

• DRINK • EAT • RETREAT •



THE
• RETREAT •
AT *The* BREWERY



FOOD AND DRINK THAT SING TO YOUR SUMMER CRAVINGS

**An outstanding setting alone won't cut it, we get it!
Food and drink aren't just a detail, they are the heart
of your event experience.**

Our food and drink offering reflects the distinct personality of our venue. Every item on our menu has been thoughtfully chosen and carefully curated by our talented chefs and bar team to reflect the unique character of The Brewery and provide each visitor with an interesting and unique experience.

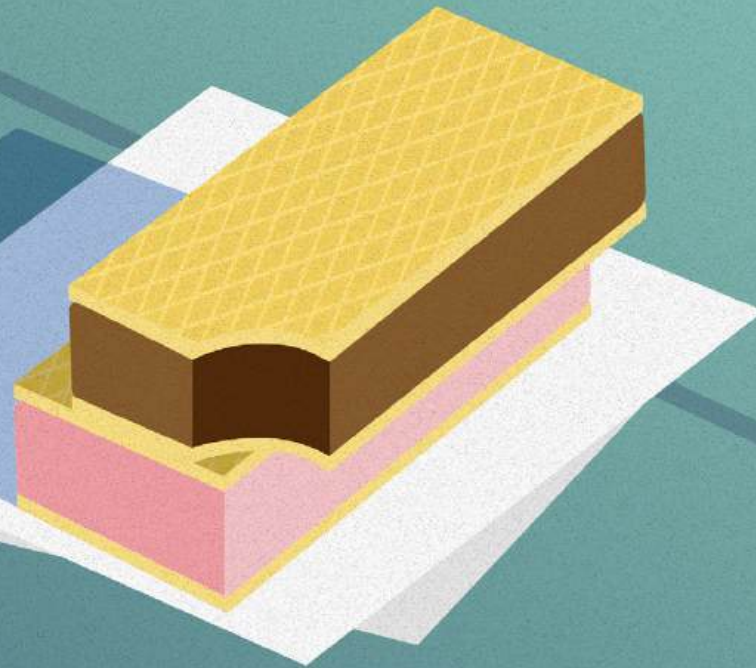
The Retreat has been designed with an emphasis on exceptional food and drink, where we've gone the extra mile to produce menus that exceed the ordinary, providing each guest with a unique experience that delivers outstanding value for the price.



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WE'VE DITCHED THE MUNDANE ROUTINE

With the aim of transforming the conventional summer menu, we have focused on a selection that offers quality and choice. Awarded Gold for Best Catering at a London Venue in 2023 and Silver for Best In-House Caterer in 2024, we guarantee a dining experience that's nothing short of extraordinary. At The Retreat, you have the freedom to select from a variety of cuisine stations within the marquees, featuring poké bowls, chicken and vegetarian katsu, pie & mash, sandwiches and tacos.



For parties up to 150 guests, you can have 2 delicious stations. For gatherings up to 300, enjoy 3 stations. And for celebrations with over 300 guests, all 5 stations are included. Plus, ice cream sandwiches are included for all parties.

KATSU STATION:

- **Chicken katsu**, sushi rice, smacked cucumber ribbons & Asian slaw
- **Japanese aubergine katsu**, sushi rice, smacked cucumber ribbons & Asian slaw (VE)

SANDWICH STATION

- **Pulled lamb shoulder**, pickled red cabbage, tomato salad, garlic & citrus yoghurt
- **Grilled sirloin of beef**, garlic-buttered ciabatta, rocket, caramelised onions & chimichurri aioli
- **Cajun truffled mushroom**, baby gem lettuce, beef tomato & toasted ciabatta (VE)

TACO STATION

- **Short rib of beef**, tamarind BBQ glaze & lime, corn, and coriander salsa
- **Hot smoked salmon**, avocado cream, pickled red onions & pomegranate salsa
- **Jerk-spiced jackfruit** & mango coriander salsa (VE)

CONTINUED →



POKÉ BOWLS STATION

- **Caribbean jerk chicken bowl**, coconut rice & peas, mango & pineapple, red chilli salsa and jerk sauce
- **Tuna poké**, tri-colour quinoa, pickled red cabbage, edamame beans, seaweed, sesame cucumber and ponzu emulsion
- **Tempura tofu**, tri-colour quinoa, pickled red cabbage, edamame beans, seaweed, sesame cucumber and coconut ponzu emulsion (VE)

PIE AND MASH STATION

- **Beef pie**, mash, liquor
- **Veggie pie**, mash, liquor (VE)

ICE CREAM SANDWICHES

- **Cookies & cream**, Oreo crumb
- **Strawberries & cream**, with strawberry gel and freeze-dried strawberries
- **Dark chocolate & espresso**, with a chocolate sauce drizzle
- **Pineapple & yuzu**, freeze-dried pineapple (VE)

SOMETHING TO WHET YOUR WHISTLE

We've bypassed the house wine and beer and opted for a diverse range of free-flowing cocktails, premium and sustainable wines, craft beers and non-alcoholic options that complement the food. You can be sure that The Retreat's drink menu matches the gastronomic spread.

For parties up to 150 guests, you can choose 2 alcoholic cocktails.
For parties over 150 guests, you can choose 3 alcoholic cocktails.

ALCOHOLIC COCKTAILS:

- **Rose Martini:** Rose in colour, floral in taste - a twist on Bond's favourite drink
- **Guava Sangria:** A flirty twist on a traditional sangria
- **Raspberry & Rose Amaretto Sour:** A perfect harmony of floral, fruity, sweet and sour
- **Hugo Spritz:** A refreshing twist on the Italian classic
- **Negroni Sbagliato:** A refreshing sip that's bitter, bracing and bubbly

NON-ALCOHOLIC COCKTAILS

- **Melonade:** Sweet refreshing melon with a tangy lemon base
- **Apple highball:** A fresh apple fizz with aromas of spice

BEERS

- Beavertown Neck Oil - IPA
- Beavertown Lunar Haze - Hazy IPA
- Beavertown Satellite - Super Session IPA (low ABV)
- Lucky Saint Unfiltere Lager - alcohol free
- Lucky Saint Hazy IPA - alcohol free
- Brewed exclusively for The Brewery in collaboration with Braybrooke, our bespoke beer offers a refreshing taste of the season you won't find anywhere else



THE VINS OF CHANGE

We've carefully chosen a selection of exceptional wines, featuring handpicked vintages from renowned and emerging wine regions. Our focus is on wines produced using organic methods, vegan options, and the craftsmanship of female winemakers.

Our chef and wine connoisseurs at The Brewery have collaborated closely with Liberty Wines, the UK's only certified Carbon Neutral Plus wine importer, to present you with a 100% sustainable wine selection for your summer party, including two whites, a rosé and two red wines – all included in your summer party package!

THE WHITE WINES:

- Calchaquí Valley Torrontés/Riesling, Amalaya, Salta, Argentina 2024: Citrus flavours, green apple and elderflower
- Grillo, Mandrarossa, Sicily, Italy 2024: Flavours of Sicilian lemon zest, peach and basil wash over the palate

THE RED WINES:

- Pinot Nero Delle Venezie IGT, Cantina di Gambellara, Veneto, Italy 2022: Vibrant romas of violets and layered flavours of red berries and cherries
- Nero d'Avola, Mandrarossa, Sicily, Italy 2023
Intense with flavours of plums and red berries

THE ROSÉ:

- Luberon Rosé, Famille Perrin, Southern Rhône, France 2023: Flavours of wild strawberry, raspberry and pink grapefruit)



TO GET IN TOUCH
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CALL: 020 7638 8811

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