

CORNER 77

FOOD PITCHES

Corner 77 is a 2000 sq ft bar in a prominent location on Stokes Croft. It is a dual aspect site with large windows fronting onto both Stokes Croft and Jamaica Street. The location benefits from a high footfall and the area was recently named in the top ten hippest areas in the county. It makes a perfect location for promotional events or to raise your profile in this dynamic and creative area of Bristol.

Our main goal is to bring together a collective of the best food vendors, producers and professionals in Bristol, in a casual, fun and inviting space. The food element will be supported by a fully licensed bar offering craft wine and beer as well as tap takeovers and collaborations with local makers keeping the space fresh, vibrant and interesting.

Corner 77 is being created by Kieran and Imogen Waite along with members of their team who currently run popular Bristol destinations - Bravas, Bakers & Co and CARGO Cantina. In these sites our ethos is to serve simple, freshly prepared, high quality food and drinks in an atmosphere that is both welcoming and fun. We create places that we want to spend time in with our friends and family eating great food. We have some of the busiest spots in Bristol by combining inviting spaces with a great atmosphere and friendly staff. This is also the vision that we have for our new venue on Stokes Croft.

Bravas itself started as a supper club 6 years ago which gave us the platform to go on and open our first tapas bar. We are looking for the right people to embrace the spirit of the Bristol food scene and help make this venture the start of something special!

STANDARD PITCHES

Corner 77 has 4 standard pitches, these are 2000mm x 1500mm and include wooden front counter with a black board for a name or logo and another on the wall behind the pitch for the menu.

Each pitch has a bank of three double sockets of 32amps. It's not possible to cook on gas within these pitches but using an electric or induction hob, slow cookers or other types of electrical cooking is fine, it isn't however possible to deep fry on these pitches due to the fumes (feel free to ask if you'd like any more details on what is possible.) Vendors will need to provide their own tables to work on behind the front counter, we recommend 2 tables being the horse-show counter creating a L to work from. Vendors will be allocated a fridge in the kitchen if required and will have use of the washing up sink and staff toilet. Standard pitch fees:

	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
DAY PITCH 12PM - 4PM	£20	£20	£20	£25	£25	£25
EVENING PITCH 6PM - 10PM	£30	£30	£30	£35	£35	£30
DAY + NIGHT PITCH 12PM - 10PM	£40	£40	£40	£50	£50	£45

This is payable at the time of booking; all pitches are allocated on a first come first served basis. Please see the floor plan attached for locations of each pitch.



KITCHEN PITCH

Corner 77 has one kitchen pitch; this pitch is situated in front of and has use of the commercial kitchen. Vendors at this pitch can use up to three pieces of kitchen equipment these include, plancha, grill, combi oven and fryers.

KITCHEN PITCH FEES:

This is payable at the time of booking along with a refundable cleaning deposit which will be refunded after the event. There is only one kitchen pitch available and this is allocated on a first come first served basis.

	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
DAY PITCH 12PM - 4PM	£20	£20	£20	£35	£35	£35
EVENING PITCH 6PM - 10PM	£40	£40	£40	£50	£50	£50
DAY + NIGHT PITCH 12PM - 10PM	£50	£50	£50	£70	£70	£65