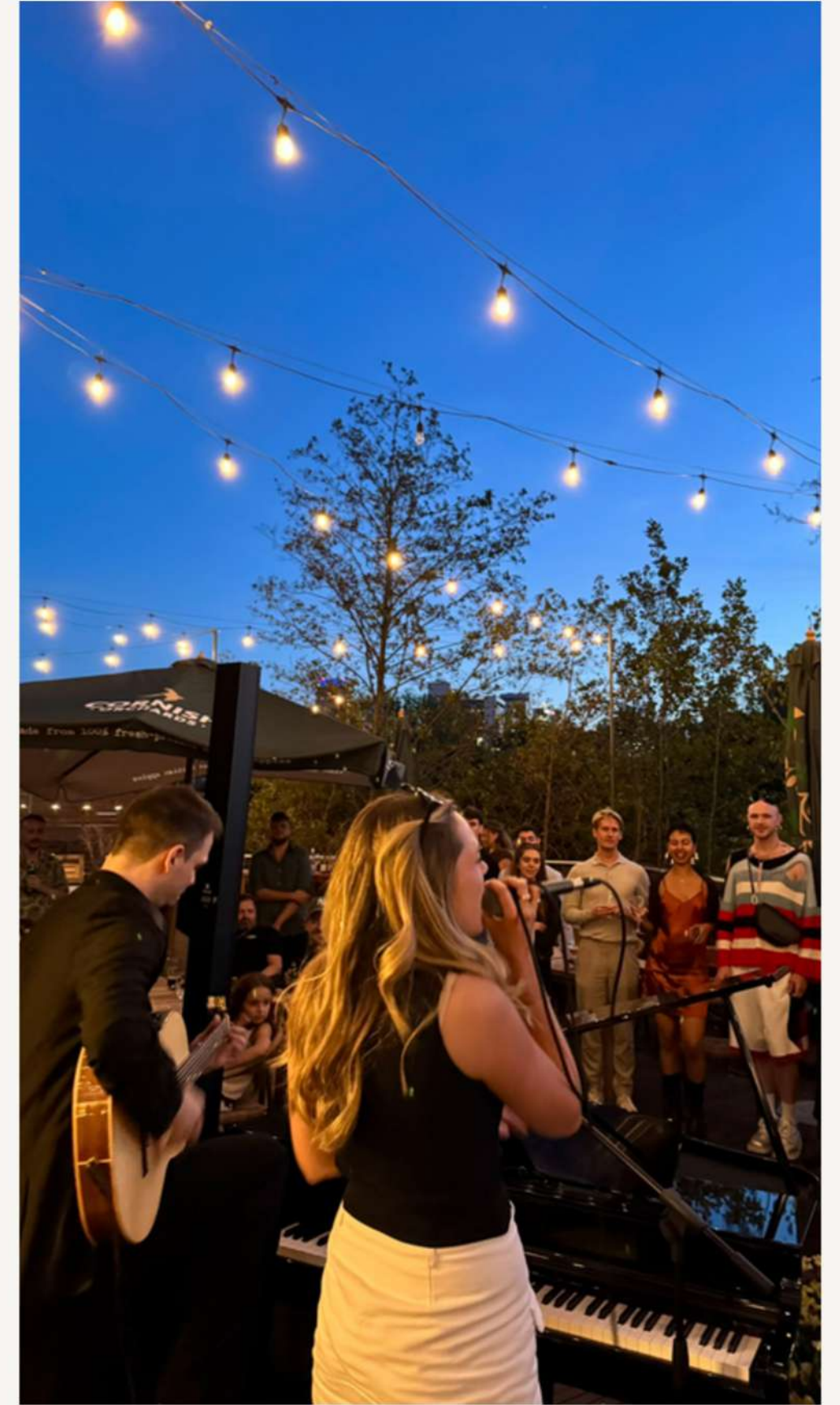


Christmas
at
BERINGERS

PRIVATE HIRE
City Island



Christmas at **BERINGERS**

Inspired by The Plea, Guy Beringer's 1895 essay that first imagined brunch as a more sociable, indulgent way to gather, Beringers has always been about bringing people together and making a moment of it.

This Christmas, we're turning that philosophy into something a little more festive. From intimate team gatherings and long Christmas lunches to lively celebrations that carry on into the evening, Beringers is the perfect setting to eat, drink and linger a little longer.

Festive enough for a Christmas celebration.
Relaxed enough to make yourself at home.

Tell us what you're planning, we'll take care of the rest.



The Venue

Up to 250 guest capacity across multiple flexible spaces

Flexible event food and canapé packages

Private hire areas and adaptable layouts for different event styles

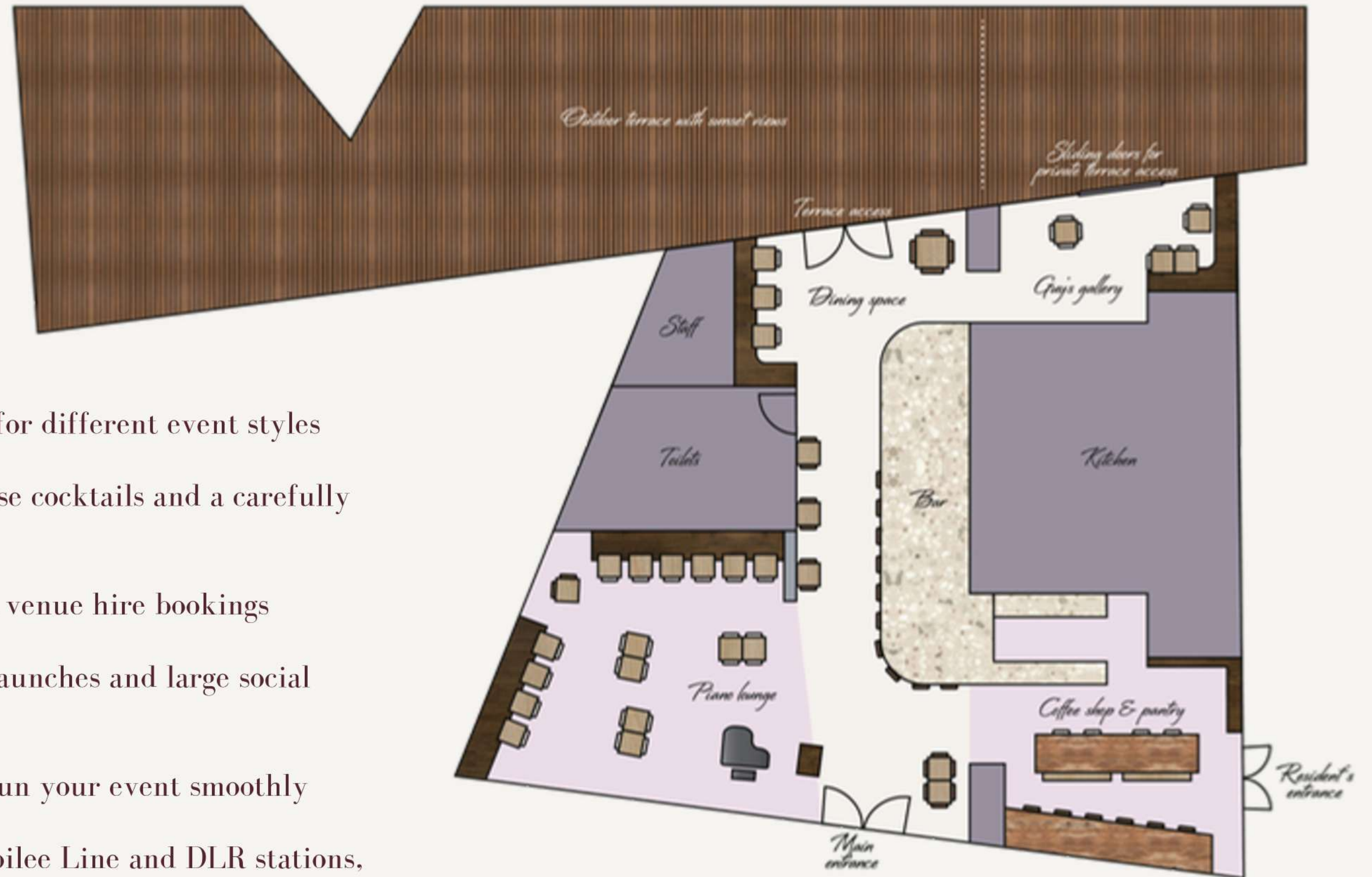
All-day brunch style menu alongside house cocktails and a carefully curated line-up of popular beers

High quality PA system available for full venue hire bookings

Ideal for corporate events, celebrations, launches and large social gatherings

Dedicated events team to help plan and run your event smoothly

Prime location, just minutes from the Jubilee Line and DLR stations, as well as close proximity to ExCel London



Private Hire Fees



AREA INCLUDED: Entire venue
CAPACITY: 85 seated | 250 standing
INCLUDING TERRACE: 250 standing
PRIVATE BAR: Yes
HIRE FEE: £2995(off peak) | £3995(peak)
MINIMUM SPEND: Price on request



AREA INCLUDED: Coffee Corner
CAPACITY: 20 seated | 45 standing
PRIVATE BAR: Yes
HIRE FEE: £195 (off peak) | £295 (peak)
MINIMUM SPEND: Price on request



AREA INCLUDED: Piano Lounge
CAPACITY: 35 seated | 60 standing
PRIVATE BAR: No
HIRE FEE: £295 (off peak) | £395 (peak)
MINIMUM SPEND: Price on request

Minimum spend is dependent on overall booking details (number of guests, date etc.), our events managers will work with you to ensure the best offering. Peak is classed as Thursday - Sunday hires but this is subject to change during busy seasons and calendar events.

Exclusive Hire Package

An elevated festive experience designed for occasions that deserve something truly exceptional. Combines exclusive use of Beringers with champagne on arrival, premium drinks, festive canapés and platters.

Enjoy a live pianist performance on arrival before the evening moves into DJ entertainment. With dedicated event support and personalised details throughout, this is Christmas at Beringers at its most indulgent.

INCLUDES:

- Exclusive hire of Beringers for up to 5 hours, plus one hour set up time, decorated for the festive season
- Event manager to help plan the finer details of your event
- On site co-ordinator for your event set up & launch
- Welcome drinks reception with glass of champagne per person
- Open bar for the duration of your event with choice of our premium drinks (draught beer, house wines, prosecco, limited cocktails, single house spirits)
- 3 x canapés per person
- Selection of Christmas platters from our event food menu (includes 5 different options)
- Tiramisu tray (this can be branded if timing allows)
- Live pianist performance for arrival
- DJ set with party lights
- Custom branding on menus for your food offering

80+ guests
£155 per person

100+ guests
£150 per person

120+ guests
£145 per person

Terms and conditions apply.

Set Menu

WELCOME DRINK

Glass of prosecco or bottled beer

STARTERS

**HADDOCK & MINT
FISHCAKES**
celeriac puree

BURRATA
*spiced pomegranate
reduction, roasted figs,
bresaola & toasted pine
nuts (v)*

**ROASTED BRUSELS
SPROUTS**
*crispy onions &
balsamic glaze (vg)*

MAINS

**TURKEY AND
CRANBERRY ROLL**
*sage & onion stuffing,
cranberry relish, with
fries & house gravy*

**CONFIT DUCK LEG &
WAFFLE**
*with hoisin glaze &
spiced apple sauce*

**PUMPKIN AND SAGE
TORTELLINI**
*rocket pesto, toasted
pine nuts, crispy sage
(vg)*

FOR THE TABLE

HASH BITES
*melted camembert &
cranberry (v)*

BREAD ROLL
*sourdough with cultured
butter (v)*

SIDE SALAD
*bitter leaves and orange
salad with house
dressing (vg)*

DESSERTS

TIRAMISU
*espresso-soaked lady fingers,
smooth mascarpone cream (v)*

**VEGAN CHOCOLATE
BROWNIE**
orange & cinnamon (vg)

£60 per person

Includes Christmas crackers. Package is only available when pre-booked. Maximum 40 guests

Ready to make it yours? Enquire about your preferred package.

Drinks Packages

WELCOME DRINKS

Choose from:

A selection of bottled beers, house wine
& sparkling tea

£7

Prosecco

£9

Christmas cocktail

£11

Price per person. Minimum 25 people

SEASONAL BUNDLE

Your choice of winter spritz or mulled
wine served in jugs - our classics spritz
are also available

Serves 12

£99.95

BOTTLED BEERS

A selection of bottled beers from our
line-up of popular beers

12 bottles

£49.95

HOUSE WINE PACKAGE

Mix & match our house white, red or
rose wines from our organic grower
series

6 bottles

£169.95

PROSECCO PACKAGE

Our bestselling house prosecco

6 bottles

£249.95

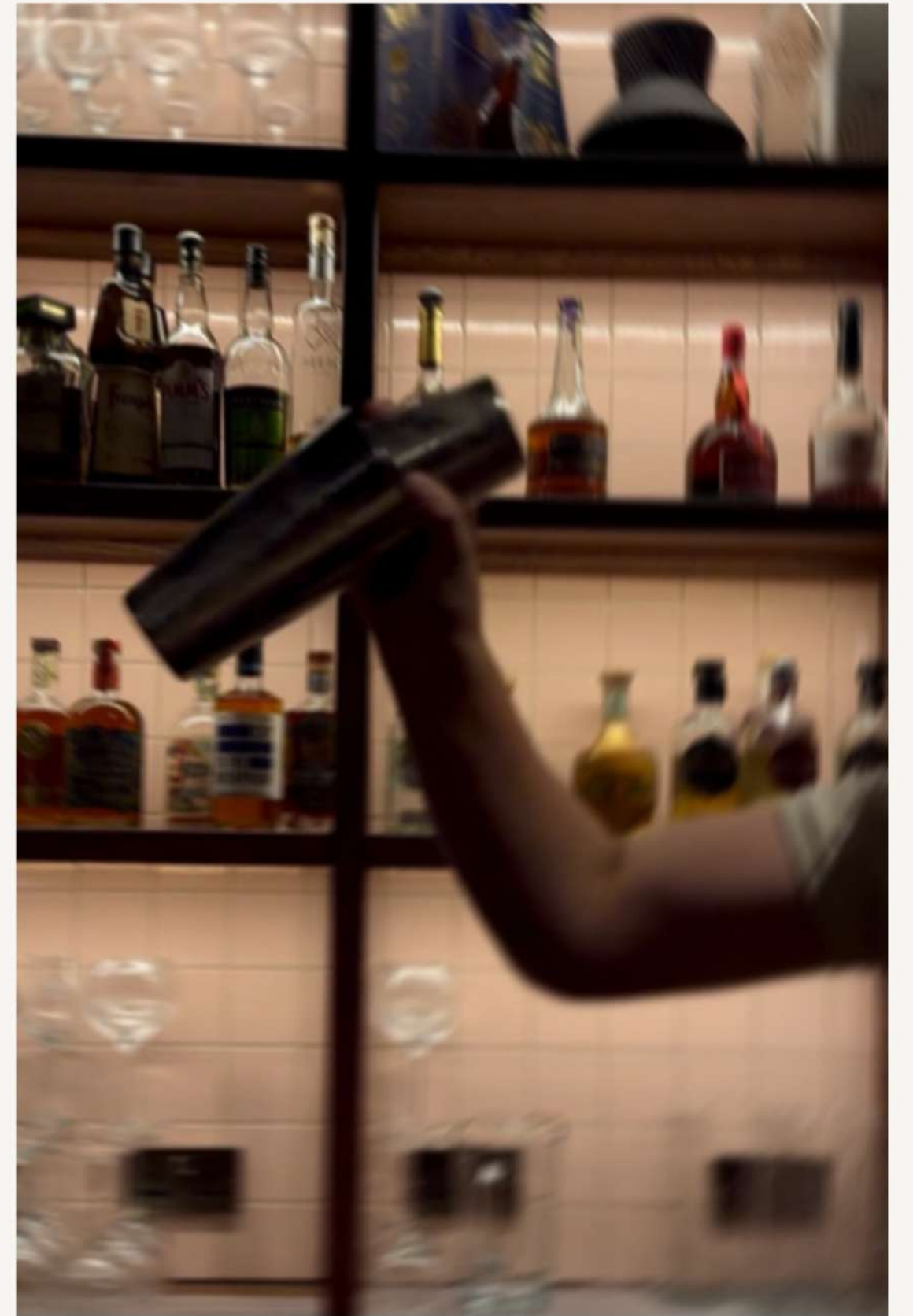
PREMIUM WINE PACKAGE

Mix & match from a choice of our
premium wines, ask for our latest
availability

6 bottles

£249.95

Custom packages available on request.



Christmas Canapés

LAND

Mini Yorkshire Puddings
pulled turkey, apple sauce & stuffing crunch

Homemade Sausage Roll Bites
Christmas fig jam

Pigs in Blanket Skewers
maple & mustard glaze

SEA

Smoked Salmon Bellini
creme fraiche, dill & lemon

GARDEN

Bric Tartlets (v, gfo)
spiced cranberry jam

Caramelised Pear, Blue Cheese & Walnuts Crostini (v)

Spinach and Ricotta Puffs (v)
tomato chutney

PLANT

Roasted Chestnut & Mushroom Pâté Bellini (vg)
rosemary

Stuffed Mini Yorkshire Pudding (vg)
roasted carrot, cranberry & sage stuffing

Homemade Vegan Sausage Roll Bites (vg)
Christmas fig jam

Roasted Brussel Sprout Skewers (vg)
orange & maple glaze

SWEET

Homemade Mini Mince Pies
sweet cream cheese topping

Sweet Ricotta & Pistachio Cups
orange zest

Vegan Chocolate Brownie (vg)
dark chocolate & mint

Your choice of:

3 canapés - £15

4 canapés - £19

6 canapés - £28

A minimum order of 40 pieces applies to each canapé selection. The number of selections available will be tailored to your party size and requirements. Please speak to our team to discuss your needs.

Price includes waiter service.

Christmas Platters

SEASONAL SPECIALS

Turkey Brioche Slider £46
raclette, cranberry jam
serves 10

Pigs in Blanket Skewers £42
maple & mustard glaze
serves 10

Smashed Roast Potatoes (vg) £40
sea salt, rosemary & thyme
serves 10

Roasted Root Vegetable Skewers (vg) £34
rosemary, thyme
serves 10

CHARCUTERIE SKEWERS

Prosciutto, Camembert & Cornichon £52
serves 10

Artichoke Heart, Green Olive & Manchego cheese (v) £48
serves 10

Smoked Tofu, Pickled Pearl Onion & Winter Pear (vg) £42
serves 10

Haddock & Mint Fishcakes £46
mint, orange & carrot puree
serves 10

Truffle Mac & Cheese Balls £42 (v)
fig chutney
serves 10

Roasted Brussel Sprout Skewers (vg) £28
orange & maple glaze
serves 10

SWEET

Tiramisù Tray £175
serves 20

Served sharing style on a grazing table. Waiter service can be added for an additional cost.

Minimum order of 20 people applies

Choose your menu. We'll take care of the details.

Event Food Platters

BUTTERMILK FRIED CHICKEN

Hot honey glaze & yuzo mayo

Serves 10 - £42

MINI LOBSTER BRIOCHE ROLLS

Lemon chive mayo, baby gem, toasted brioche

Includes 10 rolls - £79

BLACK SESAME HUMMOUS (vg)

Hazelnut dukkah & flat bread

Serves 10 - £28

HALLOUMI SKEWERS (v)

With house chilli jam & toasted sesame

Serves 10 - £36

LAMB KOFTAS

Garlic yoghurt, chilli oil

Serves 10 - £48

TEMPURA COURGETTE FLOWERS (vg)

Harissa-whipped tofu & pumpkin seeds

Serves 10 - £32

GRILLED KING PRAWN SKEWERS

Garlic-miso butter, charred lemon

Serves 10 - £42

BANG BANG CAULIFLOWER (vg)

spicy bang bang sauce, sesame and spring onion

Serves 10 - £28

TRUFFLE ARANCINI (v)

With garlic aioli

Serves 10 - £45

LOADED HASH BITES

Avo & Feta OR Bacon & Cheddar

10 portions - £29

WILD MUSHROOM & HERB CROQUETTES (vg)

Sambal mayo & pickled radish

Serves 10 - £32

NIBBLES (v)

A selection of gourmet nuts, hand cooked crisps
& olives

Serves 6 - £16

Not bringing a cake?

We have a great on site chef who can offer sharing style
tray desserts such as brownies, cheesecake or tiramisu.

Price on request

Our event food is an extension of our main menu, it's served on platters sharing style on a
grazing table for your guests to help themselves. We recommend 3 - 4 food options per guest.

Minimum orders apply. Waiter service can be added for an additional cost.

Canapes

A curated selection of handcrafted canapés celebrating bold flavours, seasonal ingredients and effortless entertaining.

Land

Golden mini sausage rolls with sweet caramelised onion, apple & fennel
Slow cooked beef brisket croquette with caramelised onion aioli
Crispy fried chicken on mini waffles with a hot honey drizzle
Yakitori chicken glazed in sticky soy
Smoky lamb kofta with mint yoghurt

Sea

Lightly crisp tempura king prawns
Smoked salmon blini with crème fraîche & fresh dill
Crispy fish taco cups with chipotle & lime
Mini lobster rolls with wasabi mayo (£3 supplement)
King prawn & chorizo skewer with a chilli oil drizzle

Plant Based (vg)

Crisp falafel with whipped tahini & pickled onion
Cashew cheese, roasted butternut squash & pomegranate crostini
Cucumber cup topped with beetroot hummus & nigella seeds
Miso glazed aubergine skewer finished with sesame
Wild mushroom & truffle arancini

Garden (v)

Wild mushroom & truffle arancini
Mini spring rolls with sweet chilli dip
Caramelised onion & goat's cheese tarts
Mozzarella & heritage tomato skewer with basil oil

To Finish

A selection of artisan macarons
Vegan chocolate brownie with coffee cream
Seasonal mini cheesecakes
White chocolate & matcha dipped strawberries

Your choice of:

4 canapés - £19 per person

6 canapés - £28 per person

8 canapés - £34 per person

Add dessert - £4.50 per person

A minimum order of 40 pieces applies to each canapé selection. The number of selections available will be tailored to your party size and requirements. Please speak to our team to discuss your needs. Price includes waiter service.



Our Other Venues

LOCKDOWN *City Island*



Our original & largest Lockdown venue, this space has multiple sections available for hire and serves the same great menu as Canary Wharf.

CAPACITY: 350

MENU: Craft beer & cocktails, sharing plates and smashed burgers.

📍 Hopewell Square, E14 0SY



THE OBSERVATORY

An exclusive 53rd- floor residents' sky lounge with sweeping views across London. The space hosts regular community events and weekly live music, as well as full hires.

CAPACITY: 45 seated | 70 standing

MENU: Pinsas, burgers & small plates, and specialty cocktails.

📍 Warden, Erabus Gardens, E14 9TP



LOCKDOWN *Canary Wharf*

Our newest member of the family, our Canary Wharf site is a smaller intimate venue serving the same great menu.

CAPACITY: 30 seated | 65 standing

MENU: Craft beer & cocktails, sharing plates and smashed burgers.

📍 1 West Lane, E22 3AA



THE ELEVENTH HOUR

Your neighbourhood coffee spot, serving specialty house blend and homemade pastries. Tucked away in East London, it's a hidden gem, the perfect setting for an intimate evening hire.

CAPACITY: 30 seated | 50 standing

MENU: Specialty coffee, toasties & pastries. Bar service available.

📍 Erabus Gardens, E14 9ED

FAQS

DO YOU CATER FOR DIETARY REQUIREMENTS?

Yes, we can accommodate for dietary requirements. Our menu has been curated so your event can cater for a variety of dietaries, please ask for a copy of our allergen document to help make your selection.

CAN WE BRING OUR OWN FOOD & DRINKS?

Unfortunately all food & drink must be purchased within the space and in line with our minimum spend requirements. We do allow parties to bring a birthday or celebration cake.

WHAT TIME DO YOU CLOSE?

We close at 5pm Sunday - Monday, 11pm on Tuesday and Midnight on Wednesday - Saturday. For large events we can open later subject to a TENS admin fee.

ARE CHILDREN WELCOME?

Yes, we can provide a high chair with notice. All children must be supervised and are not allowed on our mezzanine without an adult present.

DO YOU ALLOW PETS?

Yes! We allow well behaved dogs on leads. We can provide water and also sell treats in our pantry.

CAN WE BRING DECORATIONS?

You are welcome to bring helium balloons and table decorations. Unfortunately we do not allow anything to be attached to the walls of the space or confetit/confetti filled balloons.

TERMS

We're a friendly bunch & will do everything we can do to accommodate any changes to your booking. However, We are an independent bar and rely on reservations being honoured. We kindly ask that should you need to make any amendments to your booking that you do so as soon as possible.

HIRE FEES & DEPOSITS

A deposit is required to confirm all bookings, deposit amount is dependent on the venue hire selected. The remainder is to be paid before your event. Hire fees and deposits are non refundable if cancellations are made less than 7 workings days in advance. If guest numbers are lower than quoted, final costs will remain as originally agreed.

FURNITURE

To help preserve the quality and condition of our space, we kindly ask that all furniture remains in its original position throughout your event. Unfortunately, we've experienced damage in the past due to furniture being moved. Thank you for your understanding and cooperation.

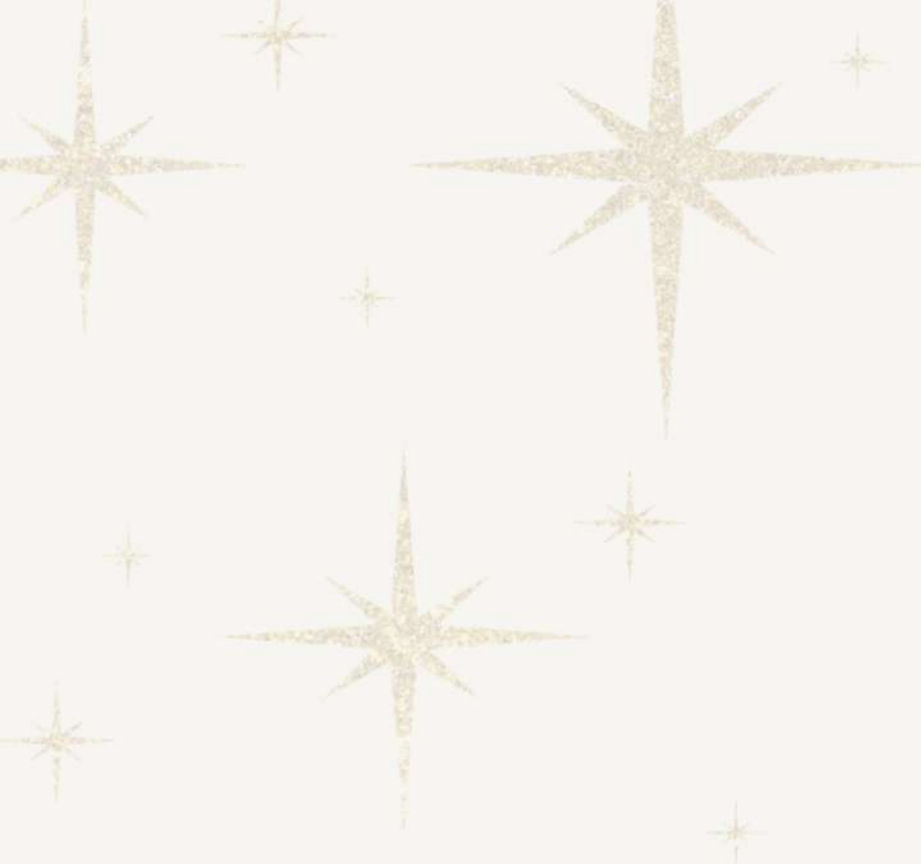
LENGTH OF BOOKING

Your allocated time for table bookings varies depending on the size of your group. Our events team can discuss your needs and suggest a suitable package.

TICKETED EVENTS

No hires are to create a paid ticketed event are permitted unless agree beforehand.





We would love to make your event unforgettable.

Get in touch to speak to our events team or arrange a visit.

Jodie Emslie - Event Sales Manager
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beringers.co.uk | @beringersbrunch

