CITY

WINE BAR + KITCHEN

Events brochure 2022

ABOUT CITY WINE BAR

We are an independent bar and restaurant located in the grade 2 listed City Buildings on Old Hall street, in the heart of the business district.

Our food menu consists of modern European bistro food, with some English classics thrown in for good measure. Our core wine list has been chosen to be approachable, as well as some more interesting seasonal specials.

WHAT CAN WE OFFER?

We do not charge room hire. We only require minimum spends. This depends on the date and time of the event.

We can offer half venue rental in our upstairs functions room or full venue hire depending on the size of your party.

Our upstairs function room can seat 80 comfortably or 110 standing. The full venue can fit 200 in total.

Upstairs we have a projector, a wireless microphone system and a full music system.

We can cater for all styles events from corporate breakfast meetings to weddings and everything in between.

EAT

We recommend 3 bites per person as a canapes style service.
For a buffet style service we recommend 1-2 bowls per person & 2-3 bites.

Bowls:

- Thai green curry, jasmine rice (vg) (gf)
(choose king prawn, chicken or cauliflower(vg))
- Harissa chicken meatballs, bulgur wheat
- Falafel, pickled carrot + cumin salad (vg)
- Mojo marinated pork, wild rice (gf)
- Black bean, avocado, tofu, wild rice (vg) (gf)
- Teriyaki marinated cod, white bean cassoulet (gf)
- Chicken + chorizo jambalaya (gf)
- Shepherd's pie
- Courgette & lemon risotto, curried courgette crisps (vga)(gf)
- Sea bream, pearl couscous, crayfish, spring onion + tomato salad (gf)
- Homemade scouse, pickled beetroot (vga)

£6.50 per bowl minimum order 10 of each

Bites:

- Sliders : cheese burger, chicken burger or vegan burger (v)
- Beer battered cod, pea puree + hand cut chip (vga)
- Wild mushroom toasts, cream + fresh herbs (gfa)
- Lancashire cheese croquettes + burnt apple puree (v)
- Yorkshire blue cheese + caramelised onion aranchini (vg)
- Salt cod croquettes + salsa verde aioli
- Sage, apple + pork sausage roll
- Courgette bhaji, mango chutney + poppadom bellini (vg)(gf)
- Souvalaki chicken skewers
- Souvalaki courgette skewers (vg)
- Goats cheese pearls, walnut + honey crostini (v)

£3 each minimum order 10 of each

SET MENUS

Below is an example set menu, we can alter the menu to suit any needs or dietary requirements you have for your event.

starters

- wild mushroom + tarragon soup, tarragon oil, bread
- roast wood pigeon, beetroot risotto, toasted hazelnuts, Parmesan crisp
- sea bream, peperonata potatoes, basil pesto
- seared scallops, celeriac puree, pickled apple, bacon dust [£2 supplement]

mains

- courgette & lemon risotto, curried courgette crisp
- hay baked shoulder of lamb, peas, broad beans, tomato concasse, new potatoes, goats curd
- pan fried gigha halibut, coconut & lentil dahl, baby spinach
- rump of beef, celeriac puree, golden beetroot, paprika popcorn, red wine jus [£2.50 supplement]

desserts

sicilian lemon tart, raspberry & sorrel sorbet
classic tiramisu
blood orange campari cake, negroni gel, grapefruit + bergamot sorbet

2 courses £20
3 courses £25

We can cater for up to 35 downstairs, 80 upstairs or 115 for both floors.

DRINK

Our core wine list has been designed to be affordable + approachable. We run seasonal specials that we change quite frequently.

We regularly and are more than happy to source select wines for your event. Just let us know! We work with some of the biggest wine importers in the country, as well as some local buyers who have eclectic collections.

As well as our bespoke cocktail menu, all our staff are classic cocktail trained.

We can offer the following receptions for events:

– Prosecco £5 per person
– Champagne £10 per person
– Cocktails £8 per person

This is for one drink per person.

We can also offer bespoke packages for large functions, on either on a token based system or an open tab.

CONTACT US

For all enquiries and any questions or queries please contact us at :

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