ALFI

GROUP BOOKINGS





3 CRISPIN PLACE, SPITALFIELDS MARKET E1 6DW
spitalfields@alfi.ltd



01. FOOD & DRINK PACKAGES

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FOOD & DRINK PACKAGES

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EVENT PACKAGES

A summary is shown here.
Full details for each package follow on the next pages

CELEBRATION MENU	**£95pp**	**4 courses + sides + canapes & champagne**
FEASTING MENU	**£65pp**	**4 courses + sides**
HOUSE MENU	**£50pp**	**2 courses + sides**
CANAPÉS	**£100**	**per selection (25 portions)**
EXPERIENCES	**£48pp**	**Pasta Making · Paint & Sip · Candle Making · Cocktail Making · Sip & Bouquet**

Vegetarian and vegan food is one of our specialities, and each package can be tailored to suit your dietary requirements. Please enquire for further details.

a 13.5% service charge is added to all the packages above

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DRINKS

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THE SIP SET
£270
(40 drinks)

2 x Prosecco, Cantina Bernardi
2 x bottles red/orange/rosé/white
2 x homemade iced tea carafes
12 x bottles of Moretti

BEER BOTTLES
£60

10 bottles
Moretti, Ichnusa, Peroni, Daura Damm (gf), Estrella Galicia 0%

SPRITZ
£36

1L carafe (3 glasses)
Spritz – Aperol, Sarti, Hugo or Limoncello
Sangria – red, white or orange

COCKTAIL BAR

Upon request – please see our drinks menu

SOFT DRINKS
£18

1L carafe (3 glasses)
ALFI homemade lemonade or iced tea

WINES

We have an extensive wine list of low intervention, organic and biodynamic wines. Our sommelier takes great pride in their selection and to simplify your event you can leave the choice to them and discover perfectly paired wines. Choose a price band.
Price for 6 bottles red/rosé/orange/white
(equivalent of 30 150ml glasses)

FINE WINES
£420 (6 bottles)

PREMIUM
£300 (6 bottles)

SOMMELIERS CHOICE
£210 (6 bottles)

Our full wine list also available if you prefer to make your own selection.

PROSECCO
£40

Per bottle (6 glasses)
Prosecco, Cantina Bernardi – Italy

MAGNUM WINES

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

all plus 13.5% service charge

CELEBRATION MENU

£95pp + 13.5% service charge · All dishes are served for the table to share in 4 courses

ON ARRIVAL
Glass of champagne for each guest (non alc. available)
Housemade focaccia canapes

COURSE 1
All included
Bread basket, EVOO (ve)
Smoked cannellini whip (ve)
Burrata, warm tomato sugo, tarragon
Fennel salami, prosciutto and pickles (gf)

COURSE 2
PRIMI
All included
Pappardelle beef shin ragù, bone marrow panko, parmigiano
Lemon ricotta ravioloni, brown butter, sage
Wild mushrooms & truffle gnocchi (ve, gf)
**GF pasta available*

COURSE 3
SECONDI
All included
Hake, brown shrimp, capers
Aubergine, almond ricotta, gremolata, chillies (ve)
Slow roast lamb, peas, marsala jus

SIDES
All included
Roasted baby potatoes, salsa verde (ve)
Verde salad with parmigiano
Winter tomatoes, pickled shallot

COURSE 4
SWEET
All included
ALFI tiramisu
Chocolate mousse, cherries, hazelnuts (v, gf)

Vegetarian & vegan options available



FEASTING MENU

£65pp + 13.5% service charge · All dishes are served for the table to share in 4 courses

COURSE 1
All included

Sardinian carasau crisps (ve)
Smoked cannellini whip (ve)
Burrata, warm tomato sugo, tarragon
Fennel salami, prosciutto and pickles (gf)

COURSE 2
PRIMI
All included

Wild mushrooms & truffle gnocchi (ve, gf)
Pappardelle, beef shin ragù, bone marrow panko, parmigiano
**GF pasta available*

COURSE 3
SECONDI
All included

Aubergine, almond ricotta, gremolata, chillies (ve)
Slow roast lamb, peas, marsala jus

SIDES
All included

Roasted baby potatoes, salsa verde (ve)
Verde salad with parmigiano
Winter tomatoes, pickled shallot

SWEET
Choose one

ALFI tiramisu
Chocolate mousse, cherries, hazelnuts (v, gf)
Sorbet (ve)

Vegetarian & vegan options available



HOUSE MENU

£50pp + 13.5% service charge · All dishes are served for the table to share in 2 courses

COURSE 1

STARTERS

Sardinian carasau crisps (ve)
Smoked cannellini whip (ve)
Burrata, warm tomato sugo, tarragon
Fennel salami, prosciutto and pickles (gf)

COURSE 2

PIZZA

Margherita – tomato, fior di latte, basil
Diavola – spicy calabrese salami, nduja, tomato, mozzarella
**GF base available*

PASTA

Wild mushrooms & truffle gnocchi (ve, gf)
Pappardelle, beef shin ragù, bone marrow panko, parmigiano
**GF pasta available*

SIDES

Verde salad with parmigiano
Winter tomatoes, pickled shallot

SWEET

add dessert for £8 per person

ALFI tiramisu
Chocolate mousse, cherries, hazelnuts (v, gf)
Sorbet (ve)

Vegetarian & vegan options available



BREAKFAST MENU

£30pp + 13.5% service charge · All dishes are served buffet style

What’s included:

Unlimited drinks
Juices, coffee and tea

Sharing continental breakfast buffet

- Salami
- Proscuitto crudo
- Avocado
- Young pecorino
- Roasted tomatoes
- House made foccacia
- Pastries
- Fresh fruits
- Granola & coconut yoghurt (vegan)



CANAPÉS

£100 per 25 canapes + 13.5% service charge · minimum order of £400

On focaccia:
Fresh tomato, fennel, anchovy
Prosciutto crudo, ricotta
Seaweed butter, fennel salami

Cold:
Caprese: sunblush tomato, bocconcini, purple basil (gf)
Pickled chilli, smoked ricotta (gf)
Endive, almond ricotta, plum jam (ve, gf)
Smoked whipped cannellini, pane carasau (ve)
Peach, prosciutto crudo, bocconcini, basil

Hot:
Parmesan, mozzarella & spinach crisps (gf)
Spinach & ricotta croissant
Polpette, tomato & pecorino cones

Vegetarian & vegan options available



EVENT MENU

Plus 13.5% service charge · Feed the crowd and relax

ANTIPASTI

Homemade focaccia, EVOO & balsamic (ve) (2 slices) **6**
House olives (ve,gf) **6**
Smoked cannellini whip, Sardinian carasau crisps (ve) **6**
Fennel salami, prosciutto, cornichons (gf) **16**
Buratta, warm cherry tomato sugo & tarragon **16**

YARD PIZZAS **Our signature pizzas – each pizza = 2.5 normal pizzas**

Margherita – tomato, mozzarella, basil (v) **36**
Diavola – spicy calabrese salami,'nduja, tomato, mozzarella **49**
Napoletana – anchovies, tomato, garlic, capers, oregano **36**
Dom – fior di latte, friarielli, salsiccia, pancetta, pecorino, chilli **45**
Nonna Cristina – gorgonzola, fior di latte, salsiccia, pear, truffle honey **40**
Zollo – bocconcini, fior di latte, prosciutto cotto, tomato, sun-dried tomato, basil **47**
Alba – wild mushrooms, tarragon cream, vegan mozzarella, truffle honey, chilli (ve) **54**
Marta – sun blush tomatoes, fior di latte, tomato, mascarpone, garlic, EVOO (v) **40**

PASTA

Pappardelle beef shin ragù, bone marrow panko, parmesan **18**
Tuscan pork ragu potato gnocchi (gf) **16**
Trofie aglio oglio, chilli, garlic, parsely (ve) **12**
Lemon ricotta ravioloni, brown butter, sage (v) **16**
**GF pasta available*

DESSERTS

ALFI Tiramisu espresso, marscarpone **9**
Chocolate mousse chocolate, cherries, hazelnuts (v, gf) **9**
Panna cotta winter berry compote (v) **9**
Sorbet 3 scoops (ve) **9**



EXPERIENCES

£48pp + 13.5% service charge · make it an event (min 12 people max 50)

Choose your experience:

- **Pasta making – learn to make 2 pasta shapes**
- **Paint & sip – acrylics on canvas**
- **Candle making – create your own scent**
- **Cocktail making – make & drink 3 cocktails**
- **Sip & bouquet – learn to make a bouquet**
- **Pizza making – make ALFI's signature dough**

What's included:

- Glass of prosseco on arrival (non alc. available)
- A guided creative session guided by our experts
- All materials provided
- Your finished creation to take home (or drink / eat it at the venue)

SPECIAL OFFER: £63pp + service charge – Experience + one house drink + antipasti

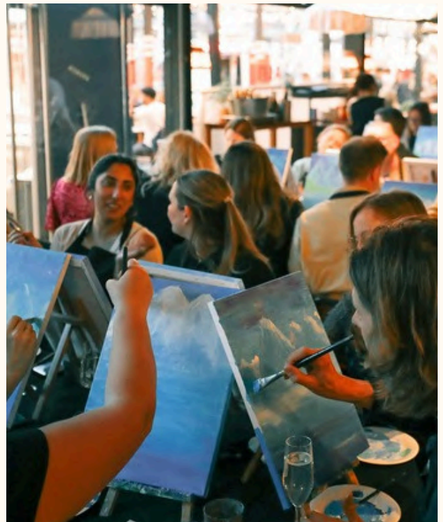
PASTA MAKING



CANDLE MAKING



PAINT & SIP



COCKTAIL MAKING



SIP & BOUQUET



PIZZA MAKING





EXTRAS

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

Exclusive use of games area £150/hr
AV equipment from £50
In-house DJ £150/hr
Decorations from £150
Photobooth £150/hr
Cloakroom from £150
Casino experience from £600
Personal spritz station with bartender £95
Kids area & childcare £300
Security or door person £45/hr
Magician from £500
Personalised & hosted Pub Quiz £500
Live music from £600
Event photographer from £400

OUR SPACES

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THE SPACES · INSIDE

PRIVATE DINING ROOM

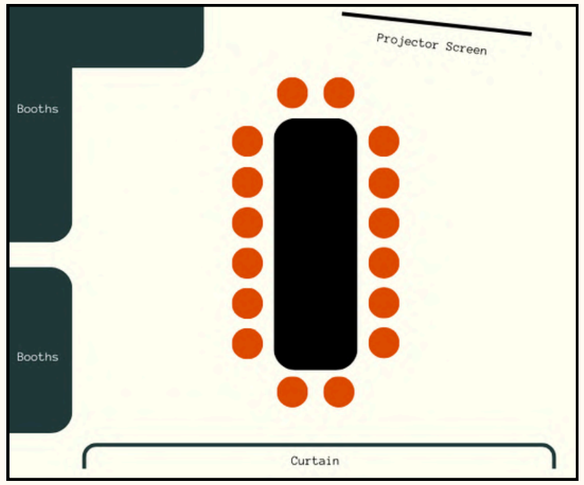
PRIVATE AREA 65 seated or 80 standing. View 3D tour



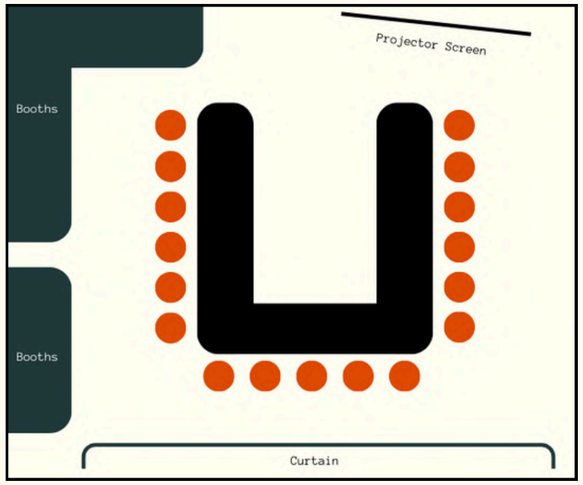


PRIVATE DINING ROOM FLOOR PLAN EXAMPLES

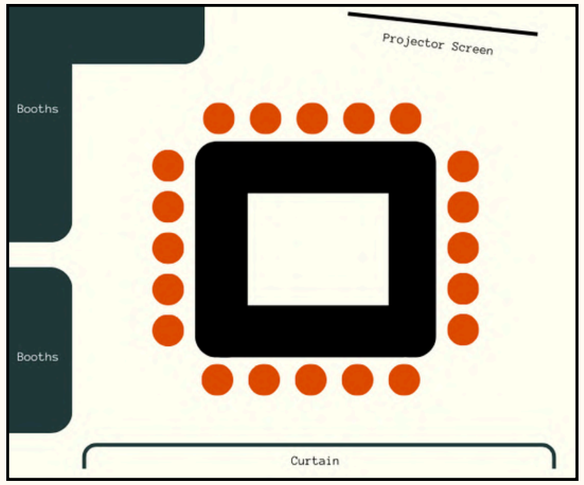
ONE LONG
Up to 22 people



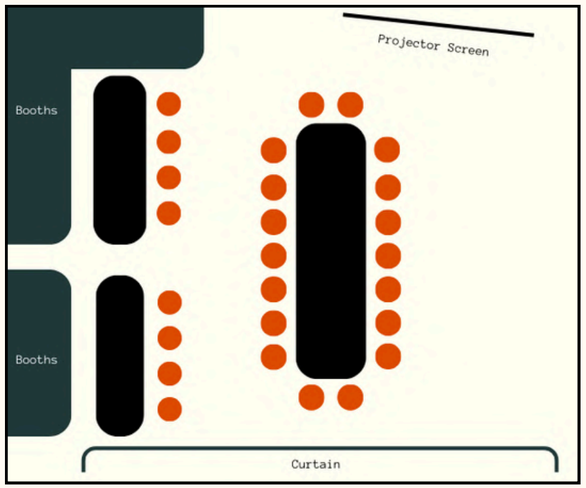
U-SHAPE
Up to 30 people



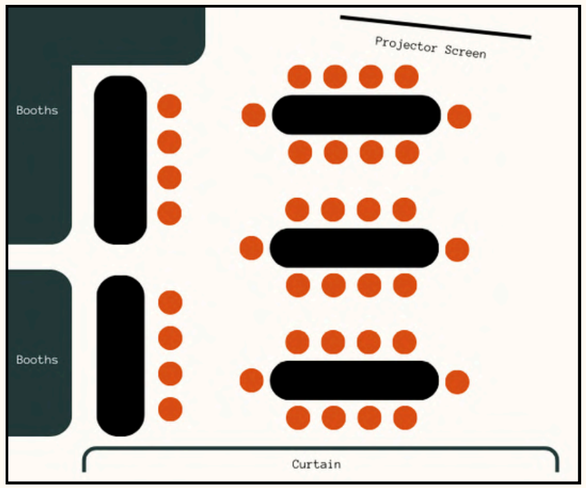
SQUARE
Up to 35 people



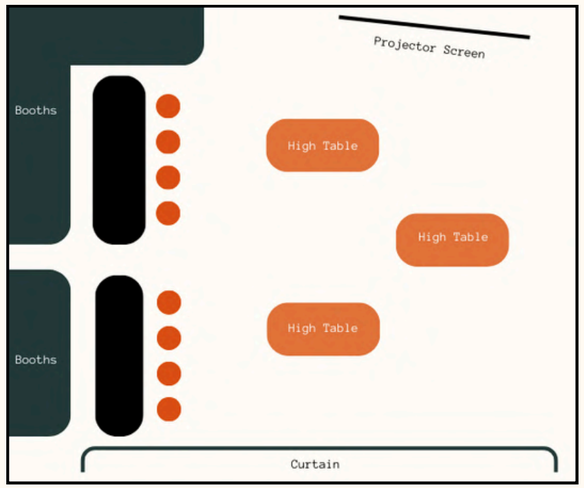
MULTI-TABLE 1
Up to 42 people



MULTI-TABLE 2
Up to 70 people



COCKTAIL MIX
Up to 85 people



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THE SPACES · INSIDE

THE NOOK SMALLER PRIVATE AREA up to 26 seated or standing. View 3D tour





THE SPACES · INSIDE

MAIN DINING ROOM

Up to 75 seated or 100 standing. View 3D tour





THE SPACES · INSIDE

BAR AREA Up to 45 seated or 60 standing. View 3D tour





THE SPACES · OUTDOOR (COVERED & HEATED)

THE COCKTAIL TERRACE

Up to 110 standing. View 3D tour





THE SPACES · OUTDOOR (COVERED & HEATED)

THE DINING TERRACE

Up to 40 seated or 90 standing. View 3D tour

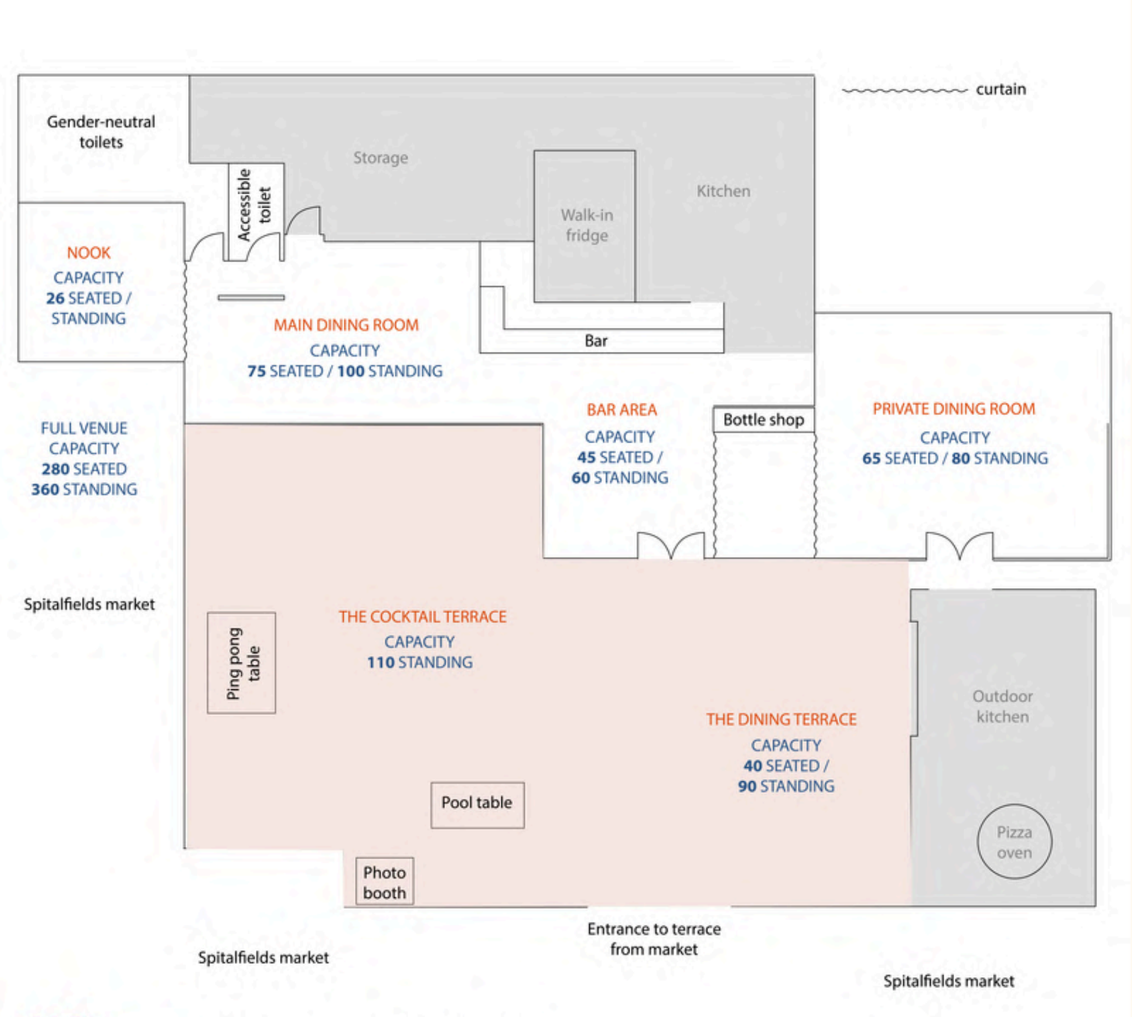


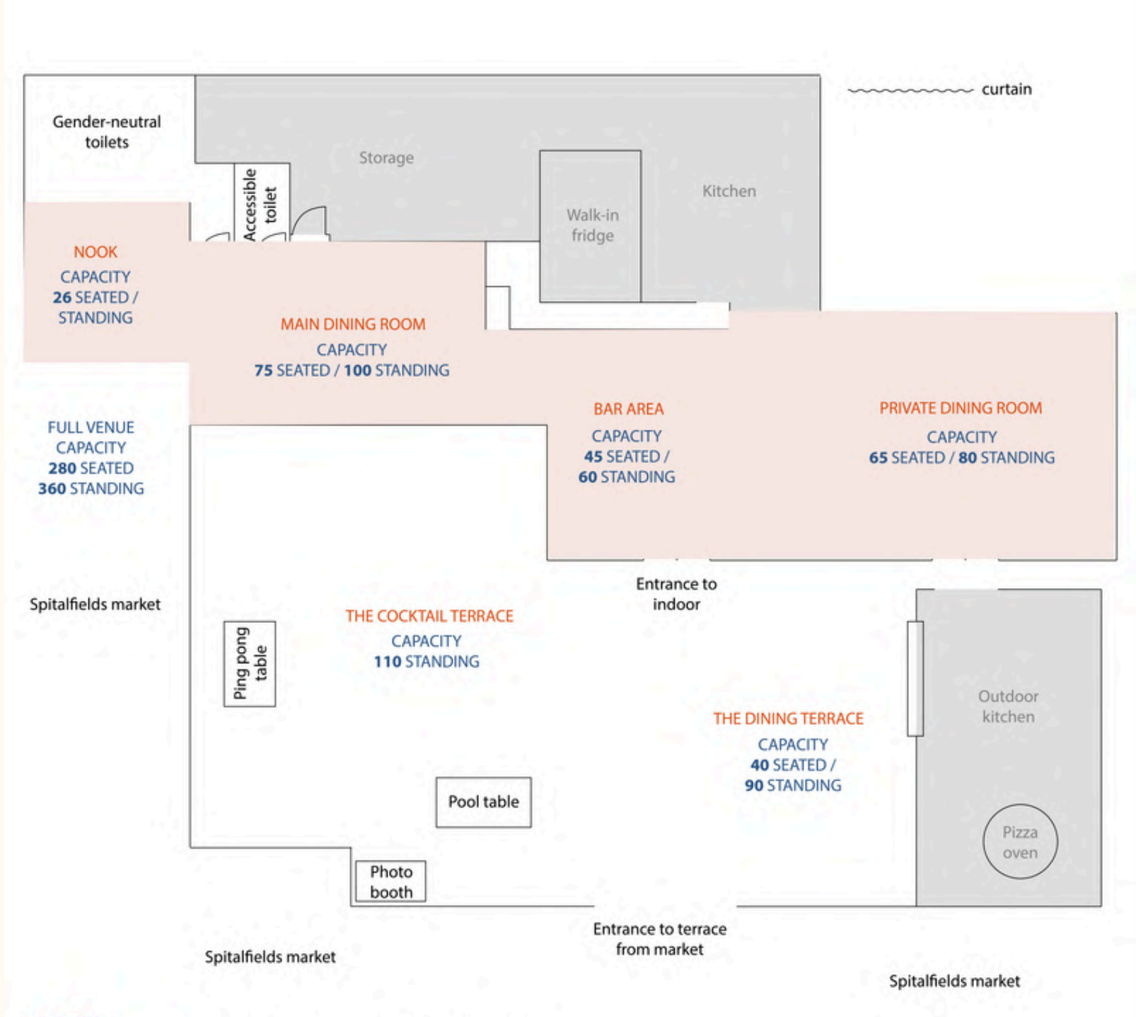


THE SPACES · INDOOR / OUTDOOR

EXCLUSIVE HALF VENUE HIRE 130 Seated or 200 standing

Please contact the team about bespoke packages. View terrace 3D tour and indoor 3D tour





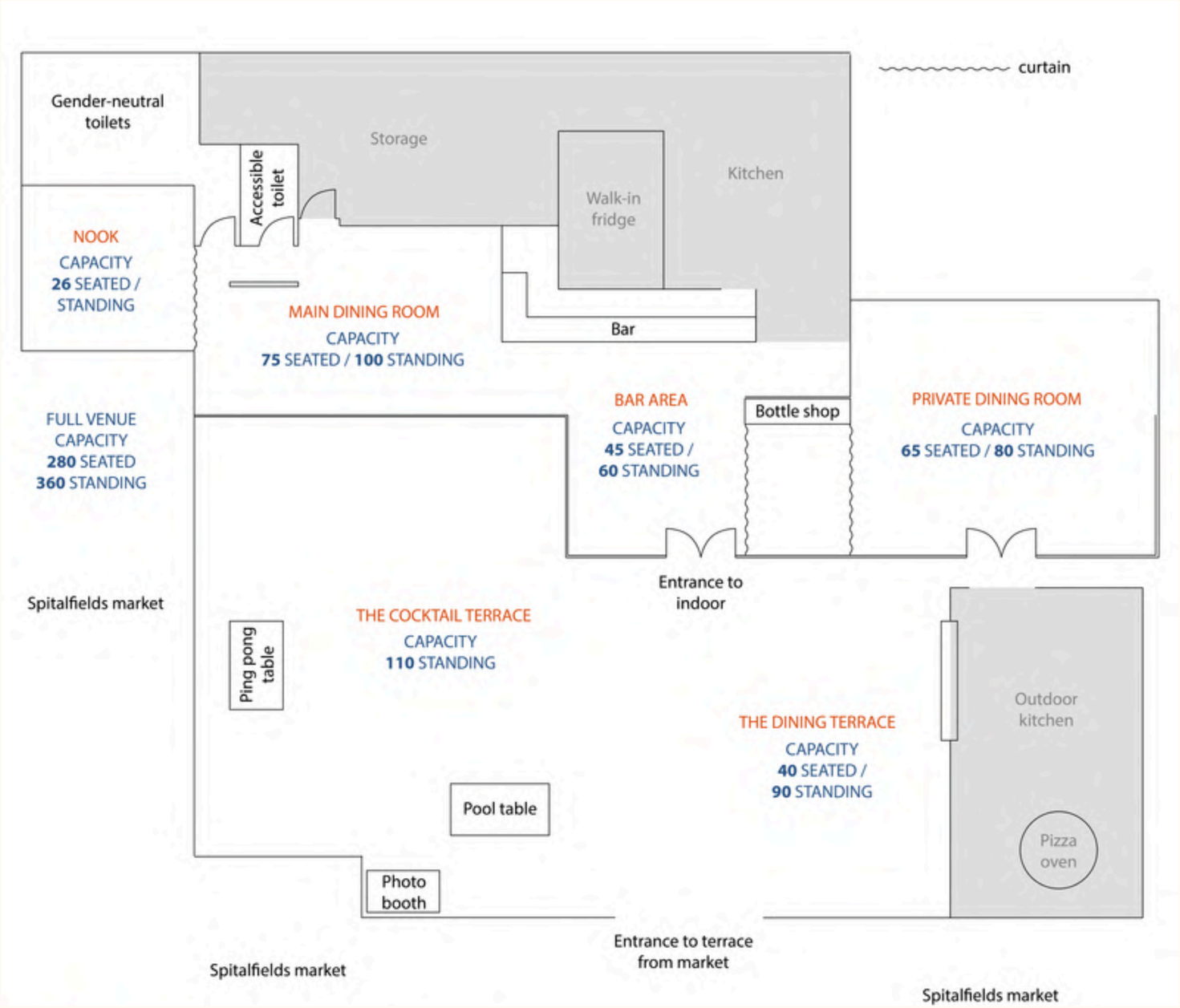
THE SPACES · FULL VENUE

FULL VENUE HIRE

280 seated or 360 standing

Please contact the team about bespoke packages. Walk through the venue





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



GROUP BOOKING & MINIMUM SPEND

ALFI

HOW GROUP BOOKINGS WORK

MINIMUM SPEND

No matter the size of your event, ALFI offers a range of spaces designed for group dining, celebrations & 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	**£7,000**
Full Venue Hire	Up to 300 guests	**£14,000**



All food, drinks and extras ordered on the day count towards the minimum spend. Spaces can be combined, such as dining in the Private Dining Room followed by drinks in the Games Terrace, subject to availability and agreement at booking.

**Minimum spends are indicative and may vary based on seasonality, day and demand. They may be higher during peak periods and more flexible at quieter times, particularly Mondays. Please check with our events team to confirm the exact minimum for your preferred date.*



1- ENQUIRE WITH US
2- EXPLORE OUR SPACES
3- CHOOSE YOUR SPACE & DATE
4- SECURE THE BOOKING WITH A DEPOSIT
5- SELECT YOUR FOOD & DRINKS
6- ADD SPECIAL TOUCHES
7- FINAL DETAILS & CONFIRMATION
8- ENJOY YOUR EVENT AT ALFI

HOW GROUP BOOKINGS WORK

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.