

EVENTS AT
THE

CULPEPER



THE CULPEPER

A reclaimed East End Victorian pub in Spitalfields, named after local hero, 17th century English botanist Nicholas Culpeper. A grand building with three floors, including a pub on the ground floor, restaurant on the first floor, five bedrooms on the third, and a rooftop garden and grill with a view of the city skyline.

We have a great mix of spaces for hire across the pub. From intimate greenhouse dinner to full pub blowout.

You'll find the costs, capacities and sample menus in the following pages.

For all enquiries contact
events@theculpeper.com

40 Commercial St, E1 6LP



FIRST FLOOR RESTAURANT

A bright and elegant restaurant on the first floor. Big windows, warm lighting and a fantastic low-intervention wine list. Serving French classics with the best British ingredients. See sample menu on page 7.

First floor private lunch

Covers: 20-50

Min spend: £2-£2.5k + 12.5% service charge

2 course set menu: £45 pp

3 course set menu: £55 pp

First floor private dinner

Covers: 20-50

Min spend: £2-£4k + 12.5% service charge

3 course set menu: £55 pp

First floor semi-private lunch

Covers: 15-20

Min spend: N/A

2 course set menu: £45 pp

3 course set menu: £55 pp

First floor semi-private dinner

Covers: 15-19

Min spend: N/A

3 course set menu: £55 pp



THE CULPEPER ROOFTOP

The rooftop is a magic place to be, especially in the warmer months. Tables are nestled amongst edible plants, native trees and look onto our open fire grill.

Here you can sip seasonal cocktails garnished with rooftop herbs in dappled shade and enjoy our grill menu while taking in beautiful views of London's skyline.

For bespoke hire options, please contact events@theculpeper.com



PRIVATE DINING ROOFTOP GREENHOUSE

An intimate private dining and standing space in our leafy rooftop greenhouse with a dedicated server, available year round. For standing events, we offer a different menu which can be shared on request. See page 8 for a sample sharing menu (up to 10 people, seated).

Covers: Up to 10 seated

Min spend: £750 + 12.5% service charge

Seated sharing menu: £65 pp

Covers: 10 - 20 standing

Min spend: £1500 + 12.5% service charge

Standing sharing menu: £30pp

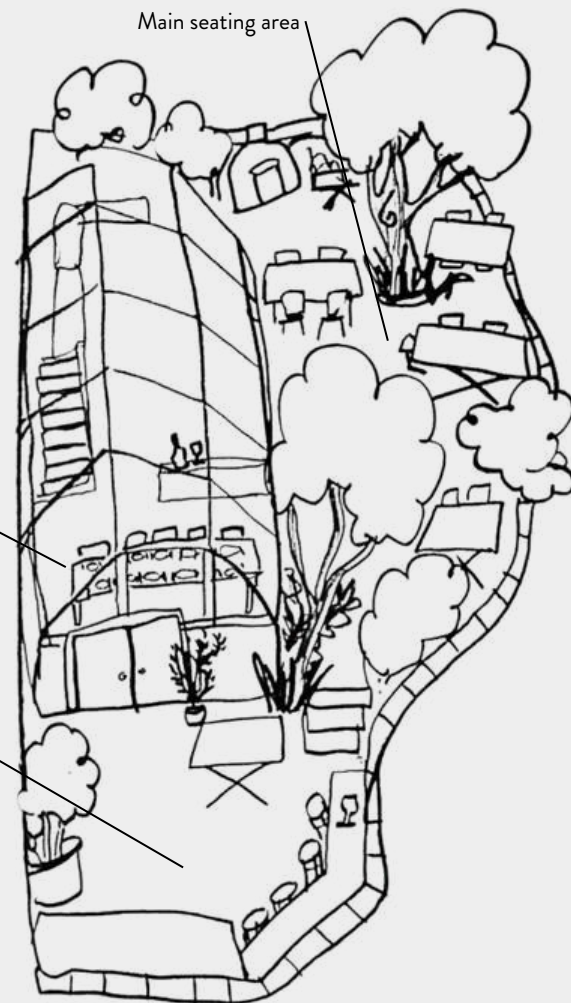




YOUR EVENT ON THE ROOFTOP

For seated and standing events in our rooftop greenhouse, you will have a dedicated server, private use of the dining area (we will remove the table for standing events) and use of the rear terrace.

Please note, during the summer the main rooftop area will remain open to the public.



WHOLE PUB PRIVATE HIRE

The big one.

Hire of the whole pub, ground floor, first floor
bistro, rooftop and the 5 bedrooms.

If interested please enquire with potential
dates:

events@theculpeper.com



FIRST FLOOR RESTAURANT

Sample Menu

Served family style in the middle of the table.

Choose Three

Steak Tartare, Sourdough Toast

Chicken Liver Parfait

Diver Scallops, Garlic Butter

Goat's Cheese Crottin, Oakleaf and Walnut Salad

Choose One or Two

Lamb Navarin, Baby Turnips and Haricot Beans

Chicken Lyonnaise

Bavette, Sauce Choron

Ratatouille, Panise

(All served with seasonal greens)

Choose One or Two

Crème Brûlée, Shortbread

Chocolate Fondant, Crème Fraîche

Basque Cheesecake with Seasonal Compote

24 Month Comte Cheese, Crackers, Seasonal Chutney

(+£5pp)



ROOFTOP & GREENHOUSE PRIVATE DINING

Sample Menu

Rooftop menus make the most of the architectural grill situated in the greenhouse, garnished with herbs picked from the rooftop beds. The menu is served communal style in the middle of the table.

Snacks On Arrival Included Bread & Olives for the Table

Starters

Whipped Cod's Roe, Culpeper Farm Crudités
Hummus, Smoked Chilli Oil, Flatbread
Burrata, Caponata, Basil

Mains

Charred Courgette, Green Goddess, Shallot Pangrattato

Choose 1 Protein Main Course

Tamworth Pork Belly, Burnt Apple, Calvados Sauce
Rib of Angus Beef, Red Wine Sauce
Grilled Whole Cornish Day Boat Fish
Soanes Chicken, Culpeper Farm Butter

All served with Casablanca Potatoes & Roasted Roots

Dessert

Basque Cheesecake with Seasonal Compote
Optional Cheese Course
Cheese Board, Biscuits & Quince
at \$160 (each board is for 2-4 guests approx.)



THANK YOU.

For all your questions, ideas and wishes please contact

events@theculpeper.com

And we will be happy to help

Or check out the rest of the Culpeper Family for your event:

THE
CULPEPER

THE DUKE ORGANIC

THE BUXTON

THE
GREEN
CLARKSBURG

