

PRIVATE BOOKINGS AND EVENTS



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EVENTS AT THE NORTHCOTE

Proudly commanding the corner of Northcote Road and bustling Battersea Rise, our damned fine pub is a haven of homely goodness and first-rate food. With an easy charm and decked out with a nod to the simpler joys of school days, we've got the perfect place to forget about homework and relax with your mates of an evening. On top of that (well it is upstairs!) our fabulous private space The Common Room is a great place for events and yours for the asking.

THE COMMON ROOM



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ERE 35 Ever wish your common room back at school was a fair bit swankier and came with its own bar? We might just have the perfect place for you! Set upstairs from the main pub, The Common Room is a private space which is completely flexible in its lay-out and great place for birthdays, engagements, press nights, meetings, to watch some sports and more. With a great sound system you can hook up to your iPod and two screens – one big and the other ginormous – you can connect to a laptop The Common Room is ideal for work or play.

THE NORTHCOTE 2 Northcote Road, Battersea, SWII INT (0)20 7223 5378 // northcoteevents@geronimo-inns.co.uk www.thenorthcote.co.uk





With total privacy, fast free wifi, two large screens to connect laptops to and its flexible lay-out The Common Room is the ideal place to conduct team meetings, training, away days, brainstorming sessions and more. Add to this the full refreshment resources of a great gastro pub and business at The Northcote is always a pleasure.

BREAKFAST MEETING PACKAGE

£12.00 per person Bottomless tea and coffee Juice Croissant and Danish pastries Muffins Fruit Salad

SHARING SANDWICH PLATTERS

£15 per board Variety of: Grilled chicken and cheddar cheese Crispy bacon, lettuce, tomato Fish finger, tartare sauce

If you require any further information on ingredients which may cause an allergy or intolerance, please advise us before ordering.





Our first-rate traditional pub food is prepared with flare by our talented team of chefs from the freshest seasonal ingredients and boy do they have some treats for you! Aside from the delights of our main menu and constantly updated specials board we have an array of tempting and carefully crafted events menus to choose from and whether you want delightful canapés, bountiful sharing platters or a glorious three course feast we've got you covered. Don't see quite what you're after? We'd love to help you put together a bespoke menu to wow your guests with.

FEAST MENU

2 courses £25.00 3 course £30.00

STARTERS

French onion soup, with parmesan croutons Ham hock terrine, toasted rye breads and chutney Smoked salmon and crabmeat roulade, kohlrabi, carrot and apple remoulade Crispy rosary goat's cheese salad, beetroot and caramelised walnuts

MAINS

Slow roast fillet of dry aged beef, creamed leeks, and truffle jus Pan fried sea bass fillet, wilted spinach, wild mushroom and caper butter sauce Mushroom and spinach wellington, julienne carrot, French bean, vegetable and red wine sauce Corn fed chicken breast parmagiana, petite salad and chantenay carrot

PUDDING

Chocolate fondant, traditional vanilla ice cream Cream cheese cake, whipping cream Sticky dates pudding, caramel sauce Poached fruits and sorbet Geronimo's cheese board, biscuits, chutney and grapes

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CANAPÉS & BOARDS



Enjoy our delicious selection of hand-made canapés and sharing boards for any occasion.

£14.00 per board 10 pieces on each board

Smoked aubergine caviar on crostini (v) Honey roasted figs stuffed with goat's cheese (v) Mussels topped with sumac salsa (f) Calamari with a lime, chilli and garlic mayonnaise (f) Lamb strips in a cucumber mint yoghurt on mini poppadum (m) Ham hock and apple on crackling squares (m) Chicken and chorizo skewers (m) Chicory, apple and pears chutney, Ogleshield cheese (v) Smoked salmon blini with dill and cream cheese (f) Asparagus wrapped in Parma ham with lemon mayonnaise (m)

Dessert canapés

Mini cheesecake slices Mini brownie squares Carrot cake slices

Additions

Hand cut chips/skinny fries \pounds 3.50 Sweet potato fries \pounds 4.50

Pub Boards \pounds 12 per board, 10 pieces on each board

Chorizo scotch eggs Pork and Provencal herb pie Caramelised red onion and apple sausage rolls

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THE BORING STUFF



SECURING YOUR BOOKING

• We are delighted to provisionally hold a booking date for you; however please be advised should we receive another enquiry during this time we reserve the right to ask you for immediate confirmation in writing, or we may release the date due to popular demand.

DEPOSIT & PAYMENT TERMS

• Your booking is only confirmed once we have received your completed signed booking form and agreed deposit pre-payment which will be redeemed on the night of your event.

• Ideally we do prefer if you could pop in and make your deposit payment via debit or credit card using our chip & pin device. Alternatively, we are able to take payment over the telephone with an email authorisation. Unfortunately we cannot accept payments by cheque.

• The deposit is fully refundable up to 14 days prior to your bookings date. Any later than this and we're afraid it becomes non-refundable.

• The balance is payable on the day of your booking via card or a cash payment. On arrival we will kindly ask you for a card to act as a guarantee against our agreed minimum spend requirement. Should the minimum spend not be reached, the balance must be settled on the day.

GUEST NUMBERS & PRE-ORDERING

• If you are pre-ordering any food, please confirm final guest numbers at least 5 days before your booking date. Please note that this will be the number charged to your final food bill.

• Please supply full menu choices by this time and also advise us if your guests have any special dietary requirements so our chefs are well informed and can give you a breakdown of ingredients if required.

LICENCE

• Please feel free to discuss any special requirements you may have with regards to our licenses – you may need to know the hours we can serve.

DAMAGE

• Such a rarity, but we need to make it understood that you are liable for damage caused to the pub or event spaces by any guest in your party and will be asked to pay for this, after all it is only fair.

NEIGHBOURS

• In order to be a good neighbour, we always monitor noise levels during our events and we kindly ask for your cooperation with this.

• Please respect our neighbourhood by keeping noise to a minimum when leaving. We can of course arrange taxis for you, so do please ask.

SERVICE CHARGE

• For group and event bookings we add a discretionary 12.5% service charge to your final food and drinks bill. By the end of your event we are sure you'll agree our staff deserve it, and if not, please do let us know why.

SPECIAL REQUESTS

• May we also remind you that we are here to ensure that you and your guests have a simply fantastic time celebrating with us. So please, do let us know if you have any particular requests no matter how far-fetched and we will always do our best for you.

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FIND US



LOCATION

On the corner of Battersea Rise and the Northcote Road, this is the start of the delicious centre of nappy valley. Just 3 minutes from Clapham Junction Station, the Clapham Grand and Clapham and Wandsworth Commons, this could be the centre of your life.

