

NORTH BANK

R E S T A U R A N T  B A R



ABOUT NORTHBANK

Located next to the iconic Millennium Bridge and just a short walk from St Paul's Cathedral, Northbank is a welcoming, elegant restaurant and bar owned by Christian Butler (ex-Adam Street and Baltic). Headed up by general manager Angelo Lupinetti, Northbank's efficient, dedicated and charming team can ensure well-run, memorable events, ranging from corporate lunches, dinners and parties to wine-tastings, photo shoots, press events and weddings, to name a few.

Whatever the event, Northbank has a space to suit – from its glass-fronted main restaurant and intimate semi-private dining room to the sociable bar and private riverside terrace with views of the Shard, Shakespeare's Globe and Tate Modern.

Passionate about sourcing fresh seasonal ingredients, new head chef Michael McDaid (formerly of Galvin at Windows, Maze and New York's The Spotted Pig) has created an enticing contemporary British menu. For your event, he can serve up delicious set menus, tempting canapés, hearty bowl food and lavish buffets designed specifically to suit your tastes and your event's budget, plus we have an extensive wine, beer, cocktail and soft drinks' list to fulfil all your beverage needs. Read on to see what we can offer you to help create a fantastic event...

VENUE HIRE

TOTAL EXCLUSIVE VENUE HIRE (bar, terrace & restaurant): **UP TO 175 GUESTS**

BREAKFAST/LUNCH/DINNER (exclusive hire): **UP TO 110 GUESTS**

BREAKFAST/LUNCH/DINNER (part of restaurant): **UP TO 60 GUESTS**

BAR & TERRACE: UP TO 100 GUESTS

CHRISTMAS SET MENU: £42.00/£49.00 PER PERSON

DRINKS PARTIES: UP TO 175 GUESTS (IN SUMMER UP TO 220 GUESTS)

VENUE OPENING TIMES: Monday to Saturday • 9.30am-11pm

TRAVELLING TO NORTHBANK

Nearest Underground stations:

Mansion House   (5min walk)

St Paul's  (7min walk)

Blackfriars   (6min walk)

Nearest mainline rail station: Blackfriars (6min walk)

By boat: Bankside Pier in front of Shakespeare's Globe
(7min walk across bridge – contact www.thamesclippers.com for travel schedules)

Cab drop-off point: High Timber Street (1min walk)

Paid parking: NCP Car Park on Queen Victoria Street (5min walk)

Free parking (after 6.30pm): High Timber Street

Coach drop-off point: Queen Victoria Street (5min walk)

LOCAL ATTRACTIONS

Millennium Bridge (1min walk – with a disabled lift down to Paul's Walk)

Tate Modern (5min walk across the bridge)

Shakespeare's Globe (6min walk across the bridge)

St Paul's Cathedral (7min walk)

The Shard (15 min walk)

FOR MORE INFORMATION

If you have any questions about **Northbank** or are interested in booking an event:

Call 020 7329 9299

Email info@northbankrestaurant.com

Visit www.northbankrestaurant.com

CHRISTMAS PARTY MENU 1

(For parties of 10 or more @ £42.00pp)

Pork & apple terrine with onion & celery slaw

Breaded plaice with lemon mayonnaise & tartar garnish

Smoked mackerel fillet with beetroot & potato salad

Wild mushroom & blue cheese tartlet with walnuts & radicchio



Roast turkey breast with duck-fat potatoes & sage & apricot stuffing

Pan-fried hake with Jerusalem artichokes & truffle leeks

Slow-cooked venison shoulder, spiced red cabbage & star anise jus

Pumpkin, Parmesan & toasted seed Wellington with fine beans & chestnut purée



Christmas pudding with brandy custard

Brioche & chocolate chip bread & butter pudding with Cornish clotted cream

Poached pear with oat crumble & vanilla ice cream

Montgomery Cheddar & Cornish blue cheese plate with water crackers

*We don't require you to pre-order, so guests can choose their courses from this menu on the day.
However, we do need to know about add-ons or substitutions to the menu beforehand.*

CHRISTMAS PARTY MENU 2

(For parties of 10 or more @ £49.00pp)

Glass of Prosecco served with Cornish crab doughnuts



Confit rabbit & green peppercorn pâté with cornichon salad

Potted smoked & cured salmon with fennel & rye toast

Grilled pigeon breast with cranberry jam & granola

Honey & black truffle-dressed brie fritter with artichoke crisps



Roast rib of beef with smoked bone marrow butter, potato fondant & glazed beans

Oven-baked cod with celeriac risotto & herb & Parmesan crumbs

Duck breast with confit leg potato hash & roasted clementine sauce

Ricotta & beetroot gnocchi with pine nut pesto & rocket



Spiced apple tart fine with cinnamon ice cream & caramel

White chocolate panna cotta, orange & champagne jelly & raspberries

Fried Christmas pudding strudel with brandy cream

West Country cheese board with chutney & fruit bread

Our food and beverage prices include VAT at the current rate. Please note that dishes are subject to seasonal changes and market availability. If you have a food allergy, intolerance or sensitivity, speak to your server about ingredients in our dishes before you order. A 12.5% discretionary service charge in the restaurant will be added to your bill.

CANAPÉ LIST

***Minimum booking: 20 people
£18.50 per person
12 canapés per guest***

Choose seven from the list below:

FISH

Mackerel rillettes with pickled cucumber
Crab cocktail with lemon mayonnaise
Salt cod brandade with aioli
Breaded plaice goujons with pea purée
Salmon & dill fishcakes with tartar sauce

MEAT

Hog's pudding fritters with brown sauce
Cornish lamb pasties
Mini Yorkshire puddings with roast beef loin & horseradish
Chicken & tarragon ballotine with celeriac remoulade & gherkin
Smoked duck breast with fennel & orange
Pulled ham & mustard croquettes
Paprika & bulgar wheat Scotch eggs

VEGETARIAN

Goat's cheese parfait with beetroot & chives
Truffle arancini with mascarpone

SWEET

Strawberry & Champagne jelly shots
Chocolate & pistachio brownies with clotted cream
Cinnamon doughnuts with vanilla custard
Lemon & raspberry macaroons

TERRACE MENU

Minimum booking: 30 people (exclusive hire only) • £21.50 per person

Choose seven from the list below:

- BBQ pulled-pork sliders with red cabbage coleslaw & chipotle mayonnaise
- Buttermilk fried chicken with chilli salsa & sour cream
- Homemade 'Devon Red' beef burgers, brioche bun, pickle & mustard
- Chargrilled pork & herb sausages with braised & crispy onions
- Salmon Pavé with fine bean, shallot & mint salad
- Prawn, squid & mussel bouillabaisse with saffron potatoes
- Roasted aubergine & courgettes with red pepper & salsa verde (V)
- Charred baby gem with Parmesan & croutons (V)
- Curried roasted cauliflower with goat's curd & raisin salad (V)
- Heirloom tomato salad with basil & rocket (V)
- Pea, broad bean & Jersey Royal salad with chive dressing (V)

BOWL FOOD

Minimum booking: 20 people • £21.50 per person • Five bowls per guest

Choose seven from the list below:

- Scampi with fries & tartar sauce
- Pea risotto with cream cheese
- Smoked ham croquette
- "Northbank" shepherd's pie
- Truffled mac 'n' cheese with Parmesan crust
- Poached salmon with watercress & samphire
- Devilled lamb kidneys with mash & brown sauce gravy
- Roasted cod with spicy tomato & basil fregola
- Ricotta gnocchi with broad beans & stem broccoli
- Glazed Cornish fish pie
- Sticky toffee pudding with caramel sauce
- Warm triple chocolate brownie
- Apple & gooseberry crumble
- Vanilla crème brûlée with strawberry compote

BUFFET MENU

Minimum booking: 30 people (exclusive hire only) • £18.50 per person

STARTERS

Choose three from the list below:

- Crayfish & leek tart
- Summer minestrone with orzo pasta & pesto
- Smoked salmon & cream cheese roulade & rocket
- Heritage tomato & mozzarella salad
- Crispy chicken with gem lettuce & garlic mayonnaise
- Pork & hog's pudding terrine with piccalilli

MAIN COURSES

Choose three from the list below:

- Hotpot with pickled red cabbage
- Slow-cooked pork belly with mustard mash & baked apples
- Braised beef with creamed garlic polenta & fried shallots
- Crumbed plaice fillet with hollandaise & watercress
- Salmon & prawn fish pie with Parmesan crumble
- Feta & sun-blushed tomato Wellington with sautéed spinach
(Vegetables and side dishes are included)

DESSERTS

Choose three from the list below:

- Apple & gooseberry crumble with custard
- Chocolate & caramel terrine with hazelnut praline
- Orange & lemon cheesecake with ginger biscuit
- Cherry & almond tart with Cornish clotted cream
- Apricot, dark chocolate & walnut brioche bread & butter pudding
- West Country cheese board with crackers & chutney

CONFIRMATION BOOKING FORM

Dear Client,

Thank you for choosing **NORTHBANK RESTAURANT** for your forthcoming event. To confirm your booking with us, please fill in and sign the agreement below, then read and sign our Terms & Conditions (find overleaf). You will also need to fill in the credit card details form on the final page. Next, please send all three documents to us either by email to info@northbankrestaurant.com or by post to Northbank Restaurant, Millennium Bridge, 1 Paul's Walk, London EC4V 3QH. We look forward to welcoming you and your guests. Please don't hesitate to call should you have any queries regarding your booking.

Best wishes,

Angelo Lupinetti
GENERAL MANAGER

Date of Booking Confirmation	
Client Name	
Contact Name for Client	
Telephone	Email
Event Type	Menu
Date of Event	Time of Event
Venue (please tick)	
Exclusive <input type="checkbox"/> Entire Restaurant <input type="checkbox"/> Part of Restaurant <input type="checkbox"/> Bar <input type="checkbox"/> Terrace <input type="checkbox"/>	
Minimum Spend (if applicable)	Party Size:
Client Signature	

TERMS & CONDITIONS

1. Private dining and exclusive hire bookings are confirmed when the **Confirmation Booking Form** is completed and returned in advance of the event.
2. Deposits are non-refundable and must be paid prior to the event.
 - 2a. 10% deposit of minimum spend required for exclusive hire bookings.
 - 2b. £10 per person deposit required for parties of 11 or more (non-exclusive).
3. Deposits will be deducted from your bill on the night.
4. To make a pre-payment/deposit, please include your credit card details in the **Confirmation Booking Form**. BACS and cheque payments to be made to St. Paul's Restaurant Ltd.
5. NORTHBANK does not accept responsibility for **loss or damage** to any item of equipment, furniture, stock or any other property brought onto the premises by the clients or their agents.
6. All food, beverage and service charges are **inclusive of VAT**. Should the rate of VAT change, this will be reflected in the final bill.
7. A **12.5% Service Charge** will be added to all food & drink.
8. Some dishes **may contain nuts**, so please inform us in advance if you or any member of your party has an allergy.
9. No food, wine, beer or spirits may be brought into NORTHBANK by the client or client's guest for consumption on the premises unless prior consent has been obtained in writing and an additional charge has been agreed.
10. **FORCE MAJEURE** Either Party may suspend or terminate its performance obligations, partially or entirely, to the extent that its obligations are prevented by events or occurrences beyond its control such as, but not limited to: acts of God, war, specific threat of war, government retaliation against domestic or foreign enemies, government regulation or travel advisory, disasters, fire, earthquakes, accidents or other casualty, strikes or specific threat of strikes (exception: neither Party may terminate nor suspend its performance under this Agreement for strikes, labour disputes or work stoppages involving its respective employees or agents) reasonable fear for personal safety by attendees, civil disorder, terrorist acts and/or specific threats of terrorism, acts of domestic or foreign enemies, curtailment of transportation services preventing some or all of attendees from attending, nuclear hazard or a similar intervening cause beyond the control of either Party making it illegal, impossible or commercially impracticable to hold the event in whole or in part, or to provide the Services outlined in this Agreement
11. NORTHBANK reserves the right to refuse admission or to eject a guest who is acting drunk and disorderly under the influence of alcohol.
12. NORTHBANK must be notified of any complaints by letter or email within seven days of your event. After this time, it will be up to the General Manager's discretion if we take these into consideration.
13. You will be responsible for any damage caused by you or your guests to the furniture or fittings at NORTHBANK.
14. A **cancellation fee** of 50% of the set menu cost will apply if your booking is cancelled less than 24hr in advance. For bookings of 20 or more guests we need 48hr notice of cancellation. Exclusive hire bookings cancelled less than 48hr in advance will be charged 50% of the agreed minimum spend. In all cases we will notify you of any cancellation fee before it is applied.

CONFIDENTIALITY

1. Each Party (both "Client" and "Supplier") undertakes:

- (a) to keep confidential all information (written or oral) concerning the business and affairs of the Client that the Supplier has obtained or received as a result of the discussions leading up to or the entering into, or obtains or receives in performance of, the Agreement;
- (b) not to disclose the information in whole or in part to any other person without the Client's written consent, save to those of the Supplier's employees, agents and sub-contractors involved in the performance of the Supplier's obligations under the Agreement on a confidential and need-to-know basis; and
- (c) to use the information solely in connection with the performance of the Supplier's obligations under the Agreement and not for the Supplier's own or the benefit of any third Party.
- (d) Upon expiration or termination of this Agreement for any reason or at the written request of Client during the Term of this Agreement, Vendor shall promptly return to Client or destroy (at Client's discretion) all Client confidential information in possession of Supplier or its Subcontractors.

2. Neither Party shall issue any media releases, public announcements or public disclosures relating to the Agreement or use the name or logo of the other Party including, without limitation, in promotional or marketing material or on a list of customers; unless required by legal, accounting or regulatory requirements beyond the reasonable control of the releasing Party.

WARRANTIES & REPRESENTATIONS

The Supplier warrants and represents to Client that:

The Supplier, its employees, agents and sub-contractors will carry out all of Supplier's obligations under the Agreement with all reasonable skill and care, in a timely and professional manner, and using appropriately skilled and experienced personnel; and The Supplier shall maintain sufficient trained and experienced staff to supply the Services under the terms of the Agreement and warrants that it shall provide appropriate levels of best available staff to promptly and accurately handle Client's requirements during the Event. The Supplier has and shall have the rights and powers to enter into and perform all of its obligations under the Agreement; and that its proposed activities hereunder do not and shall not infringe any laws, regulatory requirements or the rights of any third Party. The Supplier holds and shall hold any and all necessary licences required under the Agreement, and has otherwise complied and shall comply in all respects with the requirements of all statutes, laws, regulations, requirements and codes of practice applicable under the Agreement, and it holds and shall hold any third-party licences or authorities granted to it to enable it to enter into and perform the event.

CLIENT SIGNATURE

DATE

**PLEASE COMPLETE THE FOLLOWING SECTION TO CONFIRM
YOUR BOOKING AT NORTHBANK RESTAURANT.
CREDIT CARD NUMBERS ARE REQUIRED FOR ALL BOOKINGS**

I understand that my card will be debited in accordance with the Terms & Conditions			
Name on card		Expiry date	Issue no
Card number			
Cardholder's full address & postcode			
Three-digit security no on back of card			
CARD TYPE: VISA MASTERCARD AMERICAN EXPRESS (plse circle)			
I confirm that the details for the event are correct and I agree to the full Terms & Conditions above			
SIGNED			DATE