



STEM + STEM

FLOWERS • WINE • FOOD

SERVICES BROCHURE



ABOUT STEM + STEM

Introducing Stem + Stem, the Restaurant,
Florist and Wine Bar - the passion of Co-Founders Ed
Boarland and Dee Reid. Located in the heart of the City
of London and just a stones throw from the iconic
St.Paul's Cathedral.

Stem + Stem is a celebration of all things British, with Ed and
Dee setting out on a mission to champion local producing,
sourcing ingredients from South East Farmers who advocate
sustainability. This commitment brings only the finest and
freshest products to guests tables. The concept revolves
around an ever evolving menu of both florals and food that
changes more than seasonally.







THE RESTAURANT

The menu is designed by Co-Founder and Executive Chef Ed Boarland, a Michelin trained Chef on a mission to spotlight the best produce from the heart of the UK.

Each visit to Stem + Stem offers a new experience with the menu consistently evolving to showcase the best of British produce, with a range of meat, fish and vegan options available all year round.

Our Sommelier is on-hand to assist with pairings for your experience, so whether you're looking for a glass of Champagne alongside Maldon Rock Oysters at the Wine Bar, or seeking a full bodied bottle of wine to compliment cuts of British meats, you can be sure to find a new favourite pairing.





THE FLORIST

Dee Reid, Co-Founder and the
visionary

behind the floristry side of Stem & Stem, brings her design ethos, “As It Grows,” to life. Focused on British flowers, Dee’s aim is to spark joy and provides a 360 degree experience for customers celebrating special occasions. Stem & Stem brings together the artistry of great food and wine with the beauty of flowers, creating a sensory journey for every guest.

Stem + Stem offers florals for all occasions, whether you’re looking for a simple bouquet, weddings, contract, events and styling, Dee is able to curate the perfect look and feel.



PRIVATE EVENTS

Whatever the event is, Stem + Stem offers a central location in the City of London. We offer a bespoke experience for hosting private events tailored to your preferences and needs, from standing receptions to seated dinners our team are on hand to curate menus bespoke to your events.

If you're looking for a range of different corporate events, we can create wine tastings, floral masterclasses and Chef Supper Clubs, perfect for you and your team to enjoy.

Our dedicated team works closely with you to curate every detail, so if you're looking for additional styling and entertainment, our team can assist in organising this







EXCLUSIVE HIRE

One open plan room, elegantly decorated, basking in natural light that floods through our large floor-to-ceiling windows that also offer a stunning view of a Christopher Wren church awaits, framed by an abundance of vibrant flowers. Perfect for private events!

THE DETAILS

- Seats 30 (plus an additional 7 seats available at our dining ledge).
- Standing capacity is 45-50.
- £3500k minimum spend +13.5% service charge.
- £50pp deposit & 7 day cancellation policy



EXAMPLE MENU - SET MENU £55PP

STARTERS

Chicken liver pate, bitter leaf salad, blood orange, sourdough & Modena balsamic

Lightly cured Cornish sardines, horseradish, chilled escabeche & calamansi

Creamy mushroom soup, mix wild mushrooms, poached hen's egg

LARGE PLATES

6oz Sirloin steak, peppercorn sauce, skinny fries

Pan roast Cornish Hake, wild sea herbs, champagne sauce & confit lemons

Wild farmed wheat Paccheri pasta, three cornered garlic pesto, spinach & leek

SIDES

Skinny fries cooked in beef fat with Cornish Sea salt & rosemary – Supp £6

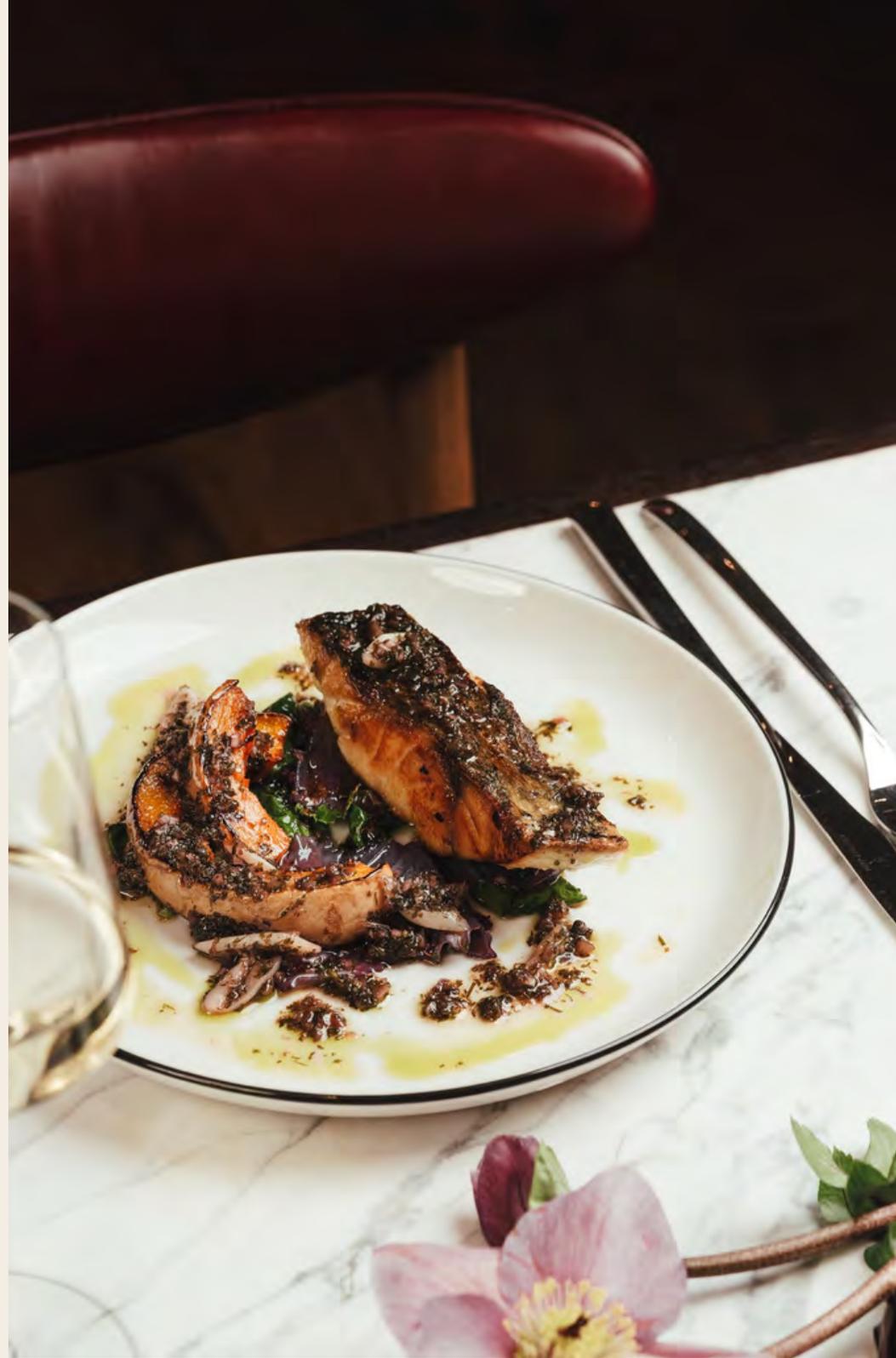
Allwood farm grown salad leaves, honey and mustard dressing – Supp £6

DESSERTS

Chocolate garden - chocolate mousse, smoked tea, blood orange & walnuts

Rolled oat treacle tart, clotted cream

British cheese – Supp £3





EXAMPLE MENU - WINE PAIRING £150PP

CANAPE

Leek & Red Leicester croquettes

Vouvray Brut Reserve 2015, Vincent Foreau, Domaine du Clos Naudin

STARTER

Seabream tartar, wild sea herbs, smoked eel emulsion, trout roe & dill

*2020 Mercurey 1er Cru Blanc Les Champs Martin
Blind Wine*

MAIN

Duo of English duck, roast breast and confit duck croquette, salsify puree, purple sprouting & Port sauce

*2021 Mercurey 1er Cru Rouge Les Champs Martin
2020 Mercurey 1er Cru Rouge Les Champs Martin
2020 Mercurey 1er Cru Rouge Carline Clos des Champs Martin
Blind Wine*

CHEESE

Plate of 3 English cheeses, served with apple, quince & sourdough crackers

*2020 Mercurey 1er Cru Blanc Piece 15 Magnum
2020 Mercurey 1er Cru Rouge Piece 13 Magnum*





EXAMPLE MENU - STANDING TASTING £95PP

Jersey rock oysters

2020 Brut Contadino Millesimato Ciro Picariello Avellino

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Lemon and pecorino arancinis.

2019 Nascetta Elvio Cogno Langhe

Slow cooked, pulled pork shoulder served on crispy polenta & rosemary chips.

2019 Collio Bianco Borgo Del Tiglio Friuli

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Homemade focaccia bread to be served in between white & red wines.

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30 month old parmesan reggiano served with aged balsamic vinegar of Modena and extra virgin olive oil.

2020 Predappio Chiara Condello Emilia Romagna

Wild mushroom tartlets with crispy lardo di colonnata.

2017 Barolo Elvio Cogno Langhe



CHAMPAGNE RECEPTION & GIFTING

Add a champagne & canapé reception to your event and/or treat you hosts or clients to a floral gift.

CHAMPAGNE

Champagne Reception (2 glasses pp)
£32pp. - Crémant Reception (2 glasses
pp) £24pp. - Add a canapé £6 per person
per canapé

GIFTING

Floral Gifting starts at £15pp Alongside all things floral plants, candles diffusers and of course wine can also be arranged.



Floral Workshop

PACKAGES

BESPOKE

- 90mins floral workshop.
- Food & drink is in addition and can be ordered à la carte.

Max Capacity
10 people

£50PP

(4 PEOPLE MINIMUM)

OFF-PEAK FULL

- Use of venue for 2 hours between the hours of 9-11 or 3-5.
- 90 mins floral workshop.
- Small plates & snacks can be provided in addition.
- Pre-order for food required.

Max Capacity
Flower crowns 28 people
Bouquet 20 people

£50PP

PEAK FULL HIRE

- Use of venue for 5 hours
- 90 mins floral workshop.
- Bespoke menu creation.
- Pre-order required.

Max Capacity
Flower crowns 28 people
Bouquet 20 people

£3.5K MINIMUM SPEND

(+13.5% SERVICE CHARGE)

DETAILED PACKAGES ARE FOR MON - FRI ONLY, PARTIES WISHING TO BOOK SATURDAYS SHOULD FOLLOW HEN PARTY PACKAGES.

Hen Party

PACKAGES

BRONZE

- Use of venue for 3 hours
- Floral workshop
- Pre-order drinks from our list which will be made available chilled but for self-service.

Max Capacity
Flower crowns 28 People Bouquet
20 People

£50PP + DRINKS

SILVER

- Use of venue for 4 hours
- Floral workshop.
- Glass of bubbles on arrival and workshop Snacks & Small Plates.

Max Capacity
Flower crowns 28 People Bouquet
20 People

£75PP

(£750 MINIMUM SPEND)

GOLD

- Use of venue for 5 hours
- Floral workshop.
- Glass of bubbles on arrival and workshop snacks & small plates.
- 3 Course Lunch.

Max Capacity
Flower crowns 28 People Bouquet
20 People

£120PP

(£2000 MINIMUM SPEND)

DETAILED PACKAGES ARE FOR SATURDAYS ONLY, PARTIES WISHING TO BOOK MON-FRI SHOULD FOLLOW FLORALWORKSHOP PACKAGES.

