

1864
ROOFTOP
BAR & KITCHEN

EVENT BROCHURE



@1864rooftopbar
1864rooftopbar.co.uk



INTRODUCING LONDON'S NEW ROOFTOP!

Celebrate with us while looking over the London skyline high above the Oxford Street buzz. A place where everything from the music to the menus are meticulously designed to create an exciting atmosphere for your event.

The Rooftop is perfect for Summer Receptions of up to 200 guests, product launches and private celebrations.

For smaller parties of 20–60 guests, we offer Semi-Private hire with a dedicated section allocated for your event. We also offer Private Dining Rooms for up to 10 guests.

Our dedicated team are on hand to bring your event to life, whatever the occasion is.

CAPACITIES

Seated guests

40

(10 private dining room)

Standing guests

200

(cover for 100)

For groups between 20–60 guests, a semi-private area can be booked

VENUE HIRE

Inhouse catering

Venue: £4,000 + VAT

F&B minimum: £6,000 + VAT

Approved caterer

Venue: £5,000 + VAT

Area hire

£150–£300 inc VAT
depending on group size
and timings





DRINKS LIST



COCKTAILS

CLASSIC

Aperol Spritz	13
<i>Aperol, Prosecco, soda</i>	
Negroni	13
<i>Campari, Bombay Sapphire, Martini Rosso</i>	
Espresso Martini	13
<i>42 Below vodka, Borghetti espresso liqueur, coffee</i>	
Margarita	13
<i>Olmea Blanco, lime, simple syrup</i>	
Mojito	13
<i>Bacardí Carta Blanca, mint, simple syrup</i>	

SIGNATURE

Fig Old Fashioned	14
<i>Buffalo Trace Bourbon, fig liqueur, fig bitters, maraschino cherry</i>	
Gypsy Martini	14
<i>Martin Millers infused with raisin and rosemary, Martini Bianco</i>	
Calamansi Margarita	16
<i>Olmea Añejo, lime, muscovado syrup, calamansi purée, ancho chilli rim</i>	
Lychee Bramble	15
<i>Portobello Road gin, Chambord, Kwai Feh liqueur, lemon and ginger syrup</i>	
Smoky Paloma	16
<i>Del Maguey mezcal, Olmea Reposado, apple, grapefruit juice and agave</i>	
Elderflower and Pear Champagne	15
<i>Pear-infused vodka, elderflower liqueur, Silver Hand NV</i>	

MOCKTAILS

Mountain Summer Cup	12
<i>Everleaf Mountain liqueur, mint, strawberry, lemonade</i>	
Forest Ginger Spritz	12
<i>Everleaf Forest liqueur, ginger ale, ginger and lemongrass syrup</i>	

WINE

SPARKLING

	glass* / bottle
Prosecco NV Bisol Valdobbiadene Brut Jeio, Italy <i>Green apple, citrus and blossom</i>	9 / 45
Rosé Prosecco Bisol Valdobbiadene Jeio, Italy <i>Rosé notes, citrus and lychees</i>	10 / 50
Silverhand Classic Brut UK <i>Honeysuckle, ripe peach and citrus</i>	14 / 70
Laurent-Perrier Cuvée Rosé Brut NV Champagne, France <i>Ripe red fruit aromas</i>	22 / 120
Veuve Clicquot Brut Reserve NV <i>Baked apple, biscuit and nutty brioche</i>	16 / 80

WHITE WINE

	glass* / bottle
Picpoul Blanc Gerard Bertrand Heritage, Occitanie, France <i>Crisp, white peach and stone fruit</i>	12 / 48
Pinot Grigio Riff Organic, Venezie, Italy <i>Green apple, citrus and notes of honey</i>	10 / 39
Arinto Flor de Lisboa, Portugal <i>Bright, lemon zest and peachy fruit</i>	9 / 37
Pecorino Luigi Valori, Abruzzo, Italy <i>Fresh, lemon, orange blossom and Mediterranean herbs</i>	15 / 62
Pinot Gris Neudorf Tiritiri Wild Ferment, Nelson, New Zealand <i>Ripe tropical fruit and subtle spice</i>	13 / 53

RED WINE

	glass* / bottle
Merlot Columbia Crest, Two Vines, Washington State <i>Smooth, black cherry and plum</i>	9 / 37
Malbec Catena, Appelation Vista Flores, Argentina <i>Ripe, concentrated dark red fruit and smooth tannins</i>	13 / 55
Pinot Noir Alois Lageder, Alto Adige, Italy <i>Light-bodied, red berries and cherry</i>	16 / 63
Grenache St Cosme Little James Basket Press, France <i>Vibrant, rich, complex, cherry, oriental spice and lavender</i>	11 / 42

ROSÉ

	glass* / bottle
Ultimate Provence Côte de Provence, France <i>Raspberry and strawberry layers</i>	13 / 55
Conde Villar Vinho Verde Rosé Portugal <i>Ripe summer berries and red fruit</i>	10.5 / 40
Balfour Nannette's Rosé Pinot Noir/Meunier/Chardonnay Kent, UK <i>Pear, raspberry and citrus fruits</i>	12 / 48
Le Météore Languedoc, France <i>Red fruit, grapefruit and touch of spice</i>	10 / 39



BEER & CIDER

DRAUGHT

	pint / half pint
Camden Hells	7.5 / 3.8
Camden Pale	7.6 / 3.9
Guest beer	8 / 4.2

BOTTLED

	330 ml
Modello Especial	6.5
Peroni Nastro Azzuro	6.5
Gravity Theory Cider	6

* 175ml is our standard measure (125 ml available on request)



SHARING MENU



SNACKS & NIBBLES

Selection of all 3

£6

Pitted Nocellara del Belice (vg) 131 kcal

Cheese and chilli bites (v) 333 kcal

Truffle and Pecorino nut mix (v) 445 kcal

GRAZING

Choose 4 options

£18

Chorizo croquetas, Manchego 539 kcal

Crispy fried chicken, pickled white radish,
chilli mayonnaise, coriander 519 kcal

Sweetcorn tarragon fritter, smoked chilli salsa (vg) 207 kcal

Sweet potato fries, rosemary, cayenne (vg) 178 kcal

Heritage tomato, superstraccia, black olive crumb (vg) 181 kcal

Chicory, shaved fennel, citrus dressing, toasted
hazelnuts, dill (vg) 191 kcal

Pulled chicken, gem hearts, crispy pancetta, Parmesan,
Piedmontaise dressing, chives 443 kcal

UPGRADE OPTION

£4

Lobster rolls, pickled cucumber, Marie Rose

DESSERTS

Giving guests 2 bites each

£7

Selection of bite size artisan cakes

Sample options – Carrot / Lemon and Poppy Seed /
Banana Bread (vg) / Honey and Pecan

PLEASE ASK US ABOUT THE ALLERGENS IN OUR FOOD

(v) vegetarian | (vg) vegan

We use a wide range of ingredients in our kitchen, some of which may contain allergens. Please let us know if you have a specific allergy or dietary requirement so we can let you know of the most appropriate food choice.

Adults need around 2000 kcal a day | Prices are including VAT and per person | Minimum of 10 guests

FIND US:

6th Floor
John Lewis
300 Oxford Street
London WC1D 1DX

Nearest Tube station:
Oxford Street

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