

31K

PARTY HIRE

on GOOSE GATE

group bookings
private events
corporate celebrations
society soirees

yolk
after dark 

our SPACES at 31K

laidback New York City-inspired bar
spread over two floors

minimalist interior with space for up to
100, plus an adjoining pavement terrace



reservable areas

prices



front bay

ground floor space for 20

free of charge



mezzanine

first floor space for 35

£100 flat hire fee



full-venue

up to 100

price on request

**we'd advise all bookings for 12+ to be made in person*

our SPACE at yolk.

candle-lit cafe space with exposed,
whitewashed brickwork

adjoining pavement terrace* available
April-September



reservable areas

prices



yolk. interior

café-bar space for 25

£50 flat hire fee



yolk. + terrace*

space for 50

£100 flat hire fee



double-venue

party space for up to 125

price on request

*we'd advise all bookings for yolk. to be made in person

yolk. AFTER DARK bar

a private bar in an exclusive space:
available to decorate in a style to suit
your event and with your own music played
through our soundsystem

take full advantage of 31K's food and
drink menus when putting together your
party package



party options

max #

set up the space to suit your event: with as much or as little
furniture as you need for dinner, drinks, or a little of both

private dining

treat your diners to a bespoke menu meal (up to 3-courses)
created with the help of our team of chefs

20 diners

drinks

work with our bar team to put together a bespoke drinks
menu, with cocktails chosen and named by you

order your bespoke drinks from the yolk. after dark bar,
with no need to wait for drinks to arrive from 31K

30 drinkers

bring your own playlist, and plug it into our plug-and-go
speakers for the evening (if it's an evening for speeches,
we'll even provide the microphone)

**in the summer, capacity increases by 20 with the addition of our terrace*

our DRINKS packages

put some money behind the bar for your party to spend, and work with our bar team to put together a bespoke menu for your guests to enjoy

all cocktails:
£6 Sunday-Thursday
£9 Friday+Saturday



welcome drinks

prices

to get the most bang for your buck, and to make sure everyone has a glass in-hand on arrival, pre-book drinks for your party

bottled lager

have a beer bucket waiting on ice, filled with a selection of our bottled lagers ready for your guests to enjoy

£4 a bottle

house fizz

have a presentation of house bubbly waiting for your guests' arrival, served ice cold

£5 a glass

Appleton Estate rum punch

quench your guests' thirst with a punch featuring golden rum, orange, cranberry and a cinnamon and almond syrup

£6 a glass

**spend £100 on welcome drinks on mezzanine bookings for half-price hire costs*

our FOOD packages

cater for all appetites - with food packages ranging from canapés and finger food, all the way up to 2-course meals for your guests

check out the full range of catering options below



packages and prices

nibbles

a selection of nuts, crisps, olives and breadsticks distributed over the course of the evening

£2pp

canapés

choose 3-8 canapés from our seasonal offering:

honey-glazed chipolatas
crispy lemongrass chicken tenders
teriyaki chicken skewers
smoked salmon blinis

£5pp for 3

£8pp for 6

halloumi fries (gf)
curried squash koftas (vegan + gf)
deep-fried tempura veg (vegan + gf)
mediterranean veg bruschettas (vegan + gf)

£10pp for all 8

**canapé selections are sample menus, subject to seasonal availability*

our FOOD packages

enjoy a sit-down meal, or serve street-food style in disposable serveware

create two meal choices by selecting a main, sauce, carb and green: one for your meat eaters, and one for your vegan and gluten-free diners



current menu

£12pp

MAIN

SAUCE

CARB

GREEN

- | | | | |
|---|---|--|--|
| ■ belly pork
slow-cooked tender cut with a soy-glazed crackling
g _f | ■ katsu curry
mild coconut milk base with onions, garlic and turmeric
v _g | ■ rainbow cous-cous with mint, pomegranate, mango and sweet peppers
v _g | ■ spicy slaw
shredded greens and red onion in a chili oil dressing
g _f |
| ■ curried squash
with spinach and a vegan cream cheese filling
g _f | ■ spiced plum
chilled bbq style sauce with a rich, fruity depth
g _f | ■ salt-and-pepper fries with caramelised peppers and onions
g _f | ■ crispy kale
deep-fried and seasoned with cornish sea salt flakes
g _f |
| ■ crispy chicken
in a lemongrass marinade fried in a ginger panko crumb
v _g | ■ sriracha mayo
creamy vegan dressing laden with garlic and chili
g _f | ■ chinese fried dumplings
stuffed with mushrooms and bamboo shoots
v _g | ■ tenderstem broccoli in a sweet chili glaze, with flaked almonds
g _f |
| ■ tempura veg
deep-fried winter veg in a light and crispy batter
g _f | ■ ponzu soy
ginger-infused tokyo-style dressing with citrus notes
g _f | ■ noodle salad
cold vermicelli with carrots, beansprouts and edamame beans
g _f | ■ charred hispi cabbage
quartered, and drizzled with vegan butter
g _f |

CONTACT

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pop in to see us at the above address to
talk about organising your party

alternatively, scan the QR code to see
our available dates and to send an online
enquiry

