



AUSTIN FRIARS, 10-11 AUSTIN FRIARS, EC2N 2HG

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AUSTINEVENTS@BALLSBROTHERS.CO.UK





LET US TAKE CARE OF THE PLANNING



From after-work drinks, socials and corporate events to private weekend hire for a party or wedding reception, Balls Brothers Austin Friars have fantastic facilities which can meet any event. We offer a fine range of menus to suit any event. From sit-down menu to an array of buffet options, we can tailor our food to meet your requirements. We also offer a competitive day delegate range, which is perfect for those large events.



GREEN ROOM

Our Green Room can be found at the back of the ground floor, it opens a private space to enjoy a drinks reception or nibbles for an event or special occasion. Its flexible layout is ideal for private meetings or lunch and dinners.



THE MEZZANINE

Our Mezzanine area overlooks the ground floor, with a standing capacity of 85 and seats capacity of 60 it is the perfect space to enjoy a Christmas party, leaving drinks or any private event you may have.

THE DARTS BAR

Our downstairs 180 Darts supercharges the traditional game of darts with fast paced, exciting multi-player games and 2 oches can be used for any occasion, whether it's a night out with friends and family or team bonding sessions. Use this space for an event with nibbles and drinks and enjoy the privacy with your guests.



GROUND FLOOR

Our ground floor with its open kitchen is a perfect spot for lunch or dinner. In the evenings it's most popular for after work drinks and nibbles from our grazing menu.



PRE-ORDER PACKAGES

MIX & MATCH

Reserve an area in our bar and have some drinks
and nibbles waiting for your arrival.

We tailor our packages to suit any of your requirements

PROSECCO

£70.00 / £140.00

Enjoy two or four bottle of prosecco

Galanti

£95.00

Take your pick! Enjoy four bottles from our
selection below:

Combine
El Velero Verdejo *or*
Tempranillo 'Caminante', Vina Albergad *or*
Cinsault Rosé, Granfort

£135.00

Take your pick! Enjoy four bottles from our
selection below:

Combine
Sauvignon Blanc, Ruakana *or*
Picpoul de Pinet, Chateau de la Mirande
&
Pinot Noir, La Boussole *or*
Salice Salentino Riserva, Marchese di Borgosole *or*
Réserve de Gassac Rosé, Pays de l'Hérault

£165.00

Take your pick! Enjoy four bottles from our
selection below:

Combine
Gavi di Tassarolo "La Fornace" *or*
Mâcon Chardonnay, Les Cadoles *or*
Rioja Crianza 'Alfaro', Vinos Heraclio
with
Malbec Ballena del Sur *or even*
Provence Rosé, Château d'Ollières

£350.00

Enjoy the below four bottles:

Combine
X2 Volnay 1er Cru "Clos Des Chenes"
&
X2 Meursault, Jean Javillier

BEER & CIDER PACKAGES

BUNDLE BOX

6 X beer bottles (Birra Moretti or Sol)
4 x Old Mout
2 x House White, Red or Rosé wine
£115

BEER BOX

24 x beer bottles (Birra Moretti or Sol)
£140

MULTI-BOX

15 x beer bottles (Birra Moretti or Sol)
2 x House White, Red or Rosé wine
£140



BOARDS

THE AUSTIN FRIARS BOARD £36.00

Hummus & flatbreads (VG),
haddock & salmon fishcake,
lime aioli, glazed mini chorizo,
quail eggs with celery salt,
buttermilk fried chicken,
blue cheese mayo

THE CARNIVORE BOARD £39.50

Glazed mini chorizo,
scotch egg,
English mustard
buttermilk fried chicken,
blue cheese mayo,
sticky sausages

TORTILLA CHIPS & SALSA BOARD £22.00

Tortilla chips chilli & garlic
salt, guacamole,
pico de gallo, jalapeño
'cheese' (VG)

THE VEGETARIAN BOARD £32.00

Hummus (VG),
pitta & breadsticks,
marinated olives,
beetroot falafels,
quail eggs with celery salt,
whole baked camembert,
cornichons, toast

CHEESE & CHARCUTERIE BOARD £29.50

Parma ham, spicy chorizo,
Lomo, Napoli salami,
Manchego, stilton,
Somerset brie, bread
sticks, crackers, chutney,
cornichons



SET MENU 1

2 Course £24 / 3 Course £29

Spiced butternut squash soup,
toasted pumpkin seeds (VG)

Hummus, dukkah, flat bread (V)

Crispy fried squid, lime aioli

Cumberland sausage ring,
mashed potato, roasted onion gravy

Salmon & smoked haddock fish cake,
spinach, poached egg, béarnaise

Cauliflower chickpea curry,
ginger, coriander, lime, chilli, jasmine rice (VG)

300g flat iron streak,
garlic butter, watercress, fries (+ £5 supplement)

Sticky toffee pudding,
toffee sauce, vanilla ice cream (V)

SET MENU 2

2 Course £28 / 3 Course £33

Spiced butternut squash soup,
toasted pumpkin seeds (VG)

Chicken liver parfait,
onion marmalade, cornichons toast

Tiger prawn cocktail,
gem lettuce, apple Marie rose.

Chicken, leek & bacon pie,
green beans, mashed potato, gravy

Grilled swordfish,
soft egg, black olives, anchovy,
green beans, new potatoes

Cauliflower chickpea curry,
ginger, coriander, lime, chilli, jasmine rice (VG)

300g flat iron streak, pepper sauce,
watercress, fries (+ £5 supplement)

Sticky toffee pudding, toffee sauce,
vanilla ice cream (V)

MORNING PACKAGE

£22 PER PERSON

1 x serving tea, coffee & biscuits
Selection of fruit juices
Still and Sparking water
Selection and pasties
Fresh fruit platters

DELUXE MORNING PACKAGE

£27 PER PERSON

2x serving tea, coffee & biscuits
Selection of fruit juices
Still and Sparking water
Selection and pasties
Fresh fruit platters
Bacon or egg sandwiches
Prosecco and Bucks Fizz available (+£5pp)

MORNING & LUNCH PACKAGES

£40 PER PERSON

3 x servings tea, coffee & biscuits
Selection of fruit juices
Still and Sparking water
Selection and pasties
Fresh fruit platters
Lunch buffet (includes sandwiches,
quail's eggs, fries,
honey mustard sausages and salad)
Prosecco and Bucks Fizz available (+£5pp)

MORNING & LUNCH PACKAGES

£40 PER PERSON

3 x servings tea, coffee & biscuits
Selection of fruit juices
Still and Sparking water
Selection and pasties
Fresh fruit platters
Selection of finger food
Fork buffet (2 x hot dishes, 1 x cold dish,
2 x side plates & 1 x dessert)
Prosecco and Bucks Fizz available (+£5pp)



FINGER FOOD

MEAT - £25

Buffalo fried chicken,
blue cheese mayonnaise

Mini Cumberland sausages,
honey and mustard glaze

Pork belly bites,
soy & honey glaze

Lamb kofta,
chilli, coriander mint,
garlic yoghurt

SEAFOOD - £25

Lemon sole goujons,
tartar sauce, lemon

Crispy fried squid, saffron aioli

Cod & haddock fishcakes,
tartare, lemon

VEGETARIAN - £20

Falafels,
smoked aubergine purée (VG)

Hummus,
dukkha, flat bread (VG)

Mushroom arancini,
truffle mayonnaise (V)

SWEET - £20

Mini chocolate tart,
crème fraîche, honeycomb (V)

Churros, dark chocolate sauce (VG)

Lemon curd tart,
toasted marshmallow, lime (V)

BOWLS

Min Ten people
(Allow five bowls per person)

Shepherd's pie,
slow roasted shoulder of lamb,
buttered mash, roasted roots
£7.00

Traditional beer battered haddock and chips,
mushy peas, tartare sauce
£6.50

Halloumi & falafel,
hummus, parsley & pickle salad
(V) (VG on request)
£5.00

Cauliflower & chickpea curry,
Ginger, coriander, lime chilli, jasmine rice (VG)
£5.00

Grilled pork loin,
Maple BBQ glaze, corn, succotash, green
chilli salsa
£5.50

Roast chicken Caesar
gem lettuce, anchovy dressing,
poached quail egg
£6.00

