free

Please advise your server of any  
allergies or dietary requirements

Optional Service Charge 12.5% is  
added to your bill, all tips are  
distributed 100% to the team



## GET IN TOUCH

Our experienced events team look forward to working every step of the way with you to make sure we deliver excellence throughout with a personal touch.

Zack, General Manager

*The*  
**GRANARY**  
CLUB

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BRISTOL  
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0117 468 0033  
events@thegranaryclub.com  
www.thegranaryclub.com

### Terms & Conditions

Your booking is only confirmed once we have received the agreed deposit pre-payment which will be redeemed on the night of your event. The deposit is fully refundable up to 14 days prior to your bookings date. Any later than this and we're afraid it becomes non-refundable. The balance is payable on or before the day of your booking.

On arrival we will kindly ask you for a card to act as a guarantee against our agreed minimum spend requirement. Should the minimum spend not be reached, the balance must be settled on the day. All of our exclusive use events are subject to a minimum spend which differ from day to day.

