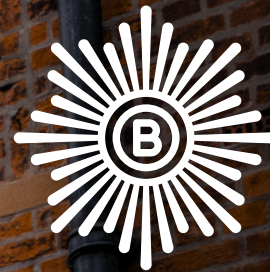


FIRE • BRIGADE • STATION



BRIGADE
BAR + KITCHEN

**beyond
food**

inspiring futures

EVENTS AT BRIGADE

Meet, dine and party with social impact

AUTUMN / WINTER 2022 / 2023

BY SEARCYS



DAY DELEGATE PACKAGES

RECEPTION PACKAGES

BREAKFAST AND
WORKING LUNCHES

CANAPÉS AND
BOWL FOOD

PRIVATE DINING
PACKAGES

SAMPLE PRIVATE
DINING MENUS

BRIDAGE CHRISTMAS
PACKAGES

CHRISTMAS MENUS

DRINKS MENU

SUSTAINABILITY PLEDGES

BRIGADE

BAR + KITCHEN

WELCOME TO BRIGADE AND BEYOND FOOD FOUNDATION



Host an event with a difference: we are proud to be a social enterprise restaurant, working with Beyond Food Foundation to help vulnerable people make lasting change in their lives. We train and support over 100 individuals each year, enabling them to find long term, meaningful employment in the hospitality industry and beyond.

So whether you need a break from the same four walls or want to throw an unforgettable party, we've got the space for you. Come with a crowd? No problem. Brigade has room for 250 revelers.

With our restaurant and bar, six dining rooms and a unique kitchen space to choose from, Brigade is the perfect choice for your next meeting, event or special occasion.

   @BrigadeBarKtchn
    @BeyondFoodUK

Brigade, together with Beyond Food Foundation, use food as a foothold to support individuals to get back into work. We believe that '**everyone deserves the chance to feel a future**', through our life changing programmes we help individuals to remove barriers and shift them towards an independent future.

This exclusive opportunity equips individuals with the inspiration, support and skills necessary to ensure that they can find sustainable employment and independence. By helping rebuild their confidence, self-esteem and kick-start their lives, we play a part in supporting our community. To find out more about the Beyond Food Foundation and all the programmes they offer visit www.beyondfood.org.uk.

Thank you for your contribution and supporting the Beyond Food Foundation and Brigade today.

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SUSTAINABILITY PLEDGES

DAY DELEGATE PACKAGES

BREAKFAST EDITION PACKAGE

4 hour hire - £48 per person

- Exclusive use of room
- Continental breakfast
- Filtered water
- Mid-morning tea, coffee and biscuits
- Donation to the Beyond Food Foundation

WORKING LUNCH PACKAGE

4 hour hire - £60 per person

- Exclusive use of room
- Tea and coffee on arrival
- Working lunch
- Afternoon tea, coffee and cake
- Donation to the Beyond Food Foundation

BRIGADE DAY DELEGATE PACKAGE

8 hour hire £90 per person

- Exclusive use of room
- Continental breakfast
- Mid-morning tea, coffee and biscuits
- Working lunch
- Afternoon tea, coffee and cake
- Donation to the Beyond Food Foundation

OUT OF OFFICE PACKAGE

8 hour hire £110 per person

- Exclusive use of meeting room
- Continental breakfast
- Mid-morning tea, coffee and biscuits
- Lunch in Brigade Bar & Kitchen restaurant
- Afternoon tea, coffee and cake
- Donation to the Beyond Food Foundation





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SUSTAINABILITY PLEDGES

STANDING RECEPTION DRINKS

Minimum number of 20 people



RECEPTION PACKAGE 1

£80 per person

- Exclusive use of private room
- Selection of canapés (3 per person)
- Selection of bowl food (3 per person)
- Half a bottle of wine
- Still and sparkling water
- Donation to the Beyond Food Foundation

RECEPTION PACKAGE 2

£94 per person

- Exclusive use of room
- Glass of prosecco
- Selection of canapés (3 per person)
- Selection of bowl food (4 per person)
- Half a bottle of wine
- Still and sparkling water
- Donation to the Beyond Food Foundation



DAY DELEGATE PACKAGES

RECEPTION PACKAGES

BREAKFAST AND
WORKING LUNCHES

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BOWL FOOD

PRIVATE DINING
PACKAGES

SAMPLE PRIVATE
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BRIDAGE CHRISTMAS
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DRINKS MENU

SUSTAINABILITY PLEDGES

MENUS

BREAKFAST SERVICE MENU

£25 per person

Mixture of freshly baked breakfast pastries

Granola and yoghurt

Selection of fruit juice

Whole fruit

Tea and filtered coffee

WORKING LUNCH MENU

£35 per person

To be served in private rooms

Homemade focaccia bread with olive oil

Houmous

Lemon and garlic Nocellara olives

Caprese salad

Cured meats

Mixed salad

Lemon tart

Whole fruits

Selection of fruit juice

Filtered water





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PRIVATE DINING
PACKAGES

SAMPLE PRIVATE
DINING MENUS

BRIDAGE CHRISTMAS
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DRINKS MENU

SUSTAINABILITY PLEDGES

CANAPÉS AND BOWL MENUS

CANAPÉS AND BOWL MENUS

Charred focaccia, houmous, green olive tapenade, basil (ve)

Caprese skewer with buffalo bocconcini, cherry tomato, basil pesto (ve)

Trout rillette on sourdough

Roast beef in mini-Yorkshire pudding, mustard

Woodfired buffalo chicken lollipops, ranch dressing

Smoked cauliflower acrancini, romesco sauce (ve)

Smoked fish and potato cake, watercress mayo

Brownie (ve)

BOWL FOOD

Teriyaki glazed tempura cauliflower, toasted sesame seeds (ve)

Ale-battered haddock goujons, chips, tartar sauce

Bourbon-glazed smoked short rib and bone marrow loaded nachos, smoked Applewood Cheddar, jalapenos

Winter crumble, pouring cream





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PRIVATE DINING
PACKAGES

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DINING MENUS

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PACKAGES

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PRIVATE DINING PACKAGES



PRIVATE DINING PACKAGE 1 £100 per person

- Exclusive use of private room
- 3-course set menu
- Half a bottle of wine
- Still and sparkling water
- Donation to the Beyond Food Foundation

PRIVATE DINING PACKAGE 2 £110 per person

- Exclusive use of private room
- Glass of prosecco
- 3-course set menu
- Half a bottle of wine
- Still and sparkling water
- Tea and coffee
- Donation to the Beyond Food Foundation

PRIVATE DINING PACKAGE 3 £135 per person

- Exclusive use of private room
- Glass of prosecco
- 3-course feasting menu
- Half a bottle of wine
- Still and sparkling water
- Tea and coffee
- Donation to the Beyond Food Foundation



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BREAKFAST AND WORKING LUNCHES

CANAPÉS AND BOWL FOOD

PRIVATE DINING PACKAGES

SAMPLE PRIVATE DINING MENUS

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DRINKS MENU

SUSTAINABILITY PLEDGES

SAMPLE MENUS

PRIVATE DINING MENU

STARTERS

Searcys smoked salmon, whipped horseradish, pickled fennel, dill

Textures of heritage beetroot whipped bean curd, cobnuts (ve)

Chicken liver parfait red onion marmalade, toasted brioche

MAINS

Slow roast picanha, game chips, celeriac remoulade, chimichurri

Coal-roast spiced cauliflower, tabouleh, crispy kale, harissa dressing (ve)

Suffolk spatchcock chicken smoked ancho chilli, preserved lemon, coriander

Selection of sides

PUDDINGS

Sticky toffee pudding, sea salt caramel sauce, stem ginger ice cream

Chocolate delice, orange compote, espresso ice cream, brandy snap tuille

Apple and blackberry crumble, Madagascan vanilla ice cream (ve)

FEASTING MENU

STARTERS

Ham hock terrine, smoked cauliflower, piccalilli, chives

Textures of heritage beetroot, whipped bean curd, cobnuts (ve)

Searcys smoked salmon, whipped horseradish, pickled fennel, dill

MAINS

Suffolk spatchcock chicken (half or whole), smoked ancho chilli, preserved lemon, coriander

Slow roast picanha, game chips, celeriac remoulade, chimichurri

Salt-baked celeriac, pomegranate and lentil salad, tahini dressing (ve)

Selection of sides

PUDDINGS

Chocolate delice, orange compote, espresso ice cream, brandy snap tuille



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RECEPTION PACKAGES

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PRIVATE DINING PACKAGES

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DRINKS MENU

SUSTAINABILITY PLEDGES

BRIGADE CHRISTMAS PACKAGES

Minimum number of 20 people

CHRISTMAS PRIVATE DINING PACKAGE 1

£110 per person

- Exclusive use of private room
- 3-course festive menu
- Half a bottle of wine
- Still and sparkling water
- Donation to the Beyond Food Foundation

CHRISTMAS PRIVATE DINING PACKAGE 2

£122 per person

- Exclusive use of private room
- Glass of prosecco
- 3-course festive menu
- Half a bottle of wine
- Still and sparkling water
- Tea, coffee and mince pies
- Donation to the Beyond Food Foundation

CHRISTMAS PRIVATE RECEPTION PACKAGE 1

£99 per person

- Exclusive use of room
- Selection of festive canapés (3 per person)
- Selection of festive bowl food (3 per person)
- House beers, wines and soft drinks (5 drinks per person)
- Donation to the Beyond Food Foundation

CHRISTMAS PRIVATE RECEPTION PACKAGE 1

£120 per person

- Exclusive use of room
- Glass of prosecco
- Selection of festive canapés (3 per person)
- Selection of festive bowl food (4 per person)
- House beers, wines and soft drinks (5 drinks per person)
- Donation to the Beyond Food Foundation





DAY DELEGATE PACKAGES

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PRIVATE DINING PACKAGES

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BRIDAGE CHRISTMAS PACKAGES

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DRINKS MENU

SUSTAINABILITY PLEDGES

CHRISTMAS MENUS

FESTIVE MENU

STARTERS

Searcys smoked salmon, whipped horseradish cream,
pickled cucumber, rye bread

Chicken liver parfait, wood-fired pickles, charred sourdough,
whipped yeast butter

Flame-charred Roscoff onion tarte tatin, whipped soybean
curd, pomegranate (v) (ve)

MAINS

Bertha smoked stuffed leg of Norfolk black turkey, goose
fat roasted potatoes, charred Brussels sprouts, smoked apple
and red wine braised red cabbage, Champagne and
cranberry gel gravy

Woodfired fillet of red mullet, torpedo mash, samphire,
saffron lemon butter sauce

Chestnut, squash and winter herb pithivier, charred
Brussels sprouts, smoked apple and red wine braised
red cabbage (v) (ve)

PUDDINGS

Traditional Christmas pudding, brandy custard

Hazelnut and cocoa panettone bread and butter pudding,
bourbon vanilla ice cream

Winter fruit crumble (v) (ve) (gf)

BOWL AND CANAPÉ SELECTOR

Charred focaccia, houmous, green olive tapenade, basil (ve)

Brie and cranberry en croute (v)

Roast beef in mini-Yorkshire pudding, mustard

Smoked salmon, horseradish, dill on sourdough

Honey-mustard pigs in blankets

Mini mince pies

Mini brownies (ve)

Woodfired buffalo chicken lollipops, ranch dressing

BOWL FOOD

Teriyaki glazed tempura cauliflower, toasted sesame seeds (ve)

Ale-battered haddock goujons, chips, tartar sauce

Bourbon-glazed smoked short rib and bone marrow loaded
nachos, smoked Applewood Cheddar, jalapenos

Roasted stuffed turkey, goose fat roast potato, gravy

Sage and onion stuffing balls, cranberry sauce (ve)

Winter fruits crumble



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PRIVATE DINING PACKAGES

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WHITE WINE

750ml

Joie de Vigne, Marsanne-Vermentino, Pays d'Oc, 2020	27
Klein Kloof, Sauvignon Blanc, South Africa	29
Feudo Arancio, Grillo Sicily, 2020	32
Furth Grüner Veltliner Kremstal DAC, Weingut Stift Goettweig, Austria	52
Chablis, Domaine Jean-Marc Brocard, 2020	59
Côtes de Morogues AOP Menetou-Salon, Fournier Pere et Fils, Loire 2020	64

ROSÉ WINE

Côtes de Provence, Mas Fleurey, Cuvée Sélectionnée	42
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RED WINE

Vignamato Roso Piceno, Marche, Italy, 2020	30
Les Peyrautins, Pinot Noir, Pays d'Oc, France 2020	34
Tbilvino Saperavi, Georgia, 2020	38
O Mouro Mencía Ribeira Sacra, Italy, 2019	45
Pech Sirech, Biodynamic, Cahors, France, 2016	52
Chateau La Menotte Lalande-de-Pomerol, France, 2016	53
La Braccasca Vino Nobile di Montepulciano, Italy, 2018	65

SPARKLING

Searcys Cuvée Champagne NV	75
Searcys Cuvée Blanc de Blanc Champagne NV	75
Searcys Classic Cuvée English Sparkling	60
Vinicola Serena, Spumante Extra Dry Gran Cuvée, Veneto	36





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RECEPTION PACKAGES

BREAKFAST AND
WORKING LUNCHES

CANAPÉS AND
BOWL FOOD

PRIVATE DINING
PACKAGES

SAMPLE PRIVATE
DINING MENUS

BRIDAGE CHRISTMAS
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CHRISTMAS MENUS

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SUSTAINABILITY PLEDGES

OUR SUSTAINABILITY PLEDGES

FOOD



Up to 90% of seasonal fruit and veg on our menus are British



We only use British-harvested rapeseed oil in cooking



We champion local produce, with all fresh fruit, vegetables, cheese and dairy coming from our local supply network



We celebrate signature seasonal English apples at all our cafes. We offer a free bowl with all our meetings packages



We only use British-milled flour



All our fresh eggs are British free-range



We only source British meat and poultry



All our bacon is British-reared and dry-cured



Our signature smoked salmon is caught and smoked by an artisan British smokehouse to our recipe



We only use pole and line-caught tuna, which is a sustainable fishing method used to catch tuna, one fish at a time



All our frozen prawns are Marine Stewardship Council-certified



All our milk is British Red Tractor-certified

DRINK



All our teas are ethically and responsibly sourced



Our coffee comes from an organic cooperative of smallholders in Peru and from family-run single estates in Guatemala and Colombia



Our bottled water is naturally-sourced Harrogate. It is Britain's oldest bottled water, discovered in 1571, first bottled in 1740. It is a zero-waste-to-landfill company



We have partnered with Drappier, the world's first carbon-neutral Champagne house



We celebrate English sparkling wines, working with some of the best vineyards in the country



Our house beer is supplied by Freedom Brewery, the only beer recommended by the Sustainable Restaurant Association and Toast, a craft beer brewed with surplus fresh bread that would otherwise be wasted with all profits going to the charity

PEOPLE



In 2022, we are pledging to donate £175k for the charities and communities we operate in



Our new Searcys apprenticeship programme ensures we have exciting apprenticeships for those entering our industry, and for our seasoned colleagues we have 42 development journeys in culinary, operations, front of house, HR, IT, finance and marketing



Too Good To Go

We have partnered with food waste app Too Good To Go, an innovative app that connects customers to restaurants that have unsold food surplus – at a great price – so it gets eaten instead of wasted



Our nominated charities Hotel School and Beyond Food help those who are most at risk of homelessness to gain meaningful employment in hospitality



By using the freshest, best quality ingredients sourced responsibly from local suppliers in ways that benefit the environment, we create better experiences for our customers and the community

AUTUMN/WINTER 2022/2023

(v) vegetarian (ve) vegan (veo) vegan option available

All rates are exclusive of VAT



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BAR + KITCHEN

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THANK YOU FOR YOUR ENQUIRY AND WE HOPE THAT OUR MENUS EXCITE YOU

WE ARE VERY HAPPY TO DISCUSS YOUR REQUIREMENTS AND TO TALK
THROUGH ANY BESPOKE OPTIONS THAT YOU MAY BE INTERESTED IN

CONTACT US

Event enquiries email: events@thebrigade.co.uk

Contact number: 020 7089 9444

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www.beyondfood.org.uk

www.thebrigade.co.uk

Beyond Food Foundation at
Brigade Bar + Kitchen

139 Tooley Street, London, SE1 2HZ

BY SEARCYS