







THE BRASSERIE SEATED CAPACITY - 38 MAX | STANDING CAPACITY - 60 MAX

The first floor houses the New Moon's most exclusive space, the Brasserie. An elegant colour palette of warm tones with brass and copper accents, this Art Deco-inspired room benefits from a statement bar and stunning original ceiling.

The Brasserie is a versatile space that is just as suited to restaurant-style dining as it is to more casual buffet events with a dancefloor. Our dedicated events planners are here to guide you through every step, ensuring your event is one to remember.

HORACE JONES ROOM



- Bottled bar
- Place cards
- Dedicated team member - Projector/ screen/ HDMI cable
- WiFi
- Exclusivity
- Air conditioning Natural daylight

HORACE JONES ROOM SEATED CAPACITY - 12 MAX / STANDING CAPACITY - 20 MAX

The Horace Jones Room boasts a custom-made oval table, perfect for special private dinners. A portable projector and screen gives the room an additional function as a private meeting room. Fully air-conditioned and with a customisable bottle bar, the Horace Jones Room is a hidden gem just waiting for your event.

CELLAR BAR



CELLAR BAR SEATED CAPACITY - 50 MAX / STANDING CAPACITY - 100 MAX

Downstairs at the New Moon blends traditional pub décor with a vibrant & lively atmosphere. Claim your tables to watch the big game, or book the whole bar for an all-out party















BRASSERIE VENUE HIRE

- Private bathrooms
- Private dining room for after meal whiskeys
- Cloak room
- Cocktail lounge
- Gift room/photo room

THE BRASSERIE SEATED CAPACITY - 38 MAX | STANDING CAPACITY - 80 MAX

Brasserie: The first floor, elegant, stylish, dining room, with horseshoe bar, listed ceiling and views of Leadenhall Market. Ideal venue for intimate wedding receptions.

Food: Fresh and rich 3 course menu or bespoke and seasonal selection of canapes, finger sandwiches and sharing boards (vegan, vegetarian, meat, fish).

Drinks: Prosecco or Champagne reception on arrival. Espresso Martinis at Goodbyes. Bespoke cocktails can be created that fully embody the personality and character of the wedded couple.

Aisha and Charlotte are your event organisers for more information email events@newmoonleadenhall.com + 07366424712

CANAPÉ & SANDWICHES MENUS



Canapé

Salmon blini, wasabi cream
Curried pumpkin tart, kale pesto (vg)
Black olive cracker, tomatoe tapenade, vegan ricotta (vg) (gf)
Chicken liver parfait, crackling, truffle, cranberry marmalade
Maple pigs in blankets
Crab cake, avocado, sour apple jam

Sandwiches

Roast beef & English mustard, watercress salad
Smoked chicken, pesto mayonnaise
Smashed avocado, tomato & chickpeas sandwich (vg)
Honey roast ham, dill pickle, mustard mayonnaise
Crayfish with Russian dressing, baby gam, tomato
Heritage egg mayonnaise, cress sandwiches (v)
Tuna, lemon & black pepper mayonnaise
Halloumi wrap, guacamole, red onion, tomato,
gem lettuce, pomegranate (v)



Bowl Food

Wasabie Scottish salmon, mango, pickled cucumber, spring onions, edamame beans, crispy onions, goma dressing

Smashed avocado, seaweed, spring onions, smoked tofu, sesame seeds, red chilli, ginger soy sauce (vg)

Falafel, pickled pineapple, torched broccoli, spring onions, cucumber, seasame seeds, sriracha mayonnaise (v) (gf)

Korea pulled jackfruit, radish, fried onions, yuzu smashed avocado, coriander, BBQ sauce (vG) (gf)

Flat-iron chicken, chorizo, kimchi, cucumber, edamame beans, pickled pink ginger, Korean BBQ sauce

Sweet potato & coconut curry, pak choi, onion pakora (vg) (gf)

ALL SERVED WITH WILD RICE







THE STATE OF THE S

SET MENU







Starters

Soup of the day, warm sourdough (vg)

Chicken liver parfait, apricots, ginger, beetroot, toasted sourdough

Hot kiln-roasted salmon Niçoise salad, lemon dressing (gf)

Laverstoke Buffalo mozzarella, grilled artichokes, sour cherry harissa (v) (gf)

Prawn cocktail, avocado, cherry tomato, Bloody Mary sauce

Mains

Slow-braised feather blade, maple sesame glazed carrots, Pommes Anna (gf)
Herb roast chicken breast, gnocchi, peas & smoked pancetta
Wild mushroom & leek pie, sweet potato mash,
tenderstem broccoli, marmite gravy (vg)
Pan-fried sea bass fillet, new potatoes, chorizo, spinach, lemon dressing

Roasts

Roast chicken, sage & onion stuffing, pig in blanket, bread sauce
Roast beef, horseradish cream
Vegan Wellington (vg)

All served with roast potatoes, mixed kale, mulled red cabbage,
maple-roasted carrots, Yorkshire pudding & gravy

Desserts

Chocolate marquise with poached cherries, salted caramelised macadamias, blackcurrant sorbet (v) (gf)

Sticky toffee pudding, butterscotch, maple pecans, clotted cream ice cream (v)

Orange & lemon posset, shortbread (v)

Vanilla-poached strawberry Eton mess (v)

Dark chocolate mousse, honeycomb, coffee salt (vg) (gf)







TERMS & CONDITIONS



PROVISIONAL BOOKINGS

We are happy to accept provisional bookings, which will be held for 7 days. During this time, we will require full booking details and a deposit to confirm.

DEPOSITS

We now take a pre-authorisation of £10 per person through our reservation system, OpenTable. You will be required to enter your card details, but no money will leave your account except in the event of a no-show or last minute cancellation (please see the cancellation policy below).

MINIMUM SPEND & HIRE FEE

Minimum spends encompass the party's food and drink plus your number of guests. If the minimum spend is not reached, you as the lead guest are responsible for the shortfall. The shortfall is then charged as room hire.

CHILDREN

For your understanding our license conditions at the New Moon only allow under 18's on the premises until 8pm.

CONFIRMATION OF NUMBERS / ROOM ALLOCATION

Must be made at least 7 days before the booking date. Any guests who are no-shows or cancellations will still be charged to the final bill. The New Moon reserves the right to switch room allocations depending on party size and availability.

MENUS & PRE-ORDERS

All guests must choose from one menu unless authorised by a member of management.

For canapes, you will be required to order a minimum of 75% based on the final number of guests - e.g. if you have 60 guests, a minimum of 45 portions of at least six canape options. Any pre-ordered items of food and drinks are non-refundable. Prices and item availability can be subject to change without prior notice; we will always aim to inform you when changes are made.

Please advise us of any dietary requirements in advance. If you wish to bring a celebration cake, you will be asked to sign a waiver in advance; this is due to our allergen policy.

CANCELLATION

Cancellations with less than 48 hours' notice will result in your card being charged £10 per person. Cancellation before this date is required in writing. Upon receipt, any advance payments shall be refunded in full.

PAYMENTS

We require full payment on or before the event in question. We require a physical credit / debit card, we DO NOT make phone calls on the day to settle any outstanding amount. We are unable to invoice for events past the event date. No cheques or cash accepted. We only accept a maximum of 3 credit/debit cards to be used per event /booking. If you have any special requests regarding the event, these should be made in advance of the party in writing.

SERVICE CHARGE

A discretionary 12.5% will be added to your final bill and is in addition to the agreed minimum spend.

FEEDBACK

If you need any help or would like to comment on any bookings or service, please do not hesitate to contact us on events@newmoonleadenhall.com. Thank you.

Many thanks and enjoy your event with us!

CONTACT US

NEW MOON, 88 GRACECHURCH STREET, LEADENHALL MARKET, EC3V 0DN

TRANSPORT LINKS: BANK AND MONUMENT TUBE STATIONS (4 mins walk), FENCHURCH STREET TRAIN STATION (6 mins walk), LIVERPOOL STREET STATION (9 mins walk)

NEWMOONLEADENHALL.COM 020 7626 3625

EVENTS@NEWMOONLEADENHALL.COM



