



Food & Drink

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Above:
Tuna sashimi

Not happy to accept the stigma that comes with the phrase 'banqueting food', The Brewery has been leading a catering revolution.

DIVINE BITES

The team of passionate young chefs combine creativity, exciting skills, experience and innovative techniques, resulting in refined restaurant quality food that would not feel out of place in any Michelin starred establishment.

Menus are changed seasonally, with an internal research and review program conducted in each instance, to ensure the offering is in tune with the latest food trends, and continues to push the boundaries of what can be achieved for large numbers.

The wine list is updated to match each set of menus, with boutique growers sourced from across the globe. Using local specialist suppliers is vital to The Brewery being able to maintain close control over standards throughout the supply chain.

*Above: Crispy chicken skin,
rosemary scented mascarpone
and pancetta jam canapé*

S EA T LONDON

The Brewery is located on the door step of East London, an area that has become renowned as a 'foodie destination'. The local markets, street vendors, boutique coffee shops and unique restaurants all hugely influence the offering at The Brewery.

The three course dinners are in tune with the latest tastes and produce, coffee is freshly ground to The Brewery's own blend, and lunch allows guests to explore and create their own gastronomic experience.

Right:
Venison carpaccio



*The Brewery is located
on the door step of
East London, an area
that has become renowned
as a 'foodie destination'.*



Right:
Chocolate, raspberry and
honeycomb dessert



Above: Boxes for food stall menu

The range of menus available at The Brewery has been designed to provide a flexible eating option for all types of events.

MEET & EAT

An example of this is the food stall menu, served in bright colourful boxes, which was created following consultations with a selection of Brewery regulars.

They wanted a menu that allowed delegates to be able to eat a satisfying lunch, but didn't want to sacrifice networking time. The resulting food stalls allow the guests to quickly pick up a box, with the colours making selection easy, and reassuring any guests with dietary concerns.

They can then freely move around the exhibition stands, speaking with exhibitors, with the menu designed to be eaten on the go, without any compromise on taste. This level of care and attention is not exclusive to one offering; all menus at The Brewery are carefully developed to ensure they fully meet the needs of the guests they are feeding. It is this extra level of thought and consideration that elevates the catering offering at The Brewery beyond that of the competition.



*Right: Forest
floor dessert*



FOOD BIZARRE

Despite hosting over 450 events a year, each event at The Brewery is treated on its own merits. In some cases, it becomes clear that our seasonal menus will not fulfil the specific menu requirements of a given event, and something a little different is required.

In this instance, the executive chef will work in partnership with the organisers of the event to create a bespoke offering, perfectly tailored to the occasion. Requests can range from producing food that can be eaten very quickly, off-site in a packed lunch or served on tiles and

bricks in the street. We have designed dishes that suit a woodland scene, reflect the best of British, or demonstrate low food miles. There are no requests that will not be entertained, no matter how unusual they may be.



Right:
Duck 3 ways



Left:
Tom Gore, The Brewery's
Executive Chef

Below:
The Tasting Room

IMPECCABLE TASTE

At The Brewery there is a belief in complete transparency, and that is why the tasting room was built in the heart of the kitchen. Here you can see first hand how the food is made and meet the chefs who are making it.

As part of the tasting experience, event organisers not only get to try the food being prepared for the event, but can discuss with the chef who made it their thoughts on the dish, and any changes that could be made to maximise the impact on the day.



Right:
*Smoked chocolate
mousse dessert*



Right:
*Korean pepper spiced lamb,
BBQ rice cake, blackened
cucumber with sesame
sauce, aniseed reduction
and spinach main course*



Opposite:
*Parfait of rhubarb with rhubarb
jelly, vanilla macaroon,
custard ice cream and
pistachio powder dessert*





*Above:
Champagne reception
during dream circus event*

THE WINES SERVED AT THE BREWERY HAVE BEEN CAREFULLY SELECTED TO COMPLEMENT THE SEASONAL MENUS

A variety of both new and old world growers provide the delicious and unique bottles that make up the wine list, prioritising value and quality, for all levels of budget.

The on-line ordering system allows table hosts to easily place their drinks orders directly with the venue, reducing the stress on the organiser in the run up to the event. If the ordering has been left to the day of the event, on-site specialist wine waiters will be able to make recommendations based on the menu being served.