

Café  
Bejow

**CHRISTMAS  
PRIVATE DINING  
MENU PACK**



'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 Christmas lunch, dinner or post Carol service gathering. The 'café room' is great for pre dinner drinks and meet and greet.

**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

We are happy to discuss special requests and cater for allergy & diet restrictions



# Christmas 2019 - Three course feast selection £45pp



## DRINKS AND CANAPÉS ON ARRIVAL

### Drinks - £5 supplement per person

Blackberry Kir Royale  
Mulled wine  
Mulled apple juice

### Canapes - £4 for two per person, £5.50 for three

Butternut squash pate on polenta with pomegranate **(V&GF)**  
Chorizo, cherry tomato & Parmesan crostini  
Crab & courgette fritter

## Starters

Vodka cured salmon, caraway blinis, dill crème fraiche  
Celeriac & parsnip soup with chanterelles **(V&GF)**  
Lamb & pistachio meatballs, salsa verde

## Mains

Braised ox cheek & caramelized shallots in red wine with wild mushrooms  
Game & chestnut pithiver with Madeira jus  
Root vegetable shepherd's pie **(V&GF)**

***(These dishes are served with shared bowls of Rosemary roast potatoes, spiced red cabbage, honey roast parsnip. All of these are vegan and gluten free)***

Sea bass fillet with prawn bisque sauce, saffron potatoes & samphire

## Desserts

Spiced, roast pineapple, mango coulis & honeycomb – **(V&GF)**  
Mrs Beeton's Christmas pudding, brandy sauce  
Pear, chocolate & almond tart. Ginger parfait

**(V&GF)**

**Vegan and gluten free**

### THINGS TO NOTE

This menu is available from 6pm  
Deposit and pre-order required  
**12.5% optional service charge is added to bills**  
All wines are served in 125ml measures apart from sweet and port which are 100ml measures.

If there are any dietary issues, please give us the guests' name and we will ensure we tailor their dishes or offer an alternative.

Please note, all the wines will be specially ordered and we will not be able to deviate from the selection. Other wines will be available on the evening to be charged for separately  
Please also see additional terms and conditions on page 7

'Something a bit special, but not expensive'



## Wine list

### CHAMPAGNE

Pierre Gerbais 'Cuvée de reserve' NV Champagne

£65

### SPARKLING

Dominio de tharsys, Cava, Brut nature

£25

Z Casa Coste Piane Prosecco 'Col Fondo' NV Veneto

£36

### WHITE

Pierre Luneau Papin, Folle Blanche 2013, Pays Nantais (Org)

£23

Pinot Grigio Mezza Corona 2014 Trentino

£28

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

£25

### RED

Gran Cerdo Tempranillo 2013 Rioja (Bio)

£23

Domaine du Cros 'Lo Sang del País' 2013 Marcillac

£28

Sa Mola Connonau di Sardegna 2011, Sardinia

£30

Morgon Domaine Jean Foillard, 2014 Beaujolois (Org)

£40

Bodegas Urbina Rioja Gran Reserva 1996 Rioja

£48

'Staff friendly, food exceptional and very well priced, cool atmosphere being below a church and a fun place to eat'



## FAQs

**Can we have music or entertainment like a magician or singer?**

Music, DJs & entertainment can all be discussed on an adhoc basis

**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 £1500 or more 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 accommodate 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?**

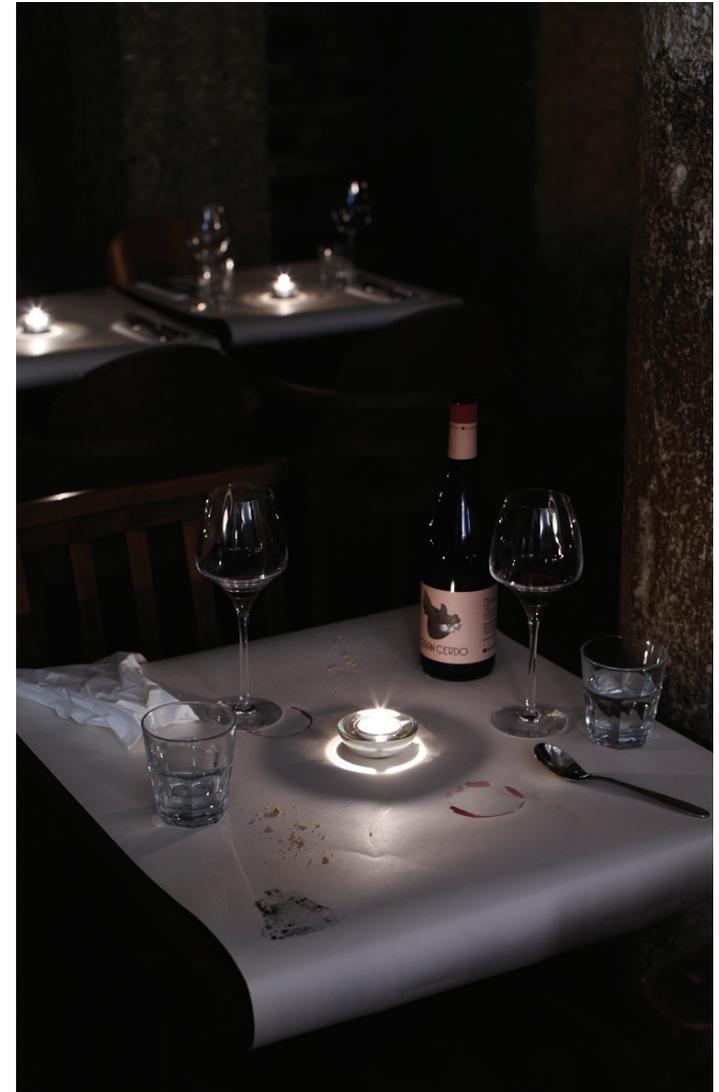
An additional optional service charge of 12.5% will be added to your bill

## How to book

Once we have agreed a date and 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 & conditions on the next page for further details.

For any other questions not answered here please contact [events@cafebelow.co.uk](mailto: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-Fri



A family run neighbourhood restaurant.  
'Without doubt my favourite place to eat in the City'



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## 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.