

HAM.

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

**BISTRO
FREDDIE**

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

[CLICK HERE
TO ENQUIRE](#)

EXCLUSIVE HIRE

46 seated
100 standing

SEMI-EXCLUSIVE HIRE

20

PRIVATE DINING

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

[CLICK HERE
TO ENQUIRE](#)

EXCLUSIVE HIRE

40 seated
80 standing

SEMI-EXCLUSIVE HIRE

16

PRIVATE DINING

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

[CLICK HERE
TO ENQUIRE](#)

EXCLUSIVE HIRE

44 seated
80 standing

SEMI-EXCLUSIVE HIRE

n/a

PRIVATE DINING

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.



[CLICK HERE TO ENQUIRE](#)

SEATED

300

STANDING

500

