



PARTY PARTY

We've got the space for parties from 8-120 inside and we can host up to 80 outside. We can help source marquees, cocktail maseterclasses, balloons and decorations, fancy dress and anything else to make your party swing!

Alternatively you could have the secluded Boardroom Table for up to twelve for feasting lunches, brunches and dinners. Or one, two or three of our garden huts for up to 10 in each. You choose Jabba, Jago, Jackson or all the J's!

For simple drinks and nibbles, we can section off areas for up to 40 folks so that you still enjoy the buzz of the pub.

We don't do room hire charges, we prefer you to be able to spend more on the food and drink, but we do agree with you in advance a service charge for parties of 12.5%. ALL of which goes to the staff.

For special events we can also offer exclusive hire of the whole pub and garden ...



WE LOVE A GATHERING

You can go all in with a sharing feast ...

Whole roast rib of beef Lobster platters Fruit de mer Whole baked salmon Beef brisket in Rude Giant beer

Available for parties of 12 or more. Between £18 and £40 a head dependant on the number of course and the price of ingredients

Or choose from our buffet and 2/3 course menus

We like to always serve food at a drinks party to maximise the flavours and so your guests don't go hungry!

We shop local when we can and our wines are supplied the renowned Davys Vintners.



COCKTAILS

We obviously have a fine selection of wines and beers but we can also do jugs of cocktails to keep the groovers happy!

Here's some of our favourites...

Aperol, Limoncello & St Germain spritz

The ultimate Bloody Mary made with Absolut vodka and Turner Hardy & Co, proper Feisty tomato juice

French, Espresso and Passionfuit martinis Negronis and Dark 'n Stormys Long Island Iced Teas and Godfathers Pink Gin Collins and Woo Woos Or any others you so desire...

Jugs from £25 and of course buckets of beer and wines



CANAPÉ BOARDS

£16 boards, 8 items

Rube Giant beer braised beef sliders Wild mushroom arancini Mini beer battered fish and chips, tartare sauce Sausage & mash in a yorkie Cajun chicken sliders Lamb kofta's, mint yoghurt Pork belly bites, crackling, apple sauce

£14 boards, 10 items

Spiced cauliflower fritters Roasted red pepper and goat's cheese crostini Garlic and chilli chicken wings Mac and cheese balls Sweet potato and chickpea falafel cakes Crispy chicken goujons, aioli Smoked chalk stream trout and horseradish, sourdough

Sweet ones £12.50 boards, 10 items

Salted caramel brownie Saffy's sticky toffee pudding, clotted cream Vanilla and raspberry cheesecake



THE BUFFET

From £30 per person, minimum of 20 people

New potato and spring onion salad Heritage tomato, basil and parmesan tabbouleh Henderson's sour dough Koffman's chips, French fries or Cajun fries

Then your choice of four of the following

Marmalade glazed Wiltshire ham Wild mushroom, baby spinach and tarragon Wellington Sticky braised beef brisket Vodka and dill cured salmon, lemon oil Broccoli, roasted red onion and blue cheese tart Roast chicken and smoked bacon terrine, piccalilli Baked buffalo cauliflower wings

A little something extra?

Cheese board £9 per head, minimum 4 people (Godminster Cheddar, Dorset blue, Somerset brie) Jersey oyster with shallot vinegar, £3 each (minimum of 6) Vanilla and raspberry cheesecake £2.5 each Salted caramel brownie bites £2.5 each



A TWO OR THREE COURSE SIT DOWN ...

We can do a bespoke two or three course menu based on what's in season and hence what is on our regular and ever changing specials menu

Perfect for a private dinner in the board room or one of the garden huts

Two courses from £30, three courses from £36



AND NOW FOR SOMETHING SLIGHTLY DIFFERENT

We have the space, how about using it for ... a private quiz night, cocktail making classes, a tutored wine tasting, a lego building drinks do, a ping pong party or a bottomless brunch?

.. and we can add a private bar, marquee, your own private staff, balloons, board games and garden games ... or just challenge us.. we love a challenge!

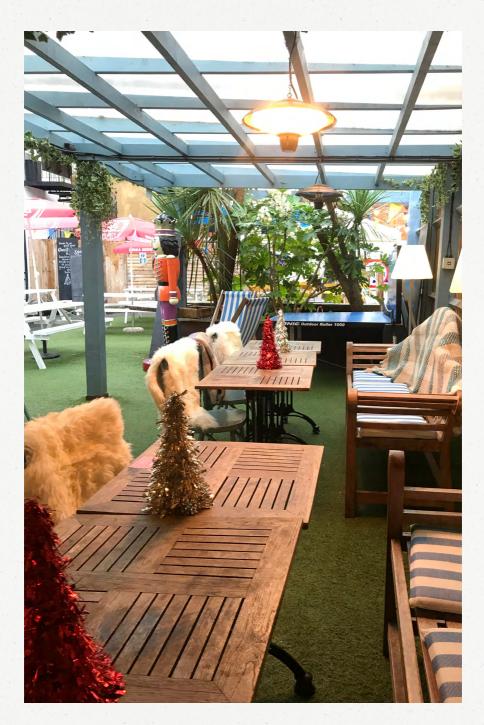


GIN AND TONIC JAMBOREE

We already have thirty gins including local favourites Test Valley and Mermaids as well as the brilliant Sipsmith or three flavoured Malfy gins, so why not be a hipster and have a G&T party?

And how about gin infused smoked salmon to round it off?

And of course we only mix with Fevertree Tonics... As they say if 75% of your G&T is tonic Why compromise?



THE PERGOLA

Available all year round with blankets, sheepskins, heaters and hot cocktails in the winter and protection from the elements through the balmy British summer.

We can host 30 for a sit down or 50 for drinks. There's a large TV for sporting events and we can set up your own cocktail bar so why wouldn't you be arranging a party where you don't have to cook, serve, clean ... all you need to do is get your glad rags on and turn up!



JABBA, JAGO AND JACKSON THE HUTS

Named after the famous Jabba the hut and our two eldest sons, the huts are great for up to 10 for drinks or a dinner

Jigging, jiving, jousting, jelly, juvenile, jigsaws, jazzy, juggling, joyful, jester and getting jiggy are all other words beginning with J that could be the theme for your party!

TIME TO GET THIS PARTY STARTED?

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