



The Milk Thistle

PRIVATE SPACE HIRE

Spread across four floors in one of the most beautiful buildings in Bristol, The Milk Thistle is the ideal destination for parties of all sizes. From private dining to tastings, masterclasses or even weddings, we offer venue hire, catering and bespoke event support for celebrations of all styles. Room hire is based on a minimum spend, and a deposit will be taken upon booking, which can be redeemed once the minimum spend is achieved. *T&Cs Apply (these will be sent on enquiry)*

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The Lounge

Capacity – 55 (Standing)

Perfectly suited for celebratory occasions or networking events, our timeless, wood-panelled Lounge space comes complete with a dancefloor area, booth seating, a private bar with an original stained glass window backdrop, in-keeping with the building's Victorian history.

Please note there is a 12.5% optional service charge on each booking







The Attic

Capacity – 35 guests (standing) – 16 (seated)

Situated in the eaves of our historic building, The Attic is perfect for a casual standing party or a fully seated private dining experience. Boasting a large table for private dining (which can be moved after for a standing event), a private bar and a sound system, The Attic is the perfect secret escape for your next cocktail or dinner party.

Please note there is a 12.5% optional service charge on each booking



The Vault

Capacity – 14 (Standing)

A firm favourite amongst the team for its inimitable selection of Whisky, the Vault is ideal for small, intimate gatherings and tutored Whiskey Tastings.

Boasting a private bar that is equipped for a small, but bespoke range of drinks that can be customised for your evening, the Vault is filled with cabinets of curiosities and historical and original decor.







Full Venue Hire

Capacity – 120 (Standing)

Combining The Lounge, The Attic and our main floor (The Parlour, which is only available when booking the whole venue), this option gives you free reign of the entire building, for a relaxed and fully immersive Milk Thistle experience. A full venue event at The Milk Thistle gives you full control to curate your fantasy, matched with unrivalled flexibility for the most discerning events organiser. This option allows your guests to explore our historic building in a way many others never get to experience, whilst drinking some of the most highly acclaimed drinks in the South West.

Please note there is a 12.5% optional service charge on each booking





Masterclasses

Min 8 / Max 16

£55 PER GUEST

Our masterclasses and tastings begin at £55 head, depending on your requirements, and can be tailored to your preferences and tastes. Perfect for networking activities, corporate team building exercises as well as stag/hen dos you can choose from a range of options, including cocktail masterclasses, where your group will get hands on with our expert team, or for Whisky connoisseurs, why not choose one of our Whisky tastings, utilising our unrivalled range of world whiskies?

The maximum we can cater for is sixteen persons and the minimum is eight, but for larger groups we can split the group if needed and have multiple bartenders teaching simultaneously.



T&Cs Apply (these will be sent on enquiry)



EXAMPLE FOOD MENU

Available for any room booking



Canapés

– Min 20x

Salt Cod Crostini, black olive tapenade, chives
Deep Fried Potato Gratin, kimchi, aioli (v)
Arancini Bolognese, grano, marinara sauce
Aloo Gobi In Potato Skins, coriander chutney (ve)
Crisp Polenta, sundried tomato and chilli relish, vegan aioli (ve)
Asparagus, Egg Mayo & Parma Ham Crostini

*Please advise when booking of any allergies or dietary requirements at least 2 weeks prior to your event date.
A optional 12.5% service charge will be added to the bill.*

Buffet

£25pp – Min 20x

Artisan Bread And Butter

Charcuterie Selection

Serrano ham, chorizo iberico, salchichon, pickles

Tomato And Pomegranate Salad

Cucumber, Gem Salad With Burnt Aubergine Yogurt, Harissa, Mint, Parsley

Chana Masala With Potatoes And Spinach, Rice (ve)

Loch Duart Smoked Salmon

New York Meatballs In Marinara Sauce
Herbed cous cous (+£5 Supplement pp)

