

# BARLETTA

AT TURNER CONTEMPORARY  
EVENT PACK



# WHO IS BARLETTA

Barletta was a moveable restaurant that started popping down in Margate in 2019.

You may have visited one of their many residences at Dreamland, Urchin Wines, Up on the Roof, or the Rose in June. As of May 2021 Turner Contemporary became their home.

The Barletta style is all about good, quality food, alongside personable hospitality. With Mediterranean delights and comforting savoury classics; we want you to eat well and have a good time.

Led by Liverpool born Jackson Berg and New Jersey native Natalia Ribbe, the couple have over 25 years of hospitality experience, from London to New York and a strong, growing team that works hard to deliver an unforgettable experience.

Barletta is a true expression of their favourite way to dine, with food inspired from their travels, all wrapped up in a big dose of FUN.





## HOW IT WORKS

# BARLETTA

As the food & beverage partner of Turner Contemporary, we have developed a selection of menus for you to choose from. Whether for a team meeting day, milestone birthday, wedding, family celebration, product launch or get together with friends.

In this pack you will find menus ranging from breakfast, to canapes, a three course seated meal to a buffet style away day. Please have a read through and we can help guide you to the right menu for your event.

We offer options for gluten free, vegetarians and vegans in all our menus and can work with you to tailor the menu to suit you and your guests needs.

You will also find our drinks menu attached with a full list of cocktails, beer, wine and alcohol free options. We can also create a special drinks list that suits your menu selection and budget.



# BREAKFAST MENU

# BARLETTA

## Served buffet style

Staple Stores croissant

Granola & yoghurt

Eggs Benedict

Eggs Florentine

Fruit juice

Tea / coffee

Mineral water

**£23 per person + 12.5% service charge**





# MINI MEETING DAY MENU

# BARLETTA

ALL SERVED BUFFET STYLE

## Breakfast

Staple stores croissant  
Granola and yoghurt  
Eggs benedict  
Eggs florentine  
Fruit juices  
Tea / coffee  
Mineral water



## Selection of sandwiches

(choose three from the list below)

Egg & Cress  
Ham & Cheese  
Bacon, lettuce, tomato  
Camembert, lettuce, tomato  
Roast chicken club  
Chicken caesar  
Seasonal veggies, vegan mayo, chilli

## Salads for the table

Walmestone growers salad  
Beetroot & gorgonzola

Selection of cake & cookies

**£32pp + 12.5% service charge**





ALL SERVED BUFFET STYLE

### **Breakfast**

Staple Store pastries

Granola and yoghurt

Fruit juice

Tea / coffee

Mineral water

### **Lunch**

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

Tea / coffee

Biscuits

**£46pp + 12.5% service charge**

## THE ALL DAY MEETING MENU **BARLETTA**





# CANAPE & LATE NIGHT MENU

## BARLETTA

- Gildas (anchovy, guindilla chilli, olive) gf, df
- Anchovy, ricotta, shallot, toast
- Pork loin, anchovy, rocket gf, df
- Truffled mushroom & Coolea cheese gougere (v)
- Salt cod brandade, smoked peppers, crispy shallots
- Crown Prince squash, chickpea fritter, coriander (vg) gf, df
- Roast beetroot, horseradish, fried capers (vg) df
- Bitter leaves, anchoiade gf, df

2 is £6

3 is £9

4 is £12

- Pork belly, carrot & onion slaw, curry mayo bun
- Mushroom & kohlrabi bun, chipotle sauce (vg)
- Aged double cheeseburger

£6.5 per bun

**+12.5% service charge**





# GRAZING TABLE **BARLETTA**

ALL SERVED BUFFET STYLE

Staple Store sourdough & cultured butter

Gordal Olives

Smoked almonds

Manchego cheese

San Daniele ham

Smoked peppers

Truffled crisps

Vegetable crudites with an aubergine dip

**£20pp + 12.5% service**





# FEASTING MENU

# BARLETTA

**Served family style down the table,  
please select two from each section.**

## Starters

Burrata, roasted bitter leaves, burnt chill & mint

Spiced carrot, yoghurt, hazelnut, parsley v / vg option

Roast chicken Caesar salad, little gem, anchovy, croutons, parmesan

Mussels, white wine, garlic, parsley

## Mains

Slow cooked shoulder of lamb, pine nut & mint sauce

Denver cut, slow cooked shallots, pickled walnuts, watercress

Baked fish of the day, capers, brown butter, lemon

Baked aubergine, white bean puree, preserved lemon & aleppo chilli vg)

Cauliflower, romesco sauce, pickled onions, almonds, herbs (vg)

## Sides

Herb buttered new potatoes

Butterhead lettuce, lemon vinaigrette (vg)

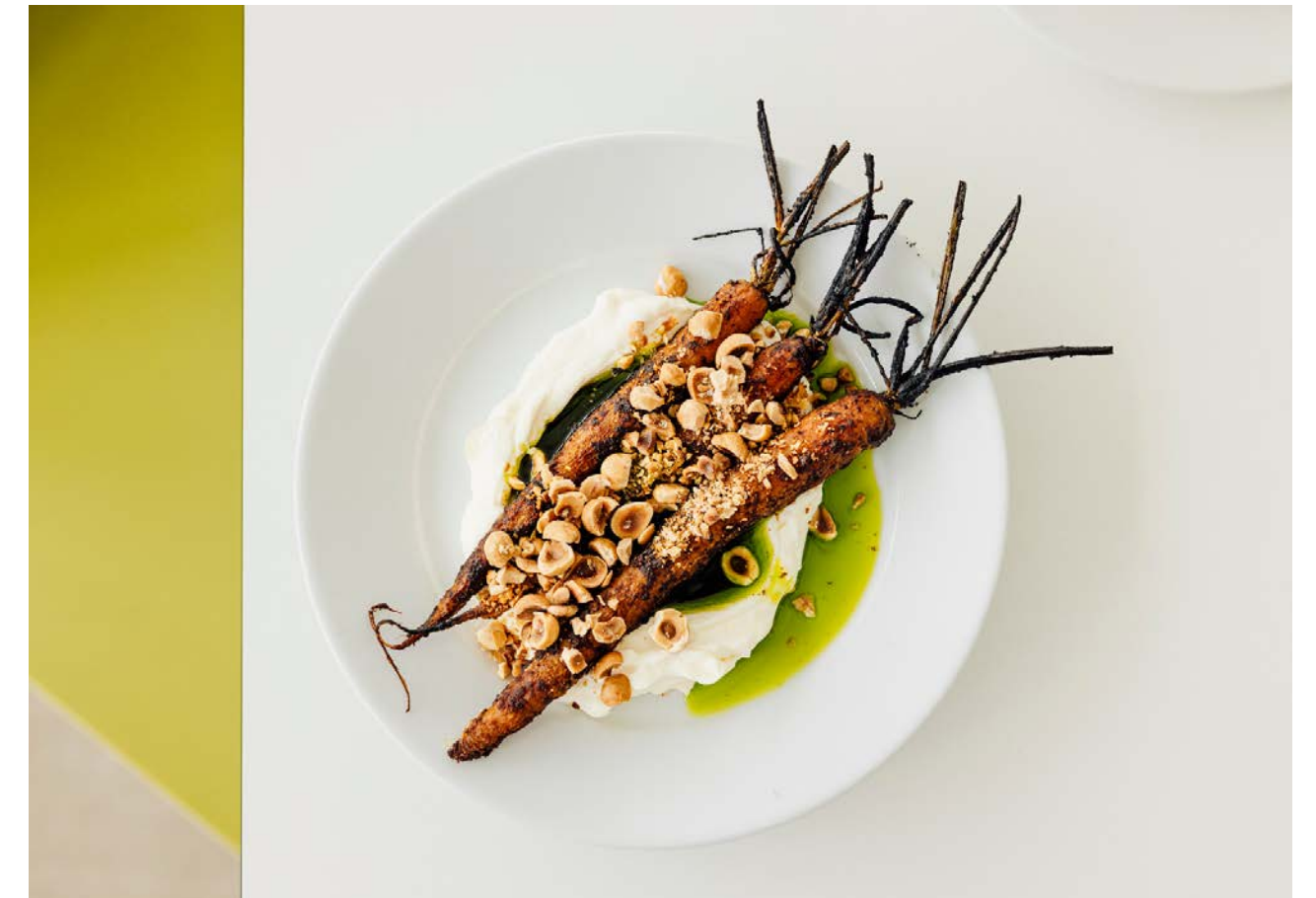
## Desserts

Chocolate cremeux pie, whipped creme fraîche, buckwheat crust GF

Seasonal savarin

Pavlova, chantilly cream, seasonal fruit GF V (can be vegan on request)

**£48 + 12.5% service charge**





# THE CLASSIC MENU

# BARLETTA

PRE-ORDER REQUIRED

## Choose 1 canape

Truffled mushroom & Coolea cheese gougere (v)

Sweetcorn, chickpea fritter, coriander

Roast beetroot, horseradish, fried capers (vg) df

## Starters

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

Mussels escabeche, roast garlic toast, parsley & celery salad

Salt cod, roasted cauliflower, leeks, beurre blanc

## Mains

Oven baked sea bass, Jerusalem artichoke, lemon, capers

Slow cooked aged beef shin, shallot, pickled walnut, watercress

Cauliflower, romesco sauce, pickled onion, almond, herbs (vg)

## Choose your side for the table

Herb buttered new potatoes

Butterhead lettuce, lemon vinaigrette (vg)

## Puddings

Poached seasonal fruit, meringue, oat cream (vg)

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

Hot chocolate pudding, salted caramel ice cream

**£46pp + 12.5% service charge**





# THE RITZY MENU

# BARLETTA

(Pre order required)

## Canape (choose one)

Gildas

Anchovy, ricotta, shallot, toast

Pork loin, anchovy, rocket

Truffled mushroom & Cornish Gouda Gougeres (v)

Salt cod brandade, smoked peppers, crispy shallots

Sweetcorn, chickpea fritter, coriander Roast beetroot, horseradish, fried capers

Bitter leaves, anchoiade

## Starters

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

San daniele ham, Burrata, roasted bitter leaves, burnt chill & mint

Baked scallop in shell, garlic butter, herbs, capers

## Mains

Baked sea bass, bouillabaisse, aioli

Aged wing rib of beef, shallots, pickled walnuts, watercress

Cauliflower, romesco sauce, pickled onions, almonds, herbs (vg)

## Sides

Potato dauphinoise

Mustard kent greens

## Puddings

Poached seasonal fruit, meringue, oat cream (vg)

Apple tartin, brandy caramel, channel island double cream

Hot chocolate pudding, salted caramel ice cream

Tea & Coffee

**£64 + 12.5% service charge**





CAKES

BARLETTA

We have a fantastic on site pastry chef, Emma Tillyer who makes all our cakes and cookies for the counter. She can make bespoke cakes for your event, including wedding cakes.

	naked/ with glaze	Fully iced, min piped	Fully iced fully piped	Colour	flowers/ fruit
1 tier	£60	£65	£75	£5	On request
2 tier	£90	£120	£150	£5	On request
3 tier	£130	£160	£260	£5	On request





# DRINKS LIST

# BARLETTA

## COCKTAILS

### **Spritz**

*(Aperol OR Campari OR Bergamot  
served with prosecco & topped with soda)*

### **G + T**

*(Tanqueray gin, Fever Tree Mediterranean Tonic)*

### **Hollanthropist**

*(Victory London vodka, orange bitters, tonic)*

### **Negroni**

*(Tanqueray gin, Campari, Victory Bitter)*

### **Negroni Sbagliato**

*(Campari, Antica Formula vermouth, prosecco)*

### **Spill The Tea**

*Earl Grey Tea, Gin, St Germain, Lemon*

*\*£1 donated to Margate Pride*

### **Vesper**

*(Tanqueray gin, Victory London vodka, Lillet blanc, lemon zest)*

### **Talia 75**

*(Tanqueray gin, Fiodora Col Fondo Prosecco, orange bitters, simple syrup)*

### **Al Fresco**

*(El Bandara Al Fresco, tonic, olive, orange)*

### **Vermouth Blanco**

*(El Bandara blanco, orange)*

### **ALL 10**

## BEER & CIDER

Northdown Brewery Lager **5**

Northdown Brewery, Dune Buggy, Pale Ale 3.8% 330ml **7**

Kentish Pip, Skylark 5.5% 330ml **5.5**

Kentish Pip, Forager 4% 330ml **6**

## SOFTS

Sanpellegrino Blood Orange **2.5**

Coca Cola/ Coke Zero Bottle **2.5**

Schweppes Lemonade **2.5**

Owlet Apple & Elderflower **3**

Owlet Kent Apple Juice **3**

Owlet Pear and Ginger Juice **3**

## FRESH FRUIT JUICE

### **Cool Mint**

green apple, cucumber, kale, mint & lime

### **Energiser**

pineapple, apple, carrot, ginger & turmeric

### **Watermelon**

watermelon, lime & mint

### **ALL 5**

## NO & LOW

Crossip Fresh Citrus Fizz **6**

Crossip Smoke & Ginger **6**

Crossip Hibiscus Spritz **6**

Everleaf Marine, Tonic, Lime **6**

Big Drop Brewing, Paradiso Citra IPA 0.5% **4.5**

Jump/ship, Yardarm Lager 0.5% **4.5**



# DRINKS LIST

# BARLETTA

## WINE LIST

### SPARKLING

Prosecco Frizzante Col Fondo DOC, Organic, Tenuta Civranetta, Fidora, Veneto, Italy NV **7.5 / 29**

Cremant d'Alsace, Brut Nature, Famille Kreydenwiss, Bas-Rhin, Alsace, France, 2018 **14.5 / 62**

Harrow & Hope Brut Reserve, Buckinghamshire, England, NV **60**

### WHITE

Muscadet Sévre-et-Maine sur lie, 'Les Roches Gaudinières', Domaine Derame, Loire Valley, France 2020 **6 / 27**

ChiChiBio Pecorino Terre di Chieti, Organic, Citra Vini, Chieti, Abruzzo, Italy 2019 **6.5 / 30**

Les Hexagonales, Sauvignon Blanc, Torraine AOP, Domaine Jean Francois Merieau, 2019 **7.5 / 36**

Marterey, Chardonnay, Languedoc Roussillon, Pays d'Oc, France 2020 **8 / 45**

Domaine Geschikt, Pino, Alsace 2017 **58**

### ROSE

Rosato Colline delle Rose, Organic, Terre Di Vita, Terre Siciliane, Sicily, Italy 2021 **6.5 / 27**

La Rosee Pineau d'Aunis, Domaine Jean-Francois Merieau, Touraine, Loire Valley, France, 2020 **8.5 / 38**

Christina, Rose, 2021 **39**

Kylie Minogue Rose, France **26**

### ORANGE & SKIN

Orange Wine, Cramele Recas, Romania 2021 **7 / 33**

Descregut, Vermell, Penédes, Spain 2018 **50**

Bencze Birtok, Riesling, Badacsony, Hungary 2019 **55**

Vins et Volailles, Putes Feministes, Alsace, 2020 **68**

### RED

Primitivo 'Grifone', Puglia, Italy 2019 **6 / 27**

Saumur-Champigny, Maison Audebert & Fils, Loire Valley, France 2019 **7 / 35**

Guillaume Noir, ChGgGn M02, France, 2019 **12 / 60 \***

Domaine Charnay, Beaujolais, France, 2020 **40 \***

Delamára, Xinomavro, Naoussa, 2019 **62**

*\*served chilled*



# FAQ's **BARLETTA**

## **Can we have a paying bar?**

Yes of course! And we can create a special drinks menu just for you and your guests.

## **Can we bring dogs?**

Sadly no dogs, except for guide dogs.

## **What time can the bar stay open until?**

The gallery must be left by midnight, with last orders at 11pm. This also means the music must stop at 11.30pm, to give us enough time to politely get everyone out of the building. A TEN (temporary event notice) can be applied for an extension on time, so please ask if you'd like to have a later event.

## **How much time should we allow for a wedding meal?**

We suggest 2.5 hours for a feasting menu and up to 3 hours for a three course meal. This is dependent on the number of guests and speeches.

## **Can we hold our ceremony & reception at Turner Contemporary?**

Yes you can! For a fully immersive experience of the art gallery, we suggest holding your ceremony in the CLORE learning studio, followed by a reception in our Foyle Rooms.

## **Do you do special dietary menus?**

Yes, we can adapt our menus for you and your guests dietary needs.



# FAQ's **BARLETTA**

## **Is there parking?**

We allow two complimentary spaces in our private car park. There is a large pay & display parking area located adjacent to the gallery, as well as on the harbour.

## **Do you suggest somewhere to stay?**

Yes, please ask us and we can point you in the right direction.

## **Do you provide furniture?**

We have round tables (seat up to 8 people), trestle tables (6 people per table), chairs and 3 posers tables.

## **Do you provide tablecloths, cutlery & crockery?**

Yes we do, If you would like anything In particular we can try and source It for you at an additional cost.

## **Do you have sound equipment?**

We have AV equipment for background music and speeches. Any additional equipment will need to be hired in, however we can help with sourcing.



CONTACT  
**BARLETTA**

**[events@barletta.co.uk](mailto:events@barletta.co.uk)**

