

The **GRANARY**



BUILT

1869



ABOUT US

Welcome to Bristol's most beautiful and unusual dining and events spaces.

The Granary is an extraordinary red-brick, Grade-II Bristol Byzantine landmark on Welsh Back originally built in 1869 as a grain store. It spent much of the late 20th century as a music venue, its walls echoing to the likes of Clapton, Black Sabbath, Genesis, Thin Lizzy, Billy Idol, the Sex Pistols, Dire Straits, Queen and many more.

It's also served time as a filming location; it was here that Del Boy fell through the bar in Only Fools and Horses.

WHY THE GRANARY

We are a locally run independent business who are passionate about parties. To us, every celebration is important. We take great care to make sure you and your guests experience is the best it can be, from the moment you arrive to when you depart. Every event is personalised. Every detail is considered.

With a variety of private, bookable spaces your next event couldn't be in better hands. We can cater for everything from intimate gatherings to large-scale parties and networking events.

Our beautiful bar & restaurant provide striking interiors, fabulous food, contemporary cocktails and an extensive wine list.

Our experienced events team provides guidance for every step of your party's journey, from the initial concept to the big day itself. All you have to do is relax and enjoy hosting a truly special celebration. We take pride in creating unique tailor-made experiences for each and everyone of our parties.

Housed in enviable city-centre settings, close to Temple Meads and with ample on street parking, your guests will have no trouble getting to and from your celebration. And with a host of adaptable, quirky spaces, including stylish open plan chef's table, cosy mural booth and stunning banquet style seating, we can cater for anything from intimate drinks and canapés to sit down dinners and dancing.

From intimate receptions for 20 to lavish occasions for 100 we've got it covered.



FOOD YOU WANT TO FEAST ON

We work closely with the best farms and suppliers within a 40 mile radius. Our fresh, seasonal menus change through the year so we can use the best produce available.

We offer a modern British menu that revolves around seasonal and sustainable ingredients, with flavours inspired by the Byzantine trade routes cooked over an open fire.

Our meats are prepared using a nose-to-tail approach, we do all our own butchery on site. We have a zero waste policy and our whey, vegetable and fruit peels are used in the club for cocktail syrups and drink infusions.

All menus feature a stellar cast of local suppliers: rare variety grains are sourced from Shipton Mill, day boat fish delivered daily from Wing of St Mawes. Meat is procured from Story Farms, which uses regenerative wildlife-friendly farming practices. Vegetables come from Degusta, and milk is supplied by Bruton Dairy.

Seasonality and sustainability flows through into our bar & Club menu too, including Wogan Coffee, Lost and Grounded Brewery, Branch cider, spirits from Bristol Distilling Company and the award-winning vineyard Woodchester Valley.

PERSONAL TOUCHES FOR MEMORABLE PARTIES

We believe in taking the time to tailor your party to your exact requirements, from the smallest personal touches to the more lavish gestures

We have a myriad of dining alternatives, from three-course extravaganzas, creative canapés, innovative bowl food or buffet style dining to hearty sharing platters and wholesome late night nibbles.

Our mixologists are experts at handcrafting classic and contemporary cocktails and low/no drinks. Inspired by the season or created to suit your theme, our exceptional drinks will delight and surprise your guests.

Our unique and mostly open-plan spaces can be tailored to suit your exact needs. With a range of drink and food packages to choose from, select one of our delicious menus or work alongside us to create something completely bespoke.

Once you've chosen your space, our wonderful team will ensure your event runs seamlessly from start to finish. With a dedicated events host who will be on hand to deliver everything you require.

WHAT WE DO

PRIVATE DINING & EVENTS

We have several semi-private areas across the Granary that are perfect for everything from business brunches, lunches, and dinners to meetings. Our venue is the ideal place to hold events, from informal drinks to very special occasions. We cater for everything from book launches, fashion shoots and meetings to office parties, all of which are tailored to suit each event perfectly..

NETWORKING, PRESENTATIONS & MEETINGS

Whether your meeting is a quick catch up over a cup of coffee or a more formal affair, we can accommodate this in our range of booth, private dining chef's table and more private tables. We pride ourselves on going the extra mile in every way and our little touches and decorations will brighten up the most mundane meeting. Wi-Fi is available across our club & restaurant.

WORKING BREAKFASTS & LUNCHES

Whether it's a working breakfast with a colleague or a more substantial event over lunch, we provide the everyday escapes that are so essential to your busy working lives. We are open from 8am ensuring you can get those meetings out of the way bright and early. Speak to us about our pre-order packages or order from our a la carte.

BEAUTIFUL WEDDING RECEPTIONS

Whether it's an intimate wedding reception for 50 or a lavish affair for 100, our wonderful "I Do" team will organise every little detail for you from the enquiry right through until the day itself. Our little black book of suppliers and the multitude of little touches, from inspirational quotes to dainty trinkets, make every event that little bit more special.

BIRTHDAYS, ENGAGEMENTS, ANNIVERSARIES & PARTIES

For all life's celebrations, we are here to make your day extra special and create a memorable experience for you and your guests. Let us take care of all your wishes whilst you can stay in the moment and soak in all the love and joy with your loved ones.

FILMING LOCATION & PRODUCT LAUNCHES

The Granary is no ordinary venue! Relive British comedy's most watched scene from Only Fools & Horses of Del Boy falling thru the bar or walk thru the doors where over 1500 Bands including Black Sabbath, Slade, AC/DC, Thin Lizzy, Def Leppard, Status Quo once played. Our entire venue is available for film shoots, product launches or anything that needs a spectacular space.

CHRISTMAS

From glittering receptions to beautiful banquets, we have your Christmas party all wrapped up across our club & restaurant. We have a selection of seasonal drinks and food packages from drinks and canapés to a variety of set menus, all paired with second-to-none service that will add sparkle to any Christmas event.

SUMMER PARTIES

When the sun is shining, we'll let the warm breeze flow through our Byzantine arches & if the sun fails to appear, stay warm in our all-weather restaurant surrounded by palm and fig trees to save the day. From beautiful sharing cocktails to light bites and gorgeous everyday escapes, we are here to help you celebrate the summer in style.

OUR EXTRA TOUCHES

While the hire fee and menu prices cover everything needed to host an extraordinary celebration, there are times when a little extra is required. See our recommended suppliers from florists, DJ's to live musicians. You are also welcome to book your preferred suppliers.

THE GRANARY RESTAURANT EXCLUSIVE HIRE

Our gracious and airy restaurant can be hired exclusively. The large sash windows and the open kitchen give a feeling of 'grandeur'. With feasting menus and wine pairings available we use the best ingredients from our fantastic local suppliers to create the best seasonal dishes.

Seated, up to 95 guests
Drinks & canapés, up to 120 guests

THE GRANARY CHEF'S TABLE

A beautiful, intimate butcher's block that has been upcycled to create the most stunning Chef's table overlooking the open fire kitchen with high seating. Perfect epic sharing feasts and buffets for any special occasion.

Seated, up to 10 guests
Drinks & canapés, up to 20 guests

THE GRANARY MURAL BOOTH

A hand painted nook by mural artist Ellen Donahue. This is the perfect uplifting space for private dining, special occasions or round table business meetings and anything that requires a little privacy.

Seated, up to 9 guests
Drinks & canapés, up to 9 guests

THE GRANARY BACK DINING ROOM

This elegant dining space overlooking Queen Square can be closed off from the rest of the restaurant for a formal seated meal or a smaller gathering. Our fresh, seasonal menu reflects the best seasonal ingredients from our fantastic local suppliers.

Seated, up to 30 guests
Drinks & canapés, up to 50 guests

THE GRANARY FRONT COFFEE BAR

Our light and airy café style bar area is a relaxed place to catch up with a breakfast meeting or some aperitifs with comfy armchairs, bar stools and tables. We can lay a selection of finger food, breakfast pastries and hot milk buns whilst the bar can serve freshly ground coffees, iced teas, smoothies, craft beers and cocktails.

Drinks & canapés, up to 30 guests

OUR MENUS

GRANARY FEASTING MENU

£22 per person

SHARING DIPS, CRUDITES & FLATBREADS

The perfect sharing starter for the table with a selection of dips and garlic flatbreads

THE MAIN EVENT

Choose one from the following -

- Slow Braised Lamb
- Slow roasted Lamb Shoulder, roasted whole Pot, blackened cabbage, rose & cucumber slaw
- Char grilled Cauliflower Chicken
- Chicken, garlic & chickpea, green peas, chickpeas, honey yoghurt, 100% free range eggs
- Kale Wrapped Day Boat Fish
- Two cooked Aubergine Dahl
- Maklud dahl, coconut yogurt, crisp breadcrumb, cucumber (veggie)

DESSERTS

Chocolate Mousse

Chocolate balls, coconut ice cream, honeycomb ogi

Harvey Bristol Cream Trifle

Harvey Bristol Cream Tarts

Slow Cooked Pineapple

Lime glazed, coconut velvet (veggie)

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GET IN TOUCH

Our experienced events team look forward to working every step of the way with you to ensure your delivery throughout with the personal touch.

Damaris, General Manager

The GRANARY

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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.

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