THE

STERLING







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30 Saint Mary Axe, London EC3A 8BF Tel: 0207 929 3641 Email: events@thesterlingbar.co.uk



MAIN BAR

The Main Bar features an open plan kitchen that leads to the perfect spot to enjoy breakfast, lunch, dinner or simply drinks after work. Surrounded by an influx of natural daylight from the terrace, the flexible layout proves ideal for any special occasion or event.

Immediate access to the terrace

Interlink to the drawing room

Bar and open plan restaurant space

AV equipment

DJ equipment

80 STANDING / 60 SEATED









DRAWING ROOM

The drawing room links from the main bar and is 4perfect for a private party. Enjoy the semi-exclusive hire while still benefiting from the bustling atmosphere. It also hosts it's own private entrance for that extra bit of privacy.

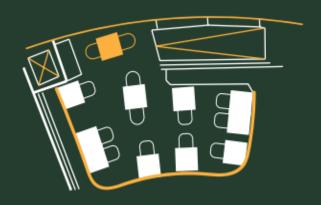
Full AV equipment makes the Drawing Room the ideal area for product launches, breakfast meetings, conferences and more.

Private entrance

Full AV equipment

Semiprivate area

60 STANDING / 30 SEATED









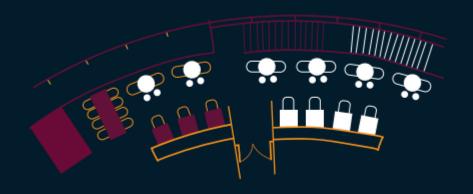
MEZZANINE

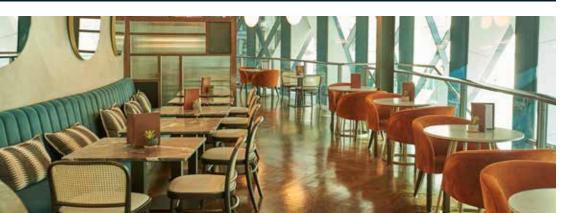
The mezzanine holds its own private bar and is the perfect area for special occasions, corporate meetings and private events or simply after work drinks with friends or colleagues. With a fantastic view outside of The Gherkin, host your next event in our Mezzanine area.

Private Bar

Full AV equipment

100 STANDING / 75 SEATED









TERRACE

The outside terrace is like no other, a perfect sunshine hotspot!

Ideal for your next summer event, we can offer semi-private areas for larger groups or simply a table for two to enjoy our summer cocktails or range of fine wines.

Discover our wheelbarrow packages - perfect for any celebration with colleagues or friends.

500 STANDING / 200 SEATED





BEER AND CIDER PACKAGES

BUNDLE BOX

6 x beer bottles (Birra Moretti, Peroni, Sol or Estrella)
4 x Old Mout
2 x Selected White or Rosé wine
£110

BEER BOX

24 x beer bottles (Birra Moretti, Peroni, Sol or Estrella) £130

MULTI BOX

15 x beer bottles (Birra Moretti, Peroni, Sol or Estrella)
2 x Selected White or Rosé wine
£135

CIDER BARROW

36 x Old Mout **£210**

MIXED BARROW

24 x beer bottles (Birra Moretti, Peroni, Sol or Estrella) 6 x Old Mout 2 x selected White or Rosé wine £210

BEER BARROW

48 x beer bottles (Birra Moretti, Peroni, Sol or Estrella) £245

PRE-ORDER PACKAGES

MIX & MATCH

Reserve an area in our bar and have some drinks and nibbles waiting for your arrival.

We tailor our packages to suit any of your requierments

PROSECCO

£130.00

Enjoy four bottles of prosecco

Galanti

WINE

£90.00

Take your pick! Enjoy four bottles from our selection below:

Combine Embrujo Organic Verdejo *or* Granfort, Rosé de Cinsault Pays d'Oc

£125.00

or Le Copa de Bobal Tinto

Take your pick! Enjoy four bottles from our selection below:

Combine
Mohua Sauvignon Blanc 21 *or*Roquemolière Picpoul de Pinet *and*

Ken Forrester Petit Rosé *or*De Martino Legado Cabernet Sauvignon *or*Maison Sinnae Cotes Du Rhone Villages 'Luna'

£160.00

Take your pick! Enjoy four bottles from our selection below:

Combine

Ascheri Gavi di Gavi or Ken Forrester Old Vine Reserve Chenin Blanc or Côtes de Provence Rosé Comte La Vidaubanaise with

Sierra Cantabria Rioja Crianza *or even* Susana Balbo Signature Malbec

£220.00

Take your pick! Enjoy four bottles from our selection below:

Combine

Domaine Vauroux Chablis *or*Seresin Estate Reserve Chardonnay Organic *and*

Côtes de Provence Rosé Comte La Vidaubanaise *or*Pago de los Capellanes Crianza *or*Meinert The Graduate Syrah

BOARDS

THE STERLING £32.00

Hummus & flatbreads (VG), crispy squid & aioli, sticky honey mustard sausage, crispy brie bites (V), truffle mayo, buttermilk fried chicken, blue cheese mayo

THE SAUSAGE £29.00

Glazed mini chorizo, merguez chipolatas, yakatori skewers sticky honey mustard sausage, onion rings, mustard, ketchup

TORTILLA CHIPS & SALSA BOARD

£22.00

Tortilla chips chilli & garlic salt, guacamole, pico de gallo, jalapeño 'cheese' (VG)

CHARCUTERIE & CHEESE BOARD

£29.50

Parma ham, spicy chorizo, Lomo, Napoli salami, Manchego, Stilton, Somerset brie, bread sticks, crackers, chutney, cornichons

THE VEGETARIAN £27.00

Crispy brie bites with truffle mayo, hummus & flatbread (VG), beetroot falafels, sweet potato fries



FINGER FOOD

MEAT £25.00

Buffalo fried chicken, blue cheese mayonnaise

Mini Cumberland sausages, honey & mustard glaze

Spiced lamb koftas, cucumber & mint yoghurt

VEGETARIAN £19.50

Beetroot falafels, smoked aubergine purée (VG)

'Chicken' bites, chilli & lime mayonnaise (VG)

Mushroom arancini, parmesan, truffle mayonnaise (V)

SEA FOOD £25.00

Lemon Sole goujons, tartare sauce, lemon

Crispy fried squid, saffron aioli

Cod & Haddock fishcakes, tartare sauce, lemon

SWEET £20.00

Mini choclate tart, crème fraîche, honeycomb (V)

Churros, dark chocolate sauce (VG)

Lemon curd tart toasted marshmallow, lime (V)

BOWLS

Min Ten people (Allow five bowls per person)

Shepherd's pie, slow roasted shoulder of lamb, buttered mash, roasted roots \$7.00

Traditional beer battered Haddock & chips, mushy peas, tartare sauce £6.50

Halloumi & beetroot falafel, hummus, parsley & pickle salad (V) (VG on request) £5.00

Crispy duck & watermelon, soy sesame, bean sprouts, coriander £5.00

Pea tortellini, broad beans, lemon, pea shoots, chive emulsion (VG) $\pounds 5.50$

Roast chicken Caesar gem lettuce, anchovy dressing, poached quail egg £6.00

CANAPE

Four bites for £12.00 per head Six bites for £17.00 per head Eight bites for £20.00 per head

Smoked Salmon, cucumber, crème fraîche

Chilli crab mayonnaise, lettuce cup, coriander, lime

Prawn cocktail, Marie Rose, gem lettuce

Fried calamari, aioli, lemon

Hummus, dukkah, crispy flat bread (VG)

Brie bites, truffle mayonnaise (V)

Salt baked beetroot, creamed goats cheese (V)

'Chicken' bites, spicy mayonnaise (VG)

Parma ham, rocket & parmesan

Chicken liver parfait on toast, onion jam

Rare roast beef, Yorkshire pudding, horseradish





FRUITS DE MARE BUFFET

£70.00 per head without lobster

£90.00 per head with lobster

All served with fresh bread and condiments

Boiled Atlantic prawns

London cure smoked Salmon

Hand picked Cornish crab

Canadian Lobsters (1/2 per person)

Smoked Mackerel pâté

Caesar salad, rosemary croutons, cos, parmesan, anchovy dressing

Cornish potato salad, capers, parsley, spring onion, dill

Heritage tomato & red onion salad, steamed Basmati rice, coriander, black pepper, lemon





SET MENU 1

Two courses £25.00 / Three courses £30.00

Mushroom arancini, parmesan, truffle mayonnaise (V)

Chicken liver parfait, onion marmalade, cornichons, toast

Oak smoked Salmon, capers, lemon, horseradish cream, pickled cucumber

> Grilled breast of chicken, green beans, potato purée, wild mushroom sauce

Roasted Salmon, grilled broccoli, shaved fennel, Israeli couscous, green chilli yoghurt

Pumpkin tortellini, roasted squash, sage, capers brown butter (VG)

300g flat iron steak, garlic butter, watercress, fries (+£5 supplement)

Sticky toffee pudding, toffee sauce, vanilla ice cream (V) (VG on request)

> Vanilla cheesecake, blueberry compote (V) (VG on request)

SET MENU 2

Two courses £37.50 / Three courses £45.00

Lobster & prawn cocktail, cos, apple, cucumber, Marie Rose

Burrata & roasted squash, endive, hazelnut, pesto, pomegranate (V) (VG on request)

San Danielle ham, celeriac remoulade, cornichons, toast

Wild mushroom & truffle risotto, shaved parmesan (V) (VG on request)

Roasted rack of lamb, potato gratin, wilted spinach, red wine sauce

230g dry aged ribeye steak, charred tomato, watercress, fries, peppercorn sauce

Roasted fillet of Seabream, herb crushed potatoes, grilled broccoli, potted shrimp butter

Chocolate brownie, salted caramel, vanilla ice cream (V) (VG on request)

Vanilla cheesecake, roasted strawberries (V)

Selection of British & French cheeses, crackers, chutney

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FULL VENUE VIRTUAL TOUR



DOWNSTAIRS DRINKS PARTY VIRTUAL TOUR



UPSTAIRS DRINKS PARTY VIRTUAL TOUR THE -

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