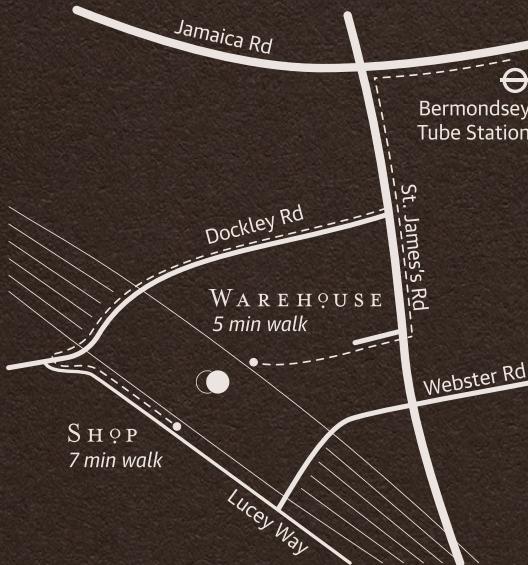




DYNAMIC  
VINES

## PRIVATE EVENTS

Whether you're looking for a unique and intimate private dining space, or exclusive hire for 100 people, we would be delighted to host you at our wine-filled warehouse in Bermondsey, hidden under the historic arches of the Spa Road Railway Station, originally built in 1836.

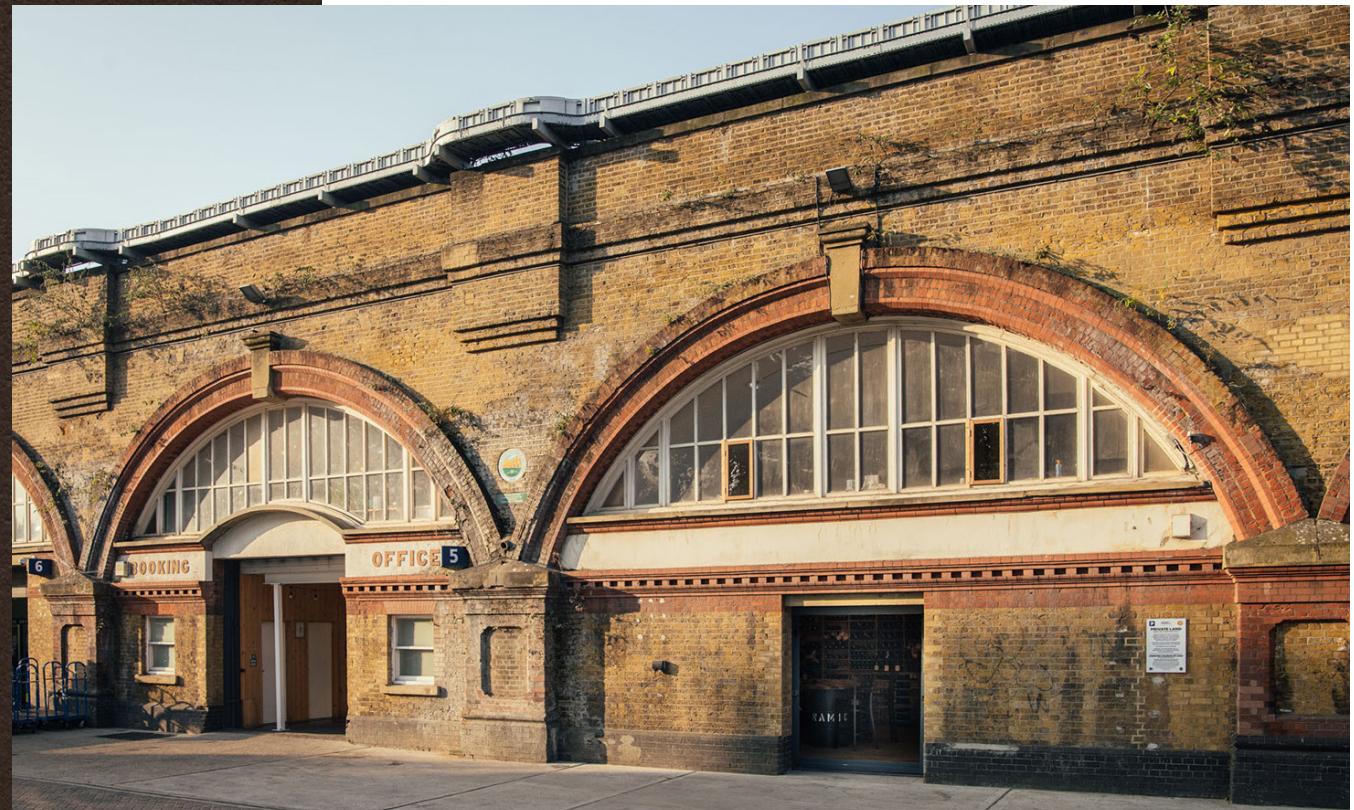


Unit 5, Discovery Business Park,  
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London SE16 4RA

info@dynamicvines.com  
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PRIVATE DINING,  
SPECIAL EVENTS &  
TUTORED TASTINGS

AT OUR BERMONDSEY  
WAREHOUSE





## MELCHIOR

### Capacity

Seated 30 - 70

Standing 30 - 100

This is our largest, most impressive space. Its walls are lined with rustic wine boxes filled to the brim with bottles. Our hand-crafted furniture can be moved to suit a range of events and party sizes, so it works as a beautiful blank canvas for you to make your own.



### Lunch

Min spend  
£2,000

Starts from £80pp  
(*incl. 3 course meal & a bottle wine pp*)

### Dinner

Min spend  
£3,000

Starts from £110pp  
(*incl. 3 course meal & a bottle wine pp*)

### Wine & Canapés

Min spend  
£2,000

Starts from £70pp  
(*incl. a bottle of wine pp, a selection of canapés, cheese, charcuterie & crudités*)



# BALTHAZAR

Smaller than his older brother Melchior, Balthazar is the perfect space for a more intimate affair. Upstairs under the arches, and flooded with natural light, this is the most recent dining room we have created and provides the perfect space for a special lunch, dinner or tutored wine tasting.



## Capacity

Seated 12 - 30  
Standing 12 - 30

## Lunch

Min spend  
£900  
Starts from £80pp  
(*incl. 3 course meal & a bottle wine pp*)

## Dinner

Min spend  
£1,300  
Starts from £110pp  
(*incl. 3 course meal & a bottle wine pp*)

## Wine & Canapés

Min spend  
£800  
Starts from £70pp  
(*incl. a bottle of wine pp, a selection of canapés, cheese, charcuterie & crudités*)



## Capacity

Seated 12 - 30

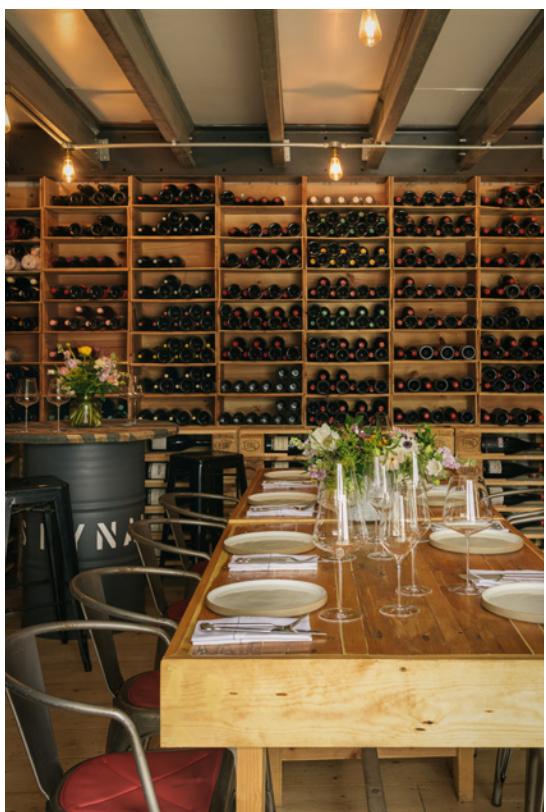
Standing 12 - 30



## Lunch

Min spend  
£900

Starts from £80pp  
(incl. 3 course meal  
& a bottle wine pp)



## Dinner

Min spend  
£1,300

Starts from £110pp  
(incl. 3 course meal  
& a bottle wine pp)



## Wine & Canapés

Min spend  
£800

Starts from £70pp  
(incl. a bottle of wine pp,  
a selection of canapés,  
cheese, charcuterie  
& crudités)

# J E R O B O A M

Jeroboam is the perfect room for a cosy private event. Its walls are stacked to the roof with wine shelves, creating the perfect atmosphere for a special event. Bring friends for a tutored tasting, or a group from work for an indulgent dinner, and enjoy extraordinary food in a truly unique setting.



## PRIVATE TUTORED TASTINGS

Know a little about wine and want to dive in further? Or know a lot and want to expand your horizons even more? Organise a private session with a member of our team who will take you through the stories, the people and the process of a selection of our wines. Tailor the session as you wish, and even include this as a prequel to a lunch or dinner with us.

Two hour tasting
Group size 8-100
Min spend £800
Starts from £70pp <i>(incl. 6 to 8 different wines – equivalent to 1 bottle pp; a selection of canapés, cheese, charcuterie &amp; crudités)</i>



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Cockles, tortilla, piparras

2016 Rias Baixas "Leirana", Forjas del Salnés, Galicia

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Green asparagus, miso mayo, anchovy emulsion, lemon purée

Marinated mackerel loin, pancetta, ham broth, breadcrumbs

2016 Rias Baixas "Leirana Finca Genoveva", Forjas del Salnés, Galicia

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Octopus, Galician allada

2015 Rias Baixas "Bastion de la Luna", Forjas del Salnés, Galicia

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Iberia pork "Secreto", beef escabeche, potato, turnip tops

2015 Rias Baixas "Goliardo" Loureiro, Forjas del Salnés, Galicia

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"Tetilla" cheese, membrillo

2018 Rias Baixas "Cos Pés", Forjas del Salnés, Galicia

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Selection of canapés

NV Champagne, "Les Murgiers", Dom. Francis Boulard, Rehoboam

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Beetroot cured seabream, avocado, mandarin, coriander & chilli

2013 Riesling "Le Dragon", Dom. Josmeyer, Alsace, Magnum

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Rack & slow-cooked belly of lamb, smoked yoghurt, fresh peas, toasted seeds & onion granola

2011 Blaufrankish "Joschuari", Gut Oggau, Austria, Imperial

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24 month old Comté

2012 "Savagnin de Voile", Dom. de la Tournelle, Jura

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Strawberry cheesecake

2011 Jurançon "Vendange Tardives", Dom. de Souch, S. West

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Chestnut gnocchi, roasted squash, pumpkin velouté, sage,  
Amaretti & chilli oil

2010 Collection, "Dip. d'Empire", Dom. Abbatucci, Corsica, Jeroboam

Marinated & slow-cooked lamb shoulder served family style,  
salt-baked yellow beetrots, potato gratin, courgette, rocket  
& mint salad, toasted almonds & herb yoghurt dressing

2011 Cornas, "Gore", Dom. du Coulet, Rhône, Magnum

Apple & berry granola crumble, homemade custard

2005 Jurançon, "Felix & Catherine" Dom. de Souch, S. West

Sourdough, bone marrow butter

Crab, radish & caviar on brown butter brioche

Delicia pumpkin, walnut, salted goat's curd

Slow-cooked lamb shoulder, three corner leek crumpet

2005 "Quinte Essence", Franck Pascal, Champagne, Magnum

Poached turbot, mylor prawn & turnip

2011 Riesling Grand Cru "Hengst", Josmeyer, Alsace, Magnum

Cacio e pepe, white truffle

2005 "Trebbianio", Emidio Pepe, Abruzzo

Muntjac venison cooked over pine, celeriac, black trompettes,  
ruby beetroot & damson

2011 "Emilien", Le Puy, Bordeaux, Salmanazar

85% dark chocolate, salted caramel, hazelnut & milk ice cream

Selection of cheese

2010 "Banyuls" Grand Cru, Dom. du Traginer, Roussillon

After Party

Salt beef bun, pickles & mustard      Garlic mushroom brioche

Minced pies      Smoked salmon, rye & creme fraîche

2014 Chablis "Côtes aux Prêtres", Ch. de Beru, Burgundy, Magnum

2015 & 2017 "Athanasius", Gut Oggau, Burgenland, Balthazar

# ● FAQS

## Do you charge room hire?

No, we don't. We just require a minimum spend which depends on the size of the room.

## What's included in the price per head?

Prices per head in this document are guide prices only. Most of our events are entirely bespoke so will change dependent on your choice of wine, food and space. Prices will always include VAT, furniture, cutlery, crockery and service.

## What is your food offering?

We are unique in that we have a huge network of chefs (we work with over 350 industry-leading restaurants nationwide) who we bring in to cook for our guests, depending on what food our clients want. We have a selection of sample menus from previous events, if you would like some help with direction. All dietaries can be catered for.

## How do we choose our wine?

Our wines are all of the highest standard, and all follow biodynamic and organic principles. We are the exclusive importer of our wines and have a very close relationship with all of our producers. This enables us to offer most of our wine at close to retail price, which means better wine at better prices for you! We will help you choose your wine selection depending on your budget and menu choice. Soft drinks and beer can also be provided on request.

## CONTACT US

We'd love to hear from you! If you'd like to make an enquiry or simply chat through some options for your event, please get in touch.

D Y N A M I C  
V I N E S

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