

GROUP DINING



MERCHANTS TAVERN

PRIVATE
DINING,
PARTIES,
MEETINGS
AND
EVENTS

merchantstavern.co.uk

GROUP DINING



THE STOREROOM



THE STOREROOM

“The Storeroom” is our private dining room – located in the cellars of Merchants Tavern but flooded with natural light. The Storeroom is suited for cosy cocktail parties, seated dinners, screenings, product launches and presentations.

We seat up to 22 guests around the table for dining and meetings, up to 30

Theatre style for presentations and up to 35 for standing receptions. The Storeroom features a flat screen, Apple TV, Blu-ray player, amplifier and turntable.

Our menus have been created for different needs and occasions, from a working lunch to a five-course dinner. If you are looking for something very specific, our chefs will work with you to ensure that we deliver.





FEASTING MENU

FAMILY-STYLE DINING WITH DISHES SERVED ON SHARING

PLATTERS FOR THE ENTIRE TABLE

SELECT 3 OPTIONS FOR YOUR STARTERS

Cods' roe crostini, espelette pepper.

Seasonal vegetable salad, truffle cream.

Sea bream ceviche, jalapeño, apple & basil.

Chicken, tarragon mayonnaise, baby gem, parmesan.

Roasted beetroot, goats' curd, toasted pine nuts.

SELECT 1 OPTION FOR YOUR MAIN COURSE

Lamb neck stew, creamed potato & root vegetables.

Roasted cotswold gold chicken, coleslaw, fries, stuffing.

Pork shoulder, green sauce, radicchio & fennel salad.

SELECT 1 OPTION FOR YOUR DESSERT

Citrus steamed pudding, vanilla custard.

Paris brest, praline chantilly.

Chocolate tart, pistachio ice cream.

CHEESE

A selection of cheese from La Fromagerie.

£55 PER PERSON FOR 3 COURSE

£65 PER PERSON FOR 4 COURSE

GROUP DINING - MENUS



LUNCH

Please select two dishes per course
for your guests to choose between on the day.

STARTERS

Chilled courgette & pea soup, mint & marjoram.
Sea Bream & oyster tartare, apple lovage.
Pork rilette, pickled vegetables & sourdough.

MAINS

Purple aubergine, romano peppers, ginger yoghurt & sumac.
Cod, fennel, green sauce & spinach.
Rump of beef, tete de moine, fries & horseradish.

DESSERTS

Affogato, shortbread.
English berry mess.
Cropwell bishop, crackers & chutney.

Side dishes are available to order (to serve approx 4 guests per portion):

Pomme puree £8
Green salad £8
Seasonal vegetables £8

£35 per person for 3 courses

Menu & wine choices required 5 days prior to the reservation

GROUP DINING - MENUS



DINNER

NIBBLES

Baked salsify, parmesan.
Old laguiole shortbread & tapenade.

PLEASE SELECT 1 DISH PER COURSE.

STARTERS

Chilled courgette & pea soup, mint & marjoram.
Avocado, roast carrots, toasted seeds & nuts.
Sea Bream & oyster tartare, apple lovage.
Smoked cod's roe, radish, crispy pork & black olive.
Prosciutto, warm curly endive & spring onion salad.

MAINS

Purple aubergine, romano peppers, ginger yoghurt & sumac.
Cornish pollock, crushed jersey royals, & wild garlic pesto.
Lemon sole, sea herbs & brown shrimps.
Roast chicken, baby gem, grelot onions & broad beans.
Herdwick lamb, baked celeriac & black olive. (£10 supplement per person)

DESSERTS

English berry mess.
Buttermilk pudding & apricot.
Chocolate tart, ice cream
Crème caramel, grand marnier.
Affogato, shortbread.

CHEESE

Cheese from La Fromagerie.

Side dishes are available to order (to serve approx 4 guests per portion):

Pomme puree £8
Green salad £8
Seasonal vegetables £8

£40 per person for 3 courses (nibbles included)

£50 per person for 4 courses (nibbles included)

For 2 choices per course on the night, a £10 supplement per person is applied.

Menu & wine choices required 5 days prior to the reservation



CANAPÉS

COLD CANAPÉS

Cauliflower bavarois, avruga caviar
Parmesan & rosemary shortbreads
Salmon gravalax & cream cheese
Beetroot & whipped ricotta
Smoked cod's roe, quail egg

HOT CANAPÉS

Swiss chard & pecorino frittata
Pigs' head kremeski, tarragon
Salt & pepper whitebait, aioli
Butternut tempura, saffron aioli
Oxtail croquettes, watercress

SWEET CANAPÉS

Tiramisu
Lemon posset, crumble
Chocolate mousse, dacquoise
Vanilla panna cotta
Champagne jelly

£3.50 per canapé

Groups of ten & more a choice of 8 canapés for £25 per person

GROUP DINING



— MEETINGS AT MERCHANTS TAVERN —

The storeroom can be hired for day meetings for 1-22 people
boardroom style set up.

The Storeroom is yours from 9.00am until 5.00pm and is priced inclusive of room
hire, presentation screens, Wi-Fi, HDMI & Apple TV and VAT.

HALF DAY PRICES:

£15 per person includes freshly squeezed OJ and apple juice, freshly baked
pastries from Little Pedlar Bakery and 2 refreshment breaks.

£25 per person includes cold pressed power juices from PRESS, freshly baked
pastries from Little Pedlar bakery and 2 refreshment breaks.

HALF DAY INCLUDING LUNCH:

£40 per person includes cold-pressed power juices from PRESS, freshly baked
pastries, 2 refreshment breaks, 1 course lunch.

£70 per person includes cold pressed power juices from PRESS, freshly baked
pastries, 2 refreshment breaks, 3 course lunch menu.

FULL DAY PRICES:

£25 per person includes freshly squeezed OJ and apple juice, freshly baked
pastries from Little Pedlar Bakery and 3 refreshment breaks.

£35 per person includes cold pressed power juices from PRESS, freshly baked
pastries from Little Pedlar Bakery and 3 refreshment breaks.

FULL DAY INCLUDING LUNCH:

£60 per person includes cold pressed power juices from PRESS, freshly baked
pastries, 3 refreshment breaks, and 1 course lunch.

£90 per person cold pressed power juices from PRESS, freshly baked pastries, 3
refreshment breaks and 3 course lunch.

Option to dine in the restaurant is available for small groups up to 12 people.

GROUP DINING



KITCHEN COUNTER

Merchants Tavern “Kitchen Counter” – like a chef’s table only better. The counter directly overlooks the “cook line” offering a unique perspective on a working kitchen and it’s the chefs that serve you. We take bookings of anything between 1 and 10 guests; you can order from the a’la carte menu or let the chef decide.

Chef's Menus available with or without wine pairing:

£50 for 5 courses (£80 with wine pairing)
£60 for 7 courses (£100 with wine pairing)

Exclusive hire is also available for groups starting at £600.

GROUP DINING

We can accommodate groups of up to 12 guests in the restaurant.

EXCLUSIVE HIRE

For special occasions Merchants Tavern is available for exclusive hire. Please call our reception team for full details



TERMS & CONDITIONS

All reservations in the private dining room at Merchants Tavern, provisional or confirmed, are made subject to the following Terms & Conditions and no variation will be accepted unless agreed in writing with Merchants Tavern. Written confirmation (via email or post) will confirm acceptance of Merchants Tavern Terms & Conditions.

CONFIRMATION & DEPOSIT

A written confirmation with credit or debit card details will be required from the Client to guarantee a booking. Upon receipt of the booking form, the client will be contacted by telephone, and the card provided will be charged with a deposit of £25 per person. These card details are then stored securely until the event takes place, in accordance with our cancellation policy. For exclusive hires, a non-refundable deposit of 50% of the agreed minimum spend is required.

CANCELLATION

In the case of Private Dining, once a booking has been confirmed the event may be cancelled with one week notice of the due date at no charge. In case of cancellation with less than one week notice, the deposit will not be refunded. Cancellations or reductions in numbers made with less than 3 working days notice the Client will be charged for the agreed full menu price for the number of guests stated in the most recent correspondence.

NUMBERS & CAPACITIES

The Private Dining Room is available for a minimum of 12 and maximum of 22 guests seated, and up to 35 guests standing. Confirmation of numbers for an event is required 3 working days prior to the date of the function. The Client will be charged on the basis of the confirmed number of guests with less than 3 working days' notice. If confirmation is not given, the Client will be charged for the number of guests stated in the most recent correspondence on the night.

MENUS & WINE LIST

Please inform us of any dietary requirements in your group before arrival. Lunch & Dinner menu - a maximum of 3 options per course can be picked if pre-ordering your meals.

The wine list is subject to price and vintage changes throughout the year. Tasting menus are available and bespoke menus can be arranged. All of the menus are based on seasonal availability.

All food and beverage choices must be made and submitted a minimum of 5 working days in advance of the event. If orders are not sent within the allocated time, the choice will be made by the venue.

SERVICE CHARGE

A discretionary service charge of 12.5% will be added to the Client's final bill.



TERMS & CONDITIONS

EQUIPMENT

Merchants Tavern must be informed upon confirmation of booking of any equipment, music or other entertainment the Client may wish to have in the room, and any decisions regarding said entertainment will be at the manager's discretion and subject to licensing laws.

PAYMENT

Merchants Tavern does not have the facility to create several bills or operate a 'cash bar'. In addition to any deposit paid, for a function booked by an individual or representative of an organization the full account must be settled on the day of the event by debit/credit card or prepaid in advance.

Any accounts left unpaid by individuals attending the event will become the responsibility of the event organiser for settlement. In the event of any unpaid bills interest will be payable by the customer on all sums due calculated on a day to day basis rate equivalent to 2 % per calendar month from the due date of payment until the date of actual payment.

All major credit cards are accepted, excluding Diners. Value Added Tax at the current rate is included in all prices.

EXCLUSIVE HIRE

Exclusive hire can be arranged subject to availability and can be negotiated on an individual basis.

GROUP DINING



BOOKING FORM

Please complete the booking form below and return to
 booking@merchantstavern.co.uk. If there is anything not covered in these terms that you need or are unsure
 about, please don't hesitate to contact us on 0207 060 5335.

BOOKING NAME:		COMPANY NAME:	
ORGANISER NAME:		EMAIL ADDRESS:	
CONTACT TEL NO:			
HOST NAME:			
DATE OF EVENT:		TIME OF EVENT:	
RESERVED AREA:	Delete as appropriate: STOREROOM / MAIN DINING ROOM / BAR		
NUMBER OF GUESTS:		OCCASION:	
ARRIVAL TIME:		SIT DOWN TIME:	
ARRIVAL DRINKS:			
WHITE WINE:		RED WINE:	
OTHER BEVERAGE REQUIREMENTS (e.g. for toasts):		OPEN BAR yes/no (specify limits):	
STILL AND / OR SPARKLING WATER:	COFFEE / TEA OFFERED:	DIGESTIVES & DESSERT WINES:	
CANAPES ON ARRIVAL:	1	3	5
	2	4	6
CHOSEN MENU:			
DIETARY REQUIREMENTS:			
WOULD YOU LIKE TABLE CLOTHS? Yes/no		PLACE CARDS yes/no:	
DEPOSIT TOTAL AMOUNT:	Number of guests x £25 = £		
NAME OF CARDHOLDER:			
CARDHOLDER ADDRESS:			
TELEPHONE NUMBER OF CARD HOLDER (to call to secure the card details / payment over the phone)			
WHO WILL PAY THE BILL ON THE NIGHT?			
CARDHOLDER'S SIGNATURE: I HEREBY DECLARE THAT I HAVE READ AND UNDERSTOOD THE ABOVE TERMS AND CONDITIONS. PLEASE SIGN HERE:			