



STEM + STEM

FLOWERS • WINE • FOOD

2026 PRIVATE HIRE BROCHURE

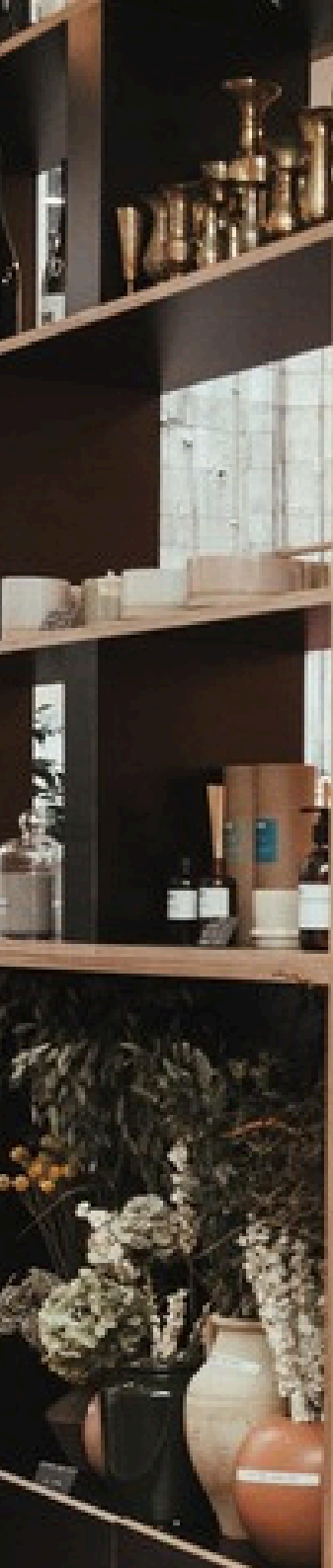


ABOUT STEM + STEM

Introducing Stem + Stem, the Restaurant,
Florist and Wine Bar - the passion of Co-Founders Ed
Boarland and Dee Reid. Located in the heart of the City
of London and just a stones throw from the iconic
St.Paul's Cathedral.

Stem + Stem is a celebration of all things British, with Ed and
Dee setting out on a mission to champion local producing,
sourcing ingredients from South East Farmers who advocate
sustainability. This commitment brings only the finest and
freshest products to guests tables. The concept revolves
around an ever evolving menu of both florals and food that
changes more than seasonally.







THE RESTAURANT

The menu is designed by Co-Founder and Executive Chef Ed Boarland, a Michelin trained Chef on a mission to spotlight the best produce from the heart of the UK.

Each visit to Stem + Stem offers a new experience with the menu consistently evolving to showcase the best of British produce, with a range of meat, fish and vegan options available all year round.

Our Sommelier is on-hand to assist with pairings for your experience, so whether you're looking for a glass of Champagne alongside Maldon Rock Oysters at the Wine Bar, or seeking a full bodied bottle of wine to compliment cuts of British meats, you can be sure to find a new favourite pairing.





THE FLORIST

Dee Reid, Co-Founder and the visionary behind the floristry side of Stem + Stem, brings her design ethos, “As It Grows,” to life. Focused on British flowers, Dee’s aim is to spark joy and provides a 360 degree experience for customers celebrating special occasions.

Stem + Stem brings together the artistry of great food and wine with the beauty of flowers, creating a sensory journey for every guest.

Stem + Stem offers florals for all occasions, whether a simple bouquet, weddings, contracts, events and styling, Dee is able to curate the perfect look and feel.



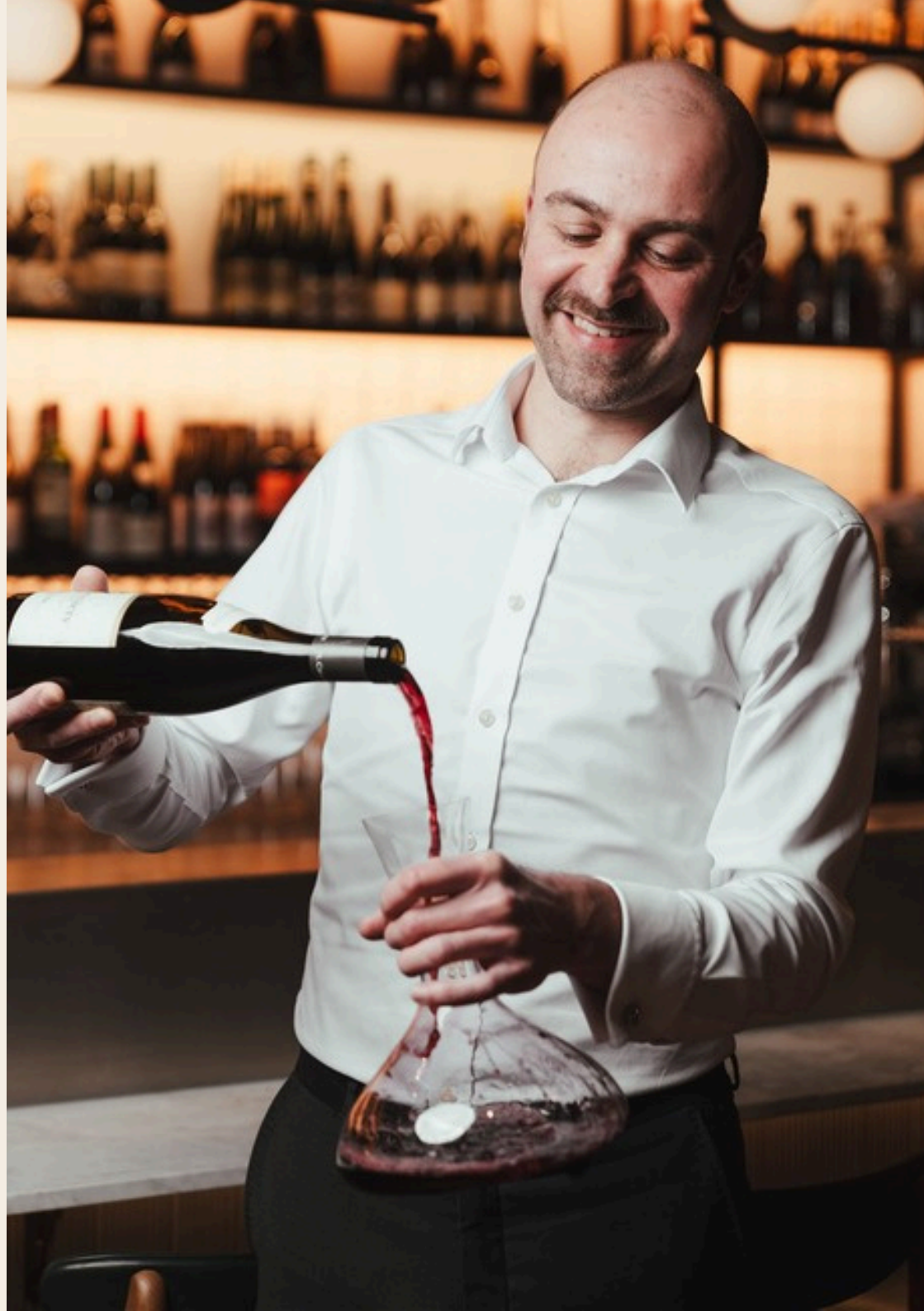
PRIVATE EVENTS

Whatever the event is, Stem + Stem offers a central location in the City of London. We offer bespoke experiences for hosting private events, tailored to your preferences and needs. From standing receptions to seated dinners, our team is on hand to provide a curated event from start to finish.

If you're looking for a range of different corporate events, we can create wine tastings, floral masterclasses and Chef Supper Clubs - an ideal way to spend an afternoon or evening with your team, friends or family

Our dedicated team works closely with you every step of the way to ensure every detail is on point.

We offer additional assistance with any styling and entertainment requirements, and encourage using the space to it's fullest potential







EXCLUSIVE HIRE

Our restaurant offers an elegantly decorated, open plan room, that basks in natural light flooding through our floor-to-ceiling windows.

Add a stunning view of a Christopher Wren church, a quiet entrance lane, a frame of vibrant flowers, and you have a quintessential venue for your private event.

THE DETAILS

- Seats 36 (plus an additional 7 seats available along our bar counter)
- Standing capacity is 45-50
- Minimum spend **breakfast**
- 8:30 - 11:00 - £2k ex 13.5% service charge
- Minimum spend **lunch** - £3.5k ex 13.5% service charge
- Minimum spend **dinner** - £4k ex 13.5% service charge
- £50pp deposit & 7 day cancellation policy



EXAMPLE MENU - SET MENU £55PP

STARTERS

Chicken liver pate, bitter leaf salad, blood orange, sourdough & Modena balsamic

Lightly cured Cornish sardines, horseradish, chilled escabeche & calamansi

Creamy mushroom soup, mix wild mushrooms, poached hen's egg

LARGE PLATES

6oz Sirloin steak, peppercorn sauce, skinny fries

Pan roast Cornish Hake, wild sea herbs, champagne sauce & confit lemons

Wild farmed wheat Paccheri pasta, three cornered garlic pesto, spinach & leek

SIDES

Skinny fries cooked in beef fat with Cornish Sea salt & rosemary – Supp £6

Allwood farm grown salad leaves, honey and mustard dressing – Supp £6

DESSERTS

Chocolate garden - chocolate mousse, smoked tea, blood orange & walnuts

Rolled oat treacle tart, clotted cream

British cheese – Supp £3





EXAMPLE MENU - WINE PAIRING £150PP

CANAPE

Leek & Red Leicester croquettes

*Vouvray Brut Reserve 2015, Vincent Foreau,
Domaine du Clos Naudin*

STARTER

Seabream tartar,
wild sea herbs, smoked eel emulsion, trout roe & dill

2020 Mercurey 1er Cru Blanc Les Champs Martin

MAIN

Duo of English duck, roast breast and confit duck croquette,
salsify puree, purple sprouting & Port sauce

2021 Mercurey 1er Cru Rouge Les Champs Martin

2020 Mercurey 1er Cru Rouge Les Champs Martin

2020 Mercurey 1er Cru Rouge Carline Clos des Champs Martin

CHEESE

Plate of 3 English cheeses,
served with apple, quince & sourdough crackers

2020 Mercurey 1er Cru Blanc Piece 15 Magnum

2020 Mercurey 1er Cru Rouge Piece 13 Magnum





EXAMPLE MENU - STANDING TASTING £95PP

Jersey rock oysters

2020 Brut Contadino Millesimato Ciro Picariello Avellino

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Lemon and pecorino arancinis

2019 Nascetta Elvio Cogno Langhe

**Slow cooked, pulled pork shoulder
served on crispy polenta & rosemary chips**

2019 Collio Bianco Borgo Del Tiglio Friuli

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**Homemade focaccia bread
served between white & red tastings**

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**30 month old Parmesan Reggiano
served with aged Balsamic vinegar of Modena
and extra virgin olive oil**

2020 Predappio Chiara Condello Emilia Romagna

**Wild mushroom tartlets
with crispy lardo di colonnata**

2017 Barolo Elvio Cogno Langhe



CHAMPAGNE RECEPTION & GIFTING

Add a Champagne & canapé reception to your event and/or treat you hosts or clients to a floral gift.

CHAMPAGNE

Champagne Reception (2 gls pp) £40 pp
Crémant Reception (2 gls pp) £30 pp
Additional canapés (3 types) £20 pp

GIFTING

Floral Gifting starts at £20 pp.
Alongside all things floral, plants, candles, diffusers and wine can also be arranged.





Floral Workshop

MON - FRI PACKAGES

BESPOKE

- 90mins floral workshop.
- Food & drink is in addition and can be ordered à la carte.

Max Capacity
6-12 people

£65PP

OFF-PEAK FULL

- Use of venue for 2 hours between the hours of 9-11 or 3-5.
- 90 mins floral workshop.
- Food & drink is in addition and can be ordered à la carte below 10 people - pre-order for 10 and above.

Max Capacity
Flower crowns 32 people
Bouquet 25 people

£65PP

PEAK FULL HIRE

- Use of venue for 5 hours
- 90 mins floral workshop.
- Bespoke menu creation.
- Pre-order required.

Max Capacity
Flower crowns 32 people
Bouquet 25 people

MIN HIRE FEES APPLY

Floral Workshops

SATURDAY PACKAGES

BRONZE

- Use of venue for 3 hours
- Floral workshop
- Pre-order drinks from our list which will be made available chilled but for self-service.

Max Capacity
Flower crowns 32 People
Bouquet 25 People

£65PP

SILVER

- Use of venue for 4 hours
- Floral workshop.
- Glass of bubbles and canapes on arrival.

Max Capacity
Flower crowns 32 People Bouquet
25 People

£85PP

GOLD

- Use of venue for 5 hours
- Floral workshop.
- Glass of bubbles and canapes on arrival.
- 3 Course Lunch.

Max Capacity
Flower crowns 32 People
Bouquet 22 People

£120PP

MIN HIRE FEES APPLY MIN HIRE FEES APPLY

DETAILED PACKAGES ARE FOR SATURDAYS ONLY, PARTIES WISHING TO BOOK MON-FRI SHOULD FOLLOW FLORALWORKSHOP PACKAGES.



