



## EVENTS + PRIVATE HIRE

Set in beautiful countryside just outside central Cambridge, our unique event spaces offer the flexibility to accommodate any concept. Just off the M11 and A11, and only 20 minutes outside Cambridge, we have great transport links and loads of on site parking.

With bespoke menu creation by co-founder and chef Greg Proud with Head chef Joshua Fulcher featuring seasonal, local produce, Provenance provides the perfect environment to bring great food and great people together, whatever the occasion.

Our flexible spaces are perfect for all kinds of gatherings, they can be taken together for exclusive hire or separately from one another, depending on what you need and how many people you're expecting.

[ask@provenancekitchen.com](mailto:ask@provenancekitchen.com)  
[provenancekitchen.com](http://provenancekitchen.com)







## BARN + ORCHARD

The barn includes a variety of flexible spaces for your exclusive use which can accommodate from 40 - 250 guests. Our open-sided sheep barn houses the heart of the venue; the wood fired kitchen. Other spaces include a stretch tent, mature apple orchard, sheep dip hang out with firepit and airstream bar.



## BRIX + MORTAR

We have a beautiful spacious restaurant building available for exclusive hire, this can accommodate up to 120 people. Enjoy the open fire, whilst your guests can also see their food being cooked on our brick-built wood fired hearth in the kitchen.

## RESTAURANT GARDEN

Outside the restaurant we have a great garden space with a large stretch tent, this can accommodate up to 120 people for any party you are looking to host.



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# FOOD + DRINK

All of our events benefit from bespoke menu creation by Provenance co-founder and chef Greg Proud and Head Chef Joshua Fulcher using local, seasonal ingredients, all cooked over our show stopping open fire grills and wood oven.

Local suppliers and seasonal produce are key to the menu design. We like to keep it simple, so at the heart of our venues is a wood fired grill, serving the best cuts of locally sourced meats, wood fired fish and vibrant vegetarian and vegan dishes.

Ask for sample menus to see some examples.

## Pricing

### Hand food:

Evening party hand food

1 course £18 pp

Evening party hand food

2 course (main and dessert) £27 pp

### Plated menu:

2 courses £35 per person

3 courses £42 per person

4 courses £50 per person

A welcome drink can be provided

at a cost of £6.95 pp







# VENUE PRICING

Exclusive use of the entire Restaurant & garden is available and charged at:

**Full day:**

£5000 plus a guaranteed bar spend of £1000 minimum.

**Evening:**

£1500 plus minimum bar spend £750.

**The Orchard Barn:**

Full Day £5000 / Evening £3500

To discuss your ideas and how Provenance could work for your event, just get in touch, we're looking forward to welcoming you.

**The Orchard Barn  
Provenance  
Hill Farm Road  
Whittlesford  
CB22 4AN**

**01223 839993**

**[ask@provenancekitchen.com](mailto:ask@provenancekitchen.com)**

*All pricing excluding VAT and service charge.  
Pricing correct April 2023, pricing subject to change.*

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