

THE
BRICK
YARD

KITCHEN & EVENT SPACE

A SPACE TO BE SOCIAL

The Brick Yard is a brand-new events space blending industrial and modern to create a unique space perfectly suited to intimate events, celebrations and parties. The flexible nature of our venue also makes it perfect for workshops, brand and product launches and business meetings.

Located in Brighouse, West Yorkshire between Leeds & Manchester, we're located just off the M62 with excellent transport links.

The Brick Yard is home to The Grazing Guys, we're experienced event caterers with a background in wow factor events from corporate parties to weddings and celebrations. You know you're in good hands.

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EXPERTLY CRAFTED CATERING

Our in-house chefs cook and bake everything from scratch on site. Our Signature grazing and tapas feasts never disappoint. Perhaps you're thinking more cocktails and canapés...we have that covered too. We can also create bespoke packages based around you and your requirements.

We work seasonally so occasionally we need to change ingredients for what works best with the season. Where possible we source local ingredients supporting independent farmers, businesses and growers.

The rest is up to you, we can recommend event stylists, bands, DJ's, sax players...you name it. But you're welcome to choose your own if you wish...

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*The
Grazing
guys.*



COCKTAILS & CANAPÉS

A brilliant way to welcome your guests, with an array of beautifully crafted canapés. Enjoy socialising with delicious bites - perfectly paired with a welcome cocktail of your choice.

	<p>Add a welcome cocktail for £8.50pp (x2 each for £15pp)</p>
<p>Espresso martini Aperol spritz Elderflower collins Mojito Pornstar martini Kumquat margarita</p>	<p>Chambord bramble Lychee martini Negroni Old fashioned Amaretto sour Bellini</p>

	<p>Choose any 3 £10pp Choose any 5 £15pp Choose any 8 £23pp</p>
<p>Warm Canapes:</p>	
<p>Brie, fig and honey tartlet Welsh rarebit bites, toasted sourdough Thai spiced king prawns Mini Yorkshire, slow cooked beef brisket, horseradish cream Wild mushroom and tarragon pastry tarts - vegan alternative available Bacon jam hot donuts Wild mushroom, truffle and parmesan arancini Truffled potato croquettes Honey glazed boneless chicken wings Sun-dried tomato, pesto and mozzarella arancini Jamon and manchego croquettes Panko breaded prawns, wasabi mayo Moroccan spiced sweet potato kofta</p>	
<p>Cold Canapes:</p>	
<p>Tomato, basil and feta crostini Parma ham, rocket and balsamic bruschetta Goat's cheese and caramelised onion savoury cheesecake Scottish smoked salmon and lemon creme fraiche blinis Whipped feta and mint crostini</p>	

GRAZING TABLES AND FEASTS

Our Grazing feasts are overflowing with an abundance wonderfully sourced cheese, charcuterie, vegetables, fruits, crudities, artisan breads, gourmet nuts, Handmade dips and crackers.

Our aim is to set a relaxed, casual and sociable vibe. The abundance ensures that guests won't go hungry and we can cater for all palettes in one serving.

<i>Signature</i>		£22pp
	Red onion chutney	
Selection of cured meats	Marinated olives	
Trio of Yorkshire cheeses	Hummus	
Artisan breads and crackers	Gourmet nut selection	

<i>Ploughmans</i>			£22pp
	Hand carved ham		
Home baked pork & apricot sausage roll	Vintage cheddar cheese		
Runny scotch eggs	Apple	Celery	Vine tomato
Award winning pork pies	Artisan breads & crackers		

<i>VegeGraze</i>			£20pp
	Sun-dried tomato & roasted artichokes		
Spiced falafel	Artisan breads	Marinated olives	
Vegetable crudities, hummus & dips		Local cheese	
Brie and caramelised onion tartlets	Gourmet nuts & crackers		

<i>Mediterranean</i>		£22pp	
Cured artisan meat selection	Seasonal fruits	Crudites	
Hard & soft Mediterreanean cheeses	Greek style flatbreads		
Feta stuffed peppers	Marinated olives	Hummus	
Spiced falafel	Tzatziki	Baba ganoush	

<i>Italian Feast</i>		£22pp	
Italian cured meats		Crostini	Focaccia
Prosciutto, bresaola, and parma ham		Vine tomato tapenade	
Italian burrata	Gorgonzola	Marinated olives	Fruits
Tellagio and pecorino		Gourmet nuts & crackers	

<i>Vegan Feast</i>	£20pp
<p>Spiced chickpea and beetroot falafel rainbow platter, crudites and dips Moroccan spiced sweet potato koftas marinated Halkidiki olives, sun-dried tomato and roasted artichoke hearts, Applewood smoked vegan cheese, vegan feta and pinenut bites gourmet chilli crackers, Meze selection - hummus, beetroot hummus, babaganoush, artisan breads</p>	
<p>+ Choose any 2 salads:</p> <p>Zesty couscous and roast tomato salad Green bean, minted pea, and puy lentil salad Pear, walnut, mixed leaf, spinach and vegan cheese salad</p>	

Afternoon Tea

£25pp

Selection of open sandwiches (choose three):

Heirloom tomato, buffalo mozzarella, basil pesto
 Coronation chicken
 Hand carved ham, vintage cheddar, tomato and chilli relish
 Parma ham, brie, caramelised onion chutney
 Halkidiki olive and feta tapenade
 Pastrami, Swiss cheese, mustard mayo, pickles
 Scottish smoked salmon and cream cheese

Homebaked pork and apple sausage roll

Roasted vegetable tartlet

Freshly baked scones, clotted cream, preserves

Chocolate brownie

Carrot & orange cake, blossom orange frosting

Fresh fruit tart, chantilly cream

Tapas Feast

Our Feasts are designed to wow and bring people together. Visually striking and always delicious. Our aim is to set a relaxed, casual and sociable vibe. The abundance ensures that guests won't go hungry and we can cater for all palettes in one serving.

<p>Included as standard:</p> <p>Prosciutto and salami Wookey Hole cave aged cheddar Spanish manchego Tomato and garlic bruschetta Oil & balsamic</p>	<p>Plus:</p> <p>Choose any 4 tapas £23 or any 6 tapas £28, from list below:</p>
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Chilli and garlic marinated king prawns
 Jamon and manchego croquettes
 Cider marinated chorizo
 Tempura padron peppers, black garlic aioli
 Wild mushroom and parmesan arancini
 Artichoke and onion frittata
 Pork and fennel meatballs, spicy tomato sauce
 Sun-dried tomato, buffalo mozzarella and pesto arancini
 Tempura padron peppers
 Crispy calamari, black garlic aioli
 Crispy belly pork, white bean and chorizo cassoulet

Banquet

Our signature feast and most popular option for guests. Our Brick Yard Banquet showcases what our chefs do best. Inspired by the best ingredients from the Mediterranean and Middle eastern, expect an abundance of flavours and spices, a real taste sensation. £30pp

Nibbles:

Grilled flatbreads, Freshly baked rosemary & sea salt focaccia, Gordal olives, Whipped feta with pomegranate molasses, Harissa hummus, Beetroot hummus, Smoked garlic aioli

Choose any 3:

Slow roast lamb and pistachio kofta
Lamb chops marinated with tzatziki and cumin
BBQ sumac tiger prawns
Ras el Hanout pulled pork shoulder
Zaatar beef short rib burger
Lemon and pepper chicken thigh skewers
Moroccan spiced spatchcock chicken
Cauliflower and tahini shawarma

Choose any 3:

Lebanese spiced rice
Israeli cous cous, roasted mediterranean vegetable salad
Grilled aubergine and halloumi, pomegranate
BBQ courgette, goats curd
Harissa spiced roast potatoes
Butternut squash, roast chickpea and potato salad

BIG BOWL SALADS

The perfect addition to all our of grazing and feast options.

Moroccan spiced feta and couscous
Buffalo mozzarella and tomato caprese salad
Green bean, puy lentil and mint
Pear, walnut and blue cheese
Panzanella, rustic tomato, focaccia, mozzarella, pesto and red onion
Asian style rainbow slaw
Roast butternut squash and feta
Greek salad
Vegan salad

Choose any 2 £3pp

Choose any 3 £5pp

DELICIOUS DESSERTS

Huw is an experienced pastry chef who learnt his craft whilst working in some of Sydney's most prestigious hotels and has even once cooked for the Queen at Buckingham Palace!

Our dessert feasts are always popular, from individual Sicilian cheesecakes to gold leaf chocolate brownies, we're guaranteed to satisfy even the sweetest tooth.

<i>Dessert Platter</i>	£95
Strawberry & pistachio tartlets	
Orange, almond and coconut cake, Greek yoghurt and honey	
White chocolate fudge cake, Madagascan vanilla buttercream	
Grazing Guys chocolate brownies, dark chocolate ganache	

<i>Dessert Tables</i>		x3 mini desserts £11pp
Sicilian lemon cheesecake	Seasonal fruit skewers	
Gold leaf chocolate brownies Fresh fruit tarts	Baileys and white chocolate cheesecake cups	
Chocolate dipped strawberries	Spiced pecan pies	
Mini carrot cakes with orange and mascarpone cream	Mini lemon meringue pies	
	Tiramisu	

<i>Cheesecake</i>		£8pp
Our 'create your own cheesecake' station includes :	Edible chocolate plant pot	
	Vanilla and white chocolate cheesecake filling	
	Coulis pipette	Chocolate soil
	Selection of topping to create your own cheesecake flavour	

BRICKYARD BRUNCH

Our freshly baked pastries and treats are a great way to start the day. Whether you're a corporate gathering, group of friends, or perhaps an occasion for the morning after last night's big event; We have you covered with a selection of the following:

Freshly baked pastries
Blueberry and banana loaf
Birchir muesli, local honey
Grazing guys chocolate brownie
Seasonal fruits and berries
Chocolate dipped belgian waffles

£20pp

THE FINER DETAILS

Here we don't like to over complicate things...

We offer a flat venue hire fee of £250 (half day) or £400 (full day).

Includes a complimentary welcome drink per guest. Exclusive hire also includes the use of our pop up courtyard during the warmer months with additional seating, parasols and festoon lighting.

Half day either 8AM-5PM or 6PM-11.30pm.

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This is for exclusive use and your own staffing team to cater for your every whim. The venue comfortably seats 40 guests however can cater for up to 60 standing.

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Hire of our Fizz Fellas bar bike for outdoor drinks £100

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We do have a minimum spend of Food & Drink depending on the day of the week.

Monday-Thursday & Sunday £500

Friday & Saturday £1000

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— Home of —

THE GRAZING GUYS

AVAILABLE FOR

EXCLUSIVE HIRE

CELEBRATIONS

BUSINESS MEETINGS

For bookings & enquiries

or tel: 07341857277

email: hello@thebrickyardbrighthouse.co.uk

Prices valid until August 2023