



THE B E E S W I N G

WINE BAR & KITCHEN

Neighbourhood Bar,  
Kitchen & Wine Shop |  
In the heart of KAMPUS,  
Manchester's garden  
Neighbourhood





Welcome to The Beeswing.

We are a warm, inviting neighbourhood bar and kitchen in the heart of Manchester.

Specialising in wine and seasonal food, we have an extensive, beautifully curated wine list and a menu of delightful small plates consisting of local, seasonal produce prepared with love.

Our small, welcoming team are committed to creating the perfect space, menu and atmosphere for your event and are experts at putting together a menu and setting for a memorable experience.

We specialise in the following - but can adapt to suit any event:

- Drinks receptions, networking events
- Birthday, engagement and other celebration parties
- Buffets and bowl-food
- Canapés
- Sharing plates

The Beeswing is conveniently located in the KAMPUS garden neighbourhood, a 4-minute walk from Piccadilly. We are a fully accessible venue.





## CAPACITY

### **Inside**

Sit-down: 34 - 42\*

Standing: 70

\* Seated capacity can be extended to 42 with use of high seating at our bar and kitchen counters.

### **Outside**

Terrace: 30

Our terrace overlooks the stunning KAMPUS gardens and includes seating, parasols and heaters, and a gazebo can be booked in advance.

## ENTERTAINMENT

We can arrange entertainment such as a DJ at your request.

## EXAMPLE PACKAGES

### **Classic drinks package: £20 pp**

1x glass of fizz on arrival

2x glasses of quality house wine or

2 x house beers

### **Working lunch: £14 pp**

1 x Mocktail on arrival

2 x canapés

### **Canapé & drinks receptions: £25pp**

2 x drinks tokens (Fizz, house wine, beer)

2 x canapés

## OTHER INFORMATION

Children and pets are welcome.

We are a fully accessible venue.

## COSTS

We will create a package specifically to suit your needs and budget.

For most bookings, a deposit will be required. In case of full venue hire, a minimum spend or hire fee will apply, dependent on the date and time.



## EXAMPLE EVENT MENUS

### canapés

£15 PER PERSON

3 pinchos-style canapés  
per person

### meat & cheese

£25 PER PERSON

Mixed Charcuterie, Mixed  
Cheese, Olives, sourdough and  
olive oil

### tapas

Tortilla

Companio sourdough and extra virgin olive oil  
Three tapas each, plus dessert.

PLUS pick 3 from the menus below

£45 PER PERSON

#### PATATAS A LA POBRE

Potatoes roasted with onions & red  
peppers roasted in a white wine &  
garlic stock

#### IBERICO COLLAR

Iberico pork braised in a red wine pork  
stock with pomegranate molasses &  
crushed garlic chickpeas.

#### GAMBAS PIL PIL

King prawns cooked in manzanilla  
Sherry with garlic and chilli.

#### COD IN VERMOUTH

Roasted cod loin with fennel, garlic and  
a vermouth & cream salsa

£30 PER PERSON

#### PATATAS A LA POBRE

Potatoes roasted with onions & red  
peppers roasted in a white wine &  
garlic stock

#### PADRON PEPPERS

Fried green peppers with sea salt

#### CHICKPEA, SPINACH & EGG

Chickpeas with toasted cumin seeds,  
breadcrumbs, garlic & wilted spinach,  
topped with a fried egg

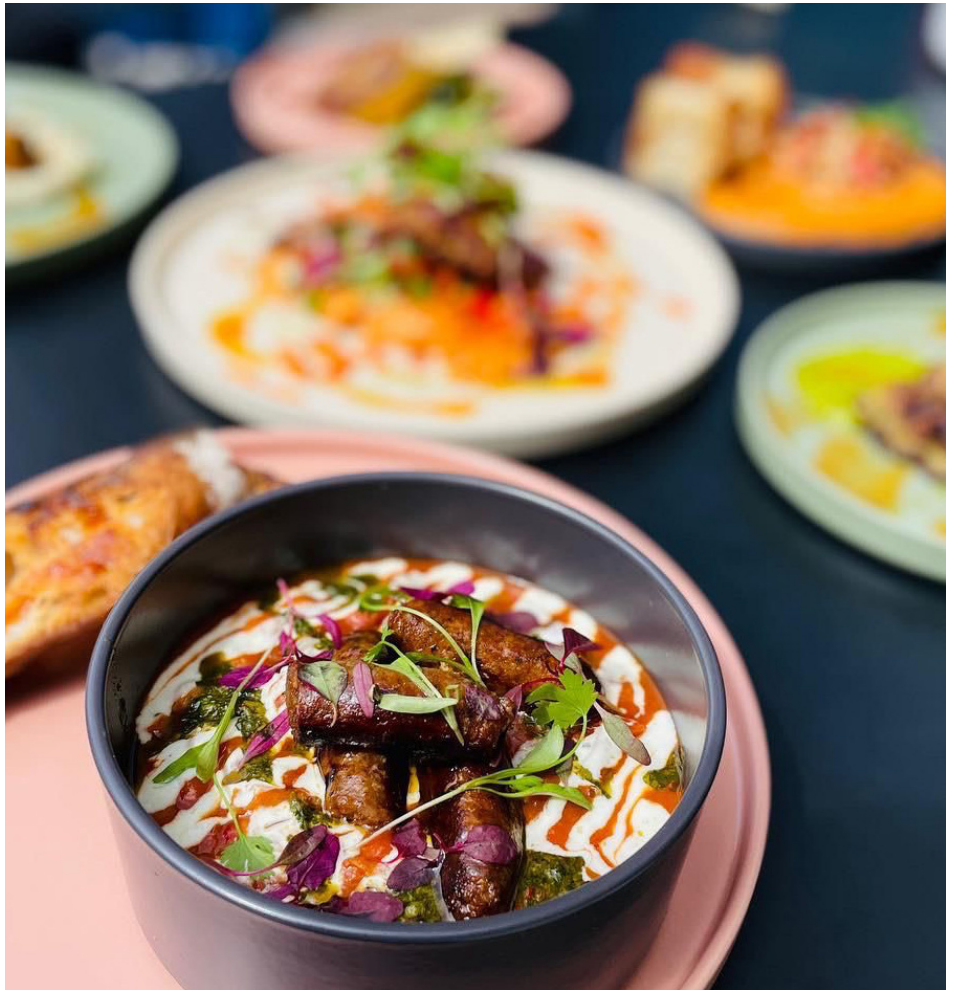
#### REQUESON

Hand rolled cheesecake balls, made with  
chocolate biscuit & rolled in chocolate dust,  
served with fruit coulis.



GALLERY

03





04

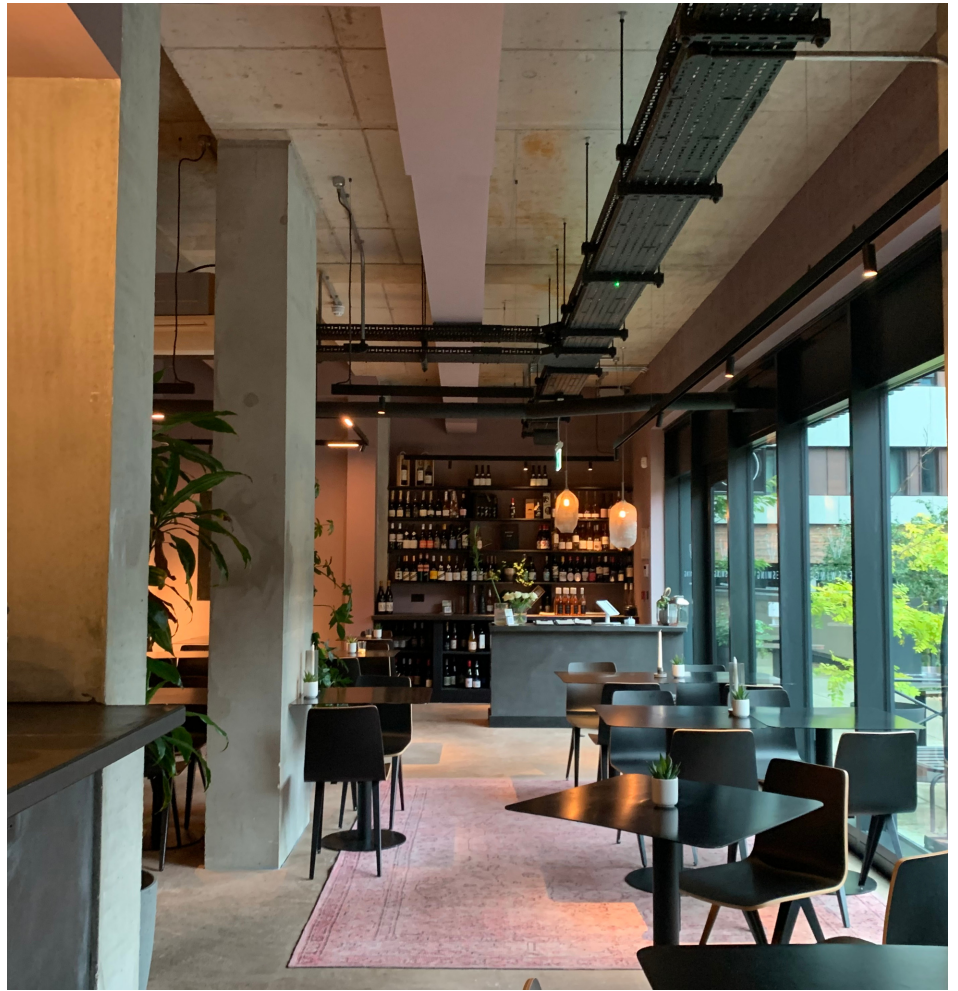
BAR & TERRACE



KAMPUS GARDEN



INSIDE



# OUR MENU

## cheese & charcuterie

## tapas

05

SAMPLE  
MENU - AUTUMN

## dessert

### CHEESE PLATE

Selection of artisan Spanish cheeses with rosemary biscuits and membrillo

### BREAD

Companio Bakery sourdough & extra virgin olive oil

### HOUSE MARINATED OLIVES

### ALBONDIGAS

Pork meatballs with morcilla & chorizo in a rich, homemade tomato salsa

### PATATAS A LA

### POBRE

Potatoes roasted with onions, red peppers & a white wine & garlic stock

### COD IN

### VERMOUTH

Roasted cod loin with fennel, garlic and a vermouth & cream salsa

### TORTILLA

Soft and oozy potato and egg tortilla

ADD HOUSE AIOLI

### REQUESON

Hand rolled cheesecake balls, made with chocolate biscuit & rolled in chocolate dust, served with a fruit coulis

### CHARCUTERIE PLATE

Select cuts of Iberico meats from Salamanca

### CHICKPEA, SPINACH + EGG

Chickpeas with toasted cumin seeds, breadcrumbs, garlic & wilted spinach, topped with a fried egg

### IBERICO COLLAR

Iberico pork braised in a red wine pork stock with pomegranate molasses & crushed garlic chickpeas

### PADRON PEPPERS

Fried green peppers with sea salt

### BOQUERONES

Hand filleted Cantabrian anchovies with garlic and parsley

### AFFOGATO

One scoop of vanilla ice cream served with espresso to pour over.

ADD SPIRIT / LIQUEUR



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For more information about how we can host your event please contact:

Anna Tutton | Owner  
Charlotte Hughes | Assistant Manager

sayhello@beeswingwine.co.uk  
07510237674

📍 thebeeswingmcr

