

PERGOLA
ON THE WHARF

EVENTS
2025



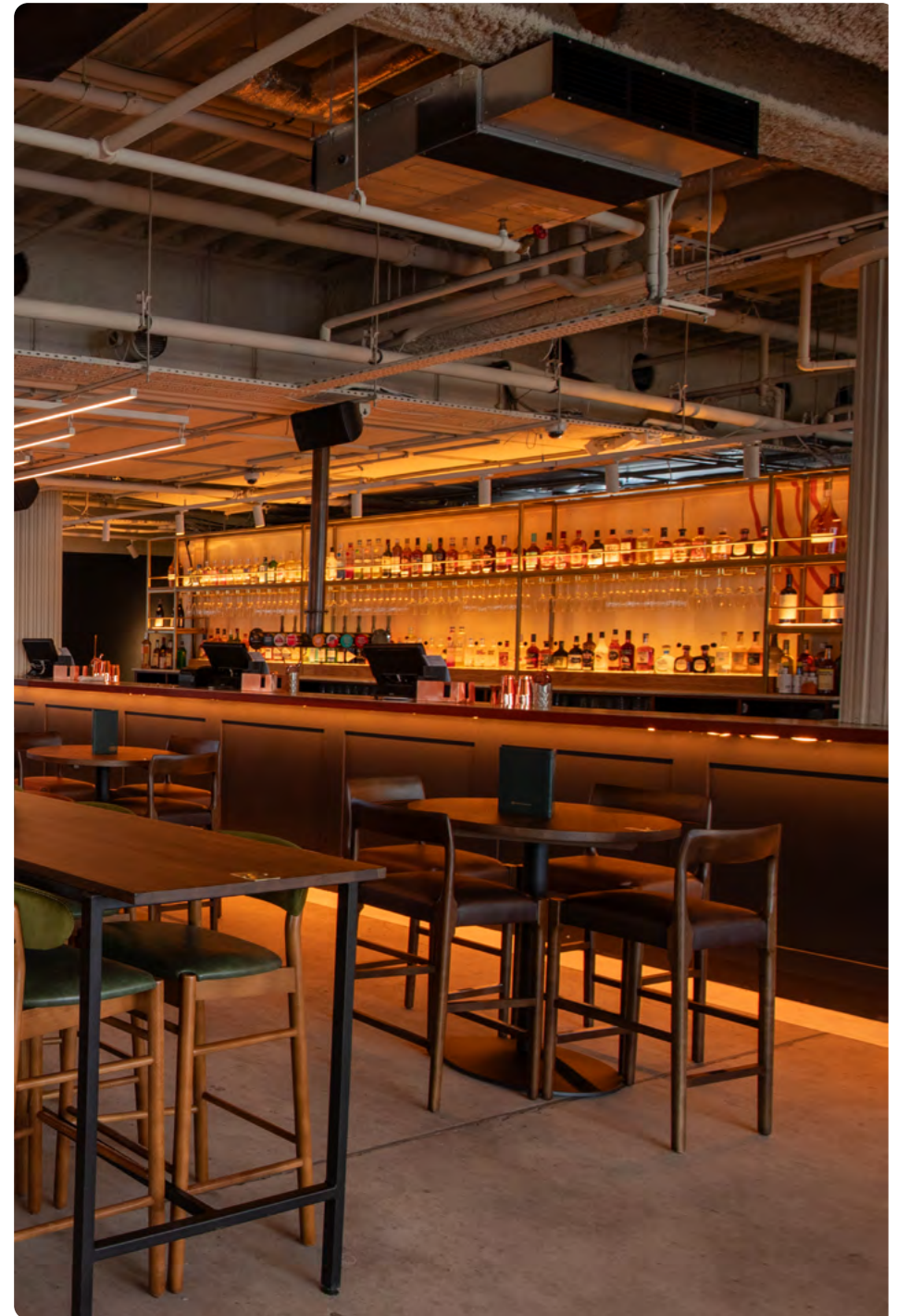
GROWN FOR *Naturally* GOOD TIMES

Wander through Crossrail Place roof garden and discover Pergola On The Wharf, a botanical waterside haven grown for naturally good times. Relax and unwind in our lush green restaurant, enjoy the fresh air on our on our beautiful terrace or dance the night away in the vibrant bar.

BRANCH OUT OF THE *Everyday*

Filled with natural light from floor-to-ceiling windows and adorned with vines and ferns, the indoor space features two bars, a stunning open kitchen, and a private dining room. Step outside onto the terrace to enjoy panoramic views of Canary Wharf's northern dock, the perfect setting for any occasion.

We have hosted everything from parties and celebrations to product launches and conferences. Simply let us know your requirements and we will bring it to life.





BILLINGSGATE BAR



RESTAURANT



PRIVATE DINING ROOM



CONFERENCE SEATING



TERRACE





THE *Space*

Pergola On The Wharf, with its capacity of 700, is perfectly suited to host any event; from the whole office party to intimate private dinners. We have two substantial bars a 200-capacity terrace, and private dining room.

CAPACITY 700



Disabled Access



Smoking Area



Wi-Fi



Cloakroom*



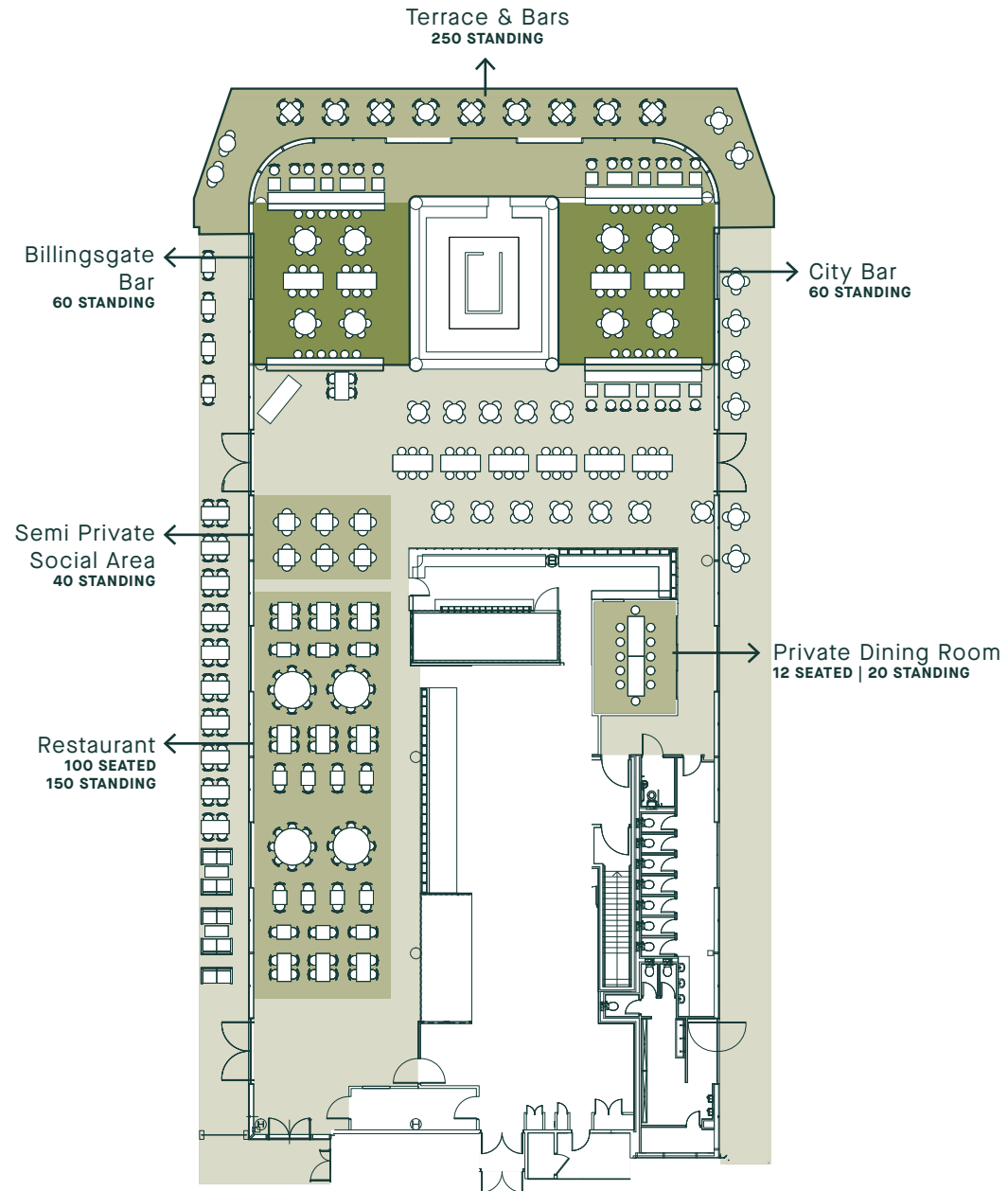
In-house Sound System



Private Dining Room

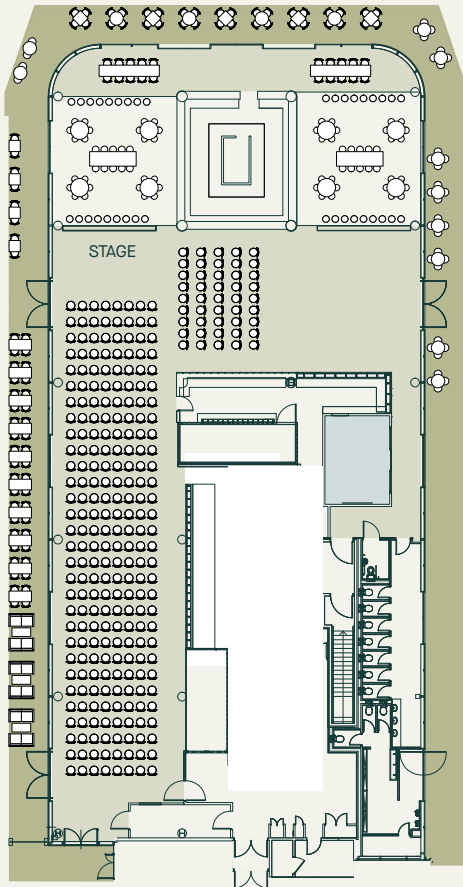


Pioneer XDJ-RX 2 | 2 x Microphones



CONFERENCE *Seating*

CAPACITY UP TO 300



FOOD & *Drink*

The food and drink menus at Pergola On The Wharf offer a carefully curated blend of flavours from around the world, with a strong emphasis on freshness and seasonality to ensure there is something to suit every palate throughout the year.

We cater to a wide range of occasions, from formal sit-down dinners with interesting wine lists to cocktail and canapé receptions; and everything in between





Canapés

£4 Per Canapé | 4/6 Canapés Per Person
Minimum Order 30 Per Item

PLANT

Ancho Mushroom Tostadas ^{VE GF}

Mushroom Sliders ^{VE}

Heritage Tomato & Avocado Crostini ^{VE}

Eringi Yaki Skewers ^{VE GF}

Padron Peppers Skewers, Yuzu Aioli ^{VE GF}

MEAT

Korean Glazed Boneless Chicken Wings

Quesabirria Taco

Beef Sliders

Lamb Meatballs Teriyaki ^{GF}

Asian Style Crispy Fried Chicken, Wasabi Mayo ^{GF}

FISH

Beer Battered Cod Goujon Slider

Red Velvet Prawn Skewer, Sweet Chilli & Lime ^{GF}

Miso & Lime Salmon Skewer ^{GF}

Crispy Calamari, Siracha Aioli

Crab Tostada ^{GF}

SWEET

Dark Chocolate Brownie Bites ^V

Mango Passion Fruit Mochis ^{VE GF}

Vanilla Cheesecake ^V

Passion Fruit Tarts ^V

Blackcurrant Torte Bites ^{VE GF}

Signature Bowls

Bowl Food £8 per bowl | 3-4 bowls per person
Minimum order 30 per bowl

VEGETARIAN & VEGAN

Crispy Aubergine Katsu ^{VE}

Panko-crusted aubergine, served with a rich curry sauce and Japanese slaw

Foraged Mushroom Poke Bowl ^{VE GF}

A vibrant mix of marinated wild mushrooms, edamame, pickled radish, and sushi rice

Pumpkin & Sage Tortelloni with Saffron Plant Cream Sauce ^{VE}

Handmade pasta filled with pumpkin and sage, coated in a velvety plant-based cream sauce

Heirloom Tomato, Bocconcini Mozzarella & Avocado Salad ^{V GF}

Sweet heirloom tomatoes, creamy mozzarella, avocado, drizzled with basil oil

MEAT

Chicken Katsu

Crispy breaded chicken served with aromatic curry sauce and sticky rice

Korean Glazed Flat Iron Steak with Yuzu Hollandaise

Tender flat iron steak glazed in a sweet and spicy Korean sauce, thick cut chips finished with a tangy yuzu hollandaise

Beef Birria Bowl ^{GF}

Slow-cooked birria beef served with corn tortillas, pickled onions, fresh cilantro, topped with cheese

Mexican Street Corn Chicken Caesar Salad ^{GF}

A bold take on Caesar salad with grilled chicken, charred corn, cotija cheese, and a zesty lime dressing

FISH

Tempura Prawn Katsu

Light and crispy tempura prawns served with tangy tonkatsu sauce and Japanese slaw

Seabass Aguachile Verde ^{GF}

Fresh seabass cured in a zesty green chili and lime marinade, served with cucumber and avocado

Miso & Lime Roast Salmon with House Pickles

Oven-roasted salmon glazed with miso and lime with crunchy house-made pickles

Tequila Cured Salmon Poke Bowl ^{GF}

Tequila cured salmon, edamame beans, fresh mango, sliced radish, pickled cabbage, avocado, sesame & soy dressing

SWEET

Dark Chocolate Brownie, Chocolate Sauce Vanilla Ice cream ^V

Chocolate Sauce & Vanilla Ice Cream

Baked Vanilla Cheesecake & Summer Berry Compote ^{V GF}

A creamy vanilla cheesecake topped with a sweet and tangy berry compote

Fresh Fruit Salad, Coconut Yoghurt, Toasted Seeds ^{VE GF}

A light and refreshing mix of seasonal fruits, topped with coconut yoghurt and crunchy toasted seeds

Mango & Passion Fruit Mochis ^{VE GF}

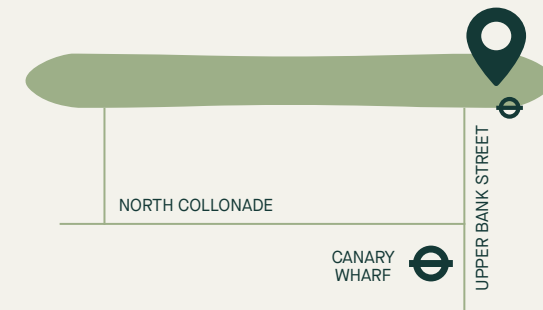
Soft and chewy rice cakes filled with tropical mango and passion fruit sorbet



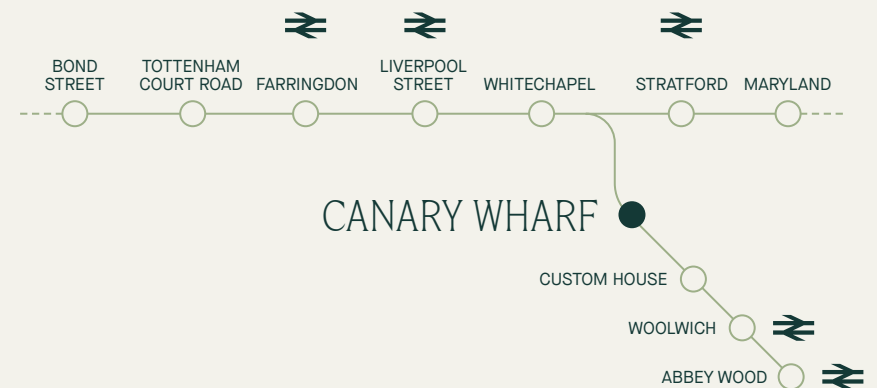
LOCATION

Find us at Crossrail Place within easy reach of the Elizabeth Line only 2 floors below and only a 4 minute walk from Canary Wharf Underground.

UNDERGROUND



ELIZABETH LINE



PERGOLA
ON THE WHARF

GET IN TOUCH

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