



MAREMMA · IL MAREMMANO

CHRISTMAS PRIVATE HIRE & EVENTS

A Tuscan wine cellar, an Italian HiFi bar, event catering & a private chef

36 BRIXTON WATER LANE · 19 TULSE HILL · LONDON SW2



TWO BRIXTON VENUES, ONE CORNER OF TUSCANY

Dickie Bielenberg and Alice Staple have spent more than 30 years between South London and the Maremma, the coast and hills of southern Tuscany. Maremma, on Brixton Water Lane, cooks the way they cook there: fresh pasta, meat and fish off the charcoal grill, and salumi, cheese and wine imported direct from small producers.

Il Maremmano, its sister bar, is a few minutes away on Tulse Hill. Between them, and with Alice's private chef services, there are four ways to host your Christmas party with us.

MAREMMARESTAURANT.COM
ILMAREMMANO.COM



CHRISTMAS 2026



FOUR WAYS TO CELEBRATE

01

The wine cellar

Private dining below Maremma, with its own kitchen, farmhouse tables and wine barrels.

Up to 24 seated

02

Il Maremmano

Exclusive hire of our Italian HiFi bar: vinyl, restored Sansui speakers and Tuscan small plates.

Up to 30 guests

03

Event catering

Maremma's kitchen at the venue of your choosing, from a drop-off to a sit-down dinner.

Six to 200 guests

04

A private chef

Executive Chef Alice Staple, looking after your Christmas party in your own home.

Up to 40 guests



MAREMMA · 36 BRIXTON WATER LANE

THE TUSCAN WINE CELLAR

Downstairs at Maremma, the wine cellar has its own kitchen, two long farmhouse tables and wine barrels along the walls. It's reserved for your group alone, and Giovanni, Maremma's head chef, and the kitchen cook the Christmas set menu for you.

For a bigger party, the main restaurant floor seats up to 23, or we can split a larger group across both floors.

Seated · 9 to 24 guests

Tables · 16 farmhouse, 8 galley

Days · Wednesday to Saturday

Sittings · Lunch or evening



IL MAREMMANO · 19 TULSE HILL

EXCLUSIVE HIRE OF IL MAREMMANO

Our Italian HiFi bar, between Brixton and Herne Hill, booked for your group alone. The sound comes from restored 1960s and 70s Sansui speakers and a vinyl desk built by Rhys of Here On Earth. Plug in your own playlist, have Sam and Rhys play your party, or bring your own DJ.

Negronis, Spritz and Tuscan wine at the bar, and a standing spread of arancini, crostoni, pizzette and Maremman salumi and pecorino.

Guests · up to 30, 24 seated

Music · your playlist or a DJ

Hours · any day, 9am–11pm

Drinks · bar tab or pay as you go





CATERING BY MAREMMA

EVENT CATERING

A long table in an office, a party in a hall you've hired, canapés for a hundred. Alice and the Maremma team bring the restaurant's cooking to the venue of your choosing, with a menu built around the space, your guests and the occasion.

The cooking is the same as at Maremma: Tuscan dishes made with Italian salumi, cheese and olive oil, sourced through specialist suppliers here in the UK.

Sit-down • dinners and lunches **Standing** • receptions, canapé parties

Drop-off • food delivered ready **Guests** • six to 200



PRIVATE CHEF

ALICE STAPLE, IN YOUR KITCHEN

Alice is Maremma's co-founder and executive chef, and has cooked privately for more than 20 years, for clients around the world. She'll come to your home and cook for up to 40 guests, with a menu written for your evening.

A small Christmas party at home in the weeks before the day itself, or a supper with friends over New Year: you host, and nobody at the table has to cook.

Guests • up to 40

Menu • seasonal, made for you





THE MENUS

CHRISTMAS AT THE TABLE & AT THE BAR

A seated set menu in the wine cellar, and a standing spread at Il Maremmano.

Catering and private chef menus are written for each event.

THE WINE CELLAR AT MAREMMA

CHRISTMAS SET MENU

Antipasti

Truffle arancini
Parmesan biscuits
Maremman salumi & formaggi
Green anchovy crostini
Cannellini bean crostini

Primi

Pappardelle, game ragù
Tortelli maremmani, sage butter (v)
Seafood risotto

Secondi

Grass-fed beef tagliata, Maremman salt,
rocket, pecorino
Wild sea bass, chicory, Taggiasche olives, aioli
Farinata, wild mushrooms, thyme ricotta
Fiorentina T-bone (serves 2-3)
£10 supplement per person

Dolci

Tiramisu
Panettone gelato, toasted panettone
Lemon tart

£65 three courses

£75 four courses

Antipasti are served to share. Each guest chooses one primo, one secondo and one dolce, and the secondi come with crispy potatoes, seasonal salad and seasonal vegetables to share. Mix the courses as you like.

Choices and dietary requirements one week ahead.

IL MAREMMANO

PARTY MENU

Stuzzichini

Sausage & radicchio arancini
Mushroom & truffle arancini
Home-marinated olives
Parmesan biscuits
Spiced nuts
Focaccia, olive oil

Crostoni

Chicken liver
Cannellini bean purée
Green anchovy, butter

Taglieri

Salumi, cheese & peperonata:
Italian cured meats and pecorino

Pizzette

Buffalo mozzarella, prosciutto, rocket
Buffalo mozzarella, mushroom, watercress

£30 per person

A standing, buffet-style mix of the whole menu, portioned for your numbers. Drinks and dessert are extra.

Food pre-order, with any dietary requirements, two weeks ahead. Bring a Christmas cake if you like.



NO HIRE FEE AT EITHER VENUE

MINIMUM SPENDS

The wine cellar at Maremma

Wednesday to Saturday · £250 deposit

Sitting	Minimum
Lunch, 12.30pm–3pm	£960
Early evening, 5.30pm–8pm	£960
Late evening, 8.30pm–11pm	£1,440
Full evening, 5.30pm–11pm	£2,160

Il Maremmano

Any day · £250 deposit

Time slot	Minimum
Evening, 5.30pm–11pm	£1,500
Late evening, 8.30pm–11pm	£1,000
Daytime and other hours	On request
DJs from Here On Earth	On request

Food and drink both count towards the minimum spend. Event catering and private chef bookings are quoted per event.

THE WINE CELLAR AT MAREMMA

BOOKING & TERMS

Groups. Nine to 24 guests: up to 16 around the two farmhouse tables and eight at the galley tables along the wall.

Minimum spend. There's no hire fee. If the minimum spend isn't reached, the balance is added to the final bill on the night.

Numbers. Confirm final numbers a week before the event. After that, guests who don't attend are charged in full.

Booking. Choose a sitting or the whole evening. A £250 deposit, paid within 24 hours of booking, secures the date and comes off the final bill. Without it, we may accept another enquiry for the date.

Changes. The menu follows the season and supply. If something has to change, we'll contact you to agree an alternative.

Menu. Guests choose from the set menu at least one week before the event, and we need any dietary requirements by then too.

Cancellations. Cancel with at least 14 days' notice for a full refund. With less than 14 days' notice, the deposit is kept.

Payment. The balance is paid on the night. All prices include VAT at 20%, and a 12.5% service charge is added to the bill.

IL MAREMMANO

BOOKING & TERMS

Groups. Up to 30 guests inside, 24 seated and six standing. The bar is wheelchair accessible; the toilet is downstairs and isn't.

Minimum spend. There's no hire fee. If the minimum spend isn't reached, the balance is added to the final bill on the night.

Drinks. Run a bar tab, or let guests pay as they go. Both count towards the minimum spend.

Cancellations. Cancel with at least 14 days' notice for a full refund. With less than seven days' notice, the deposit is kept.

Payment. The balance is paid on the night. All prices include VAT at 20%, and a 12.5% service charge, based on the minimum spend, is added to the bill.

Booking. Choose a time slot or the whole evening. A £250 deposit, paid within 24 hours of confirming, secures the date and comes off the final bill. A provisional booking is held for 48 hours.

Food. £30 per person for a mix of dishes from the bar menu, excluding dessert and drinks. Pre-order, with any dietary requirements, two weeks before the event.

Numbers. Confirm final numbers a week before the event. After that, guests who don't attend are charged in full.

Changes. The menu follows the season and supply. If something has to change, we'll contact you to agree an alternative.

GET IN TOUCH

Tell us the date and your numbers

MAREMMA



36 Brixton Water Lane, London SW2 1PE

info@maremmarestaurant.com

maremmarestaurant.com

IL MAREMMANO

19 Tulse Hill, London SW2 2TH

info@ilmaremmano.com

ilmaremmano.com

020 3186 4011

Calls for both venues, and for catering and private chef bookings, are answered by the team at Maremma.

