

Private dining

Our private dining menus showcase the best seasonally driven and locally sourced produce. Catering to any occasion, our menus offer superb flavours alongside a thoughtfully crafted selection of wines and beverages.





Dinner package

- Room hire
- Glass of prosecco on arrival
- Three courses, tea, coffee and petit fours
- Half bottle of house wine per person
- Half bottle of still/sparkling water per person
- * A choice of one dish from each course from the relevant Autumn/Winter or Spring/Summer menus is required for the whole party

80–100 people	$\pounds124$ per person plus VAT
100–149	£119 per person plus VAT
150–199	£114 per person plus VAT
200–240	£109 per person plus VAT

(minimum 80 people) Package available Monday - Friday

INCLUDED IN THE PACKAGE:

Room hire from 6–10pm Chivari chairs Complementary white or cream linen Printed menus LED colour lighting

Audio Visual packages are available on request, specifications/equipment differ from room to room, please ask us for more information.





PRIVATE DINING MENU UPGRADE:

Pre-dinner canapes (four)	£16 per person plus VAT
After-dinner spirits: house spirits available for three hours	$\pounds17$ per person plus VAT
British cheese board	£9.50 per person plus VAT
Amuse bouche • XO king prawns • Jerusalem artichoke, mint, broad beans (v) • Smoked salmon, sweetcorn, celery	£5.00 plus VAT per person
Palate cleanser • Lemon verbena • Vodka and aromatics • Sicilian lemon	£4.50 plus VAT per person
Nespresso coffee bar	£5.00 plus VAT per person

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