



**THREE WISE MONKEYS
CORPORATE PACKAGES**

WELCOME TO THREE WISE MONKEYS

Three Wise Monkeys' story begins in Colchester, Essex when we first opened our doors back in 2014. After a number of successful years, the TWM family expanded into Suffolk, opening our second venue in the heart of Ipswich town centre.

Our Tap Houses showcase an ever changing range of craft beer and pub favorites, sourced from the finest breweries across the UK and beyond. With 22 lines of draft beer from keg and cask, in addition to a variety of canned and bottled alternatives, our friendly staff promise to find a beer you'll enjoy. Why not try our CAMRA award winning beer, brewed by our very own Other Monkey Brewing at our micro-brewery situated at Three Wise Monkeys Colchester. You'll find a huge selection of premium spirits, unique cocktails and wine across the different floors of our TWM venues. We also have a great range of coffees to enjoy over a catch-up or meeting during the day.

We serve food throughout the day with a passionate focus on barbecue smokehouse cuisine, along with vegetarian and vegan options. High-quality local produce is at the heart of everything we do. We cater to groups of all sizes and are able to offer bespoke buffets or set menu specials.

Nestled downstairs at both TWM venues, you'll discover our Gin bars which are available for exclusive hire from Sunday to Thursday. Our gin experts are on hand to offer dozens of artisan gins from the best distilleries around. Join us for a private gin tasting evening, where our host can teach you all about our different gins. We have different packages available, with the option to add food for a complete experience.

We'd love to welcome you to Three Wise Monkeys, so please get in touch and we'll build an experience that will make your event one to remember.

RESTAURANT HIRE

No two events are the same. That's why at Three Wise Monkeys, our corporate packages can be designed around your exact requirements.

Choose from a range of BBQ smokehouse food, all locally sourced. We also provide a Traditional Corporate Buffet, served with tea and coffee.

**Our Restaurant is available to hire Sunday - Thursday.
Hire fee - £100**



FUNCTION BUFFET MENU

FOR GROUPS OF OVER 30 PEOPLE.

£9 PER HEAD

FRANK'S RED HOT CHICKEN WINGS **Gf**

Deep fried for an extra crispy skin.

CAROLINA PULLED PORK

Slow-smoked for 12 hours using hickory wood chips.

CHEESE & JALAPEÑO SMOKED SAUSAGES

2 hour smoked cheese, jalapeño and pork sausages.

PLUS BREAD, PICKLES & SAUCES

SEASONED FRIES **Ve Gf**

Thin, crispy fries seasoned with salt, pepper and paprika.

HOUSE SLAW **Gf**

Zesty, fresh & crunchy.

SIDE SALAD **Ve**

Portions of our classic refreshing house salad.

£12 PER HEAD

FRANK'S RED HOT CHICKEN WINGS **Gf**

Deep fried for an extra crispy skin.

CAROLINA PULLED PORK

Slow-smoked for 12 hours using hickory apple wood chips.

CHEESE & JALAPEÑO SMOKED SAUSAGES

2 hour smoked cheese, jalapeño and pork sausages.

TEXAS STYLE PORK RIBS

Dry rubbed and smoked for 4 hours.

SEASONED FRIES **Ve Gf**

Thin, crispy fries seasoned with salt, pepper and paprika.

HOUSE SLAW **Gf**

Zesty, fresh & crunchy.

SIDE SALAD **Ve**

Portions of our classic refreshing house salad.

PLUS BREAD, PICKLES & SAUCES

£15 PER HEAD

FRANK'S RED HOT CHICKEN WINGS **Gf**

Deep fried for an extra crispy skin.

CAROLINA PULLED PORK

Slow-smoked for 12 hours using hickory apple wood chips.

CHEESE & JALAPEÑO SMOKED SAUSAGES

2 hour smoked cheese, jalapeño and pork sausages.

TEXAS STYLE PORK RIBS

Dry rubbed and smoked for 4 hours.

BBQ BRISKET BURNT ENDS

12 hour smoked brisket burnt ends.

SEASONED FRIES **Ve Gf**

Thin, crispy fries seasoned with salt, pepper and paprika.

SWEET POTATO FRIES

Flavoursome, seasoned sweet fries.

HOUSE SLAW **Gf**

Zesty, fresh & crunchy.

SIDE SALAD **Ve**

Portions of our classic refreshing house salad.

PLUS BREAD, PICKLES & SAUCES

IF YOU REQUIRE VEGETARIAN OPTIONS, WE WILL HAPPILY SWAP SOME ITEMS FOR THE BELOW.

CAULI POPPERS – Tempura cauliflower poppers tossed in a mango habanero glaze **Ve**

VEGAN HOT DOGS – Vegan hot dog sliders topped with ketchup & mustard **Ve**

LOADED NACHOS – Cheesy nachos loaded with smoked pit beans, spring onions & jalapenos

BEETROOT SLIDERS – Beetroot & parsnip burger sliders, vegan mayo, tomato & lettuce **Ve**

PLEASE ADVISE US IN ADVANCE IF ANY OF YOUR GROUP HAVE ALLERGIES OR SPECIAL DIETARY NEEDS.
IT IS OUR POLICY NOT TO USE ANY GENETICALLY-MODIFIED FOOD.

PLEASE SEE OUR DIETARY KEY: **V** VEGETARIAN

Ve VEGAN-FRIENDLY

Gf GLUTEN-FREE

GROUP BOOKING PLATTERS

MINIMUM OF 10 PEOPLE PER BOOKING

£12 PER HEAD

BEEF BRISKET

Slow-smoked for 12 hours.

CAROLINA PULLED PORK

Smoked with hickory wood chips.

FRANK'S RED HOT CHICKEN WINGS ^{Gf}

Deep fried for an extra crispy skin.

SEASONED FRIES ^{Ve} ^{Gf}

Thin and crispy seasoned fries.

HOUSE SLAW ^{Gf}

Zesty, fresh & crunchy.

SIDE SALAD ^{Ve}

Our classic refreshing house salad.

PLUS BREAD, PICKLES & SAUCES

£17 PER HEAD

FRANK'S RED HOT CHICKEN WINGS ^{Gf}

Deep fried for an extra crispy skin.

CAROLINA PULLED PORK

Smoked with hickory wood chips.

CHEESE & JALAPEÑO SAUSAGES

TWM recipe smoked sausages.

BEEF BRISKET

Slow-smoked for 12 hours.

TEXAS STYLE PORK RIBS

Dry rubbed and smoked for 4 hours.

SEASONED FRIES ^{Ve} ^{Gf}

Thin and crispy seasoned fries.

SWEET POTATO FRIES ^{Ve} ^{Gf}

Flavoursome, seasoned sweet fries.

HOUSE SLAW ^{Gf}

Zesty, fresh & crunchy.

SIDE SALAD ^{Ve}

Our classic refreshing house salad.

PLUS BREAD, PICKLES & SAUCES

£22 PER HEAD

FRANK RED HOT CHICKEN WINGS ^{Gf}

Deep fried for an extra crispy skin.

CAROLINA PULLED PORK

Smoked with hickory wood chips.

CHEESE & JALAPEÑO SAUSAGES

TWM recipe smoked sausages.

CITRUS CHICKEN THIGHS

Smoked citrus & garlic marinated thighs.

MEXICAN CHILI ^{Gf}

Served with a smoked cheese sauce.

BEEF BRISKET

Slow-smoked for 12 hours.

TEXAS STYLE PORK RIBS

Dry rubbed and smoked for 4 hours.

SEASONED FRIES ^{Ve} ^{Gf}

Thin and crispy seasoned fries.

SMOKED PIT BEANS ^{Ve} ^{Gf}

Vegan BBQ pit beans.

SWEET POTATO FRIES ^{Ve} ^{Gf}

Flavoursome, seasoned sweet fries.

HOUSE SLAW ^{Gf}

Zesty, fresh & crunchy.

SIDE SALAD ^{Ve}

Our classic refreshing house salad.

PLUS BREAD, PICKLES & SAUCES

FOOD IS SERVED 11AM UNTIL 9PM ALL WEEK.

IF YOU REQUIRE VEGETARIAN OPTIONS, WE WILL HAPPILY SWAP SOME ITEMS FOR THE BELOW.

CAULI POPPERS – Tempura cauliflower poppers tossed in a mango habanero glaze ^{Ve}

VEGAN HOT DOGS – Vegan hot dog sliders topped with ketchup & mustard ^{Ve}

LOADED NACHOS – Cheesy nachos loaded with smoked pit beans, spring onions & jalapenos

BEETROOT SLIDERS – Beetroot & parsnip burger sliders, vegan mayo, tomato & lettuce ^{Ve}

PLEASE ADVISE US IN ADVANCE IF ANY OF YOUR GROUP HAVE ALLERGIES OR SPECIAL DIETARY NEEDS.
IT IS OUR POLICY NOT TO USE ANY GENETICALLY-MODIFIED FOOD.

PLEASE SEE OUR DIETARY KEY:



VEGETARIAN



VEGAN-FRIENDLY



GLUTEN-FREE

TRADITIONAL BUFFET

WE OFFER A TRADITIONAL BUFFET MENU INCLUDING UNLIMITED TEA AND COFFEE FOR UP TO 30 PEOPLE - £12.95 PER HEAD

Sandwiches

Sausage Rolls

Chicken Strips

Chips

Coleslaw

Salad

Bread

DRINKS PACKAGES

WE OFFER A RANGE OF DIFFERENT DRINKS PACKAGES FOR EVERY PARTY - ALL DRINKS MUST BE PRE-ORDERED

3 x House Bottle of Wine - £35

3 x Pitchers of Other Monkey Brewing Beer - £30

Beer Buckets including 10 x Sol - £30

5 x Mixed Craft Beer Cans (Featuring our Beer Can of the week) - £20

Bottle of Prosecco - £20

GIN BAR & MEZZANINE HIRE

The Gin Bar is available to hire Sunday - Thursday
(Friday & Saturday during the day) Hire fee - £50

Our Mezzanine is available to hire Monday - Sunday. Hire fee - £50
The Mezzanine is also great as a meeting space for up to 25 people.



PRIVATE EVENTS

Taster Evenings are fun and an engaging group activity, offering a creative twist to the traditional staff meal. We offer a wide selection of Private Taster Evenings - £24 Per Person

Sausage & Beer

Burger & Beer

Smoked Meats & Ale

Bourbon & Ribs

Gin Tasting

We also offer hosted Gin and Beer Masterclasses, our experts will be on hand to guide you through the experience.

Gin Master Class (enquire for more details) - £25 Per Person

Craft Beer Master Class (enquire for more details) - £25 Per Person



TERMS AND CONDITIONS

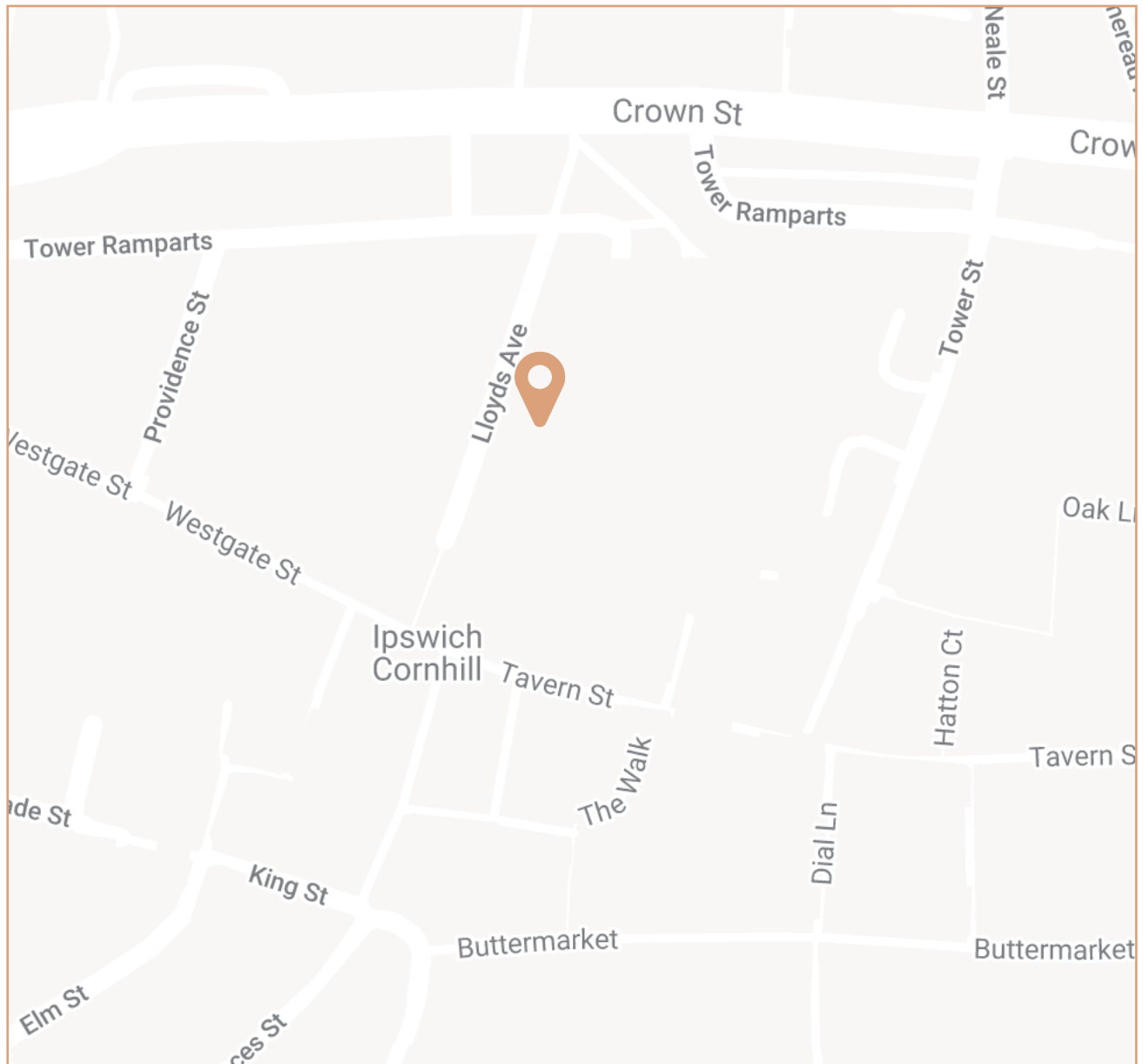
1. Provisional bookings will be held for 14 days.
2. Pre-orders are required at least 3 days prior to your booking.
3. All bookings are subject to availability.
4. Any reservations for parties of 10 or more cannot be confirmed until a deposit has been received.
5. Please note that deposits are non-refundable if your booking is canceled with less than 48 hours notice.
6. All prices are inclusive of VAT at 20%.
7. Unfortunately, the venue can not welcome children after 9pm.
8. All members of the group must have a valid ID (driving licence or passport) if they wish to be served alcoholic beverages.

CONTACT





For further details, more bespoke packages or to arrange a show-around, please contact our events team on:

E info@twmipswich.com

T 01473 921442



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