EVENTS AT ARCH 96

Located near London Bridge, Arch 96 is a warm, industrial-chic railway arch venue designed for stylish private celebrations and corporate gatherings.

With ambient lighting and a mezzanine overlooking the main floor, the space transforms effortlessly from intimate dinners to vibrant evening receptions.





PERFECT FOR

- Birthday parties
- Engagement celebrations
- Hen & stag parties
- Private dinners
- Brand launches
- Corporate socials
- Supper clubs

IN-HOUSE CATERING

All events include in-house catering by Comptoir Bakery.

- Seasonal sharing menus
- Premium canapés & buffets
- Bespoke chef-designed menus
- Celebration cakes

WEEKDAY HIRE (MON – THU)	£150 + VAT
WEEKEND HIRE (FRI – SUN)	£250 + VAT
MINIMUM SPEND WEEKDAY	£2,000 + VAT
MINIMUM SPEND WEEKEND	£4,000 + VAT

Pricing is subject to availability.
T&Cs apply.

RENTAL CAN BE MADE FROM 7AM TO 11PM EVERYDAY.
£50 + VAT WILL BE ADDED PER HOUR TO THE PRICE ABOVE IF TIMINGS ARE AFTER 5PM.

THE SPACE INCLUDES

- Exclusive use of the whole venue
- Mezzanine level included
- Built-in sound system
- Ambient lighting
- Dedicated bar area
- On-site event manager

The lower level of the venue and all toilet facilities are fully wheelchair accessible.

CAPACITY

- Seated dinner: 20–50 guests
- Standing reception: up to 150 guests
- Mixed format events: 50–120 guests





TERMS & PAYMENT

50% deposit is needed to secure your date.
Non-refundable if event cancelled one month prior to the date.
Full amount non-refundable 2 weeks before the event.

TERMS & CONDITIONS

GUEST NUMBERS
Final guest numbers must be confirmed 14 days prior to the event.

ON THE DAY
If guests arrive before or leave after their stated time, £200 + VAT will be charged per hour.

ACCESS
Access before and after the event must be paid for like a rented hour.

EQUIPMENT TO HIRE
Equipment to hire – price applied in the quote. Please let us know what you'd like to rent out.

CLEANING FEE A cleaning fee will be added on top of the above price.

CANAPÉS SELECTION

SAVOURY

- **Smoked salmon blini**
  Dill cream cheese
- **Beetroot tartelette** (V)
  Red pepper purée & cumin sweet potato
- **Golden layered potato slice with mushroom pâté** (GF)
  Forest mushroom pâté
- **Mini quiche selection** (V)
  Chef's seasonal selection
- **Herby sausage roll**
  Caramelised onion chutney
- **Pizza boulangère**
  Choose from: Salami, Margherita with seasonal vegetables or Vegan vegetable pizza

SWEET

- **Lemon & blueberry loaf** (V, GF)
  Delicate lemon sponge studded with blueberries
- **Ginger cake** (V)
  Moist ginger cake
- **Lemon meringue tartelette** (N)
  Zesty lemon curd topped with meringue
- **Pistachio & raspberry tartelette** (N)
  Pistachio cream, raspberry & pistachio
- **Gingerbread man** (V, GF)
  Spiced gingerbread
- **Mince pie** (V)
  Classic festive mince pie

(V) Vegetarian (VG) Vegan (N) Contains nuts (GF) Gluten friendly

Please inform us of any allergies or dietary requirements.

5 for £16 per person
10 for £25 per person



DRINKS MENU

SPARKLING

Crémant	£40 per bottle
Champagne	£65 per bottle
Prosecco	£30 per bottle
0% Sparkling Saicho Tea	£30 per bottle

WINE

Red	£26
White	£26
Rosé	£28

BEER

Vedett IPA	£6
Vedett Lager	£6
0% Beer	£6

SOFT DRINKS

Cawston Press selection	£2.80
Coca Cola	£2.80
Diet Coca Cola	£2.80
Orange Juice	£4.20

If you have something specific in mind for your drinks selection,
just let us know – we may be able to tailor options to suit your event.

EVENTS AT ARCH 96

A UNIQUE SPACE FOR UNFORGETTABLE EVENTS

All menus are prepared in-house by Comptoir Bakery
using fresh, seasonal ingredients. Our menus can be adapted to suit your event.

LUNCH MENU

Minimum 10 guests

LIGHT SNACK LUNCH £12 per person

Selection of sandwiches
Crisps

CLASSIC LUNCH £21 per person

Selection of sandwiches
Mini quiches
Seasonal salads

FULL LUNCH £24 per person

Selection of sandwiches
Mini quiches
Seasonal salads
Dessert
Pizza boulangère board

SALADS

Kale & quinoa salad (GF) – Milk, mustard
French potato salad (V, GF) – Mustard
Spring slaw (V, GF) – Soya, sesame
Rice noodles with kimchi (V, GF) – Soya, sesame

Menus may vary with the seasons.

CLASSIC AFTERNOON TEA £20 per person

SWEET
Chouquettes
Banana cake (V)
Blueberry & lemon cake (V, GF)
Mini tarts
Selection of cookies

SCONE
Mini fruit scone
Jam & homemade cream

SAVOURY
Pizza boulangère board
Choose from: Salami, Margherita with
seasonal vegetables or Vegan vegetable pizza

DELUXE AFTERNOON TEA £26 per person

SWEET
Chouquettes
Banana cake (V)
Blueberry & lemon cake (V, GF)
Mini tarts
Selection of cookies

SCONE
Mini fruit scone
Jam & homemade cream

SAVOURY
Savoury brioche buns
Cucumber & cream cheese
Egg & cress
Salmon

Pizza boulangère board
Choose from: Salami, Margherita with
seasonal vegetables or Vegan vegetable pizza