

VIVAT BACCHUS

PRIVATE DINING & EVENTS

Events spaces • Meetings • Private wine tastings

Dinners • Drinks receptions

Life's too short to drink bad wine

Private dining & events at Vivat Bacchus

The Vivat Bacchus restaurants, established in Farringdon in 2003 and London Bridge in 2008, are a celebration of rustic, robust food, artisan cheeses and great wines.

We have two private and one semi-private rooms in Farringdon and one large private room in London Bridge. With a choice of rooms, impeccable service and congenial hospitality, we have every need covered, from business and corporate meetings, to drinks and canapé receptions, private wine and/or cheese tastings, parties, engagements and even weddings, when you can hire the entire restaurant.

We also offer special discounted wine prices for events held in our named wine rooms – the Roederer, Allende and Meerlust rooms – if you choose only wines on our list from the room's winemaker. Their wines are fantastic, so this offers you a unique opportunity to treat your guests at amazing prices!



Our Niche

We are known for the range and quality of our wines, our memorably stocked cheese rooms and a menu using daily sourced, quality seasonal ingredients from highly regarded producers. We feature rare breed meats, grilled to perfection.

Wine

The wine list is made up of around 100 wines. We take pride in our collection and there is nothing on the list we would not like to get stuck into ourselves! We are lovers of the old world as well as the new, but have a soft spot for South Africa thanks to the South African owners.

Our sommeliers will be happy to advise you on the selection of wines for your event or you can view the wine list at:

www.vivatbacchus.co.uk/restaurant/wine/winelist/

We also have extensive cellar stock, which includes wines from the South African Cape's most prestigious producers, the finest aged Bordeaux and Burgundy, and many more old and new world wines.

We age large quantities of wine ensuring that you don't have to drink wine that isn't completely ready to be drunk. So with over 15,000 bottles from all major wine producing countries, there is something for every palate. You are welcome to visit the walk-in cellars where you will be guided by one of our experts and can pick out a bottle not on the wine list for a memorable lunch or dinner.

Tasting events and dinners

We regularly hold themed wine events and dinners. These reflect our passion for wine, cheese and outstanding food. Our wine dinners showcase influential wine producers many of whom we have close partnerships with, with wine makers regularly visiting us.

You can design your own wine tasting experience. From large parties to smaller intimate occasions, our staff are on hand to help you create your perfect event. And it's not only tastings, why not book a wine blending session where you can learn all about blending wines, and have a go at it yourself?!



Our Niche

Club Carnivore

Club Carnivore is our unique dining experience, which builds on our reputation for serving quality meat and top-flight red wines. Events follow three simple rules: red meat only, red wine only, wine served from magnums or larger. Once again, you can book your very own private Club Carnivore dinner, which will surely sate the most devoted carnivores and oenophiles appetites?!

Cheese

Our temperature controlled cheese rooms are widely regarded as some of the best in the capital. We stock around 40 British, French, Italian and other European cheeses, and the choices are regularly expanded and updated.

Our menu has themed cheeseboards and customers are invited to take the cheese room experience to create their own board.

You can book a bespoke cheese and wine tasting experience for small or large groups - our staff are right here to guide and advise you every step of the way and will ensure your cheeses are paired with the ultimate wines.



The Rooms: Overview

Farringdon

Roederer room	25 guests standing, 12 seated (private)
Meerlust room	50 guests standing, 40 seated (private)
Meerlust room – divided	25 guests standing, 18 seated (private)
Allende room	60 guests standing, 54 seated (semi-private)

London Bridge

Cellar room	80 guests standing, 65 seated (private)
-------------	---

Weekend hire

Farringdon: The entire upstairs restaurant can be hired, taking up to 80 people for a sit down event such as a wedding, with an area to accommodate welcoming drinks and space for dancing and a DJ or a band.

London Bridge: The entire venue can be hired for an event such as a wedding, with welcoming drinks upstairs and space for dancing and a DJ or a band, and seating downstairs in the cellar room for up to 65 people.

Terms and conditions apply. Contact us for more information.

Facilities

All areas have Wi-Fi connectivity, with TV screen for laptop presentations available on request.

Enquiries & Booking

Please contact our head receptionist to discuss your requirements and show you round the venue.

020 73532648 email: info@vivatbacchus.co.uk

You can also complete the booking form in this pack.

The Rooms: Vivat Bacchus Farringdon

Roederer Room

The smaller of the fully private rooms is located in the mezzanine area and has an exclusivity to it just like the Champagne house it is named after. Diners are seated around a beautiful oak table and it has its own champagne cellar and private bar.

And don't forget, in the Roederer, Allende or Meerlust rooms, if you choose exclusively the winemaker's wine from our list you will get special discounted prices!



Example layout



The Rooms: Vivat Bacchus Farringdon

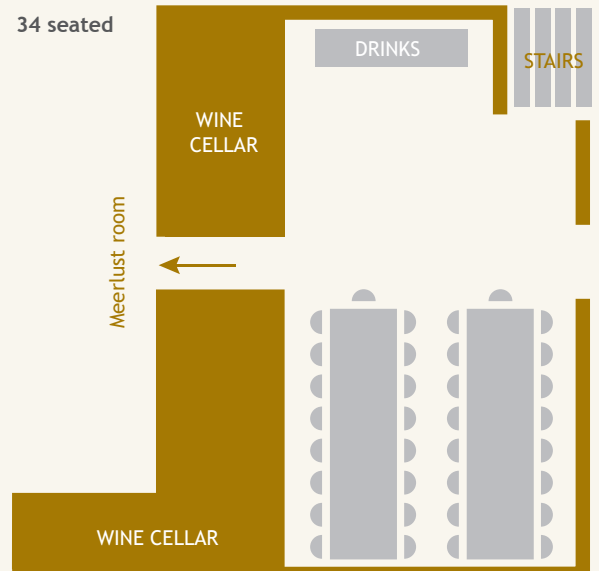
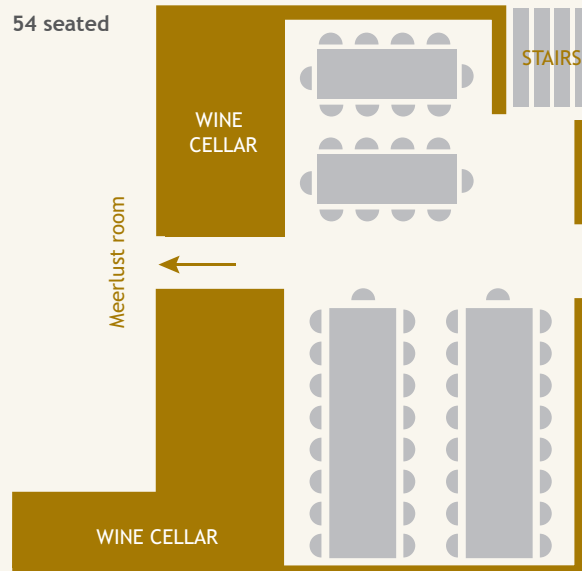
Allende Room

One of our two cellar rooms, it is situated in the basement adjacent to the impressively stocked walk-in wine cellars.

The Allende room is the largest of our Farringdon rooms. This semi-private space pays homage to the wines of one of our most characterful winemakers from Rioja. Miguel Angel de Gregario produces outstanding Finca Allende wines, which are offered in sizes ranging from 750ml to magnificent 18-litre bottles. And don't forget, in the Roederer, Allende or Meerlust rooms, if you choose exclusively the winemaker's wine from our list you will get special discounted prices!



Example layouts



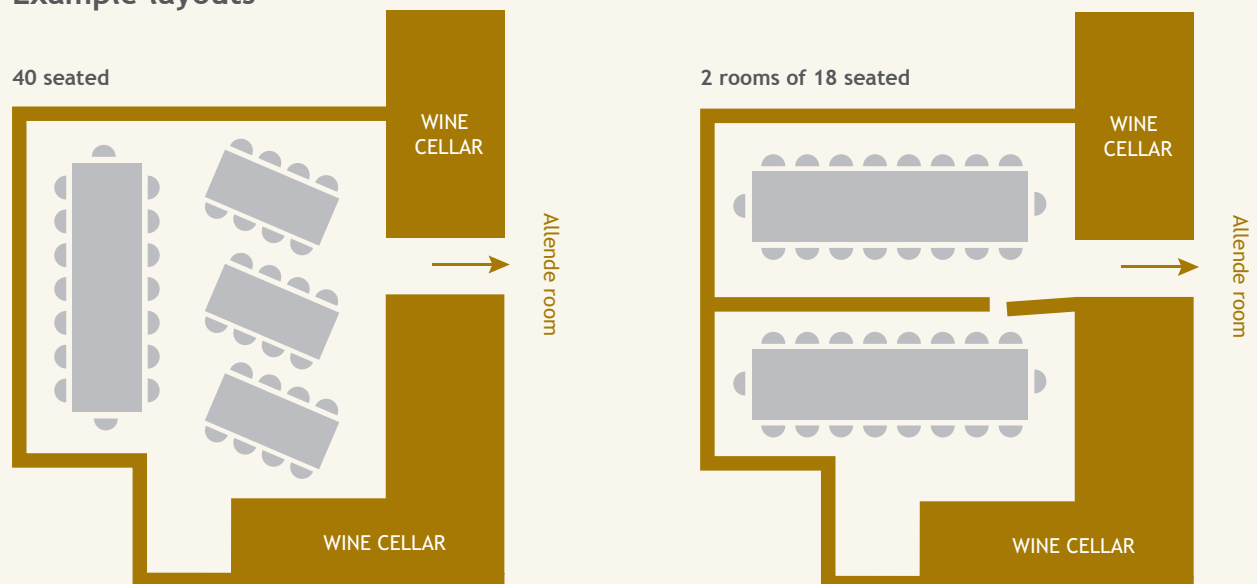
The Rooms: Vivat Bacchus Farringdon

Meerlust Room

Through the Allende room, separated by the wine cellars, the fully private Meerlust room is named after the award-winning South African wine producer. It has wood flooring, atmospheric lighting, and you are surrounded by thousands of bottles of ageing, great wines.



Example layouts



Allende and Meerlust Rooms

The Allende and adjacent Meerlust rooms can be booked together resulting in a fully private area. This is great for groups that wish to have two separate spaces, for example, one for drinks before and the other for dinner.

And don't forget, in the Roederer, Allende or Meerlust rooms, if you choose exclusively the winemaker's wine from our list you will get special discounted prices!

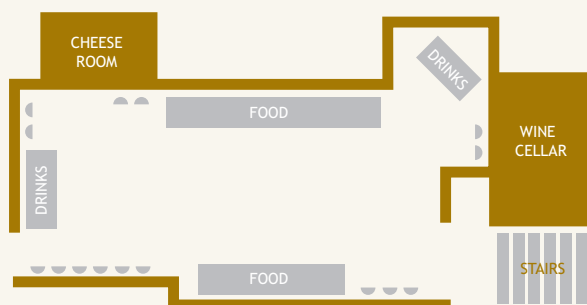
The Rooms: Vivat Bacchus London Bridge

Cellar Room

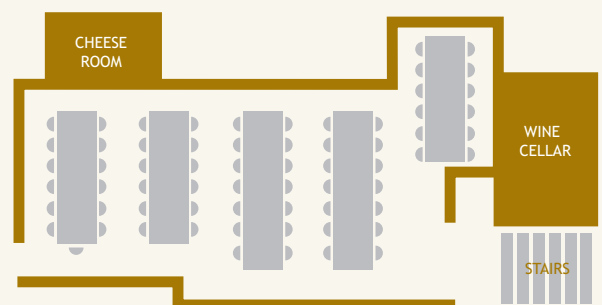
The Cellar Room at London Bridge is a large private room situated below the main restaurant. It is an airy room, with great lighting and is next to the fabulous walk-in wine cellar; an excellent space for bigger events.



Example layouts: these can be amended to suit your needs and the size of your party.



80 standing



Up to 65 seated

Sample Menus

We want you to be perfectly happy with your event. If you would like to avoid hassle just choose from the delectable options in our set private hire canapé or dinner menus. However, all of the menus can be amended and tailored to your needs, so please do not hesitate to contact us to discuss specific preferences and requirements.

Canapés

Meat

Chicken liver parfait	£2.50
<i>Viennese toast, onion marmalade, crème de mure, cornichons</i>	
Croquetas pata negra	£2.50
<i>Jamon Iberico Gran Reserva, panko crumbs, salsa bravas</i>	
Mini hamburger	£3.00
<i>Black Angus beef slider, Kraft cheese, pickle, relish, glazed bun</i>	
Hot dog	£3.00
<i>Mini chorizo picante, soft milk roll, melted onions, alioli</i>	

The prices are per canapé, or order six for £15

Please note that to order any items from this menu, we will need to be informed at least 48 hours prior to your event.

Fish & seafood

Tiger prawn coconut fritter	£2.50
<i>Warm, crisp, Thai red curry, kaffir lime, coconut cream dip</i>	
Salmon caviar	£2.50
<i>Golden Keta, crostini, fromage blanc, snipped chives</i>	
Bay scallop (in the shell)	£3.00
<i>Lime, sour chilli, coriander cress, guacamole, salsa rossa, watermelon</i>	
Warm smoked eel	£3.00
<i>Crisp bacon rasher, candy beetroot, crème fraiche horseradish, watercress, toast</i>	



Vegetarian

Aubergine caponata	£2.50
<i>San Marzano fonduta, goat's curd, pine nuts, green olives, lemon, celery spear</i>	
Montgomery melts	£2.50
<i>Aged Cheddar rarebit, stout, Colman's English, panko crumbs, Lea & Perrin's</i>	
Potato fritters	£2.50
<i>Golden Wonder, Spitfire ale batter, sea salt 'n' Sarsons</i>	
Burrata di Puglia	£3.00
<i>Silky mozzarella, confit datterini tomatoes, focaccia crostino, basil</i>	

Dessert

Lemon curd tart	£2.50
<i>Unwaxed lemon, clotted cream, smashed blackberries</i>	
Brazil nut brownie	£2.50
<i>Cocoa, sea salt butterscotch, raw coconut flower sugar</i>	
Pot au chocolat	£2.50
<i>Tarocco orange, Cointreau, pine nut shortcake</i>	

Dinner Menus

Menu 1 (for 12-24 guests)

Wye Valley asparagus & spinach soup <i>Crostini, olive oil, yoghurt</i>	6.50
Burrata di Puglia <i>Silky mozzarella, crostini, San Marzano tomatoes, Merlot vinegar, baby basil</i>	8.75
Add Serrano ham	3.50
Sesame seared carpaccio of yellowfin tuna <i>Responsibly sourced, pole & line caught. Ginger, soy & banana shallot dressing, Asian slaw</i>	9.50
<hr/>	
Grilled halloumi <i>Aubergine Imam Bayildi, carrot, wild parsley, olive, rocket & lilliput caper salad</i>	12.90
Grilled sea trout <i>Minted pea purée, mange tout & samphire</i>	16.90
VB Surrey Hills beef burger <i>Our in-house burger made from prime rump of beef. Brioche bun, tomato relish, garlic mayonnaise, vine ripened plum tomatoes, mixed leaves, dill pickle</i>	14.50
Ribeye steak (225g) <i>28-day aged British beef from the Surrey Hills served with triple cooked chips, baby watercress & confit cherry vine tomatoes</i>	19.95
Add a sauce to your ribeye <i>Béarnaise • Madagascan green peppercorn • Maître d' butter</i>	3.00
Side dishes <i>Rocket, Parmesan & aged Balsamic • Mixed salad with Chardonnay vinaigrette • Mixed tomato, cucumber & fresh basil salad with olive oil & lava salt • Steamed broccoli with lemon oil</i>	3.75
<hr/>	
Sticky toffee pudding <i>Sharrow Bay style, salted butterscotch, vanilla ice cream</i>	6.50
VB's homemade frozen nougat <i>French style, toasted hazelnut, walnut & almond nougatine, red berry coulis</i>	6.50
Selection of cheeses	8.50

Menu 2 (for 12-24 guests)

Sautéed forest mushrooms on toasted sourdough <i>Soft poached duck egg, garlic, gremolata (Chanterelles, girolles, porcini, mousseron & oyster mushrooms)</i>	8.75
Burrata di Puglia <i>Silky mozzarella, crostini, San Marzano tomatoes, Merlot vinegar, baby basil</i>	8.75
Add Serrano ham	3.50
Hickory home 'hot smoked' Scottish salmon <i>Puy lentils, natural yoghurt dressing, coriander cress</i>	11.75
<hr/>	
Wild mushroom risotto <i>Mascarpone, lemon, garlic, parsley, parmesan & truffle oil (Mousseron, cêpes & oyster mushrooms)</i>	14.50
Grilled sea trout <i>Minted pea purée, mange tout & samphire</i>	16.90
Sirloin steak (300g) <i>28-day aged British beef from the Surrey Hills served with triple cooked chips, baby watercress & confit cherry vine tomatoes</i>	27.75
Add a sauce to your sirloin steak <i>Béarnaise • Madagascan green peppercorn • Maître d' butter</i>	3.00
Side dishes <i>Rocket, Parmesan & aged Balsamic • Mixed salad with Chardonnay vinaigrette • Mixed tomato, cucumber & fresh basil salad with olive oil & lava salt • Steamed broccoli with lemon oil</i>	3.75
<hr/>	
Rhubarb crème brûlée <i>Vanilla custard, fresh rhubarb compôte, caramelised sugar</i>	5.50
Sticky toffee pudding <i>Sharrow Bay style, salted butterscotch, vanilla ice cream</i>	6.50
Selection of cheeses	8.50

Menu 3 (for parties of 25 & over)

Choose two starters, two main courses and two desserts from the above menus.

Please note:

The menus are subject to seasonal change.

Some dishes may contain nuts or other allergens, so please tell us if you or a guest has any allergies.

Please inform us of special dietary requirements at least 48 hours before your event.

Vegetarians will be catered for separately with a range of options from our A-la-carte menu.



Booking form

Date of your function: Time: Venue: Farringdon London Bridge

Area location (please indicate below)

Restaurant & Bar Private or Semi-private room (Meerlust, Allende, Roederer, Cellar room)

Name of host:

Company name:

Alternative contact person:

Email address:

Telephone:

Total number of people attending: (final number to be confirmed 48 hours prior)

Menu / Drinks

Credit card details

Please note that we will require credit card details to secure your booking. To provide the details, please call us on 020 7353 2648.

Please note that the bill has to be settled on the day of the event, either by the credit card details provided over the phone, or another debit/credit card.

I confirm that I have read and accept all the attached Terms and Conditions of Vivat Bacchus and wish to proceed with the booking as per these conditions and details filled in on this booking form.

Signed:

Date:

Terms & conditions

1. Confirmation of bookings

In order to confirm your booking, please complete the above form and returned to us by post or email within 48 hours of a making the initial booking.

2. Guaranteed Numbers

To ensure our maximum efficiency, please confirm the number of guests 48 hours before your reservation. Please note that this will be regarded as the minimum number of guests for the catering and charging.

3. Payment

We accept all major credit cards and company cheques can be accepted by prior agreement. Please note that we do not invoice our customers. In the event of an account not settled on the day, the balance shall be charged to the credit card details supplied on the booking form.

4. Gratuity and VAT

A 12.5% gratuity will be added to the final bill. All food and beverage charges are inclusive of VAT.

5. Cancellation

In the event of a confirmed booking being cancelled with less than 24 hours notice, we will charge a cancellation fee we will charge for all prepared and wasted food. If numbers drop without prior notice the party will be charged as ordered. During the Christmas period the confirmed number of guests will be charged at the menu price per head for each missing guest.

6. Dietary Requirements

Some dishes may contain nuts, please inform us in advance if you or any member of your party has an allergy. Any guests with dietary requirements, or who are vegetarian, shall be catered for separately on the evening. At least 48 hours notice is required for special dietary requirements.

7. Minimum Spend

There is no venue charge for booking private areas. There is however, a minimum spend requirement excluding a 12.5% service charge and this requirement differs for each area. In the event of this minimum spend not being reached, the difference will be added onto the bill to reach the minimum spend. Please contact the restaurant for more information regarding the minimum spends for our various areas.

8. Lunch time functions

Those booking lunch time functions are reminded that the hired room (wine bar or restaurant) is subject to availability and needs to be vacated by 17:00 in order to prepare for our equally important evening trade. Your party is welcome to move to our main bar and restaurant area upstairs, or to reserve the area for the evening as well in which case a revised minimum spend will apply. Please contact reception for further information.

Finding us

Vivat Bacchus Farringdon

47 Farringdon St (main entrance on Charterhouse St)

London EC4A 4LL

020 7353 2648

info@vivatbacchus.co.uk



Vivat Bacchus London Bridge

4 Hays Lane

London SE1 2HB

020 7234 0891

londonbridge@vivatbacchus.co.uk



www.vivatbacchus.co.uk

Please contact our head receptionist
to discuss your private hire requirements.

020 73532648 email: info@vivatbacchus.co.uk