

Bistro Union

Thank you for considering Bistro Union for your special event.

Bistro Union is a self-contained restaurant that can be hired privately for groups of up to 40 guests. Available for lunch and dinner, our dining room is split in two parts, and has its own dedicated staff, fully stocked bar and music facilities.

Exclusive Hire

The chart below represents the minimum spend requirement for Exclusive Hire of Bistro Union



	Lunch	Dinner
Monday	£1500	£4000
Tuesday	£1500	£4000
Wednesday	£1500	£4000
Thursday	£1500	£4000
Friday	£1500	£4000
Saturday	£3000	£5000
Sunday	£3000	£2000

Prices exclude December

Terms and Conditions

The majority of dietary requirements can be catered for, however we kindly asked for this information in advance.
All pricing excludes a 12.5% service charge added to your total bill

To confirm the Private Hire of Bistro Union, we require a 50% deposit of the minimum spend shown in the chart above. Should you cancel within 7 days of your reservation your deposit will be held. You will receive a fully itemized invoice following your event which will include a 12.5% service charge.

Should you not reach the minimum spend a room hire fee will be charged to balance the difference.

Bistro Union



Bistro Union is a neighbourhood restaurant located close to Clapham Common on Abbeville Road. Our aim is to be everything a local restaurant should be and that includes being a bespoke space to host intimate or larger events. In the past we've hosted wedding receptions, birthdays and corporate celebrations with every event being completely different, based on the wants of our guests.

Host your event with us! We're more than happy to sit down and discuss menu ideas, wine pairings and other specifics to make the event your own.

Table sizes can range from small numbers to exclusive hire of the venue. Below are some examples of previous menus.

Sample Menus

Snacks on arrival

Starters (to share)

Whipped Ricotta, Asparagus, Radishes, Lemon Vinaigrette
Taramasalata, Green Olives, Sourdough Crackers
Pressed Ham Hock Terrine, Piccalilli

Mains (to share)

Fennel & Berkswell Gratin, Watercress & Pickled Walnut
Short Rib 'Provencale', Gremolata & Chips
(Seasonal vegetables and salad for the table)

Dessert (individual)

Brown Sugar Meringue, Chantilly Cream, Fresh
Raspberries

Starters (to share)

Beetroot Hummus, Sour Cream, Chives & Za'ata
Salt Cod Brandade, Olives & Croutes
Pork Terrine, Pistachios & Cornichons

Mains (to share)

Baked Aubergines, Tahini, Rocket Pesto

Braised Lamb Shoulder,
Cannellini Beans & Green Sauce

Whole Baked Brill, Cafe de Paris Butter,
Potato & Olive Oil Gratin

Dessert

Orange Chocolate Mousse,
Whipped Cream & Shortbread

Cheese course

Snacks to be served with champagne

Smoked Aubergine Hummus, Chilli Oil,
Sesame Grissini Comte Gougeres
Nocellara Olives
Confit Rabbit Rilletes and Cornichons

Main course:

Roast Porchetta of Gloucester Old Spot, Apple Sauce,
Potato & Olive Oil Gratin,
Green Beans & Peas a la Francais

Grapefruit posset with cassis

Cheese

We look forward to welcoming you.