

# malt

## Bar & Deli

Whether you are hosting a baby shower, christening, special birthday or any other family event, we are really happy to help here at Malt. We have a private events space on our mezzanine floor with its own bar so that you can celebrate in style.

We are able to offer a variety of catering options (set out below) including our own charcuterie boards and a very special collaboration with our friends at the T-Post in South Milford.

We are happy for you to use the space without charge provided you are taking one of our catering options. We can accommodate between 15 (minimum) and 40-50 people depending on whether all guests are seated or not.

If you did want to hire the whole venue we can accommodate that but of course we would need to agree a minimum spend for this - it's a conversation!

We can offer drinks packages to suit your requirements or just open the bar and let your guests purchase themselves.

As it Malt's way we have a great collaboration going on with With Love Cards & Gifts next door and so we can arrange for them to provide helium filled balloons, number column balloon designs, banners etc to decorate the room for your event. Just let us know if you want to discuss this further and we will be happy to arrange - takes all the hassle out of organising an event!

We also have connections with local florists and can arrange flowers to be delivered to the event too either as decoration or as a special gift. Just ask!

We are happy to work with you to provide everything you need to make things really special so please speak to us if you have any additional requirements and we will do all we can to make it work.



# Food Options

## Option 1 - Charcuterie £20 pp

Our classic sharing platters

Served buffet style with your choice of 10 of our charcuterie products plus Starkey's pork pies, olives, cornichons, sourdough bread, crackers, caramelised onion chutney and quince jelly

Traybakes platter

Choose 3 of our traybakes from the deli counter



### Cheese

Eh Up Yorkshire Cheddar

Moorland Tomme

Flatcapper Northern Brie

Duke of Wellington Blue

Ribblesdale Goatsan Goats Cheese

Sheffield Forge Yorkshire Relish Red

Smoked Red Leicester

Kit Calvert Wensleydale

Drunken Burt

Ewe Beauty

Winslade

King Charles III



### Cured Meat

Yorkshire Speck

Bresaola

Yorkshire Chorizo

Fennel Salami

Coppa

Red Wine Pepperoni



### Vegan

Vegan Cheddar

Vegan Mozzarella

Artichoke Hearts

Pepper Pearls

## Option 2 - T Post afternoon tea £22 pp

Includes finger sandwiches, miniature toasted wrap, sausage roll, miniature quiche, coleslaw, scone with clotted cream & miniature desserts



### Sandwiches

Choose 3 from:

Egg Mayo

Tuna Mayo with cucumber

Roast Ham & Tomato

Mature Cheddar & Pickle (V)

Soft Cheese & Cucumber (V)



### Wraps

Choose 1 from:

Brie & Caramelised Onion (V)

Roast Chicken & Black pepper mayo

Red Pesto mayo chicken

Hummus, Beetroot & Roasted Red  
Pepper



### Scones

Choose 1 from:

Milk Choc Chip

White Choc Chip

Strawberry

Raspberry

Cherry

Raisin/Currant

Served with your choice of  
Raspberry or Strawberry Jam



## Option 3 - T Post buffet £24 pp

Includes miniature toasted wraps, sausage rolls, potatoes, spring rolls, pastries, salads and sweet treats

### Wraps

Choose 3 from:

- Buttermilk Fried Chicken, Cheese & Salad with:
  - Black Pepper Mayo or
  - Cajun Mayo or
  - BBQ sauce or
  - Sweet Chilli Sauce
- Falafel, Hummus, Beetroot & Red Pepper (V)
- Cajun Chicken Mayo Salad
- Red Pesto Chicken Salad
- Brie & Caramelised Onion Salad (V)

### Potatoes

Choose 2 from:

- Cheddar Loaded Potato Skins
- Cheddar & Onion Loaded Potato Skins
- Cheddar & Bacon Loaded Potato Skins
- (BBQ) Pulled Pork Loaded Potato Skins
- (BBQ) Pulled Pork & Cheddar Potato Skins
- Cajun Spiced Roasted New Potatoes
- Buttery Seasoned Roasted New Potatoes
- Chinese Spiced Salt & Chilli Roasted New Potatoes

### Pastries

Choose 2 from:

- Brie & Caramelised Onion Puff Pastries (V)
- Roasted Cherry Tomato, Pesto & Mozzarella Puff Pastries (V)
- Roasted Tomato & Cheddar Quiches (V)
- Goats Cheese, Beetroot & Spinach Puff Pastries (V)
- Mature Cheddar & Bacon Quiches
- Mature Cheddar Quiches (V)

### Sausage Rolls

Choose 2 from:

- Plain
- Sweet Chilli Jam
- Caramelised Onion
- Stuffing & Bacon
- Green Pesto & Cheese

### Spring Rolls

Choose 2 from:

- Chicken Fajita Filled
- Fajita Style Filled (V)
- Cajun Chicken Buffalo, Jalepeno & Red Pepper
- Sweet Chilli Sausage & Cabbage
- BBQ Pulled Pork

### Additions

Choose 2 from:

- T Post coleslaw
- Mixed Salad Bowl
- Caesar Salad Bowl (V) with croutons
- Red Pepper Hummus & Pittas
- Mixed Vegetable Sticks & Hummus

### Sweet Treats

Choose 1 from:

- Mixed Fruit Platter
- Mini dessert platter (tray bakes, mini tarts etc)
- Mini dessert platter to include the above & fresh cream products



# Terms & Conditions

Please be aware that neither the T-POST or MALT are NUT FREE or GLUTEN FREE environments and we cannot guarantee customers will not come into contact with allergens. Please advise us of any allergies or intolerances prior to your visit.

A £100 (non-refundable) deposit is required to secure the booking and 50% of the total cost (less deposit ) is due 48 hours before your event, Please note if you cancel the event with less than 24 hours notice the full fee will still be payable.

Please advise us of the time you wish your food to be served when booking so we can ensure it is served in it's perfect condition.

If you do not wish to serve food at your event there will be a room hire charge of £200 for afternoon and mid week bookings and £300 for weekend evening bookings.

