

EVENTS

#### WELCOME

A renowned, central London location. A setting with style, history and prestige. A dedicated team ready to pull out all the stops. From private board meetings to one-of-a-kind weddings and full-scale conferences to cocktail gatherings, make a statement at The Berkeley.

Our menus change with the seasons, crafted by a team of dedicated chefs who find inspiration in the highest quality, locally-sourced ingredients.

Whatever the occasion, we've a menu to match – or you can create your own.







EVENTS

**WELCOME** BREAKFAST **BREAKFAST** Breakfast can be served individually plated or buffet style All menus include a selection of teas & filter coffee **REFRESHMENTS** Menus are priced per person **DELEGATE LUNCH** CONTINENTAL £40 Fresh Pressed Valencia Orange Juice **CANAPÉS** Selection of Cedric Grolet Petit Viennoiserie (Croissants, pain au chocolat, pain suisse) **BOWL FOOD** Preserves & Honey Sliced Seasonal Fruit & Berries Selection of Cured Meat & European Cheese **FOOD STATIONS** Home-made Sourdough Bread Home-made Granola & Coconut Yoghurt **LATE NIGHT SNACKS ENGLISH** f 45 **LUNCH & DINNER** Fresh Pressed Valencia Orange Juice Selection of Cedric Grolet Petit Viennoiserie À-LA-CARTE (Croissants, pain au chocolat, pain suisse) Preserves & Honey Sliced Seasonal Fruit & Berries **NON-OFFENSIVE** Plain, Fruit or Low Fat Yoghurt Scrambled Burford Brown Eggs, Smoked Dry Cured Bacon, **CHILDRENS MENUS** Cumberland Sausage, Grilled Tomato & Flat Mushroom Home-made Sourdough Bread **AFTERNOON TEA** WELLBEING £46 **CHARITY LUNCH & DINNER** Green Goddess Juice Kale, parsley, cucumber, celery, green apple Sliced Seasonal Fruit & Berries **WINE & BEVERAGE LIST** Plain, Fruit or Low Fat Yoghurt Oatmeal Porridge with Acacia Honey & Mixed Berries **COCKTAIL LIST** Chia Seed & Coconut Pudding with Exotic Fruit Compote Scrambled Egg White, Smoked Scottish Salmon,



**ENQUIRIES** 

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

Avocado & Grilled Tomato Home-made Sourdough Bread



EVENTS

**WELCOME** 

CANAPÉS - BREAKFAST

**BREAKFAST** 

Minimum selection of 6 canapés per person

REFRESHMENTS

£39 per person

DELEGATE LUNCH

If ordered in conjunction with a breakfast menu, each canapé is

priced individually at £6.50 per person

**CANAPÉS** 

Avocado Mousse on Sourdough with Tomato & Feta Toasted Mini Bagel, Smoked Salmon & Cream Cheese

Miniature Exotic Fruit Kebabs & Red Berry Coulis

**BOWL FOOD** 

Chorizo Madeleine Blueberry Pancakes

**FOOD STATIONS** 

Mini Hash Browns, Black Pudding & Apple

Chipolata Wrapped in Streaky Bacon

**LATE NIGHT SNACKS** 

Parma Ham, Honeydew Melon Skewer

Warm Bacon, Spinach & Egg Tart Truffled Scrambled Organic Eggs

**LUNCH & DINNER** 

Smoked Finan Haddock & Leek Tart, Chive Cream

À-LA-CARTE

Smoked Trout Mousse, Pickled Cucumber, Blinis, Trout Roe

Mini Cheese & Ham Toasties

**NON-OFFENSIVE** 

**CHILDRENS MENUS** 

**AFTERNOON TEA** 

**CHARITY LUNCH & DINNER** 

**WINE & BEVERAGE LIST** 

**COCKTAIL LIST** 

**ENQUIRIES** 





EVENTS

**WELCOME** 

HEALTHY BREAK

**BREAKFAST** 

To create your alternate refreshment break menu, select as many or

**REFRESHMENTS** as few of the following healthier items, all served in addition to tea

& coffee. £7 per person, per serving

**DELEGATE LUNCH** Fresh Fruit Kebabs with Seasonal Fruits

A Shot of Carrot & Ginger Juice

CANAPÉS Selection of Seasonal Crudités, Assorted Dips

Cedric Grolet Healthy Cookie

**BOWL FOOD** Chia Seed & Coconut Pudding with Exotic Fruit Compote

The Berkeley Trail Mix - selection of three items

FOOD STATIONS Dried apricots, raisins, nuts, dried mango, banana

**LATE NIGHT SNACKS** 

**SMOOTHIES & JUICES** 

**LUNCH & DINNER** £35 per jug

**À-LA-CARTE** New York Style Smoothies

Fresh seasonal fruit & berries with crushed ice

NON-OFFENSIVE California Smoothies

Fresh seasonal fruit & berries with live yoghurt

CHILDRENS MENUS Orange Juice

Freshly squeezed Valencia oranges

AFTERNOON TEA

Green Goddess Juice

Freshly squeezed green apples, celery, spinach, cucumber, parsley

CHARITY LUNCH & DINNER

**WINE & BEVERAGE LIST** 

**COCKTAIL LIST** 

**ENQUIRIES** 





EVENTS

**WELCOME** 

REFRESHMENT BREAK

**BREAKFAST** 

COFFEE BREAK BY CEDRIC GROLET

**REFRESHMENTS** 

£23 per person, per serving

**DELEGATE LUNCH** 

Lime gel, lime segment, finger & candied lime, lime zest, lime ganache

**CANAPÉS** 

Coconut & Mango Flower

Lime

Sweet dough, coconut croustillant, coconut dacquoise, mango gel,

**BOWL FOOD** 

fresh mango, coconut ganache

**FOOD STATIONS** 

Strawberry basil gel, fresh strawberry, vegan basil ganache

**LATE NIGHT SNACKS** 

Blueberry Pavlova

Strawberry

Meringue, blueberry gel, fresh blueberry, ganache

**LUNCH & DINNER** 

Raspberry Charlotte Trompe L'Oeil

À-LA-CARTE

Choux paste biscuit, raspberry marmalade, raspberry gel, fresh raspberry,

vanilla ganache

**NON-OFFENSIVE** 

Cherry Trompe L'Oeil

**CHILDRENS MENUS** 

Cherry gel, fresh cherry, cream cheese ganache

**AFTERNOON TEA** 

**CHARITY LUNCH & DINNER** 

**WINE & BEVERAGE LIST** 

**COCKTAIL LIST** 

**ENQUIRIES** 









EVENTS

WELCOME

DELEGATE LUNCH

**BREAKFAST** 

WORKING LUNCH & BUFFET LUNCH

REFRESHMENTS SEA, EARTH, LAND

Please select 3 cold items, 4 sandwiches and 3 desserts

**DELEGATE LUNCH** Included in Day Delegate Package or £66 per person

CANAPÉS COLD ITEMS

FROM THE SEA

**BOWL FOOD**Home Smoked Salmon & Aleppo Chilli Vinaigrette

Hen's egg, fine beans, coconut, avocado, sourdough croutons, basil cress

**FOOD STATIONS** 

Grilled Curry Scented Tiger Prawns

**LATE NIGHT SNACKS** Emerald kale, avocado, sweet chilli, parsley & mint salad

LUNCH & DINNER Marinated Baby Squid

Farfalle, sweet basil dressing, roast bell peppers, cherry tomatoes

À-LA-CARTE

Charred Yellowfin Tuna

Sweet & sour cucumber, baby potatoes, baby gem, radish, avocado

NON-OFFENSIVE

COLD ITEMS

CHILDRENS MENUS FROM THE EARTH

AFTERNOON TEA Charred Seasonal Melon & Feta

Pomegranate, Radish, Mint, Toasted Almonds

**CHARITY LUNCH & DINNER** 

Baked Globe Artichoke & Burford Brown Egg

Parmesan polenta croutons, tenderstem broccoli, chili flakes

WINE & BEVERAGE LIST

Crispy Falafel & Hummus

COCKTAIL LIST Crispy chickpeas, cherry tomato, piquillo peppers, pine nuts

**ENQUIRIES** Burrata & Cherry Tomatoes

Tardivo, muhammara, sourdough croutons, basil leaves





EVENTS

**WELCOME** 

DELEGATE LUNCH

**BREAKFAST** 

SEA, EARTH, LAND

**REFRESHMENTS** 

COLD ITEMS

**DELEGATE LUNCH** 

FROM THE LAND

**CANAPÉS** 

Five Spiced Duck Breast

Fine beans, mango, baby watercress, hazelnuts, spring onions

**BOWL FOOD** 

Sliced Angus Beef Fillet Tail

Cilantro lemon dressing, tenderstem broccoli, cherry tomato,

pickled red onion, compressed cucumber

LATE NIGHT SNACKS

**FOOD STATIONS** 

Szechuan Grilled Chicken

Sesame soy dressing, baby mix leaves, bok choy, baby corn

**LUNCH & DINNER** 

Parma Ham & Compressed Melon

À-LA-CARTE

Purple chicory, rocket, goat cheese, arugula

**NON-OFFENSIVE** 

**CHILDRENS MENUS** 

**AFTERNOON TEA** 

**CHARITY LUNCH & DINNER** 

**WINE & BEVERAGE LIST** 

**COCKTAIL LIST** 

**ENQUIRIES** 







EVENTS

**WELCOME** 

DELEGATE LUNCH

**BREAKFAST** 

SANDWICHES FROM THE SEA

**DELEGATE LUNCH** 

Juniper Cured Scottish Salmon Bagel Caper & lemon emulsion, sorrel

**DELEGATE LUNCH** 

Norwegian Prawns & Crayfish Cocktail Avocado, rocket, soft white roll

**CANAPÉS** 

Confit Tuna Mayonnaise Ciabatta Red onion, coriander, spring onion

**BOWL FOOD** 

Dorset Crab & Mango Salsa

**FOOD STATIONS** 

Guacamole, baby gem, white bread

LATE NIGHT SNACKS

SANDWICHES FROM THE EARTH

LUNCH & DINNER

Falafel & Caramelised Onion
Spicy mayonnaise, crisp lettuce, pickled turnip wrap

À-LA-CARTE

Hen's Egg & Sweet Paprika Mayonnaise Mustard cress, brioche roll

NON-OFFENSIVE

Cucumber & Cream Cheese Bagel Dill, jalapeño

CHILDRENS MENUS

Balsamic Glazed Heritage Beetroot Caramelised pear butter, rocket leaves, rye bread

**AFTERNOON TEA** 

SANDWICHES FROM THE LAND

**CHARITY LUNCH & DINNER** 

Chicken Tikka Wrap
Cucumber raita, lettuce

**WINE & BEVERAGE LIST** 

Miniature Salt Beef Bagel

Apple sauerkraut, smoked cheddar, gherkin

**COCKTAIL LIST** 

Asian BLT

Slow-roasted pork belly, gochujang mayonnaise, lettuce, tomato,

**ENQUIRIES** 

toasted milk bread

Roast Corn-Fed Chicken

Romaine lettuce, celery-spring onion emulsion, flaked parmesan, onion bread



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**WELCOME** 

DELEGATE LUNCH

**BREAKFAST** 

Should you wish to offer more than one hot main course

Please refer to our buffet menus.

**DELEGATE LUNCH** 

**REFRESHMENTS** 

£ 15 per person

CANAPÉS

Buttermilk Lemon Fried Chicken

Sauteed leeks, fine beans, parmentier potatoes, truffle emulsion

**BOWL FOOD** 

Roasted Salt Marsh Lamb Rump

Creamy polenta, grilled courgette, broad beans, mint & tomato jus

**FOOD STATIONS** 

Spinach & Ricotta Tortellini

Wild mushrooms, pine nuts, parmesan cream

**LATE NIGHT SNACKS** 

Crispy Seabream Fillets

**LUNCH & DINNER** Baked sweet potatoes, grilled courgette, tomato olive compote,

crumbled feta, samphire

À-LA-CARTE

**NON-OFFENSIVE** 

**CHILDRENS MENUS** 

**AFTERNOON TEA** 

**CHARITY LUNCH & DINNER** 

**WINE & BEVERAGE LIST** 

**COCKTAIL LIST** 

**ENQUIRIES** 





EVENTS

**WELCOME** 

DELEGATE LUNCH

**BREAKFAST** 

DESSERTS BY CEDRIC GROLET

**REFRESHMENTS** 

Caramel Choux

Vanilla pastry, caramel

**DELEGATE LUNCH** 

Chocolate Flower

**CANAPÉS** 

Sweet chocolate diamond paste, chocolate nib praline, chocolate cream, flourless chocolate biscuit, cocoa gel, whipped chocolate ganache

**BOWL FOOD** 

Sculpted Lemon

**FOOD STATIONS** 

Lemon runny heart, candied lemon, candied zest, mousse infused with

lemon zest, finger lime, mint

**LATE NIGHT SNACKS** 

Raspberry Cookie

**LUNCH & DINNER** 

Raspberry cookie dough, raspberry gel, raspberry marmalade, fresh

raspberries

À-LA-CARTE

Almond Cookie

Almond cookie dough, caramel, almond praline, caramelized almond

**NON-OFFENSIVE** 

Lollipops

**CHILDRENS MENUS** 

Marble vanilla & chocolate cake, chocolate & vanilla ganache

**AFTERNOON TEA** 

**CHARITY LUNCH & DINNER** 

**WINE & BEVERAGE LIST** 

**COCKTAIL LIST** 

**ENQUIRIES** 









EVENTS

**WELCOME** 

DELEGATE LUNCH

**BREAKFAST** 

**DESSERTS BY CEDRIC GROLET** 

**REFRESHMENTS** 

Lime

**DELEGATE LUNCH** 

Lime gel, lime segment & candied, finger lime, lime zest, lime ganache

Coconut & Mango Flower

**CANAPÉS** Sweet dough, coconut croustillant, coconut dacquoise, mango gel, fresh

mango, coconut ganache

**BOWL FOOD** 

Strawberry

**FOOD STATIONS** 

Strawberry basil gel, fresh strawberries, vegan basil ganache

Blueberry Pavlova

Meringue, blueberry gel, fresh blueberries, ganache

**LUNCH & DINNER** Cherry "Trompe L'Oeil"

Cherry gel, fresh cherries, cream cheese ganache

À-LA-CARTE

Vanilla Flower

NON-OFFENSIVE Crispy sweet dough, crunchy vanilla almond croustillant, soft almond

biscuit, vanilla milk jam, vanilla ganache

**CHILDRENS MENUS** 

**AFTERNOON TEA** 

**CHARITY LUNCH & DINNER** 

**WINE & BEVERAGE LIST** 

**COCKTAIL LIST** 

**ENQUIRIES** 









**REFRESHMENTS** 

#### THE BERKELEY

EVENTS

WELCOME BUFFET MENU

**BREAKFAST** Please select 4 cold items, 3 hot items, and 3 desserts

Included in Day Delegate Package or £88 per person

SEA, EARTH, LAND

DELEGATE LUNCH

COLD ITEMS FROM THE SEA

CANAPÉS

Seared Saku Tuna, Sweet Basil & Mustard

Mixed bell pepper, red onion, Jersey Royal potatoes,

**BOWL FOOD** Kalamata olives, pea shoots

**FOOD STATIONS** Hot Smoked Salmon Flakes

Baby gem, charred aubergine, confit tomato, rocket,

**LATE NIGHT SNACKS**Rose harissa yoghurt dressing

LUNCH & DINNER Grilled Baby Squid & Wholegrain Mustard Dressing

New potato, crispy onion salad, pickled cucumber, dill, watercress

**À-LA-CARTE**Marinated Salmon Trout & Aleppo Chilli Vinaigrette

Hen's egg, fine beans, coconut, avocado, sourdough croutons, basil cress

**NON-OFFENSIVE** 

Grilled Masala Scented Tiger Prawns

**CHILDRENS MENUS** Emerald kale, avocado, sweet chilli, parsley & mint salad

**AFTERNOON TEA** 

**CHARITY LUNCH & DINNER** 

**WINE & BEVERAGE LIST** 

**COCKTAIL LIST** 

**ENQUIRIES** 





EVENTS

WELCOME BUFFET MENU

BREAKFAST COLD ITEMS FROM THE EARTH

**REFRESHMENTS** Roasted Sweet Potato, Fregola & Coriander

Cumin scented cauliflower, feta

**DELEGATE LUNCH** 

Roasted Beetroots & Gorgonzola

CANAPÉS Pomegranate molasses, endive leaves, parsley, chickpeas

BOWL FOOD

Grilled Broccolini, Mangetout & Peanut Salad

BOWL FOOD

Orange segments, shaved fennel, tahini dressing

**FOOD STATIONS**Burrata & Marinated Heirloom Tomatoes

Grilled courgette, red rice, frisée salad, black olive crumble

**LATE NIGHT SNACKS** 

Braised Artichoke & Pearl Barley

LUNCH & DINNER

Sweet pickled Roscoff onion, avocado, coconut feta, pumpkin seeds

COLD ITEMS FROM THE LAND

À-LA-CARTE

Grilled Norfolk Chicken Breast

**NON-OFFENSIVE** Avocado, charred sweetcorn, white chicory, butterbeans,

parmesan, crispy pancetta

**CHILDRENS MENUS** 

Confit Duck Leg & Pressed Melon

**AFTERNOON TEA** 

Fine Beans, sesame seeds, radicchio salad, sweet soy & lime dressing

Roast Angus Sirloin

**CHARITY LUNCH & DINNER** 

Grilled tenderstem, blue cheese, crispy croutons, chimichurri sauce

WINE & BEVERAGE LIST

Parma Ham & Fig

Red chicory, grilled asparagus, pumpkin seeds, ricotta

**COCKTAIL LIST** 

Thai Style Braised Chicken & Peanut

Spring onion, Green papaya, crunchy beans, baby kale, chilli dressing

**ENQUIRIES** 





EVENTS

**WELCOME** 

**BUFFET MENU** 

**BREAKFAST** 

HOT ITEMS FROM THE SEA

**REFRESHMENTS** 

Roast Atlantic Cod & Mousseline Potatoes

Petit pois, button onion fricassee, beurre blanc

**DELEGATE LUNCH** 

Parmesan Crusted Seabass Medallions

CANAPÉS

Smoked aubergine tahini purée, Romanesco, butterbeans, red pesto

BOWL FOOD

Soy Glazed Monkfish

Asparagus, shiitake mushroom, bok choy stir fry, miso broth

**FOOD STATIONS** 

Crispy Seabream Fillets

Baked sweet potatoes, grilled courgette, tomato olive compote,

crumbled feta, samphire

LATE NIGHT SNACKS

Roasted Scottish Salmon

Grilled tenderstem, broad beans, potato gnocchi, lemon dill velouté

À-LA-CARTE

**LUNCH & DINNER** 

NON-OFFENSIVE

**CHILDRENS MENUS** 

**AFTERNOON TEA** 

**CHARITY LUNCH & DINNER** 

**WINE & BEVERAGE LIST** 

**COCKTAIL LIST** 

**ENQUIRIES** 







EVENTS

WELCOME BUFFET MENU

BREAKFAST HOT ITEMS FROM THE EARTH

**REFRESHMENTS** Honey & Thyme Roasted Hispi Cabbage

Sautéed potatoes, runner beans, crumbled goats cheese, chili

**DELEGATE LUNCH**Tofu & Glazed Aubergine

Black pepper miso broth, pea, sautéed peppers, holy basil

Butternut Squash & Sweet Potato Gratin

BOWL FOOD Sumac crispy crumbs, pickled red onions, chickpea, red pepper purée,

chive sour cream

**FOOD STATIONS**Coronation Quiche & Confit Tomato

Lemon soured cream, spinach, montgomery cheddar, pea, onion

LATE NIGHT SNACKS

**CANAPÉS** 

Asparagus & Parmesan Risotto

LUNCH & DINNER Crispy kale, sautéed mushrooms, pine nuts

HOT ITEMS FROM THE LAND À-LA-CARTE

Veal Schnitzel

**NON-OFFENSIVE** Sauté potatoes, tenderstem, mixed wild mushroom sauce

CHILDRENS MENUS

Buttermilk Lemon Fried Chicken

Sauteed leeks, fine beans, parmentier potatoes, truffle emulsion

**AFTERNOON TEA**Slow Braised Beef Short Rib

Orange scented roasted root vegetables, creamy fregola,

CHARITY LUNCH & DINNER glazed button onions

Roasted Salt Marsh Lamb Rump

**WINE & BEVERAGE LIST**Creamy polenta, grilled courgette, broad beans, mint & tomato jus

COCKTAIL LIST Braised Lamb Shank & Raisin Cous-Cous

Glazed fennel, grilled broccoli, toasted pine nuts, ras-el hanout jus

**ENQUIRIES** 





EVENTS

**WELCOME** 

**BUFFET MENU** 

**BREAKFAST** 

ADD VEGETABLE SIDE DISHES

REFRESHMENTS

Please choose additional accompaniment dishes at a £5 supplement

per person, per item

**DELEGATE LUNCH** 

**VEGATABLE SIDES** 

Chilli & Garlic Sautéed Fine French Beans

**CANAPÉS** 

Seasonal Vegetables

Toasted Almond Broccoli with Piquillo Pepper Salsa

**BOWL FOOD** 

Baked Cauliflower Cheese

**FOOD STATIONS** 

**LATE NIGHT SNACKS** 

**DESSERTS BY CEDRIC GROLET** 

**LUNCH & DINNER** 

Caramel Choux

Vanilla pastry, caramel

À-LA-CARTE

Chocolate Flower

**NON-OFFENSIVE** 

Sweet chocolate diamond paste, chocolate nib praline, chocolate cream, flourless chocolate biscuit, cocoa gel, whipped chocolate ganache

**CHILDRENS MENUS** 

Sculpted Lemon

Lemon runny heart, candied lemon, candied zest, mousse infused with

AFTERNOON TEA

lemon zest, finger lime, mint

**CHARITY LUNCH & DINNER** 

Raspberry Cookie

Raspberry cookie dough, raspberry gel, raspberry marmalade, fresh

raspberries

WINE & BEVERAGE LIST

Almond Cookie

**COCKTAIL LIST** 

Almond cookie dough, caramel, almond praline, caramelized almond

**ENQUIRIES** 

Lollipops

Marble vanilla & chocolate cake, chocolate & vanilla ganache





EVENTS

**WELCOME** 

**BUFFET MENU** 

**BREAKFAST** 

**DESSERTS BY CEDRIC GROLET** 

**REFRESHMENTS** 

Lime

**DELEGATE LUNCH** 

Lime gel, lime segment & candied, finger lime, lime zest, lime ganache

Coconut & Mango Flower

**CANAPÉS** Sweet dough, coconut croustillant, coconut dacquoise, mango gel, fresh

mango, coconut ganache

**BOWL FOOD** 

Strawberry

**FOOD STATIONS** 

Strawberry basil gel, fresh strawberries, vegan basil ganache

Blueberry Pavlova

Meringue, blueberry gel, fresh blueberries, ganache

**LUNCH & DINNER** 

**LATE NIGHT SNACKS** 

Cherry "Trompe L'Oeil"

**À-LA-CARTE** Cherry gel, fresh cherries, cream cheese ganache

**NON-OFFENSIVE** 

Vanilla Flower

Crispy sweet dough, crunchy vanilla almond croustillant, soft almond

biscuit, vanilla milk jam, vanilla ganache

CHILDRENS MENUS

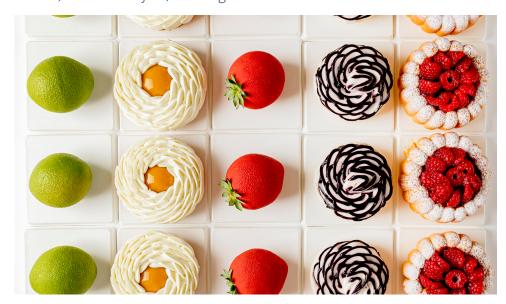
**AFTERNOON TEA** 

**CHARITY LUNCH & DINNER** 

**WINE & BEVERAGE LIST** 

**COCKTAIL LIST** 

**ENQUIRIES** 







EVENTS

**WELCOME** 

CANAPÉS

**BREAKFAST** 

Pre-meal canapés £39 per person for a selection of 6 canapés

Cocktail party canapés £60 per person for a selection of 10 canapés

DELEGATE LUNCH

**REFRESHMENTS** 

SEA, EARTH, LAND

All canapés are served with roasted marinated nuts & olives

CANAPÉS

COLD CANAPÉS FROM THE SEA

BOWL FOOD

**FOOD STATIONS** 

Cured Scottish Salmon

Burnt grapefruit gel, horseradish cream, dill, keta caviar,

squid ink cracker

LATE NIGHT SNACKS

Portland Crab Taco

Basil lemon gel, chive aioli

**LUNCH & DINNER** 

Tuna Tartare, Chilli Sesame Cones

Wasabi avocado citrus soya, finger lime

À-LA-CARTE

Spiced Tuna & Salmon Roll

NON-OFFENSIVE Carrot, avocado, chives

**CHILDRENS MENUS** 

Mediterranean Prawns, Mango Gel *Tarragon avocado purée, baby basil* 

**AFTERNOON TEA** 

Cornish Lobster Doughnut

Yuzu emulsion, dill

**CHARITY LUNCH & DINNER** 

**WINE & BEVERAGE LIST** 

**COCKTAIL LIST** 

**ENQUIRIES** 





EVENTS

**WELCOME** 

CANAPÉS

**BREAKFAST** 

COLD CANAPÉS FROM THE EARTH

**REFRESHMENTS** 

**DELEGATE LUNCH** 

Evesham Asparagus & Mrs Bells Blue Tart

Pea purée, micro parsley

CANAPÉS

Heritage Carrot & Thyme Mini Eclair

Shimeji mushroom, pistachio crumble, red vein sorrel

**BOWL FOOD** 

Bell Peppers & Spinach Tart

Smoked vegan cream cheese, peas, chives

**FOOD STATIONS** 

Turnip & Coconut Feta Parcel

**LATE NIGHT SNACKS** 

Balsamic glazed Golden beetroot, pickled cucumber, walnut purée,

toasted caraway seeds

**LUNCH & DINNER** 

Summer Truffle Vegetable Tart

À-LA-CARTE

Black garlic purée, honey baked ricotta cheese, broad beans,

red vein sorrel

**NON-OFFENSIVE** 

Cherry Tomato & Stracciatella

Beetroot sable, balsamic pearls, baby basil

**CHILDRENS MENUS** 

**AFTERNOON TEA** 

**CHARITY LUNCH & DINNER** 

**WINE & BEVERAGE LIST** 

**COCKTAIL LIST** 

**ENQUIRIES** 







EVENTS

**WELCOME** 

CANAPÉS

**BREAKFAST** 

COLD CANAPÉS FROM THE LAND

**REFRESHMENTS** 

Coronation Chicken Cannelloni & Garlic Aioli Quince jelly, toasted almonds, parsley cress

**DELEGATE LUNCH** 

Foie Gras & Apricot Chutney

Toasted macadamia nuts, red vein sorrel

**BOWL FOOD** 

CANAPÉS

Charred Smoked Duck & Candied Orange

Plum gel, chervil, parmesan sable

**FOOD STATIONS** 

Crispy Parma Ham & Red Wine Poached Pear Whipped blue cheese, marinated artichoke

**LATE NIGHT SNACKS** 

Spiced Angus Beef Pastrami

Grained mustard, sweet & sour cucumber, crispy toast, micro watercress

LUNCH & DINNER

À-LA-CARTE

Aberdeen Angus Beef Tartare

Confit yolk, pickled shallots, mustard cress

NON-OFFENSIVE

**CHILDRENS MENUS** 

**AFTERNOON TEA** 

**CHARITY LUNCH & DINNER** 

**WINE & BEVERAGE LIST** 

**COCKTAIL LIST** 

**ENQUIRIES** 





EVENTS

**WELCOME** 

CANAPÉS

**BREAKFAST** 

HOT CANAPÉS FROM THE SEA

**REFRESHMENTS** 

Pomme Soufflé

Smoked haddock, saffron aioli, confit lemon

**DELEGATE LUNCH** 

Sticky Soya Glazed Salmon Skewer

**CANAPÉS** Spring onion, toasted sesame seeds, puff rice

**BOWL FOOD** 

Grilled Octopus & Chorizo Skewers

Herb pesto, white carrot, sea lettuce

**FOOD STATIONS** 

Lobster Wellington

Citrus brown butter hollandaise

**LATE NIGHT SNACKS** 

Seaweed Tempura Tiger Prawn

Sweet chilli mayonnaise

**LUNCH & DINNER** 

Baked Potato Croissants

À-LA-CARTE

Cod taramasalata, Kings Oscietra caviar, sorrel purée

**NON-OFFENSIVE** 

Mediterranean Sea Bass

Potato terrine, chive aioli, crispy capers

**CHILDRENS MENUS** 

**AFTERNOON TEA** 

**CHARITY LUNCH & DINNER** 

**WINE & BEVERAGE LIST** 

**COCKTAIL LIST** 

**ENQUIRIES** 





EVENTS

**WELCOME** 

CANAPÉS

**BREAKFAST** 

HOT CANAPÉS FROM THE EARTH

**REFRESHMENTS** 

Truffled Camembert Cheese Toastie

Date & apple chutney, Manchego snow

**DELEGATE LUNCH** 

Sweet Potato & Confit Red Peppers Croquettes

CANAPÉS Ricotta cheese, garlic aioli

**BOWL FOOD** 

Spiced Marinated Paneer Skewer

Tomato chutney, red pepper, coriander mint sauce

**FOOD STATIONS** 

Pea & Caciocavallo Arancini

Semi dried tomatoes, parmesan snow

**LATE NIGHT SNACKS** 

King Oyster Mushroom, Crispy Filo

Sage & crème fraiche dip

**LUNCH & DINNER** 

Parmesan & Polenta Fries

**À-LA-CARTE** Truffle crème cheese, Manchego snow

NON-OFFENSIVE

Baked Heritage Beetroot Tart

Vegan cream cheese, toasted hazelnut

**CHILDRENS MENUS** 

**AFTERNOON TEA** 

**CHARITY LUNCH & DINNER** 

**WINE & BEVERAGE LIST** 

**COCKTAIL LIST** 

**ENQUIRIES** 





EVENTS

**WELCOME** 

CANAPÉS

**BREAKFAST** 

HOT CANAPÉS FROM THE LAND

**REFRESHMENTS** 

Barbeque Glazed Angus Beef Fillet *Herb crumble, micro watercress* 

**DELEGATE LUNCH** 

Crispy Chicken Tulips

CANAPÉS Smoked sweet paprika, baby onion

BOWL FOOD

Kentish Lamb Wellington

Confit onion, wild mushroom mousse, béarnaise sauce

FOOD STATIONS

Sticky Tamworth Pork Belly

Apple sauce, red chilli, crispy pork scratching

**LATE NIGHT SNACKS** 

Confit Duck Leg Croquette

Apricot chutney, red vein sorrels

**LUNCH & DINNER** 

Wiltshire Ham & Cheddar Toastie

À-LA-CARTE

Truffle cream cheese, brioche bread

**NON-OFFENSIVE** 

Beef Cheek Beignet
Carrot purée, watercress

**CHILDRENS MENUS** 

**AFTERNOON TEA** 

**CHARITY LUNCH & DINNER** 

**WINE & BEVERAGE LIST** 

**COCKTAIL LIST** 

**ENQUIRIES** 





EVENTS

WELCOME

CANAPÉS

**BREAKFAST** 

Dessert canapés £8 per person, per serving

**REFRESHMENTS** 

**DESSERTS BY CEDRIC GROLET** 

**DELEGATE LUNCH** 

Caramel Choux

Vanilla pastry, caramel

**CANAPÉS** 

Chocolate Flower

**BOWL FOOD** 

Sweet chocolate diamond paste, chocolate nib praline, chocolate cream, flourless chocolate biscuit, cocoa gel, whipped chocolate ganache

**FOOD STATIONS** 

Sculpted Lemon

LATE NIGHT SNACKS

Lemon runny heart, candied lemon, candied zest, mousse infused with

lemon zest, finger lime, mint

**LUNCH & DINNER** 

Raspberry Cookie

Raspberry cookie dough, raspberry gel, raspberry marmalade, fresh

À-LA-CARTE

raspberries

**NON-OFFENSIVE** 

Almond Cookie

Almond cookie dough, caramel, almond praline, caramelized almond

**CHILDRENS MENUS** 

Lollipops

Marble vanilla & chocolate cake, chocolate & vanilla ganache

**AFTERNOON TEA** 

**CHARITY LUNCH & DINNER** 

**WINE & BEVERAGE LIST** 

**COCKTAIL LIST** 

**ENQUIRIES** 







FVFNTS

**WELCOME** 

CANAPÉS

**BREAKFAST** 

**DESSERTS BY CEDRIC GROLET** 

**REFRESHMENTS** 

Lime

**DELEGATE LUNCH** 

Lime gel, lime segment & candied, finger lime, lime zest, lime ganache

CANAPÉS

Coconut & Mango Flower

Sweet dough, coconut croustillant, coconut dacquoise, mango gel, fresh

mango, coconut ganache

**BOWL FOOD** 

Strawberry

**FOOD STATIONS** 

Strawberry basil gel, fresh strawberries, vegan basil ganache

**LATE NIGHT SNACKS** 

Blueberry Pavlova

Meringue, blueberry gel, fresh blueberries, ganache

**LUNCH & DINNER** 

Cherry "Trompe L'Oeil"

Cherry gel, fresh cherries, cream cheese ganache

À-LA-CARTE

Vanilla Flower

**NON-OFFENSIVE** 

Crispy sweet dough, crunchy vanilla almond croustillant, soft almond

biscuit, vanilla milk jam, vanilla ganache

**CHILDRENS MENUS** 

**AFTERNOON TEA** 

**CHARITY LUNCH & DINNER** 

**WINE & BEVERAGE LIST** 

**COCKTAIL LIST** 

**ENQUIRIES** 







EVENTS

**WELCOME** 

BOWL FOOD

**BREAKFAST** 

£96 for a selection of 8 bowls, per person

REFRESHMENTS

£12 per individual bowl

\_\_\_\_\_\_

COLD BOWL FOOD FROM THE SEA

**DELEGATE LUNCH** 

Sweet Paprika Grilled Prawn

CANAPÉS

Gem lettuce, black beans, pickled cucumber, coriander leaf dressing,

sliced avocado

**BOWL FOOD** 

Poached Scottish Salmon

Pickled turnip, tardive, baby rocket, caper emulsion

**FOOD STATIONS** 

Salmon Trout Poke Bowl

Avocado, pickled ginger, kimchi cabbage, edamame, charred corn

**LATE NIGHT SNACKS** 

Yellowfin Seared Tuna

Grapefruit dressing, crispy nori, shiso leaves, mangetout

**LUNCH & DINNER** 

Grilled Octopus & Broad Beans

À-LA-CARTE

Purple potato, breakfast radish, crispy garlic gremolata

**NON-OFFENSIVE** 

COLD BOWL FOOD FROM THE EARTH

**CHILDRENS MENUS** 

Soba Noodles & Spicy Peanut Sauce

Bell peppers, carrots, bok choi, red cabbage

**AFTERNOON TEA** 

Baked Herritage Carrots

Vegan feta, orange dressing, kale, candied pecan

**CHARITY LUNCH & DINNER** 

Superfood Salad

Organic quinoa, heritage beetroot, avocado, hemp seed vinaigrette

**WINE & BEVERAGE LIST** 

Baked Beetroot & Goats Curd

Rye crumble, rocket leaves, candied pecan nuts

**COCKTAIL LIST** 

Burrata & Apticot

**ENQUIRIES**Heritage tomato, nocellara olives, balsamic





EVENTS

WELCOME BOWL FOOD

**BREAKFAST** £12 per individual bowl

**REFRESHMENTS** COLD BOWL FROM THE LAND

Confit Duck & Macadamia Nuts

Charred plum, green mustard leaves, radicchio, mustard dressing

**CANAPÉS** Crispy Fried Angus Beef

Seasonal vegetables, egg noodles, sesame dressing

**BOWL FOOD** Sliced Serrano Ham & Tete de Moine Cheese

Compressed melon, arugula, yellow beans

FOOD STATIONS

Fried Buttermilk Quail

Sour poached pear, sweetcorn salsa, watercress

LATE NIGHT SNACKS

Rose Harissa Roast Chicken Salad

**LUNCH & DINNER** Fine beans, spring greens, heirloom tomatoes

À-LA-CARTE

**NON-OFFENSIVE** 

**CHILDRENS MENUS** 

**AFTERNOON TEA** 

**CHARITY LUNCH & DINNER** 

**WINE & BEVERAGE LIST** 

**COCKTAIL LIST** 

**ENQUIRIES** 





EVENTS

WELCOME BOWL FOOD

BREAKFAST
HOT BOWL FOOD FROM THE SEA

**REFRESHMENTS** Seared Halibut & Pea Velouté

Cannellini beans, sweetheart cabbage

**DELEGATE LUNCH** 

Sautéed Prawns & Clam Risotto

CANAPÉS Semi-dried cherry tomatoes, salsa verde, samphire

Pan Seared Mediterranean Seabass

**BOWL FOOD** Orange braised fennel, runner beans, sauce vierge

FOOD STATIONS Roasted Cod & Leek Velouté

Wilted spinach, parmentier potatoes

LATE NIGHT SNACKS

Grilled Scottish Salmon & Brown Shrimp

Swiss chard, sautéed baby potatoes, shellfish sauce

**LUNCH & DINNER** 

HOT BOWL FOOD FROM THE EARTH

**À-LA-CARTE**Turnworth Cheese, Truffle & Onion Pie

Courgettes, spring greens, leeks

**NON-OFFENSIVE** 

Paneer & Spinach Curry

CHILDRENS MENUS Coconut rice, chilli garlic beans

Crispy Aubergine & Peanut Sauce

Sticky rice, tender stem broccoli, sesame seeds

CHARITY LUNCH & DINNER Pea & Ricotta Ravioli

Grilled courgettes, baby turnips, parmesan

WINE & BEVERAGE LIST

Saffron & Pea Risotto

Cherry tomato, salsa verde, asparagus tips

COCKTAIL LIST

**ENQUIRIES** 





EVENTS

**WELCOME** 

**BOWL FOOD** 

**BREAKFAST** 

HOT BOWL FOOD FROM THE LAND

**REFRESHMENTS** 

Braised Beef Cheek & Wilted Kale

Roast baby carrots, blackberries, port wine sauce

**DELEGATE LUNCH** 

Chicken Katsu Curry

**CANAPÉS**Coconut rice, mangetout, spring onions

**BOWL FOOD** Roast Parmesan Chicken & Truffle Madeira Jus

Charred chicory, fine beans, mash potato

**FOOD STATIONS** 

Old Spot Pork Belly Ramen & Bok Choy Bamboo shoots, spring onion, radish

**LATE NIGHT SNACKS** 

Gochujang Glazed Angus Beef

**LUNCH & DINNER** 

Kimchi vegetable fried rice, coriander leaf

À-LA-CARTE

**NON-OFFENSIVE** 

**CHILDRENS MENUS** 

**AFTERNOON TEA** 

**CHARITY LUNCH & DINNER** 

**WINE & BEVERAGE LIST** 

**COCKTAIL LIST** 

**ENQUIRIES** 





EVENTS

| WELCOME                | STATIONS  |     |
|------------------------|---|-----|
| BREAKFAST              | Minimum of 50 guests  |     |
| REFRESHMENTS           | Chef attendant £ 180 per station  |     |
|                        | SUSHI & SASHIMI (10 pieces including sashimi)   | £45 |
| DELEGATE LUNCH         | Assorted Sushi, Nigiri, Ura Maki, Tuna Sashimi, Salmon Sashimi                                |     |
| CANAPÉS                | Accompaniments: pickled ginger, wasabi, Kikkoman Soya Sauce                                   |     |
| BOWL FOOD              |   |     |
| FOOD STATIONS          | OYSTERS (3 pieces per person)   | £21 |
|                        | Carlingford Rock Oysters  Mignonette pepper, shallot vinegar, Kombu dressing, Tabasco, lemor  | 1   |
| LATE NIGHT SNACKS      | r lightohette peppel, shattot villegal, kombu dressling, labasco, temor                       | I   |
| LUNCH & DINNER         | BURGER & LOBSTER ROLL (2 pieces per person)   | £35 |
| À-LA-CARTE             | Miniature Angus Beef Burgers Brioche bun, lettuce, tomato relish, gherkin, smoked cheese      |     |
| NON-OFFENSIVE          | Native Lobster & Prawn Roll   |     |
| CHILDRENS MENUS        | Squid ink, brioche torpedo rolls, celery, spring onions, smoked paprika mayonnaise            |     |
|                        | Served with French fries  |     |
| AFTERNOON TEA          | Served with the trial times   |     |
| CHARITY LUNCH & DINNER | PIZZA (Rooftop pool only)   | £30 |
| WINE & BEVERAGE LIST   | Choose from:  |     |
| COCKTAIL LIST          | Margarita- tomato, basil, Mozzarella  |     |
| COCKIAIL LIST          | Cantabrian Anchovies, Artichoke, Taggiasca olive<br>Red onion marmalade, Sheep's Feta, rocket |     |
| ENQUIRIES              | Beef peperoni, roasted red pepper, pine nut and marjoram                                      |     |





EVENTS

WELCOME STATIONS

**BREAKFAST** 

CHARCUTERIE & CHEESE £40

**REFRESHMENTS** 

Selection of Seasonal Local & European Cheeses

**DELEGATE LUNCH** 

A Selection of Local & Continental Charcuterie:

Fennel Salami, Italian Coppa, Prosciutto De Parma, Bresaola

CANAPÉS

Dried fruits, quince jelly, crackers, crisp bread, sourdough, celery,

grapes, pickled fruit

**FOOD STATIONS** 

**BOWL FOOD** 

PASTA £45

LATE NIGHT SNACKS

Rigatoni, Tagliatelle, Orecchiette Pasta with Parmesan Wheel

**LUNCH & DINNER** 

Choose two from:

À-LA-CARTE

Cacio e pepe, pistachio pesto, arabiata, tagiasca pitted olive,

nocellara olive, Parmesan flakes

**NON-OFFENSIVE** 

Add Truffle for a supplement of £8 per person

**CHILDRENS MENUS** 

TACOS £40

**AFTERNOON TEA** 

Please select two fillings:

**CHARITY LUNCH & DINNER** 

BBQ Pulled Jackfruit, Slow Cooked Beef Brisket, Pulled Gressingham Duck

or Chilli Con Carne

**WINE & BEVERAGE LIST** 

Accompaniments: Guacamole, sour cream, pickled jalapeños, shredded red cabbage, red onion, bell peppers, black & green olives,

picked coriander, grated queso fresco cheese

**ENQUIRIES** 

**COCKTAIL LIST** 





EVENTS

WELCOME LATE NIGHT SNACKS

BREAKFAST

£ 10 per person, per item

**REFRESHMENTS**The Berkeley Fish & Chips

Tartare sauce

**DELEGATE LUNCH** 

Cauliflower Fritters

**CANAPÉS** Sweet sour chilli glaze, toasted sesame seeds

**BOWL FOOD** Spring Onion, Feta & Spinach Parcel

Mint & chilli emulsion

FOOD STATIONS Homemade Pizza

Shaved olives, peppered ricotta

LATE NIGHT SNACKS

Chicken Tikka Wrap

**LUNCH & DINNER** Peppers, aromatic roasted tomato sauce, coriander

À-LA-CARTE Cumberland Sausage & Sage Roll

Cranberry gel, onion seeds

**NON-OFFENSIVE** 

Mini Hot Dogs

Brioche torpedo roll, onion marmalade, ketchup, mustard

**CHILDRENS MENUS** 

Mini Beef Brisket Burger

**AFTERNOON TEA**Gherkin, smoked cheese, tomato relish

CHARITY LUNCH & DINNER

Ste

Steamed Hirata Bao Buns (choice of one filling)

Chicken, Pork or Mushroom

Accompaniments: Pickled cucumber, Hoisin sriracha sauce, WINE & BEVERAGE LIST

coriander, spring onion, peppers

**COCKTAIL LIST** 

**ENQUIRIES** 





EVENTS

**WELCOME** PRIVATE EVENTS LUNCH & DINNER **BREAKFAST** Plated Three Course Menu is priced per item, per person **REFRESHMENTS** SEA, EARTH, LAND **DELEGATE LUNCH** We would kindly ask you to select one set menu for the entire party; we will of course arrange suitable alternatives for your guests with dietary **CANAPÉS** requirements. Should you require any assistance, please do not hesitate to contact your Event Manager. **BOWL FOOD STARTERS FOOD STATIONS** FROM THE SEA **LATE NIGHT SNACKS** Home Smoked Scottish Salmon & Samphire £34 Horseradish dill cream éclair, Hendricks cucumber, **LUNCH & DINNER** heritage beetroot pearls Seared Scottish Divers Scallops £40 À-LA-CARTE Fennel purée, spring greens, champagne beurre blanc, keta caviar, puff rice **NON-OFFENSIVE** Tuna Tartare & Kombu Dressing £38 **CHILDRENS MENUS** Grapefruit gel, sourdough croutons, avocado cream, plum, sesame seeds, shiso leaves **AFTERNOON TEA** Poached Cornish Lobster & Crab Salad £48 Clementine dressing, yellow beets, heirloom baby tomatoes, **CHARITY LUNCH & DINNER** baby courgettes, red endives, pea shoots

**WINE & BEVERAGE LIST** 

**COCKTAIL LIST** 

**ENQUIRIES** 





EVENTS

| WELCOME                | PRIVATE EVENTS LUNCH & DINNER  |     |
|------------------------|--|-----|
| BREAKFAST              | STARTERS   |     |
| REFRESHMENTS           | FROM THE EARTH   |     |
| DELEGATE LUNCH         | Burrata & Poached Apricot  Broad bean pesto, almonds, white chicory, crispy croutons, balsamic pearls, basil                 | £32 |
| CANAPÉS                |  |     |
| BOWL FOOD              | Organic Quinoa, Strawberry & Avocado Cream  Confit peppers, roasted heritage beetroot, artichoke,  sweet cicely, micro herbs | £30 |
| FOOD STATIONS          | Evesham Green & White Asparagus, Crispy Duck Egg   | £32 |
|                        | Lemon verbena sauce, hazelnut crumble,   |     |
| LATE NIGHT SNACKS      | maple white onion, peas  |     |
| LUNCH & DINNER         | Heritage Tomato Carpaccio & Compressed Watermelon Radish, black olive crumble, grapefruit dressing red endives,              | £30 |
| À-LA-CARTE             | whipped feta   |     |
| NON-OFFENSIVE          | FROM THE LAND  |     |
| CHILDRENS MENUS        | Roast Aylesbury Duck Breast  Poached cherry, carrot purée, golden beets,   | £35 |
|                        | toasted macadamia nuts, juniper berry jus  |     |
| AFTERNOON TEA          |  |     |
|                        | Aberdeen Angus Beef Carpaccio & Parmesan   | £38 |
| CHARITY LUNCH & DINNER | Mustard balsamic vinaigrette, poached pear, charred sliver baby onions, pine nuts, baby rocket                               |     |
| WINE & BEVERAGE LIST   | Confit Chicken & Mushroom Raviolo  | £30 |
| COCKTAIL LIST          | Parsley velouté, girolles, broad bean, parmesan foam   |     |
| ENQUIRIES              | Roasted Imperial Quail & Crispy Confit Leg Filo Tart<br>Sorrel purée, golden beets, tenderstem broccoli, merlot jus          | £32 |





EVENTS

| WELCOME                | PRIVATE EVENTS LUNCH & DINNER  |     |
|------------------------|--|-----|
| BREAKFAST              | MAIN COURSES FROM THE SEA  |     |
| REFRESHMENTS           |  |     |
| DELEGATE LUNCH         | Wild Seabass Fillet & Parsley Lemon Velouté<br>Chimi de Rapa, cauliflower purée, confit Roscoff onions,<br>turnips, asparagus tips | £57 |
| CANAPÉS                | Slow Roasted Halibut with Saffron Beurre Blanc  Cornish mussels, Swiss chard, roasted carrots,                                     | £52 |
| BOWL FOOD              | courgette purée, keta caviar   |     |
| FOOD STATIONS          | Baked Atlantic Cod, Shellfish & Basil Velouté Wilted spinach, pea purée, baby carrot, runner beans, pommes dauphine                | £48 |
| LATE NIGHT SNACKS      |  |     |
| LUNCH & DINNER         | Roasted Scottish Salmon & Lemon Beurre Blanc Orange braised fennel, coco bean, brown shrimp ragout                                 | £50 |
| À-LA-CARTE             | FROM THE EARTH   |     |
| NON-OFFENSIVE          | Pea Risotto & Stracciatella Rainbow chard, lemon, asparagus, parmesan crisp  | £42 |
| CHILDRENS MENUS        | Roasted Saffron Cauliflower Steak Watercress velouté, caper berries, toasted almonds,  | £40 |
| AFTERNOON TEA          | passion fruit, wild mushroom purée   |     |
| CHARITY LUNCH & DINNER | Lemon & Ricotta Ravioli  Grilled courgettes, broad bean, semi dried cherry tomatoes, parmesan flakes, sage butter sauce            | £40 |
| WINE & BEVERAGE LIST   | passa.r.tanes, sage sacce. sadee   |     |
|                        | Miso Glazed Violet Aubergine   | £40 |
| COCKTAIL LIST          | Broccoli purée, grilled Romanesco, plum, sesame seeds, green onion sauce   |     |
| ENQUIRIES              |  |     |





FVFNTS

| WELCOME           | PRIVATE EVENTS LUNCH & DINNER   |     |
|-------------------|---|-----|
| BREAKFAST         | FROM THE LAND   |     |
| REFRESHMENTS      | Roast Corn-fed Chicken Breast   | £40 |
| DELEGATE LUNCH    | Fondant potato, wilted spinach, baby carrots, asparagus tips, redcurrant jus                            |     |
| CANAPÉS           | Aberdeen Angus Beef Fillet & Port Jus  Caramelised shallots, roasted carrot purée, tenderstem broccoli, | £60 |
| BOWL FOOD         | spring greens, pressed potato terrine   |     |
| FOOD STATIONS     | Kentish Lamb Cutlets & Redcurrant Jus<br>Roasted pepper purée, heritage carrots, peas & parsley mash    | £54 |
| LATE NIGHT SNACKS | Beef Wellington   | £68 |
| LUNCH & DINNER    | Baby carrot, tenderstem broccoli, Jerusalem artichoke, truffle & port jus                               |     |

À-LA-CARTE

**NON-OFFENSIVE** 

**CHILDRENS MENUS** 

**AFTERNOON TEA** 

**CHARITY LUNCH & DINNER** 

**WINE & BEVERAGE LIST** 

**COCKTAIL LIST** 

**ENQUIRIES** 







EVENTS

| WELCOME                | PRIVATE EVENTS LUNCH & DINNER  |              |  |  |  |
|------------------------|--|--------------|--|--|--|
| BREAKFAST              | DESSERTS BY CEDRIC GROLET  |              |  |  |  |
| REFRESHMENTS           | Chocolate Soufflé Tart with Vanilla Ice Cream  Chocolate sweet dough, cocoa nibs praline,                        | £30          |  |  |  |
| DELEGATE LUNCH         | flourless chocolate biscuit  |              |  |  |  |
| CANAPÉS                | Lemon Meringue Tart with Sorbet  Sweet dough, financier, lemon acid, lemon curd, meringue                        | £30          |  |  |  |
| BOWL FOOD              | Vanilla & Caramel Millefeuille  Puff pastry, crème pâtissière, vanilla, smooth caramel                           | £30          |  |  |  |
| FOOD STATIONS          | Vanilla Profiteroles with Chocolate Sauce<br>Choux pastry, vanilla Chantilly, chocolate sauce, vanilla ice cream | £30          |  |  |  |
| LATE NIGHT SNACKS      | FROM THE SIGNATURE SEASONAL COLLECTION   |              |  |  |  |
| LUNCH & DINNER         | Lime<br>Lime gel, lime segment & candied, finger lime, lime zest, lime ganac                                     | £32<br>he    |  |  |  |
| À-LA-CARTE             | Coconut & Mango Flower  Sweet dough, coconut croustillant, coconut dacquoise, mango gel, mango, coconut ganache  | £32<br>fresh |  |  |  |
| NON-OFFENSIVE          | Strawberry   | £32          |  |  |  |
| CHILDRENS MENUS        | Strawberry basil gel, fresh strawberries, vegan basil ganache  |              |  |  |  |
|                        | Blueberry Pavlova  | £32          |  |  |  |
| AFTERNOON TEA          | Meringue, blueberry gel, fresh blueberries, ganache  |              |  |  |  |
| CHARITY LUNCH & DINNER | Cherry "Trompe L'Oeil"  Cherry gel, fresh cherries, cream cheese ganache   | £32          |  |  |  |
| WINE & BEVERAGE LIST   |  |              |  |  |  |
| COCKTAIL LIST          |  |              |  |  |  |
| ENQUIRIES              |  |              |  |  |  |





EVENTS

PRIVATE EVENTS LUNCH & DINNER

BREAKFAST

AMUSE BOUCHE

**REFRESHMENTS** £ 18 per person

Crispy Filo, Confit Root Vegetable, Tunworth & Pickled Mustard Tart

**DELEGATE LUNCH** Nasturtium leaves, herb oil

CANAPÉS Smoked Eel, Beetroot Apple Salad

Horseradish velouté, tarragon leaves

**BOWL FOOD** Salt Baked Heritage Carrot & Glazed Feta

Peanut & lentil salad, Holy basil

FOOD STATIONS

Cured Wagyu Beef Loin

Glazed figs, goat's cheese, watercress

Cured Mi Cuit Salmon

**LUNCH & DINNER** Pickled shiitake mushrooms, wasabi beurre blanc, trout roe

À-LA-CARTE

SOUP

£ 15 per person

Spiced Butternut Squash Velouté

**CHILDRENS MENUS** Feta, gremolata, croutons

AFTERNOON TEA

Shellfish Bisque with Brandy Butter

Crayfish & shrimps

CHARITY LUNCH & DINNER Chilled Watercress Velouté

Crème fraîche, caviar, sourdough croutons

**WINE & BEVERAGE LIST** 

**COCKTAIL LIST** 

**ENQUIRIES** 





**REFRESHMENTS** 

### THE BERKELEY

EVENTS

WELCOME PRIVATE EVENTS LUNCH & DINNER

BREAKFAST CHEESE COURSE SELECTION

Please selet one from the following

£ 18 per person

**DELEGATE LUNCH**Cornish Yarg, Ragstone Goats Cheese, Shropshire Blue

Raisin bread, quince, grapes, crackers

CANAPÉS

Brie de Meaux & Truffle Fleur de Sel, Grissini

BOWL FOOD
Smoked Camembert

Jalapeño, apricot jam, celery, oatmeal cakes

A Selection of International Cheese

**LATE NIGHT SNACKS** Figs, grapes, crackers

**LUNCH & DINNER** 

**FOOD STATIONS** 

À-LA-CARTE

NON-OFFENSIVE

**CHILDRENS MENUS** 

**AFTERNOON TEA** 

**CHARITY LUNCH & DINNER** 

**WINE & BEVERAGE LIST** 

**COCKTAIL LIST** 

**ENQUIRIES** 





**FOOD STATIONS** 

À-LA-CARTE

#### THE BERKELEY

**EVENTS** 

WELCOME À LA CARTE

**BREAKFAST** Plated three course menu £ 150 per person

Please select three options for each course for your guests to

**REFRESHMENTS** choose from.

DELEGATE LUNCH STARTERS

Burrata & Poached Apricot

**CANAPÉS**Broad bean pesto, confit almonds, white chicory, crispy croutons,

balsamic pearls, basil

**BOWL FOOD**Evesham Green & White Asparagus, Crispy Duck Egg

Lemon verbena sauce, hazelnut crumble, maple white onion, peas

Tuna Tartare & Kombu Dressing

**LATE NIGHT SNACKS**Grapefruit gel, sourdough croutons, avocado cream,

plum sesame seeds, shiso leaves

LUNCH & DINNER

Aberdeen Angus Beef Carpaccio & Parmesan

Mustard balsamic vinaigrette, poached pear, charred sliver baby onions,

pine nuts, baby rocket

NON-OFFENSIVE MAIN COURSES

CHILDRENS MENUS

Slow Roasted Halibut with Saffron Beurre Blanc

Cornish mussels, Swiss chard, roasted carrots, courgette purée,

keta caviar

AFTERNOON TEA

Aberdeen Angus Beef Fillet & Port Jus

**CHARITY LUNCH & DINNER**Caramelised shallots, roasted carrot purée, tenderstem broccoli,

spring greens, pressed potato terrine

**WINE & BEVERAGE LIST**Kentish Lamb Cutlets & Redcurrant Jus

Roasted pepper purée, heritage carrots, peas & parsley mash

COCKTAIL LIST

**ENQUIRIES** 

Roasted Saffron Cauliflower Steak

Watercress velouté, caper berries, toasted almonds, passion fruit,

wild mushroom purée





EVENTS

**WELCOME** 

À LA CARTE

**BREAKFAST** 

Plated three course menu £ 150 per person

Please select three options for each course for your guests to

choose from.

**DELEGATE LUNCH** 

**REFRESHMENTS** 

**DESSERTS BY CEDRIC GROLET** 

**CANAPÉS** 

Strawberry

Strawberry basil gel, fresh strawberries, vegan basil ganache

**BOWL FOOD** 

Blueberry Pavlova

Meringue, blueberry gel, fresh blueberries, ganache

**FOOD STATIONS** 

Chocolate Souffle Tart with Vanilla Ice Cream

**LATE NIGHT SNACKS** 

Chocolate sweet dough, cocoa nibs, praline, flourless chocolate biscuit

**LUNCH & DINNER** 

Selection of Local & European Cheeses

À-LA-CARTE

**NON-OFFENSIVE** 

**CHILDRENS MENUS** 

**AFTERNOON TEA** 

**CHARITY LUNCH & DINNER** 

**WINE & BEVERAGE LIST** 

**COCKTAIL LIST** 

**ENQUIRIES** 





EVENTS

| WELCOME                | NON-OFFENSIVE MENU  |     |  |  |
|------------------------|---|-----|--|--|
| BREAKFAST              | Halal, no pork, beef, shellfish or alcohol Plated three courses   |     |  |  |
| REFRESHMENTS           | Menu is priced per item, per person   |     |  |  |
| DELEGATE LUNCH         | STARTERS  |     |  |  |
| CANAPÉS                | Home Smoked Scottish Salmon & Charred Orange Segments<br>Horseradish cream, poached rhubarb, pickled cucumber,<br>dill emulsion | £34 |  |  |
| BOWL FOOD              | Tuna Tartare & Kombu Dressing   | £38 |  |  |
| FOOD STATIONS          | Grapefruit gel, sourdough croutons, avocado cream, plum, sesame seeds, shiso leaves   |     |  |  |
| LATE NIGHT SNACKS      | Organic Quinoa, Strawberry & Avocado Cream  Confit peppers, roasted heritage beetroot, artichoke,                               | £30 |  |  |
| LUNCH & DINNER         | sweet cicely, micro herbs   |     |  |  |
| À-LA-CARTE             | Evesham Green & White Asparagus, Crispy Duck Egg<br>Lemon verbena sauce, hazelnut crumble,<br>maple white onion, peas           | £32 |  |  |
| NON-OFFENSIVE          | Roasted Imperial Quail & Crispy Confit Leg Filo Tart  | £32 |  |  |
| CHILDRENS MENUS        | Sorrel purée, golden beets, tenderstem broccoli, merlot jus   |     |  |  |
| AFTERNOON TEA          |   |     |  |  |
| CHARITY LUNCH & DINNER |   |     |  |  |
| WINE & BEVERAGE LIST   |   |     |  |  |
| COCKTAIL LIST          |   |     |  |  |



**ENQUIRIES** 



EVENTS

| WELCOME           | NON-OFFENSIVE MENU   |     |  |  |
|-------------------|--|-----|--|--|
| BREAKFAST         | MAIN COURSES   |     |  |  |
| REFRESHMENTS      | Wild Seabass & Parsley Lemon Velouté Chimi de Rapa, cauliflower puree, confit Roscoff onions,              | £57 |  |  |
| DELEGATE LUNCH    | turnips, asparagus   |     |  |  |
| CANAPÉS           | Roasted Scottish Salmon  Orange braised fennel, coco bean, Swiss chard, lemon butter sauce                 | £50 |  |  |
| BOWL FOOD         | Alaskan Black Cod & Yuzo Miso Sauce Sticky coconut rice, sautéed bok choi, shiitake mushrooms              | £60 |  |  |
| FOOD STATIONS     | Lemon & Ricotta Ravioli  | £40 |  |  |
| LATE NIGHT SNACKS | Grilled courgettes, broad bean, semi dried cherry tomatoes, parmesan flakes, sage butter sauce             |     |  |  |
| LUNCH & DINNER    | Miso Glazed Violet Aubergine  Broccoli purée, grilled romanesco, plum, sesame seeds,                       | £40 |  |  |
| À-LA-CARTE        | green onion sauce  |     |  |  |
| NON-OFFENSIVE     | Roast Corn-fed Chicken Breast Fondant potato, wilted spinach, baby carrots, asparagus tips, redcurrant jus | £40 |  |  |
| CHILDRENS MENUS   |  |     |  |  |





**AFTERNOON TEA** 

**CHARITY LUNCH & DINNER** 

**WINE & BEVERAGE LIST** 

**ENQUIRIES** 





EVENTS

| WELCOME                |  |     |
|------------------------|--|-----|
| ]                      | NON-OFFENSIVE MENU   |     |
| BREAKFAST              |  |     |
|                        | DESSERTS BY CEDRIC GROLET  |     |
| REFRESHMENTS           | Chocolate Souffle Tart with Vanilla Ice Cream  | £30 |
| DELEGATE LUNCH         | Chocolate sweet dough, cocoa nibs praline, flourless chocolate biscuit   |     |
| CANAPÉS                | Lemon Meringue Tart with Sorbet  Sweet dough, financier, lemon acid, lemon curd, meringue                      | £30 |
|                        |  |     |
| BOWL FOOD              | Vanilla & Caramel Millefeuille  Puff pastry, crème pâtissière, vanilla, smooth caramel                         | £30 |
| FOOD STATIONS          | Vanilla Profiteroles with Chocolate Sauce  Choux pastry, vanilla chantilly, chocolate sauce, vanilla ice cream | £30 |
| LATE NIGHT SNACKS      |  |     |
|                        | FROM THE SIGNATURE SEASONAL COLLECTION   |     |
| LUNCH & DINNER         | Lime   | £32 |
| <b></b>                | Lime gel, lime segment & candied, finger lime, lime zest, lime ganad   | che |
| À-LA-CARTE             | Coconut <sup>9</sup> Manga Flawar  | £32 |
| NON-OFFENSIVE          | Coconut & Mango Flower  Sweet dough, coconut croustillant, coconut dacquoise, mango gel,                       |     |
|                        | mango, coconut ganache   |     |
| CHILDRENS MENUS        | Strawberry   | £32 |
|                        | Strawberry basil gel, fresh strawberries, vegan basil ganache  | LJZ |
| AFTERNOON TEA          |  |     |
| CHARITY LUNCH & DINNER | Blueberry Pavlova  Meringue, blueberry gel, fresh blueberries, ganache   | £32 |
| CHART EGNOTIVE DIRECT  | Heiligue, blueberry gel, hesir blueberries, ganache  |     |
| WINE & BEVERAGE LIST   | Cherry "Trompe L'Oeil"   | £32 |
|                        | Cherry gel, fresh cherries, cream cheese ganache   |     |
| COCKTAIL LIST          |  |     |
| ENQUIRIES              |  |     |
| LITCOMILE              |  |     |





EVENTS

WELCOME CHILDREN'S PLATED MENU

BREAKFAST £55 per child for three courses (under 12 years old)

REFRESHMENTS STARTERS

Assorted Italian Mini Pizzas

Crispy Calamari

**CANAPÉS** Lemon mayonnaise

BOWL FOOD

Baby Mozzarella, Avocado & Cherry Tomato Salad

Selection of Vegetarian Sushi Rolls

**FOOD STATIONS** Pickled ginger, soy sauce

LATE NIGHT SNACKS Prawn Cocktail

Marie Rose sauce, avocado, gem lettuce

**LUNCH & DINNER**Tropical Fruit Kebabs

À-LA-CARTE MAIN COURSES

Soy Honey Glazed Scottish Salmon

Shimeji mushrooms, green beans, sprouting broccoli, sticky rice

CHILDRENS MENUS

Berkeley Fish & French Fries

Mushy peas, tartar sauce

AFTERNOON TEA Tex Mex Selection

Fish or chicken tortilla wrap, nachos, potato wedges, corn on the cob

CHARITY LUNCH & DINNER

Berkeley Fried Chicken & French Fries

With a selection of dips & sauces

WINE & BEVERAGE LIST Traditional Roast Chicken

Roast potato, carrot, tenderstem broccoli

COCKTAIL LIST Salmon & Smoked Haddock Fish Cake

Leek, lemon garlic aioli, tenderstem broccoli

**ENQUIRIES** Mac & Cheese

Cherry tomato, cucumber, young leaf salad



**NON-OFFENSIVE** 



FVFNTS

WELCOME

CHILDREN'S PLATED MENU

**BREAKFAST** 

MAIN COURSES

**REFRESHMENTS** 

The Berkeley 'Happy Meal'

DELEGATE LUNCH

Main Selection: Chicken Nuggets, Fish Goujons, or Beef Burger

CANAPÉS

Side Selection:

French Fries or Vegetable Cruidities

**BOWL FOOD** 

Fruit Pot included

**FOOD STATIONS** 

**DESSERTS** by Cedric Grolet

**LATE NIGHT SNACKS** 

Strawberry

**LUNCH & DINNER** 

Strawberry basil gel, fresh strawberries, vegan basil ganache

Vanilla Flower

**À-LA-CARTE**Crispy sweet dough, crunchy vanilla almond croustillant, soft almond

biscuit, vanilla milk jam, vanilla ganache

**NON-OFFENSIVE** 

Soft Chocolate Cookies and Vanilla Ice Cream

**CHILDRENS MENUS** 

Brownies with Custard

**AFTERNOON TEA** 

**CHARITY LUNCH & DINNER** 

**WINE & BEVERAGE LIST** 

**COCKTAIL LIST** 

**ENQUIRIES** 





EVENTS

WELCOME CHILDREN'S BUFFET MENU

**BREAKFAST** Please select 2 cold items, 2 hot items, 2 sides and 2 desserts

£55 per child (under 12 years old)

**REFRESHMENTS** 

**COLD ITEMS** 

**DELEGATE LUNCH** 

Nachos

Selection of dips

**CANAPÉS** 

Baby Mozzarella

**BOWL FOOD** Avocado, cherry tomato salad

FOOD STATIONS

Seasonal Melon Cocktail

Chopped mint

**LATE NIGHT SNACKS** 

Prawn Cocktail

Marie Rose sauce, avocado, gem lettuce

**LUNCH & DINNER** 

Vegetable Crudités

Selection of dips

À-LA-CARTE

**HOT ITEMS** 

**NON-OFFENSIVE** 

Crispy Calamari

**CHILDRENS MENUS** 

Lemon mayonnaise

**AFTERNOON TEA** 

Assorted Italian Pizzas

Fish or Chicken Tortilla Wrap

CHARITY LUNCH & DINNER

Mini Beef Sliders

**WINE & BEVERAGE LIST** 

Berkeley Fried Chicken

**COCKTAIL LIST** 

**ENQUIRIES** 





EVENTS

WELCOME CHILDREN'S BUFFET MENU

**BREAKFAST** 

**SIDES** 

**REFRESHMENTS** 

French Fries

**DELEGATE LUNCH** 

Potato Wedges

CANAPÉS

Corn on the Cob

**BOWL FOOD** 

Tenderstem Broccoli & Carrots

**FOOD STATIONS** 

**DESSERTS** by Cedric Grolet

LATE NIGHT SNACKS

Strawberry

Strawberry basil gel, fresh strawberries, vegan basil ganache

**LUNCH & DINNER** 

Vanilla Flower

Crispy sweet dough, crunchy vanilla almond croustillant, soft almond

À-LA-CARTE

biscuit, vanilla milk jam, vanilla ganache

NON-OFFENSIVE

Triple Chocolate Cookie

3 chocolate cookie dough (white, milk, dark)

**CHILDRENS MENUS** 

Fruit Kebab with Seasonal Fruit

**AFTERNOON TEA** 

Chocolate Brownies

**CHARITY LUNCH & DINNER** 

**WINE & BEVERAGE LIST** 

**COCKTAIL LIST** 

**ENQUIRIES** 





EVENTS

WELCOME CREW MENU

BREAKFAST Three Course Buffet Menu at £40 per person

REFRESHMENTS STARTERS

Home Smoked Salmon

**DELEGATE LUNCH**New Potatoes, fine Beans, egg, olives

Spiced Prawn Salad

CANAPÉS Tenderstem broccoli, cherry tomato

BOWL FOOD Quinoa & Avocado

Cucumber, red onion, lime vinaigrette

FOOD STATIONS Saba Noodle Salad

Peppers, red cabbage, yuzu dressing

LATE NIGHT SNACKS

Chicken Caesar Salad

LUNCH & DINNER Teriyaki Beef Salad

Red Rice, avocado, sweetcorn, radish

À-LA-CARTE MAIN COURSES

NON-OFFENSIVE Salmon with Seaweed

Vegetables, beurre blanc

CHILDRENS MENUS Haddock Pie

Leeks, eggs, parsley

**AFTERNOON TEA**Mushroom Risotto

Roasted celeriac, pine nuts, cherry tomato

CHARITY LUNCH & DINNER

Tofu Curry with Aromatic Rice

WINE & BEVERAGE LIST Roast Chicken

Mash Potato, wilted spinach

COCKTAIL LIST Cottage Pie with Carrots & Peas

**ENQUIRIES** TO FINISH

A selection of Cedric Grolet Cookies & Seasonal Fruit





FVFNTS

**WELCOME** 

AFTERNOON TEA MENU

**BREAKFAST** 

**GOÛTEA BY CEDRIC GROLET** 

**REFRESHMENTS** £90 per person

Savoury Trompe L'oeil

Focaccia

**CANAPÉS** Savoury Tart

**BOWL FOOD** Flowers

Sculpted Fruits

FOOD STATIONS

Cookies

**LATE NIGHT SNACKS** 

**LUNCH & DINNER** 

À-LA-CARTE

**NON-OFFENSIVE** 

**CHILDRENS MENUS** 

**AFTERNOON TEA** 

**CHARITY LUNCH & DINNER** 

**WINE & BEVERAGE LIST** 

**COCKTAIL LIST** 

**ENQUIRIES** 







EVENTS

WELCOME AFTERNOON TEA MENU

BREAKFAST

TRADITIONAL CREAM TEA

**REFRESHMENTS** £85 per person

**SELECTION OF SANDWICHES** 

**DELEGATE LUNCH** 

Roast Corn-fed Chicken

CANAPÉS Romaine lettuce, Japanese mayonnaise, homemade slaw

Hen's Egg & Sweet Paprika Mayonnaise

**BOWL FOOD**Mustard cress, brown bread

Home Cured Scottish Salmon

FOOD STATIONS Caper & lemon emulsion, sorrel, rye bread

LATE NIGHT SNACKS

Beef Brisket & Applewood Cheddar Smoked Cheese

Lemon aioli, saffron tuile, finger lime pearls

**LUNCH & DINNER** Cucumber, Dill & Jalapeño

Cream cheese, white bread

À-LA-CARTE

**SELECTION OF SWEET TREATS** 

NON-OFFENSIVE

Home-made Scones

CHILDRENS MENUS Clotted cream and selection of jams

AFTERNOON TEA

Selection of Cedric Grolet Cakes

**CHARITY LUNCH & DINNER** 

**WINE & BEVERAGE LIST** 

**COCKTAIL LIST** 

**ENQUIRIES** 





EVENTS

WELCOME CHARITY LUNCH & DINNER

**BREAKFAST** £175 per person

REFRESHMENTS STARTERS

**DELEGATE LUNCH** Salmon Tartare & Ponzu Dressing

Avocado cream, sourdough croutons, chilli, coriander

CANAPÉS Burrata & Poached Apricots

Broad bean pesto, confit almonds, white chicory, crispy croutons,

**BOWL FOOD** balsamic pearls, basil

FOOD STATIONS Chicken & Duck Liver Parfait

Orange gel, brioche, toasted hazelnuts, herb salad

LATE NIGHT SNACKS

Roasted Imperial Quail, Confit Leg

Crispy filo tart, sorrel purée, golden beets, tenderstem broccoli,

**LUNCH & DINNER** merlot jus

À-LA-CARTE MAIN COURSE

Baked Atlantic Cod & Shellfish Basil Velouté

**NON-OFFENSIVE** Wilted spinach, pea purée, baby carrot, runner beans,

pommes Dauphine

CHILDRENS MENUS

Lemon & Ricotta Ravioli

AFTERNOON TEA

parmesan flakes, sage butter sauce

CHARITY LUNCH & DINNER Roast Corn-fed Chicken Breast

Asparagus, baby carrots, truffle mash, mushroom sauce

WINE & BEVERAGE LIST

Kentish Lamb Rump & Mint Jus

Smoked aubergine, polenta crouton, roasted Romano pepper purée

COCKTAIL LIST

**ENQUIRIES** 





EVENTS

**WELCOME** 

CHARITY LUNCH & DINNER

**BREAKFAST** 

**DESSERT BY CEDRIC GROLET** 

**REFRESHMENTS** 

Vanilla Crème Brûlée

**DELEGATE LUNCH** 

Tiramisu

**CANAPÉS** 

Strawberry

Strawberry basil gel, fresh strawberries, vegan basil ganache

**BOWL FOOD** 

Blueberry Pavlova

Meringue, blueberry gel, fresh blueberries, ganache

**FOOD STATIONS** 

**LATE NIGHT SNACKS** 

**LUNCH & DINNER** 

À-LA-CARTE

**NON-OFFENSIVE** 

**CHILDRENS MENUS** 

**AFTERNOON TEA** 

**CHARITY LUNCH & DINNER** 

**WINE & BEVERAGE LIST** 

**COCKTAIL LIST** 

**ENQUIRIES** 







**WELCOME** 

# THE BERKELEY

EVENTS

WINE & DRINKS LIST

| Please note that vintages and prices may vary and certain wines may be limited in stock. For further information or personalised recommendations to complement your chosen menu, your Event Manager will be delighted to assist. Kindly be advised that this menu is a sample, and an updated wine selection will be provided upon enquiry.         CANAPÉS         MON-VINTAGE & ROSÉ         BOWL FOOD       N.V. Billecart-Salmon "La Reserve"       £ 125         N.V. Louis Roederer, Collection 245       £ 160         FOOD STATIONS       N.V. Veuve Cliquor Yellow Label, Brut       £ 150         N.V. Billecart-Salmon, Brut Rosé       £ 180         N.V. Billecart-Salmon, Brut Rosé       £ 180         N.V. Billecart-Salmon, Blanc de Blancs       £ 250         LALA-CARTE       PRESTIGE CUVÉES         NON-OFFENSIVE       PRESTIGE CUVÉES         NON-OFFENSIVE       PRESTIGE CUVÉES         CHILDRENS MENUS       2012       Billecart-Salmon, Srut       £ 380         CHILDRENS MENUS       2012       Billecart-Salmon, Nrut Gosé       £ 380         CHARITY LUNCH & DINNER       N.V. Billecart-Salmon, Nru Rose       £ 380         A-TERNOON TEA       EN MAGNUM       £ 380         CHARITY LUNCH & DINNER       N.V. Billecart-Salmon ("La Reserve")       £ 380         WINE & BEVERAGE LIST       N.V. Burner P   |                        | WINE & DRINKS LIST   |                                   |       |
|--|------------------------|--|-----------------------------------|-------|
| REFRESHMENTS       to complement your chosen menu, your Event Manager will be delighted to assist. Kindly be advised that this menu is a sample, and an updated wine selection will be provided upon enquiry.         CHAMPAGNE         CANAPÉS         NON-VINTAGE & ROSÉ         BOWL FOOD       N.V. Billecart-Salmon 'La Reserve'       £ 125         FOOD STATIONS       N.V. Louis Roederer, Collection 245       £ 160         N.V. Laurent Perrier Rosé, Brut       £ 200         N.V. Veuve Cliquot Yellow Labet, Brut       £ 150         N.V. Billecart-Salmon, Brut Rosé       £ 180         N.V. Billecart-Salmon, Brut Rosé       £ 180         N.V. Billecart-Salmon, Blanc de Blancs       £ 200         LUNCH & DINNER       N.V. Billecart-Salmon, 'Sous Bois'       £ 250         N.V. Billecart-Salmon, Brut       £ 365         A-LA-CARTE       £ 2012       Taittinger 'Comtes des Champagne'       £ 380         CHILDRENS MENUS       2012       Billecart-Salmon, Brut       £ 380         CHILDRENS MENUS       2012       Billecart-Salmon, 'Nicolas Francois'       £ 380         AFTERNOON TEA       EN MAGNUM       £ 500         CHARITY LUNCH & DINNER       N.V. Billecart-Salmon 'La Reserve'       £ 300         N.V. Billecart-Salmon '   | BREAKFAST              | limited in stock. For further information or personalised recommendations to complement your chosen menu, your Event Manager will be delighted |                                   |       |
| CHAMPAGNE           CANAPÉS         CHAMPAGNE           NON-VINTAGE & ROSÉ           BOWL FOOD         N.V. Billecart-Salmon 'La Reserve'         £ 125           N.V. Louis Roederer, Collection 245         £ 160           FOOD STATIONS         N.V. Laurent Perrier Rosé, Brut         £ 200           N.V. Veuve Cliquot Yellow Label, Brut         £ 170           LATE NIGHT SNACKS         N.V. Billecart-Salmon, Brut Rosé         £ 180           N.V. Billecart-Salmon, Brut Rosé         £ 180           N.V. Ruinart, Blanc de Blancs         £ 200           LUNCH & DINNER         N.V. Billecart-Salmon, 'Sous Bois'         £ 250           A-LA-CARTE         PRESTIGE CUVÉES           NON-OFFENSIVE         2012         Taittinger 'Comtes des Champagne'         £ 365           CHILDRENS MENUS         2012         Taittinger 'Comtes des Champagne'         £ 365           CHILDRENS MENUS         2012         Billecart-Salmon, 'Nicolas Francois'         £ 380           CHILDRENS MENUS         2012         Billecart-Salmon, 'Nicolas Francois'         £ 380           CHARITY LUNCH & DINNER         N.V.         Bullecart-Salmon 'La Reserve'         £ 300           N.V.         Bollinger, Spécial Cuvée, Brut   | REFRESHMENTS           |  |                                   |       |
| CANAPÉS           NON-VINTAGE & ROSÉ           BOWL FOOD         N.V. Billecart-Salmon 'La Reserve'         £ 125           N.V. Louis Roederer, Collection 245         £ 160           FOOD STATIONS         N.V. Laurent Perrier Rosé, Brut         £ 200           N.V. Veuve Cliquot Yellow Label, Brut         £ 150           N.V. Bollinger, Special Cuvée, Brut         £ 170           LATE NIGHT SNACKS         £ 180           N.V. Billecart-Salmon, Brut Rosé         £ 180           N.V. Billecart-Salmon, Brut Rosé         £ 180           LUNCH & DINNER         N.V. Billecart-Salmon, 'Sous Bois'         £ 250           N.V. Ruinart, Blanc de Blancs         £ 230           À-LA-CARTE         PRESTIGE CUVÉES           NON-OFFENSIVE         2012         Taittinger 'Comtes des Champagne'         £ 365           2013         Dom Pérignon, Brut         £ 380           CHILDRENS MENUS         2012         Billecart-Salmon, 'Nicolas Francois'         £ 380           CHILDRENS MENUS         2012         Billecart-Salmon, 'Unicolas Francois'         £ 380           CHARITY LUNCH & DINNER         N.V.         Billecart-Salmon 'La Reserve'         £ 300           N.V.         Bouis Descrita Cuvée, Brut         £ 350           WINE  | DELEGATE LUNCH         |  |                                   |       |
| BOWL FOOD         N.V. billecart-Salmon 'La Reserve'         £ 125           FOOD STATIONS         N.V. Laurent Perrier Rosé, Brut         £ 200           FOOD STATIONS         N.V. Veuve Cliquot Yellow Label, Brut         £ 150           LATE NIGHT SNACKS         N.V. Bollinger, Special Cuvée, Brut         £ 170           LATE NIGHT SNACKS         £ 180           N.V. Billecart-Salmon, Brut Rosé         £ 180           N.V. Billecart-Salmon, Blanc de Blancs         £ 200           LUNCH & DINNER         N.V. Billecart-Salmon, 'Sous Bois'         £ 250           N.V. Ruinart, Blanc de Blancs         £ 230           À-LA-CARTE         PRESTIGE CUVÉES         £ 365           2012         Taittinger 'Comtes des Champagne'         £ 365           2013         Dom Pérignon, Brut         £ 380           CHILDRENS MENUS         2012         Billecart-Salmon, 'Nicolas Francois'         £ 380           AFTERNOON TEA         EN MAGNUM         £ 500           CHARITY LUNCH & DINNER         N.V. Billecart-Salmon 'La Reserve'         £ 300           N.V. Bollinger, Spécial Cuvée, Brut         £ 350           WINE & BEVERAGE LIST         N.V. Laurent Perrier Rosé, Brut         £ 201           COCKTAIL LIST         BRITTI-SPARKLING         £ 120           2019<   | CANAPÉS                | CHAI   | MPAGNE                            |       |
| N.V.   Louis Roederer, Collection 245   £160   |                        | NON  | -VINTAGE & ROSÉ                   |       |
| FOOD STATIONS         N.V. Laurent Perrier Rosé, Brut         £ 200           N.V. Veuve Cliquot Yellow Label, Brut         £ 150           N.V. Bollinger, Special Cuvée, Brut         £ 170           LATE NIGHT SNACKS         N.V. Bollinger, Special Cuvée, Brut         £ 170           N.V. Billecart-Salmon, Brut Rosé         £ 180           N.V. Billecart-Salmon, Brut Rosé         £ 200           LUNCH & DINNER         N.V. Billecart-Salmon, 'Sous Bois'         £ 250           A-LA-CARTE         PRESTIGE CUVÉES           NON-OFFENSIVE         2012 Taittinger 'Comtes des Champagne'         £ 365           2013 Dom Pérignon, Brut         £ 380           CHILDRENS MENUS         2012 Billecart-Salmon, 'Nicolas Francois'         £ 380           CHILDRENS MENUS         2012 Billecart-Salmon, 'Inicolas Francois'         £ 380           AFTERNOON TEA         EN MAGNUM         £ 500           CHARITY LUNCH & DINNER         N.V. Billecart-Salmon 'La Reserve'         £ 300           N.V. Bollinger, Spécial Cuvée, Brut         £ 350           WINE & BEVERAGE LIST         N.V. Laurent Perrier Rosé, Brut         £ 205           COCKTAIL LIST         BRITISH SPARKLING         £ 120           2019 Gusbourne Blanc de Blancs, Kent         £ 120           2019 Gusbourne Rosé, Kent         £ 1   | BOWL FOOD              | N.V.   | Billecart-Salmon 'La Reserve'     | £125  |
| N.V. Veuve Cliquot Yellow Label, Brut £150  N.V. Bollinger, Special Cuvée, Brut £170  N.V. Billecart-Salmon, Brut Rosé £180  N.V. Billecart-Salmon, Blanc de Blancs £200  LUNCH & DINNER N.V. Billecart-Salmon, 'Sous Bois' £250  N.V. Ruinart, Blanc de Blancs £230  À-LA-CARTE  PRESTIGE CUVÉES  NON-OFFENSIVE 2012 Taittinger 'Comtes des Champagne' £365  2013 Dom Pérignon, Brut £380  CHILDRENS MENUS 2012 Billecart-Salmon, 'Nicolas Francois' £380  2015 Louis Roederer, Cristal £500  AFTERNOON TEA  EN MAGNUM  CHARITY LUNCH & DINNER N.V. Billecart-Salmon 'La Reserve' £300  N.V. Bollinger, Spécial Cuvée, Brut £350  WINE & BEVERAGE LIST N.V. Laurent Perrier Rosé, Brut £285  COCKTAIL LIST BRITISH SPARKLING  2019 Gusbourne Blanc de Blancs, Kent £120  2019 Gusbourne Rosé, Kent £120   |                        | N.V.   | Louis Roederer, Collection 245    | £ 160 |
| N.V.   Veuve Cliquot Yellow Label, Brut   £150     N.V.   Bollinger, Special Cuvée, Brut   £170     N.V.   Billecart-Salmon, Brut Rosé   £180     N.V.   Billecart-Salmon, Brut Rosé   £200     LUNCH & DINNER   N.V.   Billecart-Salmon, 'Sous Bois'   £250     N.V.   Ruinart, Blanc de Blancs   £230     A-LA-CARTE   PRESTIGE CUVÉES     NON-OFFENSIVE   2012   Taittinger 'Comtes des Champagne'   £365     2013   Dom Pérignon, Brut   £380     CHILDRENS MENUS   2012   Billecart-Salmon, 'Nicolas Francois'   £380     2015   Louis Roederer, Cristal   £500     AFTERNOON TEA   EN MAGNUM     CHARITY LUNCH & DINNER   N.V.   Billecart-Salmon 'La Reserve'   £300     N.V.   Bollinger, Spécial Cuvée, Brut   £350     WINE & BEVERAGE LIST   N.V.   Laurent Perrier Rosé, Brut   £285     COCKTAIL LIST   BRITSH SPARKLING     2019   Gusbourne Blanc de Blancs, Kent   £120     2019   Gusbourne Rosé, Kent   £120   | FOOD STATIONS          | N.V.   | Laurent Perrier Rosé, Brut        | £200  |
| N.V.   Billecart-Salmon, Brut Rosé   £180  | FOOD STATIONS          | N.V.   | Veuve Cliquot Yellow Label, Brut  | £ 150 |
| N.V.   Bittecart-Satmon, Brut Rose   £180     N.V.   Bittecart-Satmon, Blanc de Blancs   £200     N.V.   Bittecart-Satmon, 'Sous Bois'   £250     N.V.   Ruinart, Blanc de Blancs   £230     A-LA-CARTE   PRESTIGE CUVÉES     NON-OFFENSIVE   2012   Taittinger 'Comtes des Champagne'   £365     2013   Dom Pérignon, Brut   £380     CHILDRENS MENUS   2012   Bittecart-Satmon, 'Nicolas Francois'   £380     2015   Louis Roederer, Cristal   £500     AFTERNOON TEA   EN MAGNUM     CHARITY LUNCH & DINNER   N.V.   Bittecart-Satmon 'La Reserve'   £300     N.V.   Bottinger, Spécial Cuvée, Brut   £350     WINE & BEVERAGE LIST   N.V.   Laurent Perrier Rosé, Brut   £285     COCKTAIL LIST   Gusbourne Blanc de Blancs, Kent   £120     2019   Gusbourne Rosé, Kent   £120     2019   £120     2019   £120     2019 |                        | N.V.   | Bollinger, Special Cuvée, Brut    | £170  |
| LUNCH & DINNER         N.V.         Billecart-Salmon, 'Sous Bois'         £250           N.V.         Ruinart, Blanc de Blancs         £230           À-LA-CARTE         PRESTIGE CUVÉES           NON-OFFENSIVE         2012         Taittinger 'Comtes des Champagne'         £365           2013         Dom Pérignon, Brut         £380           CHILDRENS MENUS         2012         Billecart-Salmon, 'Nicolas Francois'         £380           2015         Louis Roederer, Cristal         £500           AFTERNOON TEA         EN MAGNUM         CHARITY LUNCH & DINNER         N.V.         Billecart-Salmon 'La Reserve'         £300           N.V.         Bollinger, Spécial Cuvée, Brut         £350           WINE & BEVERAGE LIST         N.V.         Laurent Perrier Rosé, Brut         £285           COCKTAIL LIST         BRITIS SPARKLING<br>2019         Gusbourne Blanc de Blancs, Kent         £120           2019         Gusbourne Rosé, Kent         £120  | LATE NIGHT SNACKS      | N.V.   | Billecart-Salmon, Brut Rosé       | £180  |
| N.V.   Ruinart, Blanc de Blancs   £230     A-LA-CARTE  |                        | N.V.   | Billecart-Salmon, Blanc de Blancs | £200  |
| A-LA-CARTE  PRESTIGE CUVÉES  NON-OFFENSIVE  2012 Taittinger 'Comtes des Champagne' 2013 Dom Pérignon, Brut £380  CHILDRENS MENUS  2012 Billecart-Salmon, 'Nicolas Francois' 2015 Louis Roederer, Cristal £500  AFTERNOON TEA  EN MAGNUM  CHARITY LUNCH & DINNER  N.V. Billecart-Salmon 'La Reserve' N.V. Bollinger, Spécial Cuvée, Brut £380  WINE & BEVERAGE LIST  BRITIS PARKLING 2019 Gusbourne Blanc de Blancs, Kent £120 2019 Gusbourne Rosé, Kent  | LUNCH & DINNER         | N.V.   | Billecart-Salmon, 'Sous Bois'     | £250  |
| PRESTIGE CUVÉES           NON-OFFENSIVE         2012         Taittinger 'Comtes des Champagne'         £365           2013         Dom Pérignon, Brut         £380           CHILDRENS MENUS         2012         Billecart-Salmon, 'Nicolas Francois'         £380           2015         Louis Roederer, Cristal         £500           AFTERNOON TEA           EN MAGNUM           CHARITY LUNCH & DINNER         N.V.         Billecart-Salmon 'La Reserve'         £300           N.V.         Bollinger, Spécial Cuvée, Brut         £350           WINE & BEVERAGE LIST         N.V.         Laurent Perrier Rosé, Brut         £285           COCKTAIL LIST         BRITISH SPARKLING           2019         Gusbourne Blanc de Blancs, Kent         £120           2019         Gusbourne Rosé, Kent         £120   |                        | N.V.   | Ruinart, Blanc de Blancs          | £230  |
| NON-OFFENSIVE 2012 Taittinger 'Comtes des Champagne' 2013 Dom Pérignon, Brut 2012 Billecart-Salmon, 'Nicolas Francois' 2015 Louis Roederer, Cristal 2016 EN MAGNUM  CHARITY LUNCH & DINNER N.V. Billecart-Salmon 'La Reserve' N.V. Bollinger, Spécial Cuvée, Brut 2015 Euurent Perrier Rosé, Brut 2016 E285  BRITIS PARKLING 2019 Gusbourne Blanc de Blancs, Kent 2019 Gusbourne Rosé, Kent 2019 Gusbourne Rosé, Kent 2019 Gusbourne Rosé, Kent  | À-LA-CARTE             |  |                                   |       |
| NON-OFFENSIVE 2012 Taittinger 'Comtes des Champagne' 2013 Dom Pérignon, Brut 2012 Billecart-Salmon, 'Nicolas Francois' 2015 Louis Roederer, Cristal 2016 EN MAGNUM  CHARITY LUNCH & DINNER N.V. Billecart-Salmon 'La Reserve' N.V. Bollinger, Spécial Cuvée, Brut 2015 Euurent Perrier Rosé, Brut 2016 E285  BRITIS PARKLING 2019 Gusbourne Blanc de Blancs, Kent 2019 Gusbourne Rosé, Kent 2019 Gusbourne Rosé, Kent 2019 Gusbourne Rosé, Kent  |                        | DDEC.  | TIGE CLIVÉES                      |       |
| CHILDRENS MENUS         2013         Dom Pérignon, Brut         £380           2012         Billecart-Salmon, 'Nicolas Francois'         £380           2015         Louis Roederer, Cristal         £500           AFTERNOON TEA         EN M→GNUM         CHARITY LUNCH & DINNER         N.V.         Billecart-Salmon 'La Reserve'         £300           N.V.         Bollinger, Spécial Cuvée, Brut         £350           WINE & BEVERAGE LIST         N.V.         Laurent Perrier Rosé, Brut         £285           COCKTAIL LIST         BRITI → SPARKLING         £120           2019         Gusbourne Blanc de Blancs, Kent         £120           2019         Gusbourne Rosé, Kent         £120  | NON-OFFENSIVE          |  |                                   | £745  |
| CHILDRENS MENUS  2012 Billecart-Salmon, 'Nicolas Francois' 2015 Louis Roederer, Cristal  EN MAGNUM  CHARITY LUNCH & DINNER  N.V. Billecart-Salmon 'La Reserve' N.V. Bollinger, Spécial Cuvée, Brut £350  WINE & BEVERAGE LIST  BRITISH SPARKLING 2019 Gusbourne Blanc de Blancs, Kent 2019 Gusbourne Rosé, Kent £120   |                        |  |                                   |       |
| AFTERNOON TEA  EN MAGNUM  CHARITY LUNCH & DINNER  N.V. Billecart-Salmon 'La Reserve'  N.V. Bollinger, Spécial Cuvée, Brut  £300  WINE & BEVERAGE LIST  N.V. Laurent Perrier Rosé, Brut  £285  BRITISH SPARKLING  2019 Gusbourne Blanc de Blancs, Kent £120  2019 Gusbourne Rosé, Kent £120   | CHILDRENS MENUS        |  |                                   |       |
| AFTERNOON TEA  EN MAGNUM  CHARITY LUNCH & DINNER  N.V. Billecart-Salmon 'La Reserve'  N.V. Bollinger, Spécial Cuvée, Brut  £350  N.V. Laurent Perrier Rosé, Brut  £285  BRITISH SPARKLING  2019 Gusbourne Blanc de Blancs, Kent  £120  Gusbourne Rosé, Kent  £120  |                        |  |                                   |       |
| CHARITY LUNCH & DINNER  N.V. Billecart-Salmon 'La Reserve'  N.V. Bollinger, Spécial Cuvée, Brut  EXAMPLE & BEVERAGE LIST  N.V. Laurent Perrier Rosé, Brut  EXAMPLE & BRITIST SPARKLING  2019 Gusbourne Blanc de Blancs, Kent  2019 Gusbourne Rosé, Kent  £120  | AFTERNICONITEA         | 2010   | Louis Nocaciei, Cristat           | 2300  |
| CHARITY LUNCH & DINNERN.V.Billecart-Salmon 'La Reserve'£300N.V.Bollinger, Spécial Cuvée, Brut£350WINE & BEVERAGE LISTN.V.Laurent Perrier Rosé, Brut£285BRITISH SPARKLING<br>2019 Gusbourne Blanc de Blancs, Kent<br>2019 Gusbourne Rosé, Kent£120  | AFTERNOON TEA          |  |                                   |       |
| N.V. Bollinger, Spécial Cuvée, Brut £350  N.V. Laurent Perrier Rosé, Brut £285  BRITISH SPARKLING 2019 Gusbourne Blanc de Blancs, Kent £120  Gusbourne Rosé, Kent £120   |                        | EN M   | AGNUM                             |       |
| WINE & BEVERAGE LIST  N.V. Laurent Perrier Rosé, Brut  E285  BRITISH SPARKLING  2019 Gusbourne Blanc de Blancs, Kent 2019 Gusbourne Rosé, Kent £120  | CHARITY LUNCH & DINNER |  |                                   |       |
| COCKTAIL LIST  BRITISH SPARKLING  2019 Gusbourne Blanc de Blancs, Kent £120  2019 Gusbourne Rosé, Kent £120  |                        |  |                                   |       |
| COCKTAIL LIST  2019 Gusbourne Blanc de Blancs, Kent £120  2019 Gusbourne Rosé, Kent £120   | WINE & BEVERAGE LIST   | N.V.   | Laurent Perrier Rosé, Brut        | £285  |
| 2019 Gusbourne Blanc de Blancs, Kent £120<br>2019 Gusbourne Rosé, Kent £120  |                        | BRITI  | SH SPARKLING                      |       |
| 2019 Gusbourne Rosé, Kent £120   | COCKTAIL LIST          | 2019   | Gusbourne Blanc de Blancs, Kent   | £120  |
| ENQUIRIES  |                        | 2019   | Gusbourne Rosé, Kent              | £120  |
|  | ENQUIRIES              |  |                                   |       |





EVENTS

| WELCOME                | WINE & DRINKS LIST  |                          |  |
|------------------------|---|--------------------------|--|
| BREAKFAST              | WHITE WINE  |                          |  |
| REFRESHMENTS           | FRANCE  |                          |  |
| DELEGATE LUNCH         | ALSACE 2023 Riesling, Kientzler   | £65                      |  |
| CANAPÉS                | BURGUNDY  |                          |  |
| BOWL FOOD              | <ul><li>2022 Chablis, Vieilles Vignes, Testut</li><li>2021 Macon-Davaye Les Pres Cousins, Famille Paquet</li><li>2021 Bourgogne Chardonnay, V.Girardin</li></ul>  | £80<br>£85<br>£99        |  |
| FOOD STATIONS          | 2022 Puligny Montrachet 'Les Charmes', Alain Chavy  | £180                     |  |
| LATE NIGHT SNACKS      | BORDEAUX<br>2022 Chateau Gran Village   | £80                      |  |
| LUNCH & DINNER         | SOUTH OF FRANCE 2023 Picpoul de Pinet, La Grange de Rocs, Languedoc   | £55                      |  |
| À-LA-CARTE             |   |                          |  |
| NON-OFFENSIVE          | LOIRE VALLEY 2022 Muscadet Serve-et-Maine, 'Garance' P.Marie et Marie Luneau 2022 Pouilly Fumé, Domaine Andre Dezat 2022 Sancerre,'La Guiberte', A. Gueneau   | £55<br>£68<br>£75        |  |
| CHILDRENS MENUS        |   |                          |  |
| AFTERNOON TEA          | ITALY & SPAIN 2022 Gambellara Classico, Cantina di Gambellara, Veneto, Italy  | £52                      |  |
| CHARITY LUNCH & DINNER | <ul> <li>2023 Gavi di Gavi, Folli &amp; Benato</li> <li>2022 Greco di Tufo, I Lapilli, Campania</li> <li>2023 Terlaner Cuvee, Cantina Terlano, Trentino Alto Adige</li> <li>2023 Albarino Diluvio Bodegas Abanico, Rías Baixas</li> </ul> | £65<br>£65<br>£90<br>£60 |  |
| WINE & BEVERAGE LIST   | 200000000000000000000000000000000000000   |                          |  |
| COCKTAIL LIST          |   |                          |  |
| ENQUIRIES              |   |                          |  |





EVENTS

| WELCOME                | WINE & DRINKS LIST |   |            |
|------------------------|--------------------|---|------------|
| BREAKFAST              |                    |   |            |
|                        | WHITE              | EWINE   |            |
| REFRESHMENTS           | GERM               | ANY & AUSTRIA   |            |
| DELEGATE LUNCH         | 2022<br>2018       | Riesling Brauneberg 'J' I G, Fritz Haag, Mosel<br>Grüner Veltliner 'Spitzer Graben' , Martin Muthenthaler | £75<br>£85 |
| CANAPÉS                | 2022               | Riesling GG ,Feils Fass 13', Peter Lauer, Mosel   | £ 110      |
| POWI FOOD              | SOUT               | H AFRICA  |            |
| BOWL FOOD              | 2022               | Sauvignon Blanc Ataraxia, Hemel en Aarde  | £65        |
| FOOD STATIONS          | 2023               | Chardonnay, Meerlust, Stellenbosch  | £78        |
| LATE NIGHT SNACKS      | AUSTF              | RALIA & NEW ZEALAND   |            |
|                        | 2023               | Sauvignon Blanc, Meltwater, Marlborough, New Zealand  | £65        |
| LUNCH & DINNER         | 2022               | Chardonnay 'M3', Shaw and Smith, Adelaide Hills, AUS  | £90        |
| À-LA-CARTE             | NORT               | H & SOUTH AMERICA   |            |
|                        | 2022               | Sauvignon 'Albaclara', Haras Del Pirque, Valle Central, Chile   | £55        |
| NON-OFFENSIVE          | 2018<br>2022       | Chardonnay 'EQ', Matetic, Casablanca, Chile<br>Chardonnay, La Crema, Monterey, California USA             | £65<br>£72 |
| CHILDRENS MENUS        |                    |   |            |
|                        | ROSÉ               | WINE  |            |
| AFTERNOON TEA          | 2023               | Negroamaro 'Calafuria', Tormaresca, Apulia  | £65        |
|                        |                    | Château Roubine, Côtes de Provence  | £75        |
| CHARITY LUNCH & DINNER | 2022               | Clos Mireille, Domaine Ott, Côtes de Provence, France   | £120       |
| WINE & BEVERAGE LIST   |                    |   |            |
| COCKTAIL LIST          |                    |   |            |
| ENQUIRIES              |                    |   |            |





EVENTS

| WELCOME                | WINE & DRINKS LIST |   |       |
|------------------------|--------------------|---|-------|
| BREAKFAST              |                    |   |       |
|                        | RED V              | VINE  |       |
| REFRESHMENTS           | FRANCE             |   |       |
| DELEGATE LUNCH         | BORDEAUX           |   |       |
|                        | 2016               | 'Esprit de Pavie', Bordeaux Superiór                      | £85   |
| CANAPÉS                | 2018               | Pauillac' de Lynch Bages                                  | £110  |
|                        | 2019               | Château de Pez, Saint-Estèphe                             | £130  |
| BOWL FOOD              |                    |   |       |
|                        |                    | SUNDY   |       |
| FOOD STATIONS          | 2023               | Fleurie 'Vieilles Vignes', Domaine de la Madone           | £63   |
|                        | 2022               | Bourgogne Rouge, Frédéric Magnien                         | £90   |
| LATE NIGHT SNACKS      | 2020               | Volnay 'Vieilles Vignes', Vincent Girardin                | £ 165 |
|                        | 2019               | Gevrey-Chambertin David Duband                            | £195  |
| LUNCH & DINNER         | RHÔN               | NE VALLEY   |       |
|                        | 2021               | Cotes du Rhone, Nature', Famille Perrin                   | £58   |
| À-LA-CARTE             | 2022               | Crozes Hermitage 'Equinoxe' Rouge Domaine Equis           | £75   |
|                        | 2019               | Gigondas 'Origine' Domaine Saint Gayan                    | £80   |
| NON-OFFENSIVE          | 2022               | Châteauneuf-du-Pape Rouge Domaine du Père Caboche         | £IIO  |
|                        | LANG               | GUEDOC ROUSILLON  |       |
| CHILDRENS MENUS        | 2022               | Merlot, Domaine des Moulines, VdP de l'Herault            | £52   |
|                        | 2021               | Bergerac 'La Gloire de Mon Père' Chateau Tour des Gendres | £62   |
| AFTERNOON TEA          | 2021               | Malbec, Chateau du Cèdre, Cahors                          | £70   |
| CHARITY LUNCH & DINNER |                    |   |       |
| WINE & BEVERAGE LIST   |                    |   |       |
|                        |                    |   |       |



**COCKTAIL LIST** 

**ENQUIRIES** 



EVENTS

| WELCOME                | WINE & DRINKS LIST   |                     |  |  |
|------------------------|--|---------------------|--|--|
| BREAKFAST              | RED WINE   |                     |  |  |
| REFRESHMENTS           | ITALY  |                     |  |  |
| DELEGATE LUNCH         | 2019 Chianti Classico, Querciabella, Tuscany<br>2021 Le Difese, Tenuta San Guido, Tuscany  | £68<br>£80          |  |  |
| CANAPÉS                | <ul> <li>2020 Barbera d'Alba, Cascina delle Rose, Piedmont</li> <li>2019 Brunello di Montalcino, Argiano, Tuscany</li> <li>2020 Barolo, Prunotto, Italy</li> </ul> | £80<br>£130<br>£130 |  |  |
| BOWL FOOD              |  |                     |  |  |
| FOOD STATIONS          | SPAIN & PORTGUAL 2019 Rioja Reserva, Marquez de Murrieta, Spain  | £75                 |  |  |
| LATE NIGHT SNACKS      | <ul><li>2015 Rioja Reserva</li><li>2020 Quinta do Leda, Douro Tinto, Cassa Ferreirinha, Portgual</li></ul>   | £95<br>£145         |  |  |
| LUNCH & DINNER         |  |                     |  |  |
| À-LA-CARTE             | SOUTH AFRICA 2020 Cabernet Sauvignon Blend, Gabrielskloof, Walker Bay 2021 Mullineux Syrah, Swartland  | £58<br>£98          |  |  |
| NON-OFFENSIVE          |  |                     |  |  |
| CHILDRENS MENUS        | AUSTRALIA & NEW ZEALAND 2019 Shiraz, Penfolds, South Australia   | £65                 |  |  |
| AFTERNOON TEA          | <ul><li>2022 Pinot Noir Giant Steps Yarra Valley, Australia</li><li>2023 Pinot Noir 'Hawkes Bay', Trinity Hill, New Zealand</li></ul>                              | £105<br>£62         |  |  |
| CHARITY LUNCH & DINNER | NORTH & SOUTH AMERICA  |                     |  |  |
| WINE & BEVERAGE LIST   | 2018 Cabernet Sauvignon "Hussonet" Haras Del Pirque, Chile<br>2022 Pinot Noir, La Crema, Monterey, California USA  | £55<br>£78          |  |  |
| COCKTAIL LIST          | <ul><li>2020 Malbec, Pannunzio, Mendoza, Argentina</li><li>2020 Malbec` Altamira', Altos Las Hormigas, Mendoza, Argentina</li></ul>                                | £65<br>£138         |  |  |
| ENQUIRIES              |  |                     |  |  |





EVENTS

WELCOME COCKTAIL LIST

**BREAKFAST** 

**OUR SIGNATURE COCKTAILS** 

**REFRESHMENTS** 

Choco Old Fashioned £22

**DELEGATE LUNCH**The One Sherry Oak Whisky, Dark Chocolate Liqueur,

Pedro Ximénez & Orange Bitter.

Rich twist on an Old Fashioned, With chocolate & candied orange notes

CANAPÉS

Nutty Margarita £22

**BOWL FOOD** Patron Silver Tequila, Verjuice & Orgeat

Twist on a classic margarita, fresh and crisp with a nutty finish

**FOOD STATIONS** 

Tropical Highball £19.50

LATE NIGHT SNACKS

Appleton 12 Rum, Mint, Falernum, Orgeat Syrup & Coconut Water

Refreshing herbaceous highball, nutty finish, round

LUNCH & DINNER Floral Cosmo £19.50

Grey Goose La Poire Vodka, St Germain Elderflower Liqueur,

**À-LA-CARTE** Cranberry & Lime.

Cosmopolitan twist, sharp and floral with a hint of red fruit.

**NON-OFFENSIVE** 

Coco EX Martini £19.50

CHILDRENS MENUS Appleton 12 Rum, Coconut Purée, Frangelico Hazelnut Liqueur,

Fresh Espresso.

Silky & nutty twist on Espresso Martini

AFTERNOON TEA

**WINE & BEVERAGE LIST** 

Aquavit Negroni £19.50

CHARITY LUNCH & DINNER Nuet Aquavit, Amaro Santoni, Red Vermouth & Grapefruit

Twist on negroni, with hints of Rhubarb and Rose, aromatic taste coming

from the Aquavit

COCKTAIL LIST Passion Spritz £ 19.50

Aperol, White Port, Passion Fruit, Fever Tree Grapefruit Soda & Prosecco

Refreshing, sweet, aperitive style spritz

**ENQUIRIES** 





EVENTS

**WELCOME** COCKTAIL LIST **BREAKFAST OUR MOCKTAILS REFRESHMENTS** Forest Highball £12 Everleaf Forest, Vanilla Syrup, Peach & Jasmine Soda **DELEGATE LUNCH** A non-alcoholic twist on a classic Tom Collins, sweet & refreshing CANAPÉS Very Berry £12 Mixed Berries, Apple & Cranberry Juice & Soda Water **BOWL FOOD** Sweet & fruity

FOOD STATIONS

Elderflower Spritz

Elderflower, Sparkling Water, Lemon Juice & Fresh Mint

Sweet & refreshing

LATE NIGHT SNACKS

**LUNCH & DINNER** 

À-LA-CARTE

**NON-OFFENSIVE** 

**CHILDRENS MENUS** 

**AFTERNOON TEA** 

**CHARITY LUNCH & DINNER** 

**WINE & BEVERAGE LIST** 

**COCKTAIL LIST** 

**ENQUIRIES** 







EVENTS

**WELCOME** 

**BREAKFAST** 

EVENT ENQUIRIES

REFRESHMENTS

For enquiries, further information and to book your event, please contact

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**CANAPÉS** 

GENERAL ENQUIRIES

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LATE NIGHT SNACKS

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**LUNCH & DINNER** 

À-LA-CARTE

NON-OFFENSIVE

**CHILDRENS MENUS** 

**AFTERNOON TEA** 

**CHARITY LUNCH & DINNER** 

**WINE & BEVERAGE LIST** 

**COCKTAIL LIST** 

**ENQUIRIES** 

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