

THREADNEEDLE

Street

EVENTS

Thank you for your interest. I am delighted to enclose some more information on events at Jamie's Italian Threadneedle.

The restaurant is in the heart of the City of London and rich with banking tradition. Threadneedle Street is Jamie's Italian at its most glamorous – Jamie and his team have developed a delicious unique menu for the restaurant and the slick service feels right at home in the plush and woody interior of this grade-II listed former bank.

The restaurant is split over two levels, with the main restaurant on the ground floor. The ornate ceilings and wood panelling on the bar – taken from the former bank counters – frame a bustling dining area that reflects the grandeur of the City. Overlooking the action and boasting its own cocktail bar is the first-floor mezzanine, which is a snug, sophisticated area available for hire for relaxed drinks and dining.

We are delighted to offer you the opportunity to use our versatile restaurant space in a variety of ways and we have several areas that, although not completely private, can easily be adapted to your individual needs. All the details you need are in this pack.

Charges

We do not have a hire charge, nor do we stipulate a minimum number of guests. Instead we ask for a minimum spend, which we think gives our customers greater flexibility. The amount will be dependent on your booking and requirements.

Confirmation of booking

To confirm your reservation we require the menu choice and any other requests at least five days before your event. Depending on your booking, we may require a deposit. This will be deducted from the final bill, which must be settled in full on the day itself. Please see the terms and conditions for our cancellation policy.

If you have any questions or would like to book, please don't hesitate to contact the Event Team directly on 020 3005 9448 or email threadneedle.events@jamiesitalian.com

With kind regards,

Monika Vitkute
Head of events

Jamie's
ITALIAN

All prices include VAT. We take cash, Visa, Mastercard, Amex, and Maestro. An optional 12.5% service charge will be added to all bills.

Due to the presence of nuts in some of our dishes, we cannot guarantee the absence of nut traces.

THREADNEEDLE

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£30 MENU

An amazing three-course Menu, and a wonderful way to sample many of Jamie's Italian signature dishes. This menu is suitable for parties of 12 to 25 guests. For parties of more than 25, this menu is also available in Italian family style: the sharing of all dishes.

STARTERS

CLASSIC ANTIPASTI PLANKS

A selection of cured meats, chicken-liver pâté, pickled vegetables & Italian cheeses served with fresh homemade focaccia bread

MAINS

MUSHROOM RAVIOLI

Homemade pasta stuffed with fontal cheese & porcini mushrooms, with truffle sauce & pan-fried wild mushrooms

TAGLIATELLE BOLOGNESE

Ragù of beef chuck & pork belly with herbs, Chianti, Parmesan & crunchy, herby breadcrumbs

SALMON SUPER FOOD SALAD

Home-cured salmon, grains, seeds & pulses with pomegranate, creamy avocado, fennel, broccoli & whipped goat's curd

GRILLED FISH OF THE DAY

Ask your server for today's selection

ROASTED BABY CHICKEN

Pomegranate-glazed free-range chicken with a herby fennel & orange salad

DESSERTS

DESSERT SHARING PLANK

Mini cheesecake
Epic brownie with caramelised popcorn
White chocolate & raspberry croustade
Lemon curd

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£40 MENU

A beautifully traditional four-course menu and a great way to celebrate and share with friends or loved ones. This menu is suitable for parties of 8 to 25 guests. For parties of more than 25, this menu is also available in Italian family style: the sharing of all dishes.

STARTERS

CLASSIC ANTIPASTI PLANKS

A selection of cured meats, chicken-liver pâté, pickled vegetables & Italian cheeses served with fresh homemade focaccia bread

PRIMI COURSE

LANGOUSTINE LINGUINE

Freshly made squid-ink pasta with Scottish langoustine tails & a shellfish, white wine, fennel, chilli & tomato sauce

MONACHELLE PUTTANESCA

Homemade seashell pasta with a classic tomato sauce, capers, chilli & olives

MAINS

MUSHROOM RAVIOLI

Homemade pasta stuffed with fontal cheese & porcini mushrooms, with truffle sauce & pan-fried wild mushrooms

TAGLIATELLE BOLOGNESE

Ragù of beef chuck & pork belly with herbs, Chianti, Parmesan & crunchy, herby breadcrumbs

SALMON SUPER FOOD SALAD

Home-cured salmon, grains, seeds & pulses with pomegranate, creamy avocado, fennel, broccoli & whipped goat's curd

GRILLED FISH OF THE DAY

Ask your server for today's selection

ROASTED BABY CHICKEN

Pomegranate-glazed free-range chicken with a herby fennel & orange salad

SIDES TO SHARE

FLASH-COOKED SEASONAL GREENS

With chilli & garlic

FUNKY CHIPS

With fresh garlic & parsley

DESSERTS

DESSERT SHARING PLANK

Mini cheesecake
Epic brownie with caramelised popcorn
White chocolate & raspberry croustade
Lemon curd

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£50 MENU

This four-course menu offers a dazzling selection of dishes. You can sample the delights of our Italian antipasti and our homemade fresh pasta. This menu is suitable for parties of 8 to 25 guests. For parties of more than 25, this menu is also available in Italian family style: the sharing of all dishes.

A GLASS OF PROSECCO ON ARRIVAL

STARTERS

CLASSIC MEAT & SEAFOOD ANTIPASTI PLANKS

A selection of cured meats, cured & grilled fish, chicken-liver pâté, pickled vegetables & Italian cheeses served with fresh homemade focaccia bread

PRIMI COURSE

TAGLIATELLE BOLOGNESE

Ragù of beef chuck & pork belly with herbs, Chianti, Parmesan & crunchy, herby breadcrumbs

MONACHELLE PUTTANESCA

Homemade seashell pasta with a classic tomato sauce, capers, chilli & olives

LANGOUSTINE LINGUINE

Freshly made squid-ink pasta with Scottish langoustine tails & a shellfish, white wine, fennel, chilli & tomato sauce

MAINS

LAMB RUMP

Chargrilled Sicilian-spiced lamb with braised escarole, anchovy & black olive dressing

SALMON SUPER FOOD SALAD

Home-cured salmon, grains, seeds & pulses with pomegranate, creamy avocado, fennel, broccoli & whipped goat's curd

MUSHROOM RAVIOLI

Homemade pasta stuffed with fontal cheese & porcini mushrooms, with truffle sauce & pan-fried wild mushrooms

GRILLED FISH OF THE DAY

Ask your server for today's selection

SUMMER TRUFFLE RISOTTO

Creamy acquerelli rice, black summer truffle, butter & Parmesan

SIDES TO SHARE

FLASH-COOKED SEASONAL GREENS

With chilli & garlic

FUNKY CHIPS

With fresh garlic & parsley

DESSERTS

DESSERT SHARING PLANK

Mini cheesecake
Epic brownie with caramelised popcorn
White chocolate & raspberry croustade
Lemon curd

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CANAPÉ MENU

Our exclusive canapé menu offers a wide selection of delicious delights suitable for a variety of events, from a business meeting of 10 guests to a champagne reception of 100 guests.

FISH AND SHELLFISH

Devon crab arancini & basil mayo
Smoked trout pâté crostini with capers & chilli
By-catch fish spiedini & cherry tomatoes with sweet fresh basil
Grilled king prawn spiedini & Amalfi marinade
Seared marinated tuna on crostini with sweet onion & black Gaeta olives

MEAT

Slow-braised shin of beef topped with a pickled mushroom
Grilled San Daniele prosciutto wrapped around Markham Farm asparagus
British pork crackling sticks with four-cheese sauce & apple matchsticks
Norfolk chicken spiedini rolled in pancetta with mortadella-wrapped focaccia
Crunchy crostini, topped with San Daniele prosciutto, ricotta, sweet onion pickle & fresh basil

VEGETARIAN

Porcini mushroom & smoked mozzarella arancini
Caponata & Lombardi chilli bruschetta
Parmesan shortbread with smoked aubergine, bocconcini & fresh basil
Mini cups of wild mushroom risotto

SWEET

Jamie's chocolate brownie
Amalfi lemon curd slice
Mini chocolate pots
Tiramisu spoons

Five canapés per person £15 / Eight canapés per person £20
A minimum of 10 guests and 48 hours' notice are required

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BOWL FOOD MENU

£16 per person for 2 bowls / £20 per person for 3 bowls
or £26 per person for 2 bowls & 3 canapés

MEAT

Monachelle Bolognese

Slow-cooked shin of beef & oozy polenta

Pulled pork shoulder, crushed potatoes & salsa verde

Risotto al Barolo, braised oxtail & pecorino

Radiatore pasta & slow-cooked salumi

Risotto Milanese, slow-cooked beef shin & gremolata

Slow-cooked duck ragù, radiatore & crispy duck skin seasoning

Pulled pork shoulder & borlotti beans

FISH

Paccheri pasta with slow-braised beef & parsley

Prawn & chilli penne

Fish & chips

Slow-cooked tuna, cannellini beans & pea shoots

Crab risotto, panko scallops & samphire

Jools' favourite tuna fusilli

VEGETARIAN

Risotto primavera

Wild mushroom risotto

Minestrone for all seasons

Mushroom ragu & Stilton

SALAD

Grilled squash, chilli, garlic & walnuts

Pear, chicory, Gorgonzola & walnuts

Beetroot, apple, fennel & shaved pecorino

Heritage tomato, bocconcini & fresh basil

DESSERTS

Limoncello pie

Summer berry & almond tart

Crisp meringue with berries, whipped cream & chocolate

Epic brownie

Our classic tiramisù plant pots

Chocolate & fruit skewers

CHEESE

Selection of Italian cheeses, served with homemade bread

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WINES & CHAMPAGNES

To keep your life simple, why not chose from our selection of wine packages below. The wines have been chosen by our own sommelier and are suitable for all occasions.

DRINKS I

White:

VINVITA TREBBIANO RUBICONE

2012 Emilia Romagna, Italy

Clean, fresh citrus & peach fruit. Lively & nicely balanced

Red:

VINVITA SANGIOVESE RUBICONE

2012 Emilia Romagna, Italy

Ripe, juicy cherry fruit with soft tannins & spice

Per guest includes:

½ bottle of wine, spring water
& choice of tea or coffee
£16 per guest

DRINKS II

White:

PONTE DEL DIAVOLO, SAUVIGNON BLANC

2012 Friuli-Venezia Giulia, Italy

Fresh & complex, white stone fruit & chalky minerality

Red:

GRAN SASSO, MONTEPULCIANO D'ABRUZZO

2012 Abruzzo, Italy

Smooth, ripe, dark cherry fruit with chocolate & spice

Per guest includes:

½ bottle of wine, spring water
& choice of tea or coffee
£19 per guest

DRINKS III

White:

VINA LAGUNA, PINOT GRIGIO

2012 Istria, Croatia

Soft, fleshy fruit & bright acidity

Red:

FALESCO VITIANO ROSSO, MERLOT SANGIOVESE-CABERNET

2011 Umbria, Italy

Explosive, luscious & aromatic fragrance. Very rich with a fresh, tasty acidity

Per guest includes:

½ bottle of the above, spring water & choice of tea or coffee
£24 per guest

DRINKS IV

White:

ASCHERI GAVI DI GAVI

2012 Piedmont, Italy

Pure and fragrant green fruit freshness with a dry mineral finish

Red:

FONTERUTOLI CHIANTI CLASSICO

2011 Tuscany, Italy

Dark, rich black fruits with spice, ripe tannins & tobacco

Per guest includes:

½ bottle of wine, spring water
& choice of tea or coffee
£30 per guest

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THE ROOMS

The Rooms

Hire the entire restaurant and you will see history brought to life. Stand beneath the imposing chandeliers and gorgeous mosaic ceiling, gaze at the stately marble pillars – and enjoy Jamie's Italian hospitality at its most decadent! The grand central dining room and adjoining Antechamber complement the sweeping Mezzanine level perfectly and, as a venue that can evolve seamlessly from a pre-dinner Champagne reception to a stunningly executed sit-down meal – and back to drinks again, this has the potential to really exceed your expectations!

Up to 250 guests for the whole experience



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THE ROOMS



The Antechamber

A light and airy space that, with its high ceilings and marble pillars, feels fresh and stylish. It is perfect for a lunch or dinner party and equally ideal for drinks and canapés. Situated right next to the main floor, the antechamber is unique – a room set apart, yet benefiting from the lively restaurant buzz, which provides an atmospheric backdrop to your own event.

35 guests sit-down lunch or dinner /
45 standing canapé function

The Exchange

A relaxed and sociable area with elegant arched windows looking out on to the courtyard. Lower ceilings and a beautiful wooden floor give this room a clubby feel which works well for groups who would like a larger space but still aim to create an intimate atmosphere. Your event will also be lifted by the proximity of the Exchange to the bustle of the restaurant floor.

40-60 guests sit-down lunch or dinner /
50-60 standing canapé function

The Front Mezzanine

A stunning setting for a seated dinner or canapé party, the Front Mezzanine overlooks the busy restaurant downstairs on one side and on the other, a courtyard garden below. You will love the atmosphere that this beautiful room creates, almost by itself, and the glittering cocktail bar will really impress your guests.

Up to 53 guests sit-down lunch or dinner /
70 standing canapé function

The West Gallery

This L-shaped space is hugely versatile and, in addition to having a wonderful view of the Antechamber below, it gives you almost complete privacy. Host a meeting and enjoy drinks and canapés afterwards or set up for dinner with cocktails beforehand ... we can transform this area as your event evolves.

15-25 guests sit-down lunch or dinner /
30 standing drinks function

The Mezzanine

Hire the entire floor exclusively and you have a stylish and sweeping dining area from which you can see all the action in the restaurant downstairs while enjoying hospitality that's tailor-made for you. The full Mezzanine level sweeps round into the West Gallery, a secluded break-out area overlooking the Antechamber – unique space that we can adapt according to your needs. This fabulous floor works best for larger groups, who will love the versatility of three different areas and, of course, a constant flow of beautifully made drinks from the Mezzanine's own cocktail bar.

80 guests sit-down lunch or dinner /
100 standing canapé function

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TERMS & CONDITIONS

1. CONFIRMATION OF BOOKING

Bookings will only be regarded as confirmed upon receipt of signed terms & conditions, menu choice and a deposit (if required).

Any changes to the contract and booking details must be made in writing and will be of no effect unless acknowledged in writing by Jamie's Italian Threadneedle Street.

Private hire bookings will only be regarded as confirmed upon receipt of signed terms & conditions and a deposit of 10% of the estimated spend.

2. MINIMUM SPENDS, DEPOSIT, PRE-PAYMENTS & SETTLEMENT

The minimum spend quoted to you will include VAT at 20%. However, the spend will exclude the discretionary service charge, which is added at 12.5%.

Your bill must be settled in full at the end of your event. If you have paid a deposit it will be deducted from the final bill.

If the minimum spend is not reached, the remainder of the minimum requirement will be applied to the subtotal as an event charge.

We accept cash, Visa, Mastercard, Maestro and American Express for the payment.

3. FINAL NUMBERS

Final numbers for any event must be confirmed at least two working days before the event date.

For parties of more than 12 guests Jamie's Italian Threadneedle Street reserve the right to charge full price per guest if we have not been provided with notice of a reduction in numbers at least 24 hours before the event. If additional guests arrive, the minimum will be adjusted and increased accordingly.

4. CANCELLATION

For parties of 12 or more we require three days' notice if you wish to cancel the booking. If you fail to give adequate notice, Jamie's Italian Threadneedle Street reserves the right to charge full price per guest as a cancellation fee.

5. MENU

We offer the set menus enclosed with these terms and conditions, and require that you choose the same menu for all members of your party. A pre-order of mains is required for parties of 18 or more.

Your choice of menu and wine (if you wish to pre-order wine) must be submitted at least five days before the event.

Occasionally certain dishes and wines become unavailable at short notice due to difficulties of supply. In this event, we will contact you immediately to propose an alternative.

Jamie's Italian Threadneedle Street reserves the right to change the menu ingredients without notice, depending on fresh ingredient availability.

6. PRICES

A 12.5% discretionary service charge will be added to your bill. However, payment of this remains at the discretion of the customer.

The customer agrees to the minimum spend stated, which includes VAT at 20% and excludes service.

All prices are current at the time of going to print and include VAT or other government taxes where appropriate. We reserve the right to amend prices and take into account any changes in the rate of VAT or other taxes.

7. No contracts for entertainment should be entered into without the prior approval of Jamie's Italian Threadneedle Street. Any special requests should be addressed before signing this contract.

8. No outside food or beverage may be brought into Jamie's Italian Threadneedle Street.

9. By signing this agreement, you agree to pay all applicable fees associated with the agreement.

Please sign and return to threadneedle.events@jamiesitalian.com in order to confirm your reservation:

Name Company name Date & time of event.....

Number of guests Minimum spend agreed Deposit paid

Email address Contact number

Menu selection

Type Visa / MasterCard / Switch / Amex Name as it appears on card..... Expiry date.....

Card number Last 3 digits on the back (or 4 digits on front for Amex).....

I agree to the above details and the terms & conditions. Any deposit that has been paid will be deducted from the final bill. If a minimum spend has been agreed this figure will be paid in full even if the total bill does not match the minimum spend.

Signed (Customer): Signed (Jamie's Italian): Date

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