If you have something to celebrate, we have the space for you to do it in. With stunning features influenced by our Naval and brewing heritage, our dining room and outside terrace offer a unique experience for your private hire needs.

With views of the Royal Naval College, Cutty Sark and Canary Wharf our terrace is perfect for any celebratory drinks and canapes, plus our dining room’s elegance and grandeur allows the perfect backdrop whatever the occasion.
**The Mess Room**

Our naval dining room with its very own copper brewing tanks can accommodate up to 100 guests for a formal sit down meal and 150 guests in a relaxed buffet reception. The dining room can be entirely yours and lends itself perfectly to a great British banquet. Smaller areas of the dining room can be reserved for more intimate parties.

![150 guests](image1)

![100 guests](image2)

**Outside Terrace**

Whatever the weather our terrace still has amazing views of the legendary Cutty Sark, Royal Naval College and Canary Wharf. A great spot for a meet up with friends or romantic dinner with loved ones.

![50 guests](image3)

![30 guests](image4)
CANAPES

Select any 4 items below for £10.00 per person.
For additional items please add £2.50 per item per person.

COLD
Smoked salmon and brioche lollipop
Seared beef carpaccio on melba toast
Cumbrian ham and Oxford blue crisp bread
Smoked chicken and sunblushed tomato lettuce cup
Ham hock terrine, sourdough, piccalilli
Whipped goat’s cheese, chives, beetroot bread (v)
Cherry tomato and bocconcini mozzarella skewers (v)
Roasted pepper, cream cheese and spinach roulade (v)

HOT
Mixed salad, filo wrapped king prawns, sweet chilli dip
Mini wild boar sausage rolls, ale chutney
Boneless chicken wings, spring onion, spicy mayo
Mini fish and chips, mushy peas
Mini steak and chips
Zucchini and halloumi fritters (v)
BOWL FOOD

Each bowl is £4 and we recommend 4 bowls per guest

COLD
Superfood salad, quinoa, asparagus, cucumber, avocado, Yorkshire fettle cheese, toasted seeds (v)
Potted pork shoulder, pea custard, radish
Stout cured salmon, fennel and walnut salad
Lamb nicoise salad, green beans, new potatoes, tomato and black olives
Rocket and baby mozzarella, roasted cherry tomatoes, crispy cured ham
Whipped goat’s cheese, roasted figs, curly endive, hazelnut dressing (v)

HOT
Sunday beef roast, smashed root vegetables, Yorkshire pudding, horseradish cream
Mini fish’n’chips
Old Brewery cheeseburger, ale onions, lettuce, brioche bun
Wild boar and chive sausage roll, ale chutney
Steak and chips, fried quails egg, béarnaise sauce
Fish pie, Ogleshield mash
Crispy lamb belly, crushed new potatoes, garden peas
Jerusalem artichoke and spinach tart (v)
Please note our dishes may slightly change, seasonally.

£25 Menu

STARTERS
Carrot, orange and coriander soup, crème fraiche

MAINS
Roasted corn fed chicken breast, fine ratatouille, fondant potato

DESSERTS
Lemon posset, basil shortbread

£35 Menu

STARTERS
Smoked chicken terrine, saffron fondant potatoes, red onion jam

MAINS
Seared hake fillet, buttered new potatoes, samphire, hollandaise sauce

DESSERTS
Dark chocolate and salted caramel pot, honeycomb, toasted hazelnuts

£45 Menu

STARTERS
Prawn and crayfish cocktail, compressed watermelon, orange gel

MAINS
Slow roasted Angus beef fillet, potato terrine, baby vegetables, merlot jus

DESSERTS
Rich dark chocolate delice, hazelnut soil, blood orange sorbet
TERMS & CONDITIONS

SECURING YOUR BOOKING
We are delighted to provisionally hold a booking date for you; however please be advised should we receive another enquiry during this time we reserve the right to ask you for immediate confirmation in writing, or we may release the date due to popular demand.

DEPOSIT & PAYMENT TERMS
Your booking is only confirmed once we have received the agreed deposit pre-payment which will be redeemed on the night of your event.

The deposit is fully refundable up to 14 days prior to your bookings date. Any later than this and we’re afraid it becomes non-refundable.

The balance is payable on or before the day of your booking. On arrival we will kindly ask you for a card to act as a guarantee against our agreed minimum spend requirement. Should the minimum spend not be reached, the balance must be settled on the day.

GUEST NUMBERS & PRE-ORDERING
If you are pre-ordering any food, please confirm final guest numbers at least 7 days before your booking date. Please note that this will be the number charged to your final food bill.

Please advise us if your guests have any special dietary requirements

SERVICE CHARGE
For group and event bookings we add a discretionary 12.5% service charge to your final food and drinks bill. By the end of your event we are sure you’ll agree our staff deserve it, and if not, please do let us know why.

SPECIAL REQUESTS
Do let us know if you have any particular requests no matter how far-fetched and we will always do our best for you.
OLD BREWERY
Greenwich

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