

# **St. JOHN BREAD AND WINE**

## **PRIVATE HIRE GUIDE**





## ABOUT

St. JOHN Bread and Wine opened across the street from Spitalfields Market in 2003. Originally an old bank, it has the pared-back aesthetic St. JOHN is well known and loved for.

Our menu is 'written by the seasons' and Fergus Henderson is often hailed as the godfather of modern British cooking, known for his 'nose-to-tail' ethos that is the thoroughline for all of our menus.









## FOOD

For private events, we offer a convivial, 'feasting-style' dining experience that fosters a sense of togetherness. Dishes are served on large platters placed centrally on the table, encouraging guests to share.

The menu consists of either one or two choices for each course. If two choices are made these will be divided 50:50.

Guests with specific dietary requirements will be catered for separately.





## DRINKS

We often say 'Fergus puts it on the plate and Trevor puts it in the glass'. Since 1996, Trevor has worked directly with vigneronns all over France. In 2008 we bought our little winery in the Minervois, Languedoc and in 2011 our first vintage of Boulevard Napoleon wine was produced.

Our wonderful wine team are happy to assist in selecting wines that compliment your food choices or suit your preferences.

We also offer a small selection of cocktails, as well as beer and spirits.





## CAPACITY

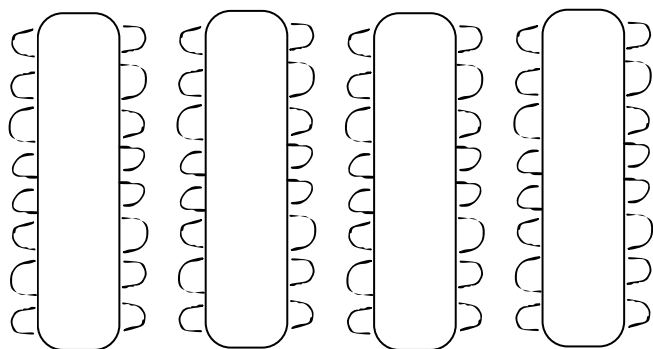
St. JOHN Bread and Wine can accommodate up to 64 guests seated or up to 100 for a standing event.

Usually, this would involve a drinks and canapé reception followed by a sit down meal.

### Private hire timings:

Lunch 12:00 - 16:00

Dinner 18:30 - 00:00





## CONTACT US

For private hire or general events queries at St. JOHN Bread and Wine, please email Jane on:

**Jane@stjohnrestaurant.com**  
**0207 553 9844**

St. JOHN Smithfield  
St. JOHN Marylebone  
St. JOHN Bakery Borough  
St. JOHN Bakery Neals Yard  
St. JOHN Wines

 **st.john.restaurant**

