







About Patch

With two locations situated in the heart of the City of London, Patch St. Paul's and Patch East are the perfect combination of chic cocktail bar meets contemporary club, serving up quirky drinks and delicious food in stylish settings with professional and friendly service.

Both of our venues are perfect for an array of events – from intimate private dining to corporate receptions for up to 400 guests and everything in between.

With more than 12 years of experience hosting parties and events, we have catered for just about every possible type of celebration – from landmark birthdays, engagements and weddings to meetings and private screenings. No matter the occasion, our team of dedicated event specialists will ensure your celebrations go off with a bang and create a truly unique experience not to be forgotten.

Our events team take a personal approach when looking after you and will take the stress out of organising your event, managing every detail, from food, drink, music, lighting and all those small, but essential details, to make your party perfect.

We pride ourselves on our imaginative, hand-crafted cocktails and diverse wine list with a variety of champagne, craft beers and interesting non-alcoholic cocktails.

PATCH

Patch East boasts several unique areas ideal for group bookings of any size from 2 to 200. The Lodge, Boudoir, Art Deco Miami and Shinjuku- a Japanese style room inspired by the neon-laden streets of Tokyo, make the venue a perfect spot for guests to relax, unwind, drink eat and dance long into the night.

Featuring an outlandish and flamboyant design, bespoke cocktails, an eclectic food menu and one of the most fun teams in London, Patch East is an ideal venue for your next soiree.

We offer an extensive array of packages that include sharing plates and drinks packages and can tailor any party package to meet your requirements.

80 - 84 Leadenhall Street London EC3A 3DH 020 7621 0850 east@patch-bar.co.uk

> Tube - Aldgate, Bank and Tower Hill

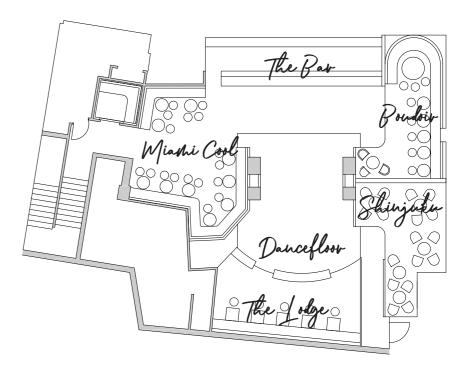
Train - Fenchurch Street and Liverpool Street



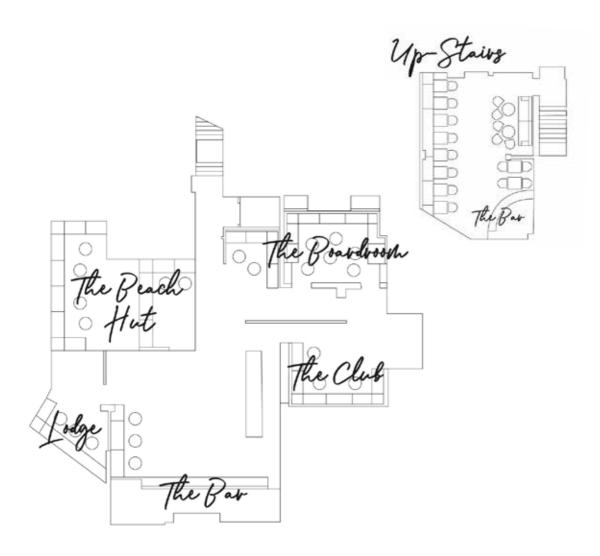








Standing Reception - 200 PEOPLE
Sit Down Dinner - 100 PEOPLE
Presentation - 75 PEOPLE



Cocktail Lounge-Seated 30 / Total 65

Pasement Par-Seated 140 / Total 335

Exclusive Hive-Seated 170 / Total 400













Located a stone's throw away from the iconic St. Paul's Cathedral, Patch St. Paul's has a trendy design with an uber cool Shoreditch Style DJ bar alongside a cocktail lounge available for private hire. Suiting all types of functions, Patch St. Paul's can cater for any size group booking from 4 to 400, with a flexible multi-room layout that fits perfectly for clients looking for a unique venue that can deliver a truly memorable experience.

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58 - 60 Carter Lane London EC4V 5EA

0207 489 7777

st.pauls@patch-bar.co.uk

Tube - Blackfriars / St Paul's Train - City Thameslink



POPULAR Events

Corporate Receptions
Private Parties
Christmas Dinners
Network Seminars
Breakfast Meetings
Private Lunches
Sports Private Screening
Birthday Celebrations
Award Ceremonies
Product Launches
Engagement Parties & Weddings
Weekend / Exclusive Hire
Bar/Bat Mitzvahs

VENUE facilities

Resident DJ's & Music Facilities
Stage & Live Music
Silk & Fresh Flowers
Photographers & Photo Walls
Audio Visual Equipment
Themed Decor
Wi-Fi









SAMPLE Menus

FINGER FOOD

CHOOSE ANY 6 FOR £15.00
CHOOSE ANY 8 FOR £19.00
INDIVIDUAL PIECES AT £2.50 EACH
(minimum order of 20 of each choice)

VEGETARIAN & VEGAN

CAULIFLOWER PAKORA (VE) pomegranate raita

PEA FALAFEL
minty soy yoghurt dip

PICKLED WATERMELON (GF) feta cheese & mint

POLENTA BITES (GF) goat's cheese & caramelised red onion

PORCINI MUSHROOM ARANCINI pesto dip

POTATO & PEPPER TORTILLA BITES (GF) micro herbs

SPRING ROLLS (VE) sweet chilli sauce

TRUFFLE MACANCINI tomato sauce

FISH & SEAFOOD

CRAB & AVOCADO sourdough crostini

CRISPY COD BITE mango salsa & chervil mayonnaise

FISH TAQUITOS guacamole & tomato salsa

SESAME PRAWN TOAST plum sauce

SMOKED HADDOCK CROQUETTES pea puree

SMOKED SALMON BLINI lemon & dill Crème Fraîche

SMOKED TROUT & CRÈME FRAICHE TART dill leaves

THAI FISHCAKE (GF) sweet chilli sauce

POULTRY & MEATS

BOURBON GLAZED PORK BELLY (GF)
BBQ dip

CHICKEN LIVER PARFAIT TART crispy bacon

CHICKEN SATAY (GF) peanut sauce

DUCK SPRING ROLL spring onion & plum sauce

LAMB & APRICOT MEATBALL (GF) flaked almonds & tomato dip

PARMA HAM
porcini mushroom on bruschetta

ROAST BEEF yorkshire pudding & horseradish

TERIYAKI BEEF SKEWER (GF) sesame seeds

DESSERT BITES

INDIVIDUAL PIECES AT £2.50 EACH (minimum order of 20 of each choice)

MATCHA & WHITE CHOCOLATE BLONDIES

NEW YORK BAKED CHEESECAKE BITES

forest berries

SALTED CARAMEL BROWNIES

DARK CHOCOLATE COATED

STRAWBERRY (GF)

coconut dust

ENGLISH AFTERNOON TEA SELECTION canape sized delicious treats

(lemon & poppy seed cakes, coffee & walnut cake, ascot brownies, fruit cakes, bakewell fingers, scones, eclairs, carrot cakes and velvet cakes)



(V) Vegetarian | (VE) Vegan | (GF) Gluten Free

SAMPLE Menus

SLIDERS SELECTION

CHOOSE ANY 4 for £10.00
INDIVIDUAL PIECES AT £3.00 EACH
(minimum order of 20 of each choice)

BUTTERMILK FRIED CHICKEN slaw & sriracha mayonnaise

LAMB PATTY & FETA CHEESE tzatziki sauce

BEETROOT & HALLOUMI chilli jam

BEEF PATTY & CHEDDAR tomato relish

BBQ PULLED PORK crunchy slaw

CHIPOLATA SAUSAGE caramelised red onion

B.L.T.

hickory smoked bacon & homemade tomato ketchup

SPICED FISH PATTY
homemade tartare & pickled
cucumber

BOWL FOOD

CHOOSE ANY **3 FOR £14.50**CHOOSE ANY **4 FOR £19.00**INDIVIDUAL PIECES AT **£4.95 EACH**(minimum order of 20 of each choice)

VEGETARIAN & VEGAN

AUBERGINE PARMIGIANA grated parmesan, basil leave

JACKFRUIT & PUMPKIN
KERALAN CURRY (VE) (GF)
coconut rice, crispy shallots

MAC & 3 CHEESE panko breadcrumb topping

MEZZE - FALAFEL & HUMMUS (VE) soy tzatziki & pitta soldiers

PORCINI MUSHROOM RISOTTO (GF) grated parmesan

ROASTED SWEET POTATO (VE) (GF) yoghurt & pomegranate

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FISH & SEAFOOD

FISH & CHIPS

freshly battered cod fillet, hand cut chips, tartare sauce & minted pea puree

FISHERMAN'S PIE cod, smoked haddock & salmon,

cod, smoked haddock & salmon, white sauce, golden mash topping

TUNA NICOISE SALAD (GF) new potato, sundried tomato, black olives & soft-boiled egg

SALMON & SWEET PEA RISOTTO (GF) dill leaves

SALT & PEPPER SQUID SALAD (GF) leaves & crunchy slaw

THAI GREEN SEAFOOD CURRY (GF) prawns, calamari & scallops, jasmine rice

POULTRY & MEATS

CHICKEN KATSU CURRY sticky white rice & Japanese

curry sauce
BEEF, ALE & MUSHROOM PIE

creamy mash & pastry top

CHILLI CON CARNE

coriander lime rice & tortilla chips

FAJITA CHICKEN BURRITO BOWL (GF) black beans, corn, peppers, guacamole & coriander lime rice

SAUSAGE & MASH red wine & shallots gravy

SKIRT STEAK & CHIPS (GF) chimichurri sauce





SAMPLE Menus

3 COURSE SET MENU

£35.00 PER PERSON (choose up to 3 choices on each course

STARTERS

HAM HOCK TERRINE

wholegrain mustard, caper berries & sourdough toast

LAMB KOFTAS (GF)

Israeli couscous salad

MEZZE (VE)

falafel, hummus, soy tzatziki & pitta bread

PRAWN COCKTAIL (GF)

avocado, tomato, iceberg lettuce & dill leaves

SPICED CAULIFLOWER SOUP (VE) (GF)

harissa yoghurt & toasted flaked almonds

MAINS

BAKED COD FILLET (GF)

spinach & potato rosti, charred vine tomatoes, black olive tapenade

BEEF BOURGUIGNON

celeriac mash

BURRATA & SPINACH RAVIOLI

roasted tomato & pesto butter

CHICKEN BREAST (GF)

ricotta & spinach stuffing, prosciutto wrap, new potatoes, green beans

ROASTED PORK FILLET

prune & apple stuffing, rosemary roasted potatoes & calvados gravy

DESSERTS

DARK CHOCOLATE TORTE (GF)

whipped cream, maraschino cherry

NY BAKED CHEESECAKE

forest berries

LEMON TART

strawberry coulis

RHUBARB & APPLE CRUMBLE

thyme custard

GIN & ELDERFLOWER SORBET (VE) (GF)

candied lemon & mint









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Wine LIST

Drinks PACKAGES

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VV	П		L

TALEVERA, AIREN-SAUVIGNON BLANC
VALDEPENAS, SPAIN

ANTONIO RUBINI, PINOT GRIGIO
PAVIA, ITALY

SILVER £24.00
GOLD £27.50

ROSÉ

TALEVERA, TEMPRANILLO-GARNACHA ROSADO
VALDEPENAS, SPAIN

ANTONIO RUBINI, PINOT GRIGIO ROSATO

PAVIA, ITALY

SILVER £24.00

GOLD £27.50

RED

TALEVERA, TEMPRANILLO-GARNACHA

VALDEPENAS, SPAIN

BERRI ESTATES, SHIRAZ

SOUTH EASTERN AUSTRALIA

SILVER £24.00

GOLD £28.00

SPARKLING

PIGALLE MOUSSEUX BRUT

VIN DE FRANCE

IL BACO DE SETA PROSECCO EXTRA DR

VENETO, ITALY

SILVER £30.00

GOLD £35.00

DRINKS PACKAGES

Our drinks packages have been designed to complete your event offering great value and variety

Bespoke & Themed Packages are available on request

(minimum order of 20 of each choice)

SILVER PACKAGE

Sparkling wine reception

½ Bottle of silver wine per person

GOLD PACKAGE

Prosecco reception

½ Bottle of gold wine per person

2 After dinner drinks

PER PERSON £30.00

PER PERSON £15.00

Full wine list available on request

Cocktail LIST

HANDCRAFTED ALL £12.00

BEERY COBBLER

Belsazar Vermouth Rose, Crème De Framboise, Lemon Juice & Fresh Raspberries

CARDAMOM & RASPBERRY CHEESECAKE

Citrus Vodka, Mozart White Chocolate Liqueur, Crushed Cardamom Pods & Fresh Raspberries

CORPSE REVIVER

Bombay Sapphire Gin, Lillet Blanc Vermouth, Triple Sec,Dash of Absinthe, Lemon Juice & Orange Peel

DR NO BELLINI

Coconut Rum, Caribbean Pineapple Liqueur, Homemade Caramelised Pineapple Purée & Prosecco

DESERT FLOWER

Bacardi Carta Blanca, Cactus Flower Liqueur, Lime Juice, Cranberry Juice & Hibiscus Infusion

JOLLY TIME

Bacardi Spiced Rum, Popcorn Syrup & Mint Leaves, Popcorn Mini Cone

BUBBLES ALL £12.00 ALL TOPPED WITH PROSECCO

ELDERFLOWER & MINT

Bombay Sapphire Gin, St Germain Elderflower Liqueur, Mint Syrup & Lime Peel

PASSION FRUIT & VANILLA

Vanilla Flavoured Vodka, Passion Fruit Liqueur, Homemade Caramelised Pineapple Purée

PEACH & ALMOND

Southern Comfort, Amaretto, Vineyard Peach Liqueur, Orgeat Syrup & Peach Bitters

TWISTED CLASSICS ALL £12.00

EASTERN NEGRONI

Campari Vermouth, Amaro Montenegro, Dry Sake & Plum Bitters

PATCH COSMO

Acai Berry Vodka, Creme De Violet, Cranberry Juice & Lime Bitters

SAKURA LADY

Cherry Blossom Gin, Yuzu Liqueur, Lemon Juice, Sugar Syrup & Egg White

SALTED CARAMEL MANHATTAN

El Jimador Tequila, Salted Caramel Liqueur, Sweet Vermouth, Bitters & Sugar Syrup

CUCUMBER & MINT GIMLET

Hendrick's Gin, Cucumber, Mint Leaves, Fresh Lime Juice & Agave Syrup

PINEAPPLE & JALAPENO MARGARITA

El Jimador Tequila, Homemade Caramelised Pineapple Purée, Lime Juice & Jalapeno Syrup

BUBBLES ALL £12.00 ALL TOPPED WITH PROSECCO

RASPBERRY & HIBISCUS

Raspberry Flavoured Vodka, Crème De Framboise Liqueur, Fresh Raspberries, Cranberry & Hibiscus Infusion

STRAWBERRY & BITTER ORANGE

Bombay Sapphire Gin, Aperol, Strawberries, Lemon Juice & Sugar Syrup

BITTER BLUSH SPRITZ

Martini Rosato Vermouth, Fraise de Bois Liqueur, Strawberries, Oranges & Thyme











Contact Us

Patch St. Paul's and Patch East offer exclusive hire at competitive minimum spends and both venues are fully equipped with late licenses, full DJ and AV kit, cloakrooms, photo booths and of course, a vast array of food and drink options. Bespoke packages and specialist entertainment are also available.

Get in touch to discuss plans for your next celebration!

020 7236 4466 enquiries@patch-bar.co.uk



