

# counter 71

private events guide





## counter 71

### Seasonal British Chefs Table

counter 71 is a celebration and a platform to showcase the very best of British farmers, fisherman and growers. We take guests through a multi-course tasting menu of elevated British cuisine.

Our menu reflects the ever changing and unpredictable seasons and the work that the people put into harnessing them.



counter 71

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## lowcountry

### Hidden Cocktail Bar

Below counter 71 sits lowcountry. Our sister bar specialising in cocktails and American Whiskey. The two spaces work together harmoniously but each one has their own distinct personality.

A big focus on creative cocktail techniques such as fat washing and clarifying. Stocking some bottles of Bourbon only to be seen on the back bar at lowcountry.



lowcountry

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# the experience

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counter 71 offers tasting menus over 10 courses for dinner  
6 courses for lunch with seating for up to 16 guests

We offer the options to accompany the menu with wine pairings, non-alcoholic & mixed pairings or a choice of curated wines, cocktails & soft drinks.

Our Sommelier Harry Cooper is always happy to offer a more bespoke selection of bottles for your event to suit any budget.

The spaces can be rented together or separately.



COUNTER 71 FOOD MENU

Downstairs in lowcountry the bar is the ideal venue for a more casual event, with seating for 35 people or standing room for 50.

Drinks Director Ryan Sheehan has curated a selection of signature, classical and historical cocktails. These are served alongside a collection of American Whiskeys, Beer and Spirits.



LOWCOUNTRY COCKTAIL LIST



# the finer details

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## Minimum Spend

**counter 71** - £3000 minimum spend inclusive of food, drinks & service charge.  
**lowcountry** - £1500 minimum spend inclusive of food, drinks and service charge.

**counter 71 + lowcountry** - £4000 minimum spend inclusive of food, drinks and service charge.

*\*For lunchtime events please contact the restaurant. A deposit of £1000 required on booking to confirm the date.*

## Cancellation and Amenments

Cancellations made within 7 days of the booking will result in forfeit of deposit. An increase in guests may be possible at our discretion. Please notify us as soon as possible about changes to the number of guests at [contact@counter71.co.uk](mailto:contact@counter71.co.uk)

## Allergies

Due to the size of the team and kitchen we are not able to accommodate all dietary requirements. Menus free of dairy, egg, onion, garlic, alcohol or vegan diets are not available. We are not able to guarantee dishes will be free of any allergens as everything is prepared in the same space. Any requirements must be confirmed via email a minimum 72 hours before booking time.

## Cancellation and Amenments

Dinner at counter 71 starts at 19:00 unless otherwise agreed. Please allow around 2.5 to 3 hours. lowcountry opens from 17:30, if your event is solely in lowcountry then the start time can be after 5:30.

*\*For lunchtime events please contact the restaurant.*

# contact us

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Please email us at

[contact@counter71.co.uk](mailto:contact@counter71.co.uk)  
[lowcountry@counter71.co.uk](mailto:lowcountry@counter71.co.uk)

Or visit us at

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