

Café
Below

Events pack
Spring/Summer
2018



‘thank you for a most successful and stylishly delivered evening’



The main dining room

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.

Crypt capacity 50 seated or 62 standing

‘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 2018



Menu 1

£35 per person

£40 with British cheese course

Seasonal amuse bouche

STARTERS

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

Heritage tomatoes, quinoa, herbs, crisp capers **(V&GF)**

Ham hock terrine, pickled endive, beer bread

MAINS

Whole mackerel with chilli and garlic, roseval potatoes, samphire, coriander

Braised shoulder of lamb with herbs & garlic, olive oil mash, heritage carrots with mint

Pearl barley risotto with wild mushrooms, squash & parmesan **(V)**

Chilli con vegetale, wild, brown basmati rice, tomato & olive salsa **(V&GF)**

PUDDINGS

Chocolate roulade with raspberries

Red wine poached pear, honeycomb, raspberry coulis **(V&GF)**

Custard tart, seasonal fruit compote

Menu 2

£45 per person

£50 with British cheese course

Seasonal amuse bouche

STARTERS

Charred octopus salad with fennel & chilli. Saffron aioli

Roast aubergine with chermoula, herbed quinoa salad **(V&GF)**

(Vegan & gluten free)

Confit pork belly, lambs lettuce, spiced apple chutney

MAINS

Whole sea bass, fennel & mussels, salsa verde

Five pepper, brined & braised short rib of beef, confit potato, cavolo nero, red wine jus

Gnocchi with wild mushrooms, broad beans & Parmesan **(V)**

Mung bean, fennel & spinach casserole, paprika roast sweet potato, olive tapenade **(V&GF)**

PUDDINGS

Strawberry, cherry & Pimms trifle

Profiteroles with honeycomb cream, chocolate & salted caramel

Maple syrup roast pineapple, pistachio & passion fruit **(V&GF)**

(V&GF) Vegan & gluten free. (V) Vegetarian

Deposit and pre-order required 12.5% optional service charge is added to bills

Canapé Menu Spring/Summer 2018



BITE SIZE CANAPÉS

Butternut squash pate & pomegranate
on yoghurt flatbread

Leek, mustard and gruyere tartlets

Pea, broad bean and mint crostini

Confit duck & caramelised fig Crostini

Confit pork belly with caramelised apple

Nduja, cherry tomato & parmesan crostini

Octopus and lemon ricotta bruschetta

Lime and crab tartlets

Cod brandade, morcilla

Hand dived scallop, chorizo,
salsa verde **(£4)**

Madeleines with lemon curd

Caramel profiteroles

St clement's tartlet – oranges and lemons

Bite size canapes £3 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 **(£9)**

Sherry trifle

Substantial Canapes £7 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 Gerbais ‘Cuvée de reserve’ NV Champagne	£60
Chartogne-Taillet ‘Cuvée Sainte Anne’ Brut NV Champagne	£62

SPARKLING

Dominio de tharsys, Cava, Brut nature	£23
Z Casa Coste Piane Prosecco ‘Col Fondo’ NV Veneto	£30

WHITE

Pierre Luneau Papin, Folle Blanche 2013, Pays Nantais (Org)	£20
Pinot Grigio Mezza Corona 2014 Trentino	£22
Sauvignon Blanc Domaine de Moulin, Touraine 2015 Loire (Bio)	£28
Albarino Bodegas Terras Gauda 2014, Rias Baixa	£33
Henri Bourgeois Sancerre ‘D’Antan’ 2012 Loire (Org)	£66

ROSÉ

Gianni Masciarelli, Rosado Abruzzo 2014 Abruzzo	£22
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RED

Gran Cerdo Tempranillo 2013 Rioja (Bio)	£20
Domaine du Cros ‘Lo Sang del País’ 2013 Marcillac	£24
Sa Mola Connonau di Sardegna 2011, Sardinia	£30
Morgon Domaine Jean Foillard, 2014 Beaujoiais (Org)	£40
Bodegas Urbina Rioja Gran Reserva 1996 Rioja	£48

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 a entertainment or a DJ?

All entertainment can be discussed according to the space available

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 accomodate 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 & conditons 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.