



# 10 G S EVENTS

10 GREEK STREET AND BRAYBROOKE BEER CO.  
A PERSONAL FOOD & DRINK EXPERIENCE



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# ABOUT US

10 GREEK STREET  
&  
BRAYBROOKE BEER CO



Luke Wilson and Cameron Emirali opened 10 Greek Street, a neighbourhood restaurant in the heart of Soho, in February 2012. For the past decade it has been serving London beautiful, seasonal food with a perfectly curated wine list in a relaxed and welcoming environment.

The restaurant has established itself as a classic Soho staple, serving a daily changing menu that celebrates premium ingredients alongside a constantly evolving wine and drinks list.

Five years later came Braybrooke Beer Co. Set up by Luke, Cameron and Nick, three friends with decades of combined experience in the food and drink industry. Set in the heart of the British countryside on a working farm, Braybrooke has just one aim: To make really good lager.

We are now delighted to bring to you 10GS Events, the new sister company to the restaurant and brewery. This exciting project offers catering for all occasions all over the country. We wanted to provide customers with the same experience they receive when visiting 10 Greek Street wherever the location.

We offer external catering, ranging from small canapé parties, to large scale weddings, which we can cater in any location. In addition, we can supply a mobile taproom and airstream trailer providing all you need for any event in your own setting. If you are looking for a location, come to the brewery, where we have the perfect setting in idillic countryside.

"10 GREEK STREET HAS NAILED IT"  
JAY RAYNER, THE GUARDIAN



# WHY US?



This is not your normal catering company. With ten years in the restaurant business and a successful brewery at our side we know what it means to deliver a perfect experience with a difference.

Our team of professionals are here to help you create your vision. All of us at 10GS know what it means to make memories. Our expert head chef will guide you through the menu selection, curating your unique menu and our expert events manager will be on hand to walk you through the trickier parts of planning.

And if you want something a bit different - a barbecue feast, festival, lager camping weekend, intimate banquet - simply tell us and we can provide.



# PRIVATE DINING TO GREEK STREET



Our private dining room is located downstairs in the restaurant. Seating up to twelve guests, it is perfect for those looking for an intimate space away from the bustle of the main dining room. Customised menus and greetings cards can be made on request to add that something special to your experience. The music system is all yours too, just tell us what you like to listen to or leave it to us.

Whether for a business lunch or dinner, celebrating a birthday or just a meal with friends and family, we can offer a choice of dining styles to suit your occasion.

Our monthly feasting menus are designed to be shared by large groups, perfectly showcasing our seasonal approach to food. See our latest feasting menu [here](#). If you would prefer a vegan or vegetarian menu for your group then just let us know. And if this style of menu isn't appropriate for your group we would be happy to offer a sharing a la carte menu as an alternative.

Over the years 10 Greek Street has worked with some amazing suppliers and producers of wine from all over the world. We are proud winners of the Wine List of the Year at the National Restaurant Awards. We can source the perfect wines to suit your individual tastes, this could be a wine pairing to match your meal or just the perfect wines to represent you and your event. In addition, our team have a great knowledge of spirits and cocktails and can advise on the perfect, cocktail, aperitif or digestif for your event.



"THE FOOD WAS ABSOLUTELY SUPERB, ALL OUR FRIENDS LOVED THE SHARING STYLE MENU" LUCY

TO GREEK STREET DINING ROOM







# PRIVATE CATERING

All clients will receive a bespoke service for their event and our team will work tirelessly to make sure we deliver exactly what you want. Whether it's a select canapé party, feasting menu or buffet it will be tailored to fit your exclusive requirements. We always work with the best suppliers to guarantee the freshest ingredients and premium quality drinks menu.

We can cater in all types of venues even those without a kitchen as we have the airstream trailer, which has cooking facilities for a hundred plus guests. This beautiful piece of kit adds a lovely touch to a festival style wedding or party. However, if the trailer does not fit into your plans we can also set up field kitchens or come in and cook in existing domestic or commercial situations.

"IF YOU WANT TO HAVE A PARTY WHERE ALL YOUR GUESTS WILL WRITE YOU THANK YOU NOTES RAVING ABOUT THE MEAL FOR MONTHS TO COME, THEN BOOK 10GSEVENTS."

OLENKA, 2021 40TH BIRTHDAY PARTY



# THE BREWERY & TAPROOM

**B**raybrooke Beer Co is a specialist lager brewery situated in the heart of picturesque countryside, just outside Market Harborough. Previously a grain store, this traditional barn now houses a finely tuned artisan brewery.

If sipping freshly brewed beer surrounded by beautiful British farmland appeals, why not have your event at our brewery and enjoy the extensive courtyard area and surrounding trees and fields. This is ideal for an outdoor festival style wedding or party or work recreation event. With its quintessential English charm, it'll make the perfect backdrop and the courtyard is a great space for a large or intimate gathering. With our catering trailer and portable taproom we can supply you with everything you will need and your guests can enjoy a tour of our state of the art brewery, where we are never short of great tasting lager.

To make your event even more special, for a minimum order of 200 bottles, you can work with our design team to create a bespoke label just for you. A unique idea for a special occasion momento or wedding favour.

" BEER DOESN'T HAVE TO BE COMPLICATED, AS LONG AS IT'S MADE IN THE RIGHT WAY WITH A COMMITMENT TO QUALITY "

LUKE WILSON, CO FOUNDER OF BRAYBROOKE BEER CO







# THE AIRSTREAM

We recently commissioned a bespoke airstream trailer kitchen to expand our service. Now we can not only cater for your event at the brewery but travel to wherever you want us.

Our trailer can feed over a hundred guests, menus can be adapted to your own preference. It is kitted out with a wood fired pizza oven and fantastic cooking equipment. We can even serve your guests directly from the trailer with our Festival Menu. If it's a Greek Street menu on wheels you're after this is it!



This beautiful piece of kit looks fantastic at any occasion and is hugely popular at festivals. It also means you don't have to worry about kitchen facilities as our airstream has it all on four wheels.

SPRING SUMMER  
2023 MENUS



# CANAPÉS

Beef tartare, dripping toast

Iberian presa, piquillo pepper

Buttermilk fried chicken, burnt chilli mayo

Pressed ham hock, gribiche

Crab croquettes, aioli

Smoked trout, creme fraiche & cucumber

Confit potato, cod's roe & caviar

Tuna, sesame, soy, chilli & lime

Polenta, goats cheese & truffle (v)

Spiced aubergine, tomato & coriander (vg)

Beetroot & chickpea fritters, red pepper & walnut (vg)

Pea & mint arancini (v)

v - Vegetarian

vg - Vegan

MENUS ARE SEASONALLY DEPENDANT.  
PLEASE EMAIL [INFO@10GSEVENTS.COM](mailto:INFO@10GSEVENTS.COM) FOR FURTHER ENQUIRIES.



# FEASTING MENU

## Starters

Wood fired lamb ribs, red onion, pomegranate & yoghurt Buttermilk fried cod cheeks, curried peas

Gloucester old spot croquettes, n'duja mayo

Caponata, artichokes (vg)

Stracciatella, summer truffle (v)

Prawns & sauce vierge

## Mains (Choose one)

Onglet & Welsh black short rib, roasted hispi cabbage, fried potatoes, shallots & green peppercorns

Brecon lamb, boulangere potatoes, broccoli, onions & anchovy

(supp. £10 per person)

Roasted Chalk Stream trout, Jersey Royal potatoes, baby gem, broad beans, radish & watercress

Baked polenta, burrata, peperonata, spinach & basil (v)

Spiced spatchcock guinea fowl, mixed grains, courgettes, olives & oregano

Whole plaice, cherry tomatoes, new potatoes, fennel & samphire

(Vegan mains available on request)

## Desserts (Choose one)

Buttermilk pudding, peaches & cardamom beignets (v)

Spiced pistachio cake, yoghurt, raspberries & rose (v)

Apricot & almond tart, clotted cream ice cream (v)

Pavlova, strawberries, lemon curd & mascarpone (v)

Chocolate cremeux, cherries & churros (v)

v - Vegetarian

vg - Vegan

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# BUFFET MENU

Focaccia & Crudites with Extra Virgin Olive Oil, Anchoide, Tapenade Parmesan Crisps

(Choose one)

Rare roast beef, salsa verde

Smoked trout, watercress, capers & mustard

Caponata stuffed roast squash (vg)

(Choose three)

Mixed grains, slow roast tomatoes, rocket & zhug (vg)

Imam Bayildi - Spiced aubergine & tomato salad (vg)

Peppers stuffed with basil, tomato & burrata (v)

Spiced chicken, brown rice & coriander Salad

Roast new potatoes (vg)

Baby gem, anchovy, garlic, parmesan

Courgette, feta, olives & mint (v)

(Choose one)

Raspberry frangipane tart (v)

Chocolate fudge cake, creme Fraiche, amarena cherries (v)

Pavlova, apricots & pistachio cream (v)

v - Vegetarian

vg - Vegan

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# FESTIVAL MENU

SERVED FROM OUR AIRSTREAM TRAILER

Spiced lamb, pickled chilli & muhammara pizza

Roast garlic, smoked provolone & Parma ham pizza

Smoked anchovy, tomato, capers & chilli pizza

Roast squash, balsamic onions & rocket pizza (vg)

Truffled mushrooms, stracciatella & cavolo Nero pizza (v)

Tamworth pork croquettes, gribiche

Fritto misto

Braybrooke beer battered potatoes, aioli (v)

Spiced potato fritters, chickpeas & tamarind (vg)

Harissa short rib bun, smoked chilli mayo & coriander slaw

Pulled lamb and merguez bun, pickled red onion and mint Braybrooke braised

Tamworth pork bun, nduja and burnt apple Celeriac schnitzel & mustard slaw bun (v)

Churros, chocolate and salted caramel Blackerry & pistachio ice cream sandwich (v)

Wood roasted pineapple skewers (vg)

v - Vegetarian

vg - Vegan

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TO DISCUSS YOUR NEXT EVENT OR FOR ANY FURTHER  
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