

BOUNDARY

London



FESTIVE & NEW YEAR'S EVENT PACK



ROOFTOP
Bar & Grill

ROOFTOP

Bar & Grill

FESTIVE MENUS

Shoreditch's very own winter wonderland, Boundary Rooftop is the perfect festive destination for group lunches, dinners and receptions. Drink and dine inside our heated glass Orangery where you can enjoy the cityscape views, whatever the weather. Larger parties can book the whole of Boundary rooftop for exclusive access to the cosy outdoor terrace, featuring a toasty fire pit, sheepskins rugs and heated seats to keep you and your guests warm all day and night.



SET-UPS AVAILABLE

Glass Orangery:
12 to 35 pax
(seated)

25 to 70 pax
(standing)

DATES AVAILABLE

Monday 25th November -
Monday 30th December

*Larger and exclusive
bookings will be subject to
an additional hire fee.*

3 COURSE SHARING MENU (£60PP)

All courses presented to your
table on boards and platters

STARTERS

Wild mushroom, caramelised red onion & gorgonzola puff pastry tart

Roasted squash hummus, smoked almonds, crispy sage, toasted rye croutes

Endive, truffle goat's cheese, cranberries

Robata grilled monkfish skewers, coconut, lemongrass curry sauce

MAINS

Marinated turkey, sweet chestnut purée, spiced pickled red cabbage

Hot smoked salmon, beetroot, horseradish dressing, dill fronds

Salt baked celeriac, Jerusalem artichoke purée, artichoke crisps, grated black truffle

Rump of beef skewers, soft herb gremolata dressing

*Served with Roasted chestnuts & sprouts;
Pork, cranberry & herb stuffing;
Rosemary & confit garlic roast potatoes*

DESSERTS

(Select a single choice for the group)

Chocolate truffle torte, amaretti biscuits, passion fruit curd

Spiced apple tarte tatin, brandy & muscovado crème fraiche

ADDITIONAL CHEESE COURSE (ADD £5PP)

CANAPÉ MENU (£3 PER PIECE)

Available for 25+ guests.

*(Min. order of x10 pieces per canapé.
Please select up to x6 options -
x3 hot and x3 cold)*

HOT

Wild mushroom and Beauvale cheese tartlet with red onion jam and chives

Marinated and charred monkfish skewers with puffed rice and lemongrass dip

Cod beignet with sauce gribiche and radishes

Charred beef rump with burnt sprout leaves and Jerusalem artichoke purée

Turkey and stuffing ballotine with toasted sourdough and pickled red cabbage

Jacket potato cooked in rosemary beef fat, sour cream, chives and caviar

COLD

Butternut and tahini 'ryebread sandwich' with smoked almonds and pickled fennel

Salt baked celeriac, celeriac remoulade and grated truffle

Red chicory, truffle goat's cheese, poached cranberries and basil

Marinated Dorset crab, fresh apple and leek ash on rice paper wafers

Hot smoked salmon with horseradish and pickled beetroot vinaigrette on a croute

Venison tartare, enochi, smoked mushroom salt on focaccia

DRINKS PACKAGES

Cocktail reception (£10PP)
x1 GLASS PP

Champagne reception (£15PP)
x1 GLASS PP

Beer (£6PP)
x1 BOTTLE PP

House wine (£14PP)
x 1/2 BOTTLE PP
Plantinum wine options on request



Wilden
Restaurant & Bar

Wilden Restaurant & Bar

FESTIVE MENUS

A stunning take on the traditional Christmas feast. Cooked and created by storied chef Richard Mclellan, who has been inspired by sustainable produce and foraging the best of British nature to bring simple but elegant flavours to the table.



SET-UPS AVAILABLE

up to 80 pax
(seated)

up to 150 pax
(standing)

DATES AVAILABLE

Monday 25th November -
Monday 30th December

3 COURSE MENU

(£65PP)

*Served with bread cracker,
sand carrot, dill seed, oil*

Create a bespoke set menu
for your group by selecting a
single starter, main & dessert

*(vegetarian alternatives on request,
subject to change on availability)*

SNACK MENU

(£3.5 PER PIECE)

Min. order of x10 pieces per item

Available for 50+ guests.

(all subject to change on availability)

STARTERS

(Select a single choice for the group)

Raw Scallop, turnip, alexander vinegar,
herbs

Saddleback belly, potato, kohlrabi,
pepper dulce

Curds, swede, sunflower seeds, land cress

Duck egg yolk, Jerusalem artichoke,
broth, chickweed

MAINS

(Select a single choice for the group)

Goose, neck sausage, pumpkin,
preserved currants

Halibut, mussels, hispi, purslane,
horseradish

Short rib, leeks, tongue, sourdough

Celeriac, brassicas, chestnuts

DESSERTS

(Select a single choice for the group)

Apple, soured cream, oats

Bitter Chocolate, almond, smoked
caramel

Mayfield, crab apple, millet

ADD BRITISH
CHEESE SELECTION
(ADD £5PP)

DRINKS PACKAGES

Cocktail reception (£10PP)
x1 GLASS PP

Sparkling wine reception (£12PP)
x1 GLASS PP

Champagne reception (£15PP)
x1 GLASS PP

Beer (£6PP)
x1 BOTTLE PP

House wine (£11.5PP)
x 1/2 BOTTLE PP

Platinum wine options on request



ALBION
All day cafe

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All day cafe

FESTIVE MENUS

Albion is an all-day café, bar and grocery located on the ground floor of Boundary London. Specialising in simple, modestly-priced British food in a stylish and relaxed setting – this is the ideal spot for a smaller, informal festive lunch or dinner.



SET-UPS AVAILABLE

up to 20 pax

DATES AVAILABLE

Monday 25th November -
Monday 30th December

Please note that any groups above 10 persons will be served over 2 tables with a break between service on each table

2 COURSE MENU

(£29PP)

3 COURSE MENU

(£33PP)

Full pre-order required in advance

STARTERS

Hot smoked salmon, crispy hen's egg, horseradish tartar, winter leaves

Squash soup, wild mushrooms, pumpkin seeds, black truffle

Woods Farm pork, game & pistachio terrine, honey & cinnamon baked quince, grilled sourdough, watercress

MAINS

Smoked Caldicott Farm turkey, spiced red cabbage & cranberry purée, roast roots, pigs in blankets, charred sprouts, beef fat potatoes, turkey sauce

Slow grilled beef rump, spiced red cabbage & cranberry purée, roast roots & shallots, beef fat potatoes, hispi cabbage, bone marrow sauce

Spiced pollock, salsify, butternut purée, grilled hispi, buttery mash, crispy kale, smoked mussel sauce

Celeriac, Beauvale cheese & cranberry pie, purple sprouting, butternut purée, roasted root vegetables

DESSERTS

Pear & almond tarte, mince pie ice cream

Warm chocolate & orange cake, brandy & condensed milk ice cream

Clementine, blood orange & ginger sponge trifle, toasted almonds, vanilla custard

ADDITIONAL

CHEESE COURSE

(ADD £5PP)

DRINKS PACKAGES

Cocktail reception (£10PP)
x1 GLASS PP

Champagne reception (£15PP)
x1 GLASS PP

Beer (£6PP)
x1 BOTTLE PP

House wine (£14PP)
x ½ BOTTLE PP

Plantinum wine options on request



BOUNDARY

London

NEW YEAR'S EVE

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NEW YEAR'S EVE

Join us for an exclusive New Year's Eve hosted across the finest Boundary London has to offer. Start the night with a welcome drink at Wilder Restaurant & Bar prepared by our skilled mixologists before enjoying a remarkable tasting menu prepared by storied chef Richard McLellan. Head to our all-weather Rooftop after your meal where from 11 pm you are invited for an hour of bottomless fizz to ring in the New Year with unbeatable East London views.

KEY INFORMATION

TIMINGS

Includes welcome drink, Wilder Tasting Menu and an hour of bottomless fizz at Boundary Rooftop

DINNER SITTINGS

18:00 - 21:00

ROOFTOP DJ & DRINKS

20:00 - 01:00

140 spaces



NEW YEARS EVE MENU (£150 PP)

(£50PP non-refundable deposit required upon booking, vegetarian alternatives on request, subject to change on availability)

WELCOME DRINK

Served on your arrival to Wilder Restaurant & Bar

WILDER TASTING MENU

Snacks

Bread cracker, pease pudding, onion vinegar

Raw beef, mushrooms, mustard, pickles, smoked fat

Langoustine, salsify, kelp, herbs

Venison, elderberries, celeriac, bitter leaves

Meadowsweet tart, blueberry

Chocolate, jerusalem artichoke, chestnut, malt

ROOFTOP DJ & DRINKS

An hour of unlimited fizz on the rooftop from 11 pm - 12 midnight.

Live DJ from 8pm - 1am.





HOTEL

Rooms & Suites

EVENT EXCLUSIVE RATES

Planners and guests attending an event or party at any of our restaurants are invited to an exclusive discount when staying at the award-winning Boundary London rooms in Shoreditch. This offer is applicable for a maximum of two nights with a night on the same day as the event – discount is applicable to best available rate only.

OUR ROOMS & SUITES

Lovers of art, admirers of design: Boundary London welcomes you. Its elegant, contemporary guestrooms are each inspired by a legendary designer or design movement, from Le Corbusier and Eames to Shaker and Bauhaus. There are also five individually designed suites, including four loft duplexes.



Entrance on Redchurch Street
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ENQUIRIES: SHARIF@BOUNDARY.EVENTS - 020 7613 7564