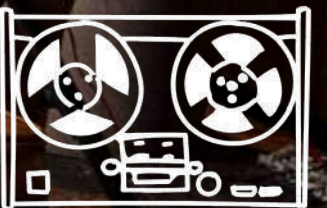


PRIVATE HIRE

2024 VENUE BROCHURE
91 BRICK LANE E1 6QL



A BIT ABOUT US ...

Located in the heart of east London just off Brick Lane is Cafe 1001. Cafe by day, Hi-Fi Audio Bar and Cocktail Lounge by night.

The venue serves up fresh brunches, pastries and sandwiches daily. By evening, enjoy an artisan pizza, cooked fresh on site in our beautiful wood-fired oven, and sip on a bespoke cocktail, all whilst soundtracked by some of the city's best vinyl led selectors.

Cafe 1001 is pleased to open its bookings for private hire this Winter season. With its beautiful loft space and terrace, the venue is perfect for Christmas parties, dinner parties, after work socials, team nights out & more. The perfect venue if you're looking for something unique.



VENUE FACILITIES & TECH

FACILITIES ON SITE

- Toilets & disabled toilet access
- Large terrace & smoking area
- Two licensed bars
- On site kitchen & pizza oven
- Fully equipped DJ booth, sound system and lighting
- Booth lights run on a rainbow gradient
- Limited free client parking opposite the venue
- Free WiFi
- Cloakroom available upon request
- DJs available upon request

TRANSPORT

- Liverpool Street (15 min walk)
- Shoreditch High Street (10 min walk)
- Aldgate East (10 min walk)

VENUE TECH SPECS

- 2 x Eltax Vintage PWR 1959 speakers
- 4 x Funktion One F10s
- 1 x Funktion One BR118
- 4 x Klipsch Heresy speakers
- 2 x Tannoy Cheviots
- 2 x Pioneer CDJ2000s Nexus
- 1 x Allen & Heath Xone 92
- 1 x Allen & Heath Xone 96
- 1 x Pioneer DJM900
- 1 x Mastersounds Radius 4 Channel Rotary Mixer
- 1 x Mastersounds FX Unit
- 4 x Technics 1210 Turntables

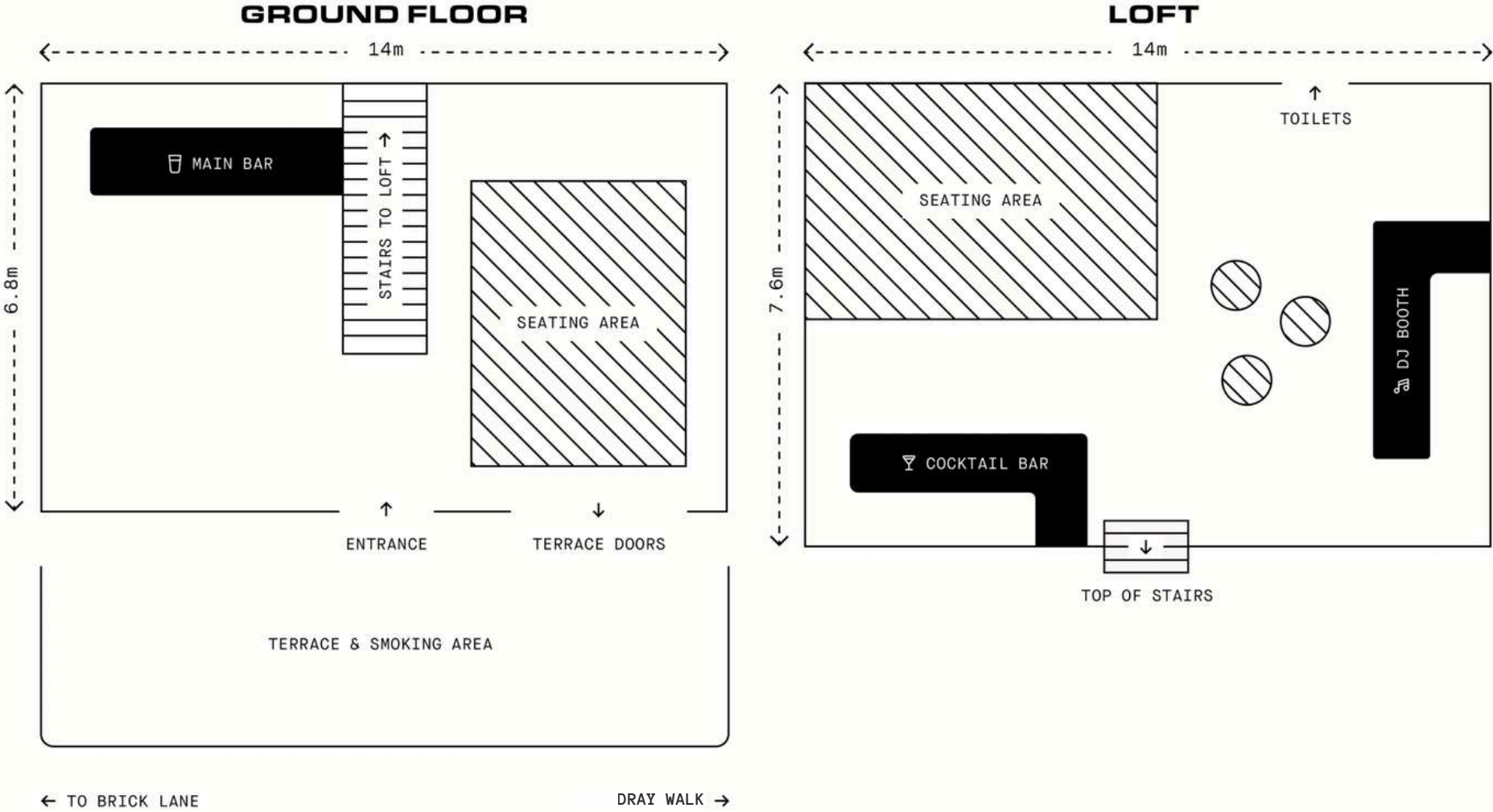
CAPACITY

- Full Venue: 200
- Full Loft standing: 100
- Full Loft seated: 50-100





FLOOR PLAN



HIRE OPTIONS

Cafe 1001 is pleased to be partnered with OpenTable, for all table bookings. For bookings of 10 guests or above, please contact the venue directly and a member of the bookings team will take it from there.

We have smaller, more intimate areas available for bookings, as well as the options for both private hire of the Loft, and full venue hire. Please see below for our hire options.

Group Bookings

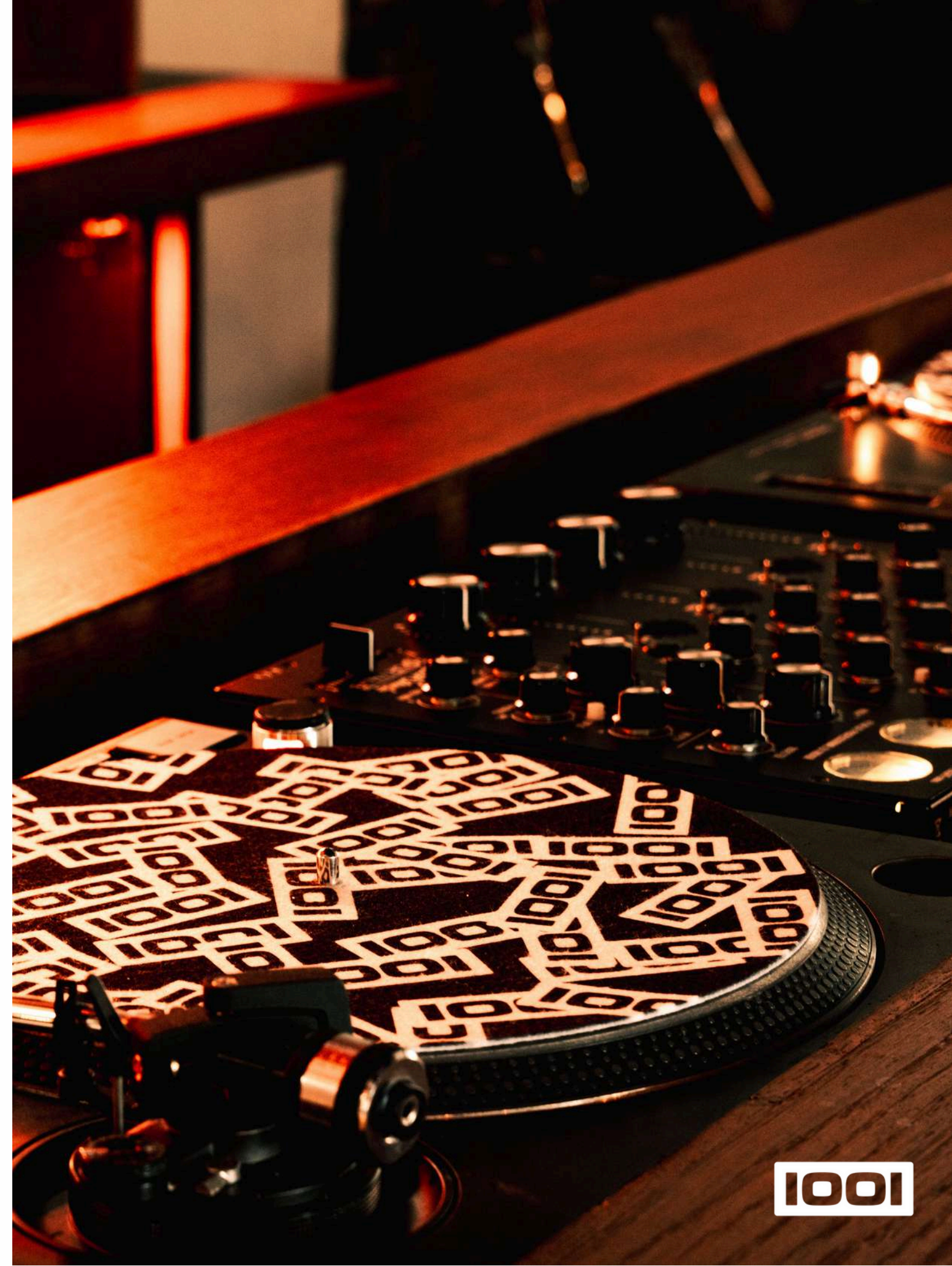
1-9 Guests | No cost - bookings made via OpenTable

10-59 Guests | £25 a head minimum spend - venue to take a booking deposit

60-80 Guests | Full Loft Hire - fee dependent on day of the week & event timings

81-160 Guests | Full Venue Hire - fee dependent on day of the week & event timings

Please note that all minimum spend fees are not inclusive of our 12.5% service charge, which is split by the amazing bar, floor, and front of house team. Minimum spends and package deals may be negotiated with your bookings manager. Minimum spends for full loft/venue hire are applicable for up to six hour bookings. The £25 a head minimum spend applies to bookings at three hour increments. Minimum spends and package deals may be negotiated with your bookings manager.



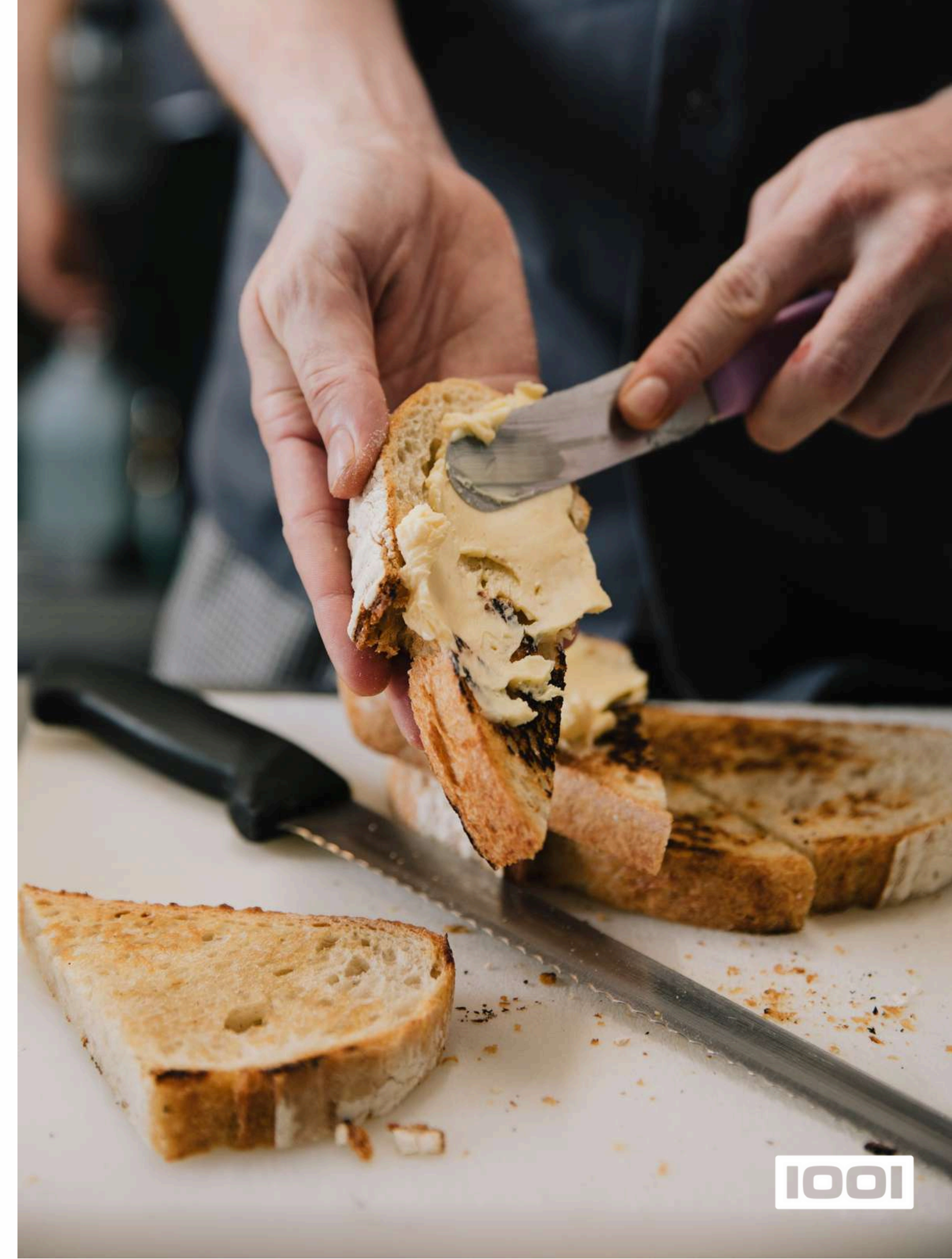


CATERING

The Truman Brewery is proud to offer a variety of versatile food offerings this Winter season, designed in partnership with Afghan-UK inspired food creators Cue Point. A merging of classic East End café and restaurant culture with Middle Eastern flavours, taking inspiration from and paying homage to the culture, heritage & diversity of Brick Lane.

From our roast dinner concept to aperitivo inspired evening canapes menu, we also have the ability to design a bespoke menu tailored to your specific needs. The Truman Brewery also has an on-site traditional pizzeria, with a brand new menu reimaged by head chef Dani and the team at Cue Point.

We have a drinks pairing on offer for each menu, taking the flavour profiles from the food and pairing them with natural wine, craft beers, and our signature cocktails. Inclusivity is important to us, and each menu we have has been designed to include a range of Halal, plant based, and alcohol free options, without compromising on taste or quality.



BRUNCH

Our traditional café menu has been elevated and inspired by the flavours of Brick Lane, whilst staying authentic and true to classic cafe culture. We like to pair our brunch with a spicy Bloody Mary or chai. We also have our own Truman Brewery Coffee, single origin Brazilian Mundo Novo beans roasted and batched right here in the heart of Brick Lane.

LIGHT BITES

PORRIDGE, SPICED BERRY COMPOTE & CARDAMOM DUST, SERVED WITH MAPLE BUTTER

TOAST WITH WHIPPED MAPLE BUTTER AND SPICED BERRY COMPOTE

MUFFINS & MELTS

All melts come with a side of tamarind salsa.

LEA & PERRINS FILLED CHEDDAR MELT WITH MASALA INFUSED HEINZ BEANS

1001 SAUSAGE MUFFIN

Beef & pork patty, American cheese, Dalston egg, served with house mustard mayo and masala dust. Added bacon is a must

SETS

All sets come with the option of a builder's tea, filter coffee or chai, and come with a side of tamarind salsa.

SET ONE

Sausage, bacon, 2 Dalston eggs, Heinz masala beans, cumin roasted portobello mushroom, vine tomatoes, and house hash browns

SET TWO

Bubble & Squeak patty, Dalston eggs, cumin roasted portobello mushroom, sautéed spiced artichoke, vine tomatoes, madras brined halloumi, and house hash browns

PUMPKIN SEED GRANOLA, YOGHURT, MIXED FRUIT AND CARDAMOM DUST

Add extra dried mulberries or toasted cumin & sunflower seeds

1001 BUBBLE & SQUEAK MUFFIN

Grated potato and veggie patty, Dalston egg, American cheese, served with house mustard mayo and masala dust (vegan option available)

HOUSE HASH BROWNS

Served with house chilli mayo

SET THREE

Avo bubble, 1001 chilli oil, vine tomatoes. Add poached Dalston eggs or madras brined halloumi on the side

SET FOUR

Masala baked eggs served on sourdough toast

SET FIVE

Cardamom Brûléed Challah (French toast), berries and maple butter

We also have a variety of breakfast bites, fresh pastries, and yoghurt bowls, as well as fresh fruit. Alongside our hot brunches, we can cater for pastry & fruit packages for corporate day time bookings and meetings.





PIZZA

Hailing from Vietri sul Mare, part of Italy's Amalfi Coast, our head chef Dani moved to London back in 2016, and has worked with us for the better half of a decade. His classic Italian pizzas have been reimagined by Cue Point for this Winter. Our dough is made fresh in-house, proofed for 24 hours at a minimum for that signature fluffy texture, and then baked in our authentic wood-fired oven.

STARTERS

PERELLO GORDAL OLIVES

GARLIC BREAD WITH MOZZARELLA | £5.50

SLEAZEBALLS

Our signature deep fried doughballs, filled with mozzarella, or mozzarella & nduja

PIZZAS

MARGHERITA

Our classic San Marzano tomato base, with fior di latte mozzarella, fresh basil, and a parmesan dusting

NAUGHTY NAPOLETANA

Anchovies, capers, black olives and oregano, on our signature San Marzano tomato base with fior di latte mozzarella

THE DIAVOLA

Spicy salami, fresh chilli and basil on our San Marzano tomato base with fior di latte mozzarella

X-RATED

Spicy nduja, red onion and black olives served on our San Marzano tomato base mixed with Chef Dani's extra hot scotch bonnet sauce, topped with fior di latte mozzarella

CAPRESE SALAD

Caprese salad, with mozzarella di bufala, juicy tomatoes, basil leaves and a fresh pesto drizzle

MEATBALLS

Fried meatballs, served with marinara tomato sauce, grated parmesan and chilli oil, finished with black pepper and basil

V-RATED

Red peppers, mushrooms, black olives and red onions, on our signature San Marzano tomato base with fior di latte mozzarella

EMMANUELLE

Brie and diced pancetta, served on a fresh white base of fior di latte mozzarella

VEGAN LOVER

Lemon and herb marinated chicken alternative, red peppers and spinach, served on our San Marzano tomato base and topped with Bluffalo Notzarella

SLEAZY WONDER

Our take on the classic capricciosa with ham, artichokes, mushroom and black olives, on our signature San Marzano tomato base with fior di latte mozzarella



PIZZA SPECIALS

Our top shelf pizzas are the best of the best; we also have a rotating specials menu that changes monthly, sometimes daily, depending on what mood we're in. Also who doesn't love a Christmas pizza? These two Christmas specials will be available for the entirety of December.

OUR SPECIALS

DANI'S TWICE COOKED TEMPTATION

Deep fried and then baked. It's our classic San Marzano tomato base with fior di latte mozzarella, finished off with stracciatella, anchovy, oregano, basil and lemon zest

CALZONE

Nduja sausage and salami, mixed with mozzarella, tomato and fresh basil. Folded, baked, and drizzled with olive oil

RIPIENO

Our San Marzano tomato base topped with fior di latte mozzarella, basil and parmesan, with a ricotta stuffed crust

CHRISTMAS PIZZAS

CRANBERRY & TURKEY

Our San Marzano tomato base topped with 24 hour brined and 8 hour oak smoked turkey, cranberry lime jam, artichoke, and crispy dehydrated onions

CAULI & CHEESE

White cheese base, oak smoked cauliflower, and a honey mustard sauce

DIPS

HOMEMADE SAUCES

Garlic and herb mayo, marinara, pesto mayo, & scotch bonnet





CANAPES

Taking inspiration from classic aperitivo menus and traditional Winter flavours, we've designed a bold menu for this winter season. Our canapes work in sharing small plates style, or as individual bites, with our bowl food designed for something a touch more filling. Never compromising on flavour, speak to your bookings manager about creating a custom catering package.

CANAPES

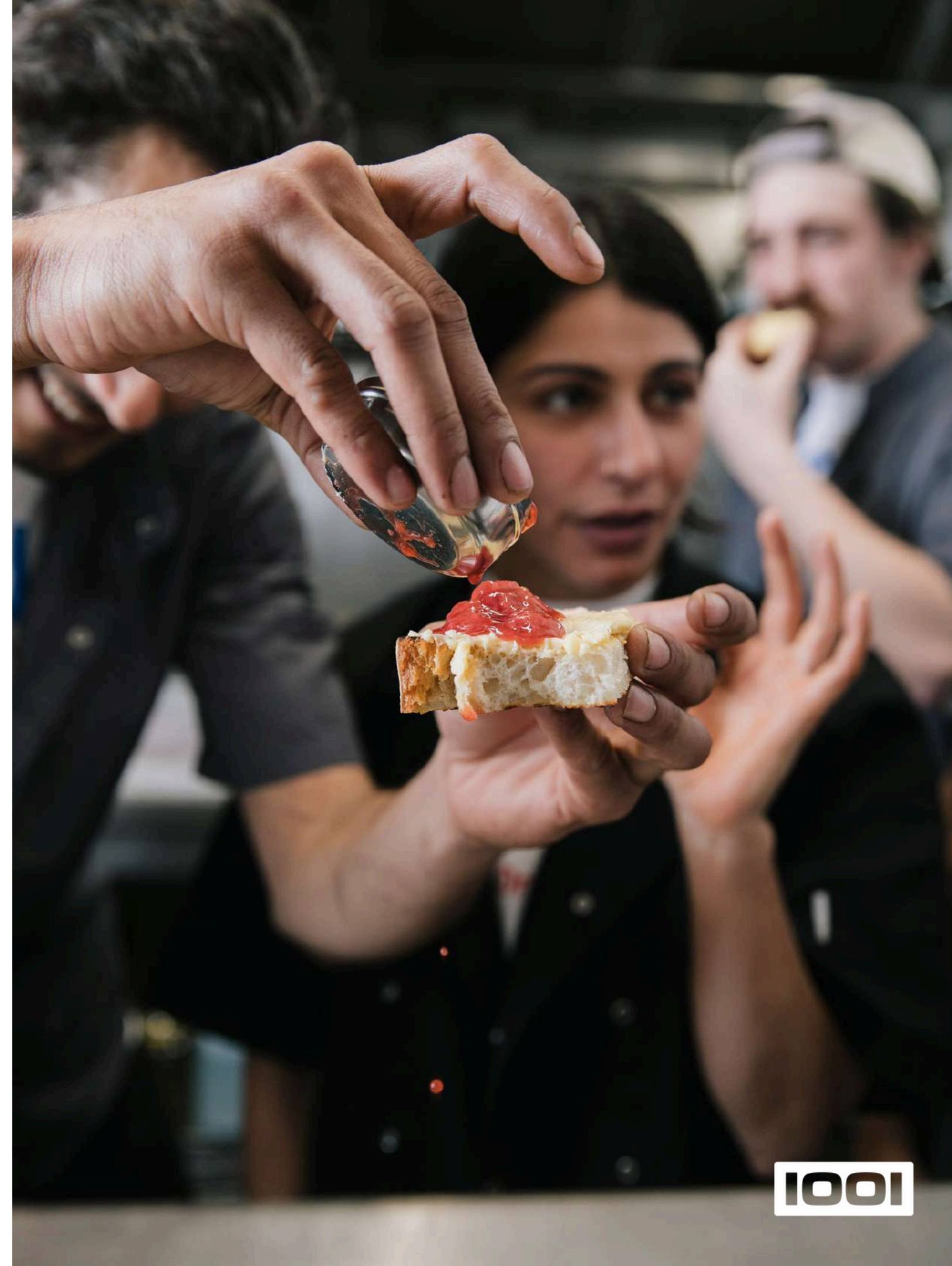
Pigs in blankets with a honey mustard glaze
Cows in rugs with cranberry lime jam
Deep fried buttermilk chicken strip, served with an assortment of dips (cranberry lime jam, honey mustard, smoked aioli)
Oak smoked beef rib skewer, served with pickled chillies and Truman BBQ sauce
Smoked rarebit bite with cranberry lime jam
Truman devilled egg, lightly topped with masala dust
Mozzarella, basil, and tomato skewer
Deep fried cucumber panko pickle, served with a parmesan ranch dressing
Smoked cheddar and pickled kohlrabi skewer with cranberry lime jam
Grilled courgette round, served with spicy pesto
Truman root vegetable crisps, served with homemade hummus and masala dust

BOWL FOOD

Oak smoked turkey slider, with cranberry lime jam, our house sage, onion and cumin stuffing, crispy dehydrated onions, and smoked aioli
Smashed beef slider, with burger sauce, cheese, crispy dehydrated onions, cucumber pickles, and cranberry lime jam
Deep fried winter root hash bun, with cranberry lime jam, our house sage, onion and cumin stuffing, crispy dehydrated onions, and smoked aioli
Oak smoked turkey poutine bowl, served with triple cooked chips, Truman house smoked gravy, cheddar and cheese curds, crispy onions, chef's pickles, and cranberry lime jam
Deep fried root veg hash poutine bowl, served with triple cooked chips, Truman house smoked gravy, cheddar and cheese curds, crispy onions, chef's pickles, and cranberry lime jam (vegan available)

SIDES

Sumac mac & cheese
Sauerkraut slaw
Waffle fries with house dips
Winter greens salad
House dips: smoked aioli, Truman BBQ sauce, cranberry lime jam, honey mustard sauce



ROASTS

Our roast menu is designed with sharing in mind, connecting over food in a warm and intimate setting. We've taken the traditional elements of a roast dinner and spiced it up (quite literally), with all our meats brined and slow roasted in a process lasting over 24 hours, leaving you with incredibly tender and flavourful food. The idea behind our roasts is big sharing platters with bold flavours - just how we like it.

ROAST DINNERS

TURKEY

Turkey, brined for 24 hours and then slowly smoked for 8 hours. Served with triple cooked potatoes, Truman house gravy, caramelised onion and sumac glazed carrots, sauteed lime and black pepper cabbage, sweet roasted garlic confit onions, sage, onion and cumin stuffing, cranberry and lime jam, and a Yorkshire pudding.

BEEF

16 hour oak smoked beef brisket. Served with triple cooked potatoes, Truman house gravy, caramelised onion and sumac glazed carrots, sauteed lime and black pepper cabbage, sweet roasted garlic confit onions, sage, onion and cumin stuffing, cranberry and lime jam, and a Yorkshire pudding.

ROASTED SQUASH (VEGETARIAN)

Oak smoked chilli oil squash 'steak.' Served with triple cooked potatoes, Truman house gravy, caramelised onion and sumac glazed carrots, sauteed lime and black pepper cabbage, sweet roasted garlic confit onions, sage, onion and cumin stuffing, cranberry and lime jam, and a Yorkshire pudding.

DESSERTS

SAFFRON SPONGE

Saffron syrup sponge served with artisan Bertotti beniseed gelato, burnt caramel sauce, and smoked Maldon sea salt

BANOFFEE PIE

Truman house banoffee pie, served with burnt caramel sauce





WINE & BUBBLES

ROSE & ORANGE

Famille Perrin Luberon Rosé (France) - £35
Casca Sauvignon Orange Wine (France) - £47

NATURAL WINE

Love Bite Cinsault (South Africa) - £48
Pot Luck Pet Nat (South Africa) - £50
White Lies Pinot Gris (South Africa) - £50

PROSECCO

Santa Eleni D.O.C Prosecco (Italy) - £34
Moët & Chandon Champagne (France) - £120

RED

Evaristo Tinto (Portugal) - £33
Montes Malbec (Chile) - £36
Zabu Nero D'Avola (Italy) - £36
LAN Rioja (Spain) - £42

WHITE

Azevedo Vinho Verde (Portugal) - £35
Alpha Zeta Pinot Grigio (Italy) - £33
Baron Sauvignon Blanc (France) - £33
Hill & Valley Riesling (Australia) - £42

All bottles served in ice buckets

Please speak with Cafe 1001 and your bookings manager directly to discuss a more tailored party package, and prices for our premium spirits list. All packages will be subject to an additional 12.5% service charge



BEERS & PARTY PACKAGES

The heritage of The Truman Brewery is, you guessed it, a Brewery, founded in 1666. We wanted to pay homage to the vast history of the site, and as such it would only make sense for us to have our own beer brand. We have two special offerings, our Truman Drinks range, and our Brick Lane Beers. Brewed with love in the heart of east London.

BEER

- Pabst Blue Ribbon
- Siren Hypernova Lager
- Siren Soundwave IPA
- Wiper & True Milkshake Stout
- Wiper & True Lemondrop Hill GF Pale Ale
- Daura Damm (Gluten Free)
- The Athletic IPA (0%)
- Lucky Saint Lager (0%)

CIDER

- Red Fin Meloncherry
- Red Fin Fresh Apple
- Sassy Cider Brut
- Sassy Cider Rosé

TRUMAN BEERS

- | | |
|--------------|------------------|
| Truman Lager | Brick Lane Lager |
| Truman Pale | Brick Lane Pale |
| Truman IPA | Brick Lane IPA |
| Truman SIPA | |

PARTY PACKAGES

BEER BUCKETS 15 BOTTLES / CANS PER BUCKET

Brick Lane Lager / Pale Ale / IPA
assorted bottles - £90

ALCOHOL FREE 15 BOTTLES / CANS PER BUCKET

Assorted soft drinks (San Pellegrino, Ting, Coca Cola, Diet Coca Cola, Fentimans Cola, Rose Lemonade, Ginger Beer) - £50
Or
Alcohol free beers (Brooklyn Special Effects - 0.4%) - £50

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THE COCKTAILS

THE SIGNATURES

TRACK ONE | £13

Rum, Aperol, Lime & Ginger Beer with Angostura Bitters

TRACK TWO | £13

Whiskey, Lemon & Hot Spiced Apple Juice

TRACK THREE | £13.50

Vanilla Vodka, Limoncello & Cointreau with a Pumpkin Spiced Foam

TRACK FOUR | £13

Cucumber, Jalapeño, Tequila, Cointreau & Lime

THE CLASSICS

NEGRONI | £12

Gin, Vermouth & Campari

MARGARITA | £12

Tequila, Cointreau & Lime

MOJITO | £12

Rum, Mint & Lime

PALOMA | £12

Tequila with Mezcal, Lime & Grapefruit Soda

WHISKEY SOUR | £12.50

Whiskey, Lemon & Angostura Bitters

TRACK FIVE | £13.50

Gin, Cherry Liqueur, Lemon & Pink Pepper

TRACK SIX | £13

Whiskey, Amaretto, Hazlenut & Chocolate Bitters

TRACK SEVEN | £13

Rum, Lime, Mint & Matcha

TRACK EIGHT | £13.50

Vodka, Coffee Liqueur, Coffee & Coconut

OLD FASHIONED | £12.50

Bourbon Whiskey, Sugar, Angostura & Orange Bitters

ESPRESSO MARTINI | £12.50

Vodka, Coffee Liqueur, Espresso & Vanilla

MANHATTAN | £13

Bourbon Whiskey, Sweet Vermouth, Dry Vermouth & Bitters

LYCHEE MARTINI | £13

Vodka, Lychee Liqueur, Lychee Juice & Lemon

SIDECAR | £13

Cognac, Cointreau & Lemon

Please speak with Cafe 1001 and your bookings manager directly to discuss creating your own cocktail, and using our premium spirits list. All pre-orders will be subject to an additional 12.5% service charge.



APERITIVO & MOCKTAILS

APERITIVO

APEROL SPRITZ | £9.50

Aperol, Prosecco, soda water, fresh orange

CAMPARI SPRITZ | £9.50

Campari, Prosecco, soda water, fresh orange

CRODINO SPRITZ | £8

Alcohol free

ALCOHOL FREE

MATCHA MOJITO | £8

Apple juice, Lime, Mint & Matcha

HOT TODDY | £8

Hot Spiced Apple Juice and Lemon

ST GERMAIN SPRITZ | £9.50

St. Germain Elderflower Liqueur, Prosecco, soda water, fresh lemon

NEGRONI | £9.50

Beefeater Gin, Cocchi Vermouth, Campari

VIRGIN MARGARITA | £8

Jalapeño, Cucumber, Agave, Lime & Ginger Beer

LET'S GET FIZZICAL | £8

Cherry, Lemon & Soda

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SPIRITS LIST

GIN

Truman
Brick Lane
East London Liquor
Beefeater Dry
Hendricks
Malfy Rosa
Monkey 47
Sipsmith Sloe Gin
Renegade
Bone Idyll Dry

RUM / CACHACA

Bacardi Carta Blanca
Bacardi Carta Negra
Kraken
Doorlys 3yr White Rum
Doorlys Dark
Plantation Pineapple
ELLC Rum
Sagatiba Cachaca

LIQUEUR

Sambuca Luxardo
Disaronno
Baileys
Limoncello Luxardo

VODKA

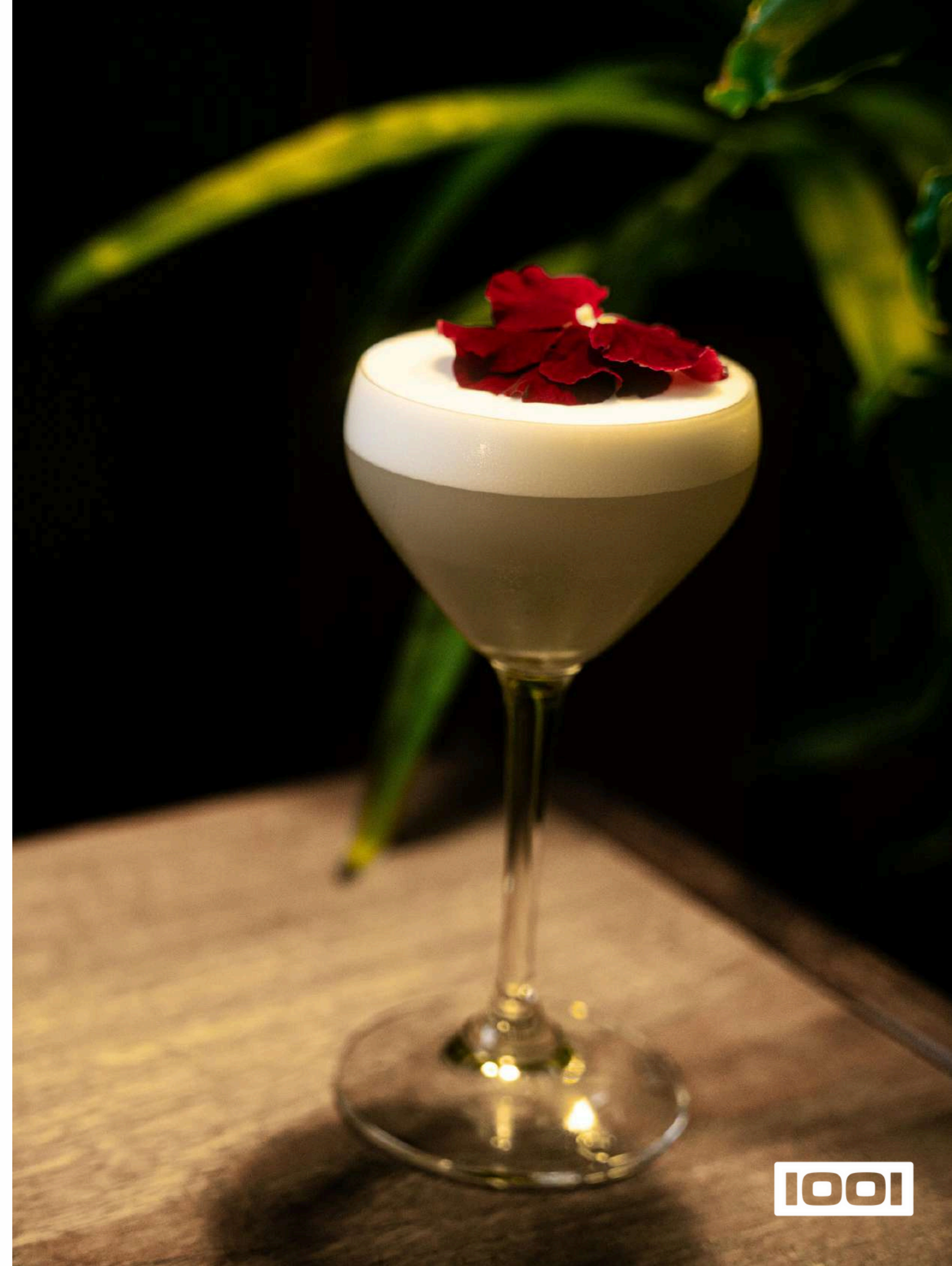
Truman
Brick Lane
East London Liquor
Absolut
Crystal Head
Baller's
Bone Idyll

TEQUILA & MEZCAL

Olmeca Tequila Blanco
Cazcabel Coffee
Cazcabel Honey
Olmeca Reposado
Patron Silver
Patron Reposado
Quiquiriqui

WHISKEY & BRANDY

Jameson
Evan Williams
Elijah Craigh
Rittenhouse 100
Bulleit Bourbon
Bulleit Rye
Debt Collector Unaged
Debt Collector 1 Year
Nikka From Barrel
Nikka Coffee
Remy Martin





PLEASE CONTACT THE CAFE 1001 BOOKINGS
TEAM FOR ALL ENQUIRIES:
SAHERA@TRUMANBREWERY.COM

