

Café
Below



EVENTS PACK
SPRING/SUMMER
2024

'thank you for a most successful and stylishly delivered evening'



Crypt capacity 50 seated or 62 standing

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.

'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



Cafe Below Private Dining Menus Spring/Summer 2024



Menu 1 | £42 per person

Seasonal amuse bouche



Smoked trout pate, caraway blinis, pickled cucumber

Ham hock terrine, house piccalilli, beer bread

Roast squash, fennel and red pepper sauce **(V&GF)**



Herb crusted salmon with sorrel sauce, pommes Anna, baby leeks

Beef short rib, confit potato, cavolo nero, red wine jus

Squash, chickpea & date tagine, saffron roast cauliflower, pine nuts & mint,

baba ghanoush **(V&GF)**



Apple & blackberry crumble, vanilla custard

Treacle tart, clotted cream

Poached pear, honeycomb, plum coulis **(V&GF)**

Menu 2 | £50 per person

Seasonal amuse bouche



Prawn & courgette fritters, chilli dipping sauce

Smoked chicken, pancetta & rocket with Caesar dressing

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



Sea bream, la ratte potatoes, braised fennel in bisque, samphire, salsa verde

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

with mint

Baby root vegetable shepherd's pie with celeriac mash, wild mushroom jus,

fine & broad beans **(V&GF)**



Oranges & lemons – Orange polenta cake, lemon curd, candied orange

Chocolate espresso tart, salted caramel parfait

Maple syrup roast pineapple, pistachio & mango coulis **(V&GF)**

Cafe Below Canapé Menu Spring/Summer 2024



CANAPÉS | £3 EACH

VEGAN & VEGETARIAN

- Butternut squash pate & pomegranate on za'atar flatbread (V)
- Baba ganoush, pomegranate on polenta crackers (VG&GF)
- 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

Cafe Below Wine list Spring/Summer 2024



CHAMPAGNE & SPARKLING

Champagne Testulat Carte d'Or Brut Blanc de Noirs

£60

Casa Canevel Prosecco

£35

RED

Terre d'Azur Merlot, Fr

£25

Les Templiers Pinot Noir

£32

Côtes-du-Rhône Samorëns rouge, Ferraton

£40

Bodega La Flor Malbec, Pulenta

£42

Naciente Morande, Pinot Noir, Chili

£35

Château Cissac, Haut-Médoc

£54

WHITE

Kleinloof Chenin Blanc, SA

£25

Domaine Coste Chardonnay, Fr

£31

Pinot Grigio Riserva, Mezzacorona

£38

Coopers Creek Sauvignon Blanc, Marlborough

£43

Petit Chablis, Hamelin

£47

ROSÉ

Saint-Roch Les Vignes Rose, Fr

£35

Dessert wine & Port available by request

BEER

Brockley Pale Ale & Lager

£5.50

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

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 we accept Amex

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. 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 14 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. 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.