



EVENTS BY
CAMBERWELL
ARMS

All's Well

est. 2014



WHY US?

Celebration is key to what we do at the Camberwell Arms, and we cannot wait to be a part of yours.

We believe there is great power in bringing people together over delicious food and drink. Chef Director, Michael Davies is at the helm, working alongside a small team of seasoned professionals.

Whether you're looking for delicious food and drink for an intimate ceremony or expert help in planning an event from beginning to end - our dedicated and experienced team is here to help.

Our approach to food and drink reflects the simple but excellent cooking that you will find in our restaurant kitchen, accompanied by the same attentive but informal service the Camberwell Arms is well known for. This, coupled with our years of experience catering events of all sizes, at some of London's and the UK's most exciting and unique venues, means you will walk away 100% satisfied.

Unlike many conventional caterers we don't have exhaustive, 'all options covered' menus, because that's not what we do.

What we do have is the best seasonally available produce cooked simply, with love and consideration. Trust us to look after you. It's what we do best, day in, day out.

*"An eclectic, globally influenced mix, all unified by
flavourful, seasonal ingredients"*

THE GUARDIAN

WHAT WE OFFER

The following services are included for every event we cater:

AHEAD OF THE BIG DAY

A tailored quote and proposal based on your preferences

Pre wedding menu tasting at the Camberwell Arms with our Event Head Chef

A selection of bottles for you to enjoy at your leisure when choosing the wine for your day *(optional)*

A dedicated member of our team to discuss all details of your day

ON THE DAY

Drinks & canape reception *(optional)*

Two or three course meal or buffet service

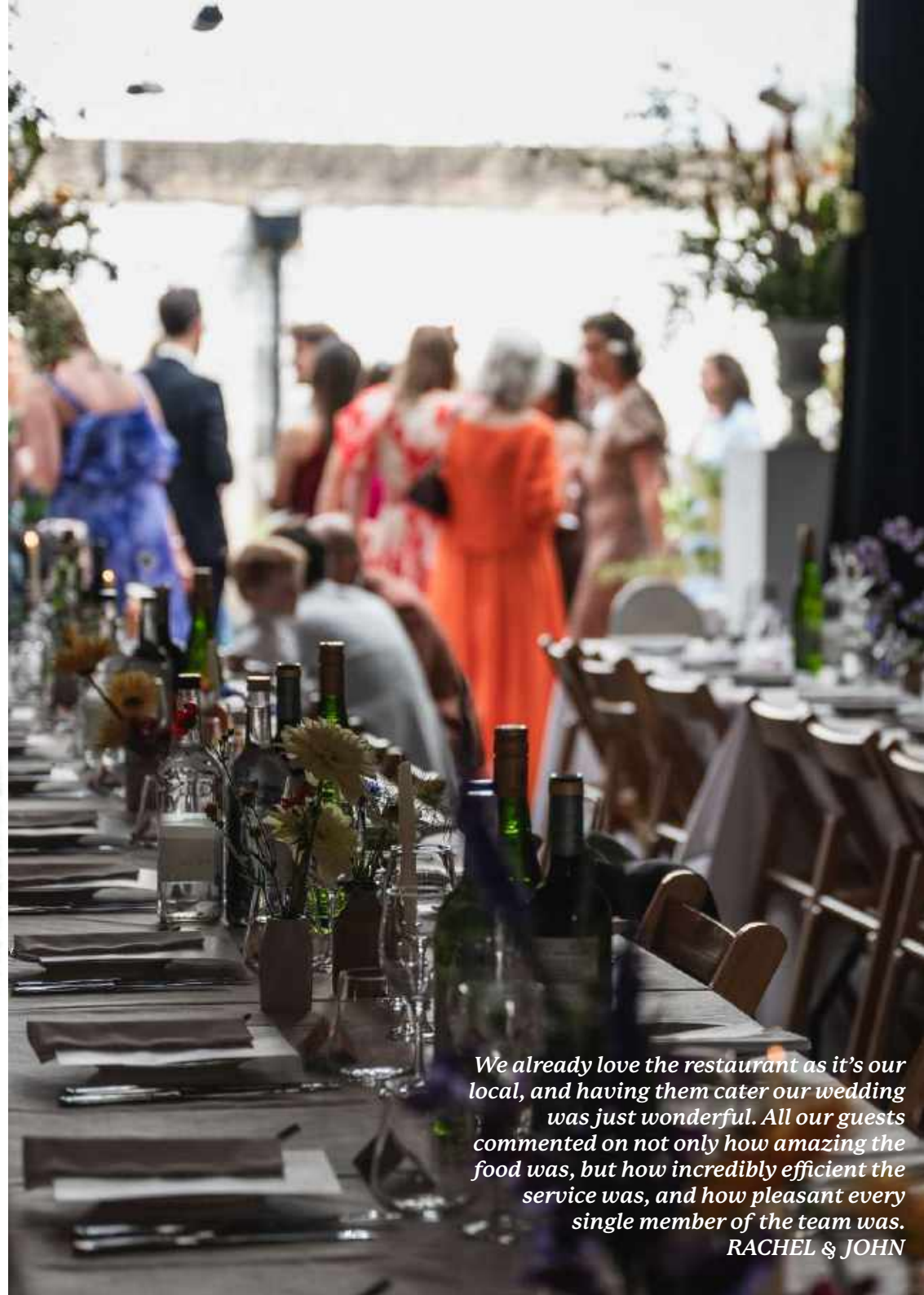
Table wine provision and service *(optional)*

After dinner bar service *(optional)*

A catering manager to manage all aspects of food & drinks service

A full kitchen team, equipment hire and set up

All Front of House staff as required for your day



We already love the restaurant as it's our local, and having them cater our wedding was just wonderful. All our guests commented on not only how amazing the food was, but how incredibly efficient the service was, and how pleasant every single member of the team was.

RACHEL & JOHN



OUR MENUS

At all of our events we serve dishes 'family style'. To us this has always been the most sociable way to eat, and what we've always done in the restaurant. Big platters of delicious things radiate abundance and generosity, whilst encouraging people to engage with each other in a way that individually plated food often won't.

Considered attention to both seasonality and provenance underpin everything we cook. All of our menus have been written to ensure that we can deliver the same quality experience that you would have eating at the Camberwell Arms at your event, wherever that may be.

Beautiful things cooked simply with love.

We chose the Camberwell Arms because we trusted you guys to give our guests delicious food but you really went above and beyond

STEPH & JAMES

SAMPLE CANAPES

Here are some of our current favourite canapes. We will work with you to create a list tailored to your needs, suitable for your chosen venue & personal dietary requirements.

Bresaola, ricotta, charred chilli

Hereford beef, jalapeno aioli, tostada

Capocollo, slow cooked peppers & tropea onions

Red wine & rosemary chopped chicken liver pate on toast

*

Black pepper and dill cured salmon, horseradish
creme fraiche

Slow cooked onion & anchovy tart

Brown crab rarebit, pickled fennel

Mussels, aioli, toast

*

Feta, honey & mint filo pies, fresh chilli sauce (v)

Baby gem, crispy chickpeas, tahini (v)

Panisse, roasted aubergine, basil, pine nuts (vg)

Radicchio, gorgonzola, pickled red onions (v)





SAMPLE FEASTING MENUS

STARTERS

Select three of the options below

- Mozzarella, smashed chickpeas, winter tomatoes
- Proscuitto di parma, pickled baby peaches
- Charred leeks, yoghurt, brown butter, chervil
- Carosello cucumbers, tahini sauce, pickled red onions
- Smoked mackerel, fennel & lemon salad

MAINS

Select one of the options below:

- Overnight lamb in tomatoes, with celery & pine nut salsa
- Porchetta stuffed with breadcrumbs, fennel, garlic
- Slow cooked ox cheeks, porcini, red wine
- Sutton Hoo roast chicken, peppers, garlic, chilli

Select one of the options below:

- Pumpkin, sage & ricotta pithivier
- Mushroom, spinach, creme fraiche & parmesan galette
- Cavolo nero & borlotti bean ribollita
- Aubergine & chickpea caponata

Served with

- Baby gem salad, tarragon dressing, rye crumbs
- Potatoes roasted with rosemary & garlic

DESSERT

- Marinated peaches & earl grey pavlova
- Sticky toffee pudding, salted caramel ginger sauce
- Almond & polenta cake with caramelised oranges
- Rhubarb galette, creme fraiche

**This is a sample menu. We will work with you to create a personalised seasonal menu.*

SAMPLE BUFFET MENU

A selection of the below

Bavette steak, anchovy mayonnaise, radishes

Mozzarella, roast radicchio, crispy chickpeas

Aubergine caponata

English pumpkin, labneh, lentils, zhoug

Grilled peppers & fresh cannellini beans with green
sauce

Bresaola with artichoke pesto

Potato & taleggio tart

Purple sprouting broccoli, pickled walnut vinaigrette

Watercress, horseradish creme fraiche

Roasted Delica squash, crispy sage & ricotta

Thyme and garlic potatoes

Carrots, almonds and tarragon creme fraiche

Seeded oat loaf & cultured butter

Hot smoked ham, pickles and mustard

Focaccia





A LITTLE EXTRA?

Sweet canapes - Bite sized sweet treats, an ideal way to finish your meal.

Antipasti - A selection of cured meat, cheese, pickles grissini & crackers, tailored to your taste. An excellent alternative to canapes.

Cheese course - We work with some of London's finest suppliers to provide delicious cheese, served with our home made chutneys, oatcakes and fruit.

Evening food - End your night with Sfincione - a Sicilian style pizza, freshly made at the Camberwell Arms, or our house foccacia sandwiches with seasonal fillings.

WINE

We take great pride in ensuring our wine list reflects the quality of our menu, and work with a range of quality UK suppliers to ensure we can provide the perfect bottle to complement your meal.

When it comes to choosing your wines we can accommodate all tastes and preferences. Our wine list includes traditional varietals alongside more adventurous options, and our knowledgeable team will help you select the wines that work best for you.

For your reception drinks and your wine for the meal, you can either choose from a selection of recommended options or you can choose to work with our wine advisor to create a wine list for your event that perfectly matches your tastes and your menu.

Some of our favourite suppliers include:

Vine Trail

Their aim is to inspire a more progressive, sustainable and open-minded approach to wine, one that cares about the land and the people, eschews the use of chemicals and keeps prices fair.

Dynamic Vines

Dynamic Vines work with independent winemakers who produce outstanding wine using sustainable practices in the vineyard and minimal intervention in the cellar with a focus on European wines.

Ancestrel

Ancestrel's focus is being true to an environment and prioritising collective responsibility before any self-distinction – that they continue to work. Since 2016 this approachable open-table ethos has been central to growing connections with restaurants, producers, customers, and their community.

Les Caves

Les Caves de Pyrene is an importer, agent, distributor and retailer of wines from around the world. Above all, they believe in wines of character, and champion small, independent winemakers, the hardy souls who put their love and life's work into the bottle to deliver a unique and inspiring product.





BEYOND THE VINE

BEER

We are able to source a variety of beers to suit your event. Whether you are looking for a familiar brand or a locally brewed favourite, we've got you covered.

Kernel Table Beer
Kernel Pale Ale
Asahi
Lucky Saint 0%

COCKTAILS

We offer a range of classic and in house cocktails. Our bar team is happy to discuss options to accomodate your needs.

Paloma
Cold Brew Negroni
Aperol Spritz
Gimlet
& more

HOUSE SOFT DRINKS

Our soft drinks are made in house from fresh ingredients. We can also source a variety of mixers to use for soft- and alcoholic drinks.

Lemonade
Ginger Beer
Seasonal Cordials

TEA & COFFEE

If you are looking for a hot drink post your meal we offer a tea and coffee-service.

Fresh Mint Tea
English Breakfast Tea
Filter Coffee served alongside Sugar & Milk

WHAT TO EXPECT

Included in all event bookings.

TODAY

You will receive your first topline quote and a bespoke proposal.



WITHIN 2 WEEKS



You will pay a £500 deposit to secure your booking within two weeks of receiving your quote

IN THE RUN UP

Our team will work on your menu proposal & organisation of your event

4-6 WEEKS BEFORE



You will come to the restaurant for your menu tasting. We will also prepare a selection of wines for you to bring home and try in your own time.*

You will be sent your first invoice.





4 WEEKS BEFORE

You will share with us your final number of guests, table plan, menu and drink choices, as well as timings for the day.

2 WEEKS BEFORE

We will discuss final details of your event and send you your final invoice.

ON THE DAY

You relax and enjoy your day with friends & family, we take care of the rest!

**Please refer to our booking policy for full Terms and Conditions*

WE ARE HERE TO HELP

Every event is unique, and we know that there are many important decisions for you to make - from choosing the right venue, to organising suppliers, timings and logistics for the day. While our first priority is always the food & drink, we also offer additional planning services to ensure your event goes perfectly.

Our team is filled with experienced staff with a love for all things hospitality who are here to assist you through the whole process.

We have two optional packages designed to give you extra assistance in planning and delivering your event.

Planning Support

Perfect for those seeking professional advice and guidance in planning the logistics of your day.

Available for a flat fee of £350 + VAT

Event Coordination

For those looking for someone to take care of the whole day, from beginning to end. Includes all the planning support services plus much more.

Available for a flat fee of £1,000 + VAT

Please see the next page for a full breakdown of what each package includes





PLANNING SUPPORT

Full Venue List

Our little black book of dry hire venues in & around London. This detailed list includes everything you need to know to make an informed decision when choosing the venue for your big day. All information in one place, giving you a full overview of your options.

Consultation

A 2 hour consultation with our expert event coordinator to discuss your vision for your event. We will provide our advice on every aspect of the big day, drawing on our wealth of experience to ensure you make the choices that work best for you. The consultation includes a comprehensive follow-up.

Detailed Runsheet

Based on your consultation, you will receive a run sheet detailing the timings for your day. This will include set up, service, breakdown and timings from the venue and suppliers. We will ensure it is always updated with your latest plans and a shareable copy will be given to you to share with your suppliers.

Advice for Dry Hires

If your event will be taking place in a dry hire-venue, you will be providing your own bar and drinks menu for the whole day, purchased directly from the retailers you choose. Planning your own cocktail bar can be quite a head ache and we're here to provide advice on purchase quantities, cocktail recipes, glassware and garnishes as well as all the required equipment you'll need!

EVENT CO-ORDINATION

Run Through at the Venue

We will accompany you to your chosen venue to meet with the venue team. During the run through we will work with you to envision your day. This will allow us start the planning for your big day and draw up your detailed runsheet. This will include set up, service, breakdown and timings from the venue and suppliers

On site: From Start to Finish

On the day of your event, we will be at the venue for the entire day so you don't need to worry about a thing. We will be there to manage the reception & service, leaving you and your guests to enjoy the day.

Set-up & Breakdown

Our team will be overseeing the set-up of your event, including liaising with your all suppliers - from florist to sound engineer to photographer. We will take charge of coordinating deliveries, working within the specifics requirements of your chosen venue. Once you and your guests have departed we will also stay and supervise the breakdown, making sure everything is ready for you or your suppliers to collect the next day.

Time Management On the Day

Our dedicated event manager will be managing the schedule of your day according to our detailed runsheet. Whether your best man's speech runs over or you decide you want to get the dance floor going earlier than planned - we'll accomodate all on the day timings to keep everything running smoothly.





WHERE DO WE CATER?

We have worked with unique venues all around London; from historical buildings, to modern and bright studio spaces.

Wherever you decide to host your event, our aim is to create a memorable time for you and your guests by bringing the Camberwell Arms to where you are.

A full and detailed list of recommended venues is included in our planning support package, but we've included a handful of some of our favourites below

Giving people what they want — and probably more than they expect — seems the guiding principle

FAY MASCHLER

LONDON EVENING STANDARD



BECKENHAM PLACE MANSION - South East

Beckenham Place Mansion is a multi-use and multi-space venue that is available to hire. They can accommodate all sorts of private events from weddings & private dinner parties to conferences & corporate functions.

AMP STUDIOS - South East

AMP Studios is an unusual vintage industrial-style venue in Peckham. Often referred to as an oasis off the Old Kent Road, the sheer versatility of the space caters for an impressive array of London events. From wedding receptions and parties to live music, photo and film shoots, these railway arches can host it all.





REFETTORIO FELIX - South West

This space is versatile and welcoming, and we've had great experience hosting a wide range of different events including workshops, corporate networking, weddings and supper clubs. The stage area provides a great setting for speeches, live music and breakout groups, while the dining room is a light and airy space for all kinds of get-togethers.

PARK VILLAGE - North

Room 6 is a creative events and experiential production studio sitting at the heart of Park Village. Working alongside their collective of designers, producers and crackpot collaborators, they combine creative thinking, production expertise and in-house studio setup to produce unique events.





SECRET RIVER GARDEN - South West

A secret river lawn and woodland located where the river runs wild in Twickenham. A place where you'll feel in the depths of the country whilst being only 20 minutes from the centre of London. Includes a gorgeous champagne reception canopy on the main lawn over-looking the Thames where you're free to have a blessing between the apple trees.

ROUND CHAPEL - East

Round Chapel opened in 1871, and is a beautiful building with great amenities in an amazing location. In other words, the perfect wedding venue. The Round Chapel is licensed for civil wedding ceremonies and is a very popular venue for all kinds of celebrations.





OUR PARTNERS

If you are looking to making the space your own, here are some people who are experts in making decorations to your liking. We have previously worked with some great suppliers who will add the finishing touches to your day.

FLOWERS - Rust and Bloom

George is an independent floral designer based in Greenwich, London. Her career with flowers started 17 years ago and in this time she has gather a wealth of experience working on some incredible projects in the UK and internationally. Never predictable and always memorable, Rust Bloom wedding flowers are created with intricate attention to detail and styled to compliment the themes of your ceremony and celebrations.

[Get in touch via her website.](#)

STATIONERY - The Dandelion Art

Using her experience in heraldry, calligraphy, and watercolour illustration - Michela specialise in creating one-of-a-kind, bespoke, luxury wedding invites, stationery and decor; visioned by you, handmade by her. Working together, you can come up with something truly unique to your personality, style, and story, to create your perfect stationery. It's the little details that have a big impact, and your guests will love opening their invites and personalised wedding favours.

[Get in touch via her website.](#)

WEDDING CAKES - Little Bear Cakery

An award winning South East London wedding cake business run by pastry chef and cake designer Clare. Inspired by nature, Clare specialises in incredibly lifelike sugar flowers but also loves to draw inspiration from fashion, wedding and lifestyle trends.

[Get in touch via their website 3.](#)

WEDDING PHOTOS - Peach Photography

Jerome is a photographer based in South East London, who has been photographing weddings professionally around the world for 8 years. He loves capturing candid moments of emotion, as much as he enjoys more staged portraits, and will freeze those special moments for you with his realaxed and natural approach.

[Find Jerome's work here.](#)

NEXT STEPS

Thank you for considering the Camberwell Arms to be a part of your event. If you would like more information and receive a topline quote, please do not hesitate to get in touch.

We are looking forward to hearing from you!



CONTACT US

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