

ALFI

GROUPINGS BOOKINGS



3 CRISPIN PLACE, SPITALFIELDS MARKET E1 6DW



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1- ENQUIRE WITH US

Send us your preferred date, estimated guest number and the type of occasion (corporate lunch, celebration dinner, networking drinks, etc.). We'll come back with availability and options.

2- EXPLORE OUR SPACES

We'll share the best-fit spaces for your group (and can arrange a quick walkthrough if you'd like), including layout, timings, and atmosphere.

3- CHOOSE YOUR SPACE & DATE

Once you've picked the space and a date, we'll confirm the key event details: guest estimate, timing, and any minimum spend or pre-order requirements.

4- SECURE THE BOOKING WITH A DEPOSIT

We'll send a deposit link/invoice to lock everything in. Once the deposit is received, your space is secured.

5- SELECT YOUR FOOD & DRINKS

You'll choose your menu (e.g., House Menu) and we'll confirm dietary requirements and any menu tweaks available for your group. If you'd like drinks packages, we'll tailor options to your budget and vibe.

6- ADD SPECIAL TOUCHES

This is where we can help elevate the experience: welcome drinks/spritz station, DJ, microphone/AV, photo booth, or any personalisation (signage, printed photo design, etc.)

7- FINAL DETAILS & CONFIRMATION

We'll confirm final guest numbers by the agreed deadline, lock in your pre-orders, and make final payments.

8- ENJOY YOUR EVENT AT ALFI

Arrive, settle in, and let us take care of the rest, our team will run service, timings, and any extras so you can focus on your guests.

HOW GROUP BOOKINGS WORK



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BAR E RISTORANTE



ALFI SIGNATURE EXPERIENCES

Some of the most popular group formats we host at ALFI. They are designed as inspiration, showcasing experiences our guests love and we know work well in our space.

We are always happy to tailor any experience or create something entirely bespoke to suit your group.

SIGNATURE EXPERIENCES

THE PASTA CLUB

£105 per person

Minimum 10 guests | Maximum 25 guests

Includes:

- Glass of prosecco on arrival
- Hands-on pasta-making session (make two different pasta shapes)
- Fresh pasta to take home per person
- Sit-down fresh pasta meal made by our chefs
- Italian-style nibbles throughout the experience
- Three glasses of regional wine per person, selected to match the menu (Red or White)

Optional Add-Ons:

- Dessert +£8 per person
- Custom pasta gift box (own branding or personalised message) +£15 per person (30 days notice required)
- Swap out the wine for three cocktails +£15 per person





SIGNATURE EXPERIENCES

CASINO-THEMED NIGHT

£105 per person

Minimum 25 guests | Maximum 300 guests

Includes:

- Prosecco on arrival
- Three cocktails per person
- Italian-style canapés
- Full casino experience with professional tables, croupiers and 'fun money'

Table Allocation (based on guest numbers):

- 25-40 guests: 2 tables
- 40-70 guests: 3 tables
- 70-100 guests: 4 tables
- 100+ guests: 5 tables

Table Options:

Blackjack · Poker · Roulette · Wheel of Fortune · Craps

Optional Add-Ons:

- Personalised branding of tables + custom “fun money” +£150
- Additional food packages
- Photo booth +£150 per 50 cards

Disclaimer: no actual money is gambled

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FOOD & DRINK PACKAGES

This section details our group food and drink packages. Menus are designed to be shared across the table and are priced per person.

After selecting your menu, we will work with you to confirm dietary requirements and discuss any small tweaks available. Drinks can be added as curated packages or built around your budget and the tone of your event, whether that is something informal or more celebratory.

FOOD PACKAGES

CELEBRATION MENU

£95pp · All dishes are served for the table to share in 4 courses

ON ARRIVAL

All included

Glass of champagne for each guest (non alc. available)
House made focaccia canapes

COURSE 1

*For the table
All included*

Bread basket, EVOO (ve)
Smoked cannellini whip, leafy radishes (ve)
Burrata, wild mushroom, roast squash (v)
Prosciutto crudo, whipped ricotta, focaccia chips

COURSE 2

PRIMI

*Select TWO of the
following to
share among your
table*

Pappardelle, beef shin ragu, bone marrow panko
Carbonara, guanciale, pecorino
Wild mushrooms & truffle risotto (ve)
Pumpkin Ravioli, Sage, Winter truffle (ve)
Crab linguine, chilli, parsley
Lasagna bolognese, beef ragu, bechamel, basil, mozzarella
**GF pasta available*

COURSE 3

MAIN

*select ONE of
each to share
among the table*

1- Roast Branzino beurre blanc **OR** Grilled Salmon, Parsley, Rucola
2- Aubergine, almond ricotta, salsa verde (ve) **OR** Grilled Delica
Pumpkin, Winter Tomatoes, Burella (ve)
3- Short rib, smoked jus, marrowbone panko **OR** Porchetta, Polenta,
confit fennel

SIDES

All included

Roasted baby potatoes (ve), broccolini (ve), verde salad w. parmigiano

COURSE 4

SWEET

All included

ALFI tiramisu
Orange sorbet (ve)
Panna cotta, winter berry compote
Salted caramel cheesecake (v)



FOOD PACKAGES

FEASTING MENU

£55pp · All dishes are served for the table to share in 3 courses

COURSE 1

*For the table
All included*

Sardinian carasau crisps (ve)
Smoked cannellini whip, leafy radishes (ve)
Finocchiona salami, prosciutto crudo, cornichons
Burrata, wild mushroom, roast squash (v)

COURSE 2

PRIMI

*Select TWO of the
following to
share among your
table*

Wild mushrooms & truffle risotto (ve)
Pumpkin Ravioli, Sage, Winter truffle (ve)
Carbonara, guanciale, confit egg yolk, pecorino
Pappardelle, beef shin ragu, bone marrow panko
Crab linguine, chilli, parsley
Lasagna bolognese, beef ragu, bechamel, basil, mozzarella
**GF pasta available*

COURSE 3

MAIN

All included

Aubergine, almond ricotta, salsa verde (ve)
Grilled sea bass, beurre blanc
Short rib, smoked jus, marrowbone panko

SIDES

All included

Roasted baby potatoes (ve), verde salad w. parmigiano, heritage tomato salad (ve)

SWEET

*add dessert for
£8 per person*

ALFI tiramisu
Orange sorbet (ve)
Panna cotta, winter berry compote
Salted caramel cheesecake (v)

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FOOD PACKAGES

VEGETARIAN FEASTING MENU

£55pp · All dishes are served for the table to share in 3 courses

COURSE 1

*For the table
All included*

Whipped cannellini, green salsa (ve, gf)
Bruschetta bites (ve)
Burrata, wild mushroom, roast squash (v)

COURSE 2

PRIMI

All included

Cacio e pepe bucatini (v)
Wild mushrooms & truffle risotto (ve)
Pumpkin Ravioli, Sage, Winter truffle (ve)
**GF pasta available*

COURSE 3

GRILL

All included

Aubergine, almond ricotta, gremolata (ve)
Grilled Halloumi & jerusalem artichokes, mint, lemon, hazelnut crumble (gf)
Grilled Delica Pumpkin, Winter Tomatoes, Burella (ve)

SIDES

All included

Roasted Baby Potatoes (ve), verde salad (ve), heritage tomato salad (ve)

SWEET

*add dessert for
£8 per person*

ALFI tiramisu
Orange sorbet (ve)
Panna cotta, winter berry compote
Salted caramel cheesecake (v)

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FOOD PACKAGES

HOUSE MENU

£45pp · All dishes are served for the table to share in 2 courses

COURSE 1

STARTERS

All included

Sardinian carasau crisps (ve)
Smoked cannellini whip, leafy radishes (ve)
Finocchiona salami, prosciutto crudo, cornichons
Burrata, wild mushroom, roast squash (v)

COURSE 2 – SELECT 4 PIZZA AND/OR PASTA IN TOTAL FOR YOUR GROUP:

PIZZA

Margherita – tomato, fior di latte, basil
Napoletana – anchovies, tomato, garlic, capers, oregano
Funghi Rossa – confit mushroom, gorgonzola, truffle oil (ve option)
Diavola – spicy calabrese salami, nduja, tomato, mozzarella
Salsiccia – fennel sausage, friarielli, pickled chilli
**GF base available*

PASTA

Wild mushrooms & truffle risotto (ve)
Pumpkin Ravioli, Sage, Winter truffle (ve)
Carbonara, guanciale, confit egg yolk, pecorino
Pappardelle, beef shin ragu, bone marrow panko
Crab linguine, chilli, parsley
Lasagna bolognese, beef ragu, bechamel, basil, mozzarella
**GF pasta available*

SIDES

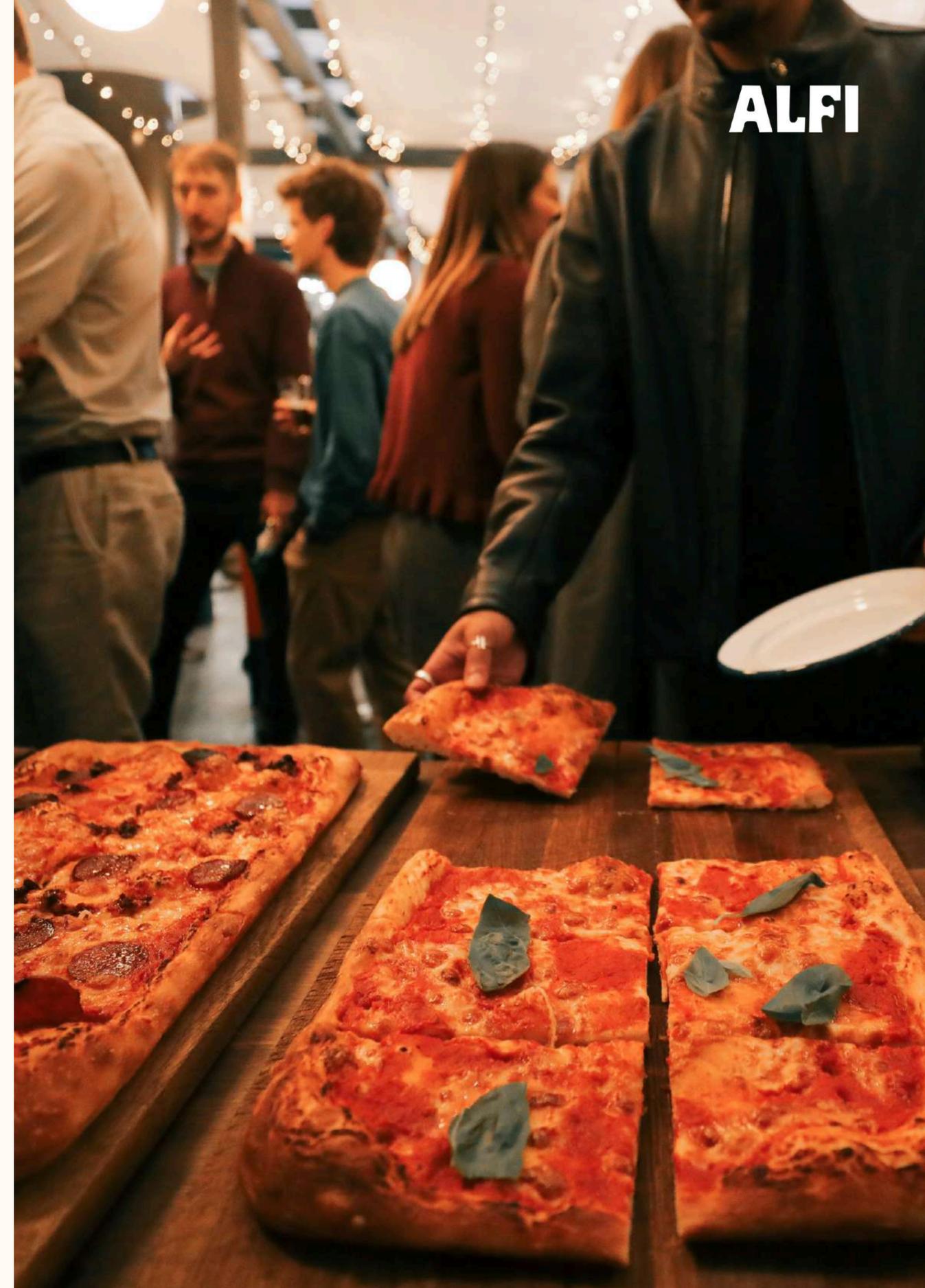
Select two for your group to share

Verde salad w. parmigiano
Heritage tomato salad

SWEET

add dessert for £8 per person

ALFI tiramisu
Orange sorbet (ve)
Panna cotta, winter berry compote
Salted caramel cheesecake (v)



FOOD PACKAGES

CANAPE MENU

£40pp · 10 canapes pp | Min 20 people

CHOOSE 10 FOR THE GROUP:

Burrata, Wild Mushrooms, Roast Squash(v)
Pumpkin, Ricotta, Sage (v)
Meatball san marzano marinara
12 hour pork belly bites
Beef tartare, cured egg yolk, crostini
Grilled Sea Bass, salsa verde
Grass Fed short rib, smoked jus, marrowbone panko
Grilled Aubergine, almond ricotta (ve)
Pecorino and pickled mushrooms tartlettes (v)
Baby gem, anchovies, caesar dressing
Prosciutto crudo, ricotta, focaccia crisp
Smoked whipped cannellini (ve)
Sardines on Focaccia, winter tomatoes
Grissini & garlic marinated olives (ve)
Baby mids, Straciatella, Caviar
Stuffed olives, ricotta, olive crumb, mandarino(v)

Warm brownie bites
Burnt orange cake, orange marmalade
Lemon meringue tartlettes (ve)

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EXAMPLE DRINK PACKAGES

THE SIP SET

£270

2 x Glera, Prosecco, Cantina Bernardi
2 x 'Ciu Ciu' or Montepulciano Cantina Frentano or 'Elegance'
2 x Homemade Iced Tea Jugs
12 x Bottles of Moretti

WINE PACKAGES

Based on 2-3 glasses per person

THE WINEMAKER

£28.25pp

2022 Chenin Blanc, Craven, Stellenbosh – South Africa – White
2022 Nerod'Avola, Nero di Lupo, COS, Sicilia – Italy – Red
2022 Gewurztraminer, Judith Beck, Burgenland – Austria – Orange

THE SOMMELIER

£22.50pp

2022 Cortese, 'Gavi La Fornace' Piemonte – Italy – White
2020 Malbec, Bodega Miras, Patagonia – Argentina – Red
2023 Grenache, Cinsault 'Alba' Languedoc – France – Rose

THE CURIOUS WINE LOVER

£18pp

2021 Passerina, Pecorino, Trebbiano, Ciu Ciu, Marche – Italy
2021 Montepulciano, Cantina Frentano, Abruzzo – Italy
2022 Grenache Blend, 'Elegance' Capdevielle Provence – France

EXTRAS

MAGNUM WINES

3L La Primeur Red £220
3L Champagne Zero Dosage £280
5L Primo Aprile Light Orange £380

PROSECCO BUCKETS

£230
6 x Bernardi Prosecco – Italy

SANGRIA JUGS

£180
5 x Red, White or Orange

BEER BUCKETS

£60
10 x Moretti or Ichnusa Bottles

EXTRAS (1)

TO HELP TAILOR YOUR EVENT, WE OFFER THE FOLLOWING OPTIONAL EXTRAS:

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DECORATIONS FROM £150

Includes tablecloths, flower arrangements, place cards, candles and signage for a room. The cost may increase depending on your preferences (bespoke items, quantity, etc.)



AV EQUIPMENT £50

Includes use of our projector, microphone, and speakers for presentations or entertainment.



EXCLUSIVE USE OF GAMES AREA £150

Perfect for adding a bit of fun to your event. We update our games from time to time, so please ask about availability when you book.



PHOTO BOOTH CARDS £150/50 CARDS

Bespoke background £250 (available with 14 days notice)



IN-HOUSE DJ £150/HR

Set the mood and let our DJ take it from there! Disco balls? Check. Dance floor? Check.

EXTRAS (2)

TO HELP TAILOR YOUR EVENT, WE OFFER THE FOLLOWING OPTIONAL EXTRAS:

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PERSONAL SPRITZ STATION/ BARTENDER £95

Skip the queues. Have a bartender and spritz station right at your table. Drinks charged by consumption.



KIDS AREA & CHILDCARE £300

Party peace of mind. We'll entertain and supervise the little ones while you enjoy the event. Games, activities, arts & crafts included



CLOAK ROOM £150

Give your guests one less thing to worry about. We'll make sure their belongings stay exactly where they left them.



SECURITY OR DOOR PERSON £75/HR

From guest check-ins to keeping things in order. Someone on the door to handle it all.



EVENT ENTERTAINMENT FROM £300

Want casino tables? Fire breathers? Sax over house music? You name it, we'll help sort it.

SPACES & MINIMUM SPEND AT ALFI

ALFI offers a range of flexible spaces that can be adapted to suit different group sizes, layouts and styles of event. Whether you are planning a seated meal, a standing reception or something in between, our team will help match your group to the space that works best.

In this section, you will find an overview of our spaces, capacities and example layouts to help you visualise how your event could come together.

THE SPACES · NO HIRE FEES

MINIMUM SPEND

Whether you're planning something intimate or hosting at scale, ALFI offers a range of spaces designed for group dining, celebrations, and corporate events.

SPACES	CAPACITY	MINIMUM SPEND FROM*
The Nook	Up to 26 guests	£750
Private Dining Room	Seated up to 65 / Standing up to 80	£1,500
Games Terrace	Standing up to 110	£2,500
Half Venue Hire	Up to 130 guests	£5,000
Full Venue Hire	Up to 300 guests	£9,000



All food, drinks and any additional extras ordered on the day count towards the minimum spend. Spaces can also be mixed and matched (for example, dinner in the Private Dining Room followed by drinks in the Games Terrace), subject to availability, layout and agreement at the time of booking.

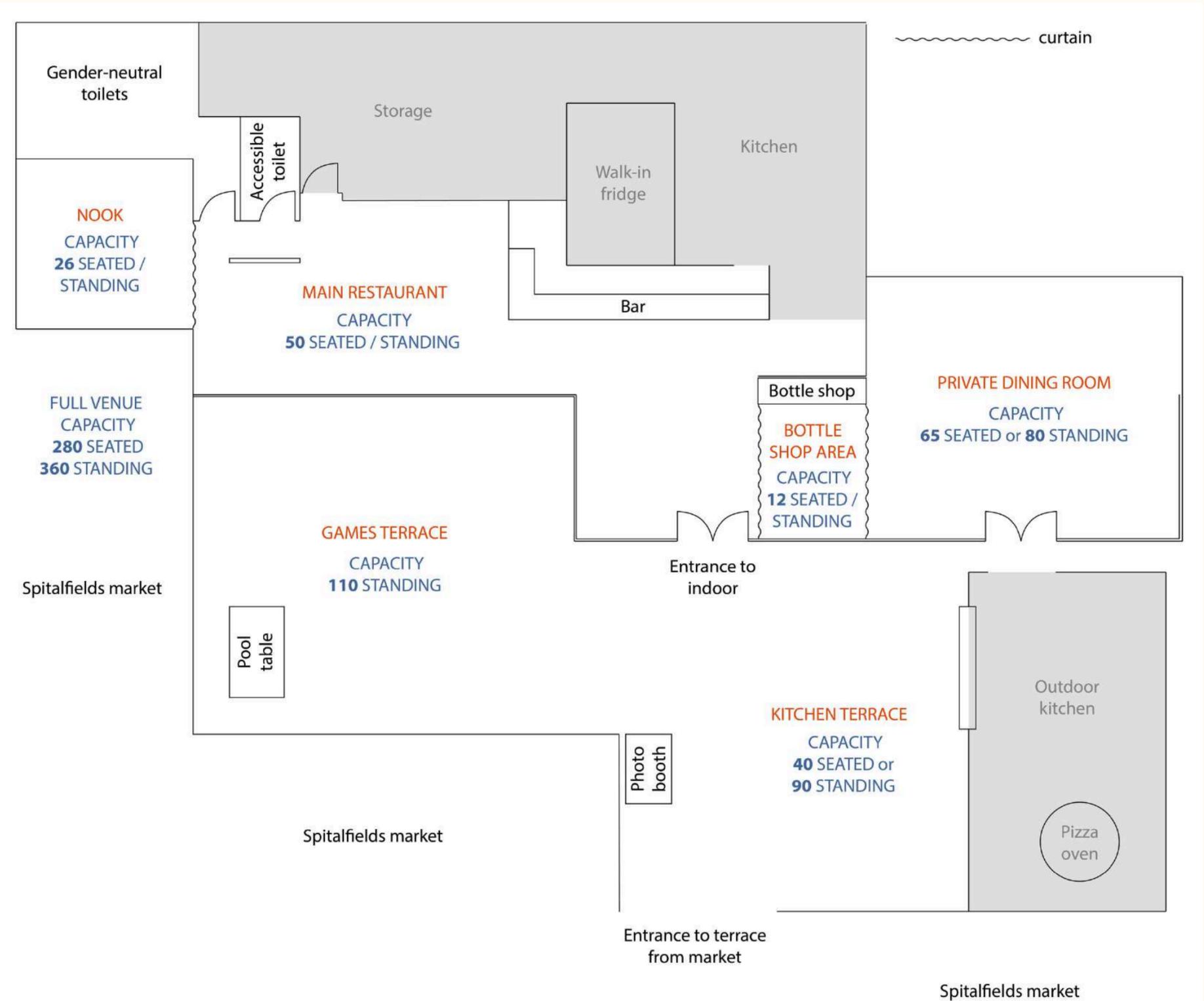
* Minimum spends are indicative and may vary depending on seasonality, day of the week, and demand. Minimum spends may increase during peak periods and can be more flexible during quieter times – particularly on Mondays. Please check with our events team to confirm the exact minimum spend for your preferred date.

THE SPACES · FULL VENUE

FULL VENUE HIRE

280 Seated or 360 Standing

Please contact the team about bespoke packages



THE SPACES · INSIDE

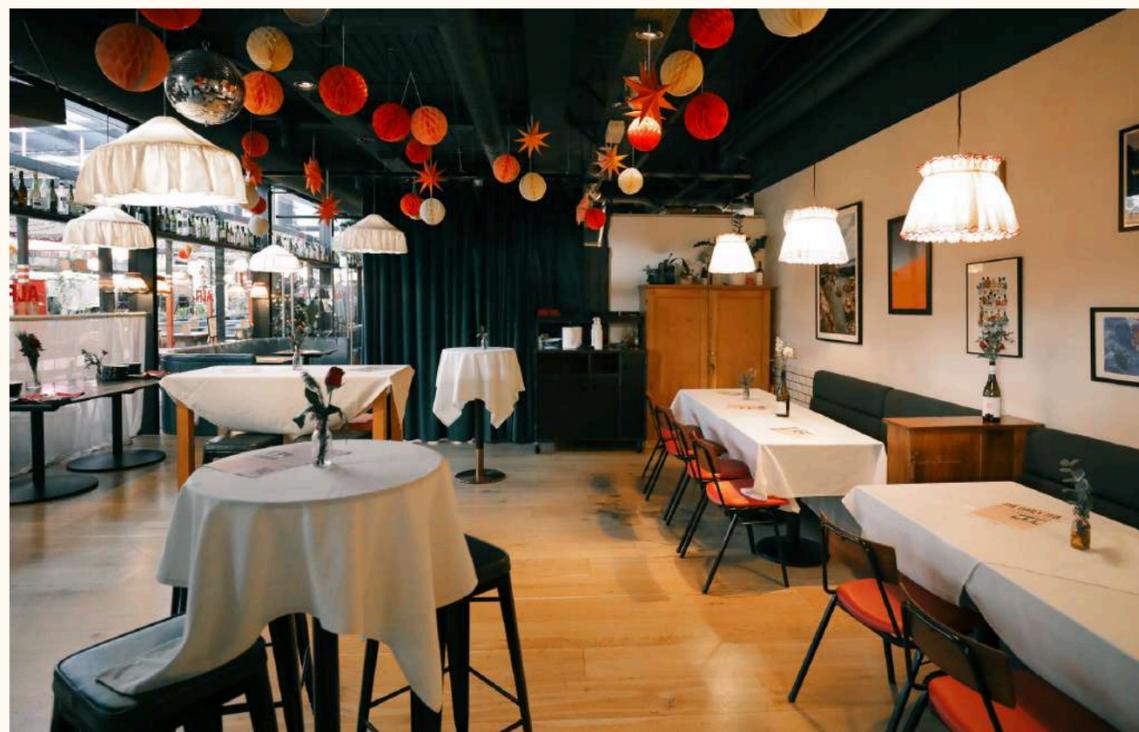
PRIVATE DINING ROOM

Seated 65 or Standing up to 80



THE NOOK

Seated or standing up to 26 (smaller private area)

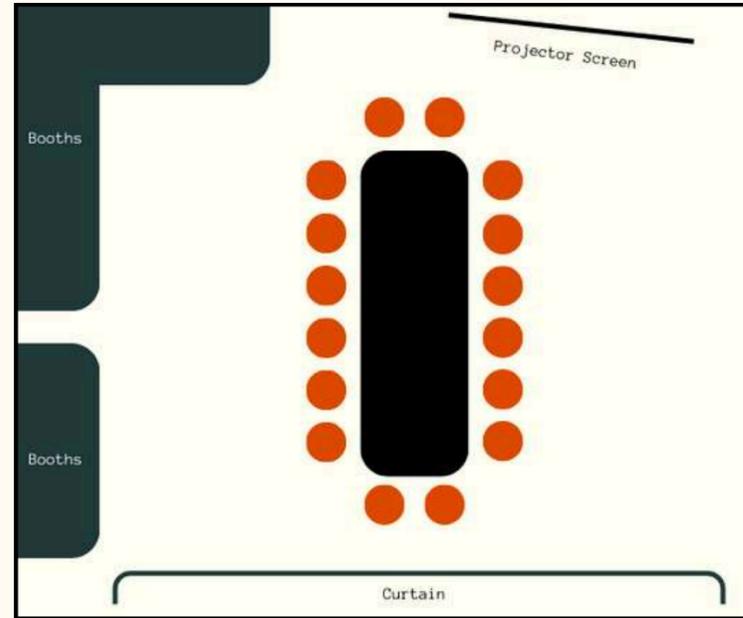


THE SPACES · INSIDE

PRIVATE DINING ROOM FLOOR PLAN EXAMPLES

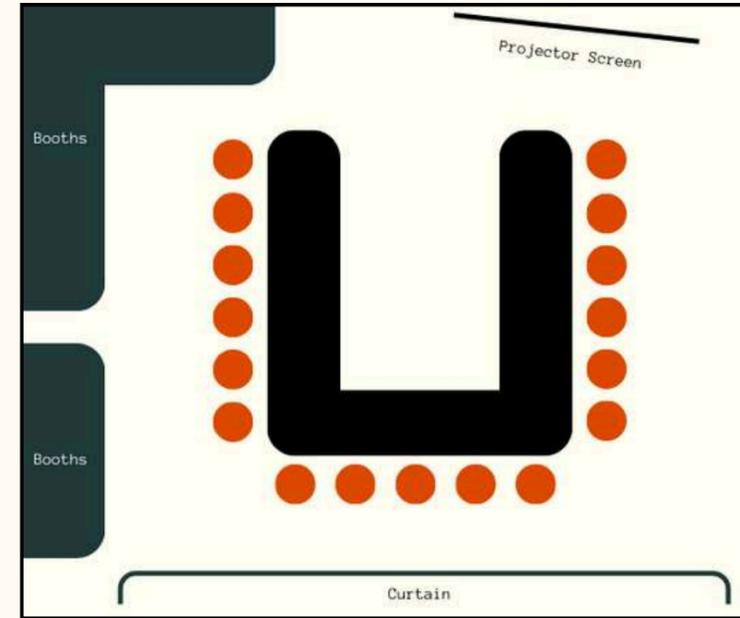
ONE LONG

Up to 22 people



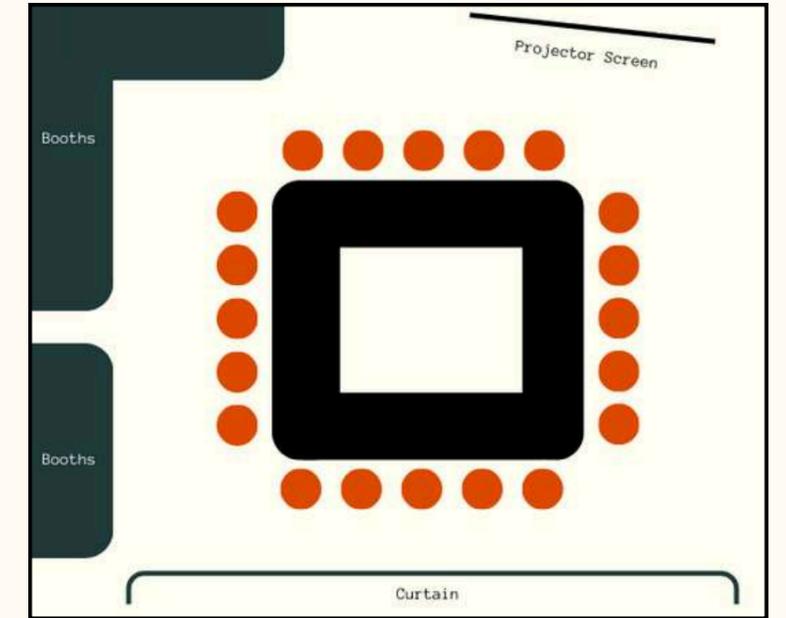
U-SHAPE

Up to 30 people



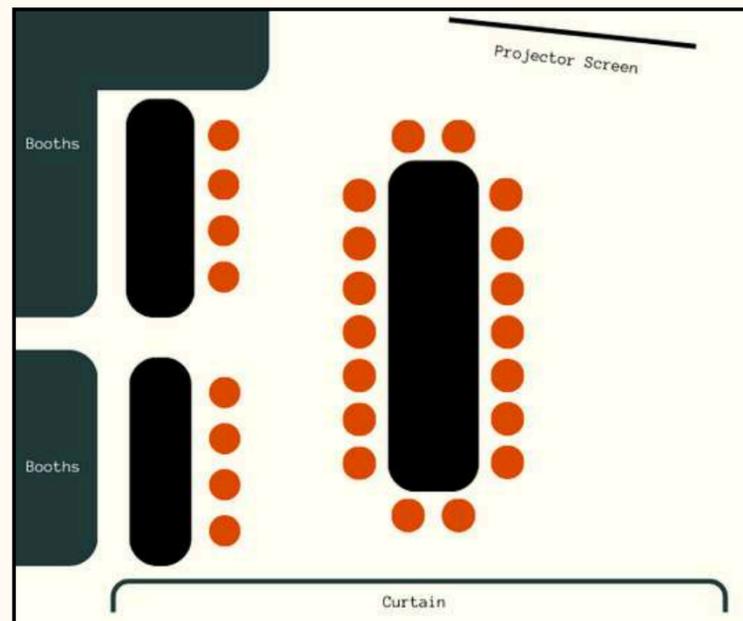
SQUARE

Up to 35 people



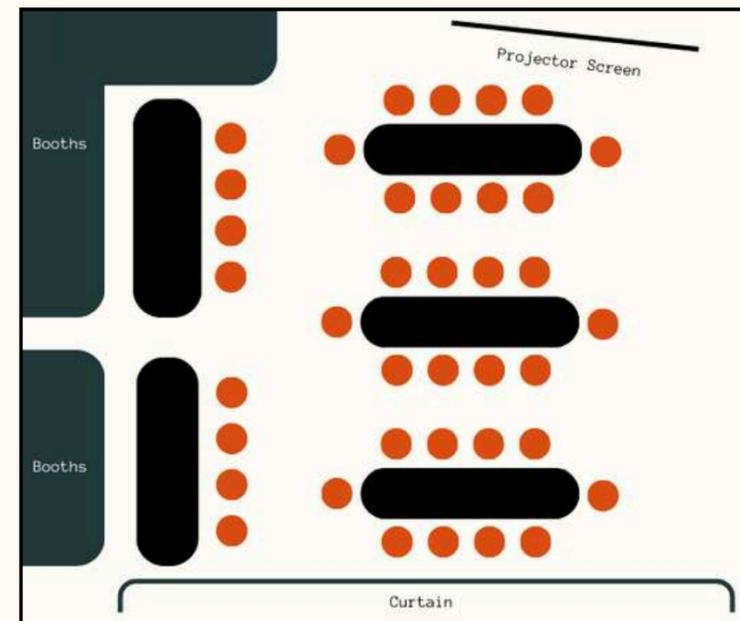
MULTI-TABLE 1

Up to 42 people



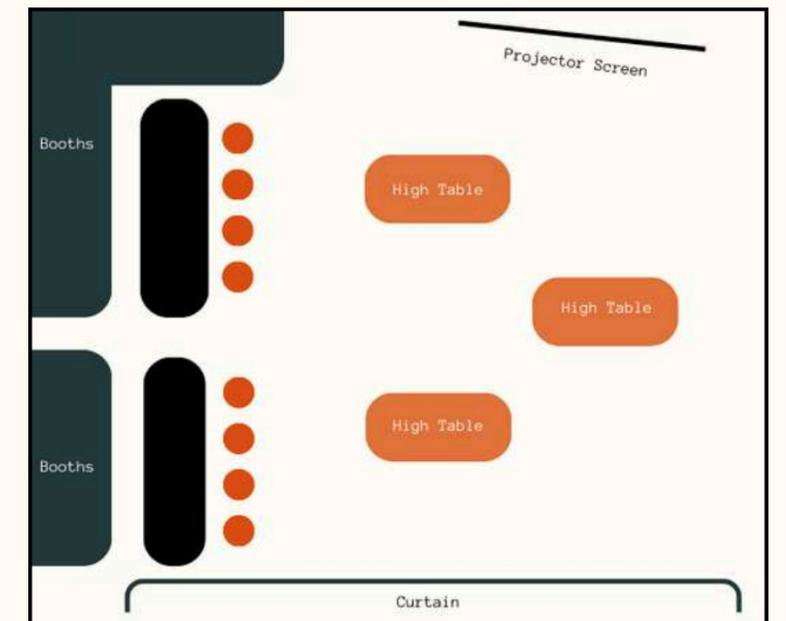
MULTI-TABLE 2

Up to 70 people



COCKTAIL MIX

Up to 85 people



THE SPACES · INSIDE

MAIN RESTAURANT

Seated or standing up to 50



BOTTLE SHOP AREA

Seated or standing up to 12 (smaller private area)



THE SPACES · OUTDOOR (COVERED & HEATED)

GAMES TERRACE

Up to 110 standing



KITCHEN TERRACE

Seated 40 or Standing up to 90



ALFI

IF YOU'D LIKE TO WALK THROUGH ALFI, TAKE A LOOK AT THIS VIDEO:



A TOUR OF ALFI

SOME OF OUR FAVOURITE MOMENTS

At Alfi, we've had the pleasure of hosting a variety of events that are as unique as our guests. Whether you're planning something intimate or a bit more grand, we would love to help bring your vision to life.

Here's a little taste of what we've hosted before:

- Weddings
- Networking events
- Wine tastings
- Product launches
- Speaker panels
- Birthdays
- Speed dating
- Reunions



NEXT STEPS

Ready to start planning?

Reach out to our events team to book a site visit. We'd love to show you around and help you imagine how the space could be yours.

Once you've chosen your date, we'll secure it with a deposit, which goes towards your spend on the day. Dates can fill up quickly, so we recommend getting in touch as soon as you're ready.

spitalfields@alfi.ltd



Group Booking Terms & Conditions

1. Importance of Booking Terms

Please read these Booking Terms carefully before placing a booking. They outline key details, including who we are, payment terms, cancellation policies, and your responsibilities. If you notice errors in these terms, contact us promptly. Terms written in the singular include the plural unless context dictates otherwise.

2. Scope of Terms

These terms apply to bookings for services at our venues, including reservations, food and drink packages, and events. They supplement our general Terms and Privacy Policy.

3. Booking Confirmation

Your booking is confirmed once we email you a booking confirmation with a unique reference number. Until confirmed, we reserve the right to release provisional bookings after a specified timeframe.

4. Payment Terms

- A 50% deposit is required to secure the booking. No booking is confirmed until this payment is received.
- The remaining balance is due 30 days before the event date.
- For bookings confirmed within 30 days of the event, full payment is required.
- Deposit payment can be made via bank transfer or credit/debit card.
- In the event these amounts are not paid by the dates specified, we reserve the right to cancel your booking.

5. Changes to Bookings

Requests for amendments must be communicated promptly. Approval is subject to availability and may result in price changes or additional charges. If unconfirmed changes impact planning, the booking may be cancelled at our discretion.

6. Minimum Spend and Pre-Paid Items

- Pre-agreed minimum spend is non-refundable if the total spend is not reached. Any extra spend must be paid on the day. We require a payment card to be held securely on arrival to cover additional charges.
- Our team is more than happy to split your bill for any additional spend to your preference, however, we are unable to offer a tab system, and all items ordered will be confined to one bill. The outstanding amount must be paid before you leave the venue on the date of your booking.

Group Booking Terms & Conditions

- We require the minimum spend of your booking to be fully paid before entry to the venue.
- All drinks must be purchased and consumed according to our licensing terms, on the day of your booking. We do not have an off-licence, so we cannot give the value of any minimum spend shortfall in products sold to take off the premises.

7. Cancellation policy

Cancellations made 30 days or more before the event are eligible for a full refund, except for bookings in July, November, and December.

Cancellations made 14–30 days prior to the event may be rescheduled within 12 weeks of the original date but are not eligible for a refund.

For bookings in July, November, and December, cancellations are only eligible for rescheduling within 12 weeks; refunds are not available during these months.

Cancellations made within 14 days of the event are non-refundable.

8. Guest numbers and dietary requirements

Final guest numbers, pre-orders, and dietary requirements must be submitted at least 14 days prior to the event.

Reductions in guest numbers after this deadline will still be charged.

Orders received after the deadline may not be fulfilled exactly as requested.

Please notify us of any allergies or dietary requirements at the time of pre-ordering.

9. Outdoor terrace

The outdoor terrace closes at 22:00.

No drinks may be consumed on the terrace after 22:30.

10. Service charge and VAT

A discretionary service charge of 13.5% will be added to your bill and shared among our team. All prices include VAT unless stated otherwise.

11. Damage and liability

Guests are responsible for any damage caused to the venue or its property. For larger events or corporate bookings, proof of public liability insurance may be required.