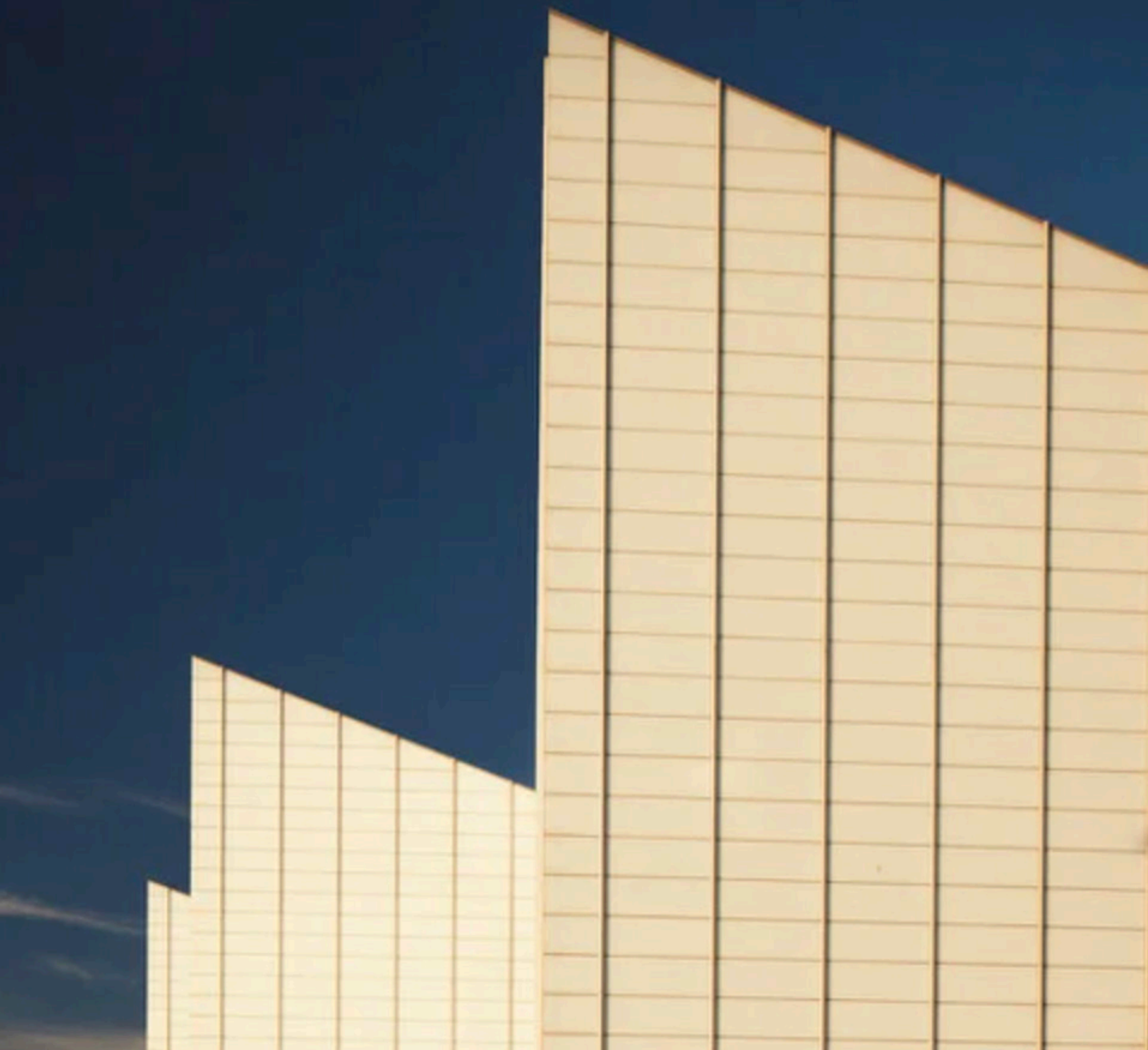


# BARLETTA

AT TURNER CONTEMPORARY

EVENT PACK





## A LITTLE BIT ABOUT BARLETTA;

We are a local Margate restaurant, established in 2019 as a pop up in Dreamland. Since then we have had residencies in Urchin Wines & the Rose in June pub, as well as our seasonal rooftop spot aptly called; Barletta on the Roof. Run by partners Jackson Berg & Natalia Ribbe, Barletta is a true celebration of the couple's travels and favourite places to eat, taking inspiration from Sicily to LA, Berlin to Marseille. Our food celebrates the seasons in a fun and vibrant way, all served alongside personable hospitality.

**CHECK US OUT @BARLETTAMARGATE**



## FAQ ABOUT OUR EVENTS PACKAGES:

- All menus are samples and act as a template for your event with us. Due to the seasonality of our menus, some ingredients and dishes will change.
- Vegan & vegetarian menus are available on request.
- All menus are inclusive of VAT
- A 12.5% service charge is added to all our events.
- Special requests are welcome and we are happy to accommodate if and when we can.
- We have an amazing on site pastry chef, who is happy to create bespoke cakes for your occasion.
- Please let us know of all severe allergies or dietary requirements when booking your event.

**WE REALISE PLANS CHANGE AND IT CAN BE CHALLENGING PLANNING A BIG DAY FOR LOTS OF DIFFERENT PEOPLE, WE ARE HERE TO HELP YOU HAVE AN AMAZING WEDDING, BIRTHDAY OR TEAM AWAY DAY. PLEASE DON'T HESITATE TO ASK US QUESTIONS SO WE CAN MAKE SURE THE WHOLE DAY IS SEAMLESS FOR EVERYONE INVOLVED.**

## COCKTAILS

Spritz / Aperol, Campari, Bergamot

Victory London G + T

Victory London V + T, orange bitters

Negroni (Victory gin, Campari, Antica Formula Vermouth)

Negroni Sbagliato (Campari, Antica Formula vermouth, prosecco)

ALL 8.5

Climpson & Sons Espresso martini 9.5

## WINE

### SPARKLING

Kentish Pip Discover 2020, Pet Nat Cider 7 / 28

Prosecco Frizzante Col Fondo DOC, Organic, Tenuta Civranetta, Fidora, Veneto, Italy NV 8 / 34

Vaux Rosé Deutscher Sekt Brut, Pfalz, Germany 14 / 60

Cremant, Rieffel, Alsace, 2018 16 / 65

### WHITE

Perola do Lima Vinho Verde, Adega Ponte Lima, Portugal 2019 6 / 25

Les Hexagonales Sauvignon Blanc, Domaine Jean-Francois Merieau, France 2019 7.5 / 34

Constantina Sotelo, Albarino, Rosalia 2019 10.5 / 43

Jutta Ambrositsch, Satellit, Vienna, Austria 2019 13 / 55

Descregut Vermell, Organic, Catalunya, Spain 15 / 65

### ROSE

Mediterranée Rosé, IGP, Figuière, France 2019 6.5 / 30

Christina Netzl, Carnunthum, Austria, Organic 9 / 38

La Bancale, Saint Paul de Fenouillet, Roussillon, France Arrosoir 2020 10 / 42

### RED

Primitivo 'Grifone', Puglia, Italy 2019 6 / 25

Bois Moisset, Bovin Rouge, Gaillac, France 2019 8.5 / 35

Le Clos de Jarres, Abrensis, France 2018 9.5 / 39

Claus Preisinger, Kalkstein, Burgenland, Austria 2020 12 / 52



## CELEBRATION SNACKS

Below is a selection of small snacks to be served as canapes or party food.

### CHOOSE 6 FROM BELOW

Gildas

Devils on horseback

Pork loin, anchovy, rocket

Truffled mushroom & Cornish Gouda Gougeres (v)

Pastrami cured trout, dill pickle mayo on rye

Steak tartare, bone marrow & parsley toast

Roast beetroots, horseradish, fried capers

Mussel escabeche, garlic toast, celery

Mushroom & kohlrabi bun, chipotle sauce (vg)

Pork belly, carrot & onion slaw, curry mayo bun

### £28 PER PERSON

ALONGSIDE YOUR SNACK SELECTION, WE WILL PROVIDE A FULL BAR SET UP, OR BESPOKE COCKTAIL MENU, INCLUDING WINE & BEER. THIS IS AVAILABLE AS A CASH BAR OR PRE-SET TAB AMOUNT.





## THE CLASSIC

Sample menu

Pre order required

### CANAPE

Truffled mushroom & Cornish gouda gougeres

### STARTERS

Spiced carrots, yoghurt & hazelnuts (v, can be vg)

Mussels escabeche, roast garlic toast, parsley & celery salad

Pork terrine, cornichons, pickled walnuts

### MAINS

Oven baked sea bass, burnt leek butter, lemon, capers

Butter & garlic roast chicken, mustard green beans

Slow cooked cauliflower, romesco sauce, pickled onions (vg)

### SERVED WITH

New potatoes, olive oil, garlic, rosemary (vg)

Butterhead lettuce, lemon dressing (vg)

### PUDDINGS

Cardamom poached pears, lemon balm sorbet, hazelnut brittle (vg)

Almond & olive oil citrus cake, creme fraiche (gf)

Hot chocolate pudding, salted caramel ice cream

### DRINKS PER PERSON

1 glass of sparkling wine OR 1 cocktail

1/2 bottle of wine

1 bottle of mineral water

Tea & filter coffee

## THE FEASTING MENU

(all dishes are served family style on a buffet table, or down the middle of the table)

Staple Store bread basket (vg)

Olives (vg)

Truffled crisps (vg)

## Mortadella & Prosciutto di San Daniele

Butter & garlic roast chicken, watercress, jus

Slow roast tomatoes, greens, roast garlic (vg)

Butterhead lettuce, lemon dressing (vg)

New potatoes, olive oil, garlic, rosemary (vg)

Cardamom poached peaches, lemon balm sorbet, hazelnut brittle (vg)

Cheeseboard- Selection of British isle cheese, crackers, chutneys

## DRINKS PER PERSON

1 cocktail

1/2 bottle of wine

1 bottle of mineral water

## Tea & coffee

**£65PP + 12.5% SERVICE CHARGE**







## THE GRANDE BUFFET

Gordal olives (vg)

Smoked almonds (vg)

Staple Store bread basket (vg)

Gildas

Truffled crisps (vg)

Devils on horseback

Mortadella & Prosciutto di San Daniele

Roast pork loin, tonnato, capers

Hot smoked trout, roast heritage beetroot, paprika aioli

Butter & garlic roast chicken, watercress, jus

Slow roast tomatoes, greens, roast garlic (vg)

Butterhead lettuce, lemon dressing

New potatoes, olive oil, garlic, rosemary (vg)

Chocolate mousse, sour cream

Seasonal eton mess

Cheeseboard- Selection of British isle cheese, crackers, chutneys

### DRINKS PER PERSON

2 cocktails

1/2 bottle of wine

1 bottle of mineral water

Tea & coffee



## THE ALL-DAY MEETING DAY

### BREAKFAST

Staple Store pastries

Granola

Tea or Coffee

Mineral water

Juices

### LUNCH SERVED FAMILY STYLE

Gordal olives

Truffled crisps

Mortadella & Prosciutto di San Daniele

Hot smoked trout, roast heritage beetroot, paprika aioli

Butter & garlic roast chicken, watercress, jus

Slow cooked cauliflower, romesco sauce, pickled onions (vg)

Butterhead lettuce, buttermilk dressing

Chocolate mousse, sour cream

Soft drinks

Juice

Mineral water

Tea or Coffee

### AFTERNOON TEA

Tea

Coffee

Cookies

### \*OPTIONAL AFTER WORK DRINKS

2 cocktails, wine or beer

£80PP + 12.5% SERVICE CHARGE

## AWAY DAY

Morning tea & coffee

Lunch served family style at the time of your choosing

Gordal olives

Truffled crisps

Mortadella & Prosciutto di San Daniele

Hot smoked trout, roast heritage beetroot, paprika aioli

Butter & garlic roast chicken, watercress, jus

Slow cooked cauliflower, romesco sauce, pickled onions (vg)

Butterhead lettuce, buttermilk dressing

Chocolate mousse, sour cream

### SOFT DRINKS

Juice

Mineral water

Tea & Coffee

### AFTERNOON SNACK SERVED AT THE TIME OF YOUR CHOOSING

Tea & coffee

Cookies

Cake

£50PP + 12.5% SERVICE CHARGE

## MINI MEETING DAY

Selection of sandwiches

Salads for the table

Cake & cookies

Tea & Coffee

Water

£25PP + 12.5% SERVICE CHARGE

## THE RITZY

Sample menu

Pre order required

### ARRIVAL SNACKS

Truffled mushroom & Cornish Gouda Gougeres (v)

Pastrami cured trout, dill pickle mayo on rye

Devils on horseback

### STARTERS

Spiced carrots, yoghurt & hazelnuts (v, can be vg)

Steak tartare, bone marrow & parsley toast, egg yolk

Asparagus, beurre blanc, mussels

### MAINS

Baked sea bass, bouillabaisse, aioli

Dexter beef wellington

Slow cooked cauliflower, romesco sauce, pickled onions (vg)

### SERVED WITH

Potato dauphinoise

Mustard kent greens

### PUDDINGS

Cardamom poached peaches, lemon balm sorbet, hazelnut brittle (vg)

Almond & olive oil citrus cake, creme fraiche

Hot chocolate pudding, salted caramel

### CHEESE

Tunworth, crackers, chilli jam

### DRINKS PER PERSON

1/2 bottle of Champagne/Prosecco/Cava

1/2 bottle of wine

1 bottle of mineral water

Tea & filter coffee

£125 + 12.5% SERVICE CHARGE

**BARLETTA**