



Unforgettable Experiences

WITH SOUTH DEEP

PRIVATE HIRE GUIDE

Introduction

Make your next celebration truly unforgettable at South Deep Café. Whether you're planning an intimate gathering or a larger celebration, our private hire options provide a beautiful, relaxed setting. This guide outlines our suggested packages and recommendations, but we are always happy to create a bespoke experience tailored to your vision.

For any enquiries, contact us at events@southdeep.cafe

WELCOME DRINKS

ELDERFLOWER FIZZ	£4.50 (Glass)
PROSECCO	£6.00 (Glass)
APEROL JUG	£35 (Jug serves 5)
PIMMS JUG	£30 (Jug serves 5)
PERONI BOTTLES	£4.80 (Glass)
HOUSE BOTTLE OF PROSECCO	£35

Unforgettable Experiences

PRIVATE HIRE BUFFET MENU

THE CAPTAIN'S PACKAGE

£30 per person

THE MAIN EVENT

SELECTION OF FINGER SANDWICHES

Served on wholemeal and white bread, includes:

- Honey Roasted Ham, Mustard & Rocket
- Coastal Cheddar Cheese, Tomato and Onion Chutney
- Smoked Salmon, Cream Cheese and Cucumber

HONEY & MUSTARD GLAZED SAUSAGES

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

HADDOCK GOUJONS

Haddock fish fingers coated in panko breadcrumbs and served with tartare sauce

FRITTATA (V,GF)

An egg based Spanish dish, made with peppers, onions, courgettes, herbs and cheddar cheese.

ROSEMARY & GARLIC ROASTED CHICKEN

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

SIDES

SOUTH DEEP'S POTATO SALAD (V,GF)

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

CAJUN STYLE 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

ROSEMARY & GARLIC ROASTED CHICKEN

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

HONEY & MUSTARD GLAZED SAUSAGES

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

FRITTATA (V,GF)

An egg based Spanish dish, made with peppers, onions, courgettes, herbs and cheddar cheese.

SOUTH DEEP 'SEACUTERIE'

Smoked Salmon, Mackerel Pâté, Prawn and Crayfish Cocktail, Fresh Anchovies, Farmhouse Bread

SHELL ON JUMBO PRAWNS

With Rum, Chilli & Garlic Butter

SELECTION OF CURED MEATS

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 STYLE COLESLAW (V,GF)

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

FRIES (GF)

DESSERT

SELECTION OF MINI DESSERTS

Example; Chocolate Brownies, South Deep Eton Mess, Cheesecake (V)

*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 SET MENU

SAMPLE SET MENU

£34 PER PERSON

STARTERS

PRAWN & CRAYFISH COCKTAIL, MARIE ROSE, CRISP LETTUCE & CROSTINI
(GFO)

**CHARGRILLED COURGETTE, PROSCIUTTO CRISP, WHIPPED RICOTTA, MINT,
HOT HONEY, TOASTED SOURDOUGH**

PEA, MINT & WATERCRESS SOUP (VE, GFO)

MAINS

**GOLDEN CHICKEN SCHNITZEL, LEMON, GARLIC, PARSLEY BUTTER, PAPAYA
CHUTNEY, ROCKET SALAD & SKIN-ON FRIES**

**PAN-FRIED FILLET OF SEA BASS, NEW POTATOES, SAMPHIRE, TOMATO
& HERB VINAIGRETTE** (NGCI)

**AUBERGINE PARMIGANA, SAN MARZANO TOMATO, BASIL, VEGAN
PARMESAN, CRUSTY BAGUETTE** (VE)

DESSERTS

WARMED CHOCOLATE BROWNIE AND VANILLA ICE CREAM (V, NGCI)

ETON MESS WITH FRESH BERRIES (V, NGCI)

BASQUE CHEESECAKE WITH BERRY COMPOTE (V, NGCI)

*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 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.

WOOD-FIRED PIZZAS

A SELECTION OF:

MARGHERITA (V)

PEPPERONI

KING PRAWN & CHILLI (V)

VEGETABLE CAPRICCIOSA (VE)

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 STYLE COLESLAW (V,GF)

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

*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

CORPORATE PACKAGES

COFFEE & PASTRIES

£6 per person

A simple and welcoming option, ideal for morning meetings or shorter bookings.
Includes:

UNLIMITED FRESHLY BREWED COFFEE

A SELECTION OF TEAS

FRESH PASTRIES

Perfect for informal gatherings, breakfast meetings or creative sessions.

COFFEE & LUNCH

£18 per person

A more substantial option, suited to longer meetings or team days.
Includes:

UNLIMITED FRESHLY BREWED COFFEE

A SELECTION OF TEAS

FINGER SANDWICHES:

Served on wholemeal and white bread, includes:

- Honey Roasted Ham, Mustard & Rocket
- Coastal Cheddar Cheese, Tomato and Onion Chutney
- Smoked Salmon, Cream Cheese and Cucumber

SEASONAL FRUIT

CAKES

A relaxed but generous offering that works well for team lunches, workshops and private events.

*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

FESTIVE BUFFET

£42.50 per person for the below buffet style selection, served on a selection of sharer boards.

FESTIVE DISHES

PIGS IN BLANKETS

SLICED TURKEY (GF)

HONEY GLAZED HAM (GF)

MANCHEGO CHEESE WRAPPED IN SERRANO HAM (GF)

SMOKED MACKEREL PATE (GF)

WHOLE DECORATED POACHED SALMON (GF)

KING PRAWN COCKTAIL (GF)

ROSEMARY & HONEY BAKED CAMEMBERT (V)

DEVILLED EGGS (GF)

ACCOMPANIED WITH...

GERMAN POTATO SALAD (VE, GF)

BAKED CIABATTA (V)

MIXED GREEN SALAD (VE)

TO FINISH

MINCE PIES (V)

CHOCOLATE POTS (V)

*Half price for Children under age 14

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RECOMMENDATIONS

RECOMMENDED SUPPLIERS

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

SAXOPHINIST

Claire Manners, 07976 632766, @clairelivesax

DJ GILES

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

DECORATIONS

JUST PEACHY EVENTS

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

PEARLY PETALS EVENTS

Balloons, [@pearlypetalsevents_](mailto:pearlypetals@hotmail.com), 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.rhiannoncaptures.com), www.rhiannoncaptures.com

INDIA ROSE CREATIVE

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

SALTY STUDIOS

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

CAKES

SARAHSCAKECOMPANY

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

EMILIAS CAKERY

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



Unforgettable Experiences

BOOKINGS & AVAILABILITY

MAKING AN ENQUIRY

Choose from our catering options, or let us know if you'd like something bespoke, we'll help curate your perfect celebration. To ensure a smooth planning process, please provide:

Approximate number of guests

Preferred dates

Any dietary requirements

Email us at events@southdeep.cafe to start your enquiry.

BOOKING AN EVENT

To book South Deep Café for your event, please contact events@southdeep.cafe

A £500 deposit, paid by bank transfer, is required to secure your booking.

The remaining minimum spend must be paid at least 14 days before the event.

Pre-orders and final guest numbers are required at least 14 days in advance.

If you require a VAT receipt, please request it on the night of your event.

By paying your deposit, you agree to our Terms & Conditions.

CANCELLATION POLICY

Cancellations must be sent in writing to events@southdeep.cafe

The £500 deposit is non-refundable if cancelled within 28 days of the event.

Full payment will be non-refundable if cancelled within 14 days of the event.

AVAILABILITY

Private hire includes the restaurant and glass house area and is available 6pm – 11:30pm, with last orders at 10.30pm. If you require a longer period please contact us to discuss.

Dates are subject to availability.

Event setup can begin from 5pm. (Subject to availability)

Maximum capacity of 80 guests subject to dining option. The maximum number of guests must not exceed the number agreed in advance.

FOOD & DRINK

No food or drink may be brought onto the premises without our prior agreement.

Please notify us of any allergies or dietary requirements with your final pre-order.

Last orders for drinks will be 10.30pm.

Parkstone Bay Café Ltd accepts no liability for any allergen-related issues arising from food or drink brought onsite.

Any excess charges for food and drink on the evening, must be settled at the end of the evening.

Unforgettable Experiences

BOOKINGS & AVAILABILITY

CONDUCT & VENUE

Smoking is permitted in designated areas only.

We operate a zero-tolerance policy on drugs.

Parking is not guaranteed on site.

Guests must not make unreasonable noise on arrival or departure, out of consideration for our neighbours.

We reserve the right to refuse admission, or to require a guest to leave, if their conduct or dress is considered inappropriate.

Whilst we allow decorations, please use non-marking adhesive options like blue tac or Sellotape.

MUSIC & ENTERTAINMENT

To respect our neighbours, live music is permitted only inside the restaurant and must conclude by 10:30pm. Please refer to our preferred suppliers where possible.

All external contractors must have up to date public liability insurance which should be available upon request.

We accept no liability for instruments or equipment brought on site.

All evening entertainment must also end by 10:30pm.

DAMAGES & LIABILITY

The client must make good any loss or damage caused to the owner arising from or relating to anything connected with the event, at the client's expense.

The owner accepts no liability for any items left, damaged, or mislaid.

Persons under the age of 18 are permitted on the premises, provided they are accompanied by a responsible adult.

All attendees must adhere to current UK licensing laws. Valid photo ID may be required.

No selling of goods is permitted on the premises.

Fireworks, sky lanterns, and open flames (including pyrotechnics) are strictly prohibited.

We reserve the right to cancel an event without issuing a refund in circumstances beyond our control (e.g. an act of God).

DEPOSIT & MINIMUM SPEND

Month(s)	Mon - Thurs	Fri - Sun
Oct to Feb	£2,200	£3,300
Sept & April	£3,400	£4,500
May to Aug	Price on request	Price on request
Meeting Room Hire	£180 / £270 (Mon- Fri STA)	Not Available Weekends



CONTACT

01202 733155

events@southdeep.cafe

South Deep, Turks
Lane, Poole, BH14 8EW