

# Private Dining & Exclusive Hire

Thank you for your interest in holding your event with us at The Bull & Last.

This brochure is intended for private dining, including exclusive hire of our first floor or the entire pub.

If you are interested in a smaller group booking please refer to the Group Booking section under 'Menus'.

The following sets out what we can offer including sample menus, drinks options and table plans.

For queries and reservation enquiries, please email us at [enquiries@thebullandlast.co.uk](mailto:enquiries@thebullandlast.co.uk) or give us a call on 02072673641.

Terms & Conditions for bookings available on the final page.



## Stag Room (8-12 guests)

Set just off the first floor dining room, the stag room is the perfect space for a small group gathering. It is our only available private space without exclusive hire of the first floor room.

There is no minimum spend required, and the group dining menu would apply.

The room is available for use Thursday-Sunday evenings and Saturday & Sunday lunchtimes. Bookings outside of these times will be subject to a £350 hire fee.

Feel free to draw the thick curtain for more privacy or keep it open to take in the atmosphere of the dining room.



# First Floor Restaurant Hire (30-55 guests)

The first floor restaurant can be hired exclusively for groups between 30-55 guests for a seated meal.

The menu available will be a 3 course meal with sharing starters for the table, followed by a group sharing choice of 1 main course and 1 dessert. Please see a sample menu in the following pages.

For drinks, we would ask for you to pre-order your wine choices down to 1 white and 1 red, and if inclined - choose 2 cocktails only for the event. All draught beers would be made available.

The minimum spend required is outlined below for the first floor, and is made up of all that is consumed during the event. Use of the Inn rooms will be charged separately if applicable.

Day	Lunch (12pm - 5pm)	Dinner (6pm - 11.30pm)
Monday	£1000	£2000
Tuesday	£1000	£2000
Wednesday	£1000	£2500
Thursday	£1500	£3000
Friday	£2500	£3500
Saturday	£3000	£3500
Sunday	N/A	£3000

\* Please note a 12.5% service charge is not included in the minimum spend

The space can alternatively hold up to 65 guests for standing receptions, please see the next page for information on this.



# First Floor Restaurant Hire (30-65 guests, standing room only)

The first floor restaurant can also be hired exclusively for a more casual event with standing room only.

The menu available is a canapé style standing menu, which is a combination of 8-10 different plates, priced at either £35pp or £45pp.

The minimum spends outlined in the previous page would still apply.



## Sample Menu £35pp

Olives

Roast Sirloin of Beef Crostini & Horseradish  
Buttermilk Fried Chicken & Aioli  
Sheep Ricotta Vol au Vent & Wild Garlic Pesto  
Seasonal Terrine & Homemade Chutney  
Sausage Rolls & Hot Mustard  
Tomato & Stracciatella Buschetta  
Chocolate Mousse, Rum Banana & Peanut Parfait

## Sample Menu £45pp

Olives

Buttermilk Fried Chicken & Aioli  
Sheep Ricotta Vol au Vent & Wild Garlic Pesto  
Tomato & Stracciatella Buschetta  
Seasonal Terrine & Homemade Chutney  
Sausage Rolls & Hot Mustard  
Beer Battered Haddock, Tartare Sauce & Chips  
Sirloin Steak Skewer & Bearnaise  
Ricotta Stuffed Courgette Flowers & English Honey  
Chocolate Mousse, Rum Banana & Peanut Parfait

# Exclusive Hire of the Entire Pub (55-110 guests)

The entire pub is also available for your special occasion, seating up to 110 people for the main meal. More guests can be accommodated for standing space, but will require approval from the pub beforehand. This hire is only available for all day hire.

For seated parties, the menu available will be a 3 course meal with sharing starters for the table, followed by a group choice of 1 main course and 1 dessert. Please see a sample menu in the following pages.

The minimum spend is outlined below and is made up of all that is consumed during the event. Use of the seven inn rooms is included in the minimum spend, with check-in available from 3pm only.

Earlier start times can be accommodated, but may affect the minimum spend and will be subject to availability. Breakfast is not included, and all Inn terms and conditions will still apply to all guests staying.

Monday (12pm-11pm)	£8000
Tuesday (12pm-11pm)	£8000
Wednesday (12pm-11pm)	£9000
Thursday (12pm-11pm)	£10000
Friday (12pm-12am)	£12000
Saturday (12pm-12am)	£15000
Sunday (12pm-10pm)	£14500



## Group Dining Sample Menu £50pp

Our group dining menu is served in a sharing, family style format. Whether you are here for a birthday, wedding, engagement celebration or just for a good time with friends and family, we believe this menu showcases the best of our a la carte offering for your celebration. The full menu below will be served for the group.

We are able to cater for any dietary or allergy specific requirements your group may have, vegetarian and vegan options are available on request.

### Starters

B&L Scotch Egg & English Mustard

Seatrout Gravalax, Pickled Cucumber, Horseradish Cream, Trout Roe Caviar & Soda Bread

Grilled English Asparagus Salad, Burrata, Vinaigrette & Nasturtium

### Main Course

Chargrilled Lamb Rump, Wild Garlic & Puy Lentil Casserole

Whole Sea Bream, Monk's Beard, Winter Tomato, Nocellara Olive & Seashore Herbs

Sides of New Potatoes, Garlic & Herb Butter and Green Bitter Leaves with Tropea Onion, Radishes, Herbs & Vinaigrette

- Upgrade one main course for £15pp  
North Essex Prime Rib of Beef, Bearnaise, House Salad & Triple Cooked Chips

### Dessert

Raspberry Cheesecake Sundae, Lemon Curd, Toasted Meringue & Sesame Wafers

- Add a Neal's Yard Cheese Course with Homemade Oatcakes & Chutney for £11pp



### Suggested Drinks Per Person:

Cocktail on Arrival

Half Bottle of Wine during the meal

Glass of Sparkling Wine for Toast

Unlimited Still & Sparkling Water

\*All available at a separate cost to dining menu

## Booking Procedure & Cancellation Policy

To book for a larger group, please email [enquiries@thebullandlast.co.uk](mailto:enquiries@thebullandlast.co.uk) with the group size, date and time preference. We will require your final guest numbers and allergy/dietary requirements at least 5 days before the date of your reservation.

To confirm your booking we ask for a deposit of £200 (8-12 guests) or £400 (13-22 guests). This can be arranged with a payment link via email upon emailing your reservation request. This deposit will then be removed from the total bill at the end of the meal.

Please note that demand is high, and bookings can only be held for 48 hours without confirmation of deposit.

Your deposit will be non-refundable if the cancellation is within 10 days of your event. We will however do our best to secure a replacement booking in which case we will refund the full deposit, less any consequential loss.

Should your numbers reduce, nothing is charged for changes made more than 48 hours before the date of the booking. Half the price of the set menu is charged for cancellations made less than 48 hours prior to the date of the booking and the full price of the set menu is charged for cancellations or no-shows on the day of the booking.

A 12.5% discretionary service charge will be added to the final bill.

