



SOCIAL PANTRY

A LITTLE BIT ABOUT US

Our mission is to deliver extraordinary food while creating meaningful change.

We know there's a lot of noise around seasonal food and being more sustainable, but we really do practice what we preach. Our actions speak louder than words and we are determined to make a difference whilst still delivering extraordinary events, extraordinary service & extraordinary food.

"Ought to be on everyones radar"

TATLER

OUR SITES

From Chelsea to Clapham, these venues by Social Pantry are the perfect spot for your next event.



SOCIAL PANTRY

C A F E

By day our lovely, quirky neighbourhood café on Lavender Hill is perfect for coffee, brunch and lunch. By night it's the Battersea's best kept secret - the destination to host your private party.

Our café is on street level, set within a bright and airy rustic interior, with wooden floors and a beautiful clean aesthetic. With a lovely counter at the front that doubles up as a bar in the evenings, the cafe is a versatile space perfect for any intimate event, shaped perfectly for a long banqueting table, ideal for feasting with your favourite people.

GOOD TO KNOW

Hire Times

19:00 - 23:00

Capacity

30 seated / 45 standing

Please note for x30 guests additional chair hire is required

Staffing

Your event is staffed by Social Pantry's events team. From £250, extra charges may apply depending on your needs. If you would like cocktails, a mixologist may be required at additional cost.

Dietary Requirements

Please specify all guest dietary requirements when confirming numbers for your booking

****Please note that ALL our prep kitchens operate with NUTS****

Spend

£1,500 minimum spend

£500 non refundable deposit to hold your date

Please note, all costs are exclusive of VAT

Menus

Numbers and menus must be confirmed 14 days before your event

Additional hire and staff may be required for larger parties.

Corkage

£16 per bottle of wine

£18 per bottle of fizz

Cake charge is £25 per cake, or let us make one for you

Seasonality

Our food is fresh, seasonal, and delicious. This means dishes could vary from the menus.





Toilets

Hire Social Pantry

Think exclusive venue,
catering, plenty of drinks c
on tables.

We cover everything from
parties and weddings
launches and corporate

Get in touch

@social_pantry
enquiries@socialpantr

DESIGN RESTAURANT

by SOCIAL PANTRY

Design Restaurant by Social Pantry is located in the North Dome of Design Centre, Chelsea Harbour, a stunning architectural space at the heart of the world's premier design destination.

Flooded with natural light, lofty glass ceilings and surrounded by inspirational design the Design Restaurant is elegant, refined and adaptable. With a central brass counter that serves as both food station and cocktail bar, and plenty of space for standing receptions as well as sit down dinners, the Design Restaurant is a space to make your own.

GOOD TO KNOW

Hire Times

19:00 - 23:00

Capacity

40 seated / 100 standing

Please note for x40 guests additional chair hire is required

Staffing

Your event is staffed by Social Pantry's events team. From £300, extra charges may apply depending on your needs. If you would like cocktails, a mixologist may be required at additional cost.

Dietary Requirements

Please specify all guest dietary requirements when confirming numbers for your booking

****Please note that ALL our prep kitchens operate with NUTS****

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£1,500 minimum spend

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CANAPÉ MENU

Small in size, big in flavour. Our canapé menu has been thoughtfully created to standout amongst a crowd. If you need something a little more filling, pick from our substantials menu or choose one of our stations to add some theatre to your drinks reception.





Canapés

Vegan Artichoke & Caramelised Onion Arancini, Truffle Aioli, Crispy Sage (vg)

Mushroom Truffle Choux Bun, Pickled Pear Purée, Pecorino (v)

Cauliflower & Anchovy Croquette, Herb Aioli, Preserved Lemon

Rosemary Buttermilk Fried Chicken, Mustard Fruit, Pickles (gf)

Ren's Pantry Spiced Carrot, White Miso, Preserved Lemon, Seeded Cracker (gf, vg)

Olive Oil Cracker, Whipped Goats Cheese, Fig Jam, Mint (gf, v)

Sea Trout Pastrami, Homemade Kraut (gf)

Oyster Mushroom Tapioca, Soy & Tamarind, Mushroom Mayo, Pickled Mooli (gf, vg)

Vol au Vent, Caerphilly Rarebit, Caramelised Onion, Toast Beer (v)

Ox Cheek Croquette, Carrot Ketchup, Carrot Top

DINNER MENU

Your event planner will guide you through each step and help choose a well-balanced menu. Please select one option from the below and we will provide dietary requirement alternatives to cater for all your guests.

Please note, it is a maximum of one protein per course





Dinner

4 Courses £63, 3 Courses £55 per person, 2 Courses £42 per person
(Costs ex VAT)

Amuse

Scallop, Pine Nut Purée, Roe & Charred Lemon Butter

English Tomato, Elderflower & Chervil Gazpacho (vg)

Housemade Ricotta, Broad Beans & Watercress, Smoked Rapeseed (v)

Starters

Burrata, Golden Beetroot, Poached Pear, Radicchio, Compressed Pear, Camelina Seed Cracker (v)

Cauliflower & Caper Fritters, Pine Nut Purée, Shaved Cauliflower, Currants & Smoked Salsa (vg)

Cured Trout, Crispy Skin, Turnip Remoulade, Beetroot Jam, Pickled Kohlrabi, Herb Aioli (gf)

Main

Torched Onion Squash, Sunflower, Pickled Mustard Seeds, Kale, Zero Waste Herb Oil Dressing (gf, vg)

Fennel & Potato Gratin, Isle of Mull Cheddar, Baby Golden Beetroot, Kale, Caramelised Onion Purée (gf, v)

Black Garlic Glazed Ox Cheek, Bone Marrow Mash, Cavolo Nero Pesto, Glazed Beetroot, Horseradish Beetroot, Jus (gf)

Cornish Cod, Mussels, Coco Beans, Cavolo Nero Pesto, Smoked Leeks, Two Fields Olive Oil

Cotswold Chicken, Truffle & Berkswell Potatoes, Pumpkin, Confit Leeks, Leek Top Chicken Crumb, Onion Jus (gf)

Desserts

Chocolate Biscuit Torte, Blackberry Jelly, Burnt Honey Ice Cream

Mille Feuille, Mascapone, Orange Blossom, Caramelised Apple, Hazelnut Praline

Plum Sorbet, Spiced Poached Pear, Hazelnut Sponge, Ginger Crumble (vg)

Social Pantry British Cheese Board

DRINKS LIST

Our experienced team of mixologists and bartenders have created a bespoke drinks menu, designed and tailored to fit any theme or taste. Whether your event calls for a selection of fine wines, a local craft ale station or a gin garden bar Social Pantry is on hand to deliver.



All costs ex VAT.

SPARKLING

NV Prosecco Frizzante, Ca' di Alte, Veneto, Italy	£24.00
2017 Classic Cuvée Brut, Rathfinny Wine Estate, Southern England	£50.00

WHITE

2020 Trebbiano/Garganega, Ponte Pietra, Veneto, Italy, Vegan	£19.00
2020 Organic Macabeo, Familia Castaño, Murcia, Spain, Vegan Certified Organic	£21.00
2020 `P` Pinot Grigio, Alpha Zeta, Veneto, Italy, Vegan Practising Organic	£23.00
2020 Picpoul de Pinet, Baron de Badassière, Languedoc, France	£25.00
2020 Marlborough Sauvignon Blanc, Ribbonwood, New Zealand	£29.00

ROSE

2020 Luberon Rosé, Famille Perrin, Southern Rhône, France, Practising Organic	£25.00
2020 `Cuvée Alexandre` Coteaux d'Aix-en-Provence Rosé, Château Beaulieu, France	£38.00

RED

2019 Alicante/Syrah, Casa Mia, Sicily, Italy, Vegan	£20.00
2020 Organic Monastrell, Familia Castaño, Murcia, Spain, Vegan Certified organic	£21.00
2019 Montepulciano d'Abruzzo, Il Faggio, Italy, Vegan	£23.00
2020 Aconcagua Costa Pinot Noir, Montes Limited Selection, Chile, Vegan	£28.00
2020 Calchaquí Valley Malbec, Amalaya, Salta, Argentina, Vegan Practising organic	£30.00

SPIRITS & MIXERS

Vodka	Fever Tree Tonic	£7.00
Gin	Fever Tree Soda Water	
Dark Rum	Fever Tree Sicilian Lemonade	
White Rum		
Tequila		
Whiskey		

BOTTLED BEER

Toast Craft Lager	£4.00
Toast American Pale Ale	£4.00
Toast Session Ipa	£4.00
Toast Low ABV Beer	£4.00

COCKTAILS

Bloody Mary	£10.00
Bloody Maria	£10.00
Negroni	£10.00
Aperol Spritz	£10.00
Mimosa	£10.00

BESPOKE COCKTAILS

There is no cocktail we can't do! Let your planner know what you're looking to have on your event, or we can recommend drinks from our wider events cocktail menu on request. Please note, mixologists and cocktail glassware are charged at extra cost.

GOING ABOVE & BEYOND

We work with the best artists, florists, hire companies and production teams in the UK, to deliver your perfect event.



GOING ABOVE AND BEYOND



Tablescape Styling

We have a team of experienced Event Stylists who will work with you to design your dream tablescape. From personalised details to bespoke menus, we'll make sure every element of your day is memorable.



Hire

All hire equipment including glassware, crockery and cutlery is organised in-house by Social Pantry. We work closely with a variety of hire companies, to ensure our events are stylish and perfectly tailored to your brief.



Drinks

We offer a range of drinks services from coffee carts to cocktails and everything in between. Wine tastings can be arranged in the lead-up to your event to make sure what you choose is perfectly paired to your menu.



Menus

If you're looking for a hand with menu design, we work with a variety of designers who know a thing or two about event signage.



Production

Bring your event to life with an end-to-end production team. From security, lighting, and PA systems to live chef stations and entertainers let us help you add the wow factor to your party.



Calligraphy

From menus to place names to hand painted tablecloths, our calligraphist can help add the finishing touches.

MORE INFORMATION

From carefully chosen suppliers, to charity partners that really make a splash, here's a bit of info on how we create food with impact.



OUR SUPPLIERS

With sustainability at the heart of what we do, people and produce are everything to us. Building relationships and supporting our existing suppliers to make more sustainable choices is really important to us; if we can encourage positive change rather than just switching to somewhere else, then we'll have made a tangible difference. This is a long process, and relies on many factors on both sides, but we're glad we're able to have these conversations.



Producers

We are proud to work with the very best seasonal produce from suppliers who share our values of provenance, quality and sustainability. We champion small scale, regenerative agricultural practices and passionate individuals who are committed to doing good through food.



Foraging

Where possible we forage! From elderflower to wild garlic, mushrooms to birch sap, dandelions and much more, Team Social Pantry will take advantage of these wild delicacies and go out looking! Not only does this mean our ingredients are ultra traceable, we ensure minimal waste by creating syrups and ferments to prolong the life of these seasonal treats.



B-Corp

Each year we review our suppliers and supply chain rigorously interrogating practices and changes, in order to set an example by choosing to support independents, co-ops, and B Corporations, where we can.

SOCIAL IMPACT



Prison Leavers

We're proud to be industry leaders in prison leaver employment and since 2015, we've strived to achieve a 10% ex-offender workforce.



Charity Partners

Strong and stable charity partnerships and what we strive for. Since 2015, we have worked closely with the charities and prisons in order to have the best impact contributing to prison reformation and crime prevention such as Key4Life and Novus.



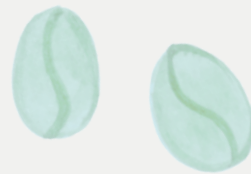
Apprenticeships

Having completed one apprenticeship successfully we are open to offering more apprentice roles



Beach Cleans

Our menus are globally inspired but locally sourced, prioritising the best seasonal British produce and working with regenerative farms.



Redemption Roasters

We have an established partnership with Redemption Roasters who supply our coffee. They roast all of their speciality coffee inside a prison roastery at HMP The Mount.



Prison Café

We opened our first staff mess cafe behind bars in Feltham YOI in April 2023 working with inmates and offering paid employment opportunities on release and are continually looking for an opportunity to support another.

SUSTAINABILITY



Zero Waste

We run a zero waste kitchen, and have partnered with OLIO to reduce waste further as part of our unique reverse waste hierarchy. Our approach to menus creates dishes that use every part of the ingredient, so look out for inventive uses of single ingredients reinvented across our menus!



5 Year Plan

Over the next five years, we aim to inspire action within the hospitality sector by rigorously interrogating our supply chain and setting an example by choosing to support independents, co-ops, and B Corporations, where we can.



Electric Vehicles

We've invested in two new electric vehicles to join our fleet that help us to deliver within the M25. Whilst this is just a small step towards moving our business ever-closer to the goal of lowering our emissions, we hope to replace each vehicle with an electric alternative as we can.



Fresh, Local, Seasonal

Our menus are globally inspired but locally sourced, prioritising the best seasonal British produce and working with regenerative farms.



Net Zero

We offset responsibly (scopes 1 + 2) via Ecologi Zero, complementary to our emissions reduction strategies that form part of the Net Zero Strategy we're currently working on.



B-Corp

We've kickstarted our B Corp accreditation to cement our commitment as "a force for good". We're keen to make a globally recognised commitment and become part of a growing community of like-minded organisations.

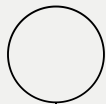


HOW IT WORKS

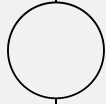
Social Pantry want to make sure you have an incredible evening at our venue, and there are a couple rules to follow to ensure the event runs smoothly.

HOW IT WORKS

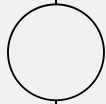
Our dedicated events team have a wealth of experience in curating all types of events. Leave the stress to our friendly team and let us help you organise your perfect event, whether it's an intimate dinner, summer soir  e, or a good ol' party.



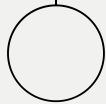
Reserve your date with our team, sign our t&cs and pay a non refundable deposit of  500 to secure the date. By paying this deposit you are agreeing to our terms and conditions



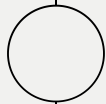
Choose your menu, drinks and all the finishing touches



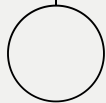
14 days before your event, confirm final numbers and all dietary requirements



On the night our friendly staff will be ready and waiting from 19:00 with drinks on ice and your chosen playlist on in the background



Relax and have a wonderful evening, last orders on the bar at 22:30



Guests leave at 23:00, and we'll clean up!

- The menus will change seasonally
- All dietary requirements can be catered for. Please note, all our prep kitchens operate with nuts.
- Full payment via BACS is due 14 working days before the event

DRY HIRE

Our venues are available to dry hire for supper clubs, meetings, pop up shops and more.

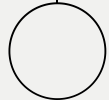


LOOKING TO HOST A SUPPER CLUB OR DRY HIRE OUR SPACE?

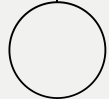
Our venues are the perfect spaces to host your own intimate event. Your dedicated event planner will provide you with all the details to host your own party.



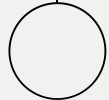
Our event planner will schedule a call with you to chat through your requirements



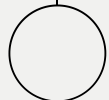
Reserve your date with our team, sign our t&cs and pay a refundable security deposit of £300 to secure the date



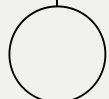
Plan and advertise your event. Share and tag us in your social media posts and we can help spread the word!



14 days before your event, payment in full is required



On the day, arrive at 18:00 with food, drinks and decorations. Get the oven on, pop on a playlist and serve up some banging food!



Turn the beats off by 23:00

Available Monday to Sunday 19:00 - 23:00

Sunday - Thursday £290 ex. VAT

Friday and Saturday £500 ex. VAT

Social Pantry will run the bar with our drinks menu, if you would like to bring in drinks a corkage fee will apply. We do not offer a BYOB service for guests.

If you are looking to use the cafe regularly, the space is super flexible depending on your requirements. From dark kitchens and food delivery pop ups to supper clubs and flower workshops, bespoke rates are available on request.

We can provide elevated crockery, glassware, cutlery and water jugs on request. Our team of event stylists, florists, hire suppliers and graphic designers would love to help with anything else you need for your event.

"I just wanted to say the biggest thank you to you and all the team for making it such an amazing evening – everybody was so helpful and friendly and the food was deeee-licious. I don't think any of our friends were expecting anything any way near as good and no one could believe it! Tessa whose party it was has said it was the best day of her life (!!)"

Private Client, Hen Party
Social Pantry Cafe



GET IN TOUCH

All quotes are bespoke, we would love to work with you on planning to make your event run perfectly

020 8871 1949

or email

enquiries@socialpantry.co.uk

socialpantry.co.uk | [@Social_Pantry](https://www.instagram.com/Social_Pantry)

Thank you