

thestudio●●●



summer

delicious freshly prepared on site by studio chefs, it's no wonder our food gets our guests talking.

studio food

We **LOVE** our food and always seek to improve our offer aiming to wow our guests on each and every visit.

We design our menus based on **seasonality**, using **local suppliers** where possible to ensure provenance and reduced food miles.

We firmly believe that **good food = successful event!** All our food is **freshly prepared on site** by our chefs to the highest of standards, using seasonal vegetables, 'red tractor' meat, eggs from free range hens and no additives or trans fats so we meet the government guidelines for food and nutrition.

doing out bit...

ecosmart venues

To support our ambition to becoming as sustainable as possible we are pleased to have successfully completed the Greengage Ecosmart accreditation and are delighted to have achieved a GOLD rating across all four locations.

studio coffee

Our very own studio blend is provided by Redber Coffee Roasters, who are passionate about great quality coffee, which is grown and traded fairly. All of our coffee is roasted, packed and despatched the same day to guarantee the freshest cup possible.

inside-2-out

We're proud to partner with Inside-2-Out, who focus on providing food, drink, essential supplies and friendship to those living on out streets, helping them get back on their feet. Every day our chefs and catering team package up any extra food we have from the day, providing nutritious meals to be served up and offered in the soup kitchen.

balance

We love our food so much we've developed our own not-for-profit cookbook! Balance offers an informed way of giving your body all the nutrition it needs whilst being able to treat yourself to amazing food. To find our more and order your copy visit thestudio.co.uk/balance



summer 2024

With private outdoor spaces and spectacular views why not celebrate the summer with colleagues, family and friends at **thestudio** with our summer 2024 packages.

Our dedicated team are on hand to ensure your event, however big or small, is memorable for all of your guests.

We hope you enjoy discovering what we have in store at **thestudio** for summer 2024. Before you do here's just a few snippets of information we thought you might like to know:

minimum numbers and additional charges

With some of our options we may require you to commit to a minimum number of guests and there may be additional supplementary or room hire charges applicable. If so these will be detailed upfront in your tailored quote.

we're cashless at **thestudio**

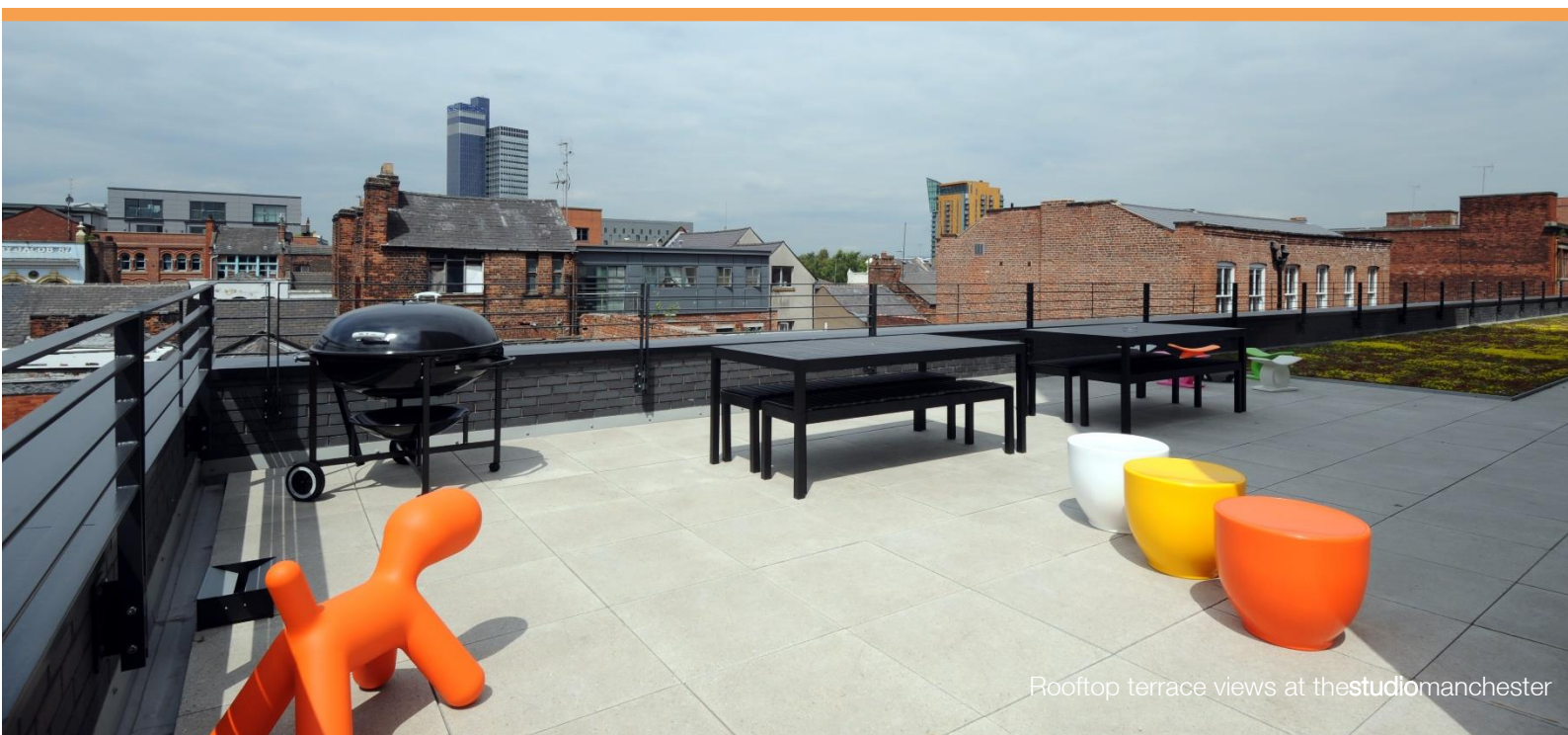
We can only accept card payments for any cash bars or when you may be looking to settle an account bar at the end of the evening.

booking period

Due to some variations in our licenses across our locations we would need a minimum booking notice in some locations when alcohol will be served as part of your event. This is 6 weeks in our Glasgow venue for any cash or account bar and 14 days in each of our Manchester and Leeds venues for a cash bar. There are no minimum notice periods in our Manchester or Leeds venues for an account bar and no minimum notice periods in our Birmingham venue for any type of bar.

just to note

All prices are subject to regular review and may be subject to an increase from the point of quote/contract to the date of your booking. In the event of a price change we will endeavour to offer you as much notice of the change as possible.



Rooftop terrace views at **thestudiomanchester**

studio bbq

Available in our Birmingham and Manchester locations hang out at thestudio and enjoy a BBQ with your colleagues, friends or family served on our roof top terraces.

Priced from £36.75 per person* our Summer BBQ package always comes with comprehensive inclusions which are built to offer your guests a great all round menu.

Want to add more? No problem! Our standard inclusions are often enough but if you would like to add more you can. With our build your own option you can add as much food and drink as you need.

always included

£36.75 per person

Exclusive hire of our roof terrace spaces for up to 200 guests

Complimentary hire of adjacent indoor space (just in case!)

Arrival Pimm's or elderflower presse with cash or account bar to follow

Studio build your own bad boy burger (including vegan alternative)

Piri Piri chicken skewers / pesto infused vegetable kebabs

Studio salads and coleslaw

A selection of desserts including strawberry Eton mess, BBQ pineapple with salted caramel sauce and lemon tart with fresh raspberries

* All bookings subject to minimum chargeable numbers.

continued...



studio bbq (continued)

Available in our Birmingham and Manchester locations hang out at thestudio and enjoy a BBQ with your colleagues, friends or family served on our roof top terraces.

need more food?

Take your pick and add extras from our BBQ menu below

meat and fish

| | |
|---|------------------|
| Classic hot dog with fried onions and mustard | £4.75 per person |
| Salmon and pepper skewers | £7.85 per person |
| Lamb kofta with tzatziki | £4.10 per person |

vegan

| | |
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| Caramelised red onion rosemary hot dogs with fried onion and mustard | £4.75 per person |
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sides

| | |
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| Dirty fries – jacket wedges topped with melted cheese and spicy tomato salsa | £3.10 per person |
| Hot buttered new potatoes | £2.60 per person |
| Garlic and herb flat breads | £2.60 per person |
| Hot Cajun jacket wedges | £2.85 per person |
| Greek salad | £3.65 per person |
| Cous cous and roasted vegetables | £2.85 per person |

need more drink?

Want to offer more drinks as part of your booking? No problem!

We are happy to offer a cash or account bar as part of your booking for no additional charge. If you would like something a little more tailored to your requirements just speak to the team for a bespoke quote.

studio finger food

Our summer finger food package offers everything you need to offer your guests an evening of lighter food and drinks. The perfect 'in between' nibbles and a BBQ.

always included

£35.85 per person

Exclusive hire of our roof terrace spaces for up to 200 guests

Complimentary hire of adjacent indoor space (just in case!)

Arrival Pimm's or elderflower presse with cash or account bar to follow

Choice of 6 items from our finger food menu

need more food?

Add an additional 2 choices from our finger food menu for £4.00 per person

need more drink?

Want to offer more drinks as part of your booking? No problem!

We are happy to offer a cash or account bar as part of your booking for no additional charge. If you would like something a little more tailored to your requirements just speak to the team for a bespoke quote.



Need more information?

To discuss any of our menus speak to our team today:

Call: 0800 028 6694

Email: events@thestudio.co.uk

all rates quoted exclude VAT.

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