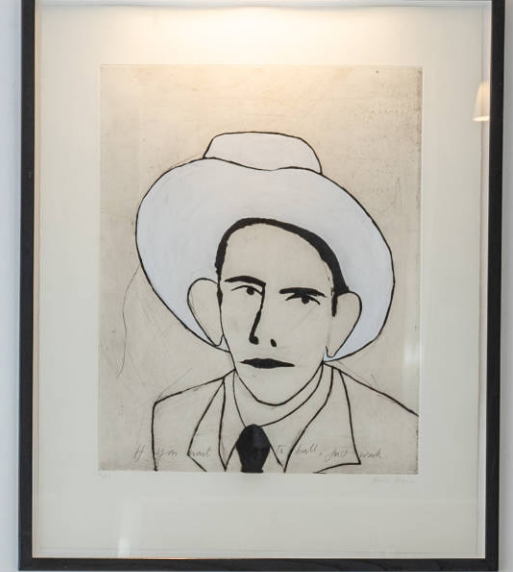


THE
CAMBERWELL
All's Well ARMS est. 2014

PRIVATE DINING
&
EVENTS



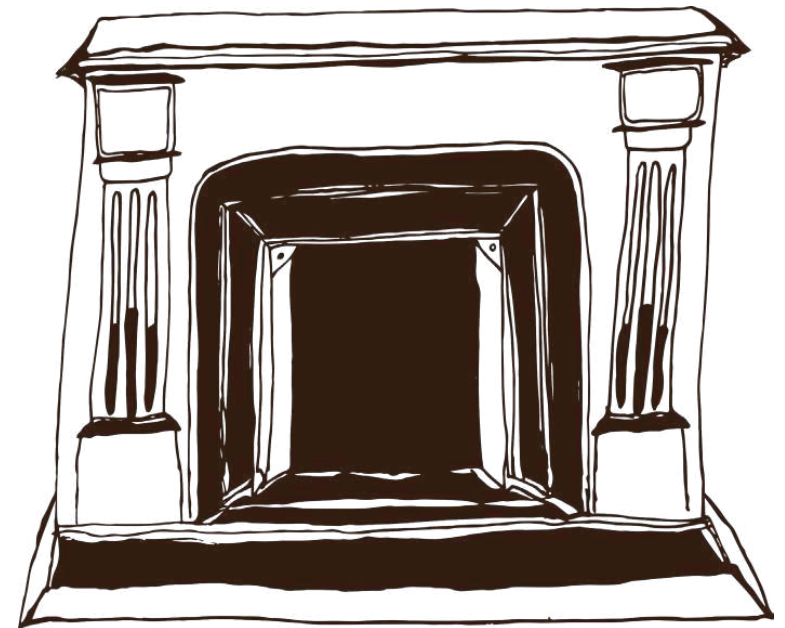


Our private dining room is the perfect venue for celebration meals, seating up to 50 guests. Whether you're planning a wedding, birthday party or corporate event, our team is on hand to source everything you need to make your event special. We offer menus made with only the best seasonal ingredients, our excellent wine list and your own private bar.

In this document you can find important information including access times, hire fees & minimum spends, as well as the terms & conditions for hiring the space.

For more information, contact us:

enquiries@thecamberwellarms.co.uk





SPRING SAMPLE MENU

£48pp

Black Iberiko tomatoes, sesame, green harissa, crumbs
Courgettes, broadbeans, dill, confit garlic yoghurt, graceburn

Choose one main to share

Roast Sladesdown chicken

Slow roast lamb, mint & pinenut sauce (+£5pp)

Roast dry aged native breed beef, tarragon butter, horseradish (+£10pp)

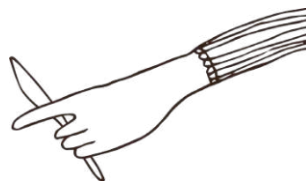
Served with

Crispy pink firs, wild garlic mayo
Spring greens, lemon crème fraiche

Choose your dessert to share

Brownie, hot chocolate sauce, Chantilly

Tarte tatin, crème fraiche, salted caramel sauce (+£3pp)



These are sample menus only:

Dishes are based on seasonal availability & are subject to change.

Confirmed menus will be sent to you the month prior to your booking

A discretionary service charge of 12.5% will be added to your bill.





SUMMER SAMPLE MENU

£48pp

Carosello & barratiere cucumber salad
Tomatoes, stracciatella, fried bread, basil

Choose one main to share:

Roast Sladesdown chicken

Porchetta, roasted peaches, sage (+£5pp)

Roast dry aged native breed beef, aged balsamic, parmesan (+£10pp)

Served with

Crispy pink firs, tarragon mayo

Butterhead lettuce, green peppercorn vinaigrette, Spenwood

Choose your dessert to share:

Strawberry & brown sugar meringue Eton mess

Summer pudding, clotted cream (+£3pp)

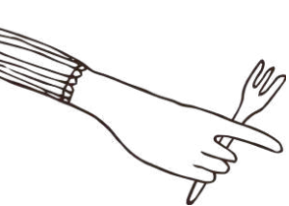


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A discretionary service charge of 12.5% will be added to your bill.



AUTUMN SAMPLE MENU

£48pp

French beans, tarragon crème fraîche, buttered almonds
Delica squash, aged balsamic, capers, raisins, rocket

Choose one main to share:

Roast Sladesdown chicken

Slow roast lamb, harissa, mint yoghurt (+£5pp)

Roast dry aged native breed beef, cep butter, horseradish (+£10pp)

Served with

Crispy pink firs, confit garlic aioli

Charred hispi cabbage, sweet mustard vinaigrette

Choose your dessert to share:

Blackberry & almond galette, custard

Tarte tatin, crème fraîche, salted caramel sauce (+£3pp)



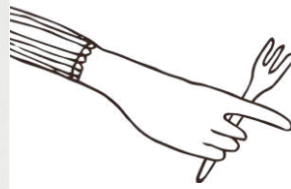
These are sample menus only:

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A discretionary service charge of 12.5% will be added to your bill.





WINTER SAMPLE MENU

£48pp

Purple sprouting broccoli, gorgonzola, brown butter walnuts
Winter tomatoes, chickpeas, pickled chillis, crispy garlic

Choose one main to share:

Roast Sladesdown chicken

Roast porchetta, burnt apple sauce (+£5pp)

Roast dry aged native breed beef, aged balsamic, parmesan (+£10pp)

Served with

Chips, confit garlic aioli

Sprout tops, creamed onions, thyme

Choose your dessert to share:

Spiced apple cake, calvados custard, Chantilly

Sticky prune pudding, toffee sauce, clotted cream (+£3)



These are sample menus only:

Dishes are based on seasonal availability & are subject to change.

Confirmed menus will be sent to you the month prior to your booking

A discretionary service charge of 12.5% will be added to your bill.

Something extra?

Make your meal extra special

Sparkling reception £7pp

Mini margaritas on arrival £6pp
only available when pre-ordered

Focaccia for the table £2pp

Scotch bonnet pork fat on toast canape £3ea
vegan alternative available

Camberwell Arms charcuterie, seasonal garnish £6pp
served before your starters



Dietary Requirements

Vegetarian & vegan guests in your party will be served individually with a suitable dish from our a la carte menu.

We approach our vegetarian & vegan dishes with the same care & consideration as our meat or fish dishes, always using the finest produce available. All diners will receive meals of the same high quality we are known for.

We can accommodate nearly all other dietary requirements when provided with the appropriate notice - we ask for a minimum of seven days to ensure we have ample time to plan accordingly for your event.

To get a flavour of these dishes, please see some samples below:

Spring

Baked gnocchi, purple sprouting broccoli, Gorgonzola, hedgerow garlic, hazelnuts

Roasted pumpkin, curried chickpeas, spiced onion fritter, coriander chutney

Summer

Swiss chard malfatti, roasted pepper sauce, Chevin

Tomato tart, confit garlic cream, basil

Autumn

Swiss chard & ricotta rotollo, roasted tomato sauce, Spenwood, crispy sage

Spiced roasted cauliflower, harissa chickpeas, sesame, kohlrabi, sumac

Winter

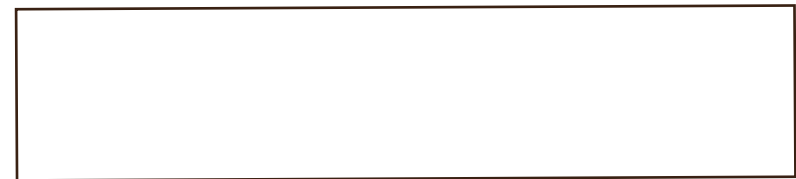
Potato, onion & comte pie, pickled walnut ketchup

Braised cime di rapa, panisse, treviso, almond vinaigrette



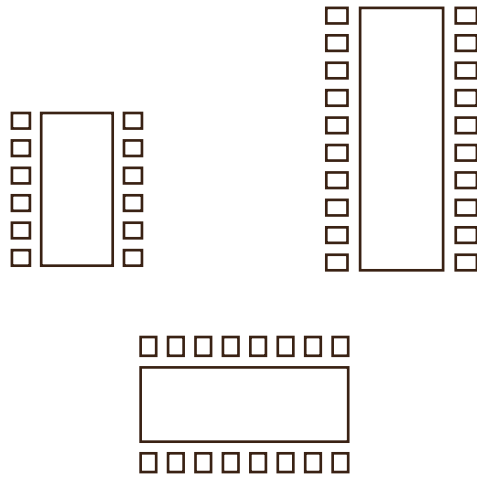


18 - 30
guests

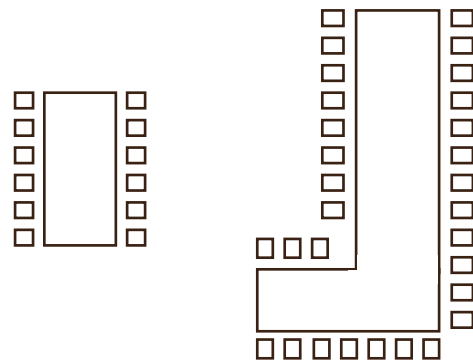


31 - 50
guests

Layout 1



Layout 2





Booking & Costs

Securing your booking

To confirm your booking, we require a deposit of £250 which can be paid via a payment link. The link will be emailed to you once you have decided to move forward with the booking. Once we have received payment of your deposit your booking will be confirmed. We are unfortunately unable to hold a date without a deposit. If your booking includes a hire fee this will be sent as a separate invoice to be paid by card.

Minimum spends & hire fees

Unless otherwise agreed in writing with the Camberwell Arms, a minimum spend applies to all bookings of the private dining room. Additional hire fees applies to some days & timeslots. You can find a breakdown of costs below. The figures are inclusive of VAT.

	Lunch		Dinner	
Monday	<i>Unavailable</i>		6 - 11pm	£1,500 min spend
Tuesday	12 - 5pm	£1,000 min spend	6 - 11pm	£1,500 min spend
Wednesday	12 - 5pm	£1,000 min spend	6 - 11pm	£1,500 min spend
Thursday	12 - 5pm	£1,000 min spend	6 - 11pm	£1,500 min spend
Friday	12 - 5pm	£1,500 min spend	6 - 12am	£2,000 min spend
Saturday	12 - 5pm	£300 hire fee + £2,000 min spend	6 - 12am	£300 hire fee + £2,000 min spend
Sunday	<i>Unavailable</i>		<i>Unavailable</i>	

The Camberwell Arms reserves the right to revise the minimum spend. If your guests numbers reduce significantly prior to your event, we may offer a non-exclusive hire in lieu of a minimum spend. In this instance you would share the room with another booking, no minimum spend would apply and any hire fee would be refunded.

Service charge & what is included

As with all our bookings, a discretionary service charge of 12.5% will be added to your final bill. 100% of the service charge goes to our staff.

All food & drinks purchased in the room will count towards your minimum spend total, including corkage. Service charge does not. Drinks purchased at the downstairs bar do not count towards the minimum spend. If the outlined minimum spend is not met, the remaining amount will be added to the final bill of the lead booker.

Deposit

The Camberwell Arms takes security deposits for private room bookings to protect the business against cancellations, no shows, non payment and potential damages or losses. As such, your deposit will not be redeemed on your bill but instead refunded in full after your booking. The deposit will be returned in accordance with the terms and conditions, via the same method used when paid.

Cancellations & refunds policy

Should you have to cancel your booking 8 weeks ahead of your event, we will refund your deposit in full. If your cancellation is *within* 8 weeks of your booking the deposit is non-refundable. We will do our best to secure a replacement booking, in which case we will refund the full deposit, less any consequential loss.

For bookings that include a hire fee, if the cancellation is 8 weeks ahead of your event, we will refund your deposit and hire fee in full. If cancellation is between 8 weeks and 4 weeks, your deposit will be non refundable but we will refund 50% of your hire fee. If cancellation is within 4 weeks of your event, both deposit and hire fee will be non refundable. We will try to find a replacement booking in which case we will refund the full hire fee, less any consequential loss.

Menus & Drinks

Menus & Guest Numbers

The menus included in this brochure are sample menus only. Our dishes are always based on seasonal availability and are subject to change. Confirmed menus will be sent to you the month prior to your booking.

Your booking can be made with approximate guest numbers. We will need confirmation of your final guest numbers 7 days prior to your event, along with your menu choice. After this deadline, a reduction of the numbers will be chargeable if made with less than 72 hours notice. Drop-outs within 72 hours of the event will be charged at £20 per cancellation, and the full menu price will be charged if cancellation takes place within 48 hours of the booking. If you wish to increase guest numbers we will do our best to accommodate additional covers where possible.

Alongside your deposit link, you will receive a link to our event planner form. Here you will find all the options and information we will need for your event. The form also answers many common questions, so please have a look through.

We require this form to be sent back no less than three weeks ahead of your booking. After this deadline, we can't guarantee requests chosen in the form.

Payment arrangements

Pre-payments may be made via credit or debit card via phone or in person the week of your event. Any outstanding payment for an event must be made in full at the end of the event. All major credit cards are accepted, but we do not accept cash. We can accept pre-payments via card payment over the phone. BACS payments are unavailable. We recommend that the bill is settled as one payment to avoid any discrepancies, any outstanding amount will be charged to the lead booker. However, should you prefer to have your guests paying individually this is possible, we will organise payment at the start of the meal.

Wine & Drinks

For table wine we generally recommend pre-ordering half a bottle of wine per person to enjoy during your meal. Our current list is available to view on our website, and when you are completing your event form you will be able to confirm your selection. You will be able to order wine on the day of your event as well.

Bar tabs

There are three options available for bar service: an open bar to be settled along with the meal cost; a limited bar tab whereby you decide an amount to put behind the bar; or a cash bar where all guests pay as they go for their own drinks. You will be able to confirm which option you would like when completing the event form

Corkage & Outside Drinks Policy

We do not allow guests to supply their own food or drink. If you would like to bring your own bottles of wine, we charge corkage at £30 per 750ml of still or sparkling wine

Unless agreed in writing by the Camberwell Arms, no other outside drinks may be consumed on the premises.





Planning your party

Timings

The standard timings for the Private Room are as below:

Lunch: 12pm until 5pm with food service starting no later than 2pm

Dinner: 6pm until midnight with food service starting no later than 8.30pm

Both services: 12pm until midnight with food service starting no later than 8.30pm

Use of the room outside the above times will be confirmed on a case by case basis and must be agreed to in writing by both parties. Events shall start and finish in accordance with the timings specified or agreed in writing.

Music & Sound System

The private dining room has a dedicated sound system for your exclusive use. You are welcome to share a Spotify playlist with us to play from our device, or connect your own device via aux cable. Should you wish, we can take care of the music. We do not allow DJs, decks or live music for private hire bookings.

Decoration & Guidelines

The Camberwell Arms provides linen & table flowers for all full hire bookings. For evening bookings, we also include tealights in the table setting. We allow some decoration to be provided by yourselves. All decorations should be agreed in writing ahead of your event. Please note that we do not permit confetti, glitter, party poppers or sparklers on site. For fire safety reasons we do not allow candle sticks, tapered candles or any other open flames.

All decorations must be removed from the Camberwell Arms at the end of your event. We are not able to store items after your event and cannot take responsibility for items left on site.

The Camberwell Arms staff may assist with decorations on a case by case basis which needs to be agreed in advance and in writing. If any decorations need special equipment to install, e.g. ladders or protective gloves, these must be installed and uninstalled by the Client or a designated Third Party Supplier and cannot be handled by the Camberwell Arms staff.

Decorations can only be attached to the wall using semi adhesive tack or paint safe masking tape. Nails, pins and sellotape are not allowed on walls or any furniture as they cause damage.

Any large decorations or additions to the room's furniture must be checked with the Camberwell Arms staff and will need to comply with the premises' health and safety regulations.

As a client, you must ensure that no damage is caused to the Camberwell Arms, its fittings, linen, decorations, furnishings, and that any items belonging to the restaurant remain on the premises.

In the event of any damage being caused to our equipment or the building itself we reserve the right to cover our costs by retaining all or part of the deposit. We also ask that you and your guests fully comply with emergency procedures should the need arise.

