

# CATERING + EVENTS

Culinary Experiences Tailored for You



baccalà

# Welcome to Baccalà Catering + Events

We take pride in curating exceptional culinary experiences tailored to your unique event needs. Whether it's an intimate gathering or a corporate event, we offer a range of catering services designed to elevate every occasion.

Our dedicated team is committed to delivering outstanding service and culinary delights that exceed expectations.

At Baccalà Catering and Events, expect nothing less than perfection for your special event.

## Discover our difference!

We prioritise attention to detail, personalised service, and the use of locally sourced, fresh, seasonal ingredients in every dish.



## On + Off site services:

office events + team building activities

corporate events + meetings

engagements + weddings

birthdays + baby showers

picnics + garden parties

intimate home gatherings + casual events

exhibition opening

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## Discover our private dining options at Baccalà.

Choose from our semi-private Kitchen Lounge, ideal for up to 20 guests, or enjoy exclusive use of our Ground Floor for up to 30 people. For larger gatherings, our entire venue can accommodate up to 50 seated guests or 80 standing. Create lasting memories with friends and family in our unique two-floor setting. Contact us to start personalising your private dining experience today!

### **Kitchen Lounge** capacity: 20 people

Experience the perfect space for private occasions. Our kitchen lounge features an open kitchen for you to enjoy a spot of cooking theatre, while enjoying the exclusive vibe of this cosy hideaway.



### **Ground Floor** capacity: 30 people

Book the main dining room on the ground floor for up to 30 guests. It features a variety of seating options, including counter dining and tables and chairs. Central to the space is the counter bar, allowing diners to catch a glimpse of the chefs working their magic in the kitchen.

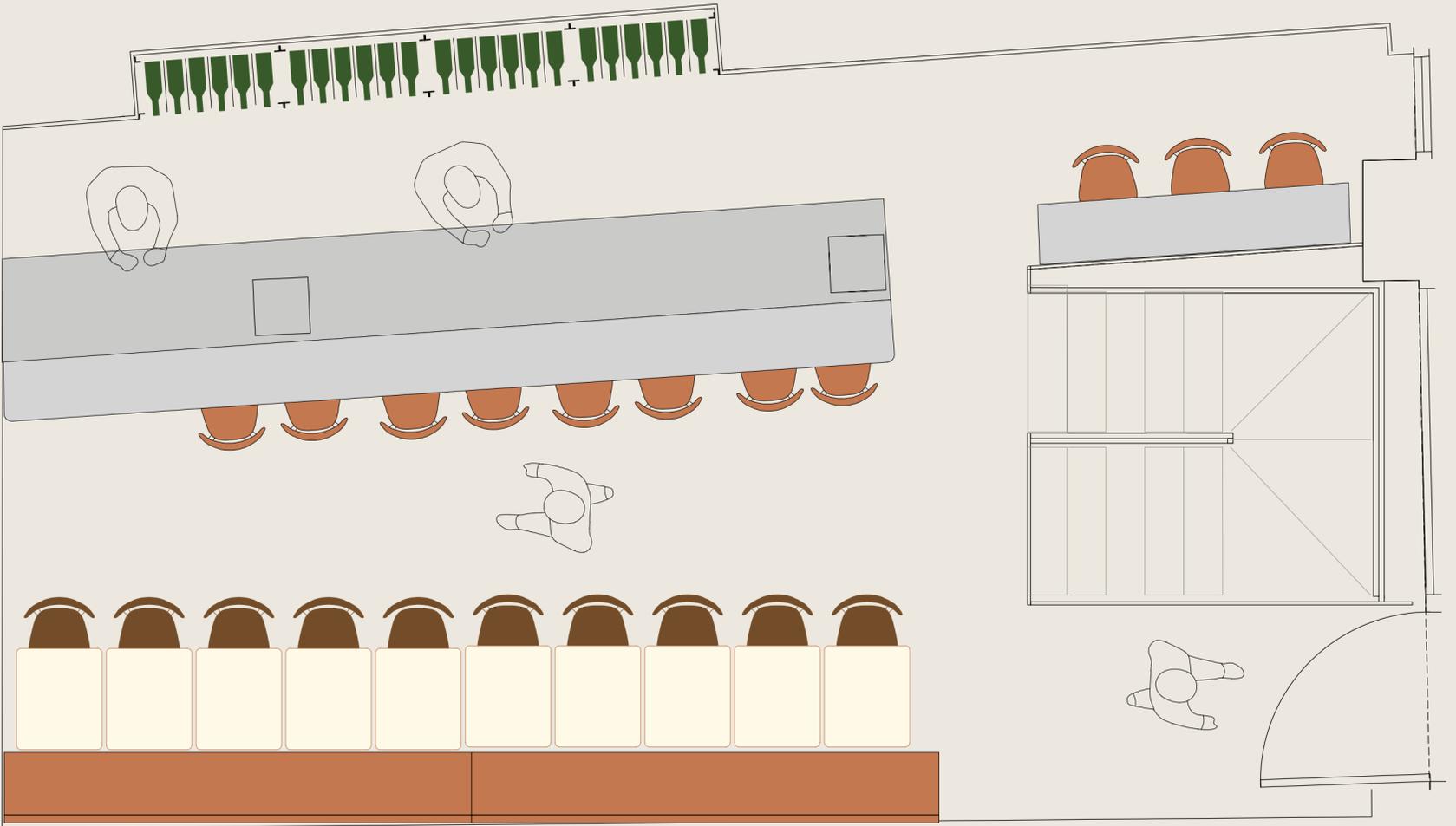


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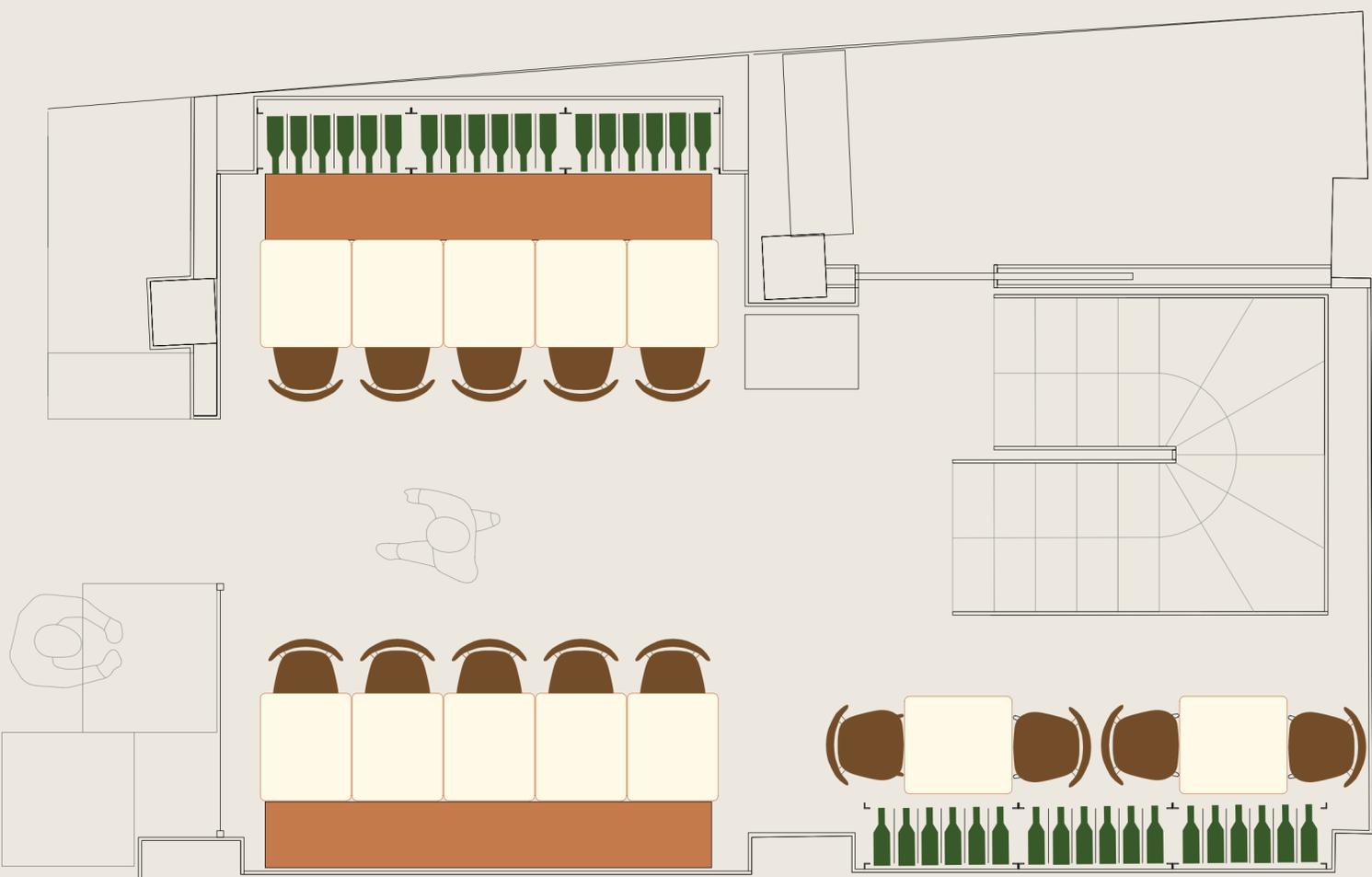
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# RESTAURANT LAYOUT

## Ground Floor capacity: 30 people



## Kitchen Lounge capacity: 20 people



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# COCKTAIL PROLONGE

## **PASS AROUND FOOD: £29 PP** (for 2 hours)

nocellara olives | smoked almonds

oysters, amalfi lemon, spicy pepper sauce (+ £10 PP)

courgette, asparagus, olives tapenade on toast

baccalà mantecato, polenta

burrata, tuscan tomato bread

tuna tartare, spicy puntarelle

braised artichokes, celeriac, pomegranate

gratined mussels, parsley, capers, pine nuts

black baby squid, saffron mayo

## **DRINK PACKAGE: £29 PP** (for 2 hours)

### **cocktails**

classic spritz aperol, prosecco, soda

bitter spritz campari, prosecco, soda

negroni campari, red vermouth, jensen gin

jensen gin with aromatic tonic

### **wines**

Prosecco | Vinvita | Veneto

Inzolia Terre Siciliane | Consiglio | Sicily | 2022

Nero d'Avola Terre Siciliane | Consiglio | Sicily | 2021

### **beer**

Ichnusa unfiltered beer | Sardinia

### **soft drinks**

still, sparkling water

homemade lemonade amalfi lemon, BSB raw honey, soda

homemade ice tea black tea, BSB raw honey, lemon slice, mint

london essence blood orange, elderflower tonic | ginger ale

### **hot drinks**

coffee and tea

*A 13.5% discretionary service charge will be added to your bill.*

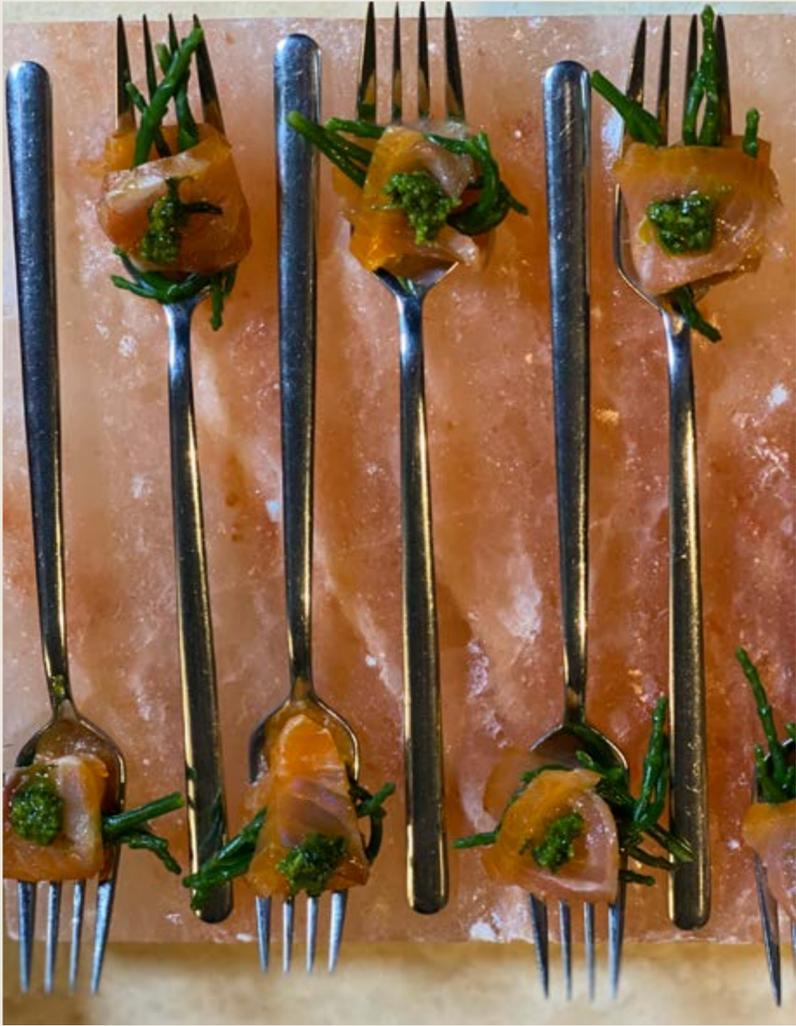
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# COCKTAIL PROLONGE



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# SAMPLE MENU 1

(lunch | dinner) **£55PP**

## TO SHARE:

*pane di grani antichi e lievito madre, guttiau artigianale, olio extra vergine di oliva*  
ancient grains sourdough, artisanal guttiau bread, extra virgin olive oil

*olive nocellara*

nocellara olives

*gamberi, puntarelle, acciughe, crema di avocado*

prawns, puntarelle, anchovies, avocado

*frittura di calamaretti*

black baby squid, saffron mayonnaise

*burrata e pappa al pomodoro*

burrata, tuscan tomato bread

## MAIN COURSE:

*spigola alla griglia, scarola e polenta*

grilled sea bass fillet, escarole, pine nuts, raisin, roasted polenta

## DESSERT:

tiramisu



*A 13.5% discretionary service charge will be added to your bill.*

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## SAMPLE MENU 2

(lunch | dinner) **£75PP**

### TO SHARE:

*pane di grani antichi e lievito madre, guttiau artigianale, olio extra vergine di oliva*  
ancient grains sourdough, artisanal guttiau bread, extra virgin olive oil

*olive nocellara e mandorle*

nocellara olives and smoked almonds

*carpaccio di spigola, olio di carciofi, finocchi e arancia rossa*

wild sea bass carpaccio, artichoke oil, fennel and blood orange

*baccalà mantecato con polenta arrostita*

baccalà mantecato with roasted polenta

*frittura di calamaretti*

black baby squid, saffron mayonnaise

*burrata e pappa al pomodoro*

burrata, tuscan tomato bread

### MAIN COURSE:

*coda di rospo in porchetta*

monkfish stewed with guanciale, wild fennel, broad beans and chicory

### DESSERT:

*millefoglie di clementine, lamelaka alla sambuca*

clementine millefeuille, sambuca pastry cream



*A 13.5% discretionary service charge will be added to your bill.*

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# SAMPLE MENU VEGAN

(lunch | dinner) **£55PP**

## TO SHARE:

*pane di grani antichi e lievito madre, guttiau artigianale, olio extra vergine di oliva*  
ancient grains sourdough, artisanal guttiau bread, extra virgin olive oil  
*olive nocellara e mandorle*  
nocellara olives and smoked almonds

## STARTER:

*crema di ceci allo zaf erano, olive di ferrandina*  
chickpea saffron hummus, ferrandina olives, toasted focaccia

## MAIN COURSE:

*funghi cardoncelli, porri e trevisano*  
grilled king oyster mushrooms, leeks, radicchio

## DESSERT:

*sorbetto al cioccolato, melograno*  
dark chocolate sorbet, pomegranate



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# DRINK PACKAGE 1

(lunch | dinner) **£35PP**

## COCKTAIL:

*pomegroni jensen gin, white vermouth, campari, fresh pomegranate juice, prosecco*

OR

*tangerine spritz tangerine juice, prosecco, fresh thyme, candied tangerine*

## WINE:

*Inzolia Terre Siciliane | Consiglio | Sicily | 2021 (2 glasses)*

OR

*Frappato Terre Siciliane | Consiglio | Sicily | 2021 (2 glasses)*

## DIGESTIVE:

*Limoncello di Amalfi | Terra di Limoni | Campania*

## COFFEE

## STILL + SPARKLING WATER

*The drink packages are optional, you are welcome to choose from our a la carte cocktail and wine list.*

*Please ask about allergies & dietary requirements.*

*All prices are inclusive of VAT. A 13.5% discretionary service charge will be added to your bill.*

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## DRINK PACKAGE 2

(lunch | dinner) **£50 PP**

### COCKTAIL:

*pomegroni jensen gin, white vermouth, campari, fresh pomegranate juice, prosecco*

OR

*tangerine spritz tangerine juice, prosecco, fresh thyme, candied tangerine*

### SPARKLING:

Col Fondo “Sottoriva” | Malibran | Veneto | 2021 (1 glass)

### WINE:

Cirò Bianco | Tenuta del Conte | 2021 | Calabria (2 glasses)

OR

Cirò Rosso | Tenuta del Conte | 2021 | Calabria (2 glasses)

### SWEET WINE:

Isola dei Nuraghi “Oirad” | Ferruccio Deiana | 2017 |  
Sardegna (1 glass)

### COFFEE

### STILL + SPARKLING WATER

*The drink packages are optional, you are welcome to choose from our a la carte cocktail and wine list.*

*Please ask about allergies & dietary requirements.*

*All prices are inclusive of VAT. A 13.5% discretionary service charge will be added to your bill.*

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# WEDDING RECEPTION + DINNER

Experience tailor-made events where every detail is designed from A to Z. Our bespoke menus and personalized touches ensure your special day is nothing short of magical.



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**You can elevate your  
private dining experience  
with our exciting  
offerings.**



# WINE TALKS

duration: 1 hour

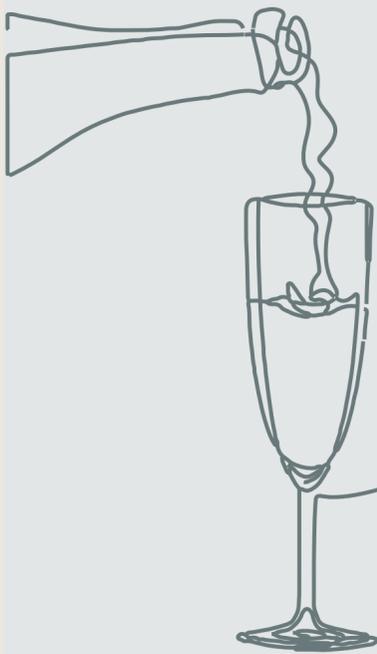
**Experience rare wines paired with unique culinary delights.**



## **ORANGE WINE + CHEESE**

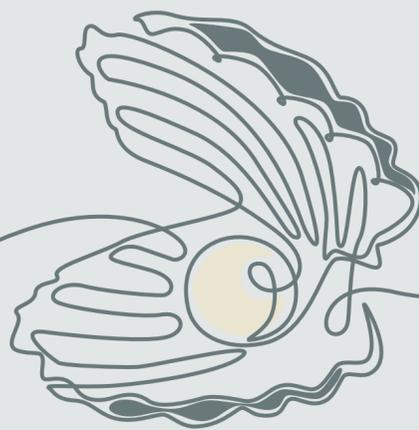
The Artful Pairing of Orange Wines from Pioneering Producers with Artisanal Cheeses

**£35 PP**



## **SPARKLING WINE + OYSTERS**

Sparkling Wines in three Distinct Styles!  
Perfectly Paired with Fresh, Luxurious Oysters.



**£39 PP**



## **EXPLORING VERDICCHIO**

Join us on a journey exploring our favourite variety, Verdicchio, paired with chefs specialities from LeMarche!

**£35 PP**

# EVOO TASTING

duration: 1/2 hour **£18 PP**

## Explore a curated selection of 5 exceptional Italian EVOOs.



# OUTSIDE EVENTS + CATERINGS

At Bacçalà, we bring the same level of excellence and culinary expertise to your off-site events as we do to our restaurant experience. Whether you're planning an intimate home gathering, a corporate luncheon, or a fine wedding celebration, we're here to make your vision a reality.

At Bacçalà, we understand that every event is unique, which is why we offer flexible options to accommodate your needs. Whether you're hosting an intimate gathering or a large-scale celebration, we can tailor our services to suit your preferences.



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# FOOD

## **OYSTER CORNER:** £26 PP

Elevate your event with our popular oyster corner, where guests can indulge in freshly shucked oysters.

1/2 dozen oysters per person

2 different kinds of freshly shucked oysters served with Amalfi lemon, homemade spicy pepper, tomato sauce and mignonette.

## **Oyster Shucking Masterclass:** + £15PP

Take your oyster experience to the next level with our interactive shucking masterclass. Guests will learn the art of shucking oysters and receive a complimentary oyster knife as a souvenir.



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# FOOD

## **CHEESE CORNER:** CHOOSE 3 CHEESES FOR £18 (50GR EACH)

Treat your guests to a selection of artisanal cheeses served with house-made delicacies, Bermondsey Street raw honey and guttiau bread.

- toma di capra (goat)
- pecorino sardo (sheep)
- blu di capra (goat)
- asiago d'allevato (cow)
- parmigiano reggiano (cow)

Other cheese selection available upon request.

## **Wine Pairing:** WINE PRICE

Enhance your cheese experience with optional wine pairings selected with our sommelier for the perfect flavour combination.



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# FOOD

## **SEAFOOD CORNER:** MARKET PRICE

Enjoy our fresh raw seafood corner, including ceviche, crudo, and tartare, using seasonal, local, and sustainable seafood.

- carpaccio
- tartare
- prawn cocktail
- bottarga on toasted foccacia
- homemade smoked salmon
- marinated anchovies
- baccala mantecato on sourdough



## **Add Oyster Corner:** £26 PP

Enhance your raw seafood corner with our delicious oysters.



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# DRINKS

## COCKTAIL CORNER

Treat yourself and your guests to our classic Italian cocktails as well as seasonal delights, crafted with seasonal, local, and sustainable fruits and spirits. Experience our signature Limoncello Spritz to Pomegroni, featuring fresh pomegranate juice, and Blood Bitter Mimosas with handpicked blood oranges.



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# DRINKS

## WINE CORNER

The journey through the rich and diverse regions of Italy is the core of our wine list, taking you from Valle d'Aosta to Calabria then moving on to the Islands. We select our wines from small, artisan producers who practice sustainable agriculture with low or zero intervention, and respect for the land with the aim to obtain the best possible expression of each region's unique grape variety and terroir; while preserving the traditions and heritage of Italian wine making.

Elevate your event with a curated wine selection tailored by our sommelier for any special occasion.



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# EXPERIENCES

## Looking for a unique team-building activity or corporate event?

Bring our popular wine talk experiences directly to your office for a unique team-building activity. Moreno and Fabio will guide your team through a tasting journey, exploring a variety of wines and enhancing team building. Engaging and enjoyable for all!



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# CONTACT

**We're happy to work with you to personalise your experience, in order to meet your requirements and accommodate your needs. Write to us at [info@baccalalondon.co.uk](mailto:info@baccalalondon.co.uk) and start creating your dream event. CHEERS!**



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