

# 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





# **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)



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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:



## 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 – all with no hire fees, just a minimum spend.

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.

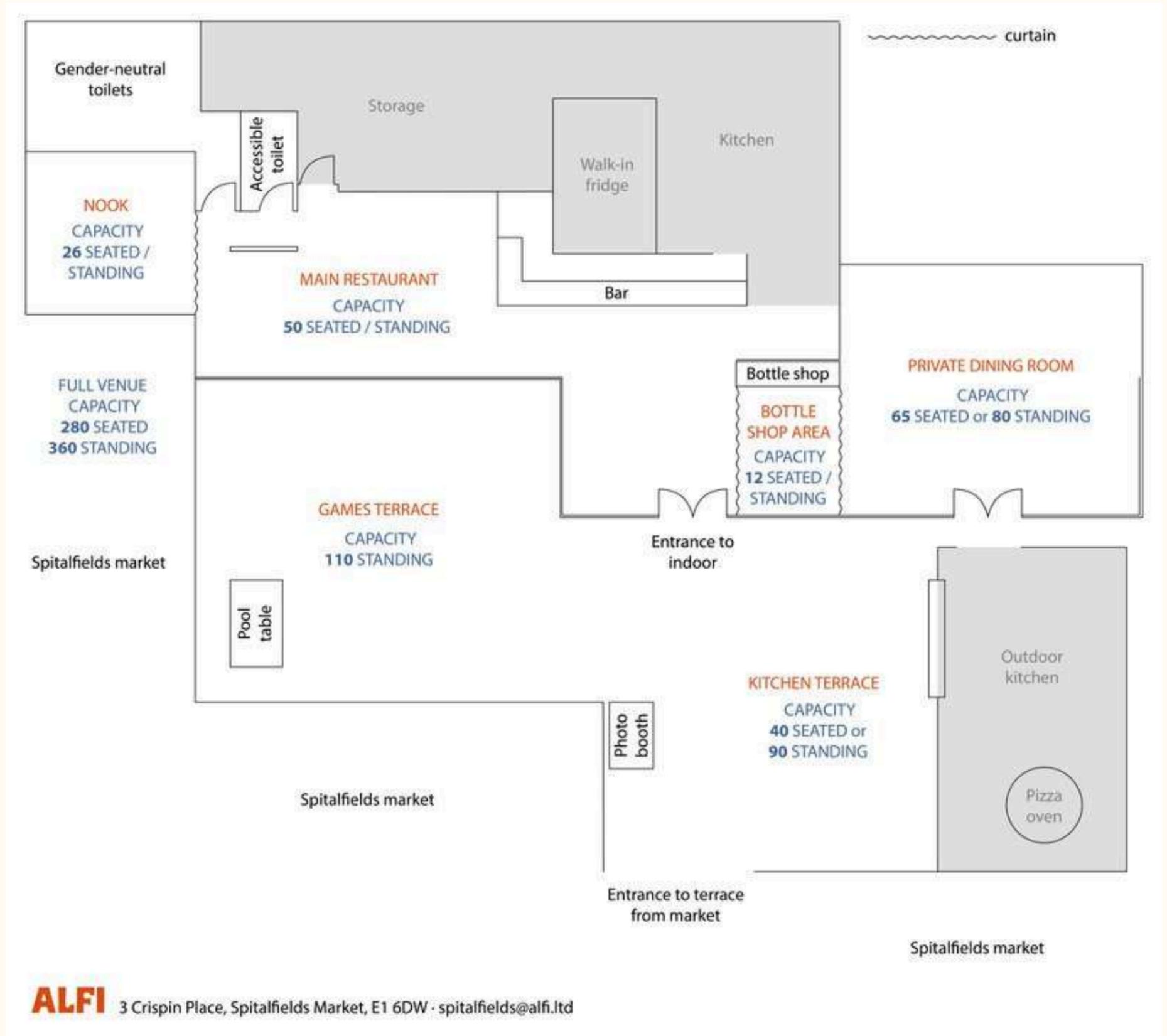
\* Minimum spends are indicative and may vary depending on seasonality, day of the week, and demand. Minimum spends may increase during peak periods and can be more flexible during quieter times – particularly on Mondays. Please check with our events team to confirm the exact minimum spend for your preferred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

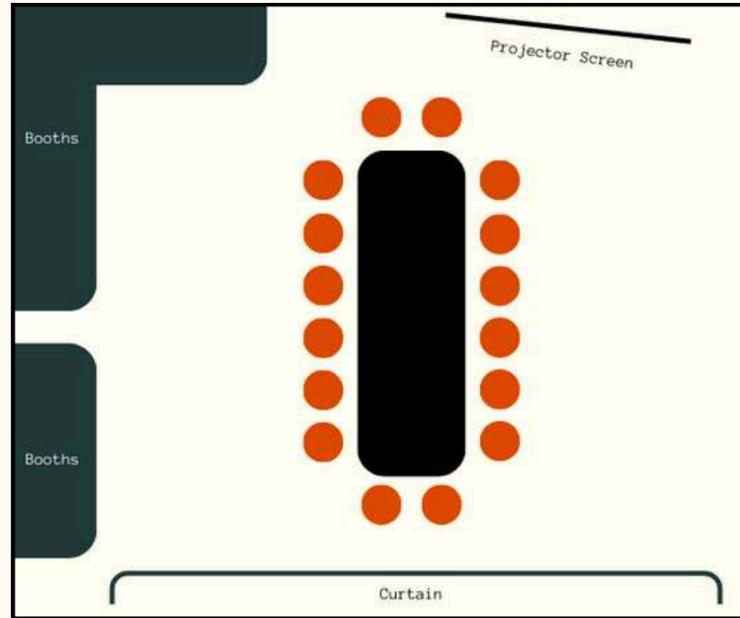


THE SPACES · INSIDE

# PRIVATE DINING ROOM FLOOR PLAN EXAMPLES

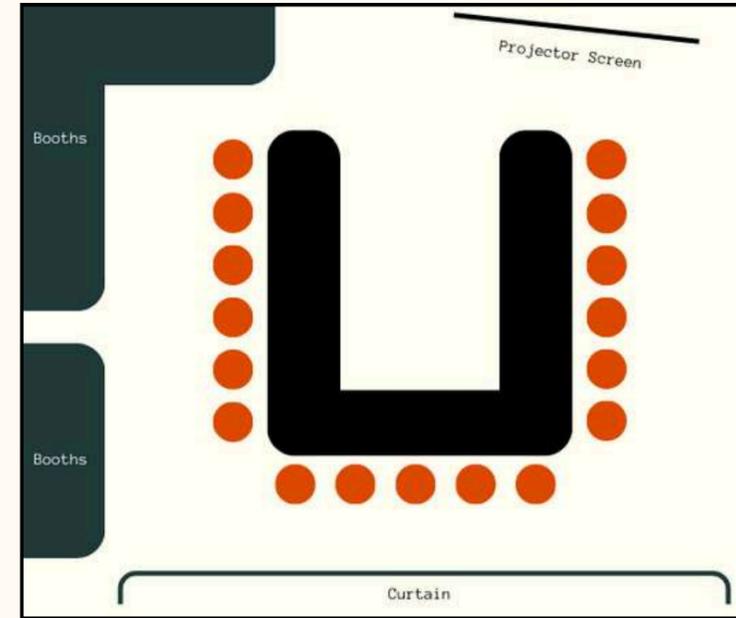
## ONE LONG

Up to 22 people



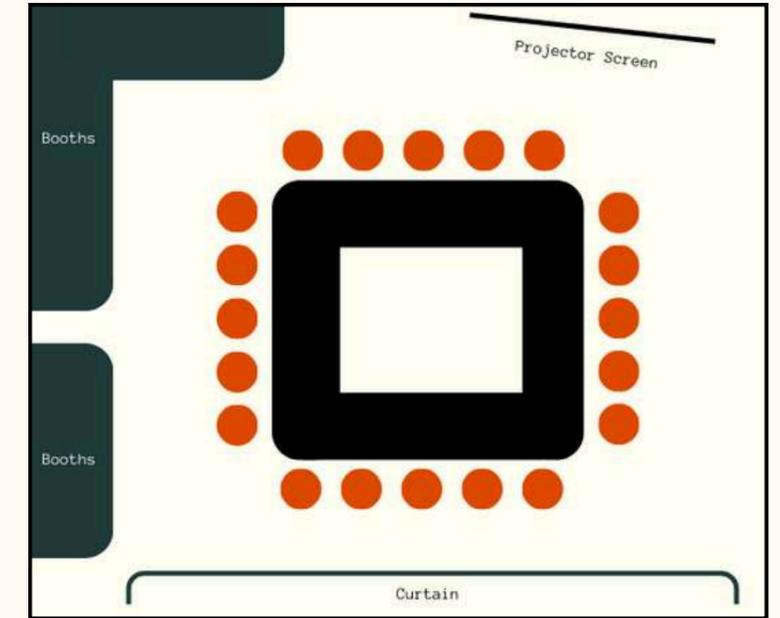
## U-SHAPE

Up to 30 people



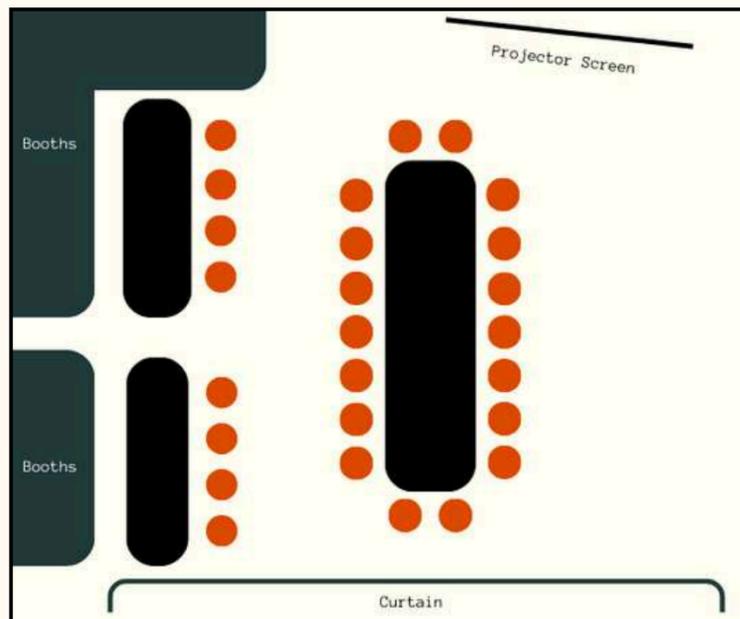
## SQUARE

Up to 35 people



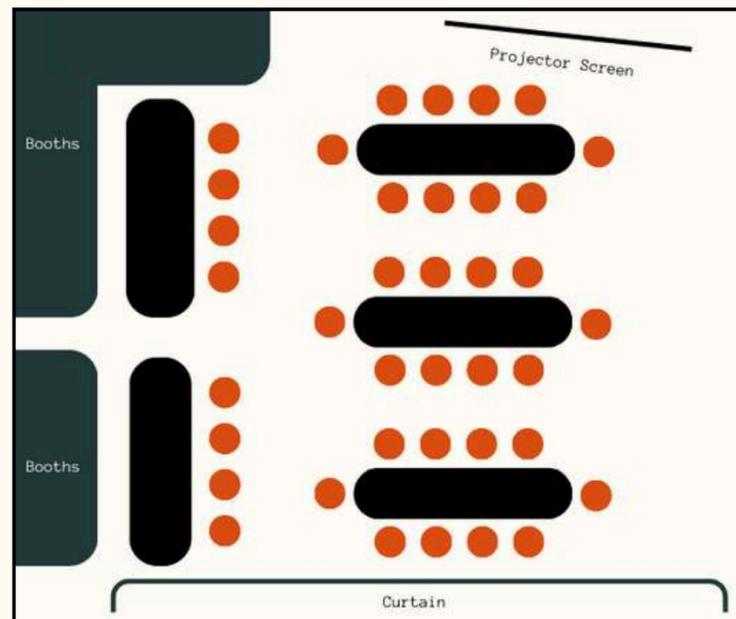
## MULTI-TABLE 1

Up to 42 people



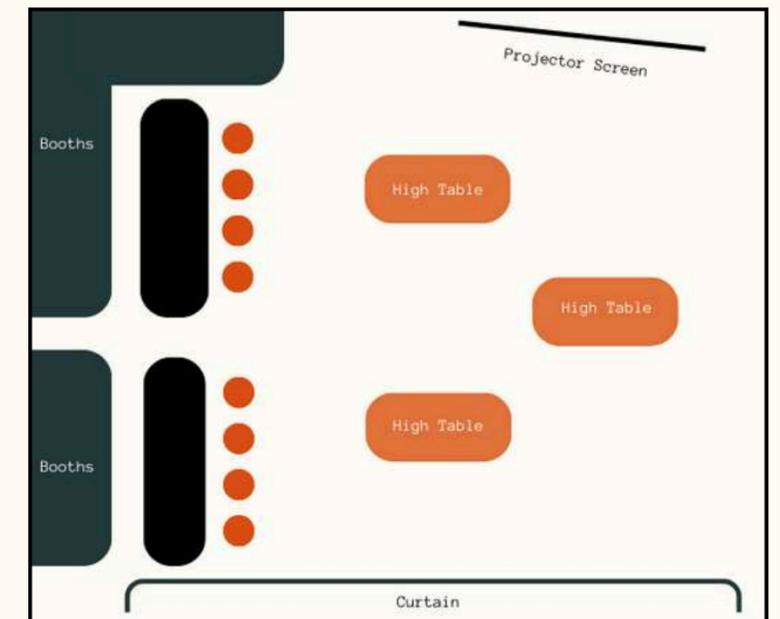
## MULTI-TABLE 2

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



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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](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.