



THE WOODS

A BRISTOL INSTITUTION AND A MECCA FOR COCKTAIL AND WHISKY LOVERS.
THE WOODS HAS BECOME LEGENDARY WITHIN THE BRISTOL BAR SCENE, WITH
AN IMPRESSIVE LIST OF WHISKY'S FROM AROUND THE WORLD, SOPHISTICATED
COCKTAILS, KNOWLEDGEABLE BARTENDERS AND LATE NIGHT OPENING HOURS,
THE WOODS NEVER LETS THE GOOD VIBES STOP.

*IN THE HEART OF BRISTOL'S BUSTLING PARK STREET, WE INVITE YOU TO COME AND
ESCAPE WITH US IN THE WOODS.*

EVENT SPACES

THE MEZZANINE



From birthday parties to after work gatherings our mezzanine, located on our first floor is a wonderful private space to hold your event.

Capacity: 50 people

EVENT SPACES

FULL VENUE HIRE



If you are looking for somewhere extra special to give your guests the wow factor, why not have exclusive use of The Woods to really put on an event that will be talked about for years after. Hire us for baby showers, christenings, product launches, an extra special birthday or anything else where you would like total privacy we can make The Woods work for you.

Capacity: 90 people

COCKTAIL MENU

MARGARITA £9.50

Gold tequila, cointreau, lime juice and sugar syrup

Your choice of salt rim

CAIPIRINHA £9.00

Fresh limes muddled with Demerrara sugar and Cachaça made from sugar cane

SIDE CAR £9.50

Courvoiser V.S, cointreau and lemon juice

Your choice of sugar rim

VODKA MARTINI

house vodka £9.00 Reyka £10.00

Your choice of Vodka expertly stirred down with Dry Vermouth and a bit of olive brine if you like it dirty

BLOODY MARY £9.00

Vodka, celery salt with Tabasco and Worcestershire sauce, topped with tomato juice

BRAMBLE £9.00

Gin and lemon juice with a little float of blackberry liqueur

DAIQUIRI £9.00

Brugal White rum, lime juice and sugar syrup

For flavoured Daiquiris ask your bartender

MAI TAI £10.00

Brugal Gold and White Rum, Gosling Black Seal Rum, apricot liqueur and almond syrup

DARK & STORMY £10.00

Fresh lime, Gosling Black Seal Rum, ginger beer and a few dashes of angostura bitters

GIN MARTINI

House gin £9.00 Brooklyn Gin £10.00

Your choice of Gin expertly stirred down with Dry Vermouth and a bit of olive brine if you like it dirty

AVIATION £9.50

Gin shaken with violet and Maraschino liqueurs

ESPRESSO MARTINI £9.00

Vodka, coffee and coffee liqueur

NEGRONI £10.00

Botanist dry Gin, Antica Formula Sweet Vermouth and Campari stirred down with a bit of orange

OLD FASHIONED

Makers Mark £9.50 Macallan 12yr £10.00
Your choice of Bourbon, angostura bitters, Demerara sugar and orange zest

MANHATTAN £10.00

Wild turkey rye stirred down with Antica Formula and peachart bitters, finished with Maraschino liqueur

WHISKY SOUR

Makers Mark £9.50 Macallan 12yr £10.00

Your choice of Bourbon or Scotch, sugar syrup, lemon juice and egg white

WINE MENU

BUBBLES

ITALIA PROSECCO, Veneta, Italy £6.95 125ml · £25.00 *Bottle*

VEUVE CLICQUOT BRUT £60.00 *Bottle*

WHITE

PRINCIPATO PINOT GRIGIO, Italy £4.20 175ml · £5.50 250ml · £15.00 *Bottle*

THE PAVILLION CHENIN BLANC, South Africa £4.50 175ml · £6.00 250ml · £17.00 *Bottle*

FAIRWAY SAUVIGNON BLANC, South Africa £5.00 175ml · £6.40 250ml · £18.50 *Bottle*

ROSÉ

PRINCIPATO PINOT GRIGIO BLUSH, Italy £4.20 175ml · £5.40 250ml · £15.00 *Bottle*

RED

LA JOYA CABERNET SAUVIGNON, Chile £4.20 175ml · £5.40 250ml · £15.00 *Bottle*

SOLAR VIEJO RIOJA, Spain £4.50 175ml · £6.00 250ml · £17.00 *Bottle*

LA JOYA MERLOT, Chile £5.00 175ml · £6.40 250ml · £18.50 *Bottle*

BABY SHOWER PACKAGE

MINIMUM 10 GUESTS

UNLIMITED COMPLIMENTARY SOFT DRINKS FOR THE EXPECTANT CELEBRANT

WELCOME DRINKS

- Prosecco: £6.00 per person
- Cocktail: £7.00 per person
- Mocktail: £5.00 per person

FOOD

- Afternoon tea, sandwiches and scones: £8.99 per person (no drink included)
- 2 course buffet: £12.99 per person
- 2 course buffet deluxe: £14.99 per person

FOR THE TABLE

- Jugs of Cocktails: £25.00 serves 4 people
- Jugs of Mocktails: £15.00 serves 4 people
- Prosecco Package: 5 bottles £100
- Wine Packages: 5 bottles of Pinot Grigio £60 / 5 bottles of Sauvignon Blanc £85
- Beer Package: 6 bottles of Corona, Asahi or Camden Hells £25

WE CAN ARRANGE THE FOLLOWING:

- Balloons + Arches
- Games
- Flowers
- Sweet Carts
- DJ

Prices available on request

PRIVATE PARTY PACKAGES

MINIMUM 10 GUESTS

COMPLIMENTARY BOTTLE OF PROSECCO FOR THE HOST

WELCOME DRINKS

- Prosecco: £6.00 per person
- Cocktail: £7.00 per person
- Mocktail: £5.00 per person

FOOD

- Seasonal canapés: £1.50 each
- 2 course buffet: £12.99 per person
- 2 course buffet deluxe: £14.99 per person

FOR THE TABLE

- Prosecco Package: 5 bottles £100
- Wine Packages: 5 bottles of Pinot Grigio £60 / 5 bottles of Sauvignon Blanc £85
- Beer Package: 6 bottles of Corona, Asahi or Camden Hells £25

PARTY MENU

£12.99 PP FINGER BUFFET

Selection of rolls (choose 3 per person)

- Cheddar cheese and chutney
- Honey roast ham and mustard
- Tuna mayonnaise and cucumber
- Chicken salad

- Selection of quiches
- Wild boar and sausage rolls
- Falafel balls and hummus dip
- Mini Scotch eggs
- Salad with lettuce, tomato, cucumber and onion
- Coleslaw
- Potato salad
- Selection of kettle chips, bread sticks, crudités and dips

- Mini doughnuts with chocolate dipping sauce
- Fresh fruit skewers

£14.99 PP FINGER BUFFET

Selection of rolls (choose 3 per person)

- Brie and cranberry
- Roast beef and horseradish
- Smoked salmon and cream cheese
- Chicken salad

- Selection of quiches
- Wild boar and sausage rolls
- Falafel balls and hummus dip
- Mini Scotch eggs
- Salad with lettuce, tomato, cucumber and onion
- Coleslaw
- Potato salad
- Selection of kettle chips, bread sticks, crudités and dips

- Profiteroles with chocolate dipping sauce
- Fresh fruit skewers

CHRISTMAS PARTY MENU

£12.99 PP FINGER BUFFET

Selection of rolls (choose 3 per person)

- Cheddar cheese and chutney
- Honey roast ham and mustard
- Tuna mayonnaise and cucumber
- Turkey and stuffing

- Selection of quiches
- Wild boar and sausage rolls
- Falafel balls and hummus dip
- Mini Scotch eggs
- Salad with lettuce, tomato, cucumber and onion
- Coleslaw
- Potato salad
- Selection of kettle chips, bread sticks, crudités and dips

- Mini doughnuts with chocolate dipping sauce
- Mince pies
- Festive crackers on the table

£14.99 PP FINGER BUFFET

Selection of rolls (choose 3 per person)

- Brie and cranberry
- Roast beef and horseradish
- Smoked salmon and cream cheese
- Turkey, cranberry and stuffing

- Selection of quiches
- Wild boar and sausage rolls
- Falafel balls and hummus dip
- Mini Scotch eggs
- Salad with lettuce, tomato, cucumber and onion
- Coleslaw
- Potato salad
- Selection of kettle chips, bread sticks, crudités and dips

- Profiteroles with chocolate dipping sauce
- Mince pies
- Festive crackers for the table

SPECIAL OFFERS JUST FOR YOU

2-4-1 COCKTAILS

7:00 - 10:00pm from Wednesday - Sunday*

RECEIVE 10% OFF YOUR BILL

For daytime private hires*

COMPLIMENTARY PROSECCO RECEPTION

For whole venue private hires held Mondays and Tuesdays*

*Terms & Conditions apply.

FAQ'S

MEZZANINE AVAILABILITY

Our mezzanine is available privately all night from 7pm until 2am Sunday, Wednesday and Thursdays, from 7pm until midnight on Fridays and 7pm until 10:30pm on Saturdays, once the areas on weekends become open to your public you and your guests are of course more than welcome to stay up there.

Exclusive use of the mezzanine all night on weekends is available subject to a minimum spend, drop us an email for more information.

WHOLE VENUE HIRE

The Woods is available from 12pm until 2am Sunday to Thursday, 12pm until 4am on Fridays and 12pm until 6am on Saturdays for full venue hires. If you wish to hold a daytime or evening only event we would also be more than happy to accommodate you.

Please email us for bespoke pricing tailored to your needs and budget.

FAQ'S

IS THERE A CORKAGE CHARGE?

Yes, £20 for wine and £30 for sparkling.

ARE DOGS ALLOWED?

Service dogs are welcome at all times, dogs kept for pets are welcome for daytime events only.

ARE CHILDREN ALLOWED?

Children are welcome for daytime events and whole venue hires.

WHEN DO YOU REQUIRE THE FINAL NUMBERS FOR CATERING?

The food pre-order is required 7 days before the event date to ensure a smooth service.

WHAT TIME CAN I ACCESS THE VENUE FOR SET-UP?

Access for full venue hire is available from 11:00am on the day of the event and 6pm for mezzanine hire.

DO I NEED TO PAY A DEPOSIT?

A deposit will be needed to secure your date, email us for bespoke pricing for your event.

WHAT'S THE CANCELLATION POLICY?

If you want to cancel and give us 14 days notice or more, we will cancel your booking and your deposit will be refunded.

FACILITIES & SERVICE HIRE

CAN WE USE OUR OWN SUPPLIERS?

Yes for decoration, florist and musician, possibly for food, but not for drinks unless corkage fees applies.

CAN YOU OFFER A FOOD & DRINKS PACKAGE?

Yes we can, we have some pre-made options or we can tailor bespoke options for you.

CAN WE BRING ENTERTAINMENT? (E.G. D.J.)

Yes for whole venue hires, for mezzanine bookings you can give us playlists and we will endeavour to play them for you.

VISIT OUR WEBSITE TO BOOK

WWW.THEWOODSBAR.CO.UK

OR GET IN CONTACT

0117 925 0890

info@thewoodsbar.co.uk

FOLLOW US ON SOCIALS!



@THEWOODSBAR



@THEWOODSBRISTOL



THE WOODS

