



POP BRIXTON

Make your Summer

- 2017 -

Pop Brixton

Summer is nearly upon us, so dust off those sunglasses and get ready to enjoy a drink in the sun! Pop Brixton offers large spaces with natural light and outside feel.

Pop Brixton is a temporary project that has turned disused land into a creative space for local, independent businesses. Home to over 50 startups across street food, restaurants, bars, retail boutiques and even a radio station; Pop Brixton offers a unique and immersive visitor experience. Just a 3-minute walk from Brixton Tube Station, Pop Brixton boasts a range of private hire spaces alongside catering options to suit every taste. Whether you are looking to entertain clients, treat your team to an away day, launch your latest product or host family and friends, come and discover South London's most exciting pop up experience.



BUILD YOUR OWN EXPERIENCE

FROM £25PP

EXCLUSIVE VENUE HIRE

Pop Box

or

The Greenhouse

FOOD OPTIONS

Canapé Selection
Pop Pounds
Street Food Summer Banquet
Summer Small Plates

BEVERAGE OPTIONS

Bottomless Bar
Cash Bar
Cocktail/Prosecco Reception

A LITTLE EXTRA

Event Experience
Ice Cream Stand
Photographer
Cloakroom
Unlimited Prints & Props Photo Booth

A LITTLE EXTRA - POP BOX ONLY

DJ
Live Band Entertainment
Big Screen
Karaoke
Performers



Food & Beverage

Pop Brixton proudly hosts some of London's most exciting street food vendors, restaurateurs and bar offerings this side of the river. With Brixton already established as a go-to, foodie destination, Pop Brixton has built upon this and offers a bespoke catering service to suit any event. From delicate canapes to fine dining banquets, relaxed street food buffets or global bowl food, our events team are on hand to guide you through all our delicious offerings.

Please inform us of all your dietary and allergy requirements before the event

These menus are samples and subject to change.
Please contact us for more information





HOME GROWN

Homegrown not only offers homemade, healthy & delicious seasonal brunch and lunch food, they can tailor a menu specific to your taste. They offer varied menus for specific events such as canapés, buffet, organic burger stand and even formal dining experiences. See below for a snippet of the current menu

ALL DAY BRUNCH

- Smashed Avocado On Toasted Sourdough W/ Feta (V)
- Smashed Avocado On Toasted Sourdough W/ Feta & Smoked Salmon
- Bit W/ Sourdough & Basil Mayo (Df)

WRAPS

- Falafel W/ Homemade Beetroot & Butterbean Hummus, Garlic Tomatoes & Leaves (Vg)
- Chicken W/ Homemade Basil Mayo & Leaves (Df)
- Halloumi W/ Slaw & Tahini Dressing (V)

SEASONAL FOOD

They Change Up their Seasonal Food Every Week... See Below For Examples!

- Salads
 - Chargrilled Cauliflower, Broccoli W/Harissa & Cashew Nuts
 - Green Bean, Chickpea, Parmesan & Lemon
- Hot Food
 - Sweet Potato And Coconut Dhal W/ Flatbread

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ZOE'S GHANA KITCHEN

Their canapés are renowned for their stunning contemporary twist on traditional Ghanaian ingredients and flavours, bringing a sense of adventure to any private event

Please see a list of their canapé options - we recommend a minimum of 3-4 options that include 2 vegetarian options

VEGETARIAN & VEGAN

Kelewele Bamboo Skewers

Plantain Discs w/Kpakko Shito Salsa

Grilled Garden Eggs in Chilli & Garlic on Goats Cheese Hard Dough Crostini

Mini Mashed Yam Balls in a Golden Gari Crust

SEAFOOD

Spiced Sardines on Banku Bruschetta

Spiced Mackerel & Cashew Pate

Devilled Chicken Liver parfait

Shito Parcels

SWEET

Puff Puff Ghanaian Donuts Rolled in Cinnamon and Sugar

Iced Kenkey & Vanilla Shots
Divine Ghanaian Chocolate Mousse Morsels

MEAT

Mini Suya Beef Kofte Kebabs w/ Groundnut Sauce

Chicken & Jollof Arancini

Jollof Spiced Chicken Skewers

Beef Shoko Pies - Shredded Beef and Spinach in a Puff Pastry Casing

BOWLED FOOD

Red Red

Aboiboi

Garden Egg & Okra Stew

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DONOSTIA SOCIAL CLUB

A love of the Basque country and a want to serve extraordinary Basque food in a unique setting. Basque cuisine is a unique fusion of the best of Northern Spain and French cuisine, with Donostia (the Basque name for San Sebastian) recently being voted the top destination for British food-lovers.

MEAT

Braised Iberico Pork Cheek, Butter
Bean Purée & Herb Oil

Venison w/ Cauliflower, Spring
Onion & Pickled Radish

Oxtail, Red Wine Sauce, Lime &
Chocolate

FISH & SHELLFISH

Cod Pil Pil

Seared Scallop, Pisto, Green Chilli
Sauce & Almonds

Octopus w/ Samphire, Romesco &
Lemon Oil

VEG & SALADS

Smoked Duck Salad w/ Watercress,
Anchovies & Corn

Milhojas of Sweet Potato,
Aubergine & Espadan de Cabra
Cheese

Courgette Cannelloni, Roast
Squash, Walnuts & Truffle Honey

Piquillo Peppers Stuffed w/
Spinach, Pine Nuts & Raisins

Tenderstem Broccoli, Toasted
Almonds & Garlic Oil

NIBBLES

Boquerones

Sobrasada Toast

Pan con Tomate

Padron Peppers

Beetroot & Goats Cheese
Croquettes

Patatas Bravas

Heritage Tomato Salad

DESSERT

Manchego Cheesecake w/ Arroz de
Leche Cream

Honey Glazed Torija's w/ Olorosso
Ice Cream

Orange Foam, Almond Turrón &
Mango

DONOSTIA
SOCIAL
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DUCK DUCK GOOSE

Cantonese canteen serving hearty and delicious dishes inspired by the roast meat shops that line the streets of Hong Kong.

RAW

Scallops, Choi Sum, Pickled Ginger & Sesame

FRIED

Salt & Pepper Salsify
Prawn Toast Revisited

FROM THE WOK

Choi Sum with Garlic & Soy
Greens with Dried Chilli & Sesame

Turnip Cake with Ceps & Mustard Greens
Shoulder of Lamb with Cumin, Chili & Sichuan Pepper

STEAMED

Whole Bream with Soy, Ginger & Spring Onion

CANTONESE BARBEQUE

Char Siu
Roast Pork Belly with Five Spice
Roast Duck
Roast Goose



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THE CHOICE IS YOURS



This new street food business creates a fusion of some of the French's favourite snacks....Crêpes, Galettes (gluten free), Waffles and Croque Monsieur.



They take inspiration from around the world using Indian spices and world dishes and give them a Baba G twist. One of London dishes is their top selling Crazy Lamb jalfrezi burger.



Don Luigi is a new creative street food business which aims to fuse the convention of street food trading with delicious dishes such as calamari and arrosticini that originate from Italy.



Italian artisan gelato made daily with single origin ingredients sourced from all over the world! Naturally flavoured gelato and sorbets, alongside waffles and coffee.



Franzina specialise in Sicilian small plates, serving up beautifully presented, traditional dishes, using locally sourced ingredients. They also stock a selection of Italian wines to wash down your meal.



Authentic Mexican classics such as chicken tinga, chorizo con papas, papas mexicanas or pastor pork and turn them into amazing tacos and quesadillas served just as it is in Mexico.

THE OTHER SIDE
... FRIED CHICKEN ...

Smoked... Honey... Butter.... Their signature burger is a brined boneless thigh, double breaded in their secret recipe, topped with four-hour-smoked honey butter. Served in a potato bread bun with crispy sweet cure bacon and baby cucumber pickles.



Mama's Jerk is an innovative Caribbean street food business serving Jamaican cuisine. They use fresh good quality locally sourced ingredients to create innovative and authentic Jamaican Jerk food products to provide quick, delicious tasting meals.

VIET BOX

Viet Box bring a new and exciting take on traditional Vietnamese culinary dishes. Each recipe on their menu is inspired by travel and the cultures they have contacted throughout these travels.



THE CHOICE IS YOURS

World of Wurst

Gourmet range of sausages from around the world including favourites such as the German style Bratwurst and Currywurst. All of the sausages are paired with their selection of beer or wines in order to create a unique palate enriching experience that is not offered anywhere else in the capital.

MADE OF DOUGH

London Pizza Festival winners, they set out to make the best pizza and have a laugh. It starts with the dough – they use a simple lean dough recipe with a 60 hour fermentation process. They top their dough with the best produce about, then cook with real wood fire which gives a chewy, lightly charred pizza.

KOI
Ramen Bar

Japanese Ramen Noodle Bar, specialising in Tonkotsu Ramen – a rich and creamy pork soup noodle from the Southern regions of Japan. Every single drop of soup is homemade and handmade, taking over 12 hours using traditional cooking techniques to create a pure, smooth, delicious pork broth... filled with fresh egg noodles and topped with 10 hour slow cooked tender pork belly slices marinated in their own special soya sauce blend.

DONUT
ROUND

Donut Round is the only 'made in Brixton' hot fresh, tricycle-based donut business and they are a brand new family run start-up offering delicious donuts. All of the Donut Round ingredients are natural, including free range eggs and where possible, organic toppings.



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A LITTLE EXTRA

Whilst Pop Brixton's spaces all have something special about them; from the magical fairy light containers to the lantern adorned Greenhouse ceiling, we believe there is always room for a little extra to make your event even more memorable. We've listed some of our tried and tested favourites below, but do let our team know what special touch you have in mind and we'll make it happen!

Photo Booth

Combining a vintage themed photo booth with modern technology, our photo booths produce high quality immediate prints for you and your guests. Creating memorable photo strips with an array of fancy dress props included so your guests remember your event for years to come!

Performers

From contortionists to hula hoopers, magicians to break-dancers, we are able to provide all sorts of performance artists to entertain your guests.

Live Music

Whether you're into jazz, afro beat, funk or house music, Pop Brixton can provide live bands and DJ's for every event. Whether it is an intimate affair or lavish party, we have the musical ambience covered.

Face & Body Art

From glitter lips or lavish face gems, temporary tattoos or fun hair chalk, our face and body artists create quick looks for every occasion which your guests will love.

Karaoke

What better way to bring a team together than with some much-loved musical favourites. We can organise anything from classic karaoke to hip-hop, rock and gospel specials; so grab the mic, pick a song and take to the stage.

Big Screen

Our Panasonic Projector and giant screen can be used for all sorts of visuals. If you're looking to project a company logo, live stream an Instagram feed, present your projects latest vision or embarrass the bride and groom during speeches, let us know and we can arrange it for you.





Workshops & Experiences

Pop Brixton are lucky to work with a wide range of talented creatives. Our members can produce a host of great experiences from wine tasting to urban gardening, screen printing to cooking masterclasses, wine tasting, headdress making. On hand to teach or treat your guests to a variety of experiences, simply speak to our team for details.

MAKE DO AND MEND

SUNGLASSES DECORATIONS

With a wide range of sunglasses to choose from you can create your own statement glasses, with a lot of glue and fun things to choose from. A great way to relax and interact with your guests, providing you with an everlasting memory.

CUSTOMISE DENIM

Bring your own denim and resurrect an old rag to your favourite outfit again. Whether it be pattern work or shredding. Make do & Mend will show you how to create something great out of something old.

FLOWER HEADDRESS MAKING

Whether you want to create something for a festival or just to wear as an accessory. Using simple techniques but creating a masterpiece.



LIQUID JOURNEY OF NEW ZEALAND

WITH THE NEW ZEALAND CELLAR

Indulge in some great wines with your guests, explore your senses and discover your favourite New Zealand wine. The New Zealand Cellar will host a 90 minute liquid journey for you.



DISCOVERY TASTING

Delve into a mix of wines that are both exclusive and signature. Expect great producers and wines as interesting as they are tasty. 6 wine varietals, 2 bottles of each

CONNOISSEUR

Let us reveal our showstoppers. Tailored to curious palates and minds that are open. 6 wine varietals, 2 bottles of each

*based on 20 guests, more quantities are available on request.

COCKTAIL MASTERCLASS

WITH SHAKE & STIR

If you are looking for a truly special occasion to build your team spirit, why not try one of their themed cocktail masterclasses. An expert mixologist will guide you through the session where you will learn how to make some of our signature drinks. You will be making some of the drinks alone, some in pairs and also there is a serious competition at the end to find the true cocktail champion of your group.



Contact Us

20%
DISCOUNT
ON VENUE HIRE

**PROMO CODE:
SUMMER17**
VALID APRIL - AUGUST

ABIGAIL DAVEY

PRIVATE EVENTS MANAGER

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