

BERINGERS

The Home Of Brunch

PRIVATE HIRE
City Island



Inspired by **The Plea**, Guy Beringer's 1895 essay that first imagined brunch as a more sociable, indulgent way to gather, Beringers is built around the art of lingering. A place to drop in for a morning coffee, settle into a long, unhurried brunch, or stay as the day turns into evening with a drink in hand

Easy enough for a **Sunday brunch**. Lively enough for a **night that runs a little longer.**

Tell us what you're planning.
We'll take care of the rest.



The Venue

Up to 350 guest capacity across multiple flexible spaces

Flexible event food and canapé packages

Private hire areas and adaptable layouts for different event styles

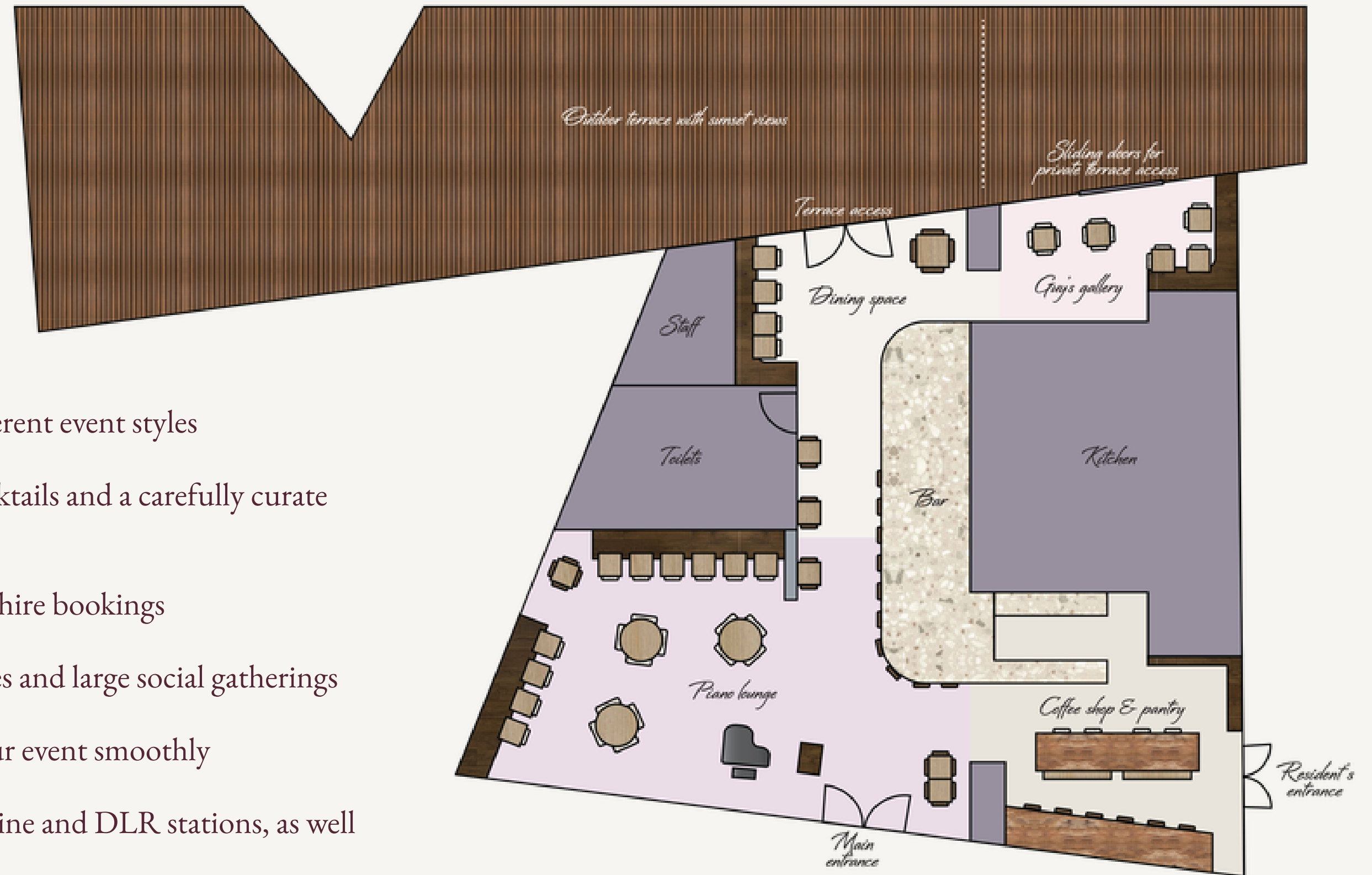
All-day brunch style menu alongside house cocktails and a carefully curated line-up of popular beers

High quality PA system available for full venue hire bookings

Ideal for corporate events, celebrations, launches and large social gatherings

Dedicated events team to help plan and run your event smoothly

Prime location, just minutes from the Jubilee Line and DLR stations, as well as close proximity to ExCel London



Private Hire Fees



AREA INCLUDED: Entire venue
CAPACITY: 85 seated | 250 standing
INCLUDING TERRACE: 350 standing
PRIVATE BAR: Yes
HIRE FEE: £3995(off peak) | £4995(peak)
MINIMUM SPEND: Price on request



AREA INCLUDED: Coffee Corner
CAPACITY: 20 seated | 60 standing
PRIVATE BAR: Yes
HIRE FEE: £395 (off peak) | £595 (peak)
MINIMUM SPEND: Price on request



AREA INCLUDED: Guys Garden & Gallery
CAPACITY: 20 seated | 40 standing
INCLUDING TERRACE: 80 standing
PRIVATE BAR: No
HIRE FEE: £195 (off peak) | £295 (peak)
MINIMUM SPEND: Price on request

Minimum spend is dependent on overall booking details (number of guests, date etc.), our events managers will work with you to ensure the best offering. Peak is classed as Thursday - Sunday hires but this is subject to change during busy seasons and calendar events.

Drinks Packages

WELCOME DRINKS

A selection of bottled beers, house wine & sparkling tea | Prosecco | Welcome cocktail

Minimum 25 people

£7 | £9 | £10 per person

SPRITZ BUNDLE

Your choice of spritz served in jugs - Aperol, St Germain, Pimms, Sangria & more

Serves 12

£99.95

BOTTLED BEERS

A selection of bottled beers from our line-up of popular beers

12 bottles

£49.95

HOUSE WINE PACKAGE

Mix & match our house white, red or rose wines from our organic grower series

6 bottles

£169.95

PROSECCO PACKAGE

Our bestselling Bresolin, organic prosecco

6 bottles

£249.95

PREMIUM WINE PACKAGE

Mix & match from our Prequ'ile chardonnay, Tillingham rose & The Pip merlot

6 bottles

£249.95

Custom packages available on request.



Event Food Platters

BUTTERMILK FRIED CHICKEN

Hot honey glaze & yuzo mayo

Serves 10 - £42

HALLOUMI SKEWERS (v)

With house chilli jam & toasted sesame

Serves 10 - £36

TEMPURA KING PRAWNS

With yuzu aioli

Serves 10 - £40

FRENCH FRIES

With malt vinegar mayo

10 portions - £45

MINI LOBSTER BRIOCHE ROLLS*

Lemon chive mayo, baby gem, toasted brioche

Includes 10 rolls - £79

BLACK SESAME HUMMOUS (vg)

With hazelnut dukkah & flatbread

Serves 10 - £36

BANG BANG CAULIFLOWER (vg)

Sweet chilli glaze

Serves 10 - £36

NIBBLES (v)

Choose from a selection of gourmet
nuts, hand cooked crisps or olives

Serves 6 - £16

BAO BUNS*

Hoisin BBQ pork, pickled cucumber &
coriander OR King oyster mushrooms, pickled
carrot & radish, vegan sriracha mayo (vg)

Includes 10 buns - £46 | £42

TRUFFLE ARANCINI (v)

With garlic aioli

Serves 10 - £45

Not bringing a cake?

We have a great on site chef who can offer
sharing style tray desserts such as
brownies, cheesecake or tiramisu

Price on request

**Items not from our regular menu have a
minimum order of 2 platters each*

Our event food is an extension of our main menu, it's served on platters sharing style for your guests to help themselves. We recommend 3 - 4 food options per guest. Minimum orders apply. Gluten free items are available.

Canapes

A curated selection of handcrafted canapés celebrating bold flavours, seasonal ingredients and effortless entertaining.

Land

Golden mini sausage rolls with sweet caramelised onion, apple & fennel
Slow cooked beef brisket croquette with caramelised onion aioli
Crispy fried chicken on mini waffles with a hot honey drizzle
Yakitori chicken glazed in sticky soy
Smoky lamb kofta with mint yoghurt

Sea

Lightly crisp tempura king prawns
Smoked salmon blini with crème fraîche & fresh dill
Crispy fish taco cups with chipotle & lime
Mini lobster rolls with wasabi mayo (£3 supplement)
King prawn & chorizo skewer with a chilli oil drizzle

Plant Based (vg)

Crisp falafel with whipped tahini & pickled onion
Cashew cheese, roasted butternut squash & pomegranate crostini
Cucumber cup topped with beetroot hummus & nigella seeds
Miso glazed aubergine skewer finished with sesame
Wild mushroom & truffle arancini

Garden (v)

Wild mushroom & truffle arancini
Mini spring rolls with sweet chilli dip
Caramelised onion & goat's cheese tarts
Mozzarella & heritage tomato skewer with basil oil

To Finish

A selection of artisan macarons
Vegan chocolate brownie with coffee cream
Seasonal mini cheesecakes
White chocolate & matcha dipped strawberries

Your choice of:

4 canapés - £19 per person
6 canapés - £28 per person
8 canapés - £34 per person
Add dessert - £4.50 per person

Minimum of 40 people

Custom packages available on request. Gluten free items are available.



Our Other Venues

LOCKDOWN *City Island*



Our original & largest Lockdown venue, this space has multiple sections available for hire and serves the same great menu as Canary Wharf.

CAPACITY: 350

MENU: Craft beer & cocktails, sharing plates and smashed burgers.

📍 Hopewell Square, E14 0SY



THE OBSERVATORY

An exclusive 53rd- floor residents' sky lounge with sweeping views across London. The space hosts regular community events and weekly live music, as well as full hires.

CAPACITY: 60 seated | 60 standing

MENU: Brunch, all-day dining, evening dishes, and specialty cocktails.

📍 Warden, Erabus Gardens, E14 9TP



LOCKDOWN *Canary Wharf*

Our newest member of the family, our Canary Wharf site is a smaller intimate venue serving the same great menu.

CAPACITY: 40 seated | 80 standing

MENU: Craft beer & cocktails, sharing plates and smashed burgers.

📍 1 West Lane, E22 3AA



THE ELEVENTH HOUR

Your neighbourhood coffee spot, serving specialty house blend and homemade pastries. Tucked away in East London, it's a hidden gem, the perfect setting for an intimate evening hire.

CAPACITY: 30 seated | 50 standing

MENU: Specialty coffee, toasties & pastries. Bar service available.

📍 Erabus Gardens, E14 9ED

FAQS

DO YOU CATER FOR DIETARY REQUIREMENTS?

Yes, we can accommodate for dietary requirements. Our menu has been curated so your event can cater for a variety of dietaries, please ask for a copy of our allergen document to help make your selection.

CAN WE BRING OUR OWN FOOD & DRINKS?

Unfortunately all food & drink must be purchased within the space and in line with our minimum spend requirements. We do allow parties to bring a birthday or celebration cake.

WHAT TIME DO YOU CLOSE?

We close at 11pm Sunday - Thursday and Midnight on Friday and Saturday. For large events we can open later subject to a TENS admin fee.

ARE CHILDREN WELCOME?

Yes, we can provide a high chair with notice. All children must be supervised and are not allowed on our mezzanine without an adult present.

DO YOU ALLOW PETS?

Yes! We allow well behaved dogs on leads. We can provide water and also sell treats in our pantry.

CAN WE BRING DECORATIONS?

You are welcome to bring helium balloons and table decorations. Unfortunately we do not allow anything to be attached to the walls of the space or confetit/confetti filled balloons.

TERMS

We're a friendly bunch & will do everything we can do to accommodate any changes to your booking. However, We are an independent bar and rely on reservations being honoured. We kindly ask that should you need to make any amendments to your booking that you do so as soon as possible.

HIRE FEES & DEPOSITS

A deposit is required to confirm all bookings, deposit amount is dependent on the venue hire selected. The remainder is to be paid before your event. Hire fees and deposits are non refundable if cancellations are made less than 5 workings days in advance. If guest numbers are lower than quoted, final costs will remain as originally agreed.

FURNITURE

To help preserve the quality and condition of our space, we kindly ask that all furniture remains in its original position throughout your event. Unfortunately, we've experienced damage in the past due to furniture being moved. Thank you for your understanding and cooperation.

LENGTH OF BOOKING

Your allocated time for table bookings varies depending on the size of your group. Our events team can discuss your needs and suggest a suitable package.

TICKETED EVENTS

No hires are to create a paid ticketed event are permitted unless agree beforehand.



Our Bar Team

events@beringers.co.uk

We would love to make your event unforgettable. Get in touch to speak to our events team or arrange a visit.

beringers.co.uk | @beringersbrunch