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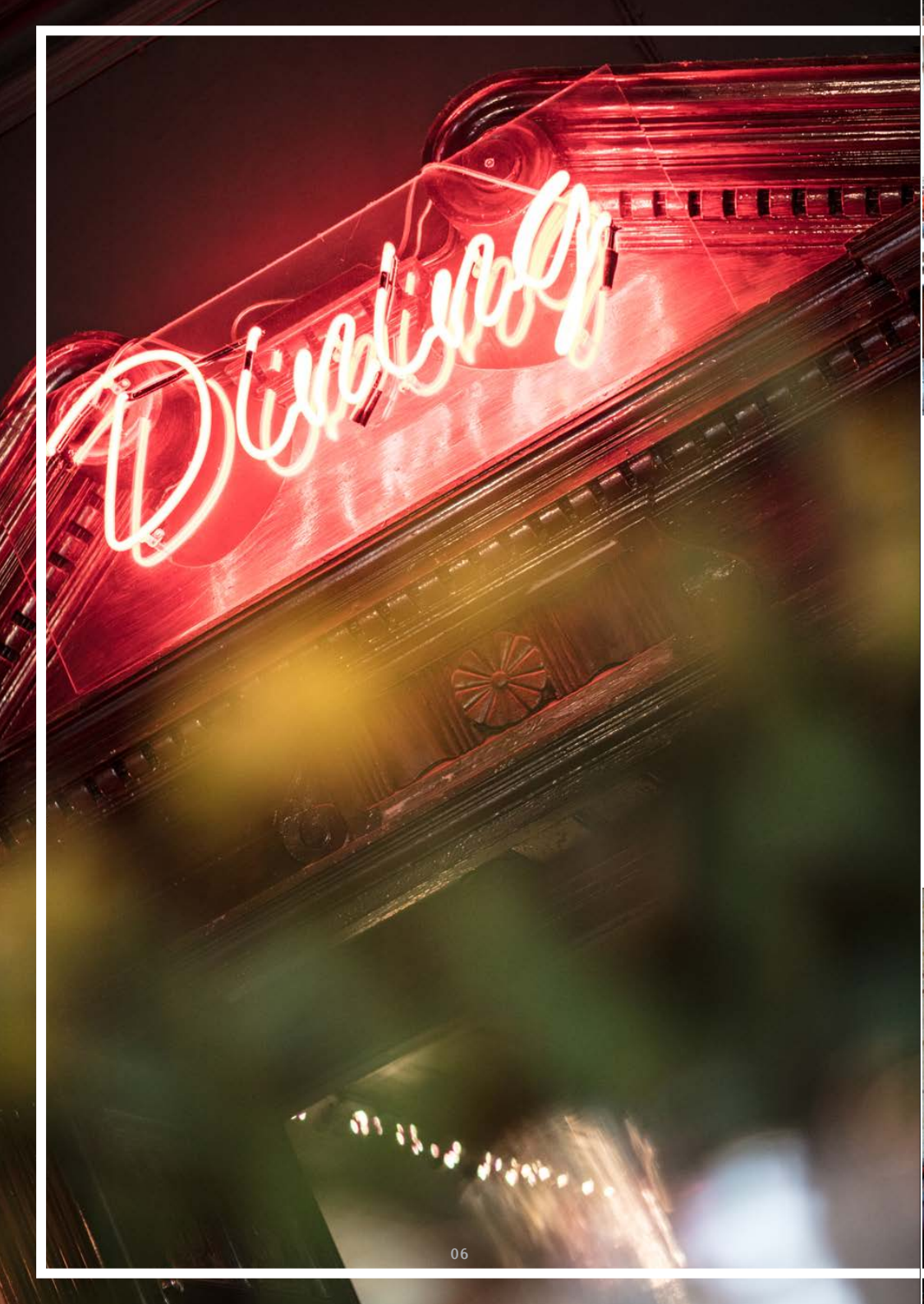
MEETINGS & EVENTS AT THE WHEATSHEAF

THE WHEATSHEAF STANDS AT THE TOOTING BEC CROSSROADS, OFFERING THE PERFECT LOCATION FOR PRIVATE HIRE.

This historic building, famously saved by London Mayor Sadiq Khan, has been carefully restored to retain many of the original period features whilst offering a modern pub interior.

Upstairs is The Loft - a function space comprised of three rooms which can be hired for private events as individual spaces, or together.

The private hire spaces range in size with a capacity of 30-120 people (standing), with food and drink menus offering everything from cocktails and canapés to four-course dinners.



THE LOFT

The Loft is our upstairs private hire space and can accommodate a wide array of events, from birthday parties and wedding receptions to corporate meetings and more.

Whether you're planning a gathering with friends and family or a catch-up with work colleagues, our dedicated events team are on hand to ensure you're well looked after.

Private bar • Private restrooms • Screen • Free WIFI
Seated / **70** | Standing / **130**

PRIVATE DINING ROOM

Located within The Loft, the Private Dining Room is the ideal space for smaller group events, intimate meetings or dinner parties

Full private waiter service • Screen & AV setup • Free WIFI
Seated / **18** | Standing / **30**

THE CLUB ROOM

A second private room within The Loft, the Club Room is a casual space with a warm and quirky interior. Perfect for drinks parties, informal dining and special occasions.

Screen & AV setup • Free WIFI
Seated / **22** | Standing / **40**

MEETINGS

BESPOKE HALF AND FULL
DAY MEETING PACKAGES.

Let us take care of your next business meeting in one of our private spaces, with bespoke half and full day food and drink packages.

CORPORATE AWAY DAY PACKAGES ARE AVAILABLE FOR PARTIES OF 10-18 GUESTS, MONDAY-FRIDAY FROM 8.30AM-5.30PM.

BREAKFAST PACKAGE (4 HOURS)

£12 per person / min. 10 guests

Unlimited tea and coffee. Still and sparkling water. Fruit and pastry selection.

FULL-DAY PACKAGE (8 HOURS)

£25 per person / min. 10 guests

As above but for the full day with lunch.

*Both packages include WIFI, plasma screens, laptop connectors, flip charts and marker pens.

FOOD

FROM MOUTHWATERING CANAPÉS TO STUNNING SEATED FEASTS

Our menus are carefully crafted using only the freshest seasonal ingredients, and our chefs are committed to delivering an unforgettable dining experience from start to finish.

SAMPLE FINGER FOOD MENU PREMIUM

16.0 FOR 6, 21.0 FOR 10

Breaded chilli prawns, five spice mayo

Quinoa cakes, pomegranate salsa

Hoisin pulled pork sliders, kimchi relish

Braised ham hock croquettes, burt apple chutney

Crab salad, compressed watermelon, Bloody Mary sauce

Cambodian chicken terrine, chilli & coriander compote

Mushroom, spinach & halloumi sliders, red onion marmalade

Beetroot falafels, goat's cheese & herb dip

Seasonal fruit skewers

Nutella donuts, white chocolate sauce

SAMPLE FINGER FOOD MENU CLASSIC

Cumberland sausage rolls, mustard mayo

Buttermilk chicken thighs, BBQ sauce

Smoked mackerel pate, crostinis

Spicy Lamb koftas, minted yogurt

Haddock goujons, tartare sauce

Spinach & ricotta sausage rolls, tomato sauce

Deep fried halloumi, tahini dressing

SAMPLE BUFFET MENU

6 SERVINGS PER DISH

MAINS

Mulled mutton stew, mint, pomegranate

Beer battered haddock goujons, tartare sauce

Chargrilled Merguez sausage, tomato & chickpea fondue

Beetroot cured trout, fennel, cucumber, shallots, lemon yoghurt

Buttermilk chicken, spring onion, Siracha

Roasted squash, artichoke, kale, pumpkin seeds

SIDES

Triple cooked handcut chips

Roasted baby potatoes, Tropea onions

Heritage tomato salad, confit peppers, basil

Roasted beets, orange ricotta, chia seed granola

Roasted carrot hummus, flatbreads

Mixed leaves, cucumber, mint

Sweet potato fries

DESSERTS

Blackberry cheesecake

Aperol upside-down cake, Champagne cream

Mocha tartlettes, vanilla cream

GUINNESS

URBAN PUBS & BARS

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