

Handmade food in the heart of the city beneath London's Bow Bells

Café BELOW

EVENTS PACK SPRING 2016



'thank you for a most successful and stylishly delivered evening'



Crypt capacity 50 seated or 62 standing

THE VENUE

Café Below is a hidden gem which can host prestigious events and dinners for private or business clients. Our menus and wine list are contemporary and, when added to the unique 1000 year old crypt dining room, they make the perfect recipe for an event to remember.

Café Below is situated across two rooms in the crypt of St Mary-le-Bow Church. Our main dining room is the perfect place for your business dinner, private celebration, canapé party, product launch, wine tasting, breakfast meeting, Christmas lunch, or post Carol service gathering. The 'café room' is great for pre dinner drinks and meet and greet.

Parts of the crypt date back to Norman times, with touches of Christopher Wren and other bits courtesy of the Luftwaffe. To keep things contemporary, we have ever changing hangings of work by London artists.

'The setting is stunning.
The food was simple and beautifully prepared'



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, it's not just an afterthought!

All this is served alongside an award winning wine list specialising in small producers, London brewed craft beers and homemade lemonade

Please take a look at our current seasonal menus on the next page.

We are happy to discuss special requests and cater for allergy & diet restrictions





Private Dining Menus Spring/Summer 2016

Menu 1

Seasonal amuse bouche

STARTERS

Buffalo mozzarella, heritage tomato
panzanella salad

Salmon, house cured 'pastrami style',
soda bread, crème fraîche

Ham hock terrine, pickled mushrooms

MAINS

Pearl barley risotto, seasonal vegetables,
Parmesan

Peppered short rib of beef, confit potatoes,
olives & horseradish

Whole mackerel with chilli & garlic,
ratte potatoes, samphire

PUDDINGS

Eton Mess with strawberries & rhubarb

Apple & plum crumble, crème Anglais

Chocolate brownie, honeycomb,
salted caramel, clotted cream

£30 per person

£35 with British cheese course

Menu 2

Seasonal amuse bouche

STARTERS

Twice baked goats' cheese soufflé, kohlrabi,
apple & beetroot

Charred octopus, saffron potato salad, aioli
House cured salt beef, soda bread,

mustard mayo

MAINS

Gnocchi with wild mushrooms,
broad beans, Parmesan

Ox cheek, caramelized shallots,
wild mushrooms, seasonal vegetables

Whole roast sea bream, clams, herbed
potatoes, samphire, salsa verde

PUDDINGS

Almond & pear tart, clotted cream

Tarte tatin, honeycomb parfait

Chocolate roulade with raspberries

£35 per person

£40 with British cheese course

Menu 3

Seasonal amuse bouche

STARTERS

Gnocchi with Beenleigh Blue, walnuts, pear
Lobster, avocado, broad bean & pea salad

Rabbit & ham hock terrine, sourdough,
caramelised figs

MAINS

Squash & parmesan ravioli,
wild mushrooms, asparagus

Roast herb crusted lamb rump, mini shep-
herds pie, potato & pancetta terrine, baby
fennel

Chicken, leek & mushroom pithivier, crushed
new potatoes, heritage carrots

Wild sea bass fillet, clams & mussels in
shellfish bisque, fennel, rouille

PUDDINGS

Apple streusel cake, crème Anglais

Profiteroles with honeycomb cream, chocolate
& salted caramel

Strawberry & Pimms trifle

£40 per person

£45 with British cheese course



Canapé Menu Spring/Summer 2015/2016



BITE SIZE CANAPÉS

Butternut squash pate & pomegranate
on yoghurt flatbread

Leek, mustard and gruyere tartlets

Pea, broad bean and mint crostini

Confit duck & caramalised fig Crostini

Confit pork belly with caramalised apple

Nduja, cherry tomato & parmesan crostini

Octopus and lemon ricotta bruschetta

Lime and crab tartlets

Cod brandade, morcilla

Hand dived scallop, chorizo,
salsa verde (£3)

Madeleines with lemon curd

Caramel profiteroles

St clement's tartlet – oranges and lemons

Bite size canapes £2 each

SUBSTANTIAL CANAPÉS

Lamb shawarma - slow roast lamb,
za'atar flatbread

Mini burger - Ginger Pig beef and
Montgomery cheddar

Chick pea burger with halloumi

Lobster roll (£8)

Sherry trifle

Substantial Canapes £6 each

IMBIBE CAFÉ WINE LIST OF THE YEAR 2015 'They're good names, regional and quirky... they're not afraid of going out on a limb.'



Wine list

Champagne

Pierre Gerai's Cuvee Reserve

£65

Lauent Perrier Brut

£90

Prosecco

Casa Coste Piane 'Col Fondo'

£30

Aperitifs

Kir Royal (by the glass)

£7

Mas de Daumas Gassac, Sparkling Rose.

£36

Provence

White

Folle Blanche, Pierre Luneau Papin,

Loire

£20

Pinot Grigio Mezza Corona 2014,

Trentinio

£22

Sauvignon Blanc Le P'tit Blanc

du Tue-Boeuf 2014, Loire

£30

Davenport Vineyards

'Limney Horsmonden' 2013, Sussex

£33

Albarino Bodegas Terras Gauda 2014,

Rias Baixas

£33

Henri Bourgeois Sancerre 'D'Antan' 2012

Loire (Org)

£66

Rose

Gianni Masciarelli, Rosado Abruzzo 2014

Abruzzo

£22

Red

Gran Cerdo Tempranillo 2013 Rioja

(Bio)

£20

Romanis 'Lo petit Fantet d'Hippolyte

2013 Corbieres

£22

Thirst Gamay 2014 Wellington,

South Africa

£25

Les Terrasses Chinon 20138 Loire

(Org)

£30

Sa Mola Connonau di Sardegna

2011, Sardinia

£30

Nino Monferrato Pinot Noir, Piemont

£45

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'



FAQs

Can we have music or entertainment like a magician or singer?

Yes, music, DJs & entertainment can all be discussed on an adhoc basis

Do you have a screen, microphone or any equipment for a presentation?

We can arrange any of these for an extra cost, or you are welcome to bring your own.

Is there a room hire fee?

No, the price you will be quoted includes the room

Is there a minimum spend?

Yes, from £1000 depending on the date

Can we bring our own wine?

No, We don't offer corkage, but we have a cracking, award winning wine list!

Do you have one large table to accommodate a big group together?

We have one large table for 13 people then a number of smaller tables can be put together.

We can email you a table plan example

Do you accept AMEX?

Yes

How long before my event do you need food choices?

7 days

Do I need to pay a deposit

Yes, £500

Is service included in the price?

An additional optional service charge of 12.5% will be added to your bill

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/Tues and 7.30-9.30 Weds/Thurs/Fri



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



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 28 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. Generally, 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.