



HEATHCOCK

- PUB & DINING -

- EVENTS -

We are perfectly equipped here at Heathcock for small and medium sized weddings and events. We have a range of options available to make your celebration as enjoyable as possible.

PRIVATE DINING ROOM

Our Private Dining Room opens onto our Garden, and can comfortably seat up to 32 people, with a banqueting style set up. We offer a Feasting Menu for events, with a selection of large sharing dishes and sides for the whole table to enjoy together, which is perfect for any large group. There are two different pricing options for this menu. Our drinks options can all be discussed on booking and tailored to you.

COCKTAIL BAR

Our Cocktail Bar can be hired to follow on from a meal in the Private Dining Room, or on it's own for a separate event. A cosy, intimate and vibey space, it is perfect for an extension of a wedding, with more evening guests arriving, or as a space for a party or event for 35-40 people. Upstairs, we can offer various canape options, a more classic buffet, or grazing boards. We can tailor the drinks on the bar.

FULL VENUE HIRE

We do offer a select number of Full Venue Hire events throughout the year, where you have all of our drinking and dining spaces, including the garden, to yourselves, as well as our 3 boutique hotel rooms. Prices vary depending on the day of the week / time of year, but will start from £5000 on a weekday, and from £10,000 on a Friday, Saturday or Sunday, including a minimum food and drink spend.

PRICING

Private Dining Room Feasting Menu - £60 or £80 per head menus available
Minimum Spend £1500 (Wed/Thur) or £2500 (Fri-Sun)

Cocktail Bar Snacks / Canapés - £14 or £18 per head
Cocktail Bar Buffet - £25 per head. Cocktail Bar Grazing Menu - £15 or £25 per head
Minimum Spend £500 (Wed/Thur) or £1000 (Fri/Sat)

We charge a small room hire fee, on top of your food and drink minimum spend.
£200 for either the Private Dining Room or the Cocktail Bar, or £350 if you hire both spaces.

A 50% deposit will be taken on confirmation of booking, with the balance to be invoiced after the event.



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Sample Feasting Menu 1

Snacks

House Sourdough, Focaccia & Homemade Butter

Steak & Ale Pie

7 Hour Braised Welsh Lamb Neck & Mint Sauce

Whole Roast Seasonal Fish

Assortment of Side Dishes

Baked Madeleines & Salted Caramel

Pavlova, Seasonal Fruits & Cream

£60 per head

Sample Feasting Menu 2

Snacks

House Sourdough, Focaccia & Homemade Butter

7 Hour Braised Welsh Lamb Shoulder

32 Day Dry Aged Welsh Sirloin, Watercress,

Chips & Bearnaise

Seasonal Fish, Champagne, Cockles & Mussels

Assortment of Side Dishes

Lemon Tart

British Cheese Board

£85 per head

Sample Sunday Feasting Menu

Snacks

House Sourdough, House Focaccia & Homemade Butter

Slow roast Porchetta, Crackling, Cider & Mustard Sauce

Braised Beef Short Rib & Green Sauce

Chicken, Smoked Bacon & Leek Pie

Duck Fat Potatoes

Buttered Hispi

Roast Vegetables

Chocolate Nemesis

Pavlova, Seasonal Fruits & Cream

£65 per head

Vegetarians, Vegans and Dietary Requirements can all be accommodated with individual plates or variations depending on numbers.



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Sample Buffet Menu

Welsh Rarebit

Pig Cheek Salad

Hare & Hounds Bakery Bread, Homemade Focaccia & Cultured Butter

Chalk Stream Trout Pastrami

Crispy Lamb Belly

Arancini

£25 per head

Sample Snacks

Mini Welsh Rarebit

Chalk Stream Trout Pastrami

Arancini

Ox Heart Skewer

Oyster with Apple & Tarragon (£4)

£14 or £18 per head

Sample Grazing Menu

Smoked Almonds, Pistachios, Salted Peanuts or Spiced Peanut Mix

Olives & Cornichons

Focaccia & Hounds Butter

Selection of British Cheeses with House Walnut Bread & Chutney

Selection of British Cured Meats

Light Nibbles - £15 per head

A More Substantial Selection - £25 per head

Our meat and cheese selection changes regularly, but if you have anything that you particularly want, we can organise this when you're booking. Vegetarians, Vegans and Dietary Requirements can all be accommodated.



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Drinks Packages for Cocktail Bar

Standard Cocktails

Margarita

Negroni

Old Fashioned

Clarified Amaretto Sour

We have 2 beer taps, which we can tap with beers / ales of your choice.

We can also stock the fridges with wines and fizz of your choice, this can all be tailored for your event from our wine list or wine specials.

Additional Cocktails

If you'd like a particular cocktail, or something different, then just chat to us; our Bartender Holly experiments a lot with new drinks and seasonal spirits, and may have, or be happy to make something specifically for your event.

BOOKING EVENTS

To get your event booked in, please email us on info@heathcockcardiff.com or call us on 0292 115 2290, and we can arrange phone calls or meetings to get your event exactly as you want. For weddings and larger events we will arrange meetings and tastings for you with Head Chef Tom as well.