

POLYGON PUBS

Independent Family Owned Clapham Pubs

Parties & Private Events Brochure 2025



EAT, DRINK & BE MERRY



FOOD TO FEAST ON

DEDICATED SERVICE



A BARREL OF LAUGHS

THANK YOU FOR YOUR INTEREST IN HOLDING YOUR
CELEBRATION WITH US AT EITHER THE ROSE & CROWN,
CLAPHAM OLD TOWN OR AT THE OX, CLAPHAM HIGH
STREET.

THIS BROCHURE IS INTENDED FOR CELEBRATIONS
THAT WOULD REQUIRE THE EXCLUSIVE USE OF ROOMS /
AREAS AT OUR PUBS.

IF YOU ARE INTERESTED IN A BOOKING OF 12 GUESTS OR
UNDER, WE CAN TYPICALLY ACCOMMODATE IN THE
MAIN RESTAURANT AREAS WITHOUT A MINIMUM
SPEND IMPOSED. HOWEVER FOR TABLES ABOVE 12
GUESTS, THIS WILL NEED TO BE BOOKED AS A PRIVATE
EVENT.

LATE LICENSES CAN BE APPLIED, TO EXTEND USE TO 1AM
BUT A £100 ADMIN CHARGE WILL APPLY



THE ROSE & CROWN



THE ROSE & CROWN

Elegantly refurbished Victorian pub in the heart of Clapham Old Town
Established in 1870, The Rose & Crown is Clapham's Oldest Drinking Establishment.

2 The Polygon, SW4 0JG, 020 3011 5155



[@THEROSEANDCROWNCLAPHAM](https://www.instagram.com/THEROSEANDCROWNCLAPHAM)

FIRST FLOOR DINING ROOM AT THE ROSE & CROWN

Located on the first floor, with its own cocktail bar, a fully private area for your event

🍽️ Up to 45 guests for sit down meals

👤 Up to 55 guests for canapes & dancing parties . 200-250 for full pub hire.

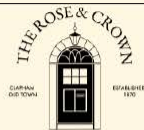
🏠 Board room setting for breakfast & lunch meetings



Welcome drinks to be covered by the hosts.

The bar can operate pay as you go for guests thereafter.





PRIVATE EVENTS MENU

SAMPLE

TO START

Caesar Salad

*Chicken, crispy bacon, garlic & parmesan croutons,
Clarence Court eggs & anchovy caesar dressing*

Salmon Gravlax

Cured Scottish salmon, pickled cucumber & dill cream

Za'atar Cauliflower (Ve)

Tabini dressing, smoked grain freekeh

MAIN COURSES

Chicken, Ham Hock & Leek Pie

Braised Pork Shoulder & Puffed Crackling

Celeriac & Black Truffle Risotto (Ve)

Wholegrain Farmhouse Mash

Seasonal Buttered Greens

Chicory & Hazelnut Salad (Ve)

PUDDING

Sticky Toffee Pudding

Butterscotch sauce & clotted cream ice cream

Rhubarb Crumble (Ve)

Yorkshire rhubarb compote, ginger biscuit crumble

All dishes will be served family style. Please inform us of any dietary requirements for any guests. This menu is priced at £50 per head.

THE MENUS



£50 PP – 3 COURSE FEASTING MENU

SERVED FAMILY STYLE

THE MENUS

CANAPES MENU

Canapes are priced at £2 each, we recommend 10 per person, they can be ordered in multiples of 30.

Crostini's can be made on gluten free bread, these are priced at £2.50 each

Sliders are £5.5 each and are served in multiples of 3

Larger bowls are priced at £10 each and served in multiples of 15



Canapes Menu

COLD CANAPES

Smoked Salmon Blini
Dill crème, herring roe

Roast Beef Finger Sandwich
Horseradish crème, watercress

Pea & Bacon Tartlet
English Garden Peas, Crispy Bacon
(Can be served Vegan)

HOT CANAPES

Honey & Mustard Chipolatas (GF)
Mini Cumberlands, boney
mustard dressing

Truffle Arancini (V)
Wild mushrooms, black truffle risotto,
(Can be served Vegan)

Pork & Nduja Sausage Roll
House spice mix, puff pastry

Welsh Rarebit Crostini (V)
Guinness & English mustard rarebit

Pulled Pork Croquettes
Homemade chilli jam

Crown Fried Chicken
Buttermilk marinade, Harissa mayo

LARGER PORTIONS

Crown Fried Chicken Slider
With Harissa mayo

British Beef Slider
American Cheese, burger sauce

Fish Finger Sandwich
Brioche bun, tartare sauce

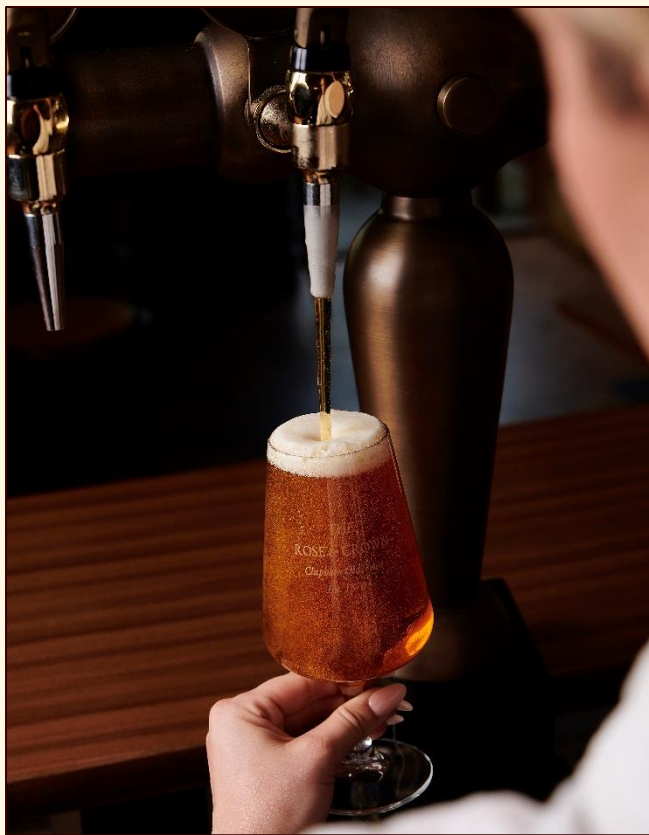
Fried Mushroom Slider (VG)
Brioche bun, tomato, lettuce, house dressing

Fish & Chip Cone
Ale battered Haddock, triple cooked chips

Canapes are priced at £2 each, we recommend 10 per person, they can be ordered in multiples of 30.
Crostini's can be made on gluten free bread; these are priced at £2.50 each
Sliders are 5.50 each and are served in multiples of 3
Larger bowls are priced at £10 each and served in multiples of 15

BRUNCH & BREAKFAST MEETINGS





DRINKS ONLY BOOKINGS AT THE ROSE & CROWN

We can accommodate drinks only bookings up to 15 people in the ground floor bar. This will be a mixture of standing and seated (high stools) and does not require a minimum spend. Booking essential.

 Draught beer available



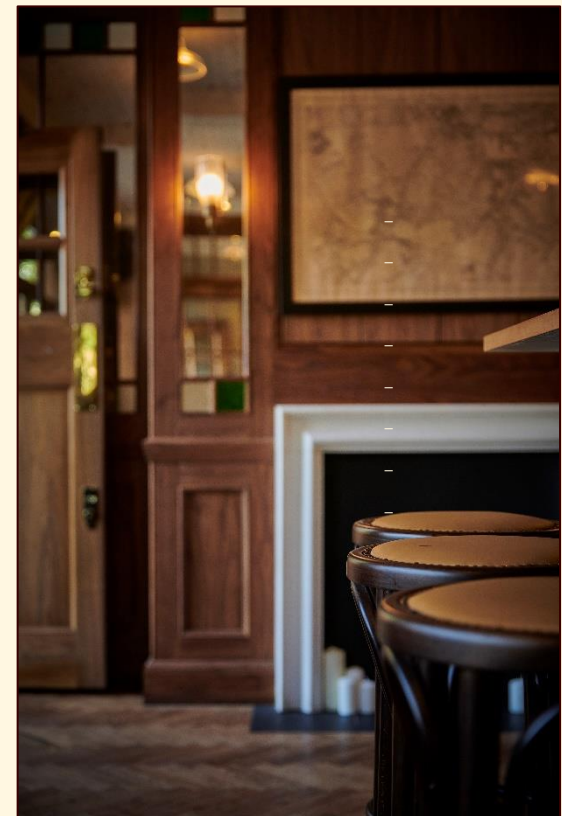
SPORTS & PRIVATE SCREENINGS

With 3 different screens, gather your friends to watch the action live from the pub.

No mess, no washing up after

Booking essential for private screenings

 Draught beer available



THE OX



THE OX

Lovingly restored pub on Clapham's vibrant High Street. A choice of 3 different private areas to host your event
Fabulously located & boasting a rooftop terrace, The Ox is a prime location for parties & gatherings.

300 capacity for full pub hire.

50 Clapham High Street, SW4 7UL, 020 3011 2223



@THEOXCLAPHAM

FIRST FLOOR PLAYROOM

Located on the first floor, with its own cocktail bar, a fully private area for your event

-  Up to 30 guests for sit down meals
-  Up to 55 guests for canapes & dancing parties
-  Board room setting for breakfast & lunch meetings



THE MEZZANINE

Located on the upper ground floor, this area is sectioned off from above the buzz of the main bar

-  Up to 25 guests for sit down meals
-  Up to 30 guests for drinks only gatherings
-  Draught beer available

THE SNUG

Located on the lower ground floor, this area is sectioned off from the buzz of the main bar

-  Up to 30 guests for sit down meals
-  Up to 55 guests for canapes & dancing parties
-  Draught beer available



THE OX
PRIVATE EVENTS MENU

TO START

Toasted Black Olive Sourdough Bread with herb flavoured butter (v)

FIRST COURSE

Ox Cheek Ravioli

Served with a parmesan emulsion

Bone Marrow Canoes

Served with a parsley & garlic crumb and toasted sourdough bread

Crispy Fried Oyster Mushrooms (vg) (can be prepared gf on request)

Served with shredded cabbage and sweet potatoes

MAIN COURSE

Chicken, Ham Hock & Leek Pie

With a puff pastry top, served with sugar snap peas and tenderstem broccoli

Middle White Shredded British Pork Shoulder & Crackling (gf)

Served with wholegrain mash

Spelt Risotto (vg)

Cooked in mushroom stock, with celery leaf, courgette & tenderstem broccoli

PUDDING

Sticky Toffee Pudding

Stout cake, toffee sauce & clotted cream ice cream

Forced Yorkshire Rhubarb Crumble (v) (can be prepared vg on request)

Madagascan vanilla custard

All dishes will be served family style. Please inform us of any dietary requirements for any guests. This menu is priced at £50 per head

THE MENUS



£50 PP – 3 COURSE FEASTING MENU

SERVED FAMILY STYLE

THE OX
SUNDAY PRIVATE EVENTS MENU

TO START

Toasted Black Olive Sourdough Bread with herb flavoured butter (v)

FIRST COURSE

Ox Cheek Ravioli

Served with a parmesan emulsion

Bone Marrow Canoes

Served with a parsley & garlic crumb and toasted sourdough bread

Crispy Fried Oyster Mushrooms (vg)

Served with shredded cabbage and sweet potato

MAIN COURSE

Middle White Shredded British Pork Shoulder and Crackling (gf)

Roast Norfolk Chicken (gf)

Almond & Pistachio Nut Roast (vg)

All roasts are served with Yorkshire pudding, gravy, roast potatoes, maple carrots and parsnips, slow braised red cabbage

PUDDING

Sticky Toffee Pudding

Stout cake, toffee sauce & clotted cream ice cream

Forced Yorkshire Rhubarb Crumble (v) (can be prepared vg)

Madagascan vanilla custard

All dishes will be served family style. Please inform us of any dietary requirements for any guests

THE MENUS



£50 PP – 3 COURSE FEASTING MENU

SERVED FAMILY STYLE

THE MENUS

CANAPES MENU

Canapes are priced at £2 each, we recommend 10 per person, they can be ordered in multiples of 30.

Crostini's can be made on gluten free bread, these are priced at £2.50 each

Sliders are £5.5 each and are served in multiples of 3

Larger bowls are priced at £10 each and served in multiples of 15

THE OX

Canapes Menu

COLD CANAPES

Smoked Salmon Blini
Dill crème, herring roe

Roast Beef Finger Sandwich
Horseradish crème, watercress

Pea & Bacon Tartlet
English Garden Peas, Crispy Bacon
(Can be served Vegan)

HOT CANAPES

Honey & Mustard Chipolatas (GF)	Truffle Arancini (V)
<i>Mini Cumberlands, boney</i>	<i>Wild mushrooms, black truffle risotto,</i>
<i>mustard dressing</i>	<i>(Can be served Vegan)</i>

Pork & Nduja Sausage Roll	Welsh Rarebit Crostini (V)
<i>House spice mix, puff pastry</i>	<i>Guinness & English mustard rarebit</i>

Pulled Pork Croquettes	Crown Fried Chicken
<i>Homemade chilli jam</i>	<i>Buttermilk marinade, Harissa mayo</i>

LARGER PORTIONS

Crown Fried Chicken Slider
With Harissa mayo

British Beef Slider
American Cheese, burger sauce

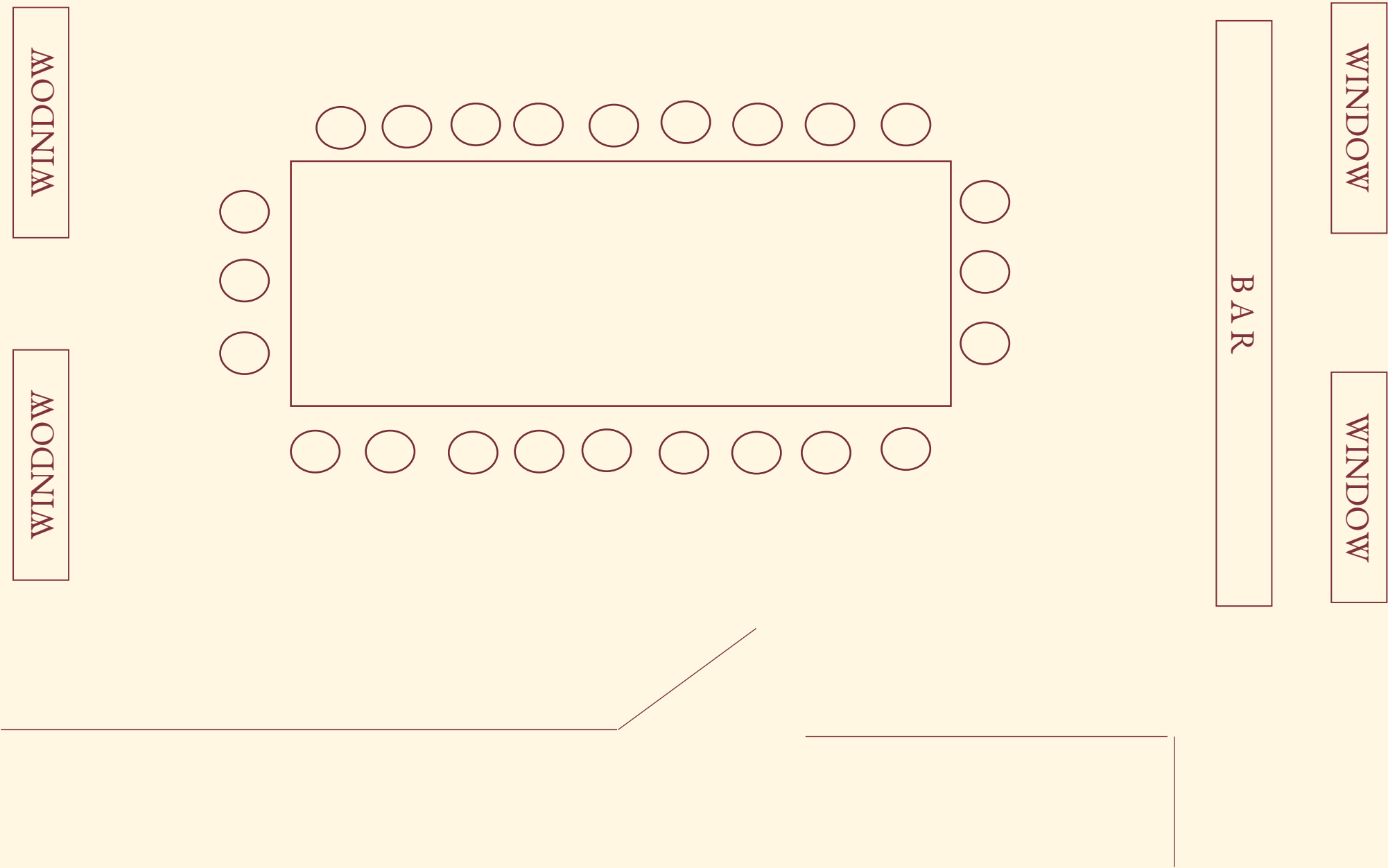
Fish Finger Sandwich
Brioche bun, tartare sauce

Fried Mushroom Slider (VG)
Brioche bun, tomato, lettuce, house dressing

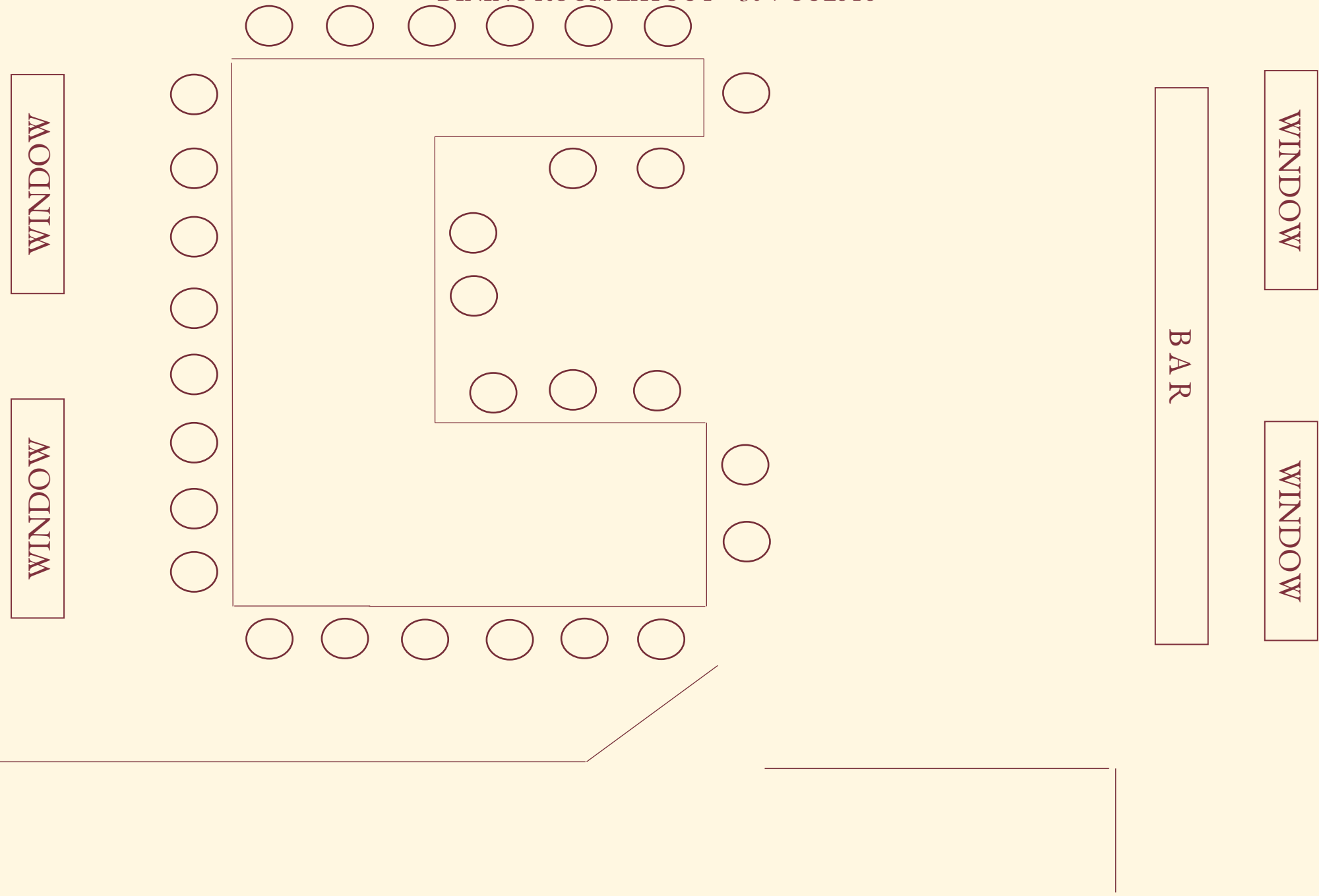
Fish & Chip Cone
Ale battered Haddock, triple cooked chips

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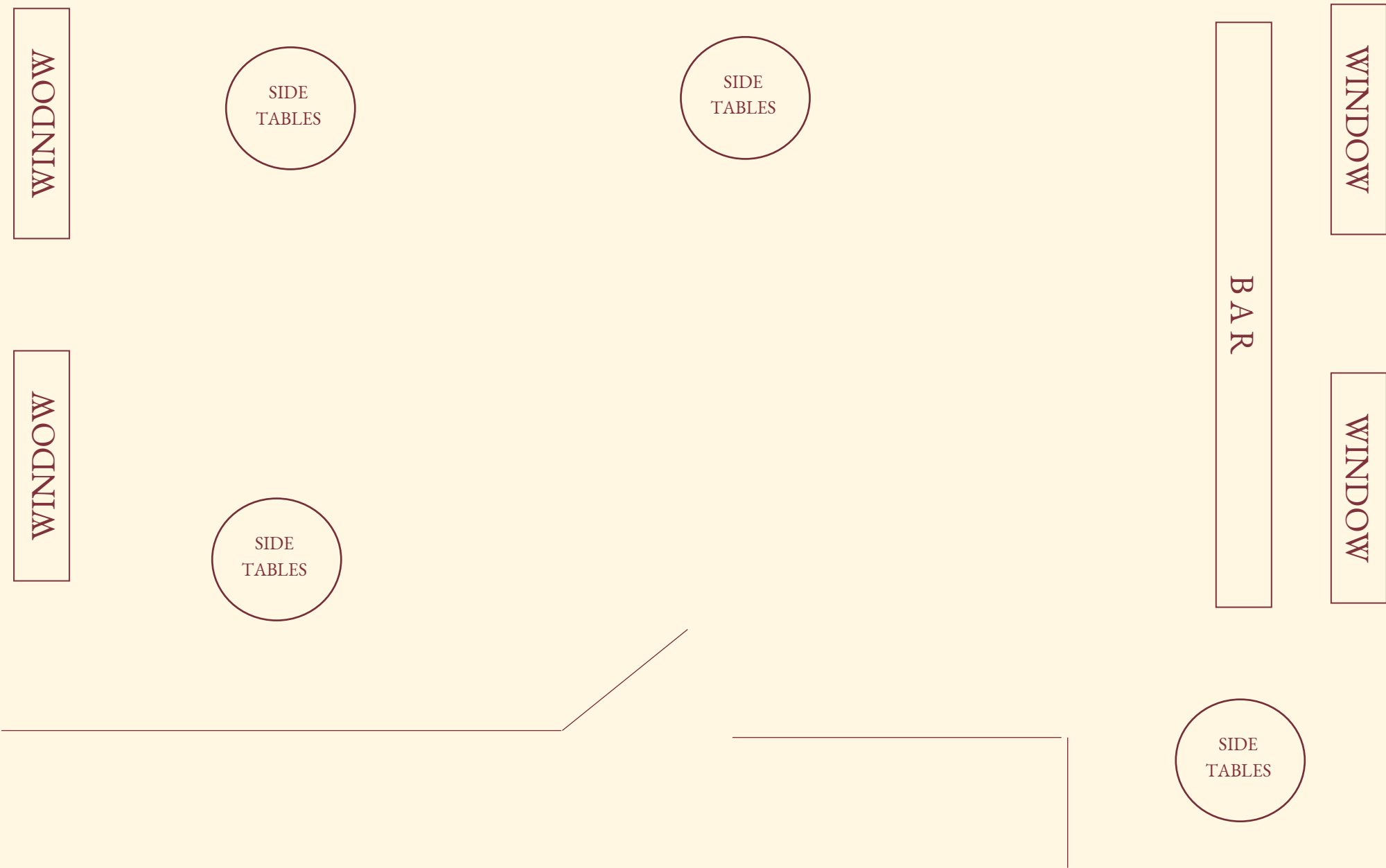
DINING ROOM LAYOUT – UP TO 24 GUESTS



DINING ROOM LAYOUT – 30 + GUESTS



PRIVATE ROOM LAYOUT FOR COCKTAIL STYLE PARTY





FAQs

TABLE LINEN

THE DINING ROOM TABLE WILL BE SET WITH TABLECLOTHS, NAPKINS, SOME TEA LIGHTS SHOULD YOU WISH TO BRING YOUR OWN, OR HAVE FLOWERS DELIVERED YOU ARE MORE THAN WELCOME, WE RECOMMEND ORDERING FROM OUR NEIGHBOUR BIRKSEN WHO WILL HAPPILY ORGANISE THE FLOWER DELIVERY WITH US

DECORATIONS

YOU ARE ALSO WELCOME TO BRING ADDITIONAL DECORATIONS, SUCH AS BALLOONS ETC. WE ONLY STIPULATE THAT NO STICKY TAPE IS USED AS IT DAMAGES THE PAINTWORK.

CAKE

SHOULD YOU WISH TO BRING YOUR OWN CELEBRATORY CAKE THIS IS COMPLETELY FINE WITH US, THERE WILL NOT BE A CAKEAGE FEE IF DESSERT IS INCLUDED IN YOUR SET MENU. HOWEVER IF THE CAKE IS IN PLACE OF DESSERTS OR SUBSEQUENT TO CANAPES THERE WILL BE A CHARGE OF £50

CORKAGE

WE DO ALLOW FOR WINE TO BE BROUGHT FOR SPECIALS OCCASSIONS. CORKAGE WILL BE CHARGED AT £30 FOR A 750ML BOTTLE.

MUSIC

WE ARE FULLY FITTED WITH BOSE SPEAKERS THROUGHOUT. SHOULD YOU WISH TO PLAY YOUR OWN MUSIC, PLEASE SHARE A PLAYLIST LINK WITH US BEFOREHAND – WE WILL THEN BE ABLE TO ARRANGE IT TO BE PLAYED FOR YOU.

ROOM HIRE FEE

ALL PURCHASES IN THE PRIVATE DINING ROOM ARE SUBJECT TO 12.5% SERVICE CHARGE BEING ADDED TO THE BIL, IN PLACE OF A ROOM HIRE FEE.

PAY-AS-YOU-GO

ONCE THE MINIMUM SPEND HAS BEEN REACHED, YOUR GUESTS CAN ORDER & PAY DIRECTLY FROM THE BAR IN THE PRIVATE ROOM

DRAUGHT

OUR DRAUGHT LINES DO NOT REACH THE FIRST FLOOR LEVEL, WE DO SERVE A SELECTION OF DELICIOUS BOTTLED, BEERS & CIDER FOR PRIVATE EVENTS

PRE-ORDER

WE DO REQUIRE A PRE-ORDER TO BE FINALISED 14 DAYS PRIOR TO THE EVENT, THIS IS TO ALLOW THE KITCHEN TEAM SUFFICIENT TIME TO ORDER & PREPARE THE INGREDIENTS. WE DO REQUIRE HOSTS TO COVER ARRIVAL DRINKS.

SEASONAL AVAILABILITY

OUR FEASTING MENUS ARE BASED ON OUR CURRENT A LA CARTE OFFERING WHICH IS SUBJECT TO SEASONAL AVAILABILITY. YOUR FINAL SET MENU SHALL BE ISSUED AROUND 2 WEEKS PRIOR TO YOUR BOOKING

LATE LICENSE

WHILE EVENING EVENTS RUN FROM 6PM-12 AM, WE DO HAVE THE AVAILABILITY TO OPEN THROUGH A LATE LICENSE UNTIL 1AM. THIS WILL INCUR A £100 FEE AND MUST BE PRE-ARRANGED

DEPOSITS

WE REQUIRE A 50% DEPOSIT IN ORDER TO RESERVE THE DATE. PLEASE NOTE THAT DATES ARE BOOKED FIRST COME FIRST SERVED UPON RECEIPT OF A DEPOSIT. PLEASE DO NOT SEND OUT INVITATIONS UNTIL THE BOOKING HAS BEEN CONFIRMED

CANCELLATIONS

FULL CANCELLATIONS CAN BE MADE 4 WEEKS PRIOR TO THE DATE FOR A 50% DEPOSIT REIMBURSEMENT. CHANGES TO THE NUMBER OF GUESTS CAN BE ACCOMMODATED 48 HOURS PRIOR TO THE EVENT. AFTER THIS THE FULL SET MENU CHARGE WILL APPLY. CANCELLATION OF PRIVATE EVENTS WITH LESS THAN 4 WEEKS NOTICE WILL BE LIABLE FOR THE FULL MINIMUM SPEND CHARGE.

THANK YOU FOR YOUR ENQUIRY

OVER THE YEARS WE HAVE HOSTED WEDDINGS, BIRTHDAYS, RETIREMENTS & END OF LIFE CELEBRATIONS. WE ENDEAVOR TO MAKE YOUR CELEBRATION EVERYTHING YOU HOPE IT TO BE

IF YOU HAVE ANY FURTHER QUESTIONS OR WOULD LIKE TO ENQUIRE IF A CHOSEN DATE IS AVAILABLE PLEASE EMAIL :

MANAGER@ROSEANDCROWNCLAPHAM.COM

MANAGER@THEOXCLAPHAM.COM

YOU DO NOT NEED TO EMAIL BOTH ADDRESSES TO ENQUIRE FOR BOTH SITES, OUR EVENTS MANAGEMENT TEAM WILL HAPPILY PROVIDE YOU WITH AVAILABILITY FOR BOTH LOCATIONS.

Polygon Public House Private Events Terms and Conditions

COVID-19 + GOVERNMENT REGULATIONS

Polygon Pubs will always act within the laws outlined by the Government's social distancing restrictions at the time of your booking. Should there be legal requirements for guests to adhere to social distancing, e.g wearing masks indoors, or remain seated throughout your booking, we will need to enforce these measures.

COVID-19 CANCELLATIONS

Should a law related to Covid-19 state that your function can no longer go ahead on the agreed date, we will allow you to either rearrange your function for a later date, or at an alternative location and minimum spend. If no alternative is suitable to either party we will offer a refund of any deposits paid.

Reasons for Covid-19 proposed free cancellations/postponements:

- iv) the number of guests you have booked for exceeds the number allowed under government restrictions.
- v) the type of function is no longer classed as exempt from restrictions.
- vi) our venue is required to close due to Covid-19 restrictions.

Please note that, due to the changeable and unpredictable nature of the Covid-19 restrictions, these points are not exhaustive and are under constant review.

By submitting your credit/debit card details, you are agreeing to the following Terms and Conditions:

1. Confirmation

- a) Your booking will only be confirmed once you have paid the deposit AND you have received a confirmation email. Please do not send out invites or assume the booking is confirmed until you have received a written confirmation via email.

2. Cancellation

- a) The cancellation period is two months prior to your event. Cancellation before this period will incur no charge and your deposit will be refundable.
- b) Should you wish to cancel after the cancel by date you will be responsible to pay for the full amount of the minimum spend and your deposit will be non-refundable.
- c) Should you fail to arrive, or cancel within 72 hours prior to the event, you will also be responsible to pay for any pre-ordered items that exceed your agreed minimum spend.

3. Minimum spend & hire charges

- a) There is no hire charge for private spaces unless the minimum spend is not met on the day of your event.
- b) Minimum spends will be applied to our private, semi-private and large table event spaces, this will be inclusive of all food, beverage and service charge of 12.5%. If the minimum spend is not reached, a room hire charge will be applied on the same day of the booking.

c) The full minimum spend balance / pre-order balance is due to be settled no later than 2 weeks prior to your event date, if this is not paid, The Rose & Crown have the right to release your booking.

d) All of our prices will be inclusive of VAT.

4. Payment

a) Deposits and pre-payments must be made via our secure online payment links, or via BACS payment. BACS payments must be processed and cleared no later than 72 hours prior to your event.

b) If there is an outstanding payment for an event, this must be made in full on one credit/debit card at the end of the function. All major credit cards are accepted (excluding diners' card). Please note we are unable to issue invoices after your event has concluded.

5. Menus

a) Guests will be required to pre-select the set menu no later than 2 weeks prior to their event. All groups of more than 12 will be required to dine on set menus (unless the event is canape style).

b) All menus are based on seasonal availability and dishes will be subject to change regularly. The wine list is subject to price and vintage changes throughout the year.

c) Any pre-ordered food needs to be received and acknowledged by the events team the latest 72 hours before the event. Whilst efforts will be made to accommodate requests, changes to the order or late submissions cannot be guaranteed past this point.

d) Please note we do not require individual guest pre-orders for set menus and the kitchen will not accept an individual pre-order document from guests who turn up with this on the day.

6. Food and beverage

a) Only food and beverage purchased in your allocated event space will contribute towards your minimum spend.

b) Any food or drink bought from an outside source will incur corkage charges which will be agreed with the venue prior to the event.

c) Any pre-ordered items that exceed the minimum spend amount, will be pre-paid and finalised no later than 72 hours prior. Once in the 72 hours prior period, these pre-ordered items cannot be amended.

7. Service Charge

a) Please note that a 12.5% gratuity is applied to all bills for private parties in substitution for a room hire fee.

b) Service Charge added to the bill is in place of any room hire fees.

c) 100% of service charge is distributed to staff.

8. Conduct & Property

a) Guests may decorate our private spaces providing it will not cause damage to any of our furniture, walls or floors.

b) Blu tac, confetti and glitter are not permitted.

c) Any personal items that are left at one of our pubs are left at the discretion of the venue manager. The owners / management of the pub are not responsible for loss or damage to personal property of guests joining us for an event. Guest and supplier personal property is solely their responsibility.

9. Decoration

a) For weddings, we can offer table cloths when requested in advance. If you would like any other decoration (flowers, balloons, table settings) you are more than welcome to bring your own. Please let the Events Manager know when we should expect delivery of this items. If you have a stylist/florist, they will be able to set these items up for you, or if they are simple, our team on site are happy to set these up as per your instruction.

10. Booking times

a) We operate on 2 sittings. Lunch (12-5pm) and Dinner (6pm-close). You are welcome to book both slots if you would like to hire one of our private spaces for the whole day. This will mean adding the lunch and the dinner minimum spends together. Otherwise, your event will conclude at either 5pm or our closing time, in order for us to clean your space in time for the next booking.

11. Music

a) Please check with the Events Manager if you are able to have your own private music. Please do not assume this is possible without checking first