

The background of the entire image is a solid dark blue. Overlaid on this background is a vertical column of four isometric cubes. The top three cubes are dark blue with white outlines. The middle cube is white with dark blue outlines and contains the text. The bottom cube is dark blue with white outlines. Each cube is composed of several triangular and quadrilateral faces, creating a 3D effect.

CHARITY PROGRAMME

THE BERKELEY

LONDON

PROGRAMME INCLUSIONS

CHARITY MENU

BEVERAGE MENU

CHARITY PROGRAMME

The Berkeley has developed an inclusive price per person for charitable events priced at £175 per person for lunch or dinner.

A minimum guarantee of 80 guests is required for the package, and limited to a maximum of 150 guests. These rates are available on Sunday, Monday and Friday only and are subject to availability.

The Charity Programme includes the following per person:

- Exclusive use of the event room
- 3 cold canapés
- 2 glasses of Laurent-Perrier champagne
- Three-course lunch or dinner
- Half a bottle of house wine
- 1 bottle of still or sparkling mineral water

We work with a number of talented suppliers, and would be delighted to assist with any enhancements for your event, at a supplementary charge.

This includes the following:

- Audio visual equipments : microphones, lights etc.
- Floral arrangements
- Stationery – place cards, menu cards etc.
- Rigging points usage



THE BERKELEY

LONDON

PROGRAMME INCLUSIONS

CHARITY MENU

BEVERAGE MENU

CHARITY MENU

The following selection of menus have been created by our Executive Chef and are offered for both lunch and dinner guests.

Select one option from each course to create your set menu:

STARTERS

Salmon Tartare & Ponzu Dressing

Avocado cream, sourdough croutons, chilli, coriander

Burrata & Grilled Peach Salad

Heirloom tomatoes, olive tapenade, balsamic, sourdough, basil

Crispy Norfolk Quail

Peanut butter jus, broccoli & toasted sesame seed purée, peas, asparagus

Cornfed Chicken & Pistachio Ballotine

Broad bean purée, grelot red onion, sourdough crouton

MAIN COURSES

Baked Atlantic Cod & Barigoule Sauce

Cauliflower texture, slow cooked onion, crispy rice, samphire

Spinach & Ricotta Tortelloni

Courgette, asparagus, peas, pumpkin seeds gremolata

Roast Corn-fed Chicken Breast

Asparagus, baby carrots, truffle mash, mushroom sauce

Kentish Lamb Rump & Mint Jus

Smoked aubergine, aromatic couscous, romano peppers, pea & mint purée

DESSERTS

Mascarpone Flan Baked Spiced Pineapple

Flourless chocolate sponge, spiced, caramel pineapple, piña colada

Chocolate Banoffee Bar

Banana compote, chocolate sable, jivara mousse, caramel ice cream

Strawberry Kaffir Lime & Pistachio Opera

Pistachio Joconde, kaffir lime gel, strawberry crèmeux, pink grapefruit sorbet

Ricotta Cream, Roasted Fig & Plum Compote

Tuile basket, crème de cassis coulis, coconut ice cream

All prices are inclusive of VAT. A discretionary 15% charge will be added to your bill. Due to the presence of allergens in our kitchen, we unfortunately cannot guarantee any menu item will be completely free from a particular allergen. For more information on allergens or dietary requirements, please speak to one of the team members. Adults need around 2,000 calories a day.
(v) - vegetarian (ve) - vegan (n) - contains nuts



THE BERKELEY

LONDON



**PROGRAMME
INCLUSIONS**

CHARITY MENU

BEVERAGE MENU

BEVERAGE MENU

DRINKS

Champagne

Laurent Perrier Heritage NV

White Wine

Gambellara Classico, Cantina di Gambellara, Veneto, Italy

Red Wine

Merlot, Domaine des Moulines, VdP de l'Herault

Water

Whitehole Still & Sparkling Mineral Water

All prices are inclusive of VAT. A discretionary 15% charge will be added to your bill. Due to the presence of allergens in our kitchen, we unfortunately cannot guarantee any menu item will be completely free from a particular allergen. For more information on allergens or dietary requirements, please speak to one of the team members. Adults need around 2,000 calories a day.
(v) - vegetarian (ve) - vegan (n) - contains nuts

THE BERKELEY

LONDON

**PROGRAMME
INCLUSIONS**

CHARITY MENU

BEVERAGE MENU

EVENT ENQUIRIES

For enquiries, further information and to book your event, please contact our Events team:

Tel: +44 (0)20 7201 1385

Email : events@the-berkeley.co.uk

GENERAL ENQUIRIES

Tel: +44 (0)20 7235 6000

Fax: +44 (0)20 7235 4330

Email: events@the-berkeley.co.uk

the-berkeley.co.uk

