



Pier View Bar Events/ Private Hire



THE PIER

Think of Southwold, and you'll think of Southwold Pier. In fact, think of the British Seaside and you're likely to think of Southwold Pier. For those of us who like our fun on the eccentric side, our food fresh and seasonal, and big, beautiful views, Southwold Pier is a simply marvellous way to spend your special day.

It's a pretty sight from the shore: a row of white buildings reaching 623 feet out into the North Sea. Rebuilt in the 1990s after years of neglect, the Pier stretches out on wooden boards to a T-shaped end where, once in upon a time, a traditional steamer vessel docked to take on passengers.

Over the past few years, there have been some major improvements by the owners, Gough Hotels. There's fabulous food in our three eating venues, a wide range of choices from fish and chips to gourmet suppers, from handmade cakes to stone-baked pizzas.

Perhaps the Pier is best known for its partnership with eccentric inventor Tim Hunkins, whose amazing machines surprise and delight our visitors in the 'Under the Pier Show', and whose hand can be seen in many other places up and down Southwold Pier. You'll find the more traditional seaside amusement arcade at the front.

Room Hire Costing

Subject to change; 2019/2020

Private events unfortunately are only available through our winter months, being offered outside of school holidays between the months of September and July.

Here is a list of the breakdown of costs per month weekday and weekend day. The room hire cost is equal to the deposit that will be paid to secure your date.

Day of the Week	Price
Monday-Wednesday	£200
Thursday and Sunday	£300
Friday	£400
Saturday	£500

Beverages

The list provided is just the start of what we can offer as our suppliers are able to source products that will bring back fond memories.

Whether you want to keep it traditional or make it a little different here is a list of our suggested drinks. *(All prices are price per glass):*

Bucks Fizz	£5.50	Mulled Wine	£5.00	Pimms	£5.50
Prosecco	£5.50	Any Bottled Beer 330ml	£4.25		
Champagne	£9.00	Any Bottled Beer 500ml	£5.20		
Jug of Maynard Apple or Orange Juice	£6.00				
Jug of Mojito, Tom Elder Collins	£35.00				

Prices per bottle can be provided if requested

Gluten free beverages are available upon request and can be sourced by our suppliers.

Wine with the meal:

SPARKLING WINES

	<u>Btl</u>
01. Ca' di Alte Prosecco Spumante Extra Dry DOC NV	£28.00
02. Cremant Bourgogne Rose Brut, Perle D'aurore, Louis Bouillot, Burgundy	£48.00
03. Devaux Cuvee D, NV, Champagne aged 5 Years, France	£55.00

WHITE WINES

	<u>Btl</u>
04. 2017 Soave, Alpha Zeta, Veneto, Italy	£20.00
05. 2017 Sauvignon Blanc, Baron Badassiere, Languedoc	£22.00
06. 2017 Rioja Blanco, El Coto, Spain	£24.00
07. 2016 Chardonnay, 16 Stops, South Australia	£24.00
08. 2017 Vinho Verde Loureiro/ Alvarinho, Azevedo, Portugal	£25.00
09. 2017 'P' Pinot Grigio, Alpha Zeta, Vento, Italy	£26.00
10. 2017 Picpoul de Pinet, Coteauxdu Languedoc, Domaine La Croix Gratiot, France	£28.00
11. 2017 Leyda Valley Sauvignon Blanc, Montes Limited Selection, Chile	£29.00

ROSÉ WINES

	<u>Btl</u>
13. 2017 Rosato, Alpha Zeta, Veneto, Italy	£19.00
14. Terra De Lobos Rose, Ribatejo	£25.00

RED WINES

	<u>Btl</u>
15. 2017 'C' Corvina, Alpha Zeta, Veneto, Italy	£20.00
16. 2017 Merlot Pays d'Oc, Languedoc, France	£22.00
17. 2016 Shiraz , 16 Stops, South Australia	£24.00
18. 2017 Mendoza Malbec, Kaiken Clasico, Argentina	£26.00
19. 2014 Rioja Crianza, El Coto, Spain	£27.00
20. 2017 Les Terres du Roy Cotes du Rhone Rouge	£28.00
21. 2017 Chateau Los Boldos Tradition Reserve Cab Sauvignon	£28.00

Some of our wines are not suitable for vegetarians or vegans. Please speak to a member of our team if you require further information.

Corkage costs are £15.00 per bottle of sparkling wines and £10.00 per bottle of wine

Buffet Options:

Minimum of 20 Covers

£15 per head – Silver: 4 Dishes, Gold: 1 Dish

£19 per head – Silver: 5 Dishes, Gold: 2 Dishes, Platinum: 1 Dish

£23 per head – Silver: 7 Dishes, Gold: 3 Dishes, Platinum: 2 Dishes

All buffets are served with a House Salad, Salted Kettle Crisps, Dip/Sauces and a selection of Tea and Coffee

Silver:

Selection of Sandwiches (Ham & Mustard, Smoked Cheddar & Tomato Chutney, Egg Mayo)

Parmesan and Smoked Paprika Straws

Roasted Red Pepper Hummus, Garlic Naan Bread

Blythburgh Sausage and Red Onion Marmalade Rolls

New Potato, Smoked Bacon and Chive Salad

Tomato and Red Pepper Pasta Salad

Chocolate and Salted Caramel Brownie Bites

Gold:

Honey Jack Daniels BBQ Chicken Wings

Mini Goats Cheese and Tomato Bruschetta

Mini Prawn Cocktail

Brie and Cranberry Filo Parcels

Lemon Drizzle Sponge Fingers

Platinum:

Hoisin Duck Spring Rolls

Selection of Cured/Smoked Meats

Mini Smoked Haddock, Bacon and Brie Fishcakes

Smoked Salmon, Dill and Lemon Roulade