

# EXCLUSIVE HIRE 2025: THE FLINT BAR & NORDIC TIPI

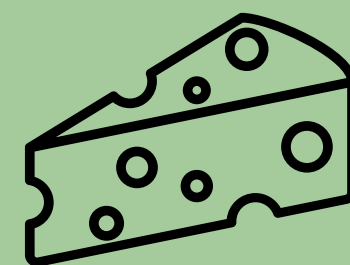


## DAY & TIME AVAILABILITY: JUNE TO SEPTEMBER

- Wednesday Evenings & Thursday Evenings
- Saturday 12-3pm
- Sunday 12-3pm

## FOOD OFFERING

- The menu will be confirmed to you in Spring 2025, but will follow a BBQ or smokery vibe, with your own dedicated chef team looking after your group.
- All dietaries catered for.
- Minimumm of 40 covers.



## WELCOME DRINKS & BAR

- All bookings include a welcome drink for every guest ~ minimum 40 covers
- Select from our special Welcome Drink Menu:  
Any Mount Vineyard wine (subject to availability), Prosecco, Prosecco Rosé, Elderflower Bellini, Pimm's & Lemonade, G&T, Black Raspberry Fizz, Bottled Beer or Cider or any menu soft drink.
- Choose whether you would like to operate a pay bar for your guests or run a tab

## WEATHER & THE VIBE

- Your exclusive private hire includes our Nordic Tipi. This will be your shelter should the weather not be playing ball on the day! As such, we recommend a guest list of 70 maximum to ensure standing space for all in such an eventuality
- In this area we offer wooden cutlery, bamboo plates and there is occasional seating in the form of picnic benches: all part of the relaxed vibe of the space!
- Bring your own Spotify playlist to enjoy through our speakers during your event



## THE PACKAGE

- Exclusive use of our Flint Bar & Nordic Tipi carries a £250 venue hire fee
- The price per head for Welcome Drink & Food is £28, and is applied to every adult guest (min 40, max 70)
- All food & drink is subject to a discretionary 12.5% service charge
- This equates to an advanced total payment of £1,510 for 40 guests.