



Unforgettable Experiences

WITH SOUTH DEEP

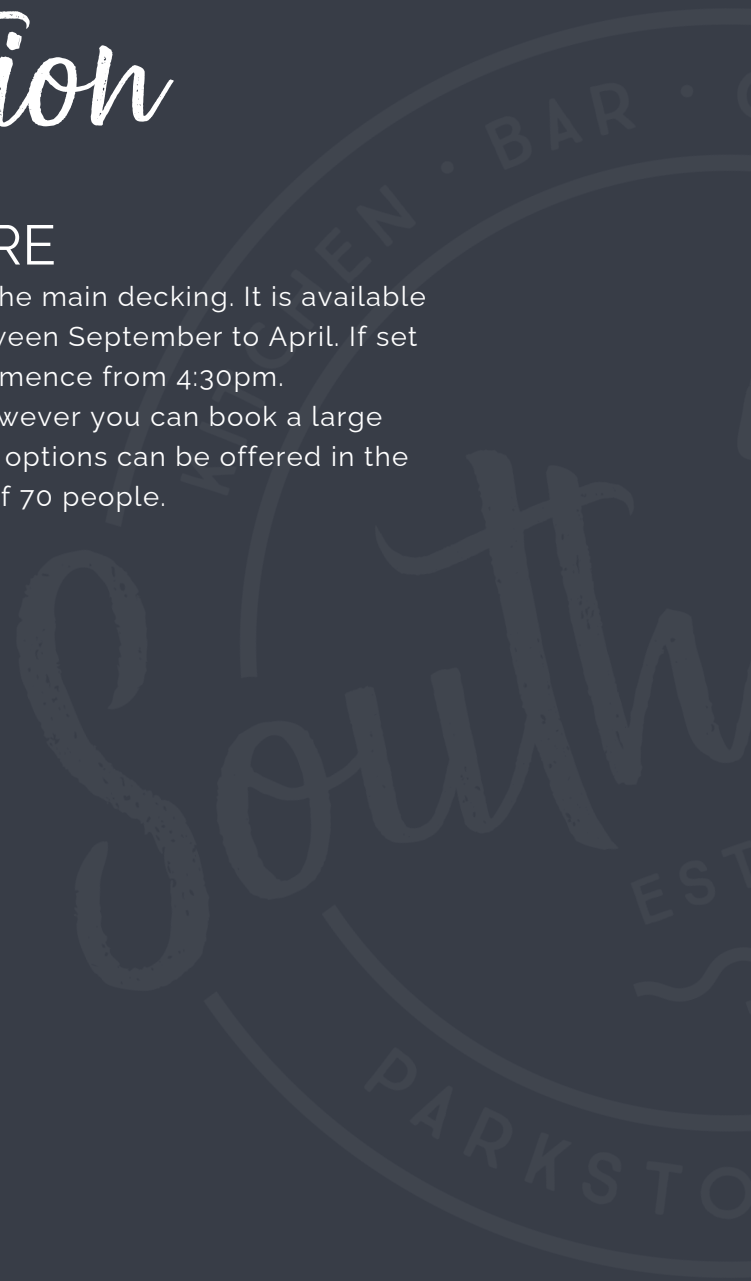
PRIVATE HIRE GUIDE

Introduction

BESPOKE PRIVATE HIRE

Private Hire includes our restaurant and the main decking. It is available from 5:30pm till 12am 7 days a week between September to April. If set up is required for the event, this can commence from 4:30pm.

We do not offer private hire for lunch, however you can book a large table up to a maximum of 16. Our buffet options can be offered in the glass house and interior for a maximum of 70 people.



Unforgettable Experiences

PRIVATE HIRE BUFFET MENU

THE CAPTAIN'S PACKAGE

£30 per person

The main event

HAMPSHIRE BEEF BURGER SLIDERS

Fresh locally made seeded brioche burger bun, bacon jam, lettuce, tomato, red onion, topped with an indulgent melted smoked apple wood cheese.

SPIT ROASTED ROTISSERIE CHICKEN

Our whole chickens are spit roasted and cooked in their own juices till golden.

HADDOCK GOUJONS

Homemade haddock fish fingers coating in panko breadcrumbs and served with a wedge of lemon and tartar source

FRITTATA (V,GF)

An egg based Spanish dish, made with peppers, potato, onions and cherry tomatoes, packed full of fresh herbs and cheddar cheese.

HONEY & MUSTARD GLAZED SAUSAGES

Locally made chipolatas cooked and glazed in a honey and whole grain mustard dressing.

SELECTION OF FINGER SANDWICHES

Served on wholemeal and white bread, includes:

- Honey Roasted Ham, Mustard & Rocket
- Coastal Cheddar Cheese, Tomato and Ale Chutney
- Premiers Smoked Salmon, Cream Cheese and Cucumber
- Egg Mayonnaise and Mustard Cress

Sides

SOUTH DEEP'S POTATO SALAD (V,GF)

A classic side with a twist, beautiful Cornish potato's mixed with gorgeous roasted sweet potato, red onion, fresh herbs, whole grain mustard and homemade mayonnaise.

CAJUN COLESLAW (V,GF)

A bright and colourful coleslaw with pops of sweetness, earthy Cajun spices and sharp apple to bring it all together.

MIXED DRESSED SALAD (V,GF)

A mixed salad of olives, pomegranate and feta cheese, dressed in a delicious Greek dressing.

FRIES (GF)

*Half price for Children under age 14

*Price includes all the condiments, plate hire and staffing for the event. Tips are not included in price.

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PRIVATE HIRE BUFFET MENU

THE ADMIRAL'S PACKAGE

£45 per person

The main event

HAMPSHIRE BEEF BURGER SLIDERS

Fresh locally made seeded brioche burger bun, bacon jam, lettuce, tomato, red onion, topped with an indulgent melted smoked apple wood cheese.

PULLED PORK SLIDERS

Fresh locally made seeded brioche burger bun, Slow Cooked Boston Pork Shoulder, Cajun slaw, baby gem lettuce, smoked apple wood cheese and topped with crispy onions.

SPIT ROASTED ROTISSERIE CHICKEN

Our whole chickens are spitted roasted and cooked in their own juices till golden.

MINI FISH & CHIPS

A British classic, skin on fries, tartar sauce and battered haddock

FRITTATA (V,GF)

An egg based Italian dish, made with peppers, potato, onions and cherry tomatoes, packed full of fresh herbs and cheddar cheese.

HONEY & MUSTARD GLAZED SAUSAGES

Locally made chipolatas cooked and glazed in a honey and whole grain mustard dressing.

SOUTH DEEP 'SEACUTERIE'

A selection of cured and smoked fish, dressed crab, hot smoked salmon, anchovies, olives, mackerel pate and baked rustic rolls, crispy kale.

Sides

CAPRESE SALAD (V,GF)

An Italian salad made with sliced tomatoes, fresh sliced mozzarella and basil dressed in a balsamic glaze.

SOUTH DEEP'S POTATO SALAD (V,GF)

A classic side with a twist, beautiful Cornish potato's mixed with gorgeous roasted sweet potato, red onion, fresh herbs, whole grain mustard and homemade mayonnaise.

CAJUN COLESLAW (V,GF)

A bright and colourful coleslaw with pops of sweetness, earthy Cajun spices and sharp apple to bring it all together.

GREEK SALAD (V,GF)

A mixed salad of olives, pomegranate and feta cheese, dressed in a delicious Greek dressing.

FRIES (GF)

Dessert

DESSERT SELECTION

Selection of bite-sized desserts, including mini eclairs, cheesecake and salted caramel brownies. (V)

*Half price for Children under age 14

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PRIVATE HIRE BUFFET MENU

THE PIZZA PACKAGE

£25 per person for the below buffet style selection from our wood-fired oven and main kitchen, served on a selection of sharer boards.

Pizzas

VEGAN MEZZE (VE)

San Marzano Tomatoes, Vegan Mozzarella
Charred Peppers, Olives, Vegan Pesto, Portobello Mushrooms & Rocket

MARGHERITA (V)

San Marzano Tomatoes, Mozzarella
Parmesan & Basil

DIAVOLA

San Marzano Tomatoes, Mozzarella, Calabrian Nduja Pepperoni, Red Onion & Hot Honey

PEPPERONI

San Marzano Tomatoes, Mozzarella
Parmesan & Napoli Pepperoni

HAWAIIAN

San Marzano Tomatoes, Mozzarella
Parmesan, Wiltshire Ham & Pineapple

MARINARA

San Marzano Tomatoes, Mozzarella, Anchovies, Olives Capers, Fresh Oregano & Chilli

PORTABELLO & SERRANO

San Marzano Tomatoes, Mozzarella, Portobello Mushrooms Serrano Ham, Parmesan, Rocket & Balsamic

Salads

ROCKET & RED ONION SALAD (V,GF)

Served with a Balsamic Glaze

CAJUN COLESLAW (V,GF)

A bright and colourful coleslaw with pops of sweetness, earthy Cajun spices and sharp apple to bring it all together.

FETA & OLIVE SALAD (V, GF)

Local Leaf & Pomegranate served with a Vinagrette

*Half price for Children under age 14

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Unforgettable Experiences

PRIVATE HIRE ADD-ONS

OPTIONAL EXTRAS

We are here to make sure your event is unforgettable, so please do not hesitate to ask us if there is anything in particular that you would like.

Welcome

Treat your guests to drinks on arrival, choose from our welcome drink selection below:

Pre order & save up to 25%

CHAMPAGNE	£14 per person
PROSECCO	£6 per person
GIN & TONIC (SINGLE)	£7 per person
BOTTLED BEER	£4.3 per person

Choose from our below selection to accompany the welcome drinks:

NOCELLARA OLIVES & VEGETABLE CRISPS	(£2.5 pp) serves 20, £50
CAVIAR & SMOKED SALMON BLINIS	(£2.7 pp) serves 20, £54
CRUIDTÉS & HUMMUS	(1.75 pp) serves 20, £35

To Finish

End the evening with something delicious for everyone to enjoy together:

CELEBRATION CAKE	£POA
PROFITEROLE TOWER	serves 20 - 25, £110
CHEESEBOARD SELECTION	serves 20 - 25, £185

*Dorset Blue Vinny, Cave Aged Wookey Hole Goats, Pave Cobble Sheeps
Black Cow Cheddar, Beetroot & Apple Chutney, Artisan Crackers, celery & Grapes*

How about a drink to pair?

Pre order & save up to 12%

BABY GUINNESS	£4.2 per person
LIMONCELLO	£4 per person
SAMBUCA	£3.6 per person
TEQUILA	£3.6 per person



Unforgettable Experiences

RECOMMENDATIONS

RECOMMENDATIONS

We understand that it can be difficult to find the right artists or entertainers for your event, which is why we have put together a short list of a few favourites for inspiration.

Music

CARLEY VARLEY

Acoustic, Guitar & Vocal, 07701043203, carleyvarleymusic@outlook.com

DJ JOHN

House Music, Bongos, 07540 999924, [@johnspencerpercussionist](https://www.instagram.com/johnspencerpercussionist)

SAXOPHINIST

Claire Manners, 07976 632766, [@clairerivesax](https://www.instagram.com/clairerivesax)

DJ GILES

House Music, giles.paterson@me.com, [@gilo_dj](https://www.instagram.com/gilo_dj)

Decorations

JUST PEACHY EVENTS

Balloons, [@just_peachy_events](https://www.instagram.com/just_peachy_events), www.justpeachyevents.co.uk

PEARLY PETALS EVENTS

Balloons, [@pearlypetalsevents_](https://www.instagram.com/pearlypetalsevents_), pearlypetals@hotmail.com

LC EVENTS

Decorations, lunarcloudeventsuk@gmail.com, 07887 523875

PENN HILL FLORISTS

Floral Arrangements, www.pennhillflowers.co.uk, 01202 740580

Entertainment

PHOTOBOOTH

The Photo Lounge, www.the-photo-lounge.co.uk

MAGICIAN

Stephen Simmons, www.stephensimonsmagic.co.uk

CASINO

Deluxe Casino Hire, info@deluxecasinohire.co.uk, 0800 612 5940

Photography

TOM DAY

Videography, 07821 232373, tomday51@yahoo.co.uk

RHIANNON CAPTURES

Photography, [@rhiannoncaptures](https://www.instagram.com/rhiannoncaptures), www.rhiannoncaptures.com

INDIA ROSE CREATIVE

Photography, [@indiarosecreative](https://www.instagram.com/indiarosecreative), www.indiarosecreative.com

SALTY STUDIOS

Photography, [@melissajohnsonphotog](https://www.instagram.com/melissajohnsonphotog), 07968 342044

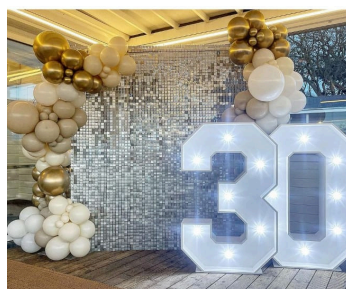
Cakes

SARAHSCAKECOMPANY

[@sarahs_cake_company](https://www.instagram.com/sarahs_cake_company), hello@sarahscakecompany.co.uk

EMILIAS CAKERY

[@emilias.cakery](https://www.instagram.com/emilias.cakery), hello@emiliascakery.co.uk



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FURTHER DETAILS

AVAILABILITY

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MAKING AN ENQUIRY

Choose from our above catering options or let us know if you have anything special in mind and we will help curate your perfect celebration. Please help us make your event run as smoothly as possible but letting us know roughly how many people will attend, what dates you would like and any dietary requirements on enquiry.

BOOKING AN EVENT

In order to book South Deep as your next venue, you will need to provide us with your card details as security and pay the venue hire fee. Please note that the venue hire fee excludes any costs for food and drink and does not go towards the additional minimum spend requirements for each event. Please note that tips are not including in the booking fee or minimum spend.

CANCELLATION

Please note that the venue hire fee is non-refundable. There is a two week period prior to the date of your booking in which we cannot accept a cancellation as we will have closed all external bookings. Any cancellation within two weeks of the event will be subject to additional charges. If you have any queries or concerns regarding our cancellation policy, please do not hesitate to talk to one of the team.



CONTACT

01202 733155

hello@southdeep.cafe

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