



Glitz in St Moritz
2023

I just wanted to say thank you SO much for last night. It was great – best one yet I think! The venue looked amazing (I loved the Christmas tree forest). The food was really really good... we have had numerous compliments about it.

One thing I did want to comment on were the staff, they were fantastic. They were attentive from start to finish and really went that extra mile... good team!

Heidrick & Struggles

Thank you for your interest in booking your Christmas celebration at No.11 Cavendish Square.

Welcome to our Grade II-listed Georgian townhouse, with exceptional classic and modern spaces, fine dining prepared freshly on site and fantastic theming, perfect for your end-of-year celebration. Christmas is all about letting your hair down and having fun, and what better way to end the year than spending it in the sophisticated St Moritz? We are transforming our spaces into a magical winter wonderland full of enchantment and holiday cheer that will leave you thinking of snowy peaks, ski slopes to and a cresta run that will make your Christmas 2023 unforgettable. Whether you are looking to host a 300-person drinks reception, a 240-person sit-down dinner or a smaller intimate soirée, our spaces are versatile and unique. Our aim is to make your event a memorable experience for guests from start to finish, so that everyone will be talking about it until Christmas 2024. We look forward to welcoming you to No.11 Cavendish Square and delivering the perfect event.



Christmas at No.11 Cavendish Square



Christmas at its finest

We have a range of new and exciting festive packages to choose from in our Orangery with adjacent Courtyard, Garden Room and Burdett Suite. Our masterful chefs will delight with fresh flavours, served either in a traditional seated format or standing reception. A party isn't a party without amazing food that takes you on a culinary journey, great drinks and a stunning atmosphere. That's why all our packages include festive theming, 'Glitz in St Moritz' and up to six hours of unlimited beverage service to make your celebration one to remember. No.11 Cavendish Square is a central London venue and combines heritage style with modern convenience and highly professional service.

A big thank you to all the staff as they were all brilliant. Theming and DJ Crew were brilliant too. No complaints at all and everyone enjoyed themselves.

Trace Group

Christmas at No.11 Cavendish Square



Let's toast to tradition

Enjoy a sparkling festive occasion with a classic three-course seated dinner created by our award-winning Head Chef Toby Windsor in our stunning Orangery or contemporary Burdett suite.

Our Glitz in St Moritz package includes exclusive use of our Grade-II listed Garden Room, Orangery and Courtyard from 6.00pm until late, along with a selection of mouth-watering dishes. We have catered to those looking for a traditional Christmas celebration with our festive three-course seated dinner menu, complete with traditional roast turkey with all the trimmings and Cloutie pudding. Alternatively, choose from our chef's own signature dishes, which combine balanced ingredients, flavours and textures, for a captivating dining experience.

On arrival, you'll be welcomed with a festive cocktail and sparkling aperitif immediately transporting you to the quaint scenic surrounds of Christmas in Switzerland. Combine this with a dedicated event manager, an unlimited drinks package, a DJ and dance floor complete with atmospheric lights, novel centrepieces and themed styling, and all is set for a festive celebration not to be forgotten.

Selection of one dish from the starters and main course options is required for the whole party. For dessert, choose either one option plated and served to the table, or for a more modern twist, choose three items that will be available on the dessert station.

Christmas at No.11 Cavendish Square

So sorry I didn't get to see you to say thank you properly and goodbye at the end – but a huge thank you from all of us at Spencer Stuart for such a fun party!

Everything ran so smoothly and everyone had a brilliant time! Thank you for all your brilliant help and arrangements! Please do pass on our thanks to all the bar staff and waiting staff too who were all brilliant and so helpful.

Spencer Stuart

Exclusive hire of the Garden Room, Orangery and Burdett Suite (subject to numbers)

4 x canapes and 4 x bowl food
£125+VAT (180 or more people)
£130+VAT (100–179 people)

Seated dinner
£130+VAT (180 or more people)
£135+VAT (100–179 people)

* All dietary requirements can be accommodated





For standing reception packages, all the starters and mains below can be chosen and will be adapted to be served as bowl food.

STARTERS

Wild mushroom and chestnut paté, truffled vegetable salad (ve)

Smoked salmon, preserved cucumber, sweetcorn, fennel,

Cinnamon-spiced confit duck, charred salsify, pickled radish, ginger mayonnaise

Pressed poussin, vegetable tartar, tarragon tuille

Tomato cream mousse, sun-blushed tomatoes, green tomato chutney, pecorino, borage (v) (ve)



MAIN COURSES

Ballotine of turkey, truffle and tarragon prosciutto, confit parsnip, sprouts and Chapel Down blanc sauce

Fillet of beef, smoked brisket, cabbage, charred salsify, chestnuts (£5 supplement per person)

Scorched fillet of cod, tarragon butter sauce, confit ratta potato, broccoli rabe

San Marzano Marquise, smoked aubergine lasagne, vegetable ragout (v) (ve)

Welsh lamb rump, tomato marquise, braised lamb with mountain lentils, root vegetables

PUDDINGS

Clootie pudding, calvados cream, plum compote, muscovado rubble

Sussex slipcote cheesecake, orange, almonds

Milk chocolate mousse, Madagascan salt flakes, coffee ice cream, caramel tuille

Muscovado cream tart, pink rhubarb, crabapple jam

Fruits preserved in Chapel Down blanc, set cream, vanilla

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CANAPÉS

Choose four from the selection below – £14.00+VAT per person

Cold

Porcini mushroom, tarragon, hazelnut paté (ve)

Smoked salmon, herb crème fraiche miniature sandwich

Moroccan aubergine meze (ve)

Ratatouille tart, jalapeño pickle

Duck rilette, cranberry compote

Spicy prawn, nori egg roll

Hot

Vegetarian spring roll, plum sauce (v)

Chicken croquette, cinnamon, and apple chutney

Smoked ham and vintage cheddar tart

King prawn meunière

Bombay potato, mango pickle

Chestnut, sage and Roscoff onion savoury (ve)

MIDNIGHT MUNCHIES

£8.50+VAT per item

Toad in the hole

Vegetable toad in the hole (v)

Croque monsieur

Chipotle vegetable chilli with Monterey cheese (v) (ve)

Beef pie

Pizzette napolitana (v)

NIBBLES

£6.50 per person

Black truffle palmier

Parmesan cheese straws

Falafel picos (vegan)

Rosemary nut mix (Vegan)

DRINKS UPGRADE

£16.00+VAT per person

Applies to confirmed final guest numbers

House spirits available from 9pm until midnight

BRITISH CHEESE STATION

£7.50+VAT per person

Minimum of 30 guests

Blacksticks blue, Somerset brie, Worcester Hop

Selection of breads and biscuits

Grapes, celery, dried fruit, nuts

Rhubarb and Bramley apple relish

Green tomato pickle

Many many thanks for last night. Everyone has been raving about the quality of the venue, theming service, food and DJ!

Red Consultancy

Christmas at No.11 Cavendish Square

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