

EVENTS

Making your event even more memorable



OUR EVENT SPACES

Our Cheshire Pub Co. venues have unique spaces, perfect for celebrating your special occasions.

Our teams pride themselves on serving fresh, uncomplicated menus, full of variety and flavour, and each venue has an extensive drinks menu, carefully selected for our guests from local suppliers.

Make your next event a memorable one...
with Cheshire Pub Co.

Making your event even more memorable

THE GARDEN ROOM

at Crown & Conspirator



Crown and Conspirator, Bramhall

Capacity – 80 standing | 50 seated

Available:

- Monday – Thursday for parties of 20+ pax
- Friday – Saturday for parties of 50+ pax

What we say...

“ A unique space that feels Summery no matter what the weather is doing ”



Please enquire about this specific venue at info@crowbandconspirator.co.uk

THE GREEN ROOM at The Churchill Tree



The Churchill Tree, Alderley Edge

Capacity - 80 standing | 60 seated

Available:

- Monday - Thursday for parties of 20+ pax
- Friday and Saturday for 50+ pax

What we say...

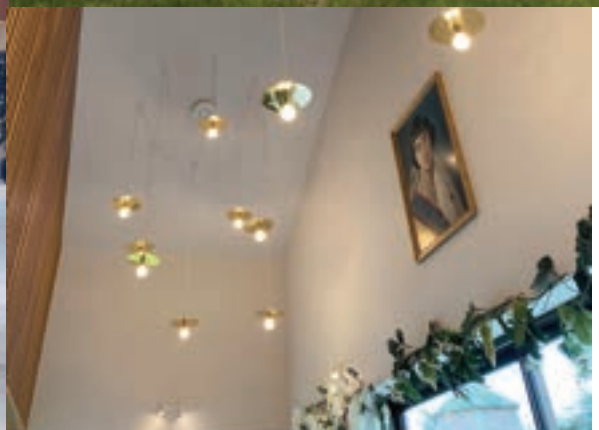
“ This incredible room brings grandeur to any event. The perfect backdrop to that special party ”



Please enquire about this specific venue at info@thechurchilltree.co.uk

VENETIA'S

at The Churchill Tree



The Churchill Tree, Alderley Edge

Capacity - 80 standing | 60 seated

Available:

- Monday - Thursday for parties of 20+ pax
- Friday - Saturday for parties of 50+ pax

What we say...

“ A fresh and bright space to host any occasion ”



Please enquire about this specific venue at info@thechurchilltree.co.uk

PRIVATE DINING & MEETING SPACE

at The Churchill Tree



The Churchill Tree, Alderley Edge

Capacity - approx 6-12

Available:

- Monday - Sunday

What we say...

“ This private room is perfect for that extra special occasion ”



Please enquire about this specific venue at info@thechurchilltree.co.uk

THE BELL TENT

at The Ship



The Ship, Styal

Capacity - 60-80 standing | 50 seated

Available:

- Monday - Sunday for parties of 25+ pax

What we say...

“ Such a cosy space to enjoy any time of year. Add heaters for that ultimate winter event. ”



Please enquire about this specific venue at info@theshipstyal.co.uk

A SPACE at The Space Invader



The Space Invader, Goostrey

Available:

- Monday – Thursday for parties of 20+ pax
- Friday – Saturday for parties of 50+ pax

What we say...

“Cosy spaces, perfect for intimate celebrations and special occasions”



Please enquire about this specific venue at info@thespaceinvaderpub.co.uk

THE RESTAURANT at OTTO



OTTO, Bramhall

Capacity - 42 seated | 50 standing

Available:

- Monday - Sunday 10 + pax
- Exclusive hire available (up to 50 pax)

What we say...

“ The Middle Eastern inspired room decor creates a unique space for a special occasion ”



Please enquire about this specific venue at info@ottoveganempire.com

Clementine - mobile bar



Add our mobile bar “Clementine” to your next event.

Enquire at:
e: getsocial@cheshirepubco.com
t: 07436 408373





MENUS

Menu Packages - (all minimum 20 people)

CPC Classic Finger Buffet and Hot Buffet Menus from £16 pp

CPC 2 / 3 Course Dining Menu from £25 pp

CPC Canape and Fizz Reception Menu from £22 pp

Bowl Food & Sliders from £15 pp

Bespoke Event Packages

For the below please call or email to arrange a meeting with our GM / Event Coordinator

CPC Premium Bespoke Menus from £40 pp

Bespoke BBQ from £20 pp

Bespoke Drinks packages

Extras

Knowledgeable staff experienced with events

We do the work, so you don't have to provide event décor at discounted rates

All CPC venues have free onsite parking (apart from Crown & Conspirator)

Classic Buffet

A) £16 pp inc tea & coffee

Mixed traditional sandwiches
Cold roast ham
Pork pie & scotch egg platter
Apple sauce and pickle sausage rolls
Chive buttered new potatoes
Salad x 2

B) £20 pp inc tea & coffee

Sticky sesame and sriracha chicken with chopped Korean style salad
Mixed sandwiches
Roast sirloin & ham platter, horseradish & mustard
Pork pie & scotch egg platter
Apple sauce and pickle sausage rolls
Romain, parmesan and lemon salad
Nutty herb salad, red cabbage, mango, pomegranate dressing
Hummus & crudities

C) Hot Buffet £18 pp One main and dessert / £22 pp Two mains and desserts

Main Options

Chicken, ham and leek pie, new potatoes and market veg
Chilli con carne – rice, nachos and mint yogurt. (request heat)
Lasagne – garlic bread and tossed rocket & parmesan
Fish pie with prime cuts of salmon and cod
Cheese and onion shortcrust pie, salad, pickles & beets
Thyme and lemon roasted chicken, quartered, pan jus, rosemary roasted potatoes & root vegetables

Dessert Options

Tiramisu, boozy cherry sauce
Chocolate brownies and fresh cream
Jam roly poly & custard
Berry cheesecake
Lemon tarte & Chantilly cream
Cheshire cheese platter, celery, grapes, chutney and biscuits



2 /3 Course Dinner Menu (£25 pp/ £30 pp)

Please choose one option from each course pre-order multi choice menus available through our bespoke options

Duck rilette, orange zest chutney & home toast

Poached trout, garlic, lemon and chive cream cheese, bagel croute, watercress

Spinach and gnocchi gratin, butternut, beetroot and tomato salad

Roasted tomato and basil soup, home baked breads VG

Black sesame vegetable samosa, curried ketchup VE

Chicken Caesar croquettes

Steak and ale buttered shortcrust pastry pie, seasonal greens, creamed horseradish mash & gravy

Ravioli of wild mushrooms, sautéed spinach & sauce vierge VG

Yakatori salmon skewers, warm rice, pickled vegetable, kale & nori salad

Chicken schnitzel, little gem, pea and new potato Caesar salad

Confit duck legs, orange and Cointreau stock gravy, pan roast new potatoes, vegetables

Homemade beef burger with mature cheddar, smoked bacon, chips

Tiramisu, boozy cherries

Sticky toffee pudding, toffee sauce, vanilla ice cream

Chocolate brownie, caramel iced cream

Lemon tart, Chantilly cream, marmalade compote

Cheeseboard, selection of local cheeses, biscuits and accompaniments for the table

Raspberry cheesecake, fruit coulis and berries



Canapés and Fizz

4 x Canapé options and glass of Prosecco £22 pp

6 x Canapé options and glass of Prosecco £27 pp

Upgrade to house Champagne (£4 surcharge)

Other drinks options available – Please speak to the venues events coordinator for more options

Whipped goats cheese, red onion jam VG

Blue cheese & cranberry endives VG

Chestnut mushroom vol au vents VG

Chicken liver parfait, bacon jam, brioche

Devilled eggs VG

Sweet potato falafel, red pepper hummus, Royal fattoush & tahini dressing VE

Crayfish cocktail stuffed baby gem

Crab salad, brown toast, avocado

Salmon gravalax, horseradish cream, dill croutes

Italian sausage stuffed tomatoes

Hot beef & onion sandwiches

Sweet pancake rolls, melon & Parma ham

Irish rock oysters on ice

Mini coronation chicken papadums

Root vegetable cakes with pear chutney VE



Bowl Food and Sliders

Choice of 2 bowl food and slider options for £15 pp

Desserts available.

Sliders

Hot roast beef herbed goat's cheese, dressed rocket

Crisp fried chicken, honey & mustard slaw

BBQ, jackfruit, shredded spring onion & carrot VE

Crisp breaded fish, Greek tzatziki

Bacon cheeseburger, dill pickles & American mustard

Bowl Food

Slow cooked beef ragu rigatoni, shaved parmigiana

Thai tofu peanut curry, fragrant rice VE

Prawn & nduja sausage, spicy tomato gnocchi

Crisp chilli beef Asian salad, puff noodles

Classic chicken Caesar salad, shaved parmigiana anchovies

Desserts

Toffee & pecan roulade

Apple mixed berry crumble & custard

Chocolate brownie toasted marshmallow

Carrot & pistachio cake VG

Classic Italian tiramisu



EVENT GALLERY

