

# M B E R

RESTAURANT & BAR

## FROM THE ASHES

September 2nd 1666. The great fire of London starts at Thomas Farriners' bakery.

Just 202 feet from The Monument, the fire rages on for four long days. It devastates the city.

But from the ashes the city finds itself not only rebuilt, but reimagined.

This new City of London becomes a masterpiece of architecture and history.

MBER opened its doors on the 350th anniversary of the Great Fire, our vision brought to life by Ross McNally.

## CONTACT INFORMATION



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## THE MBER DIFFERENCE

Nestled in the heart of the City of London, MBER offers a distinctive setting where exceptional food, expertly crafted cocktails and attentive service come together.

The space is perfectly suited to corporate events, networking receptions, celebrations and special occasions.

With bespoke menus, dedicated event planning and a warm, contemporary atmosphere, every event is thoughtfully tailored to create a seamless and memorable experience.

The minimum spend vary by season and day of the week.

Gaby will assist you with creating your bespoke quote.



## OUR SPACE

Our main restaurant offers an elegant yet versatile setting, ideal for larger group dining, corporate events, and exclusive celebrations.

The space can accommodate up to 60 guests seated or 80 standing, providing flexibility for both dining and reception-style events.

Designed with a contemporary, industrial-luxe aesthetic, the restaurant is split into two distinct sections, seamlessly connected by a central bar and staircases.

This layout allows for a natural flow of guests while still creating a sense of structure and zoning within the space.

The venue is fully equipped with a microphone and PA system, making it suitable for presentations and speeches, as well as a DJ booth to transition effortlessly into a more vibrant evening atmosphere.



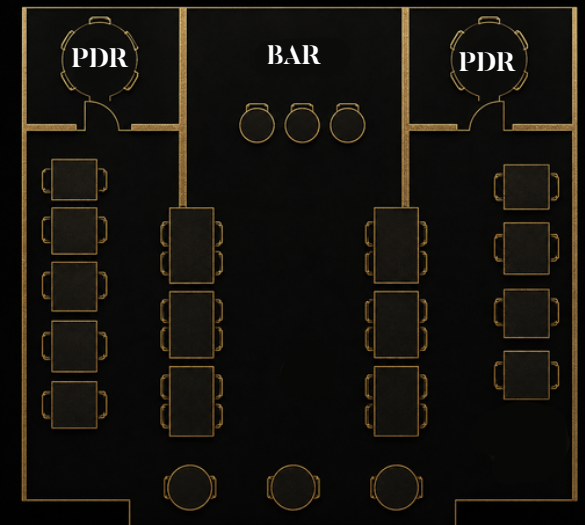


# THE LAYOUT

## STANDING RECEPTION



## TABLE PLAN



## SEATED DINING





## OUR MENUS

From vibrant sharing menus to an extensive selection of canapés and bowls, MBER offers a menu to suit every occasion. Inspired by the diverse cuisines of Asia, our dishes bring together flavours, techniques and ingredients from across the continent, creating a contemporary dining experience that is both bold and memorable. Every dish is crafted to delight the senses, balancing exceptional flavour, texture and presentation in every bite.

Our sharing menus start from £45 per person for a seven-dish experience, while a wide range of canapés, bowls and bespoke options are available for standing receptions and private events. For daytime gatherings, guests can also enjoy our signature lunch experience, inspired by the Great Fire of London, which began on Pudding Lane in 1666. With menus that change seasonally, every visit offers something new to discover.

# SIGNATURE COCKTAILS & DRINKS

Our drinks menu has been carefully curated to complement MBER's bold Asian-inspired cuisine, featuring a collection of signature cocktails, premium wines, Champagne, saké and spirits. From elegant aperitifs to expertly crafted cocktails, every drink has been thoughtfully designed to elevate your dining experience.



Drawing inspiration from the Monument and the Great Fire of London, our signature cocktails tell a story through flavour, combining contemporary techniques with carefully selected ingredients from around the world. Alongside our handcrafted creations, our extensive wine list has been chosen to pair beautifully with our menu, ensuring the perfect accompaniment for every occasion.





## PLAN WITH MIBER

Every memorable occasion begins with a conversation. Whether you already have every detail planned or are just starting to explore ideas, we're here to help create an event that's uniquely yours.

To discuss your event, please contact Gaby, our Events Organiser.

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Or simply complete our online enquiry form using the [link](#) or QR code below.

