


# PRIVATE HIRE ‘26

Intro

# Party? Probably calls for some cheese & wine.

We love a good knees-up, so why not make your next party all about feasting on incredible British & Irish cheese. Book group dining, private parties, cheese tastings or exclusive hire at our Camden (Pick & Cheese), Paddington (The Cheese Barge) and Yorkshire (Rind) restaurants!

We've included a few of our tried and tested options, but if you're after something unique, creative or different, that sounds like fun, and we'd love to help you bring it to life.
Drop us an email: **info@thecheesebar.com**

Section 01

The Cheese Barge

Section 02

Pick & Cheese

Section 03

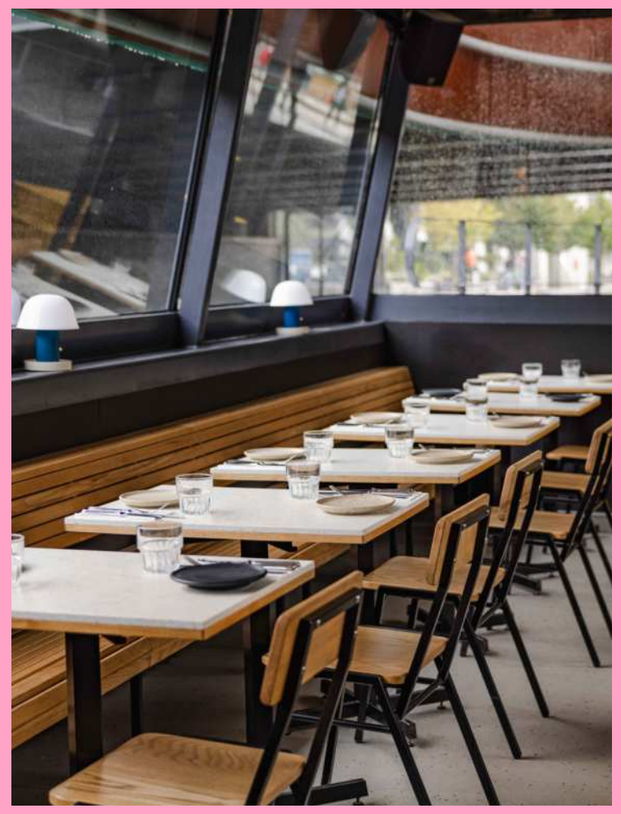
Rind



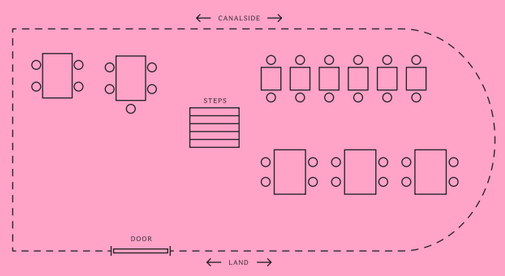
# The Cheese Barge

# Paddington, London

All aboard The Cheese Barge – a 96ft double decker vessel moored in Paddington Basin just off The Regent's Canal. The restaurant plays host to a seasonal cheese-focused menu, from a whole Baked Baron Brie to our infamous Quickes Curried Cheese Curds. Expect cheese plates with innovative pairings and plenty of delicious small producer wines.



Restaurant seating plan:




## Group Bookings

**We can accommodate up to 16 guests for a group booking with no minimum spend commitment, perfect for smaller gatherings.**

For parties of this size, we offer a few Set Menus. These are designed for sharing and showcase a selection of our favourite dishes, chosen by the chefs and changing seasonally. If you like cheese, you'll love it! If you don't love cheese, (there are some) we also cater for most dietary requirements.

We ask that you confirm these, along with your final guest numbers, at least 48 hours before your reservation. Regrettably any reduction in numbers after this point is subject to charge at the full set menu price per guest.

We ask you to select one menu for your full party.

Menus are subject to change based on the availability of the best seasonal produce at the time of dining.

We also require a £10 per person deposit to secure your booking, which will of course be deducted from your final bill on the day.

Contact: paddington@thecheesebar.com

## Fully Exclusive Hire

**We also offer exclusive use of The Cheese Barge for larger events, such as weddings, corporate parties or a big group shindig.**

For these events, we don't charge a venue hire free; instead, we ask that guests reach a minimum spend to cover the cost of us closing to other guests during that time.

**Minimum Spend***

Monday–Wednesday
12pm–5pm: From £2,500
6pm–11pm: From £3,000
Full day: From £5,000

Thursday–Sunday
12pm–5pm: From £4,500
6pm–11pm: From £3,900
Full day: From £7,500

**Capacity:**

We can accommodate:
Seated – up to 32 guests

Standing – up to 50 guests, with bowl food and canapés

You'll also have access to our roof terrace throughout your event (weather permitting, of course!)

*Please note: These are guideline costs, prices may vary depending on date and time of year. All minimum spends exclude our 12.5% service charge.

EAT MORE BRITISH CHEESE · T C B · EST. 2014 · THE CHEESE BAR



Semi Exclusive Hire

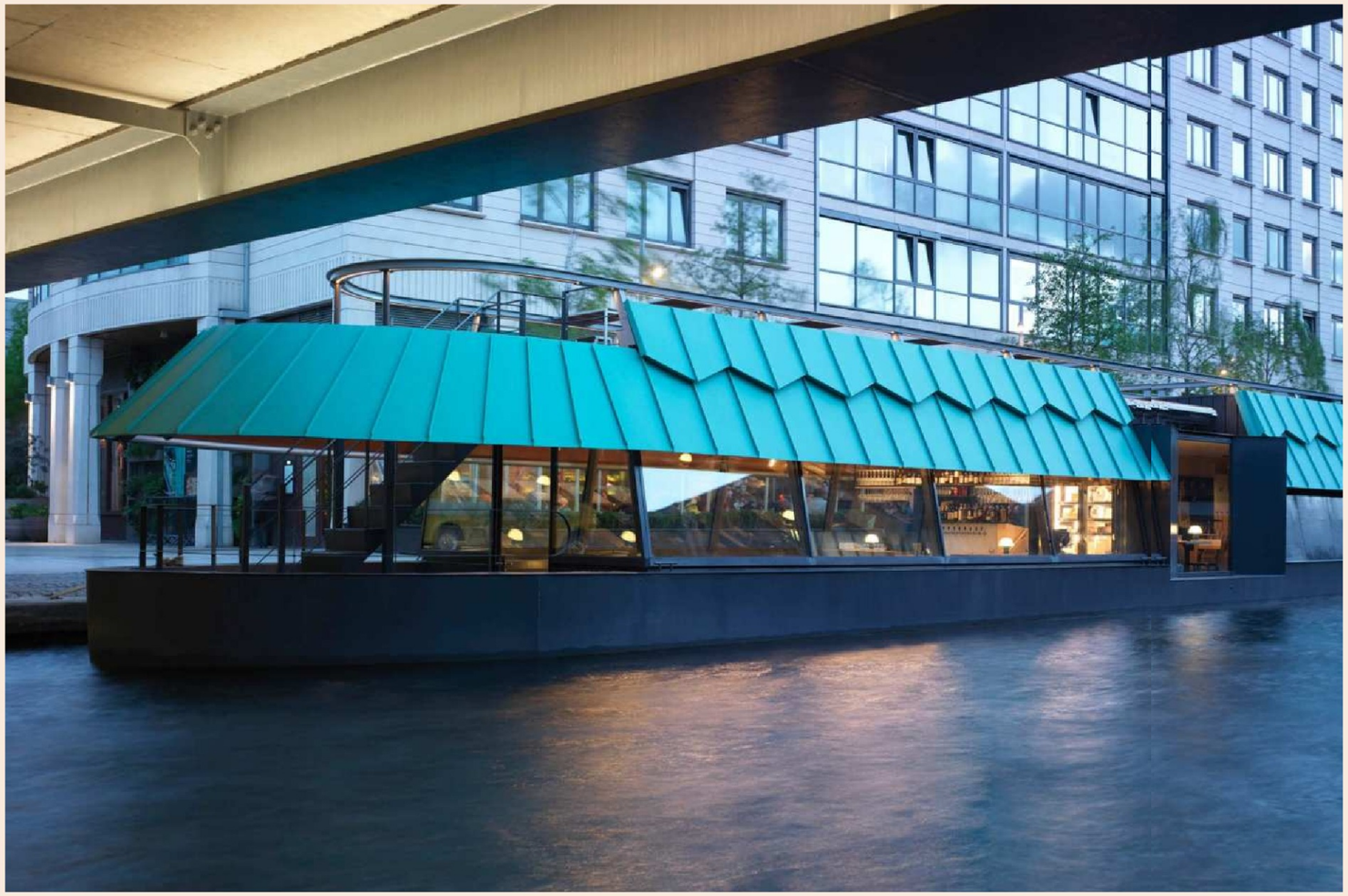
**We can accommodate a maximum of 26 guests for a seated dinner or lunch.**

*Please note: These are guideline costs, prices may vary depending on date and time of year. All minimum spends exclude our 12.5% service charge.

**Minimum Spend***

Monday–Wednesday
12pm–2.30pm (or 2.30pm–5pm): From £1,000
5.30pm–8pm or 8pm- 11pm: From £1,250

Thursday–Sunday
12pm–2.30pm or 2.30pm–5pm: From £1,200
5.30pm–8pm or 8pm- 11pm: From £1,450



**CELEBRATING PEOPLE, PRODUCE & PROVENANCE**

TCB

## SET MENU ONE (£36 PH)

**Small sharing plates for the table with dessert**

Coombeshead Sourdough, Salted Butter
Cheese Boards (a selection from our list of 9!)
–
Quicke's Curried Cheese Curds
Whitelake Fetish, Carrot Dip, Vadouvan Braised Leeks
Squash Replacement TBC
–
Seasonal Dessert

## SET MENU TWO (£46 PH)

**Small sharing plates, choice of large plate for 2–3 to share followed by dessert**

Coombeshead Sourdough, Salted Butter
Cheese Boards (a selection from our list of 9!)
–
Quicke's Curried Cheese Curds
Whitelake Fetish, Carrot Dip, Vadouvan Braised Leeks
Smoked Lincolnshire Poacher & Wild Mushroom Spatzle
–
Baked Baron Bigod, Coombeshead Sourdough,
Ampleforth Beer Fruit Chutney
Cropwell Bishop Stilton & Red Wine Braised Beef Pie
Served with, Garlic Roasted New Potatoes, Truffle Mushrooms
–
Seasonal Dessert

**Add a glass of fizz on arrival for £7pp**

# CHEESEBOARDS & CHARCUTERIE (£25PP)

Snack Food Menu

Bread & Butter

Cheeseboards (A selection of cheese + pairings)

Cobble Lane Charcuterie, Cornichons

Curried Cheese Curds

# CANAPÉ & BOWL FOOD (£40PP)

A selection of cold canapés and hot bowls for sharing

Bread & Butter

Cheeseboards (A selection of cheese + pairings)

–

Canapés

Please choose 3 from the below selection

Curried Cheese Curds

Cobble Lane Charcuterie, Cornichons

Whitelake Fetish, Carrot Dip, Vadouvan Braised Leeks

La Latteria Mozzarella & Jalapeno Croquettes, Garlic & Herb Dip

Cropwell Bishop Stilton Stuffed Prunes, Wrapped in Bacon

–

Bowl Food

Please choose 2 from the below selection

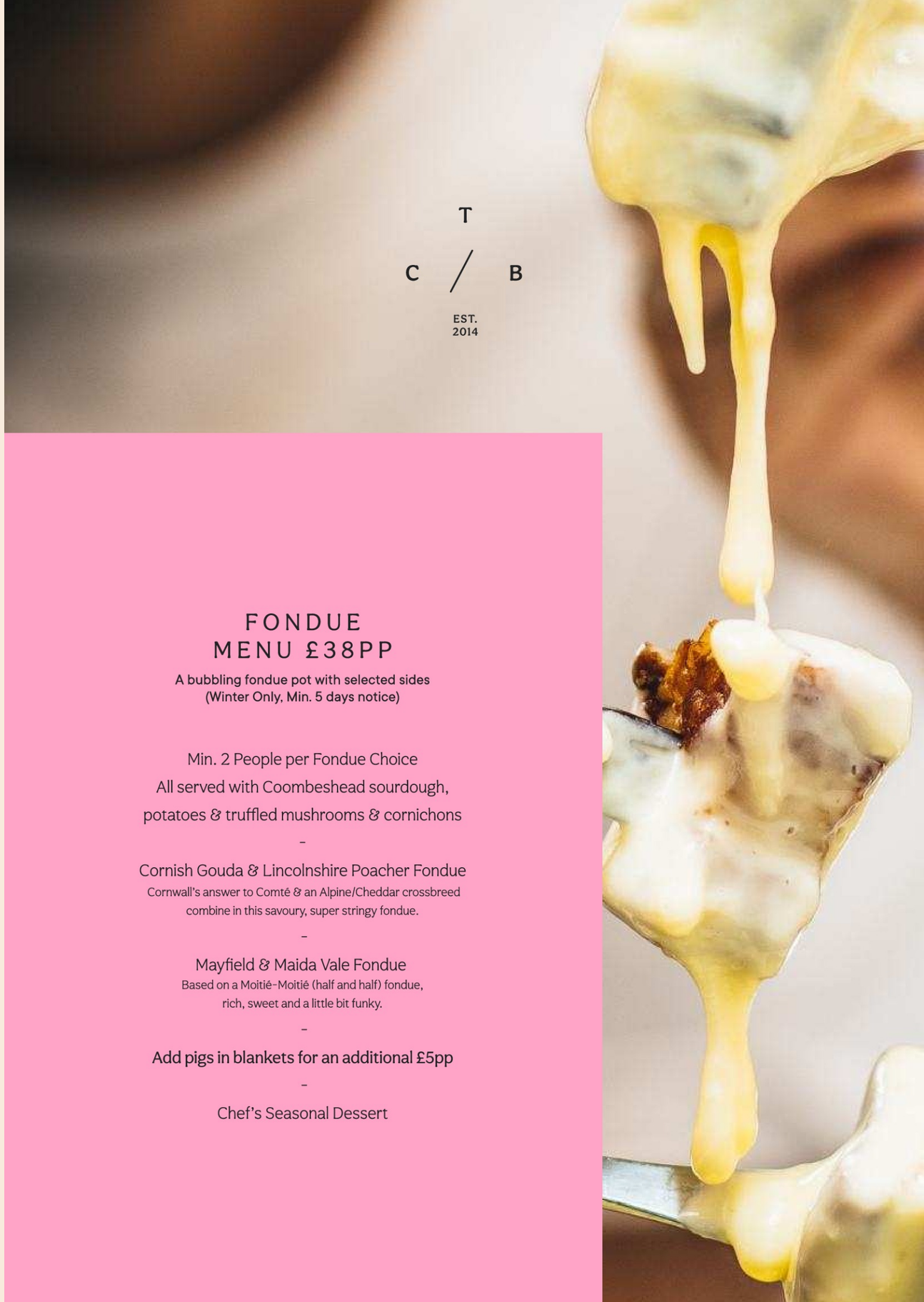
Smoked Lincolnshire Poacher & Wild Mushroom Spatzle

Maida Vale, Celeriac & Potato Tartiflette

Cropwell Bishop Stilton & Red Wine Braised Beef Pie

–

Chef's Seasonal Dessert




# FONDUE MENU £38PP

**A bubbling fondue pot with selected sides (Winter Only, Min. 5 days notice)**

Min. 2 People per Fondue Choice

All served with Coombeshead sourdough,

potatoes & truffled mushrooms & cornichons

–

Cornish Gouda & Lincolnshire Poacher Fondue

Cornwall's answer to Comté & an Alpine/Cheddar crossbreed combine in this savoury, super stringy fondue.

–

Mayfield & Maida Vale Fondue

Based on a Moitié-Moitié (half and half) fondue, rich, sweet and a little bit funky.

–

**Add pigs in blankets for an additional £5pp**

–

Chef's Seasonal Dessert

# FESTIVE SET MENU (£50PP)

Our Only Offer throughout December

SMALL PLATES

Bread & Butter

Selection of Cheese + Pairings

Cobble Lane Charcuterie

Quickes Curried Cheese Curds

LARGE PLATES

Whitelake Fetish, Vadouvan Braised Leeks, Carrot Dip

Cropwell Bishop Stilton Stuffed Prunes Wrapped in Bacon

Lincolnshire Halloumi, Romesco

Smoked Lincolnshire Poacher & Wild Mushroom Spatzle

Maida Vale, Celeriac & Potato Tartiflette, Cornichons

-

Garlic Roasted Potatoes

Spenwood, Sautéed Wintergreens

DESSERT

Kirkham's Lancashire Custard, Ginger Syrup Sponge Pudding

## Drinks Packages

We have a small but well-curated drinks list (we like it anyway), with a focus on low-intervention wines. You're welcome to pre-order from the list or drinks packages are available upon request. Just drop us an email for more info!

If you'd like to bring along a special bottle, we also offer corkage at £25 per bottle.




Review our wine list here
Pre-order to guarantee availability.

## Contact / Find us



Paddington Basin
Sheldon Square
London
W2 6DL

T: +44 7773337778
E: paddington@thecheesebar.com

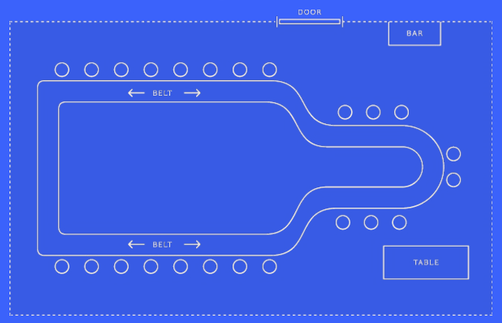
# Camden, London

Eating great cheese should be fun. So, we put the best local cheeses on a conveyor belt.

Tucked away in Camden Market, Pick & Cheese sits in a stunning Grade II-listed stables block; a peaceful haven from the hustle and bustle. It's an intimate space with marble counters and beautiful architecture.



Restaurant seating plan:




## Group Bookings

We can accommodate groups of 6 to 12 guests for a group booking with no minimum spend commitment.

Contact: camden@thecheesebar.com



**We also offer exclusive hire of Pick & Cheese for larger events, such as weddings, corporate parties or a big group shindig.**

We can accommodate Groups up to 26 seated or a group of up to 45 standing.

For exclusive hire we don't charge a venue hire fee; instead, we ask that guests reach a minimum spend to cover the cost of us closing to other guests during that time.

**Minimum Spend***

Sunday-Tuesday
12pm–5pm: From £1,000
6pm–11pm: From £1,500

Wednesday to Saturday
12pm–5pm: From £1,500
6pm–11pm: From £1,800

*Please note: These are guideline costs, prices may vary depending on date and time of year. All minimum spends exclude our 12.5% service charge.





## BOTTOMLESS CHEESE £45PP

Our most popular offering for groups, help yourself to as many plates as you'd like for the duration of your event. Endless cheese and charcuterie... Thank us later.

FROM THE BELT:

Pick from over 28 different plates including:

Cropwell Bishop Stilton with Kimchi

-

Cornish Gouda with Clotted Cream Fudge

-

St Ella with Turkish Delight

-

Perl Las with Chocolate Brownie

-

Tunworth with Honeyed Garlic

-

Cobble Lane Chorizo with Pickled Chillies and Olive

-

**Plus lots more**

Add olives or sourdough baguette
£4 per person

Add our Honey & Yogurt Cheesecake
-or-
Whipped Goats Cheese and Apricot Doughnut
£6.75 per person

Add bottomless house drinks
£32pp

# Private Cheese & Wine Tastings

## TASTING MENU ONE (£45 PH)

3 Cheeses & Paired Wines

## TASTING MENU TWO (£60PP)

5 Cheeses & Paired Wines

Let our knowledgeable cheese fiends guide you through a tasting of delicious British and Irish cheeses, each perfectly matched with wine from a brilliant small producer. We'll share the stories behind the cheeses and explain exactly why each pairing works so well. It's the perfect choice for groups who want to eat great cheese and learn a little something along the way.

# RIND

# Settle, Yorkshire

Wood-fired pizzas topped with the best small producer British and Irish cheese served up with incredible views of the Yorkshire Dales and the Forest of Bowland. We're proud to find our home in the north next door to Britain's best cheese shop; The Courtyard Dairy as well as Ambry Bakery and Buon Vino.



## Group Bookings

**We can accommodate groups of 12 to 26 guests for a group booking with no minimum spend commitment.**

For parties of this size, we recommend a Set Menu, these are designed for sharing and showcase a selection of our favourite pizzas, chosen by the chefs and changing seasonally. We can also offer ordering A La Carte with a pre-order.

We're able to cater for most dietary requirements (even vegan diners!). We just ask that you confirm these, along with your final guest numbers, at least 48 hours before your reservation.

Menus are subject to change based on the availability of the best seasonal produce at the time of dining.

We also require a £10 per person deposit to secure your booking, which will of course be deducted from your final bill on the day.

Contact: rind@thecheesebar.com

## Fully Exclusive Hire

**We also offer exclusive hire of Rind for larger events, such as weddings, corporate parties or a big group shindig.**

For these events, we don't charge a venue hire free; instead, we ask that guests reach a minimum spend to cover the cost of us closing to other guests during that time.

In the summer months, this would include use of our terrace, with the best views of Ingleborough and the Yorkshire Dales.

(Please note, we can't guarantee a life changing Yorkshire sunset, but it is often provided for free)

Minimum Spend

Monday to Wednesday
12pm–5pm: From £1,500
6pm–11pm: From £1,800

Thursday to Sunday
12pm–5pm: From £2,500
6pm–11pm: From £2,000

Capacity:

We can accommodate:
Seated – up to 32 guests

Standing – up to 50 guests, with bowl food and canapés

You'll also have access to our outdoor terrace throughout your event (weather permitting, of course!)

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## FONDUE MENU £30PP

A bubbling fondue pot with selected sides
(Winter only, Min. 5 days notice)

Min. 2 People per Fondue Choice
All served with Coombeshead sourdough,
potatoes & truffled mushrooms & cornichons

-

Summerfield Alpine & Yoredale Fondue
Yorkshire's answer to fondue, Summerfield Alpine has all the sweet nuttiness you'd expect from a Gruyere or Comte along with Yoredale Wensleydale.

-or-

Smoked Kirkhams & Ogleshield Fondue
Our take on a smoked fondue, plenty of Lancashires most famous farmhouse cheese and Ogleshield a British version of a raclette cheese to bring that gooey, string-appeal.

-

Add pigs in blankets for an additional £5pp

-

Chef's Seasonal Dessert
(Min 5 days notice)

## PIZZA FEASTING MENU (ADULTS £25PP / KIDS £16PP)

Choose four pizzas from our menu, served family-style alongside a selection of sides for the table to share. Then, finish off with a sweet treat, by choosing a dessert for each guest!

### SAMPLE PIZZA CHOICES

PUTTANESCA
Olives, Capers, Basil Oil, San Marzano Tomatoes

-

MARGARITA
Old Winchester, Westcombe Fior di Latte, San Marzano Base, Basil Oil

-

CHORIZO & CHILLI HONEY
Old Winchester, Westcombe Fior di Latte, Cobble Lane Chorizo, Chilli Honey, San Marzano Base

-

BLUE CHEESE
Stilton Cream, Cote Hill Blue, Pear, Walnut, Rosemary Honey

-

GARLIC BUTTER POTATOES
COS SALAD, GREEN GODDESS DRESSING

-

CLOTTED CREAM PANNACOTTA
YORKSHIRE PARKIN TIRAMISÙ
2 SCOOPS BOUNCING COWS ICE CREAM
(Ask the team for the current selection!)

## FAQ’s

### Can I play my own music?

Yes of course! All our sites have a good sound system and Bluetooth or aux-connectivity.

### Do you have any Screens or AV Equipment?

No, but we can hire these if needed or you’re welcome to bring your own!

### Can I hire a band or DJ?

Both Camden and Yorkshire can absolutely host live music. This is little tricky due to space limitations on The Cheese Barge – however, a solo guitarist is probably fine, a full band unlikely!

## T&C’s

### Booking & Payment

To secure exclusive hire:
50% of the minimum spend is payable as a deposit to secure the date, this is non refundable.

• The remaining 50% is due 7 days before your event.

• Any spend above the agreed minimum is settled by card on the day.

### Cancellation

• 4+ weeks before: Fully refundable.

• Between 4 weeks and 7 days:
The 50% deposit is non-refundable.

• 7 days or fewer: Non-refundable.

### Timings

Please make sure you and your guests arrive on time.

Should any of your guests be running late, we will start the meal at the agreed time in order to ensure a smooth experience for the group and for all other reservations.






Email us at
info@thecheesebar.com