

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 & Pizzas, afternoon teas and very special collaborations with our friends at Laura Fox Catering also from 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 is 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 - Pizzas & Treats

£13pp

Stone Baked Pizza slices

We cook our pizzas in house to ensure they are thin, crispy and delicious. Includes hummus and crackers and nuts and crisps on the tables on arrival so you guests can nibble and then a selection of our large pizza slices (Margarita and Pepperoni) served buffet style at the time of your choice (half a pizza per person)

Traybake platter

£5pp

Add a selection of our traybakes in bitesize pieces for an additional £5pp

Option 2 - Charcuterie

£17.50pp

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

Traybake platter

£5pp

Add a selection of our traybakes (choose 3) in bitesize pieces for an additional £5pp

Option 3 - Laura Fox Catering Buffet

£16.50pp

A classic party buffet by Laura Fox Catering

Includes a selection of sandwiches, roasted gammon joint, margherita pizza, sausage rolls, roasted new potatoes, tomato & mozzarella skewers, cheese & tomato quiche, vegetable crudités and dips, fruit platter and a selection of cakes.

Option 4 - afternoon tea

£24 pp

Afternoon Tea, served buffet style for parties over 15

Includes a selection of our deli style sandwiches, homemade sausage rolls, miniature quiches, hummus & vegetable crudites, homemade scones with clotted cream & jam plus a selection of bite size traybake desserts. Includes unlimited tea and coffee (filter)



Terms & Conditions

Please be aware that neither the LAURA FOX CATERING 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.

As a registered food establishment we unfortunately cannot allow guests to use their own food suppliers.

Bookings for the full venue can be accommodated on a minimum spend basis. Please enquire direct.

