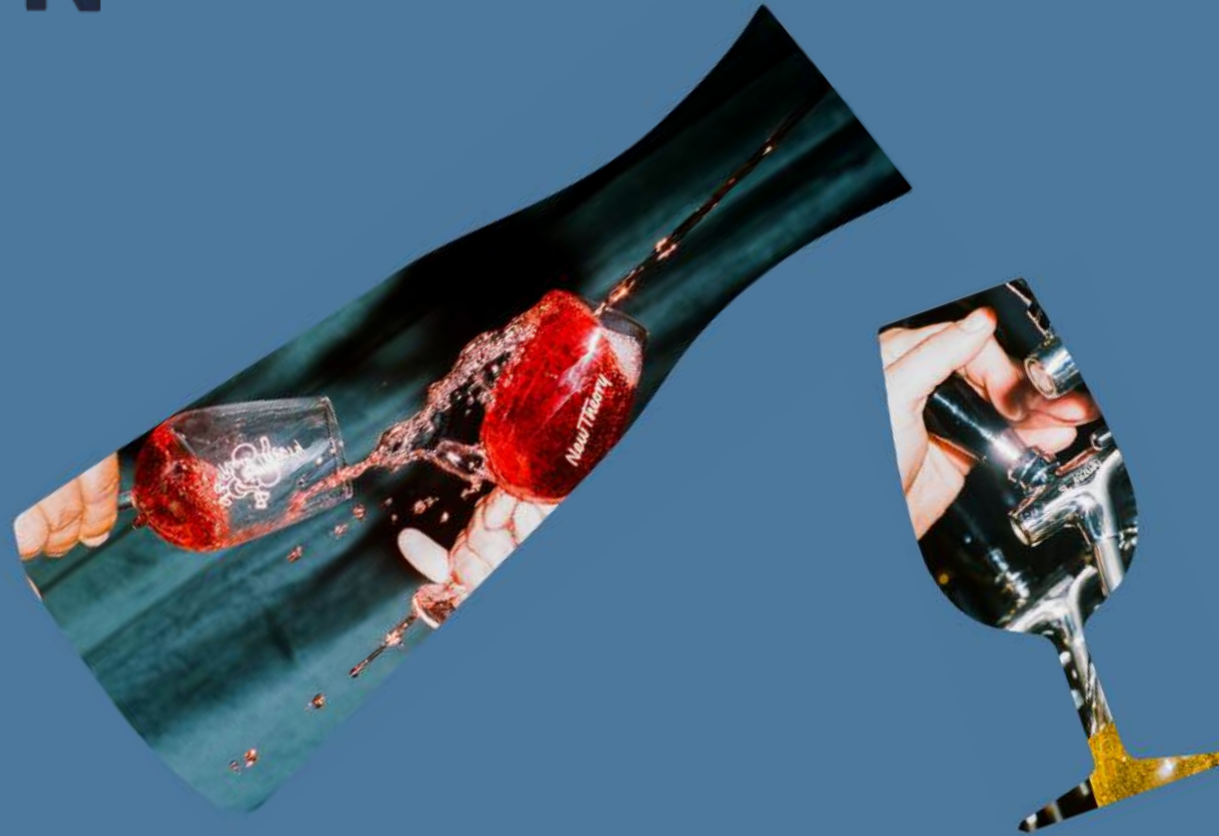


GROUP  
BOOKINGS

ALFI



3 Crispin Place, Spitalfields Market E1 6DW

# WHAT YOU'LL FIND IN THIS DOCUMENT:

<u>1. CELEBRATION MENU</u>	page 3
<u>2. FEASTING MENU</u>	page 4
<u>3. HOUSE MENU</u>	page 5
<u>4. VEGETARIAN FEASTING MENU</u>	page 6
<u>5. CANAPE MENU</u>	page 7
<u>6. EXAMPLE DRINKS PACKAGES</u>	page 8
<u>7. EXTRAS</u>	page 9
<u>8. EVEN MORE EXTRAS</u>	page 10
<u>9. INDOOR &amp; OUTDOOR SPACES</u>	page 11
<u>10. FAVOURITE MOMENTS AT ALFI</u>	page 14
<u>11. NEXT STEPS</u>	page 15
<u>12. BOOKING T&amp;C'S</u>	page 16

**ALFI**

# CELEBRATION MENU

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

## ON ARRIVAL

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

## COURSE 1: FOR THE TABLE

Bread basket, EV00 (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

## MAINS

select ONE of each to share among the table

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

## SIDES

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

## SWEET

ALFI tiramisu (v)  
Blood orange sorbet (ve)  
Panna cotta, fruit compote  
Salted caramel cheesecake (v)





# ALFI



## FEASTING MENU

£55pp

All dishes are served for the table to share in 2 courses

### COURSE 1:

#### FOR THE TABLE

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

#### MAINS

Aubergine, almond ricotta, salsa verde (ve)

Grilled sea bass, beurre blanc

Short rib, smoked jus, marrowbone panko

#### SIDES

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)

# HOUSE MENU

£45pp

All dishes are served for the table to share in 2 courses

## STARTERS

Sardinian carasau crisps (ve)

Smoked cannellini whip, leafy radishes (ve)

Finocchiona salami, prosciutto crudo, cornichons

Burrata, wild mushroom, roast squash (v)

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

Aubergine, courgette, roast peppers, tomato, smoked scamorza, mozzarella

\*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

Caesar salad

## SWEET

add dessert for £8 per person

ALFI tiramisu

Orange sorbet (ve)

Salted caramel cheesecake (v)

Panna cotta, winter berry compote







# ALFI

## VEGETARIAN FEASTING MENU

£55pp

All dishes are served for the table to share in 3 courses

### FOR THE TABLE

Whipped cannellini, green salsa (ve, gf)

Bruschetta bites (ve)

Burrata, wild mushroom, roast squash (v)

### PRIMI

Cacio e pepe bucatini (v)

Wild mushrooms & truffle risotto (ve)

Pumpkin Ravioli, Sage, Winter truffle (ve)

### GRILL

Aubergine, almond ricotta, gremolata (ve)

Grilled Halloumi & jerusalem artichokes, mint, lemon, hazelnut crumble (gf)

Grilled Delica Pumpkin, Winter Tomatoes, Burella (ve)

### SIDES

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

### DESSERTS

add dessert for £8 per person

Tiramisu (v)

Salted caramel cheesecake (v)

Blood orange sorbet (ve)

Panna cotta, winter berry compote

# 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)

# ALFI





# EXAMPLE DRINKS 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 20ppl at 3 glasses

8 Bottles included, choose your selection

## ‘The Winemaker’

565

2022 Chenin Blanc, Craven, Stellenbosh – South Africa – White

2022 Nero d’Avola, Nero di Lupo, COS, Sicilia – Italy – Red

2022 Gewurztraminer, Judith Beck, Burgenland – Austria – Orange

## ‘The Sommelier’

450

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’

360

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 275

6 x Bernardi Prosecco – Italy

### Beer Buckets 68

10 x Moretti or Ichnusa Bottles

### Sangria Jugs 205

5 x Red, White or Orange

# ALFI







## EXTRAS

To help tailor your event, we offer the following optional extras

### Decorations – Starting from £150

- Includes tablecloths, flower arrangements, place cards, candles, and signage for a room.
- If you'd like to decorate a half-venue, full venue, add more decorations than the ones listed, or request bespoke items, the cost may increase depending on your preferences.

### 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, our games area offers a range of entertainment options to keep your guests engaged.
- We update our games from time to time, so please ask our reservations team about the available options when you book.

### Photo Booth Cards – £150 per hour

- £150 per hour, more than 3 hours £100 per hour
- Bespoke background £100

### In House DJ – £150 per hour

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

## EVEN MORE EXTRAS

To help tailor your event, we offer the following optional extras

### Personal Spritz Station/ Bartender – £85

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

### Kids Area + Childcare – from £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 per hour

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

### Event Entertainment – from £200

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







## PRIVATE DINING ROOM

Seated 65 or Standing up to 80

## FULL VENUE HIRE

280 Seated or 360 Standing

Please contact the team about  
bespoke packages



## THE NOOK

Seated or standing up to 26  
(smaller private area)



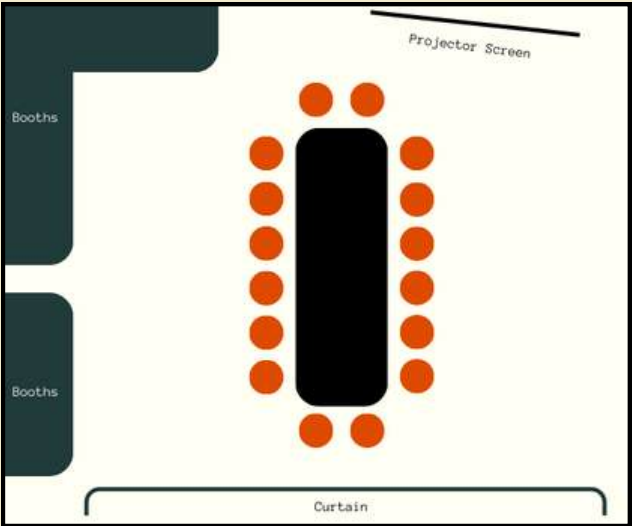
## MAIN RESTAURANT

Seated or standing up to 50

# PRIVATE DINING ROOM FLOOR PLAN EXAMPLES

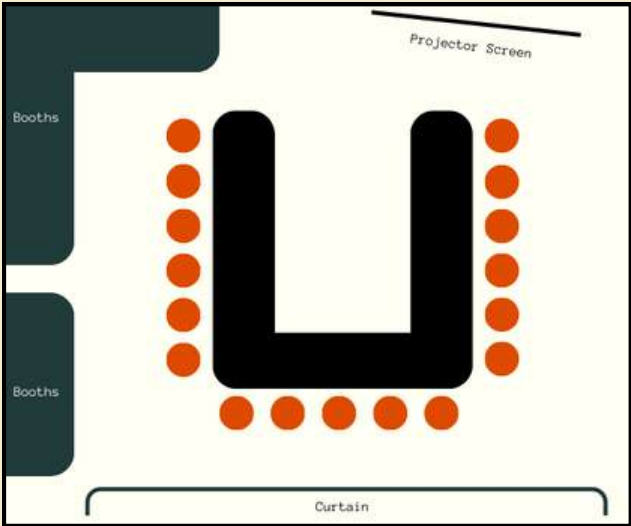
## ONE LONG

Up to 22 people



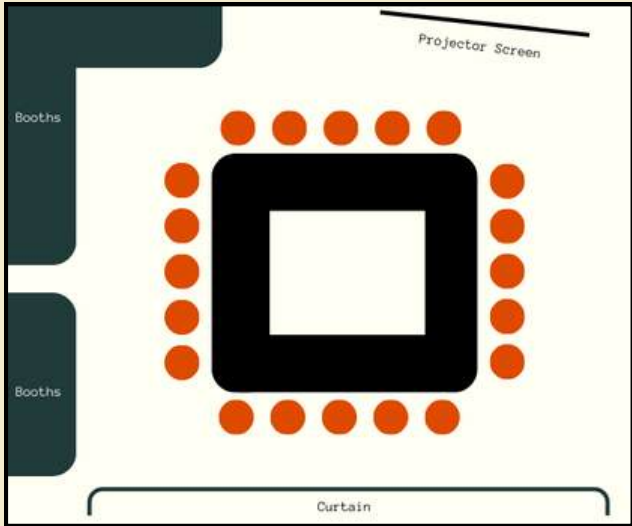
## U-SHAPE

Up to 30 people



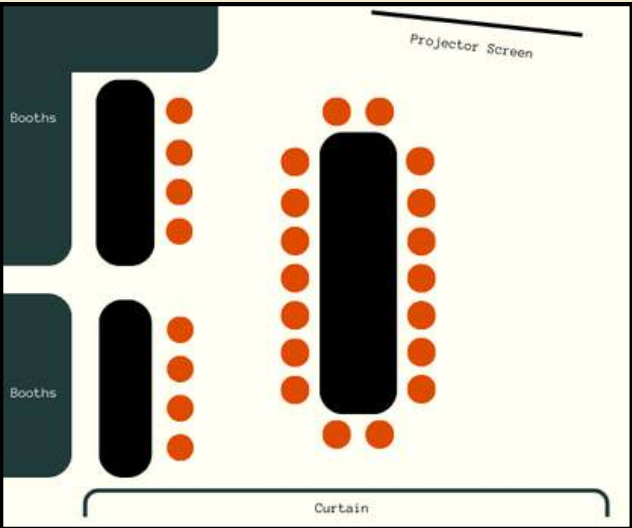
## SQUARE

Up to 35 people



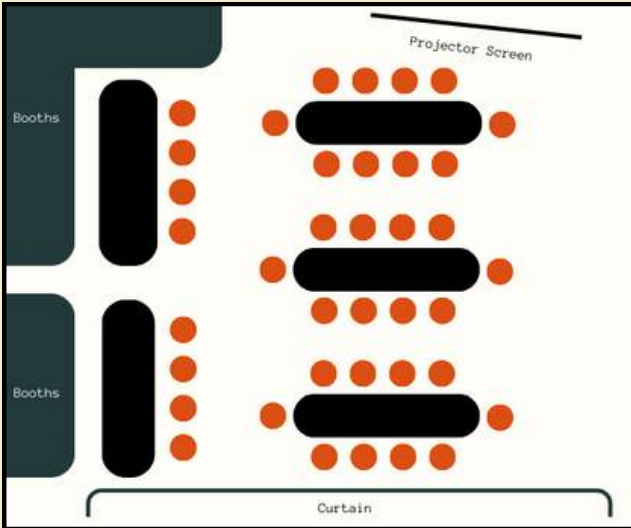
## MULTI-TABLE 1

Up to 42 people



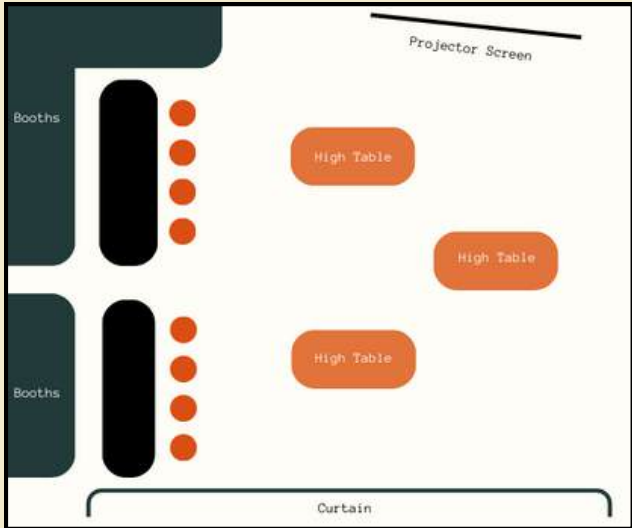
## MULTI-TABLE 2

Up to 70 people



## COCKTAIL MIX

Up to 85 people







## GAMES TERRACE

Up to 110  
Standing



## KITCHEN TERRACE

Seated 40 or  
Standing up  
to 90



# SOME OF OUR FAVOURITE MOMENTS AT ALFI

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](mailto: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.
- 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.



## Group Booking Terms & Conditions continued..

### 7. Cancellation Policy

- Full refunds are provided for cancellations made 30 or more days in advance, except bookings occurring during July, November and December.
- Bookings cancelled 14–30 days prior can be rescheduled within 12 weeks but are not eligible for a refund.
- For bookings in July, November and December, cancellations will only allow rescheduling within 12 weeks from the original event date. Refunds are not offered during these months.
- Cancellations made within 14 days are non-refundable.

### 8. Numbers and Dietary Requirements

- Final guest numbers including preorder and dietary requirements must be provided 14 days in advance and reductions after this point are chargeable.
- We cannot guarantee we can meet your order exactly, if submitted beyond this cut off.
- We are unable to remove items placed on pre order once confirmed.
- Please inform us of any allergens when you place the pre-order.

### 9. Outdoor Terrace

The outdoor terrace closes at 22:00

No drinks may be consumed on the terrace post 22:30

### 10. Service Charge

A discretionary charge of 13.5% will be added to your bill as Service Charge, all of which gets distributed to the team. All prices quoted are inclusive of VAT unless stated otherwise.

### 11. Damage and Liability

Guests are responsible for damage caused to venue property. Proof of public liability insurance may be required for larger events or corporate bookings.