Summer at No. 11 Cavendish Square

Exceptional classic and modern spaces
Elegant and versatile spaces with creative hospitality for unforgettable experiences

Enjoy freshly prepared food and creative cocktails beneath the city sunshine.

Our delightful Orangery and Courtyard Garden is an ideal place to escape the buzz of the city and relax with clients or colleagues in one of London’s most sought-after spaces. It is an oasis in the heart of London, with a lush green ‘living wall’ installation, ambient lighting and bespoke seating – the ideal spot for alfresco entertaining.

The Courtyard Garden flows seamlessly into the splendid Orangery, with a glass apex roof flooding the space with natural light and can be re-configured in many ways – providing you with the freedom to make your event unique, safe in the knowledge your guests will be protected from inclement weather.

On arrival we will welcome you with a cocktail reception. Your guests can then enjoy two hours of unlimited drinks, while indulging in our chef’s delicious barbecue creations.

Your summer party package

£99 plus VAT per person (more than 100 guests)
£105 plus VAT per person (80–100 guests)
Exclusive hire of the Orangery and Courtyard Garden
45 minutes of unlimited Prosecco OR cocktail reception on arrival
Two hours 15 minutes of unlimited wine, beer and mocktails
A selection of choices from our barbeque menu including our new smokehouse and Yakitori grill.
A selection of desserts

You were absolutely incredible!
From day one you have been here for us. You believed that people could dance even during an afternoon party, and you were so right!
MA EVENTS
Welcome to No.11 Cavendish Square

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Not only will you experience a sophisticated setting when booking your summer party at No.11 Cavendish Square, you will experience a unique taste sensation with a choice of unforgettable food, with ingredients all sustainably sourced from UK farmers cooked in our new smokehouse or Yakitori grill. The two different methods of barbecue cooking offer a range of flavour. The smokehouse allows the food to be cooked slowly and absorb the smoke, leaving a delightful tangy taste, while the Yakitori grill is a Japanese-style specialist grill, skilfully hand carved from a single block of diatomite and uses an ancient cooking technique to give food exceptional mouth-watering flavours.

### MEAT
- Handmade beef burger in a brioche bun, cheese, tomato, burger sauce, pickles, salad leaf
- Bratwurst sausage in a brioche bun, pickled cabbage, caramelised onion, sauce
- Ribeye skewer, peppercorn sauce
- Iberico pork skewer ‘char sui’
- Hickory pulled pork
- Burgundy smoked brisket
- Kleftiko style lamb
- All served with a warm tortilla or brioche bun; chilli, barbecue, garlic and herb sauces

### POULTRY
- Chipotle grilled chicken with sour cream, tomato salsa, guacamole
- Rosemary and lemon grilled chicken
- Moroccan spiced poussin
- Free-range teryaki chicken skewer
- Middle eastern spiced halloumi and roast pepper skewer
- Vegan gourmet burger, tomato, salad leaves, truffle mayo, onion chutney
- From the smokehouse: Mesquite smoked chicken
- Served with a warm tortilla or brioche bun, chilli, barbecue, garlic and herb sauces

### FISH
- Chargrilled Scottish salmon, herb cream frache
- Tandoori cod, coriander, tomato and mint
- Salmon and cucumber teryaki
- Chargrilled cod fillet with gremolata
- Oak and applewood smoked salmon
- Served with a warm tortilla or brioche bun; chilli, barbecue, garlic and herb sauces

### VEGETARIAN
- Indian sweet potato aloo tikki, green chutney
- Middle eastern spiced halloumi and roast pepper skewer
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### SALADS
- Ramen noodles (v)
- Potato and chive (ve)
- Grilled vegetables, oregano, crumbled feta (v)
- Caprese (v)
- Tabbouleh (ve)
- Fine bean, cucumber, radish, Japanese goma dressing (ve)
- Sun blushed tomato, parmesian pasta
- Garden salad (ve)
- Chermoula potato salad (ve)
- Cos lettuce, croutons, stilton dressing (v)

### DESSERT
- Vanilla mousse, muscovado rubble (v)
- Madagascan chocolate and orange trifle (v)
- Preserved pink rhubarb, prosecco bubbles, caramel mouse (ve)
- Hazelnut cake with jasmine apple (v)
- Grilled pineapple skewer, marigold

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**DRINKS RECEPTION (45 minutes)**

- Prosecco
- Or select one of the following cocktails:
  - Summer garden cocktail: pink gin, basil, strawberries, tonic water
  - Prosecco mojito, a refreshing cocktail made with white rum, fresh lime juice, prosecco and mint leaves for garnish
  - Mucktail: Ginger, lemongrass cordial, fresh lemon juice and mint for garnish

Followed by two hours and 15 minutes

**Unlimited wine, beer and mocktails**

**Barbecue**

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**UPGRADES**

No.11 Cavendish Square private entrance with Garden room available for £500 VAT exempt

- Additional £250 per hour after 10pm
- Additional hour of unlimited wine, beer and mocktails £6 plus VAT per person
- Unlimited spirits bar 3 hours £19 per person plus VAT
- 45 mins Champagne upgrade on arrival £10 per person plus VAT

**Live entertainment:** Trio Band performing hits of the decades from Motown and soul to modern chart hits – 2 x 50mins sets £950+vat

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**Thank you for everything you have done to accommodate our requests and deliver a great summer party! Your kindness and patience are incredible.**

**CREDO**

I wanted to say a huge thank you for helping with the organization of our party last week. I thought the service was excellent throughout and all the team were so helpful.

I had lots of nice comments about the venue, and in particular the food!

Bridgepoint
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