



Nestled in Enderby's Wharf, Greenwich Peninsula, you'll find the historic building of Enderby House. Moments away from the O2 London and an 8 minute walk from the infamous Cutty Sark. Boasting an array of floors and feature rooms, our newly refurbished venue offers the perfect spot for events, private dining, and business meetings with a riverside view.

Get in touch with our team and let us help you plan your next event!



THE GARDEN ROOM

A jungle themed space fit for a range of private functions and events from corporate events, team buildings and private dining to intimate wedding receptions and drinks parties.

Standing: 45 guests

Seated: 35 guests

Features: TV screen, free WiFi

THE OCTAGON ROOM

Spacious and grand room with a private riverside view which lends itself perfectly for standing drinks parties and seated dining alike.

Standing: 40 guests

Seated: 20 guests

Features: TV screen, free WiFi, fire place, private riverside views

THE STUDY

An intimate hideout with a riverside view for smaller private dining parties and meetings.

Standing: 6 guests

Seated: 6 guests

Features: TV screen, free WiFi, private riverside views

Ts&Cs apply. Enquire for more information.



THE COLLECTORS ROOM

An explorer's ideal hideout, perfect for intimate dining, working from the pub or a different meeting setting with your clients.

Seated: 10 guests

Features: TV screen, free WiFi

THE OCTOPUS ROOM

A spacious room located on our lower floor with a quirky maritime decor for intimate gatherings and celebrations. Perfect for watching sport, birthday celebrations and private dining.

Seated: 12 guests

Features: TV screen, free WiFi, air conditioner, private mini-fridge

THE ROOFTOP TERRACE

The perfect outdoor spot with a great balance of sofas, tables and mingle space. Book less tables for smaller groups or book out the whole rooftop for larger private functions and events.

Standing: 60 guests

Seated: 40 guests

Features: free WiFi, panoramic Riverside views

Ts&Cs apply. Enquire for more information.



MEETINGS

Perfect for informal meetings, business lunches and group presentations, the Enderby House offers relaxed and comfortable surroundings to work from. Free WIFI is available throughout the pub along with a range of Birchall Teas and Street & Co. Coffee. The Study, the Collectors room and the Garden Room cater for anything between 6-35 delegates and offer a private HD screen and HDMI cable.

Breakfast meetings are available to book from 10am.

BREAKFAST PACKAGE

Available Monday - Friday, 10am - 1pm

£10 per person

Selection of morning pastries • Seasonal fruit platter • Tea and coffee • Fruit juices
Bacon and egg baps + £5pp

WORK FROM PUB ALL DAY PACKAGE

Available Monday - Friday, 10am - 5pm

£15 per person

Unlimited tea and coffee • Any item from the sandwich/brunch menu • Seasonal fruit platter

When the working day is done, treat the team to a drink (or two!).

Order your drinks from the bar or pre-order a selection to arrive when you're ready.

These packages are available by pre-order only. The order and payment must be received no later than 7 working days prior to the event.



PRIVATE DINING MENU - SILVER

3 courses for £34

FIRST COURSE

Smoked salmon, cream cheese and dill roulade, pickled cucumber salsa
Plum tomato and roasted red pepper soup, sourdough (vg)
Braised ham hock, grain mustard & spring onion terrine, pickled root vegetables

MAIN COURSE

Roasted chicken breast, fine Ratatouille, fondant potato, port wine sauce
Pan fried sea trout, crushed new potatoes, braised fennel, caper & dill butter
Miso marinated aubergine, kimchi, saffron aioli (v)

PUDDING

Lemon posset, basil shortbread
Double chocolate brownie, white chocolate sauce, seasonal berries
Raspberry cheesecake, mango and vanilla sauce

Cheese Board (Supplement £8)

Dorset Blue Vinny, Goat Driftwood, Godminster, Baron Bigod, Young's special ale chutney, and crackers

This menu is available by pre-order only. The order must be received no later than 7 working days prior to the event.
Ingredients may change due to availability and are subject to seasonal change.

PRIVATE DINING MENU - GOLD

3 courses for £39

FIRST COURSE

Smoked duck breast, chicoree and pink grapefruit salad, pomegranate dressing
Little Bird Gin cured Scottish wild salmon, crème fraiche, pickled radish, squid ink cracker
Maple roasted beetroot and Ragstone goat's cheese tart, rocket pesto (v)

MAIN COURSE

Roasted Dorset lamb rump, basil polenta, summer vegetables, red wine sauce
Grilled sea bass fillet, buttered Jersey Royal potatoes, tenderstem broccoli, hollandaise sauce
Butternut squash, spinach and sun blushed tomato wellington, spiced carrot puree, pickled baby beets,
rocket pesto

PUDDING

Dark chocolate and salted caramel pot, honeycomb, toasted hazelnuts
Sweet mango and coconut arancini, mango passion fruit salsa
Elderflower and gooseberry bakewell tart, raspberry sorbet

Cheese Board (Supplement £8)

Dorset Blue Vinny, Goat Driftwood, Godminster, Baron Bigod, Young's special ale chutney, and crackers

This menu is available by pre-order only. The order must be received no later than 7 working days prior to the event.
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PRIVATE DINING MENU - DIAMOND

3 courses for £45

FIRST COURSE

Prawn and crayfish cocktail, compressed watermelon, blood orange gel
Cured Coppa ham, truffled celeriac remoulade, rocket pesto
Twice baked Roquefort Cantorel soufflé, grilled courgette, caramelised hazelnuts

MAIN COURSE

Slow roasted Angus beef fillet, potato terrine, seasonal vegetables, crab claw hollandaise
Pan fried monkfish medallions, crispy pancetta, saffron and broad bean risotto
Lemon Ricotta stuffed courgette flowers, herb risotto cake, basil & plum tomato gremolata

PUDDING

Pistachio and olive oil cake, raspberry sorbet
Rich dark chocolate delice, hazelnut soil, blood orange sorbet
Mango and coconut delice, goji berry puree, pistachio cracker

Cheese Board (Supplement £8)

Dorset Blue Vinny, Goat Driftwood, Godminster, Baron Bigod, Young's special ale chutney, and crackers

This menu is available by pre-order only. The order must be received no later than 7 working days prior to the event.
Ingredients may change due to availability and are subject to seasonal change.

CANAPE SELECTION

£2.50 each (minimum order of 10 per item)

COLD

Smoked salmon and brioche lollipop
Dressed Dorset crab, squid ink cracker, sourdough
Tomato & buffalo mozzarella, balsamic caviar, rosemary focaccia (v)
Roasted pepper, vegan feta and courgette roulade (vg)
Roasted beetroot and goats cheese blini (v)
Smoked duck, spiced ricotta and fig tart
Seared beef carpaccio, rocket pesto, parmesan, melba toast
Gochujang chicken and kimchi gem cup

HOT

Purple broccoli and red onion bhaji, lime soy yogurt (vg)
Spiced lamb sausage roll, red onion chutney
Boneless chicken wings, sriracha mayo, spring onions
BBQ jackfruit & sweetcorn filo parcel (vg)
Coconut king prawn, chilli jam

SWEET

Lemon and lime cheesecake
Rum & raisin tiramisu
Raspberry and white chocolate cupcake
Vegan cranberry and pistachio brownie (vg)

This menu is available by pre-order only. The order must be received no later than 7 working days prior to the event.
Ingredients may change due to availability and are subject to seasonal change.

BOWL FOOD & FINGER FOOD SELECTION

£4 per item

COLD

Superfood salad, quinoa, cucumber, avocado, vegan feta cheese, pomegranate toasted seeds (vg)
Potted pork shoulder, pea custard, radish
Gin cured salmon, fennel and walnut salad
Lamb nicoise salad, green beans, new potatoes, tomato and black olives
Rocket and baby mozzarella, roasted cherry tomatoes, crispy cured ham
Whipped goat's cheese, maple roasted figs, curly endive, toasted hazelnut dressing

HOT

Roast striploin of beef, smashed root vegetables, yorkshire pudding, horseradish cream
Mini fish'n'chips
Enderby House slider, ale onions, lettuce, brioche bun (vegetarian option available)
Pork and chorizo sausage roll, ale chutney
Steak and chips, fried quails egg, béarnaise sauce
Trout and scallop fish pie, Sussex charmer mash
Crispy lamb belly, crushed new potatoes, garden peas
Roasted squash and spinach tart, pumpkin seeds (vg)

SWEET

Glazed lemon tart, fresh raspberries
Coconut panna cotta, roasted pears, grapefruit syrup
Dark chocolate mousse, salted caramel, honeycomb

This menu is available by pre-order only. The order must be received no later than 7 working days prior to the event.
Ingredients may change due to availability and are subject to seasonal change.

DRINKS PACKAGES

To reduce waiting time at the bar, we recommend pre-ordering your first round of drinks to get the party started!

SPARKLING RECEPTION

Perfect for special occasions, welcome your guests with a glass of fizz!

Choose from our wide range of Sparkling wine and Champagne

2 bottles • from £67.50

4 bottles • from £135

8 bottles • from £270

BUCKETS

A real crowd pleaser, choose one product or mix and match. Bottles served on ice.

Beer and cider

10 bottles • from £52

20 bottles • from £104

Non-alcoholic bucket

10 bottles • from £43.50

20 bottles • from £87

SPIRIT & MIXER PACKAGES

All including a spirit bottle of your choice and 10 mixers.

Gin • from £128

Whisky • from £128

Rum • from £124

Vodka • from £122

Non-alcoholic gin package

Tanqueray 0.0% • £134.75



WINE

Choose from our wide range of white, red, and rose wine. Full list available upon request.

4 bottles • from £96

8 bottles • from £192

MAGNUM WINE BOTTLES

Show stopping bottles with extra impact! These bottles are the equivalent of two wine bottles (1.5l).

Choose from Prosecco, rosé and white wine options • from £61

AFTER DINNER TIPPLES

Bottle of dessert wine or port • from £26

Bottle of liqueur • from £73.50

TS & CS

SECURING YOUR BOOKING

We are delighted to provisionally hold a booking date for you; however please be advised should we receive another enquiry during this time we reserve the right to ask you for immediate confirmation in writing, or we may release the date due to popular demand.

DEPOSIT & PAYMENT TERMS

Your booking is only confirmed once we have received the agreed deposit pre-payment which will be redeemed on the night of your event. The deposit is fully refundable up to 28 days prior to your booking date. Any later than this and we're afraid it becomes non-refundable. The balance is payable on or before the day of your booking. On arrival we will kindly ask you for a card to act as a guarantee against our agreed minimum spend. Should the minimum spend not be reached, the balance must be settled on the day.

GUEST NUMBERS & PRE-ORDERING

If you are pre-ordering any food, please confirm final guest numbers at least 3 working days before your booking date. Please advise us if your guests have any special dietary requirements.

SERVICE CHARGE

For diners we add a discretionary 12.5% service charge to your final food and drinks bill. By the end of your event we are sure you'll agree our staff deserve it, and if not, please do let us know why.

SPECIAL REQUESTS

Do let us know if you have any particular requests, and we will always do our best to accommodate you.

HOUSE RULES

We respect our neighbours and for this reason, we kindly ask guests to vacate the terrace at 10:30pm. Our rooftop terrace is a strictly no smoking area. By confirming this booking, you are accepting responsibility to ensure your guests adhere to this rule. Small decorations are permitted but please inform our team if you intend to bring decor. Note that by confirming this booking you are agreeing to liability for any damage caused by decorations or by your guests.

FAQ

Are you dog friendly?

Yes, we love dogs and welcome you to bring yours!

Do you have a cloak room?

No, unfortunately not.

Can you offer a food and drink package along with venue hire?

Yes! We have a range of packages available for your event.

Can I bring my own food and drink?

We supply and cater for all food and drink for your event from our venue. Guests are however welcome to bring a birthday / wedding cake to their event if they wish to do so.

Is there parking on site?

The nearest parking can be found next to the Old Royal Naval College at 25 Park Row, London SE10 9NL (about 10-15 min walk by the river to our venue. It's a pay and display parking lot.

Which is the nearest station?

North Greenwich tube station or Greenwich DLR station in Greenwich village.

Is there disabled access?

Yes

How long can events run and can they be extended?

Events run for up to 6 hours as standard. From 12pm until 6pm or from 6pm until closure. Variations of timings can be agreed on, but it is subject to availability.



ENDERBY HOUSE
GREENWICH


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