

FULL HIRE OF THE
CAMBERWELL
All's Well **ARMS** est.2014

We love celebrations at the Camberwell Arms. In addition to our private dining room we offer a limited number of full hires of the restaurant each year. In this setting we can welcome up to 110 guests across two floors for your meal.

Whether you're planning a wedding, birthday party or corporate event, our team is on hand to source everything you need to make your event special.

We offer menus made with only the best seasonal ingredients, our excellent wine list, private bar and dancefloor. For full hires we also offer bespoke menus.

In this brochure you will find:

- Menus
- Floor plans
- Terms & Conditions

For more information:
enquiries@thecamberwellarms.co.uk





Food

For private events we offer feasting menus served 'family style'. Big platters of delicious things radiate abundance and generosity, whilst encouraging people to engage with each other in a way that individually plated food often won't.

Considered attention to both seasonality and provenance underpin everything we cook - beautiful things cooked simply with love.

You will choose between our seasonal set menus or, if you would like to design your own meal, we offer bespoke menus where the chef will create a menu based on your preferences.

Sample Menus

Sample Set Menu A - £48

Purple sprouting broc coli, walnuts, confit garlic, preserved lemon
Jerusalem artichokes, burrata and hazelnuts

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Roast chicken
Crispy pink firs and tarragon mayo
Bitter leaves, pickled shallots and ricotta salata

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Original beans chocolate brownie, chocolate caramel sauce
& creme chantilly

Sample Set Menu B - £52

Pork fat and scotch bonnets on toast, pickled peppers
Purple sprouting broccoli, walnuts, confit garlic, preserved lemon
Jerusalem artichokes, burrata and hazelnuts

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Slow roast lamb, mint and pine nut sauce
Crispy pink firs
Purple sprout broccoli vinaigrette

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Original beans chocolate brownie, chocolate caramel sauce
& creme chantilly

Sample Bespoke Menu - £60

Includes a food & wine tasting for two in the restaurant

Starters

Burrata, roast beetroots, rocket, pistachios, honey
Prosciutto do parma, marinated courgettes, basil, pine nuts

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Mains

Slow cooked lamb shoulder, white wine rosemary and wild garlic pesto
New season pink firs, chard, mascarpone, pecorino & lemon pithivier

Sides

Potatoes, rosemary, garlic
Little gem salad, mustard & confit garlic dressing

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Dessert

Chocolate terrine, raspberry, buttermilk Chantilly

A discretionary service charge of 12.5% will be added to your bill.

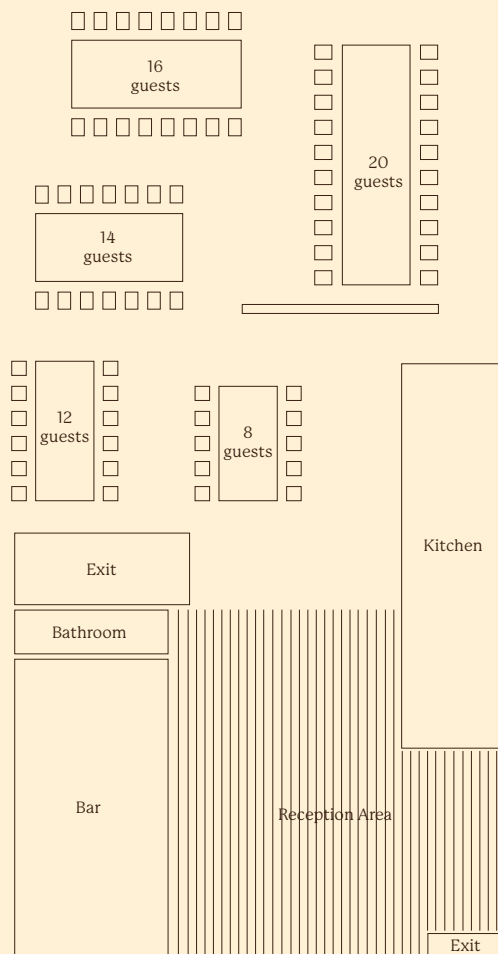
Menus are based on seasonal availability and are subject to change, as are the prices due to changes made by our suppliers.
Any changes will be communicated by the Camberwell Arms in as timely fashion as possible.

Dated 06.01.2025

Floor Plans

Up to 70 guests

Downstairs



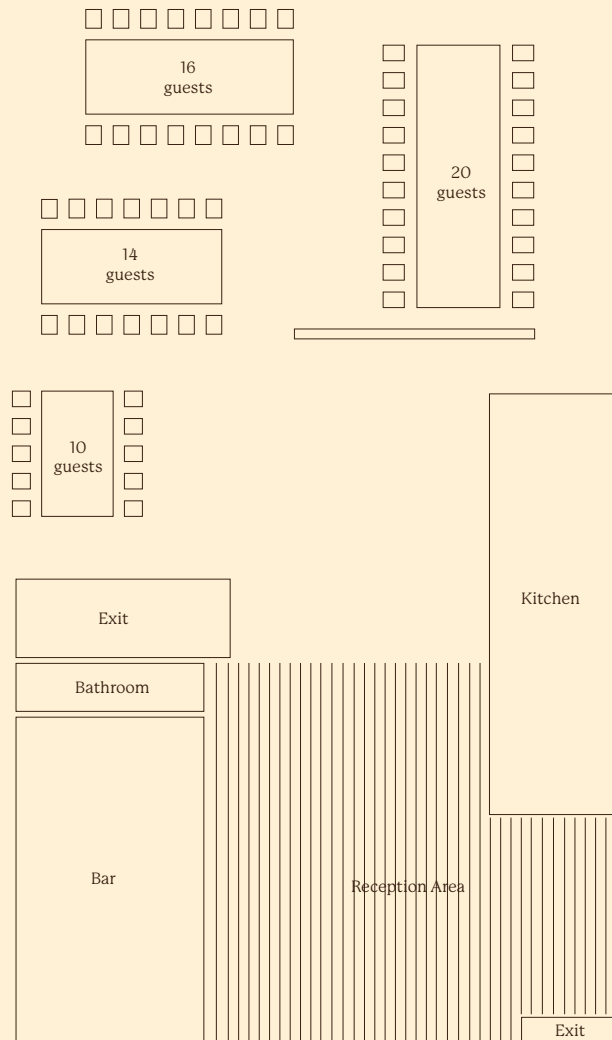
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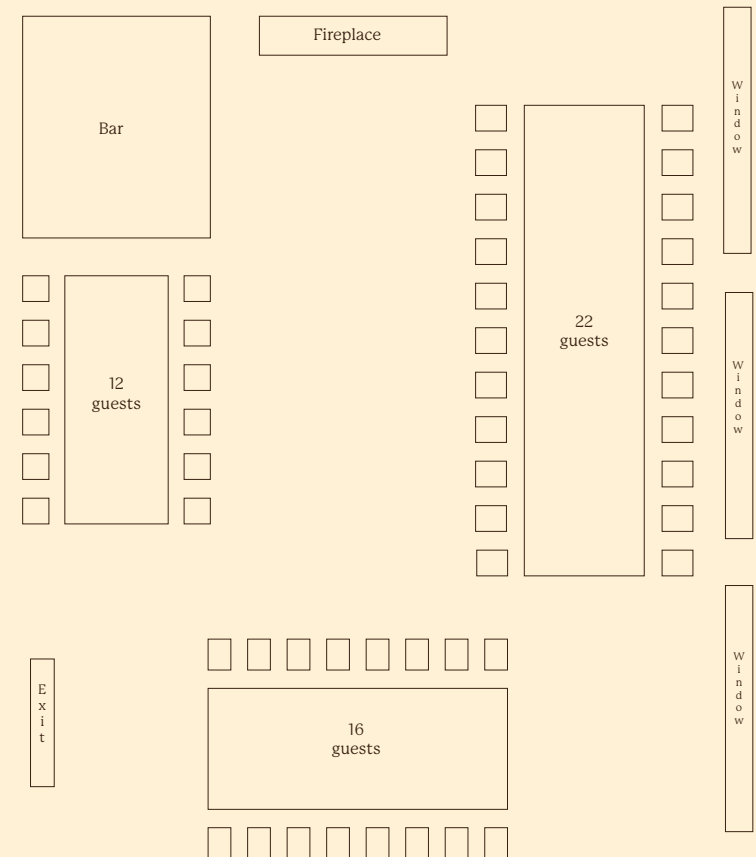
Up to 110 guests

110 guests for a seated meal + two options for post-dinner dancefloor

Downstairs - 60 guests



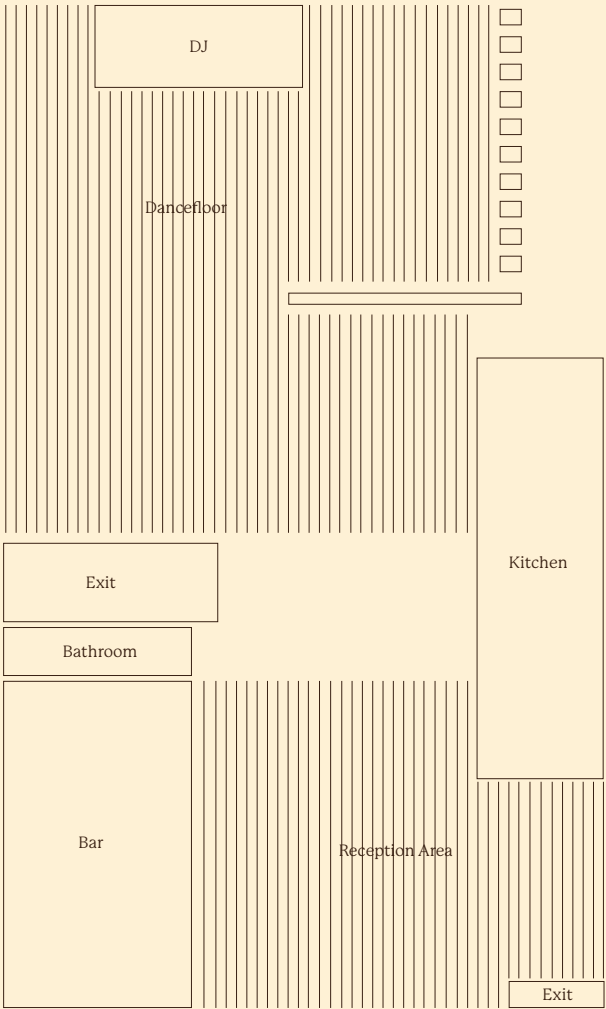
Upstairs - 50 guests



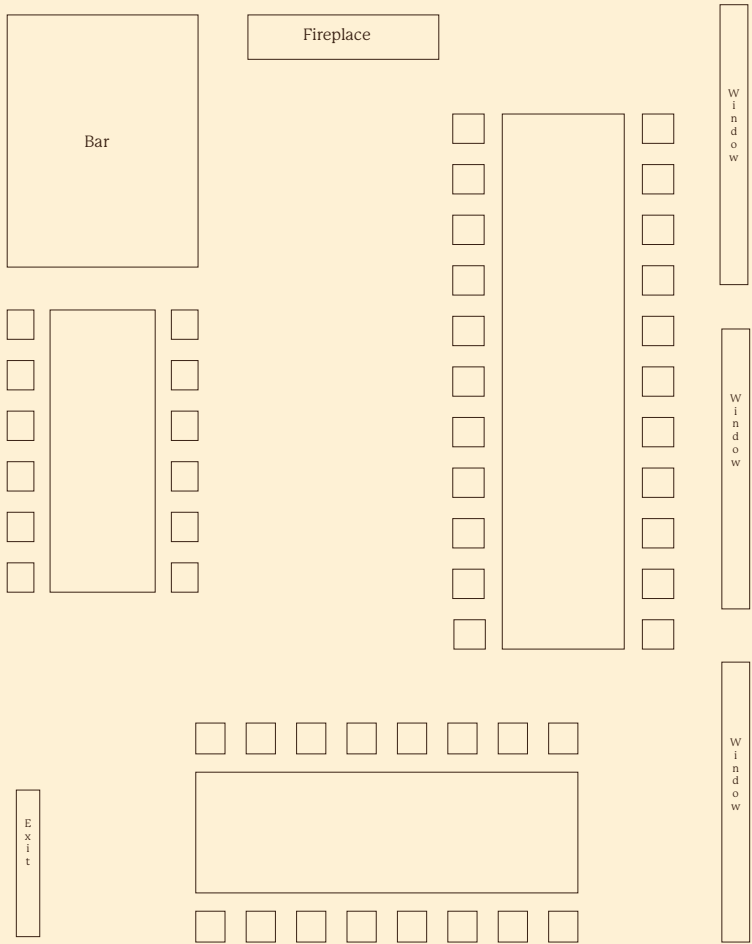
Intimate meal & evening party

In this set up we can host your reception with drinks and canapes in the downstairs bar, and your meal for up to 50 guests upstairs. You will have the option to invite up to 70 extra guests for the evening.

Downstairs



Upstairs



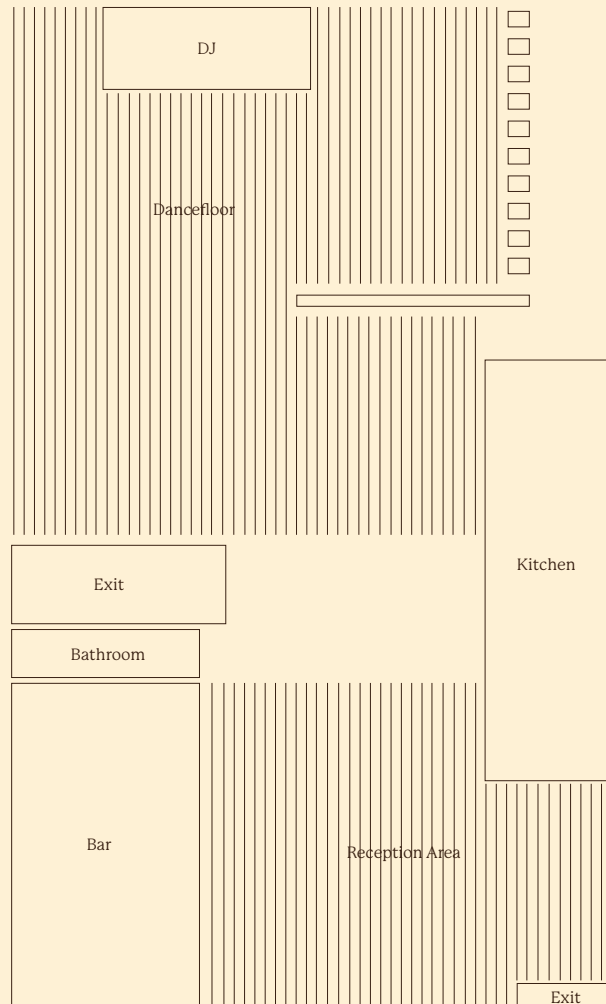
Dancefloor

You have two options for having a dancefloor after your meal.

Downstairs

Up to 120 standing guests

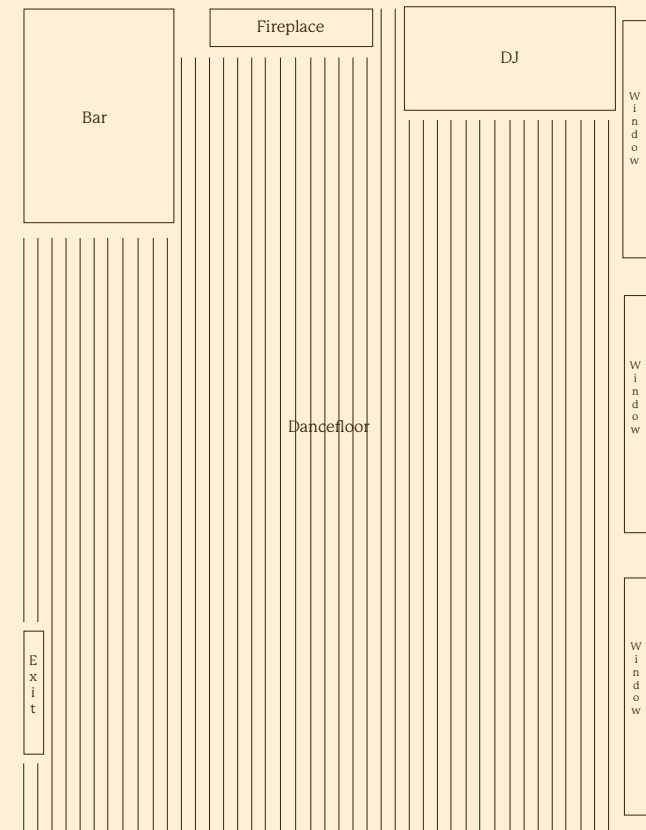
This set-up allows for a DJ or a band at the back of the restaurant. You are able to use the upstairs room as an relaxing area for your guests.



Upstairs

Up to 70 standing guests

The upstairs room allows for a smaller DJ set-up. You are able to use the downstairs restaurant as a bar and relaxing area for your guests.





T & C

1. Terms

All reservations, provisional or confirmed, are made upon, and are subject to, the following Terms & Conditions and no variation thereof will be accepted unless agreed in writing with the Camberwell Arms. By making payment of your deposit and hire fee to the Camberwell Arms you are agreeing to the below terms and conditions in their entirety.

2. Confirmation and Deposit

To secure the date we require a £500 deposit. This must be paid online via Stripe and will be returned to the Client after the event via the same method.

Please note that the booking is not confirmed until payment of the agreed deposit has been made. By paying the deposit the Client is agreeing to the below terms and conditions in their entirety.

3. Cancellation

This deposit will be non-refundable if cancellation is within 8 weeks of your event; otherwise you will be entitled to a refund of 50% of your deposit. We will endeavour to secure a replacement booking in which case we will refund the full deposit, less any consequential loss.

4. Numbers

We require confirmation of final numbers 10 working days prior to the date of the event. Changes to the number of guests after this time might be chargeable. A reduction of the numbers within 48 hours of the event will be charged in full. If the number attending is greater than the original booking, the Camberwell Arms will do its best to accommodate additional covers where possible

5. Minimum Spend

You will be quoted a minimum spend figure separately in writing, which will include VAT and will be subject to a 12.5% service charge. All food and drink sales contribute towards the minimum spend.

The Camberwell Arms reserves the right to revise the minimum spend. If the outlined minimum spend is not met, the remaining amount will be added to the final bill.

6. Hire Fees

A hire fee must be paid 12 weeks prior to the event. This payment must be paid online via Stripe.

This hire fee will be non-refundable if cancellation is within 8 weeks of your event; otherwise you will be entitled to a refund of 50% of your hire fee. We will endeavour to secure a replacement booking in which case we will refund the full hire fee, less any consequential loss.

Monday – Thursday	£2,000 excl. VAT + minimum spend
Friday	£2,500 excl. VAT + minimum spend
Saturday	£3,000 excl. VAT + minimum spend
Sunday	Unavailable

7. Service Charge

A discretionary service charge of 12.5% will be added to the Client's bill on all consumable items. Service charge does not count towards your minimum spend.





8. Payment

Deposits must be paid online via Stripe and will be returned to the Client after the event via the same method. Hire fee costs must be paid online via Stripe 12 weeks prior to the event.

Pre payment for food & drink may be made via credit or debit card via phone or in person the week of the event.

Any outstanding payment for an event must be made in full at the end of the event. All major credit cards are accepted.

9. Timings

Specific times for your event will be confirmed when booking your event.

The Camberwell Arms reserves the right to charge the Client additionally for use of the space after the specified time or deny service outside of their set hire times.

10. Menus & Wine List

Menus are based on seasonal availability and are subject to change, as are the prices. Any changes will be communicated by the Camberwell Arms to the Client as timely as possible.

We require the Client to choose a menu which is served feasting style to their guests. Menus will be shared with the Client a minimum of three weeks ahead of their event. We can cater for dietary requirements and kindly ask for advanced notification. In order to fully prepare for your reservation, we require final menu and wines choices to be confirmed 7 working days prior to the event as well as a full list of dietary requirement.

For bespoke menus, please refer to written terms recieved via email.

11. Set up

We allow some decoration to be provided by yourselves. Please provide notice of any additional decorations that you plan on bringing prior to the event. We do not permit confetti, glitter, party poppers or sparklers on site.

All decorations must be cleared from the venue before the start of the next service. The Camberwell Arms staff may assist with decorations on a case by case basis. If any decorations need special equipment to install, e.g. ladders or protective gloves, these must be installed and uninstalled by the Client or a designated Third Party Supplier and cannot be handled by the Camberwell Arms staff.

Decorations can only be attached to the wall using semi adhesive tack or paint safe masking tape. Nails, pins and Sellotape are not allowed on walls or any furniture.

Open flames in the form of candle sticks and tapered candles are not allowed in any parts of the building. All use of candles must be confirmed in writing ahead of your event.

Any large decorations or additions to the room's furniture must be checked with the Camberwell Arms staff and will need to comply with the premises' health and safety regulations.





12. Additional Charges

We do not allow guests to supply their own food and drink, unless agreed in writing ahead of the booking. If you would like to bring your own bottles of wine, we charge corkage as below:

- £25 per 750ml bottle of table wine
- £30 per 750ml bottle of sparkling wine

13. Equipment

Our restaurant is equipped with speakers which can be used for background music. The method of connection to these speakers is aux cable only and you are welcome to choose what music you would like to be played. We can provide a device to play music through or you are welcome to provide your own.

Should you wish to have anything additional to this (for example DJ decks) you are welcome to organise this with a third party. Set up requirements must be confirmed in writing a minimum of two weeks ahead of the event

14. Health & Safety

The Client will ensure that:

- No damage is caused to the Camberwell Arms, its fittings, decorations and furnishings.
- Any items belonging to the restaurant remain on the premises.
- The guests fully comply with emergency procedures should the need arise.
- In the event of any damage being caused to our equipment or the pub itself we reserve the right to cover our costs by retaining all or part of the deposit.

Recommended Suppliers

Flowers -

Blaise Flowers

Blaise's style is free with an enriching take on colour, form and texture with an emphasis on natural ingredients. She loves outdoors, flowers and floristry and her unique aesthetic combined with excellent botanical knowledge creates an exciting opportunity for clients to experience the wonders of unusual and beautiful flower combinations.

[Find Blaise's work here](#)

Calligraphy -

The Dandelion Art

Using her experience in heraldry, calligraphy, and watercolour illustration Michela specialises in creating one-of-a-kind, bespoke, luxury wedding invites, stationery and decor; envisioned by you, handmade by her. Working together, you can come up with something truly unique to your personality, style, and story, to create your perfect stationery.

[Find Michela's work here](#)

Cakes -

Little Bear Cakery

An award winning South East London wedding cake business run by pastry chef and cake designer Clare. Inspired by nature, Clare specialises in incredibly lifelike sugar flowers but also loves to draw inspiration from fashion, wedding and lifestyle trends.

[Find Clare's work here](#)

Photos -

Peach Photography

Jerome is a photographer based in South East London, who has been photographing weddings professionally around the world for 8 years. He loves capturing candid moments of emotion, as much as he enjoys more staged portraits, and will freeze those special moments for you with his relaxed and natural approach.

[Find Jerome's work here](#)

