

ALFI

CHRISTMAS
AT ALFI



3 CRISPIN PLACE, SPITALFIELDS MARKET E1 6DW



01. HOW GROUP BOOKINGS WORK

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FOOD PACKAGES

CELEBRATION MENU

£85pp · All dishes are served for the table to share in 4 courses

ON ARRIVAL

All included

Glass of champagne for each guest (non alc. available)
House made focaccia canapes

COURSE 1

Bread basket, EVOO (ve)
Smoked cannellini whip, leafy radishes (ve)
Burrata, wild mushroom, roast squash (v)
Prosciutto crudo, whipped ricotta, focaccia chips

**COURSE 2
PRIMI**

Pappardelle, beef shin ragu, bone marrow panko
Carbonara, guanciale, pecorino
Pumpkin Ravioli, Sage, Winter truffle (ve)
**GF pasta available*

**COURSE 3
MAIN**

Roast Branzino beurre blanc
Grilled Delica Pumpkin, Winter Tomatoes, Burella (ve)
Short rib, smoked jus, marrowbone panko

SIDES

Roasted baby potatoes (ve), broccolini (ve), verde salad w. parmigiano

**COURSE 4
SWEET**

ALFI tiramisu
Orange sorbet (ve)
Panna cotta, winter berry compote
Salted caramel cheesecake (v)

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FOOD PACKAGES

FEASTING MENU

£55pp · All dishes are served for the table to share in 3 courses

COURSE 1	Sardinian carasau crisps (ve) Smoked cannellini whip, leafy radishes (ve) Finocchiona salami, prosciutto crudo, cornichons Burrata, wild mushroom, roast squash (v)
COURSE 2 PRIMI	Pumpkin Ravioli, Sage, Winter truffle (ve) Pappardelle, beef shin ragu, bone marrow panko <i>*GF pasta available</i>
COURSE 3 MAIN	Aubergine, almond ricotta, salsa verde (ve) Grilled sea bass, beurre blanc Short rib, smoked jus, marrowbone panko
SIDES	Roasted baby potatoes (ve), verde salad w. parmigiano, heritage tomato salad (ve)
SWEET <i>add dessert for £8 per person</i>	ALFI tiramisu Orange sorbet (ve) Panna cotta, winter berry compote Salted caramel cheesecake (v)

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FOOD PACKAGES

VEGETARIAN FEASTING MENU

£55pp · All dishes are served for the table to share in 3 courses

COURSE 1	Whipped cannellini, green salsa (ve, gf) Bruschetta bites (ve) Burrata, wild mushroom, roast squash (v)
COURSE 2 PRIMI	Cacio e pepe bucatini (v) Wild mushrooms & truffle risotto (ve) Pumpkin Ravioli, Sage, Winter truffle (ve) <i>*GF pasta available</i>
COURSE 3 GRILL	Aubergine, almond ricotta, gremolata (ve) Grilled Halloumi & jerusalem artichokes, mint, lemon, hazelnut crumble (gf) Grilled Delica Pumpkin, Winter Tomatoes, Burella (ve)
SIDES	Roasted Baby Potatoes (ve), verde salad (ve), heritage tomato salad (ve)
SWEET <i>add dessert for £8 per person</i>	ALFI tiramisu Orange sorbet (ve) Panna cotta, winter berry compote Salted caramel cheesecake (v)

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FOOD PACKAGES

HOUSE MENU

£45pp · All dishes are served for the table to share in 2 courses

COURSE 1
STARTERS

Sardinian carasau crisps (ve)
Smoked cannellini whip, leafy radishes (ve)
Finocchiona salami, prosciutto crudo, cornichons
Burrata, wild mushroom, roast squash (v)

COURSE 2

PIZZA

Margherita – tomato, fior di latte, basil
Diavola – spicy calabrese salami, nduja, tomato, mozzarella
**GF base available*

PASTA

Pumpkin Ravioli, Sage, Winter truffle (ve)
Pappardelle, beef shin ragu, bone marrow panko
**GF pasta available*

SIDES

*Select two for your
group to share*

Verde salad w. parmigiano
Heritage tomato salad

SWEET

*add dessert for
£8 per person*

ALFI tiramisu
Orange sorbet (ve)
Panna cotta, winter berry compote
Salted caramel cheesecake (v)

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FOOD PACKAGES

CANAPE MENU

£40pp · 10 canapes pp | Min 20 people

CHOOSE 10 FOR THE GROUP:

Burrata, Wild Mushrooms, Roast Squash(v)
Pumpkin, Ricotta, Sage (v)
Meatball san marzano marinara
12 hour pork belly bites
Beef tartare, cured egg yolk, crostini
Grilled Sea Bass, salsa verde
Grass Fed short rib, smoked jus, marrowbone panko
Grilled Aubergine, almond ricotta (ve)
Pecorino and pickled mushrooms tartlettes (v)
Baby gem, anchovies, caesar dressing
Prosciutto crudo, ricotta, focaccia crisp
Smoked whipped cannellini (ve)
Sardines on Focaccia, winter tomatoes
Grissini & garlic marinated olives (ve)
Baby mids, Straciatella, Caviar
Stuffed olives, ricotta, olive crumb, mandarino(v)

Warm brownie bites
Burnt orange cake, orange marmalade
Lemon meringue tartlettes (ve)

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STANDING DRINKS RECEPTION

£55pp · Feed the crowd and relax

DRINKS

3 house drinks. Choose from:

Glasses of wine:

- Passerina, Pecorino, Trebbiano, Ciu Ciu, Marche – Italy
- Montepulciano, Cantina Frentano, Abruzzo – Italy
- Grenache Blend, ‘Elegance’ Capdevielle Provence – France
- Prosecco

Bottles:

- Moretti
- Ichnusa
- Daura Damm (gf)
- Estrella Galicia 0%
- Soft Drinks

ANTIPASTI

Sardinian carasau crisps (ve)
Smoked cannellini whip, leafy radishes (ve)
House salumi, cornichons

PIZZA

Margherita – tomato, fior di latte, basil
Diavola – spicy calabrese salami, nduja, tomato, mozzarella
Dom – fior di latte, friarelli, salsiccia, pancetta, pecorino
**GF base available*

**SPECIAL OFFER: ALFI experience + Standing Group
Reception Package · £88pp**



THE SPACES

MINIMUM SPEND & HIRE FEE

Whether you are planning something intimate or hosting at scale, ALFI offers beautiful spaces designed for Christmas celebrations.

Our Christmas bookings are structured around a minimum spend alongside a venue hire fee, which is confirmed on an individual basis depending on your chosen space, date and requirements. The hire fee includes: cloak room, furniture, door person, pack up and pack down & personal coordinator.

All food, drinks and any additional extras ordered on the day count towards the minimum spend. Spaces can also be mixed and matched, for example dinner in the Private Dining Room followed by drinks on the Games Terrace, subject to availability, layout and agreement at the time of booking.

SPACES	CAPACITY	MINIMUM SPEND FROM*
Half Venue Hire	Up to 130 guests	£7,000
Full Venue Hire	Up to 300 guests	£12,500



* Minimum spends are indicative and may vary depending on seasonality, day of the week and demand. Minimum spends may increase during peak periods and can be more flexible during quieter times, particularly on Mondays. Please speak with our events team to confirm the exact minimum spend and hire fee for your preferred date.

EXPERIENCES

£48pp · make it an event (min 12 people max 50)

Choose your experience:

- Pasta making – learn to make 2 pasta shapes
- Paint & sip – acrylics on canvas
- Candle making – create your own scent

What's included:

- Glass of prosecco on arrival (non alc. available)
- A guided creative session guided by our experts
- All materials provided
- Your finished creation to take home

SPECIAL OFFER: £88pp · Experience + Standing Group Reception Package

PASTA MAKING



PAINT & SIP



CANDLE MAKING





EXTRAS

To help tailor your event, we offer the following optional extras:

DECORATIONS FROM £150

AV EQUIPMENT FROM £50

EXCLUSIVE USE OF GAMES AREA £150

PHOTO BOOTH CARDS £150/50 CARDS

IN-HOUSE DJ £150/HR

PERSONAL SPRITZ STATION / BARTENDER £95

KIDS AREA & CHILDCARE £300

CLOAK ROOM FROM £150

SECURITY OR DOOR PERSON £45/HR

CASINO EXPERIENCE FROM £500

MAGICIAN FROM £500

LIVE MUSIC FROM £600

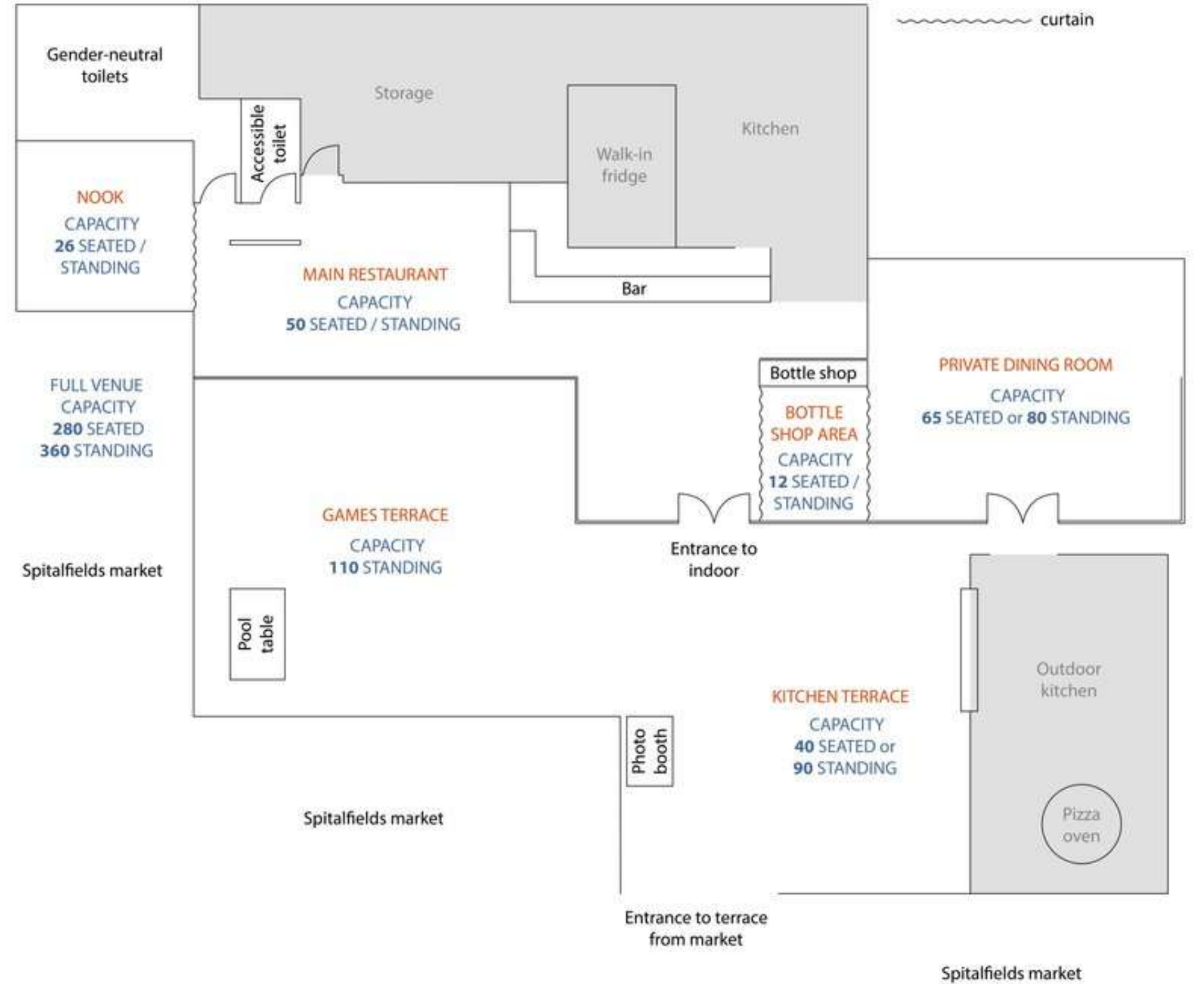
THE SPACES · FULL VENUE

FULL VENUE HIRE

280 Seated or 360 Standing

Hire fee from: £1,500

Please contact the team about bespoke packages

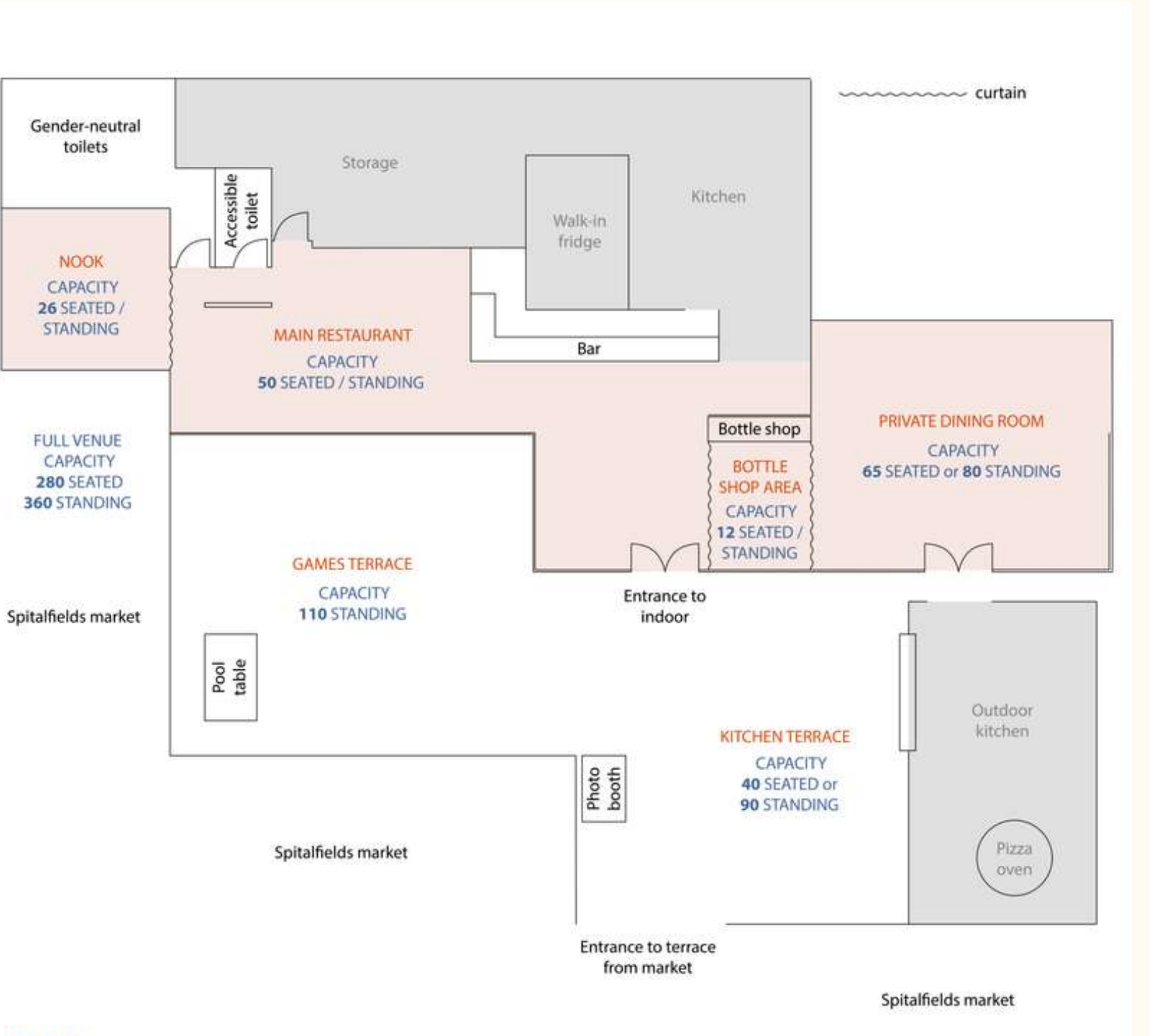
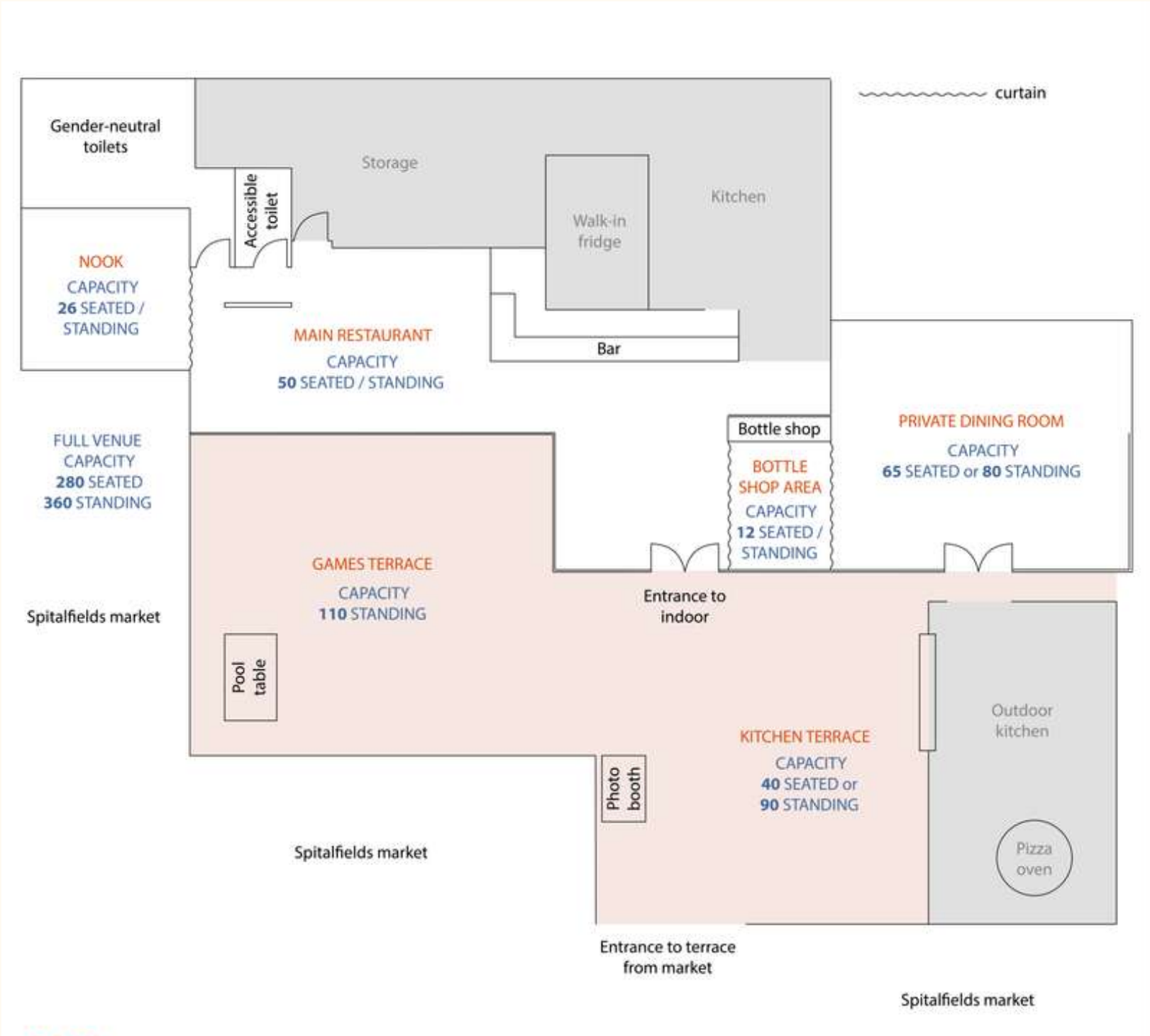


THE SPACES · INDOOR / OUTDOOR

HALF VENUE HIRE

130 Seated or Standing

Hire fee from: £1,000
Please contact the team about bespoke packages





“We had an office holiday party here last weekend with 55 people. The service was amazing! We had two dedicated servers/hosts, but the entire staff was so helpful and knowledgeable whenever we needed anything. Price was very reasonable for what we got—outdoor area and games with drinks and Photo Booth for two hours, and then our own private area inside for the rest of the night, with starters, mains, and desserts, along with a lot of drinks.

Can’t say enough good things. As the organiser, my experience was made so much easier thanks to Alfi—no stress for me thanks to them.”

Katie M.

ALFI

Group Booking Terms & Conditions

1. Importance of Booking Terms

Please read these Booking Terms carefully before placing a booking. They outline key details, including who we are, payment terms, cancellation policies, and your responsibilities. If you notice errors in these terms, contact us promptly. Terms written in the singular include the plural unless context dictates otherwise.

2. Scope of Terms

These terms apply to bookings for services at our venues, including reservations, food and drink packages, and events. They supplement our general Terms and Privacy Policy.

3. Booking Confirmation

Your booking is confirmed once we email you a booking confirmation with a unique reference number. Until confirmed, we reserve the right to release provisional bookings after a specified timeframe.

4. Payment Terms

- A 50% deposit is required to secure the booking. No booking is confirmed until this payment is received.
- The remaining balance is due 30 days before the event date.
- For bookings confirmed within 30 days of the event, full payment is required.
- Deposit payment can be made via bank transfer or credit/debit card.
- In the event these amounts are not paid by the dates specified, we reserve the right to cancel your booking.

5. Changes to Bookings

Requests for amendments must be communicated promptly. Approval is subject to availability and may result in price changes or additional charges. If unconfirmed changes impact planning, the booking may be cancelled at our discretion.

6. Minimum Spend and Pre-Paid Items

- Pre-agreed minimum spend is non-refundable if the total spend is not reached. Any extra spend must be paid on the day. We require a payment card to be held securely on arrival to cover additional charges.
- Our team is more than happy to split your bill for any additional spend to your preference, however, we are unable to offer a tab system, and all items ordered will be confined to one bill. The outstanding amount must be paid before you leave the venue on the date of your booking.

Group Booking Terms & Conditions

- We require the minimum spend of your booking to be fully paid before entry to the venue.
- All drinks must be purchased and consumed according to our licensing terms, on the day of your booking. We do not have an off-licence, so we cannot give the value of any minimum spend shortfall in products sold to take off the premises.

7. Cancellation policy

Cancellations made 30 days or more before the event are eligible for a full refund, except for bookings in July, November, and December.

Cancellations made 14–30 days prior to the event may be rescheduled within 12 weeks of the original date but are not eligible for a refund.

For bookings in July, November, and December, cancellations are only eligible for rescheduling within 12 weeks; refunds are not available during these months.

Cancellations made within 14 days of the event are non-refundable.

8. Guest numbers and dietary requirements

Final guest numbers, pre-orders, and dietary requirements must be submitted at least 14 days prior to the event.

Reductions in guest numbers after this deadline will still be charged.

Orders received after the deadline may not be fulfilled exactly as requested.

Please notify us of any allergies or dietary requirements at the time of pre-ordering.

9. Outdoor terrace

The outdoor terrace closes at 22:00.

No drinks may be consumed on the terrace after 22:30.

10. Service charge and VAT

A discretionary service charge of 13.5% will be added to your bill and shared among our team. All prices include VAT unless stated otherwise.

11. Damage and liability

Guests are responsible for any damage caused to the venue or its property. For larger events or corporate bookings, proof of public liability insurance may be required.