



*The Samuel Pepys*  
Bar & Kitchen

## FUNCTIONS & PARTIES

*Stew Lane, 48 Upper Thames Street, London, EC4V 3PT  
T: 0207 489 1871*



*The Samuel Pepys*  
Bar & Kitchen

## THE VENUE

Dear.....

Thank you for considering the Samuel Pepys as a venue for your event.

We understand that choosing a venue for your function can be a daunting task. With that in mind, our dedicated Managers together with their experienced Team, will guide you through all of the necessary arrangements to ensure that your event is an absolute success.

Standing at the top of Stew Lane, you immediately know you are somewhere special, as you catch a glimpse of the River Thames and the stunning view across to the south bank of London. The Samuel Pepys is the only address on this historic riverfront path, just moments away from landmarks such as St. Paul's Cathedral and the Millennium Bridge.

Walk up the elegant spiral staircase to enter this impressive loft-style bar and restaurant, set in a historic former warehouse right on the north bank of the Thames, the space boasts many character features such as wooden floorboards, full height windows and exposed brickwork. This is complimented by modern lighting, contemporary artworks and of course, spectacular river views

The Samuel Pepys is available for exclusive hire on Saturdays and Sundays and a late licence is available on request.

Should you have any questions or if you wish to view our venue, please do not hesitate to contact us. We would be delighted to hear from you.

Best wishes

*Steve Berry*

General Manager

*Stew Lane, 48 Upper Thames Street, London, EC4V 3PT  
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## INSIDE THE SAMUEL PEPYS

### MAIN BAR

Once you have traveled up the spiral staircase you are welcomed into the main bar area. A relaxed area with a choice of soft seating and casual bar stools allow the guests to feel the full atmosphere of The Samuel Pepys whilst our friendly bartenders welcome you & your guests. This area is typically used for welcoming drinks and mingling.

### GLOBE VIEW

Walk through the main bar area and you reach Globe View, offering panoramic views of The Thames and several iconic buildings from floor to ceiling windows. The Globe View is the perfect area for entertaining your guests with a live band or DJ.

### BALCONY BAR

Walk through Globe View to our Balcony Bar. We are exceptionally proud of this room which offers further spectacular views from its balcony over-hanging the Thames. The Balcony Bar has the perfect atmosphere for dining and can accommodate for up to 65 guests for your event

### FULL VENUE

As you'll have the full venue exclusively for your event, The Samuel Pepys can accommodate up to 180 standing guests in total.



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## GOLD MENU

*Please choose 1 dish from each of the following courses to create a set meal for your entire party*

### STARTERS

Seasonal soup  
*With crusty bread*

Chicken liver parfait <sup>(600)</sup>  
*Served on toasted shards with dressed leaves & balsamic onion chutney*

Feta, beetroot and caramelised walnut salad <sup>(600) (v)</sup>  
*With balsamic dressing*

### MAINS

Roasted pork loin  
*With caramelised apple and wholegrain mustard sauce*

Sautéed chicken breast <sup>(600)</sup>  
*With creamy mushroom, onion & parsley sauce*

Oven baked cod loin <sup>(600)</sup>  
*Garlic & herb crusted with roasted red pepper coulis*  
*All served with a selection of seasonal vegetables and potatoes*

### DESSERTS

Zingy double cream citrus sponge fool <sup>(600) (v)</sup>  
*Topped with crystallised orange*

Chocolate brownie  
*Served with clotted cream & chocolate sauce*

Baked vanilla cheesecake  
*An oaty biscuit base, topped with golden brown baked vanilla cheesecake,  
with blueberry compote and clotted cream*

\*\*\*

Coffee & mints

**£21.95**

PER HEAD

*Vegetarian and vegan alternatives are available*



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## EMERALD MENU

*Please choose 1 dish from each of the following courses to create a set meal for your entire party*

### STARTERS

Seasonal soup  
*With crusty bread*

Chicken liver & mushroom parfait <sup>(600)</sup>  
*Toasted sourdough shards and balsamic onion chutney*

Prawn, mango, chilli & coriander salad <sup>(600)</sup>  
*With balsamic dressing*

Baked halloumi & balsamic onion confit tart <sup>(600)</sup> (v)  
*Wheat berry, apricot, apple & cranberry salad with red wine dressing*

### MAINS

Roast topside of beef  
*Served with Yorkshire pudding and red wine gravy*

Roasted pork belly  
*With caramelised apple & wholegrain mustard sauce*

Oven roasted chicken breast <sup>(600)</sup>  
*Stuffed with mozzarella & basil, wrapped in bacon and drizzled with roasted red pepper coulis*

Pan seared cod loin <sup>(600)</sup>  
*Served with crayfish & dill butter cream sauce*  
*All served with a selection of seasonal vegetables and potato*

### DESSERTS

Warm triple chocolate brownie  
*With sweet black cherry compote, clotted cream & chocolate flake*

Coconut & citrus posset (v)  
*With mango and passion fruit compote & shortbread biscuits*

Blackberry & apple eton mess <sup>(600)</sup> (v)  
*With crushed meringue, whipped cream & raspberry coulis*

\*\*\*

Coffee & mints

**£25.95**

PER HEAD

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## DIAMOND MENU

*Please choose 1 dish from each of the following courses to create a set meal for your entire party*

### STARTERS

Seasonal soup  
*With crusty bread*

Pressed ham hock terrine <sup>(600)</sup>  
*Spring onion & leek purée & toasted sourdough shards*

Stilton, chicory & radicchio salad <sup>(600)</sup> (v)  
*With figs and caramelised walnuts*

Cornish crab, coconut & salmon fishcake <sup>(600)</sup>  
*With seasonal leaves & mint, lime, coriander & chilli sauce*

### MAINS

Roast leg of lamb  
*With lemon stuffing, red wine & mint jus*

Striploin of beef  
*With Yorkshire pudding, horseradish & mustard jus*

Roasted chicken breast  
*Stuffed with mushroom mousse & wrapped in pancetta, with a tarragon cream sauce*

Pan fried sea bream fillet <sup>(600)</sup>  
*With roasted fennel, orange & citrus butter sauce*  
*All served with a selection of seasonal vegetables and potato*

### DESSERTS

Vanilla cheesecake  
*With pecan brittle and salted caramel sauce*

Warm honey poached pear <sup>(600)</sup> (v)  
*Caramel sauce and vanilla crème brûlée*

Lemon posset <sup>(600)</sup> (v)  
*With berry compote and shortbread fingers*

\*\*\*

Coffee & mints

**£31.95**

PER HEAD

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## PLATINUM MENU

*Please choose 1 dish from each of the following courses to design a set meal for your entire party*

### STARTERS

Seasonal soup  
*With crusty bread*

Stilton bon bon salad <sup>(v)</sup>  
*Beetroot couscous & wheat berry salad with dressed leaves.*

Smoked salmon & prawn cocktail <sup>(600)</sup>  
*With avocado, cherry tomatoes, Marie Rose sauce & artisan sourdough*

Pressed duck & chicken terrine <sup>(600)</sup>  
*Butternut squash purée, toasted sourdough and dressed leaves*

### MAINS

Striploin of beef  
*With Yorkshire pudding & pancetta bourguignon jus*

Pan fried salmon fillet  
*Black rice & quinoa salad and a caper & dill butter sauce*

Duck leg confit  
*With blackberry & honey jus*

Roasted lamb loin chops  
*With salsa verde & pistachio dust*

*All served with a selection of seasonal vegetables and potato*

### DESSERTS

Rich chocolate mousse <sup>(v)</sup>  
*With a caramel centre, toasted marshmallow and clotted cream*

Prosecco & elderflower jelly <sup>(600)</sup>  
*With blueberries & raspberries and chantilly cream*

Dragon & passion fruit pavlova <sup>(600)</sup> <sup>(v)</sup>  
*With a mango purée, coconut gelato & toasted coconut flakes*

\*\*\*

Coffee & mints

**£35.95**

PER HEAD

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## VEGETARIAN & VEGAN

The following dishes have been designed specifically for your vegetarian & vegan guests. Please select one of the following dishes in place of your chosen starter & main course.

### STARTERS

Avocado and tofu mini toast (600) (v/vg)

*With red onion, pickled cucumber, toasted pumpkin & sesame seeds  
all finished with a drizzle of sriracha sauce*

Beetroot, samphire and courgette fritters (600) (v/vg)

*With seasonal leaves and basil pesto*

Beetroot falafel bites (600) (v/vg)

*On mango chutney with pomegranate, mint & red onion salsa, pea shoots and lemon oil*

Crispy thyme charred polenta (600) (v/vg)

*On a wild mushroom ragu, topped with rocket leaves*

Crushed avocado and sautéed mushrooms (600) (v/vg)

*On toasted sourdough with onion confit and quinoa houmous*

Kale & onion fritters (600) (v/vg)

*With spicy aubergine chutney, dressed rocket leaves, pomegranate seeds & flaked toasted almonds*

Roast tandoori spiced cauliflower florets (600) (v/vg)

*On tahini soya yoghurt topped with pickled red cabbage,  
pomegranate molasses, coriander & pumpkin seeds*

Sweet potato falafel bites (600) (v/vg)

*On mango chutney with pomegranate, mint & red onion salsa, pea shoots and lemon oil*

Tandoori spiced cauliflower, broccoli & onion fritters (v/vg)

*Served with mango chutney & seasonal leaves*

Tempura vegetables (600) (v/vg)

*Lightly battered vegetables, with a pot of sweet chilli dipping sauce,  
toasted sesame seeds, red chilli and spring onion to finish*

Vegetable gyoza (600) (v/vg)

*Crispy pastry dumplings with sweet chilli dipping sauce, dressed rocket and pickled red onions*





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## VEGETARIAN MAINS

Lemon & black pepper breaded halloumi <sup>(600)</sup> (v)  
*On a vegetable risotto with heritage tomatoes,  
balsamic roasted red peppers & asparagus*

Creamy wild mushroom, cranberry and spinach Wellington (v)  
*With buttered herb new potatoes*

Persian red quinoa, squash & pistachio nut roast <sup>(600)</sup> (v)  
*With sumac roasted Brussels sprouts, fennel &  
broccoli with red pepper & tomato sauce*

Courgette, pistachio & mushroom nut loaf (v)  
*With creamy peppercorn sauce & seasonal vegetables*

Blue cheese, spinach & cranberry risotto (v)  
*With dressed leaves*

Porcini mushroom & truffle mezzaluna parcels (v)  
*With rocket, feta, roasted pine nuts and a herb & red wine vinegar oil*

Tofu & vegetable Malaysian curry (v)  
*Served with basmati rice, toasted almonds & warm chapati bread*

Asparagus, pea & cheese ravioli (v)  
*With soya & green beans and a herb pesto*

Wild mushroom & thyme risotto <sup>(600)</sup> (v)  
*Topped with pea shoots*

Potato gnocchi (v)  
*Sautéed with peas and courgette, finished with vegan cheese & rocket leaves*

Sweet potato, cannellini bean & quinoa croquette (v)  
*With rocket, heritage tomato relish, roasted onions,  
orzo pasta salad and bell pepper coulis*



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## VEGAN MAINS

Barley summer stew <sup>(600)</sup> (v/vg)

*A medley of pearl barley, orange liquor, cumin & baby vegetables  
finished with sautéed spring onion & spinach*

Baked sticky aubergines with pomegranate molasses <sup>(v/vg)</sup>

*Warm beetroot & couscous in a lemon vinaigrette, dressed rocket & chard leaves,  
pickled cucumber & soya yoghurt dressing with toasted almonds*

Creamy Thai green curry risotto <sup>(v/vg)</sup>

*Topped with tempura vegetables and lime & maple toasted coconut*

Fennel & cumin roasted cauliflower 'steak' <sup>(v/vg)</sup>

*Topped with a salsa of sultanas, hazelnuts, parsley & capers,  
finished with slow braised red lentils & red pepper coulis*

Mushroom & walnut 'steak' <sup>(v/vg)</sup>

*Served with wilted spinach, roast tomato, glazed shallots & carrots,  
chunky chips, a red wine jus and parsnip crisps to finish*

Roasted vegetable tagine <sup>(600)</sup> (v/vg)

*In a sweet & spicy sauce with sultanas & apricots, toasted almonds  
and a side of lemon quinoa & pomegranate*

Soya bean & spring onion risotto <sup>(v/vg)</sup>

*With miso & maple glazed mushrooms, chargrilled bok choy and toasted cashew nuts*

Wild mushroom quinoa salad <sup>(600)</sup> (v/vg)

*With roast red peppers, beetroot, candied pecans, walnuts & mixed  
seeds finished with a creamy yoghurt & honey dressing*

Fig, cashew nut and carrot rosti <sup>(v/vg)</sup>

*Forest mushrooms and herb pesto*

Butternut squash & sweet potato gnocchi <sup>(600)</sup> (v/vg)

*With roasted pepper coulis*

Lemon & asparagus gnocchi <sup>(v/vg)</sup>

*With mint pesto*

Spaghetti with basil pesto <sup>(v/vg)</sup>

*With green beans, peas, soya beans, caramelised red onions, almonds, rocket and finished with lemon oil*



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## YOUNG GUESTS

We want to ensure that everyone has a fabulous day to remember, including your young guests. With them in mind we have created a special 'Young Guests' menu for those 12 years of age and under.

*Please choose 1 dish from each of the following courses to create a set meal for all of your young guests*

### ARRIVAL DRINK

Apple or Orange juice

### STARTERS

Seasonal soup  
*With crusty bread*

Garlic bread <sup>(v)</sup>

Vegetable sticks <sup>(v/vg)</sup>  
*With red pepper houmous*

### MAINS

Roast beef & Yorkshire pudding

Roast chicken breast

Tomato & herb pasta <sup>(v/vg)</sup>  
*With dressed leaves*

*All served with a selection of seasonal vegetables and potatoes*

### DESSERTS

Meringue nest <sup>(v)</sup>  
*With raspberry ripple ice cream & raspberry coulis*

Triple chocolate cookie <sup>(v)</sup>  
*Topped with clotted cream ice cream and drizzled with warm chocolate sauce*

**£15.00**

PER HEAD



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## FINGER BUFFETS

### CRYSTAL

Selection of sandwiches

*Maple roasted ham & tomato | Prawn Marie Rose | Cheddar cheese & balsamic onion marmalade*

Fried spiced tortilla chips with houmous, salsa & guacamole for dipping

Salt & vinegar chicken wings with blue cheese dip

Seasoned chips with smoky tomato mayonnaise <sup>(v)</sup> | Hot beef & chilli sausage rolls

**£11.95** PER HEAD

### CHINA

Selection of sandwiches

*Pulled salt beef & BBQ mustard | Maple roasted ham & tomato  
Prawn Marie Rose | Cheddar cheese & balsamic onion marmalade*

Mini Yorkshire puddings with roasted chicken, lemon stuffing & cranberry mayonnaise

Braised leek Welsh rarebit toasts <sup>(v)</sup> | Plaice goujons with tartare sauce

Cocktail sausages with Bombay curry glaze | Seasoned chips with smoky tomato mayonnaise <sup>(v)</sup>

**£13.95** PER HEAD

### SILVER

Selection of open sandwiches

*Crayfish in Szechuan pepper & sriracha sauce | Pulled salt beef & BBQ mustard  
Whipped brie, tomato & smashed avocado*

Mini cheese burger sliders with smoky tomato & onion chutney

Crispy coated chicken fillets with Indian sweet chilli sauce | Feta, spinach and pine nut parcels <sup>(v)</sup>

Seasoned chips with smoky tomato mayonnaise <sup>(v)</sup>

**£15.95** PER HEAD

### BUFFET ADD ONS

*In addition to all our buffets you can enhance your meal with the following dishes*

Dressed salmon £6.95 per head

Kentish cheese board £7.95 per head

Pizza

£2.95 per head

Sharing Boards

£99 for 10 people



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## CANAPÉS

*Homemade canapés make an ideal accompaniment to your reception drinks.*

Fresh fig, walnut & stilton bon bon sticks <sup>(v)</sup>

Smoked salmon & dill blini's

Roasted Mediterranean vegetable & goats cheese canapé cups <sup>(v)</sup>

Fried sesame feta & watermelon sticks

Baby plum tomatoes, basil, olive & mozzarella skewers <sup>(v)</sup>

Crispy bacon & braised leek Welsh rarebit

Aromatic seared salmon phaenang on rye bread

Confit chicken parfait & roasted mushroom blini's

Balsamic mushroom, herb & tapenade canapé cups <sup>(v/vg)</sup>

Chicken, caramelised shallot & asparagus canapé cups

*Please select 3 of the above to be served with your reception drinks*

£7.95  
PER HEAD

*Additional choices will be charged at £2.95 per person, per item*

### SWEET CANAPÉS

*Ideal for finger buffets @ £2.95 each per head (please choose 1 option)*

Mini chocolate churro shots

Lemon curd & ginger cheesecake lollipops

Chocolate brownie, raspberry & marshmallow



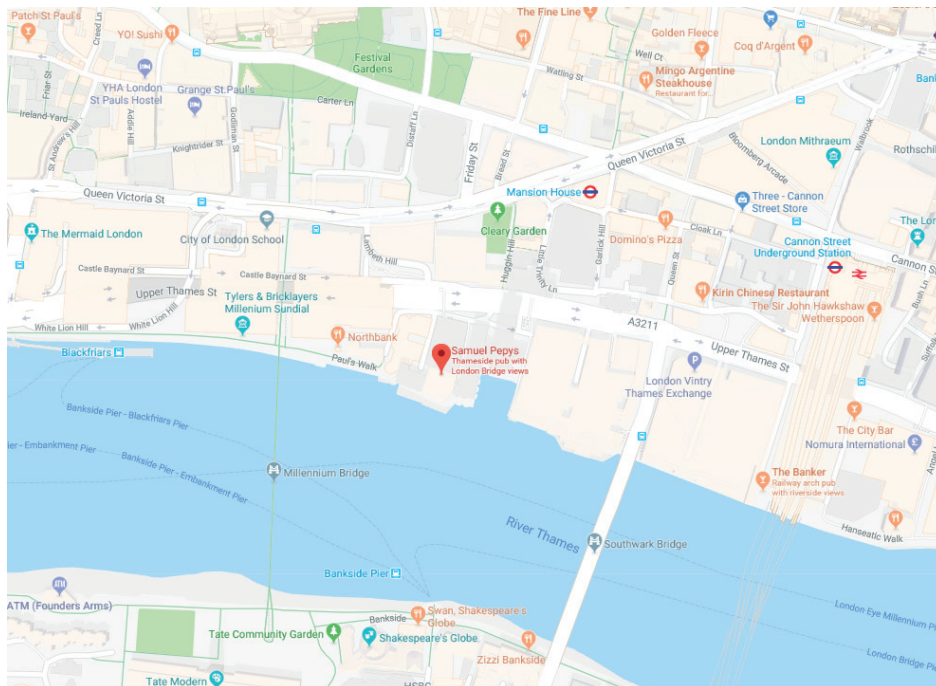
# The Samuel Pepys

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## WHERE WE ARE

Set in a historic warehouse on the north bank of the Thames,  
The Samuel Pepys is a hidden gem in the heart of the City.

The nearest tube station is Mansion House and is approximately 0.2 miles walk away.



*Stew Lane, 48 Upper Thames Street, London, EC4V 3PT  
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## THE SMALL PRINT

### *Function & Parties Terms and Conditions:*

The following terms and conditions of contract shall apply to all bookings for functions & parties  
Reference to The Company shall be The Venue

One signed copy to be retained by the client and one copy to be returned to The Venue

### *Deposits, Payments & Confirmation:*

Provisional dates must be confirmed in writing within 14 days along with a signed acceptance of our  
Terms & Conditions, otherwise the date will be released and re-offered for sale

A non refundable deposit of £250.00 is required at the time of booking.

The customer shall notify The Venue in writing not less than 14 days prior to the function, the final  
number of guests anticipated attending the function Full payment of charges must be made at least  
14 days prior to the commencement of the function

The final amount payable by the customer shall be calculated on this final number or the number that actually  
attended, whichever is greater. If additional guests are added to attend the function after 14 days prior to the function,  
full payment will be required for those additional guests prior to the function

The Company reserve the right to charge interest at 2% above Bank Of England interest base rate for each day on any  
outstanding balances and all subsequent days thereafter

### *Cancellation Policy:*

In the unlikely event of you cancelling your function we reserve the right to apportion the following charges  
For cancellations between 12 weeks and 4 weeks prior to the start date the charge will be 50% of the estimated total  
amount of the function including any food and beverage, and optional associated costs.

For cancellations less than 4 weeks prior to the start date the charge will be 100%  
Any deposits paid will be deducted from the amount of any outstanding monies due

### *General Conditions:*

*Licensing and Statutory Regulations:* Functions held within the Venue are subject to Statutory Regulations. All such  
regulations must be strictly observed. Details of any such regulations can be provided on request.

*Third Party Insurance:* The Company shall not be liable for any loss or damage suffered by the customer, except in  
respect of death or personal injury caused by the Company's negligence. This agreement does not affect any rights  
which The Company has under the Hotel Proprietors Act 1956 where the act applies

*Damage:* The customer shall be responsible for any damage caused to the allocated rooms or furnishings, utensils and  
equipment therein by any act, default or neglect of the customer, subcontractor or guests of the customer and shall pay  
The Company on demand the amount required for making good or remedying any such damage

Please be aware that all areas of the Samuel Pepys are non smoking

CONTINUED



*The Samuel Pepys*  
Bar & Kitchen

## THE SMALL PRINT - CONTINUED

*Food and Drink:* We cannot allow food or drink, other than that purchased on the premises be consumed with the Venue

All our food is prepared in a kitchen where nuts, gluten and other food allergens are present, if any guest has or you have a food allergy or intolerance, please let us know in advance

Please notify us in advance if you require wheelchair access or the use of high chairs

*Finishing Times:* Functions are required to finish at an agreed time when the booking is made. Extensions to this time are at the sole discretion of The Company and are subject to The Licensing act and Statutory Regulations previously mentioned

*Alterations to Bookings:* These are required to be made in writing and are subject to approval by The Company

*External Suppliers:* These are always subject to approval by The Company and may be subject to additional Terms and Conditions. The company reserve the right to object to the employment by customers and guests of any third party supplier.

A copy of the public liability insurance certificate for any live entertainment or DJ is required

*Force Majeure:* If the Venue is prevented or hindered from carrying any of its obligations here under circumstances beyond its control including (without prejudice) government intervention, local planning decision, strikes by Company Employee's or Company Supplier's, labour disputes, accidents, Acts of God, national or local disasters, Acts of terrorism, then The Company's liability to the Client shall be no greater than the amount paid to the Company by the client in respect of the function

All prices quoted are inclusive of VAT.

Please note the contents of this brochure are subject to change.

The Venue reserves the right to cancel any function if any of the above terms are not adhered to

We accept the above terms and conditions associated with our booking and agree we are bound by them

Please sign below and return a copy to The Samuel Pepys

### *Site Copy*

Event Date .....	Minimum No. of Guests .....
Signed.....	Signed.....
On behalf of The Venue	On behalf of the Client .....
Name (Printed) .....	Name (Printed) .....
Position .....	Position .....
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Signed.....	Signed.....
On behalf of The Venue	On behalf of the Client .....
Name (Printed) .....	Name (Printed) .....
Position .....	Position .....
Date.....	Date.....

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