

WEDDINGS

AT THE OLD MARKET ASSEMBLY



THE OLD MARKET ASSEMBLY IS A VENUE LIKE NO OTHER.

Situated in Old Market, central Bristol, our building is a stunning setting for your special day. Be it grand or intimate, the space is versatile with two floors, a stage and a roof terrace ideal for sunset photoshoots!

A staffed kitchen working with local and seasonal produce, a fully licensed, bespoke stocked bar and a state-of-the-art sound system are all included in the day.

With packages to suit all budgets, we highly recommend popping in to meet our team.

Capacity: 110 for sit down / 150 for buffet style / 250 for dancing

Hire fee is capped at £4k with minimum spends differing depending on your day:

Mon - Thurs - £5k

Fri & Sun - £7k

Sat - £10k

Along with our space, The Old Market Assembly is home to The Wardrobe Theatre. A separate room with tiered seating, perfect for speeches or ceremonies. If you'd like to enquire about including their space for your big day, please let us know.

CHIC

EVERYTHING YOU NEED TO MAKE YOUR DAY PERFECT

Menu
£28 per head

Wedding Canapes

Tenderstem broccoli, burnt lime and chilli dressing
Red berries gazpacho, kalamata olives and pickled cucumber brunoise
Kentucky fried oyster mushrooms with lemon alioli
Somerset fennel salami boards
Charred leeks with romesco, almond crumble and sherry vinegar alioli
Quince and Westcombe cheddar turnovers
Wild mushroom and scamorza cheese arancini
Sicilian caponata bites
Pil pil prawns
Grilled asparagus, hazelnut crumble, burnt lime and chilli dressing

The above is a selection of our full range

Drinks
Based on half a bottle per person

White Organic Macabeo - Spain £15 pp
Red Organic Bobal Tempranillo - Spain £15 pp



CLASSIC

EVERYTHING YOU NEED, AND A LITTLE BIT MORE

Menu

£36 per head sharing slow cooked dishes

Mains

choose from a selection of meat and veggie dishes such as:

PX sherry braised pig cheek

Chicken chilindron

Lamb tagine

Hake salsa verde

Salmon on Prosecco beurre blanc

Chermoula aubergine, pomegranate and parsley dressing

Feta, pine nuts and spinach spanakopita

Sides

choose a selection of:

Rosemary new potatoes

Moroccan tabbouleh

Courgette and chickpeas salad

Potatoes panadiere

Rocket, parmesan and walnuts salad

Miso braised lentils

Add sharing boards to start and finish for an extra £15 per head

Drinks

Based on half a bottle per person

Sauvignon Blanc - France £16pp

Merlot Syrah - France £16pp



DISCO

WHEN YOU'RE LOOKING TO GO BIG

Menu
£60 per head

Let your guests choose their selection ahead of the big day

Starters

Roasted scallops in the shell with garlic butter and sweet herbs
Or/ Chicory salad, conference pear, hazelnuts and grated Dorset crofter sheep's cheese
Or/ Chorizo cooked in cider with fresh parsley, migas and focaccia

Mains

Slow cooked pork belly, manteca, quince alioli, cavalo nero
and crispy pink fir apple potatoes
Or/ Confit chalk stream trout, pickled and charred Jerusalem artichoke,
burnt baby gem, tartar dressing and trout crackling
Or/ Bomba rice, mushroom duxelle and roasted king oyster mushrooms

Dessert

Chocolate delice, salted caramel and creme fraiche
Or/ Crema catalana
Or/ Sherry soaked almond and polenta sponge with lemon sorbet

Drinks

Based on half a bottle per person

Three Choirs White - Gloucestershire, England £20pp
Monte Real Rioja Crianza - Spain £20pp

Or choose our fossil fuel free wine, delivered via sail boat from Portugal
Vinho Verde - Portugal - £42 per bottle
Westerlies Red Douro - Portugal - £42 per bottle
Available per bottle only



ENTERTAINMENT

WE ARE A FULLY LICENSED VENUE
WITH A GREAT SOUND SYSTEM

If you want live music, DJs, a compare or a cabaret, anything is possible.

Included in our hire package is our in house sound and lighting tech who will be on hand all day to make sure those microphones are working at the right time (and not at the wrong time!)



ANYTHING IS POSSIBLE

IF YOU FANCY A LITTLE BIT OF CHIC AND A LOT OF DISCO,
JUST ASK!

Selection of seasonal canapes on arrival from £14pp including:

Somerset fennel salami boards
Crispy puntillitas (Spanish baby squid) with piquillo pepper dip
Tenderstem broccoli, burnt lime & chilli dressing
Pork belly bites with teriyaki glaze
Red berries gazpacho
Kentucky fried oyster mushrooms with lemon alioli
Beetroot caprese skewers
Wild mushroom and scamorza cheese arancini

Please ask for our full list to choose from

Late night food £16pp:

The perfect food to soak up the merriment!
Choose from our selection of great hand-stretched, house made,
Neapolitan style pizzas with seasonal toppings. If pizzas aren't your thing,
let us know and we can accommodate.

Cheese board - Selection of British cheeses, crackers and fruit.
Minimum of 60 people

Cocktails on arrival £12pp:

Elderflower Gin Fizz / Dark & Stormy / Negroni

Drinks for the speeches:

Glass of Italian organic Prosecco £8pp
Glass of Dunleavy English Sparkling White Wine from Somerset £10pp
Or - for those needing more dutch courage - shot of tequila £5pp
coffee, honey, coconut or blanco

**You will have access to the venue all day, and can
decorate in a style to suit you. Our snug, to the side of the
main room, is perfect for photos, kids or quiet time.
Use it how you wish!**

**We think the best way to get a real flavour of
The Old Market Assembly is to come in and see us.**

**Get in touch with our team to arrange a meeting
and tasting with our head chef.**

CONTACT US:

**manager@oldmarketassembly.co.uk
0117 373 8199**

***"All our favourite people in our favourite
venue in Bristol made our wedding day so special.
The whole team were welcoming and friendly
and the atmosphere was perfect.
Thank you so much"***



**THE OLD MARKET
ASSEMBLY**

All our prices as of 2025. These may vary depending on price inflation outside of our control.

Photography @meilouphotography, @julianpreecephotography, @stuartdudleston.weddings