

Bar Pintxos

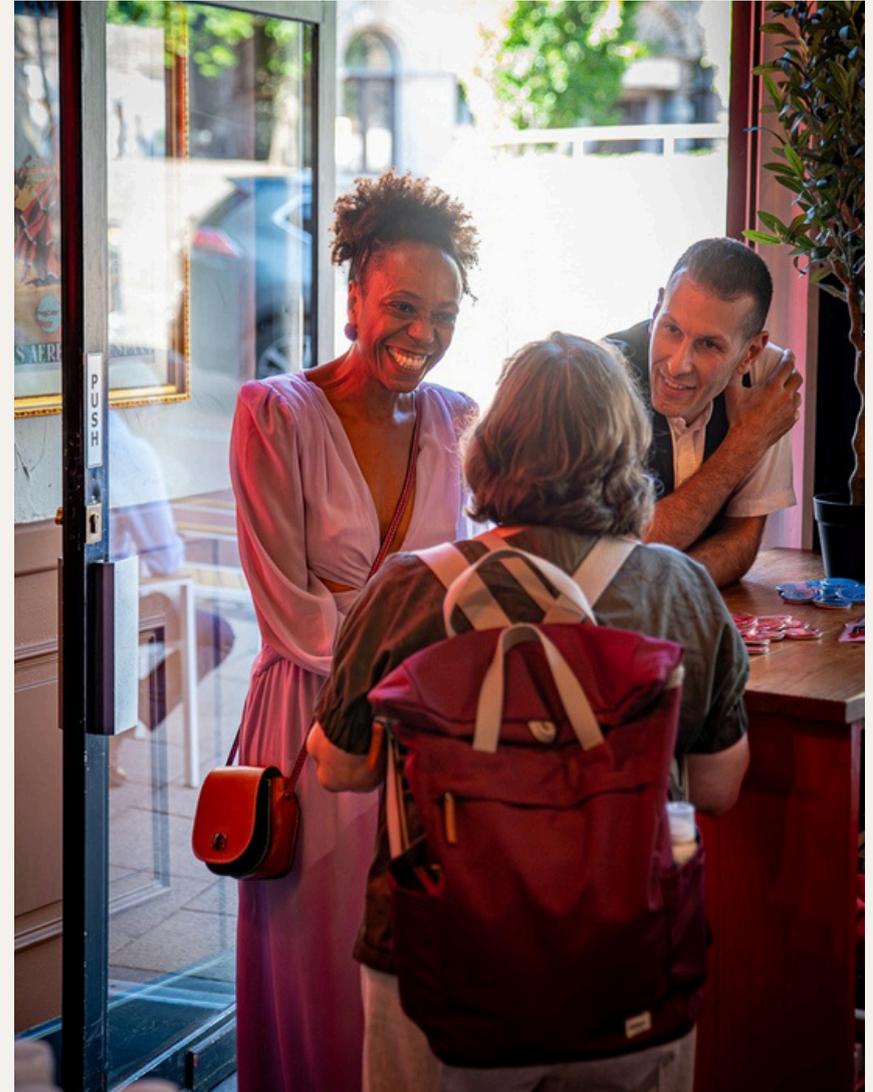
Christmas & Winter

Exceptional Spanish Catering for Unforgettable Occasions
Weddings • Private Dining • Birthdays • Christmas Parties

Welcome to your Spain, in the heart of Preston

Welcome to Bar Pintxosat Christmas. Our bespoke menu offers a carefully curated selection of high-quality produce and drinks, all designed to bring the vibrant flavour's of Spain right to your table. If its Tapas served family style or 3 course dinners are your vibe, we work through each individual requirement to ensure each offering is thoughtfully prepared to deliver an unforgettable experience. Whether you're coming to us for a relaxed evening or celebrating the festive period in a big way, we have you covered.

Across from Prestons iconic Harris Museum, facing the flag market, our venue is the perfect spot for your celebration, close to public transport links, ensuring everyone can join in.



The Venue



10-24 guests

Large Table

From £35.00 per person



10-72 guests

Upper Floor Private Hire

Monday- Thursday £250.00

Friday £750.00

Saturday £1000.00

minimum spend



upto 220 guests

Whole Venue Hire

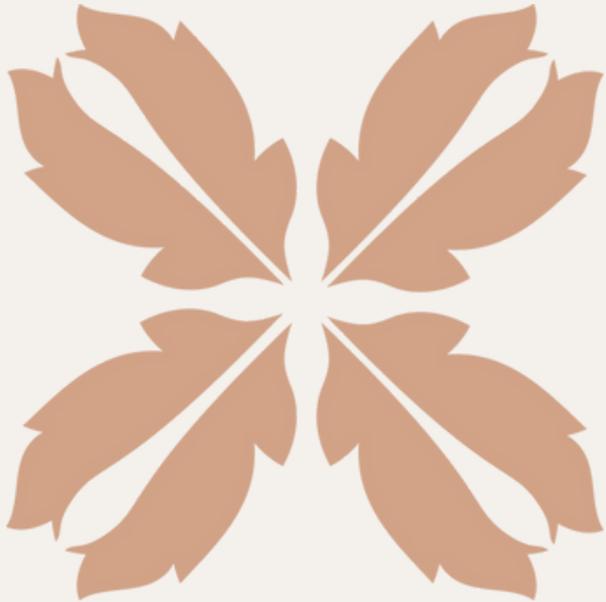
Midweek £1000.00

Friday £2500.00

Saturday £5000.00

minimum spend

Party Packages



Gold Label

Monday - Sunday
Between 8 - 40 people sitting / 60
standing

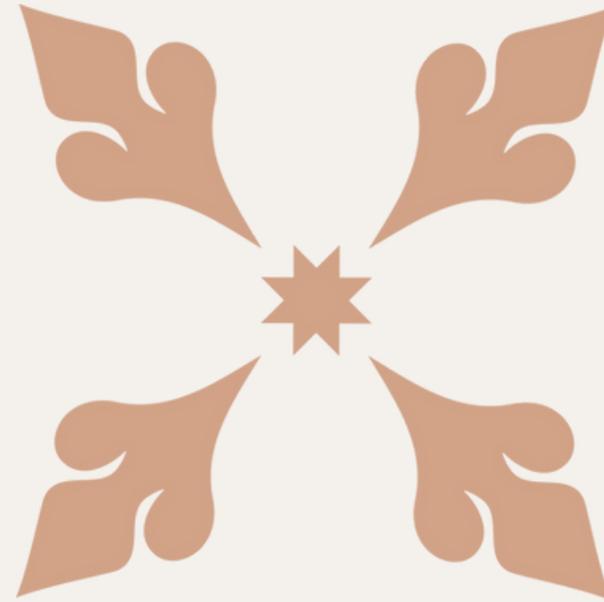
Tapas, served family style
£35 per head
add welcome cava £4pp
canapes on arrival - POA



Black Label

Monday - Sunday
Between 8 - 40 people sitting / 60
standing

Tapas, served family style
£62 per head
free cava on arrival
canapes on arrival - POA



Set Menu

Monday - Sunday
Between 8 - 40 people
sitting only

3 course dinner
£35 per head
add welcome cava £4pp
canapes on arrival - POA



Bespoke

Monday - Sunday Between 8 -
220 people

Using the finest spanish produce we
can curate your event to suit your
budget & style

POA



GOLD £35pp



Ciabatta Bread, Garlic Aioli
House Marinated Olives
Selection of Spanish cured meats & cheeses
Tortilla Espanola, Manchego & Truffle
Chicken wings, Smoked BBQ sauce
Patatas Bravas, Saffron Aioli
Charred Padron Peppers, Maldon sea Salt
Pan Fried Chorizo, Honey
Tomato and white bean salad



BLACK £62pp



CAVA ON ARRIVAL

Ciabatta Bread, Garlic Aioli
House Marinated Olives

Selection of Iberico Cured Meats & DOP Cheeses

Tortilla Espanola, Manchego & Truffle

Chicken wings, Smoked BBQ sauce

Patatas Bravas, Saffron Aioli

Padron Peppers, Maldon sea Salt

Pan Fried Chorizo, Honey

Tomato and white bean salad

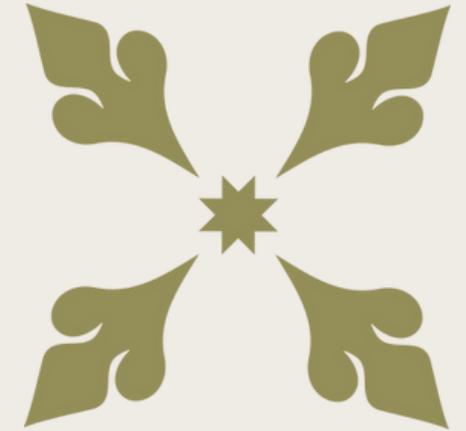
King prawns, mojo rojo

Ex Dairy Cow Sirloin Steak & Chimmichurri

DESSERT

Burnt Basque Cheesecake,

Candies Walnuts



Set Menu

STARTER

Cauliflower Cheese Soup, *Manchego* Dumpling
Jamon & Melon, *ajo blanco* & *marcona* almonds
Arroz Bomba, *chorizo* & *red pepper* sauce
Baked Queen Scallops, Vermouth Cream Sauce, Puff Pastry

MAINS

Roast Chicken Breast, *ruscoss* onion puree
Confit Porchetta, *ruscoss* onion puree
Stone Bass, *green peppercorn* sauce & *galician* clams
Butter Pie, *roast chestnut* puree & *asturian* cidre

all served with roast potatoes & root veg, family style

DESSERT

Sticky Toffee Christmas Pudding, *PX* Butter Sauce
Sherry Trifle
Triple Chocolate Parfait, *truffles* & *crumble*
Coffee & mini mince pie

Drinks Packages



Bottles of Beer, Wine & Cava or Soft Drink Arrival Drink

Greet them with a glass of sparkling cava, mulled wine, or a seasonal cocktail as they walk in. It's the perfect way to add a touch of luxury.

Prices start from £4pp



Beer Kegs, Cases of Wines & Cava Pre-ordered Bottles

10% off Pre-ordered individual bottles

15% off Pre-ordered cases of wine or beer



Magnum bottles, Cocktails & more

Show Stoppers

We aren't limited to our menu. So if you want a want something extra special let us know.

Working with boutique growers means quality in every bottle, no plonk to be found.



— —
PINTXOS

&

CANAPES



Serrano Jamon & Reserve Manchego
Whipped Goats Cheese & Seville Orange
Blue Cheese & Honey Soaked Sultanas
Piquillo Pepper & Fried Quail Egg
Pork Belly & Black Garlic Jam
Tortilla Espanola & Saffron Aioli
Steak & House Chimmichurri
Picante Chorizo & Buffalo Mozzarella
Patatas Bravas & Saffron Alioli
Padron Peppers, Maldon sea Salt

Outside Catering

WHAT WE CATER FOR

- 🍷 Weddings – Canapés, full courses, late-night snacks
 - 🎉 Birthdays & Anniversaries – Casual or formal, indoors or out
 - 👨‍🍳 Private Chef Experiences – At home or hired venue
 - 🌳 Garden Parties & BBQs – Giant Paella pans, grazing tables
 - 🍇 Seasonal Celebrations – Christmas, Easter, New Year
- Events from 8 to 150 guests · Indoor or outdoor service available

Each celebration can be altered to your request



We work with some local & incredible suppliers, if you want specific ingredients or organic produce let us know

Make it Unique



Jamon de Bellota Carving

100% Black pigs from Iberia, hand carved at your event



Oyster Bar

Shucked to order with your very own chef. British, Irish, French or Spanish on request



Pure Decadence

Our chefs can cook. Bespoke dishes and elevated produce mean you can truly wow your guests. Roast Goose, Suckling Pigs or Old dairy Cow. Just Ask



Your Piece of Mind

“ Birthday family party get together
Absolutely blown away the food here is
oustanding! The owners went above and
beyond and sourced a
Week before our favourite Spanish foods
and catered for surprise birthday get
together , whole suckling pig had the
crispest skin and the meat melted in your
mouth ,as regular visitors to Spain everyone
in the party even said it was better than
what they had eaten in Spain , the oysters
were amazing and the paellas were to die
for ! Thank you so much everyone is still
talking about the food , so nice that Preston
has somewhere that has decent food ! We
will all be back

-
David - Trip Advisor

“ We had a wonderful evening for our family
celebration. We had the gold buffet, with a
couple of changes. Every member of our
group was catered for, Cat helped us to
make changes to cater for vegetarian and
gluten free diets. The food just seemed to
keep on coming and was all delicious. The
service was friendly and efficient - despite
the fact that the restaurant was also
unusually busy for a Tuesday! It was the
perfect setting and so lovely to have our
own space so that everyone could mingle
with everyone. The background music was
perfect and added to the special, relaxed
atmosphere. Everybody there commented on
what a lovely evening it was. I cannot thank
you enough for making this occasion such
an amazing evening for us all.

-
fiona armstrong - Google

“ I got in just before the kitchen closed for a
great value bottle of albariño and a few
plates of very agreeable tapas: more fat
prawns, but this time pil pil, in a thick garlicky
sauce, some padrón peppers, crunchy
calamari with a saffron aioli and chorizo,
offered in either cider or sherry depending on
your taste. At the end came a slab of baked
Basque cheesecake. There's a lot of this
about at the moment. All too often it can be
heavy and mouth-clogging. This was light
and creamy and eminently finishable. With
it came a glass of Pedro Ximénez sherry,
smelling wistfully of Christmas. It was a very
good end to a lovely day - **Jay Rayner, The
Guardian**

Contact Information

 36 Market Place
Preston, Lancashire PR1 2AR

 01772 821202

 info@barpintxos.co.uk

Office Hours

We endeavour to get back to all enquiries as soon as possible
Please be aware we are a fully operational restaurant, we may not get back over weekends!

Get Social



BarpintxosPR1



barpintxospreston

Tag us in your photos!

BAR PINTXOS