

## PRIVATE HIRE PACKAGE

374 Helmsley Place Hackney E8 3SB  
[events@bratrestaurant.co.uk](mailto:events@bratrestaurant.co.uk)



Brat Climpson's Arch was born as a temporary residency after the first lockdown and it quickly grew to become a permanent neighborhood restaurant in the heart of Hackney with a similar ethos to Brat in Shoreditch. We work closely with reputable British farmers and fisherman such as

Flourish Produce and Phillip Warren to ensure our produce is of the highest quality. As a business, we focus greatly on the relationships we have with our suppliers and take pride in ensuring our staff are well informed about the excellent produce we use.

# HIRE TYPES

## PRIVATE HIRES

We are able to cater a sit down set menu for up to 100 guests. Menus must be finalised 7 days before the event, we can accommodate most dietary requirements.

If you require a private hire for more than 100 people, this will be in a standing reception format with a menu to be discussed with our kitchen team.

Private hires are available from:

- Monday to Thursday, noon until 4:30pm.  
£3500 minimum spend with a 50% deposit upon booking, plus 15% service. Prices are inclusive of VAT.
- Monday and Tuesday evenings from 5:30pm until 11pm.  
£5500 minimum spend with a 50% deposit upon booking, plus 15% service. Prices are inclusive of VAT.

Please note that our license ends at 11:30pm, if you require a late license please let us know.

## SEMI PRIVATE HIRES

Depending on the time of year, we might be able to arrange a semi-private hire in the arch or under the marquee in the courtyard, while still running our usual restaurant service.

For availability, prices and more information please email us [events@bratrestaurant.co.uk](mailto:events@bratrestaurant.co.uk)





# SPACE



## COURTYARD

- Available for private and semi private hire
- Up to 65 seated guests
- Located under a marquee
- Heated during winter



## SPACE

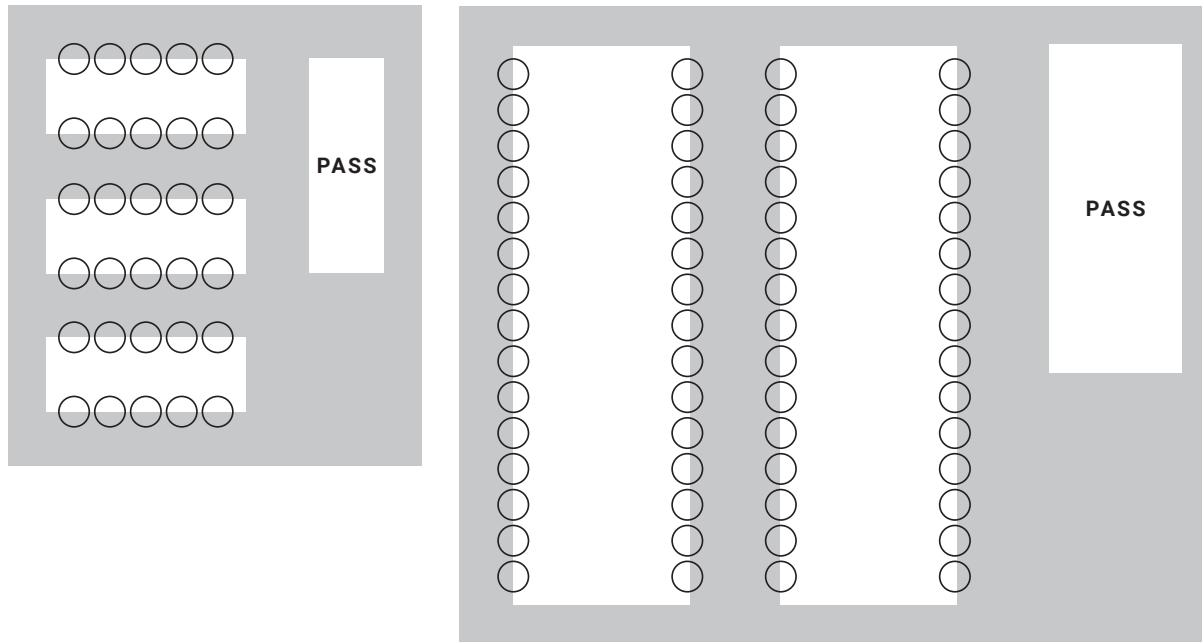


### INSIDE THE ARCHES

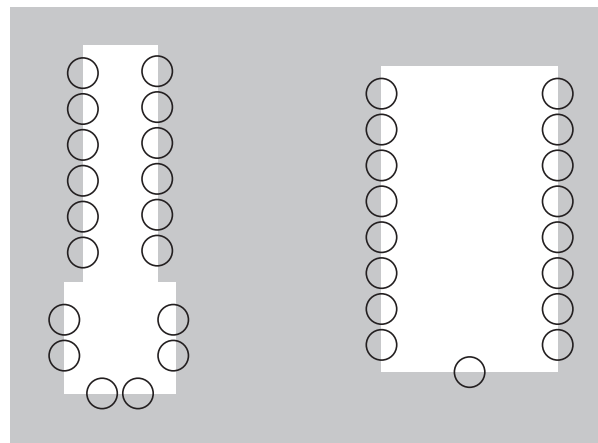
- Available for private and semi private hire
- Up to 35 people
- Under the Arches

# EXAMPLE LAYOUTS

## EXAMPLE SEATING FOR 30+ PEOPLE IN THE COURTYARD



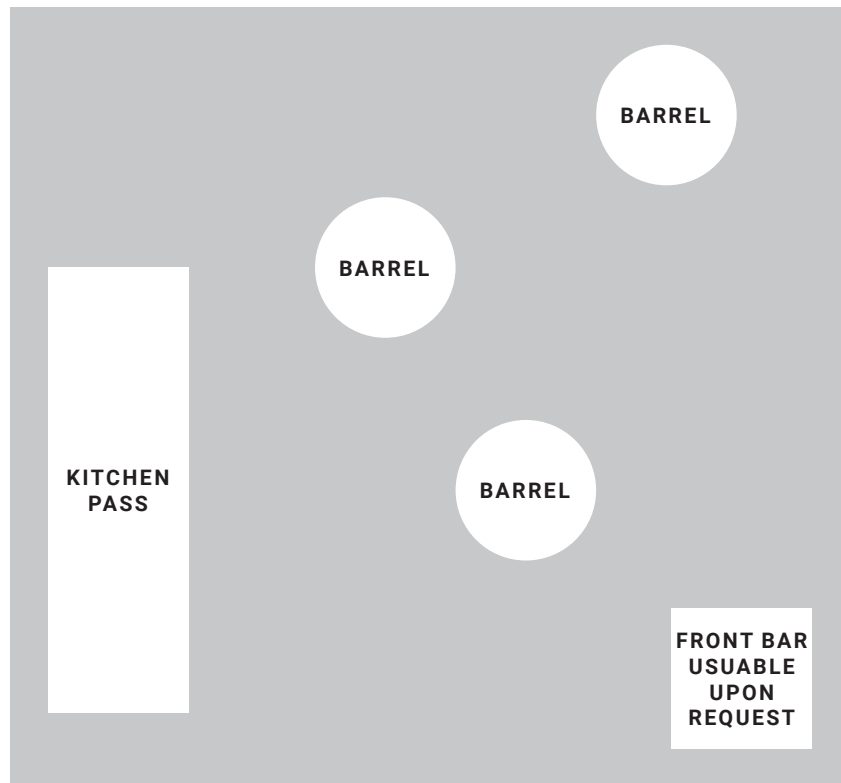
## EXAMPLE SEATING FOR UP TO 35 PEOPLE INSIDE THE ARCHES



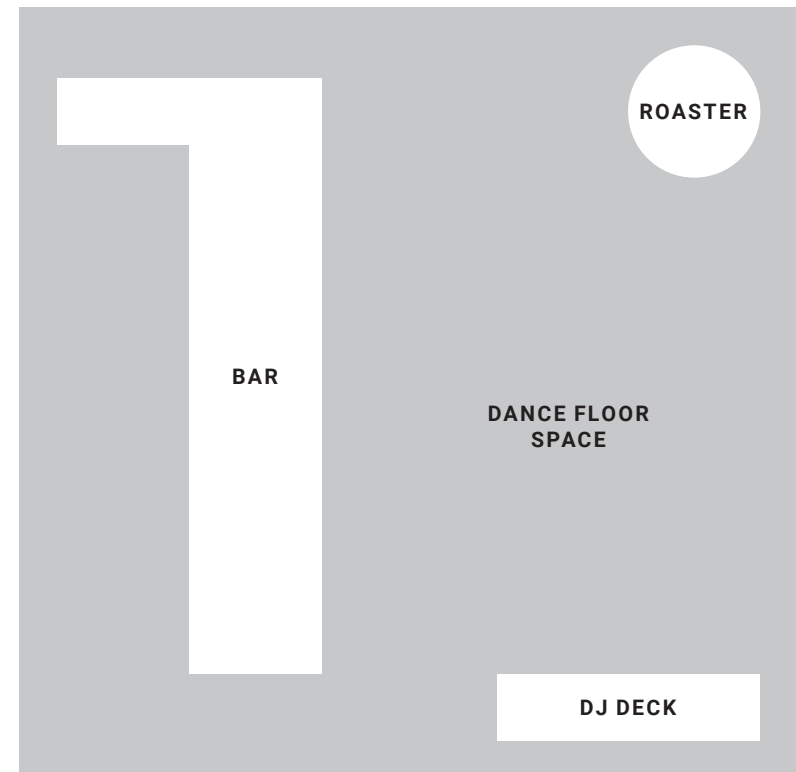


## EXAMPLE LAYOUTS

**STANDING RECEPTION IN THE COURTYARD**



**DANCEFLOOR IN THE STUDIO**



## SET MENU PACKAGES

### **PAMPLONA £75PP**

Anchovy Bread  
Squash with Isle of Mull Fondue  
Grilled Peppers & Cod's Roe  
—  
Beef Rib  
Slow Grilled  
Whole Seabass\*  
—  
Hay Smoked Potatoes  
Greens with Ajoblanco  
Flourish Farm Salad  
—  
Burnt Cheesecake & Seasonal Fruit

### **BILBAO £85PP**

Anchovy Bread  
Squash with Isle of Mull Fondue  
Grilled Peppers & Cod's Roe  
Mussels, Velvet Crab Soup & Chorizo  
—  
Beef Rib  
Slow Grilled  
Whole Seabass\*  
—  
Hay Smoked Potatoes  
Greens with Ajoblanco  
Flourish Farm Salad  
—  
Cheese Course  
Burnt Cheesecake & Seasonal Fruit

### **SAN SEBASTIAN £95PP**

Oyster with Seasonal Garnish  
Anchovy Bread  
Squash with Isle of Mull Fondue  
Grilled Peppers & Cod's Roe  
Mussels, Velvet Crab Soup & Chorizo  
—  
Beef Rib  
Whole Crab  
Slow Grilled  
Whole Seabass\*  
—  
Hay Smoked Potatoes  
Greens with Ajoblanco  
Flourish Farm Salad  
—  
Cheese Course  
Burnt Cheesecake & Seasonal Fruit

\*Menu subject to change with seasonality & fish market price.  
Vegetarian and vegan options also available.  
A discretionary service of 15% will be added to the bill.

### **EXTRAS WITH A SUPPLEMENT CHARGE**

Canapé Selection | Oysters | Bread & Burnt Onion Butter to share

Turbot instead of the whole fish of the day +£Xpp depending on the market price - fish change needs to be agreed a week prior to booking.



## CANAPÉ MENU

£5 for each canapé



- \*Corn on the Cob
- Tortilla
- Grilled Leek Skewers
- Cod's Roe Soliders
- Grilled Chicken Skewers w/ Green Sauce
- House Made Chorizo
- Blood Sausage & Aioli
- \*Grilled Peas
- Gildas
- Croquettes (Hake or Mushroom)
- Swiss Chard Fritto
- Squash Fritto
- \*Grilled Peppers
- Pickled Sardine
- Smoked Trout
- Wild Mushroom Toast
- Roasted Cull Yaw Mutton Chop
- Crispy Pork Belly
- Salt Cod Fritters
- \*Brussel Sprouts
- Grilled Prawns
- Bread & Burnt Onion Butter
- \*Subject to availability with seasonality

Above menu has been carefully curated by our chefs for standing receptions.

If you wish to enhance your seated event, we recommend to add canapés to the beginning of your experience which would be served alongside you chosen welcome drinks.

## WINE PACKAGES

A glass on arrival and 1/2 bottle of wine with the meal



**£28pp**

NV Dominio de Requena,  
Cava Brut Nature, Penedes, Spain

2023 Quinta do Ermizio,  
'Chin Chin' Vinho Verde, Portugal

2022 Bodegas Latue,  
'Don Tinto' La Mancha, Spain

**£42pp**

NV Domaine des Benedictins,  
'Perles des Benedictins', Loire, France

2023 Bodegas Fulcro,  
Albarino 'A Pedreira' Rias Baixas, Spain

2022 Mocavero,  
Primitivo Salento IGT, Puglia, Italy

**£60pp**

NV Thierry Fournier, Reserve,  
Champagne France 2022 Domaine

Chavy-Chouet, Aligoté  
'Les Maréchaux', Burgundy, France

2012 López de Heredia,  
Viña Bosconia Reserva, Rioja, Spain

Our wine managers will be happy to guide you through our offering, either prior to your booking or on the day.

We only hold a small stock from a rotating selection of wines, so if there is something you'd particularly like we recommend this being organised 3 weeks prior to your booking.

We offer wine packages or we are happy to help you select wine choices from our list.



## COCKTAILS & BEERS



|   |     |
|---|-----|
| <b>Arch Negroni</b>   | 12  |
| Amontillado Sherry, Campari & Brat x Fortified wine                             |     |
| <b>Paloma</b>   | 12  |
| Calle 23 Tequila, Eager grapefruit juice, London Essence Grapefruit soda, lime  |     |
| <b>Oyster Shell Martini</b>   | 12  |
| East London Vodka, oyster shell, laverbread, Gonzales Byass Extra Seco vermouth |     |
| <b>Mezcal Mule</b>  | 12  |
| Alipus Mezcal, ginger beer, lime, bitters                                       |     |
| <b>Climpson's Espresso Martini</b>  | 12  |
| Coffee, rum, vodka, cacao, vanilla  |     |
| <b>LOW/NO</b>   |     |
| <b>Vermouth &amp; Soda (low)</b>  | 10  |
| El Bandarra Rojo Vermut, soda   |     |
| <b>Sherry &amp; Tonic (low)</b>   | 10  |
| Amontillado sherry, London Essence Tonic, rosemary & thyme                      |     |
| <b>Ruby Spritz (no)</b>   | 10  |
| Ruby Aperitif, rosemary & thyme, London Essence Soda and Tonic                  |     |
| <b>Forest Spritz (no)</b>   | 10  |
| Everleaf Forest, cardamom syrup, lemon, London Essence Tonic                    |     |
| <b>BEER</b>   |     |
| <b>Estrella Galicia Draught (2/3 pint), 4.7%</b>                                | 6   |
| <b>Estrella Galicia 0.0% (330ml), 0.0%</b>                                      | 6   |
| <b>Cidre Breton Glass (250ml), 5.5%</b>   | 5.8 |
| <b>Bottle (1L)</b>  | 18  |

## MUSIC, DANCING & EXTRAS



As we are located in a residential area and due to our license conditions it is not usually possible to have amplified music at the Arch.

However, there are exceptions to this and if hiring a DJ is of interest please speak to us about timings and ideas and we can discuss what may be possible.

We're committed to making your experience the best it can be! If you have any special requests or additional needs, please don't hesitate to reach out. We're happy to discuss how we can further enhance your experience with us.





## TERMS & CONDITIONS

Lunch hires on Monday to Thursday are from 12 — 4:30pm, and dinner Monday and Tuesday 5:30—11pm.

For semi private hires the venue availability and timing is agreed upon booking.

Final guest numbers must be confirmed 7 days before your event; should your numbers reduce on the day of your event, you will still be charged for the agreed number.

The minimum spend is on food and beverage, inclusive of VAT. A 15% service charged will be added to your bill. In the case that you do not arrive for your event, your credit card will be charged with the full minimum spend. To secure your booking we require a deposit payment of 50% of the minimum spend within 24 hours of making the booking.

Your deposit is non refundable after 7 days of making the payment. Your deposit amount will be deducted from the final bill for your event. The deposit will be requested through a secure pay-link via Sevenrooms booking platform. Payment of the full amount must be settled on the day; this can be paid via credit card or via invoice prior to the event with any additional items settled on the day. All prices are inclusive of VAT. Please note we can not split the final payment.

I agree to terms and conditions

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Digital Signature