

BOUNDARY

London



EVENTS PACK - SPRING & SUMMER



ROOFTOP
Bar & Grill

ROOFTOP

Bar & Grill

GROUPS & PRIVATE HIRE

Open come rain or shine, Boundary Rooftop is the perfect destination for group lunch, dinner and drink with canapé receptions. Our heated Glass Orangery dining area is open all year round so you can enjoy the views whatever the weather. Larger standing parties can book the entirety of Boundary Rooftop, including our outdoor terrace, which transforms whatever the season with parasols and sunhats in the summer to a firepit and blankets in the colder months.



SET-UPS AVAILABLE

Glass Orangery:

12 to 35 pax
(seated)

25 to 70 pax
(standing)

SET-UPS AVAILABLE

Glass Orangery
& outdoor terrace:

70 to 100 pax
(standing)

EXCLUSIVE HIRE MENU

(£60PP)

WELCOME APERITIF & APPETIZERS

Aubergine caviar crostini
Fresh homemade focaccia
Manzanilla olives & smoked almonds

STARTERS

(Pre-order a single selection for the table)

Smoked Chalk stream trout, Cornish crab, avocado
Beef carpaccio, 36 month Parmesan, cress
Burratini, black Iberico tomatoes, oregano

MAINS

(Pre-order a dish per person)

Marinated lamb rump, roasted pepper, black olives
Seared sashimi-grade tuna, fennel, gremolata
Grilled corn-fed poussin, tzatziki, spring onions
Grilled asparagus, goat's curd, beetroot, almonds
Served with Spring pea & radish salad, Fries & aioli for the table

DESSERTS

(Pre-order a single selection for the table)

Chocolate truffle torte, armaretti, berries
Apple tarte tatin, crème fraîche

ADDITIONAL
CHEESE COURSE
(ADD £5PP)

SAMPLE MENU - PLEASE ENQUIRE FOR OUR LATEST SEASONAL OFFERINGS

SHARING MENU

(£50PP)

GRAND APPERITIF

Chef's selection of crudites, tapenade, aubergine caviar, crushed avocado, pesto, artichoke, manzanilla olives, Fresh homemade focaccia

SHARING MAINS

Beef rump, mushroom, chimichurri sauce
Grilled halloumi, quinoa tabouleh salad
Octopus and chorizo skewers, romanesco sauce

Served with Spring pea & radish salad, Fries & aioli for the table

DESSERT

(Pre-order a single selection for the table)
Chocolate truffle torte, armaretti, berries
Apple tarte tatin, crème fraîche

CANAPÉ MENU

(£3 PER PIECE)

(Min. order of x5 pieces per guest. Please select up to x6 options - x3 hot and x3 cold)

HOT

Lamb rump, Romano pepper
Seared beef, chimichurri, sweet potato
Octopus and chorizo, romanesco sauce
Halloumi, sun dried tomato, black olive
Garlic and chili tiger prawn
Black olive, goats cheese puffs

COLD

Aubergine caviar crostini
Tomato, burrata, oregano crostini
Tuna Ceviche, lime, avocado
Crudites, artichoke pesto
Grilled asparagus, goats curd, beetroot
Rock Oysters



ALBION
All day dining

ALBION

All day dining

GROUPS & PRIVATE HIRE

Albion is an all-day restaurant and bar 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 lunch or dinner.

For larger gatherings Albion can transform into a fun and lively standing event space complemented with modern English canapés, bowl food, mini's or buffet.

SET-UPS AVAILABLE

up to 20 pax
(seated)

SET-UPS AVAILABLE

up to 70 pax
(standing)

Any groups above 10 persons will be served over 2 tables with a break in service between each table



2 COURSE MENU

(£29PP)

3 COURSE MENU

(£33PP)

Full pre-order required in advance

SAMPLE MENU - PLEASE ENQUIRE FOR OUR LATEST SEASONAL OFFERINGS

CANAPÉ MENU

Mini Scotch eggs
Mackerel pate on toast
Cheese & chive potato skins
Avocado on toast
Welsh rarebit
Pork belly & apple sauce
Ham & cheese toastie

BOWL FOOD

Smoked haddock kedgeree
Sausage & Mash
Spiced butterbean & tomato stew
Sweet potato & macadamia feta
Chicken & mushroom pie

MINI'S

Fish & chips
Buttermilk fried chicken burger
Boomakers steak bap
Steak skewers with béarnaise

BUFFET

A seasonal selection of our mains, salads and desserts served buffet style for guests.

We offer a variety of packages and prices for standing events to meet your requirements.

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

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



Wilder
Restaurant & Bar

Wilder Restaurant & Bar

GROUPS & PRIVATE HIRE

We are excited to introduce you to Wilder Restaurant & Bar, an opportunity to let your guests experience the best in British ingredients, in a modern and refined setting.

At Wilder we celebrate the incredible bounty this country has to offer throughout the seasons, focusing on sourcing only the best produce from across the British Isles.

SET-UPS AVAILABLE

Private dining room:
8 to 12 pax
(seated)

Large groups:
13 - 20 pax
(seated)

SET-UPS AVAILABLE

Exclusive hire:
up to 75 pax
(seated)

up to 150 pax
(standing)



5 COURSE MENU (£55PP)

WITH WINE PARING (£85PP)

(vegetarian & vegan options available)

Seeded cracker, celeriac, burnt wheatgerm

Salsify, potato, yeast cream, garlic mustard leaf

Raw mackerel, pumpkin, cultured cream, hedge sorrel

Smoked pork jowl, carrots, nettles, eldercapers

Jerusalem artichoke parfait, chocolate, chicory

7 COURSE MENU (£75PP)

WITH WINE PARING (£120PP)

(vegetarian & vegan options available)

Wilder snacks

Seeded cracker, celeriac, burnt wheatgerm

Salsify, potato, yeast cream, garlic mustard leaf

Barbequed scallop, turnip, celtuce, kelp broth

Smoked pork jowl, carrots, nettles, eldercapers

Jerusalem artichoke parfait, chocolate, chicory

Yorkshire rhubarb, white chocolate, buttermilk

SAMPLE MENU - PLEASE ENQUIRE FOR OUR LATEST SEASONAL OFFERINGS



SPRING CANAPÉS (£3.5 PER PIECE)

(Min. order of x5 pieces per guest.
Please select up to x6 options)

Oyster leaf, oyster, sea purslane

Kohlrabi, salted cod, yolk

Jerusalem artichoke shell, hazelnuts, barley

Mutton scrumpets, sand carrots, mustard

Rye tartlet, celeriac, Ticklemore cheese

Razor clam, celery vinegar, spiced flowers

Nettle leaf, kelp, scallop roe

Sprouting broccoli, kelp emulsion

Cornish kern puff

Raw venison, coal, fennel

Potato crisp, cods roe





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.

BOUNDARY

London

INTERACTIVE TOUR

We invite you to Boundary to experience our event spaces for yourself and to discuss how we can meet your requirements.

While awaiting your visit, please feel free to take an interactive tour of our key spaces to allow you to visualise and conceptualise the space in advance.

PLEASE CLICK THE PICTURES TO
BE IMMERSED INTO A VIRTUAL
BOUNDARY LONDON

ROOFTOP *Bar & Grill*



ALBION *All day dining*





BOUNDARY

Boundary's architecture is a tribute to Shoreditch, and the confluence of old and new. We spent three years restoring the original building – a dilapidated Victorian warehouse – and adding the striking copper, steel and glass extension. Over fifty artists and designers contributed bespoke commissions for the interior, with everything overseen by Sir Terence Conran.



A.P.C.

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