

**EVENTS GUIDE 2024** 

## **CAPACITIES OVERVIEW**

RESAURANT	EXCLUSIVE HIRE	SEMI-EXCLUSIVE HIRE	PRIVATE DINING
CRISPIN	46 seated 100 standing	20	n/a
BAR CRISPIN	44 seated 80 standing	n/a	16
BISTRO FREDDIE	42 seated 80 standing	18	n/a
CRISPIN AT STUDIO VOLTAIRE	150 seated 300 standing	20	30



BAR CRISPIN CRISPIN

CRISPIN AT STUDIO VOLTAIRE

## CRISPIN

Crispin is restaurant and wine bar in Spitalfields, close to Liverpool St station. Our offerings include a selection of low-intervention wines, cocktails, canapés, and seasonal sharing menus. Our team of chefs, led by Lewis de Haas, curate our menus with a broad European influence.

#### SEATED DINING SAMPLE MENU

Gordal olives
Dusty Knuckle bread, brown butter
Stilton croquettes, pickled walnut ketchup
Cobble Lane charcuterie selection

Burrata, delica pumkin, sage, balsamic Radicchio, fennel, radish, naval orange, nasturtium

Braised lamb, Jerusalem artichoke, anchovy mayo, mint Fried Cornish mids, aioli

Brown butter cake, crème fraiche, spiced pear

## STANDING CANAPÉS SAMPLE MENU (excl. hire only)

Stilton croquettes, walnut ketchup Smoked salmon pate, pickles, sourdough Radicchio, fennel, navel orange, radish Curried parsnip soup, hazelnut Game sausage roll, spiced pear chutney

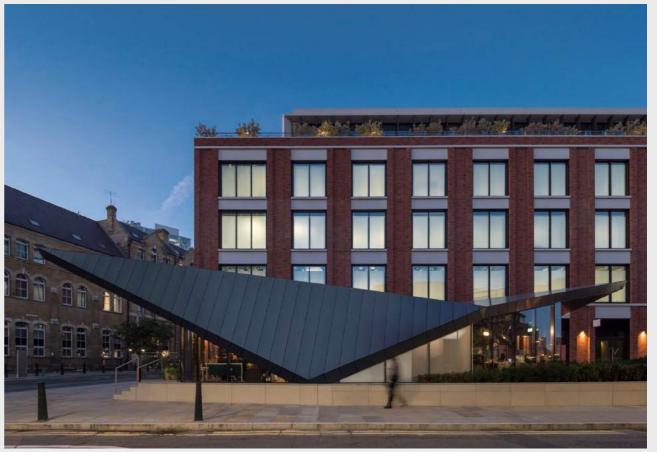
#### ADDRESS:

White's Row, London E1 7NF

## **AVAILABLE FOR HIRE:**

Monday - Sunday Lunch & Dinner

EXCLUSIVE HIRE	SEMI-EXCLUSIVE HIRE	PRIVATE DINING
46 seated 100 standing	20	n/a











# BISTRO FREDDIE

Bistro Freddie is in a quiet corner of Shoreditch showcasing the best of British produce, French wine, cocktails, canapé menus and feasting menus.

Anna Sogaard's menu is inspired by classic British and French gastronomy. Expect seasonal starters, bold mains and pies to share, as well as larger cuts of meat cooked over fire.

#### **SEATED DINING**

Alma mill baguette, cultured butter Eggs mayonnaise, anchovy, fried parsley Mushroom, parfait, pickles

> Chicken and tarragon pie House chips Dressed salad

Steamed Marmalade pudding, pouring custard

## STANDING CANAPÉS (exclusive hire only)

Quail egg mayonnaise, anchovy, fried parsley Pigs head pâté, baguette, pickles Mushroom parfait, pickled mushroom Brandade fritter, dill mayonnaise Yarlington cheese, pickled walnuts, malt loaf

#### ADDRESS:

74 Luke Street, London EC2A 4PY

## **AVAILABLE FOR HIRE:**

Monday - Sunday Lunch & Dinner

EXCLUSIVE HIRE	SEMI-EXCLUSIVE HIRE	PRIVATE DINING
40 seated 80 standing	16	n/a











# BAR CRISPIN

Bar Crispin is a restaurant and wine bar and private-dining space delivering a contemporary take on a classic Parisian wine bar. Bar Crispin offers low intervention wines, classic cocktails, canapés, and seasonal feasting menus.

#### **SEATED DINING**

Toklas sourdough, house cultured butter Cobble Lane charcuterie Duck liver parfait, pickled walnut Burrata, pumpkin seeds, honey, chili

Slow cooked beef cheeks, wine and parsley jus Glazed winter vegetables Fresh greens in vinaigrette

Chocolate torte, crème fraîche

## STANDING CANAPÉS (exclusive hire only)

Smoked salmon, crème fraîche & dill Devilled egg mayo Burrata on toast Smoke cod's roe, focaccia, tarragon Rare beef, horseradish cream Crispy pork belly, plum ketchup

## ADDRESS:

19 Kingly Street, London, W1B 5PY

## **AVAILABLE FOR HIRE:**

Monday - Sunday Lunch & Dinner

EXCLUSIVE HIRE	SEMI-EXCLUSIVE HIRE	PRIVATE DINING
44 seated 80 standing	n/a	16











## CRISPIN

**EVENTS + CATERING** 

## **BESPOKE EXPERIENCES**

In addition to our in-house offerings, we are proud to offer location catering. Including comprehensive full-catering and part-catering services for anywhere in the UK.

Our residency at Studio Voltaire provides dynamic spaces for a multitude of event and catering options. Studio Voltaire's RIBA award-winning and distinctive architect-designed Victorian gallery and industrial buildings are available to hire for a range of events, from weddings, private dining, drinks receptions, fashion shows, commercial filming and photoshoots, to workshops, conferences and away days.

For national location catering we offer seated dining, breakfast buffets, working lunches, corporate dinners, as well as canapé and drinks receptions, weddings, and parties. Lewis de Haas curates seasonal menus, including canapé and feasting menus for any occasion with our curated cocktail and seasonal wine lists.

We offer bespoke experiences, ensuring that every detail of your event reflects your vision. Our versatile range of catering services offers something for every occasion, from the simplest to most generous event planning encompassing any desired experience from corporate setups to DJs, dancers and immaculate table-scaping.

SEATED	STANDING
300	500









