



CHIRINGUITO

BETHNAL GREEN

Group and large
party bookings

Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients.

Planning your group booking

Thanks for choosing Chiringuito to host your event!

We have put together several popular packages, to enable us to pre-plan your event, and help to ensure that everything on the day runs as smoothly and enjoyably as possible.

This guide contains the following group package options:

1. Group Drinks
 - a) Welcome drinks
 - b) Open bar
2. Seated Dining (Max 16 guest)
3. Casual Dinings (16+ guests)
 - a) Canapes & Buffet
 - b) BBQ
4. Group Brunch (Max 8 guests)

Prepayment to be made via bank transfer to:

Chiringuito

Sort code: 40-01-18

AC: 41661787

1. Group Drinks

a) Welcome Drinks (*Pre-order & Pre-payment required*)

Welcome Drink Option	Included	Served 1 drink per person
Wine (White/ Red/ Rose)	El Pico de Illana, 2017/ Mundo Yuntero Organic, 2017/ Mundo Yuntero Rosado 2017	£6 pp
House Cava	Castillo Perlada Brut Reserva NV	£6 pp
Superior Cava	Castillo Perelada Gran Claustro NV	£9 pp
Classic Cocktails	A selection of classic cocktails	£10 pp

Welcome drinks vouchers will be provided to the group lead to distribute to guests, who may collect welcome drink from bar or service station.

b) Open Bar Tab (*Pre-order & Pre-payment required*)

Group lead may place a pre-paid tab at the bar for guests to order from.

Bar tab may be set limited to:

- Total spend
- Time limited
- Limited selection of items

A discretionary service charge of 12.5% will be added to all large group food and drink packages.

2. Seated Dining (*max 16 guests*)

Set menu for seated dining groups (served in ground floor venue spaces only)

All starters, mains and desserts are served on sharing platters in the centre of the table for your guests to share & enjoy in a family style feast.

Pre-order & Pre-payment required.

Please note selection of dishes available may vary with current or seasonal menus

Menu 1: 2 courses £16pp / 3 courses £21pp	Menu 2: 2 courses £22pp / 3 courses £27pp	Menu 3: 2 courses £24pp / 3 courses £29pp
Starters: <ul style="list-style-type: none"> • Nachos w/ guacamole • Pan con tomate w/ manchego cheese • Grilled padron peppers 	Starters: <ul style="list-style-type: none"> • Calamari rings w/ garlic mayo & lemon dip • Pan-fried mushrooms, sweet potato & garlic bread • Peruvian-style chicken wings 	Starters: <ul style="list-style-type: none"> • Gambas al Ajillo • Pan-fried mushrooms, sweet potato & garlic bread • Peruvian-style chicken wings • Meatballs w/tomato sauce, parsley & cheddar
Main course: <ul style="list-style-type: none"> • Patatas Bravas • Meatballs w/ tomato sauce, parsley & cheddar • Seafood Paella • Roasted Aubergine 	Main Course: <ul style="list-style-type: none"> • Patatas Bravas • Seafood Paella • Sriracha Chilli Chicken Chopsticks • Meatballs w/tomato sauce, parsley & cheddar • Roasted Aubergine 	Main Course: <ul style="list-style-type: none"> • Patatas Bravas • Seafood Paella • Sriracha Chilli Chicken Chopsticks • Beef Espetada – skewers w/ grilled vegetables and rice • Roasted Aubergine
Desserts: <ul style="list-style-type: none"> • Chocolate brownies • Carrot cake • Cheese cake 	Desserts: <ul style="list-style-type: none"> • Chocolate brownies • Carrot cake • Pineapple & Banana cake • Cheese cake 	Desserts: <ul style="list-style-type: none"> • Chocolate brownies • Pineapple & Banana cake • Cheese cake • Churros w/ chocolate dip

A discretionary service charge of 12.5% will be added to all large group food and drink packages.

3. Casual Dining (16+ guests)

a) Buffet & Canapes (pre-order & pre-payment preferred, but may be ordered at time of the event)

Food is served buffet/ canape style for a period of approximately 60 minutes. We will ask you to provide us with an estimated split, in percentage terms, of the dietary preferences of your group between: carnivores/ pescatarians/ vegetarians/ vegan or other. Our chef will use this information to determine an appropriate weighting for the mix of items to be served.

Canape option	£pp	Approximate serving (items per person)	A mixed selection of cold and hot items from our canape range:
Light Bites	£18	6	Charred padron peppers, Olive, Brie Wedges, Patatas Bravas, Mini Spinach and Feta Bruschetta, Trio Coloured Fries, Mini Quiches, Pan con Tomate Calamari, Mini Savoury Pies, Pigs in Blankets, Popcorn Shrimp, Yakitori Chicken Wings, Mini Sausage Rolls, Chilli Chicken Chopsticks, Tempura Siracha Prawns, Pollock Goujons and Tabasco Sauce, Meatballs Selection of petit fours, Churros w/ chocolate and caramel sauce, Mini Brownies
Mixed Canapes	£21	9	
Feast Canapes	£25	12	
Dessert supplement	+£6	3	

b) BBQ (pre-order & pre-payment preferred, but may be ordered at time of the event)

A tasty selection of typical Spanish and Latin American barbecue dishes, served with mountains of sides and sauces.

Barbecue Option	£pp
1 full plate serving	£15pp
All you can eat (2h duration)	£25pp

Example barbecue dishes include: Chorizo, morcilla, lamb chops, chicken, churrasco (loin of beef), mixed vegetables, served with toasted bread with olive oil and tumacca sauces, mixed salads, chimichurri and bbq sauces.

Note: To suit the appetite and dining plans of your group, you may order food packages with a lower headcount than your total party size. A discretionary service charge of 12.5% will be added to all large group food and drink packages.

4. Group Brunch (*8+ guests*)

Our chef will prepare a wide selection of breakfast items in a buffet style, for guests to serve themselves in a sharing setting:

Breakfast items included:

- Eggs; Sourdough toast; Mushrooms; Grilled tomato; Mixed beans

For the carnivores

- Bacon; Chorizo; Morcilla sausage

For the veggies

- Haloumi; Vegan chorizo; Veggie sausage

£12 pp