

Café  
Below

Events pack  
Autumn/Winter  
2019/2020



‘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 Autumn/Winter 2019



## Menu 1

£35 per person £40 with British cheese course

Seasonal amuse bouche

### STARTERS

Squash, lentil & coconut soup **(V&GF)**

Treacle cured salmon, soda bread, pickled cucumber

Lebanese seven spice lamb meatballs, red pepper hummus

### MAINS

Root vegetable vegan shepherd's pie, cavolo nero **(V&GF)**

Pan fried sea bream, grilled polenta, saffron ratatouille, salsa verde

Slow roast cider pork belly, confit potato, roast apple, cavolo nero

### PUDDING

Winter berries, vegan crumble, blackcurrant rum coulis **(V&GF)**

Yorkshire parkin, spiced treacle, custard

Pear, chocolate & almond tart, ginger parfait

## Menu 2

£40 per person £45 with British cheese course

Seasonal amuse bouche

### STARTERS

Grilled polenta with wild mushrooms **(V&GF)**

Prawns & crayfish with crab mayo on toast

Smoked chicken Caesar salad

### MAINS

Mung bean, red pepper & chard casserole, roast sweet potato, olive tapenade **(V&GF)**

Roast cod with chorizo, cherry tomato and potato hash, samphire, saffron aioli

Beef, wild mushroom & red wine casserole, juniper dumpling, parsley root puree

### PUDDING

Spiced port poached pear, honeycomb, maple syrup & oat crumble **(V&GF)**

Winter berry clafoutis, ginger shortbread, Chantilly  
Apple, plum & rhubarb crumble, custard

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

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

# Canapé Menu Autumn/Winter 2019



## CANAPÉS £2 EACH

### VEGAN & VEGETARIAN

- Butternut squash pate & pomegranate on za'atar flatbread (vegan)
- Baba ganoush, pomegranate on polenta crackers (vegan & gluten free)
- Leek, mustard and Gruyere tartlets
- Spinach & Feta filo tartlet
- Welsh rarebit & leek toast
- Goat's cheese and red onion marmalade tartlets
- Vodka gazpacho shots

### MEAT

- Soy & maple syrup pork belly skewer
- Prosciutto, roast cherry tomato & parmesan crostini
- Lebanese seven spiced lamb meatballs, tahini dressing, pomegranate
- Lamb shawarma filo parcel

- Korean gochujang chicken skewers
- Courgette & feta fritter, guacamole

### FISH & SEAFOOD

- Salt cod croquettes, saffron aioli
- Vodka cured salmon, crème fraiche, blini
- Octopus and lemon ricotta bruschetta
- Crab & courgette fritters, chilli dipping sauce
- Smoked mackerel pate, cucumber, crostini

### SWEET

- Brownie, honeycomb, salted caramel
- Orange, lemon & almond cake, chocolate
- Chocolate profiteroles

# Wine list Autumn/Winter 2019



## CHAMPAGNE

Pierre Gerbais 'Cuvée de reserve' NV Champagne

## SPARKLING

Dominio de tharsys, Cava, Brut nature

Bernardi Prosecco Frizzante DOC crown

## WHITE

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

Pinot Grigio Mezza Corona 2014 Trentino

Vinum Africa, Chenin Blanc, Stellenbosch, SA 2016

Sauvignon Blanc Te Whare Ra Marlborough, NZ 2017

Albarino Bodegas Terras Gauda, Rias Baixa, Sp, 2014

## ROSÉ

Gianni Masciarelli, Rosado Abruzzo 2014 Abruzzo

## RED

**£65** Gran Cerdo Tempranillo, Rioja, Sp, 2013 (Bio) **£23**

Casa Azul Pinot Noir, Pablo Morandé, Chili, 2016 **£28**

Deville Bordeaux Rouge, Entre deux Mers, Fr, 2014 **£30**

**£25** Sa Mola Connonau di Sardegna, Sardinia, 2011 **£30**

**£36** Bodegas Urbina Rioja Gran Reserva, 1999 **£42**

## BEER

**£23** Camden Pale Ale & Hells Lager **£4**

**£28**

**£30**

**£34**

**£36**

**£25**

*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 an 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 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

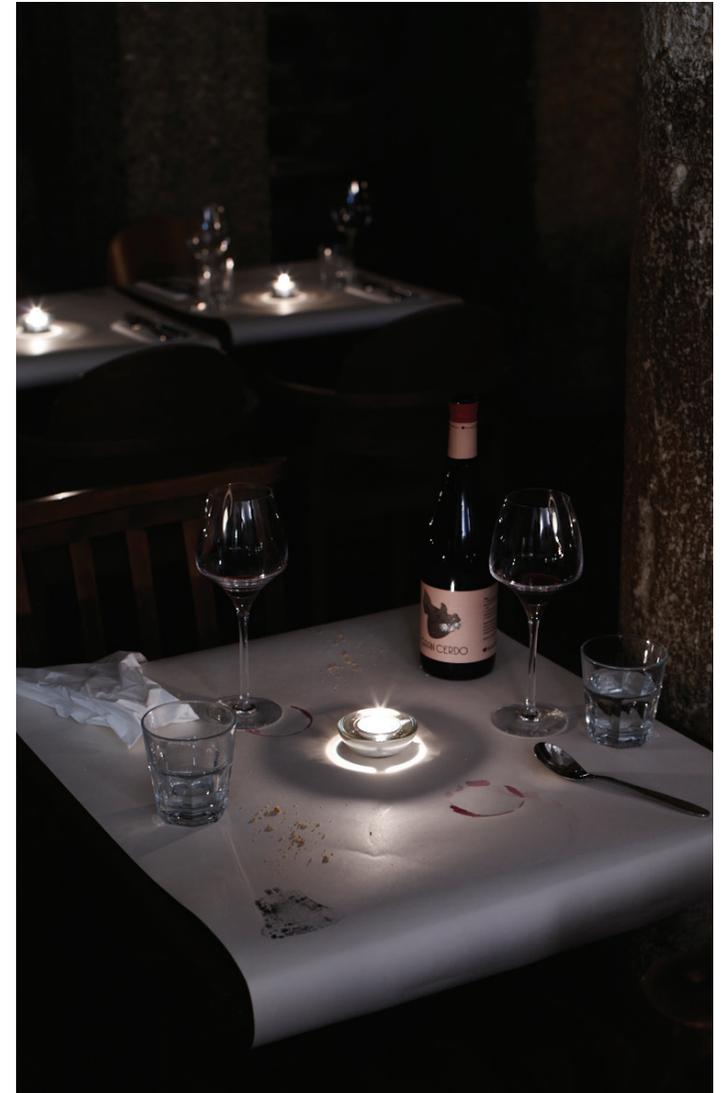
### Is service included in the price?

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

## How to book

Once 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'



## 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.