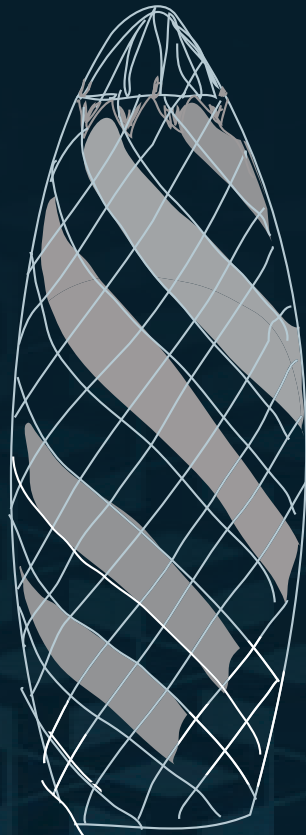


THE  
**STERLING**



[WWW.THESTERLINGBAR.CO.UK](http://WWW.THESTERLINGBAR.CO.UK)





# THE STERLING



Liverpool Street / Bank  
500 standing / 160 seated

30 Saint Mary Axe, London EC3A 8BF

Tel: 0207 929 3641

Email: [events@thesterlingbar.co.uk](mailto:events@thesterlingbar.co.uk)



# MAIN BAR

The Main Bar features an open plan kitchen that leads to the perfect spot to enjoy breakfast, lunch, dinner or simply drinks after work. Surrounded by an influx of natural daylight from the terrace, the flexible layout proves ideal for any special occasion or event.

*Immediate access to the terrace*

*Interlink to the drawing room*

*Bar and open plan restaurant space*

*AV equipment*

*DJ equipment*

80 STANDING / 60 SEATED





# DRAWING ROOM

The drawing room links from the main bar and is perfect for a private party. Enjoy the semi-exclusive hire while still benefiting from the bustling atmosphere. It also hosts its own private entrance for that extra bit of privacy.

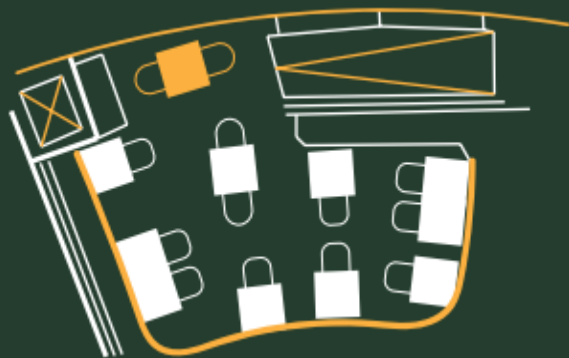
Full AV equipment makes the Drawing Room the ideal area for product launches, breakfast meetings, conferences and more.

*Private entrance*

*Full AV equipment*

*Semiprivate area*

60 STANDING / 30 SEATED





# MEZZANINE

The mezzanine holds its own private bar and is the perfect area for special occasions, corporate meetings and private events or simply after work drinks with friends or colleagues. With a fantastic view outside of The Gherkin, host your next event in our Mezzanine area.

*Private Bar*

*Full AV equipment*

100 STANDING / 75 SEATED





# TERRACE

The outside terrace is like no other, a perfect sunshine hotspot!  
Ideal for your next summer event, we can offer  
semi-private areas for larger groups or simply a table for two  
to enjoy our summer cocktails or range of fine wines.  
Discover our wheelbarrow packages - perfect for any  
celebration with colleagues or friends.

500 STANDING / 200 SEATED





# BEER AND CIDER PACKAGES

## BUNDLE BOX

6 x beer bottles (Birra Moretti, Peroni, Sol or Estrella)  
4 x Old Mout cider  
2 x Selected White or Rosé wine  
£115

## BEER BOX

24 x beer bottles (Birra Moretti, Peroni, Sol or Estrella)  
£135

## MULTI BOX

15 x beer bottles (Birra Moretti, Peroni, Sol or Estrella)  
2 x Selected White or Rosé wine  
£140

## CIDER BARROW

36 x Old Mout cider  
£220

## MIXED BARROW

24 x beer bottles (Birra Moretti, Peroni, Sol or Estrella)  
6 x Old Mout cider  
2 x selected White or Rosé wine  
£215

## BEER BARROW

48 x beer bottles (Birra Moretti, Peroni, Sol or Estrella)  
£255

## MIX & MATCH

Reserve an area in our bar and have some drinks  
and nibbles waiting for your arrival.

We tailor our packages to suit any of your requirements

Want to add more to your package?  
Speak to our team today!



# PRE-ORDER PACKAGES

## PROSECCO

£140.00

Enjoy four bottles of prosecco

*Galanti DOC*

## MINI PROSECCO

BARROW

£450.00

45x Galanti mini Prosecco 200cl

## WINE

£95.00

Take your pick! Enjoy four bottles from our selection below:

Combine  
Embrujo Organic Verdejo *or*  
Granfort, Rosé de Cinsault Pays d'Oc  
*or* Le Copa de Bobal Tinto

£130.00

Take your pick! Enjoy four bottles from our selection below:

Combine  
Mohua Sauvignon Blanc 21 *or*  
Roquemolière Picpoul de Pinet  
*and*  
Ken Forrester Petit Rosé *or*  
De Martino Legado Cabernet Sauvignon *or*  
Maison Sinnae Cotes Du Rhone Villages 'Luna'

£165.00

Take your pick! Enjoy four bottles from our selection below:

Combine  
Ascheri Gavi di Gavi *or*  
Ken Forrester Old Vine Reserve Chenin Blanc *or*  
Côtes de Provence Rosé Comte La Vidaubanaise  
*with*  
Sierra Cantabria Rioja Crianza *or even*  
Susana Balbo Signature Malbec

£220.00

Take your pick! Enjoy four bottles from our selection below:

Combine  
Domaine Vauroux Chablis *or*  
Seresin Estate Reserve Chardonnay Organic  
*and*  
Côtes de Provence Rosé Comte La Vidaubanaise *or*  
Pago de los Capellanes Crianza *or*  
Meinert The Graduate Syrah



# BOARDS

## THE STERLING

£32.00

Hummus & flatbreads (VG),  
crispy squid & aioli,  
sticky honey mustard sausage,  
crispy brie bites (V), truffle mayo,  
buttermilk fried chicken,  
blue cheese mayo

## THE SAUSAGE

£29.00

Glazed mini chorizo,  
merguez chipolatas, yakatori skewers  
sticky honey mustard sausage,  
onion rings, mustard, ketchup

## THE VEGETARIAN

£27.00

Crispy brie bites with truffle mayo,  
hummus & flatbread (VG),  
beetroot falafels, sweet potato fries

## TORTILLA CHIPS & SALSA BOARD

£22.00

Tortilla chips chilli & garlic salt,  
guacamole, pico de gallo,  
jalapeño 'cheese' (VG)

## CHARCUTERIE & CHEESE BOARD

£29.50

Parma ham, spicy chorizo,  
Lomo, Napoli salami, Manchego, Stilton,  
Somerset brie, bread sticks, crackers,  
chutney, cornichons





# FINGER FOOD

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## MEAT

£25.00

Buffalo fried chicken,  
blue cheese mayonnaise

Mini Cumberland sausages,  
honey & mustard glaze

Spiced lamb koftas,  
cucumber & mint yoghurt

## VEGETARIAN

£19.50

Beetroot falafels,  
smoked aubergine purée (VG)

‘Chicken’ bites,  
chilli & lime mayonnaise (VG)

Mushroom arancini,  
parmesan, truffle mayonnaise (V)

## SEA FOOD

£25.00

Lemon Sole goujons,  
tartare sauce, lemon

Crispy fried squid,  
saffron aioli

Cod & Haddock fishcakes,  
tartare sauce, lemon

## SWEET

£20.00

Mini chocolate tart,  
crème fraîche, honeycomb (V)

Churros,  
dark chocolate sauce (VG)

Lemon curd tart  
toasted marshmallow, lime (V)

# BOWLS

Min Ten people  
(Allow five bowls per person)

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Shepherd's pie,  
slow roasted shoulder of lamb,  
buttered mash, roasted roots  
£7.00

Traditional beer battered Haddock & chips,  
mushy peas, tartare sauce  
£6.50

Halloumi & beetroot falafel,  
hummus, parsley & pickle salad  
(V) (VG on request)  
£5.00

Crispy duck & watermelon,  
soy sesame, bean sprouts, coriander  
£5.00

Pea tortellini,  
broad beans, lemon, pea shoots, chive emulsion (VG)  
£5.50

Roast chicken Caesar  
gem lettuce, anchovy dressing,  
poached quail egg  
£6.00



# CANAPE

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Four bites for £12.00 per head

Six bites for £17.00 per head

Eight bites for £20.00 per head

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Smoked Salmon, cucumber, crème fraîche

Chilli crab mayonnaise, lettuce cup, coriander, lime

Prawn cocktail, Marie Rose, gem lettuce

Fried calamari, aioli, lemon

Hummus, dukkah, crispy flat bread (VG)

Brie bites, truffle mayonnaise (V)

Salt baked beetroot, creamed goats cheese (V)

'Chicken' bites, spicy mayonnaise (VG)

Parma ham, rocket & parmesan

Chicken liver parfait on toast, onion jam

Rare roast beef, Yorkshire pudding, horseradish









# FRUITS DE MARE BUFFET

£70.00 per head  
without lobster

£90.00 per head  
with lobster

*All served with fresh bread and condiments*

Boiled Atlantic prawns

London cure smoked Salmon

Hand picked Cornish crab

Canadian Lobsters  
(1/2 per person)

Smoked Mackerel pâté

Caesar salad,  
rosemary croutons, cos, parmesan,  
anchovy dressing

Cornish potato salad,  
capers, parsley, spring onion, dill

Heritage tomato & red onion salad,  
steamed Basmati rice, coriander,  
black pepper, lemon





# SET MENU 1

Two courses £25.00 / Three courses £30.00

Mushroom arancini,  
parmesan, truffle mayonnaise (V)

Chicken liver parfait,  
onion marmalade, cornichons, toast

Oak smoked Salmon,  
capers, lemon, horseradish cream,  
pickled cucumber

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Grilled breast of chicken,  
green beans, potato purée,  
wild mushroom sauce

Roasted Salmon,  
grilled broccoli, shaved fennel,  
Israeli couscous, green chilli yoghurt

Pumpkin tortellini,  
roasted squash, sage, capers  
brown butter (VG)

300g flat iron steak,  
garlic butter, watercress, fries  
(+£5 supplement)

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Sticky toffee pudding,  
toffee sauce, vanilla ice cream  
(V) (VG on request)

Vanilla cheesecake,  
blueberry compote  
(V) (VG on request)

# SET MENU 2

Two courses £37.50 / Three courses £45.00

Lobster & prawn cocktail,  
cos, apple, cucumber, Marie Rose

Burrata & roasted squash,  
endive, hazelnut, pesto, pomegranate  
(V) (VG on request)

San Danielle ham,  
celeriac remoulade, cornichons, toast

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Wild mushroom & truffle risotto,  
shaved parmesan  
(V) (VG on request)

Roasted rack of lamb,  
potato gratin, wilted spinach, red wine sauce

230g dry aged ribeye steak,  
charred tomato, watercress, fries,  
peppercorn sauce

Roasted fillet of Seabream,  
herb crushed potatoes, grilled broccoli,  
potted shrimp butter

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Chocolate brownie,  
salted caramel, vanilla ice cream  
(V) (VG on request)

Vanilla cheesecake,  
roasted strawberries (V)

Selection of British & French cheeses,  
crackers, chutney



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FULL VENUE  
VIRTUAL TOUR



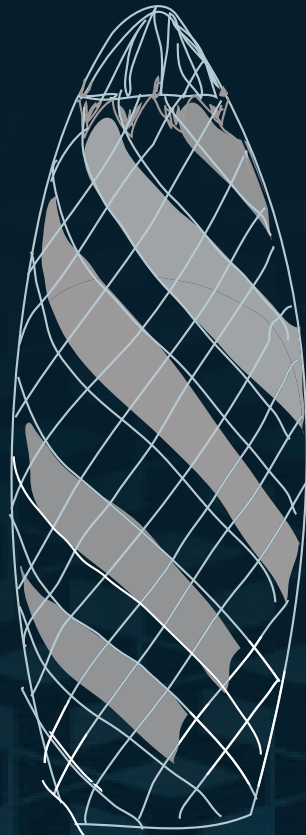
DOWNSTAIRS DRINKS PARTY  
VIRTUAL TOUR



UPSTAIRS DRINKS PARTY  
VIRTUAL TOUR



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