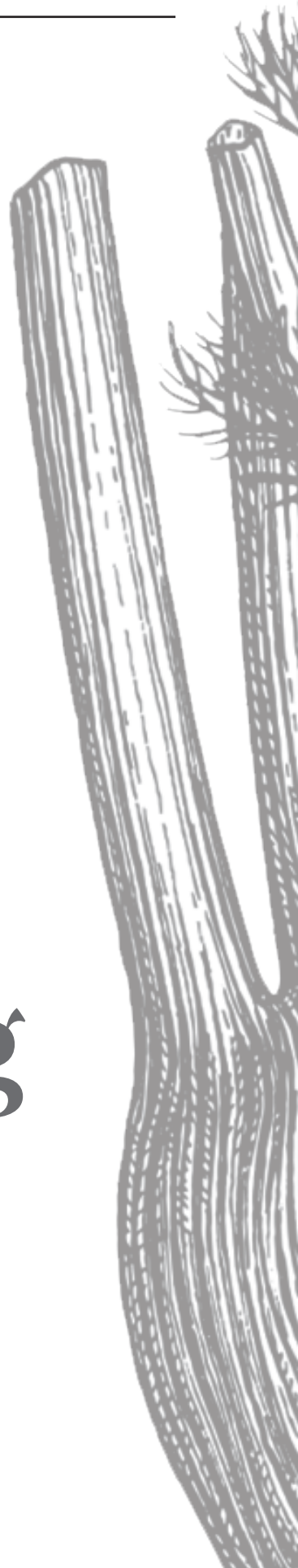
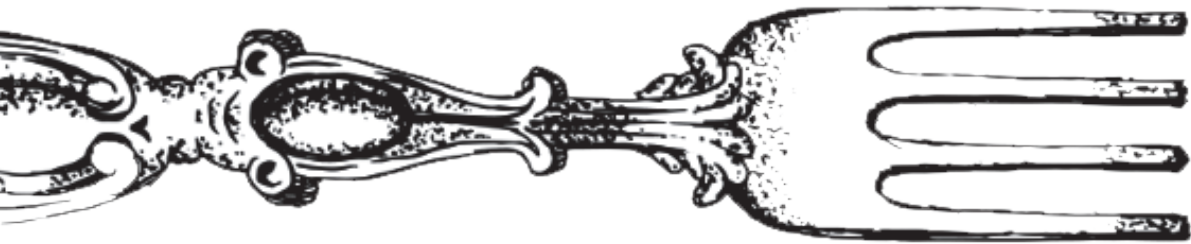


Events & Private Dining





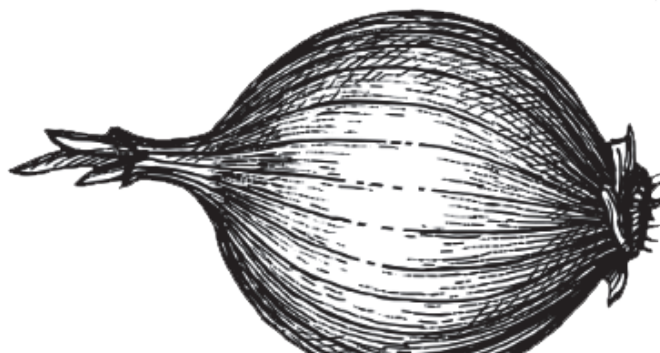
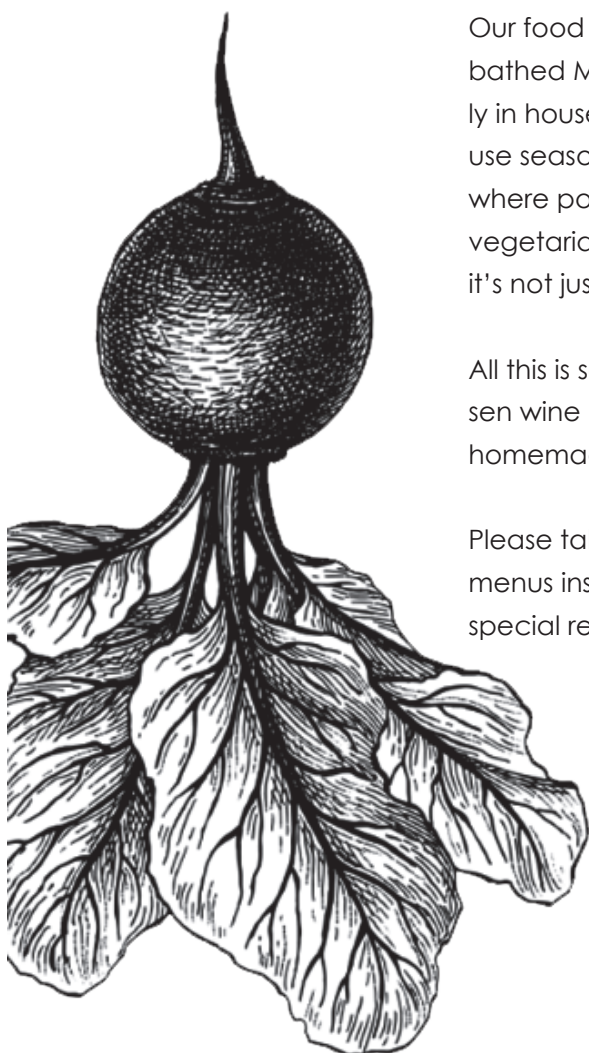
Crypt capacity 50
seated or 62 standing

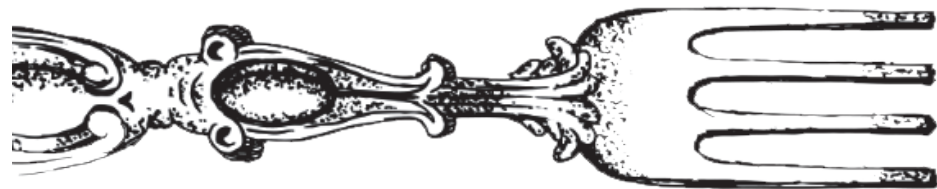
FOOD & DRINK

Our food is a mix of traditional British and sun-bathed Mediterranean dishes, all made freshly in house specially for your occasion. We use seasonal ingredients from local producers where possible. We always cater very well for vegetarians, vegans and dietary restrictions, it's not just an afterthought!

All this is served alongside a carefully chosen wine list, London brewed craft beer and homemade lemonade

Please take a look at our food and drink menus inserted here. We are happy to discuss special requests and bespoke menus.





THE VENUE

Cafe Below is truly a unique choice for your event: A thousand years old, rebuilt by Wren after the great fire of London and home to the famous Bow Bell, being born within the sound of which make a true born Cockney. The ancient stone walls and columns have stood since the days of William the Conqueror and have remained

while everything about them in the City changed.

In the evening we turn the lights low, candles come out and the scene is set for your business dinner, private celebrations, product launch, breakfast meeting, Christmas dinner or post carol service gathering.

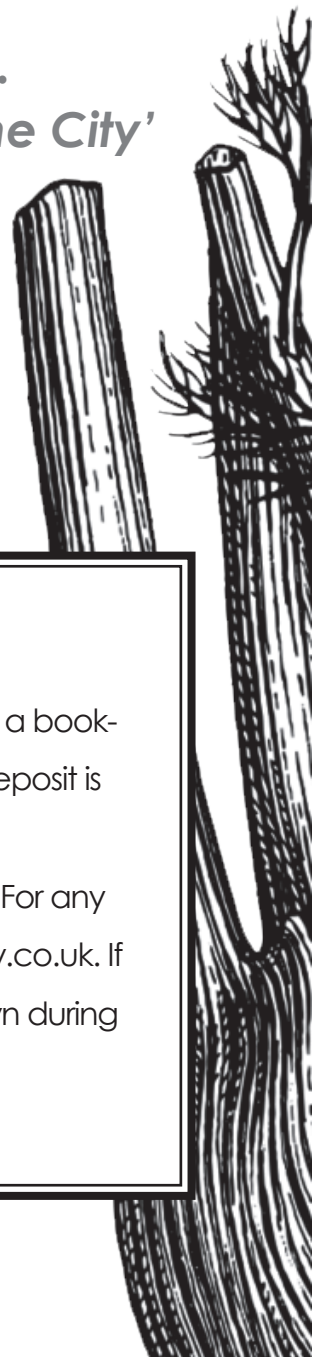
*A family run neighbourhood restaurant.
'Without doubt my favourite place to eat in the City'*



HOW TO BOOK

Once you have decided on the details of your event we will send you a booking form of confirmation. The booking will be secured when a £500 deposit is paid by BACS. Bank details are on the booking form.

Please see the terms & conditions on the next page for further details. For any other questions not answered here please contact events@cafebelow.co.uk. If you would like to visit the café with a view to booking please pop down during opening hours 7.30-2.30 Mon-Fri.





Café Below SPRING/SUMMER Events

£46 Menu

Seasonal amuse bouche

∕

Butternut squash pate, za'atar flatbread, pomegranate (V)

Cod and Parmesan croquettes, aioli

Smoked duck breast, carrot, celeriac & orange salad

∕

Squash, red pepper & feta lasagne with panzanella salad (V)

Fish pie with salmon & smoked haddock, heritage carrots with samphire

Ox cheek in red wine, caramelized shallots, oregano roast potatoes, savoy cabbage with bacon
& mustard

∕

Apple & rhubarb crumble, custard

Orange polenta cake, lemon curd, caramelised orange


Chocolate espresso tart, raspberry compote, vanilla cream

Key - V&GF - vegan and gluten free

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Café Below SPRING/SUMMER Events

£52 Menu

Seasonal amuse bouche

⌘

Twice baked goats cheese soufflé, kohlrabi, apple & beetroot salad (V)

Cullen skink – haddock & potato soup, soda bread

Rabbit & ham terrine, beer bread, pickled courgette

⌘

Gnocchi with squash, chestnuts & wild mushroom (V)

Whole sea bass, fregola with olives, cherry tomatoes & herbs, salsa verde

Braised shoulder of lamb with herbs & garlic, rosemary jus, confit potatoes, pea & mint puree, Chantenay carrots with capers

⌘

Yorkshire Parkin, spiced treacle, custard


Profiteroles with honeycomb cream and chocolate

Blackberry clafoutis, honeycomb parfait

Key - V&GF - vegan and gluten free

HOW TO BOOK

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Café Below Autumn/Winter Events

Canapés £3 each

VEGAN & VEGETARIAN

- Butternut squash pate & pomegranate on za'atar flatbread (**V**)
- Baba ganoush, pomegranate on polenta crackers (**VG&GF**)
 - Leek, mustard and Gruyere tartlets
 - Spinach & Feta filo tartlet
 - Welsh rarebit & leek toast
- Goat's cheese and red onion marmalade tartlets
 - Vodka gazpacho shots


MEAT

- Soy & maple syrup pork belly skewer
- Prosciutto, roast cherry tomato & parmesan crostini
- Lebanese seven spiced lamb meatballs, tahini dressing, pomegranate
 - Lamb shawarma filo parcel
 - Korean gochujang chicken skewers
 - Courgette & feta fritter, guacamole

HOW TO BOOK

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Café Below SPRING/SUMMER Events

Wine List

CHAMPAGNE & SPARKLING

Champagne Testulat Carte d'Or Brut Blanc de Noirs	£60
Casa Canevel Prosecco	£35

RED

Terre d'Azur Merlot, Fr	£25
Les Templiers Pinot Noir	£32
Côtes-du-Rhône Samorëns rouge, Ferraton	£40
Bodega La Flor Malbec, Pulenta	£42
Naciente Morande, Pinot Noir, Chili	£35
Château Cissac, Haut-Médoc	£54

WHITE

Kleinloof Chenin Blanc, SA	£25
Domaine Coste Chardonnay, Fr	£31
Pinot Grigio Riserva, Mezzacorona	£38
Coopers Creek Sauvignon Blanc, Marlborough	£43
Petit Chablis, Hamelin	£47

ROSÉ

Saint-Roch Les Vignes Rose, Fr	£35
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Dessert wine & Port available by request

BEER

Brockley Pale Ale & Lager	£5.50
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Please note: This list is subject to change. Wines for an event will be confirmed on booking, but wines from small producers do occasionally become unavailable.

*'Staff friendly, food exceptional and very well priced,
cool atmosphere being below a church and a fun place to eat'*

TERMS AND CONDITIONS

Deposit

A non refundable deposit of £500 will be taken prior to the event to secure the function.

Cancellation

If the event is cancelled with less than 14 days notice of the reservation, the client will lose the non refundable deposit of £500. If the event is cancelled with less than 3 days notice of the agreed date, the Client will be liable to a cancellation fee equal to the value of the menus pre ordered. If the event is cancelled on the day of the event full payment is to be paid

Cancellation by the restaurant

The restaurant may cancel a booking without any liability being incurred whatsoever if: The restaurant is closed down due to events and circumstances beyond the control of the restaurant such as: fire, mechanical or electrical breakdown, staff dispute, by order of the public authority or Force Majeure circumstances.

Menus and Wine

Dietary requirements will be catered for with adequate notice. All of the menus are based on seasonal availability. The wine list is subject to price and vintage changes throughout the year. Menu selection is required before your booking can be confirmed.

Final Numbers & Minimum numbers

Confirmation of the number of guests attending the event is required 7 days prior to the date of the function. If the number of guests attending drops without 3 days notice given, the client will be charged the menu price for each missing guest relating to the final confirmation given during the most recent correspondence. Additional guests will be accommodated where possible but cannot be guaranteed.

Bill payment

There will be one final bill issued which must be paid in one payment in full at the end of the event on the event date

Gratuity

A service charge of 12.5% will be added to the Client's final bill on all consumable items. The service charge must be paid in full at the end of the event with the final bill.

Closing time

We are licensed to sell alcohol until 11pm, which is the very latest an event can end without advance notice when we will need an extension. We will agree a finish time with you. While we will try to be flexible, staff will have been notified of this end time and we will need to close within an hour of the agreed time.