



1000 Trades is an award-winning bar in the Jewellery Quarter

Our first floor function room is ideal for business or pleasure, with fully flexible layout options and full audio video facilities including a 100 inch screen and projector.

Having a party? Connect your music to the Lab Gruppen sound system and choose between our range of craft beers, wines and spirits in the main bar or cocktails and mead from The Vanguard on the floor above.

We offer a full catering service to suit all tastes and budgets.



RATES

Corporate hire

£15 ph / £75 half day (4 hours) / £125 full day (8 hours).

£25 for hire of projector and screen (flat rate).

Private hire for social events

£100 deposit. no other charge. Please note a minimum spend may apply.

We support community or charitable events on a case-by-case basis.

All prices include VAT.

Interested, or have any questions? Give us a call on 0121 233 2693 or email info@1000trades.org.uk



CABARET

*30 people
capacity*

Cabaret-style is perfect for events that involve participation and discussion.

Coupled with projector and screen set-up our upstairs space in cabaret style has played host to a number of great interactive events in the past, such as Maker Monday and Social Circle.



THEATRE

50 people capacity

Theatre-style is perfect for events requiring presentations and various speakers. Our function room has played host to business conferences and lectures.



INFORMAL

30 people capacity

Our function room can be laid out in an informal manner of your choice. Without tables and chairs it will fit 50 people standing.

Please note our function room is on the first floor and not wheelchair accessible.

Tier 1

Mozzarella and Pizzutello tomato skewers (v)
 Charcuterie – prosciutto, serrano ham & bresola board with pickled onions & mustard
 Cheeseboard - Barber's 1833 vintage cheddar, Lancashire blue, Cheshire crabtree, Cornish brie with Miller's toast, Bracken Hill chutney, grapes (*selection may vary*) (v)
 Nocarella green & giant black olives (vg)
 Rosemary focaccia
£11pp (min 20)

Tier 2

Patas bravas - crispy potatoes in a rich pomodoro sauce (v)
 Home-made Spanish pork & beef meatballs wit house blend spices
 Mozzarella and Pizzutello tomato skewers (v)
 Charcuterie – prosciutto, serrano ham & bresola board with pickled onions & mustard
 Cheeseboard - Barber's 1833 vintage cheddar, Lancashire blue, Cheshire crabtree, Cornish brie with Miller's toast, Bracken Hill chutney, grapes (*selection may vary*) (v)
 Nocarella green & giant black olives (vg)
 Rosemary focaccia
£14pp (min 20)

Tier 3

Gambas chilli & garlic prawns - fire roasted in olive oil & finished with parsley
 Spanish omelette – sauted onion, garlic & herb potatoes (v)
 Home-made Spanish pork & beef meatballs wit house blend spices
 Mozzarella and sunblush skewers (nice ones)
 Mozzarella and Pizzutello tomato skewers (v)
 Charcuterie – prosciutto, serrano ham & bresola board with pickled onions & mustard
 Cheeseboard - Barber's 1833 vintage cheddar, Lancashire blue, Cheshire crabtree, Cornish brie with Miller's toast, Bracken Hill chutney, grapes (*selection may vary*) (v)
 Nocarella green & giant black olives (vg)
 Rosemary focaccia
£17pp (min 20)

(Veggie/vegan options available on request and bespoke menus for smaller bookings!)

English breakfast/filter coffee/Eager juices/biscuits @ £2.5 +VAT pp/ £5 +VAT pp all day