

# FESTIVE EVENTS AT



Festive dining & events at our multi-award winning floating sustainable restaurant.

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[www.bargeeast.com](http://www.bargeeast.com)

  @bargeeast



**AA**



Rosette award for  
culinary excellence

2025



# THE BARGE

Step aboard Barge East, a 125-year-old Dutch barge turned award-winning sustainable restaurant with enchanting riverside gardens and event spaces. Below deck, our main restaurant offers a unique, cosy setting ideal for festive dining and larger gatherings, while the Top Deck Dining Room provides an intimate space with river outlooks and glimpses of London's twinkling skyline and the Queen Elizabeth Olympic Park — the perfect backdrop for family catch-ups, cocktails with friends, or corporate celebrations.

## Food options

A la carte  
Group set menu  
Canapés

## Max. capacity

80 seating  
90 standing

## Facilities

Private bar  
Outdoor seating  
DJs & performers  
TV Screen

## Minimum spend

Daytime (12pm - 5pm)	Evening (5pm - 12am)
£1000 - £3000	£2500 - £6000

Minimum spends may vary depending on timings, day of the week and time of year.



# SPACES ON THE BARGE

The Barge features three unique dining and event spaces that can be booked individually for small to medium-sized gatherings or combined for larger events. We can also offer our covered & heated riverside Terrace for large groups.



**The Restaurant**

**Capacity**

20 - 50 seated  
80 standing



**The Canopy**

**Capacity**

For exclusive use  
16 - 26 seated only



**Captain's Cabin**

**Capacity**

Up to 8 seated only



**The Terrace**

**Capacity**

Up to 100+

The logo consists of the letters 'AA' in a bold, black, sans-serif font on a yellow background.

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## OUR STORY & YOUR EXPERIENCE

Experience the festive charm of seasonal produce and sustainable dining in the heart of Hackney Wick. Step aboard our award-winning floating restaurant, where Head Chef Kayla Dimmick and the kitchen team craft menus inspired by the finest seasonal British ingredients, complemented by handpicked, homegrown produce from our own gardens.

We're proud to partner with select sustainable suppliers, ensuring our casual fine-dining experience leaves a lasting impression on you and your guests. Our commitment to sustainability extends to our drinks menus, created in collaboration with local breweries, distillers, and suppliers.

Whether you're toasting the festive season or savouring a cosy winter warmer, enjoy Christmas cocktails, premium spirits, and locally brewed craft beers in our twinkling riverside Greenhouse or aboard London's most unique floating restaurant.



# BARGE FESTIVE FEAST £59

2-course Weekday 'Riverside Lunch' £37 (\*-reduced menu)

## Snack

House Focaccia, Marmite Butter, Toasted Yeast [V/VG] \*

**Add on:** *Pickled Oyster, Persimmon Mignonette, Buttermilk 6 for £30*

## Starters

\*Ironbark Pumpkin Croquette, Colston Bassett Blue, Pumpkin Seed & Sage V  
Chalk Stream Trout Rilletes, Dark Rye Bread, Pickled Beetroot, Wood Sorrel

\*Salt Baked Celeriac & Apple Velouté, Jerusalem Artichoke Crisps, Truffle VG  
Confit Duck Leg Terrine, Chervil Root Remoulade, Grumolo

## Mains

\*Norfolk Black Turkey, Yeasted Parsnip & Chestnut Puree, Creamed Sprouts &  
Pancetta, Vichy Carrot, Pig in Blanket, Cranberry Sauce

Roasted Lemon Sole On The Bone, Sauce Américaine, Tokyo Turnips, Kalettes  
Ethical Butcher Onglet, Parsley Root, Burnt Leek, Horseradish Béarnaise, Port

\*Vegan Nut Roast, Roast Potatoes, Sprout Tops, Parsnip Puree, Roast Carrot,  
Cranberry Sauce

**Served with:** *Duck fat roasted potatoes, pomegranate gremolata vga*

## Desserts

\*Pedro Ximinez Trifle, Burnt Cream Custard, Toasted Almonds, Quince,  
Almond Sponge\*

\*Dark Chocolate Mousse, Olive Oil, 'Honey Comb', Smoked Sea Salt, Shiso

**Add on:** *Neal's Yard Dairy Seasonal Cheese, Lavosh +£12*



Vegan



Vegetarian



Vegan Available



Gluten-free available



# CANAPÉS

All packages feature a mix of handmade fish, meat, vegetarian, vegan & sweet options. Menus can be tailored to dietary needs and the style of your event.

## **Welcome Selection – £15pp**

4 canapés per guest – a light introduction. Pair with welcome fizz for +£8pp.

## **Canapés Selection – £20pp**

5 canapés per guest – a broader variety, ideal for longer receptions or a light meal.

## **Luxury Selection – £25pp**

6 canapés per guest, including a sweet – our most indulgent, complete experience.

## **Sample Canapés**

(Options vary seasonally – full list available upon request]

House focaccia, marmite butter,

Ironbark pumpkin croquette, stilton (V)

Salt baked celeriac and apple velouté (VG)

Confit duck leg terrine, remoulade

Pig in blanket, cranberry ketchup

Chalk stream trout, pickled beetroot Blini

Cheddar and chorizo arancini

Fried Potato Terrine, kewpie mayo, alliums (VG)

Mushroom and black pepper croquette (VG)

Dark chocolate mousse (VG)

Mini Mince Pies (V)



# DRINKS PACKAGES

PACKAGE	PRICES PER PERSON	WHAT'S INCLUDED
WELCOME DRINKS	Prosecco £9pp Champagne £14pp Seasonal Belini £10pp	A festive glass on arrival to toast your event.
WINE PACKAGES	House Red or White £16pp Rosé £18pp Prosecco £18.50pp  Premium Wines £20pp	Selection of House or Premium red, white, rosé, or Prosecco.  Served as half bottle or 375ml per person.
UNLIMITED DRINKS PACKAGES (3 HOURS)	House Drinks £49pp  Premium Drinks £69pp	House: draught lager, cider & house wine.  Premium: Aperol Spritz, wines, spirit & mixers. Available with exclusive venue hire only.

(Non Alcoholic options available)



# FESTIVE PACKAGES

PACKAGE	PRICE PER PERSON	WHAT'S INCLUDED
RIVERSIDE LUNCH	£37	2-course Festive menu
A SPARKLING SOCIAL	£45	Welcome glass of fizz Two drinks tokens 4 seasonal canapes
FESTIVE FEAST	£59	4-course Seasonal Menu
INDULGENCE FEAST	£79	Welcome Glass of Fizz 4-course Festive Menu ½ bottle of House Red or White wine
THE ULTIMATE FEAST	£139	Champagne and Oysters 4-Course Festive Menu 3 hours of Unlimited Premium Drinks



# NEXT STEPS

STEP 1	Choose Your Menu
STEP 2	Select Drinks Package
STEP 3	Pay Your Deposit
STEP 4	Pre-order Collected
STEP 5	Final Balance Paid
STEP 6	Welcome aboard!

**Deposit:** 50%, balance due 14-days prior to booking, free cancellation 28-days before booking date.

**Menu:** Seasonal menus subject to seasonal changes. Pre-order required for groups of 15+ and complete 7-days before your booking date.



# EXTRAS & ENTERTAINMENT

## We Can Offer

DJ equipment hire

Local & Resident DJs

On-site Photo-booth

TV & Screen Hire

## Local Activity Partners

Skuna Boats – Sauna Boat, Hot Tub Boats  
& Igloo Boats

ClueGo Treasure Hunts

Art, Craft Classes & Christmas Workshops  
hosted by local artists & makers

Magician

Additional service costs do not contribute  
to minimum spend



# OUR MINIMUM SPENDS

## THE BARGE

## THE TERRACE

	Afternoon 1200-1700	Evening 1700-2300	Afternoon 1200-1700	Evening 1700-2300
Monday	£1500	£2500	£1000	£1500
Tuesday	£1500	£2500	£1000	£1500
Wednesday	£1500	£3500	£1000	£1500
Thursday	£1500	£4500	£1000	£2000
Friday	£1500	£5000	£1000	£2000
Saturday	£5000	£6000	£2000	£3000
Sunday	Upon request	Upon request	£2000	£3000

Costs inc. VAT | Excludes service charge | January & February spends reduced by 20%



# OUR AWARDS



"Loved it! Quirky restaurant with amazing food. Great atmosphere and amazing service."

"The food was lovely and the staff super friendly. It's a memorable dining experience."

"The most amazing experience. The service was on point and the food was even better!"

"The food is seriously tasty and presented fantastically. It's a secret I want to keep!"



1950+



1650+



850+

