

LONDON

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.







LONDON

WELCOME BREAKFAST **BREAKFAST** Breakfast can be served individually plated or buffet style All menus include a selection of teas & filter coffee **DELEGATE LUNCH** Menus are priced per person **CANAPÉS** CONTINENTAL £35 Fresh Pressed Valencia Orange Juice **BOWL FOOD** The Berkeley Home-made Breakfast Pastries (Croissants, Pain au Chocolat, Muffins) **FOOD STATIONS** Preserves & Honey Sliced Seasonal Fruit & Berries Selection of Cured Meat & European Cheese **LATE NIGHT SNACKS** Selection of Breads The Berkeley Home-made Granola & Yoghurt **LUNCH & DINNER** £42 **ENGLISH** À-LA-CARTE Fresh Pressed Valencia Orange Juice The Berkeley Home-made Breakfast Pastries **CHILDRENS MENUS** (Croissants, Pain au Chocolat, Muffins) Preserves & Honey Sliced Seasonal Fruit & Berries **CREW MENU** Plain, Fruit or Low Fat Yoghurt The Berkeley Home-made Granola & Yoghurt **AFTERNOON TEA** Scrambled Organic Eggs, Grilled Smoked Bacon, Cumberland Sausage, Tomato & Flat Mushroom **INDIAN MENU HEALTHY** £42 **CHARITY LUNCH & DINNER** Fresh Pressed Valencia Orange Juice Sliced Seasonal Fruit & Berries Plain, Fruit or Low Fat Yoghurt **WINE & BEVERAGE LIST** The Berkeley Home-made Granola & Yoghurt



COCKTAIL LIST

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

Assorted Home-made Sourdough Breads

Grilled Tomato

Scrambled Egg White, Smoked Scottish Salmon, Avocado &



LONDON

WELCOME

CANAPÉS - BREAKFAST

BREAKFAST

CANAPÉS

Minimum selection of 6 canapés per person

DELEGATE LUNCH

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

priced individually at £6.50 per person

BOWL FOOD

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

Miniature Exotic Fruit Kebabs & Red Berry Coulis

FOOD STATIONS

Chorizo Madeleine Blueberry Pancakes

£36 per person

LATE NIGHT SNACKS

Mini Hash Browns, Black Pudding & Apple

Chipolata Wrapped in Streaky Bacon

LUNCH & DINNER

Parma Ham, Honeydew Melon Skewer

Warm Bacon, Spinach & Egg Tart Truffled Scrambled Organic Eggs

À-LA-CARTE

Smoked Haddock, Leek Tart, Chive Cream

CHILDRENS MENUS

Smoked Trout Mousse, Pickled Cucumber, Blinis, Trout Roe

Mini Cheese & Ham Toasties

CREW MENU

AFTERNOON TEA

INDIAN MENU

CHARITY LUNCH & DINNER

WINE & BEVERAGE LIST

COCKTAIL LIST

ENQUIRIES





LONDON

WELCOME

HEALTHY BREAK

BREAKFAST

DELEGATE LUNCH

To create your alternate refreshment break menu, select as many or as few of the following healthier items, all served in addition to tea

& coffee. £6 per person, per serving

CANAPÉS Fresh Fruit Kebabs with Seasonal Fruits

The Berkeley Muesli Bar, Crushed Oats, Pumpkin Seeds, Sunflower

BOWL FOOD Seeds, Almonds & Honey

A Shot of Carrot & Ginger Juice

FOOD STATIONS Fresh Berry Skewer with Blackberries, Raspberries & Strawberries

Greek Strained Yoghurt Pot with Walnuts & Honey

LATE NIGHT SNACKS The Berkeley Granola Pot, Yoghurt topped with Granola &

Fresh Berries

LUNCH & DINNER

SMOOTHIES & JUICES

À-LA-CARTE £35 per jug

New York Style Smoothies
CHILDRENS MENUS

Fresh Seasonal Fruit & Berries With Crushed Ice

CREW MENU California Smoothies

Fresh Seasonal Fruit & Berries With Live Yoghurt

AFTERNOON TEA Green Juice

Freshly Squeezed Green Apples, Celery, Spinach & Cucumber

INDIAN MENU Freshly Squeezed Orange, Grapefruit or Carrot Juice

CHARITY LUNCH & DINNER

WINE & BEVERAGE LIST

COCKTAIL LIST

ENQUIRIES





LONDON

WELCOME DELEGATE LUNCH

BREAKFAST

WORKING LUNCH & BUFFET LUNCH

DELEGATE LUNCH SEA, EARTH, LAND

Please select 3 cold items, 4 sandwiches and 3 desserts

CANAPÉS Included in Day Delegate Package or £60 per person

BOWL FOOD COLD ITEMS

FROM THE SEA

FOOD STATIONS

Cured & Torched Scottish Salmon

Hen's Egg, Potatoes, Olives, Sourdough Croutons

LATE NIGHT SNACKS

Grilled Prawns & Chorizo

LUNCH & DINNER Pickled Vegetables, New Potatoes, Braised Fennel

À-LA-CARTE Grilled Baby Squid

Farfalle, Basil, Peppers, Cherry Tomatoes

CHILDRENS MENUS

COLD ITEMS

FROM THE EARTH

CREW MENU

Grilled Seasonal Melon & Feta

AFTERNOON TEAPomegranate, Radish, Mint, Toasted Almonds

INDIAN MENU Grilled Evesham Asparagus & Hen's Egg

Polenta Croutons, Aioli

CHARITY LUNCH & DINNER

Crispy Falafel & Hummus

Chickpeas, Tomato, Red Onion, Pickled Vegetables

WINE & BEVERAGE LIST

Burrata & Cherry Tomatoes

COCKTAIL LIST Endive, Muhammara, Sunflower Seeds

ENQUIRIES





LONDON

WELCOME

DELEGATE LUNCH

BREAKFAST

SEA, EARTH, LAND

DELEGATE LUNCH

CANAPÉS

COLD ITEMS
FROM THE LAND

BOWL FOOD

Breaded Chicken Schnitzel

Bacon, Fine Beans, Tarragon, Peas, Hazelnuts, Chives

FOOD STATIONS

Sliced Angus Beef Fillet Tail

Truffle Mayonnaise, Gem Lettuce, Potato Salad, Broad Beans

LATE NIGHT SNACKS

Moroccan Spiced Barbeque Chicken

Tabbouleh, Chickpeas, Lime

LUNCH & DINNER

À-LA-CARTE

Parma Ham & Melon

Fine Beans, Tomato, Figs, Rocket, Goat's Cheese

CHILDRENS MENUS

CREW MENU

AFTERNOON TEA

INDIAN MENU

CHARITY LUNCH & DINNER

WINE & BEVERAGE LIST

COCKTAIL LIST

ENQUIRIES







LONDON

WELCOME

DELEGATE LUNCH

BREAKFAST

SANDWICHES FROM THE SEA

DELEGATE LUNCH

Home Cured Scottish Salmon Caper & Lemon Emulsion, Sorrel

CANAPÉS

Dorset Crab & Crayfish

BOWL FOOD

Sweetcorn, Muhammara Emulsion, Rocket

Confit Tuna Mayonnaise

FOOD STATIONS

Red Onion, Coriander, Spring Onions, Tomato

Norwegian Prawn

LATE NIGHT SNACKS

Avocado, Baby Gem, Marie Rose

LUNCH & DINNER

SANDWICHES FROM THE EARTH

À-LA-CARTE

Caramelised Onion, Roasted Butternut Sriracha Mayonnaise, Sorrel, Onion Bread

CHILDRENS MENUS

Hen's Egg, Sweet Paprika Mayonnaise *Mustard cress, brown bread*

CREW MENU

Cucumber, Dill & Jalapeño Cream Cheese, White Bread

AFTERNOON TEA

Baked Portobello Mushroom Cream Cheese, White Bread

INDIAN MENU

SANDWICHES FROM THE LAND

CHARITY LUNCH & DINNER

Chicken Tikka Wrap Cucumber Raita, Lettuce

WINE & BEVERAGE LIST

Miniature Salt Beef Bap

Sauerkraut, Smoked Cheddar, Gherkin

COCKTAIL LIST

Korean Pork Bap

Gochujang Mayonnaise, Lettuce, Marinated Slaw

ENQUIRIES

Roast Corn-Fed Chicken, Romaine Lettuce, Japanese Mayonnaise Romaine Lettuce, Japanese Mayonnaise home Slaw, Onion Bread





LONDON

WELCOME

DELEGATE LUNCH

BREAKFAST

Should you wish to offer more than one hot main course

Please refer to our buffet menus.

CANAPÉS

£12 per person

BOWL FOOD

Wiltshire Ham & Broccoli Quiche Shropshire Blue, Fine Herbs

FOOD STATIONS

DELEGATE LUNCH

Gochujang & Sesame Glazed Chicken

Sticky Rice, Edamame, Sweetcorn, Spring Onion

LATE NIGHT SNACKS

Roast Lamb Rump & Ras-El-Hanout Jus

Couscous, Aubergine, Confit Peppers

LUNCH & DINNER

Spinach & Baked Ricotta Tortelloni

Asparagus, Courgette, Peas, Parmesan Cream

CHILDRENS MENUS

Mediterranean Seabass Fillet & Tomato Salsa

Spiced Sautéed Potato, Spring Onions, Bok Choy

CREW MENU

À-LA-CARTE

AFTERNOON TEA

INDIAN MENU

CHARITY LUNCH & DINNER

WINE & BEVERAGE LIST

COCKTAIL LIST

ENQUIRIES





LONDON

WELCOME

DELEGATE LUNCH

BREAKFAST

DESSERTS

DELEGATE LUNCH

Cakes & Gâteaux

CANAPÉS

Carrot Cake, Walnut Crunch, Cheesecake Mousse, Apricot Jelly

Rhubarb Compote & Frangipane, Lemon Streusel

Cherry & Matcha Sphere

BOWL FOOD

Chocolate Indulgence

FOOD STATIONS

Hazelnut & Buckwheat Praline, Vanilla Cream

Chocolate Joconde, Caraibe Mousse, Coconut Gananche

Passion Fruit Cremeux with Salted Caramel Swirl Tart

LATE NIGHT SNACKS

Light & Fruity

Vanilla Choux, Strawberry Cream, Rhubarb Gel

Mascarpone Cream, Fig & Plum Compote

Yuzu & Passion Fruit Cremeux, Sesame Praline Tart

LUNCH & DINNER

À-LA-CARTE

CHILDRENS MENUS

CREW MENU

AFTERNOON TEA

INDIAN MENU

CHARITY LUNCH & DINNER

WINE & BEVERAGE LIST

COCKTAIL LIST

ENQUIRIES







LONDON

WELCOME

BUFFET MENU

BREAKFAST

Please select 4 cold items, 3 hot items, 2 sides and 3 dessert

Included in Day Delegate Package or £80 per person

DELEGATE LUNCH

SEA, EARTH, LAND

CANAPÉS Please select 4 colo

Please select 4 cold items, 3 hot items, 2 sides and 3 dessert

BOWL FOOD

COLD ITEMS FROM THE SEA

Grilled Octopus & Jalapeno Emulsion

FOOD STATIONS

Podran a consum of a consu

Padron peppers, cream cheese, lettuce, radish, XO sauce

LATE NIGHT SNACKSRoasted Red Mullet

Taggiasca olive, datterino tomato, capers, chilli

LUNCH & DINNER

Grilled Prawns & Chorizo

À-LA-CARTE Pickled vegetables, new potatoes, braised fennel

CHILDRENS MENUS

Home Smoked Salmon Trout & Dill Emulsion

Hen's egg, avocado, compressed cucumber, sourdough croutons

CREW MENU Grilled Chilli Lime Squid Salad

Avocado, rocket, celery, olive, parsley

AFTERNOON TEA

INDIAN MENU

CHARITY LUNCH & DINNER

WINE & BEVERAGE LIST

COCKTAIL LIST

ENQUIRIES





LONDON

WELCOME BUFFET MENU

BREAKFAST COLD ITEMS FROM THE EARTH

DELEGATE LUNCH Harissa Roasted Heritage Carrots & Hazelnut

Smoked sweet yoghurt, feta, chickpeas, dates

CANAPÉS

Roasted Aubergine & Cauliflower

BOWL FOODMoutabal, parsley, chickpeas, dates

Chopped Kale, Freekeh & Cranberries

Parsley, almond, dill, agave dressing

LATE NIGHT SNACKSBurratina & Sundried Tomato

Grilled courgette, romesco, frisée salad

LUNCH & DINNER

Quinoa Superfood Salad

À-LA-CARTERoast sweet potato, avocado, vegan feta, alfa sprout

COLD ITEMS FROM THE LAND

CHILDRENS MENUS

Aromatic Lamb Koftas & Hummus

CREW MENU Pickled cucumbers, beetroot, pine nuts, chilli, red pepper hummus

AFTERNOON TEA Roast Duck Breast

Beans, orange, hazelnut crumble, radicchio salad

INDIAN MENU Roast Angus Sirloin

Grill tenderstem, blue cheese, chimichurri sauce

CHARITY LUNCH & DINNER

Grilled Merguez & Roast Butternut Squash

WINE & BEVERAGE LIST Red chicory, pumpkin seeds, gremolata

COCKTAIL LIST Za'atar Spiced Grilled Chicken

Asparagus, hen's egg, spring onions, white bean purée

ENQUIRIES





LONDON

WELCOME

BUFFET MENU

BREAKFAST

HOT ITEMS FROM THE SEA

DELEGATE LUNCH

Roast Atlantic Cod & Mousseline Potatoes Asparagus, leek, peas, beurre blanc

CANAPÉS

Seared Halibut & Pepper Salsa

BOWL FOOD

Wild mushroom, butternut squash risotto

FOOD STATIONS

Mediterranean Seabass Fillet & Tomato Salsa Spiced sautéed potato, spring onions, bok choy

LATE NIGHT SNACKS

Crispy Lemon Sole

Orzo, courgette, tomatoes, shellfish sauce

LUNCH & DINNER

Roasted Scottish Salmon

À-LA-CARTE

Spiced fennel, jersey royal, piquillo dressing

CHILDRENS MENUS

CREW MENU

AFTERNOON TEA

INDIAN MENU

CHARITY LUNCH & DINNER

WINE & BEVERAGE LIST

COCKTAIL LIST

ENQUIRIES







LONDON

WELCOME BUFFET MENU

BREAKFAST HOT ITEMS FROM THE EARTH

DELEGATE LUNCH Coco Beans Ragu

Grilled courgette, crispy kale, basil

CANAPÉS Tofu & Aromatic Green Vegetable Curry

Pea, aubergine, peppers, basil

Roast Butternut Squash & Wild Mushroom Quiche

Truffle cream, Manchego cheese **FOOD STATIONS**

Asparagus & Pea Tortellini **LATE NIGHT SNACKS**

Lemon butter, sage, parmesan

LUNCH & DINNER Evesham Asparagus & Parmesan Risotto

Pea purée, cherry tomato, basil, salsa verde

À-LA-CARTE HOT ITEMS FROM THE LAND

CHILDRENS MENUS Veal Schnitzel

Sautéed potatoes, tender stem, wild mix mushrooms sauce

CREW MENU

BOWL FOOD

Roast Parmesan Lemon Chicken

Sweet potato purée, fine beans, shiitake mushrooms, truffle jus **AFTERNOON TEA**

Glazed Slow Cooked Pork Belly & Kimchi Fried Rice **INDIAN MENU**

Miso, roasted vegetables, coriander

Roasted Kentish Lamb Rump **CHARITY LUNCH & DINNER**

Mousseline potato, grilled courgette, garden peas, mint jus

WINE & BEVERAGE LIST Braised Short Rib Beef & Celeriac Mash

Glazed carrot, grilled broccoli, crispy kale

COCKTAIL LIST

ENQUIRIES





LONDON

WELCOME BUFFET MENU

BREAKFAST STARCHY VEGETABLE SIDES

Duck Fat Roasted Potatoes

Delegate LUNCH

Dauphingisg Potatoes

Dauphinoise Potatoes

Sautéed New Potato

CANAPÉS Mousseline Potatoes

BOWL FOOD RICE SIDES

Fragrant Lime Leaf Basmati Rice

Aromatic Raisin & Pepper Couscous

Burford Brown Egg Fried Rice with Spring Onion

Brown Rice with Sweetcorn, Parsley & Chilli

LATE NIGHT SNACKS

VEGATABLE SIDES

LUNCH & DINNER Chilli & Garlic Sautéed Fine French Beans

Seasonal Vegetables

À-LA-CARTE Toasted Almond Broccoli, Piquillo Pepper Salsa

Baked Cauliflower Cheese

CHILDRENS MENUS

CHARITY LUNCH & DINNER

DESSERTS

CAKES & GÂTEAUX

CREW MENUCarrot Cake, Walnut Crunch, Cheesecake Mousse, Apricot Jelly

Rhubarb Compote & Frangipane, Lemon Streusel

AFTERNOON TEACherry & Matcha Sphere

INDIAN MENU CHOCOLATE INDULGENCE

Hazelnut & Buckwheat Praline, Vanilla Cream

Chocolate Joconde, Caraibe Mousse, Coconut Gananche

Passion Fruit Cremeux with Salted Caramel Swirl Tart

WINE & BEVERAGE LIST LIGHT & FRUITY

Vanilla Choux, Strawberry Cream, Rhubarb Gel

Mascarpone Cream, Fig & Plum Compote

Yuzu & Passion Fruit Cremeux, Sesame Praline Tart

ENQUIRIES

COCKTAIL LIST





LONDON

WELCOME

CANAPÉS

BREAKFAST

CANAPÉS

Pre-meal canapés £36 per person for a selection of 6 canapés

Cocktail party canapés £55 per person for a selection of 10 canapés

DELEGATE LUNCH

SEA, EARTH, LAND

All canapés are served with roasted marinated nuts & olives

BOWL FOOD

COLD CANAPÉS FROM THE SEA

FOOD STATIONS

Cured Salmon & Pea Blinis

Horseradish cream, dill

LATE NIGHT SNACKS

Shrimp Taco

LUNCH & DINNER

Lettuce, basil, avocado, tomato gel

À-LA-CARTE

Tuna Tartare, Chilli, Avocado Citrus soya, finger lime, lavosh

CHILDRENS MENUS

Spiced Tuna & Salmon Roll

Carrot, avocado, chives

CREW MENU

Cornish Lobster Tart & Bisque Emulsion

AFTERNOON TEAChives, courgette, radish, chervil

INDIAN MENU

Crab Doughnut & Granny Smith Gel

Spring onion, Yuzu, dill

CHARITY LUNCH & DINNER

WINE & BEVERAGE LIST

COCKTAIL LIST

ENQUIRIES





LONDON

WELCOME

CANAPÉS

BREAKFAST

COLD CANAPÉS FROM THE EARTH

DELEGATE LUNCH

Truffle & Asparagus

CANAPÉS

Pea purée, peas, blue cheese cream

BOWL FOOD

Beetroot Macaroon

Goat's curd, pickled girolles, pistachio crumble

FOOD STATIONS

Bell Pepper & Tomato Tart

Smoked vegan cream cheese, chickpeas, chives

LATE NIGHT SNACKS

Butternut Squash Cannelloni

LUNCH & DINNERVegan cream cheese, pea purée, red vein sorrel

À-LA-CARTE

Summer Vegetable Tart

Truffle, peas, black garlic, red vein sorrel

CHILDRENS MENUS

Cherry Tomato & Goat's Cheese

CREW MENU

AFTERNOON TEA

INDIAN MENU

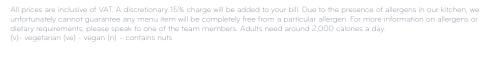
CHARITY LUNCH & DINNER

WINE & BEVERAGE LIST

COCKTAIL LIST

ENQUIRIES









LONDON

WELCOME

CANAPÉS

BREAKFAST

COLD CANAPÉS FROM THE LAND

DELEGATE LUNCH

Smoked Chicken & Granny Smith Apple

CANAPÉSTarragon gel, sesame feuille

Bowl FOOD

Buttermilk cracker, truffle artichoke, charcoal emulsion, frisée

FOOD STATIONS Foie Gras & Red Grape Chutney

Spiced brioche, macadamia nuts

LATE NIGHT SNACKS

Parma Ham & Poached Pear

LUNCH & DINNERBlue cheese, marinated artichokes

À-LA-CARTE

Peach purée, basil, charcoal tart

CHILDRENS MENUS Aberdeen Angus Beef Tartare

Confit yolk, chive aioli

CREW MENU

Smoked Charred Duck & Horseradish

AFTERNOON TEAQuince gel, parmesan sablé

INDIAN MENU

CHARITY LUNCH & DINNER

WINE & BEVERAGE LIST

COCKTAIL LIST

ENQUIRIES





WELCOME

CANAPÉS

BREAKFAST

HOT CANAPÉS FROM THE SEA

DELEGATE LUNCH

Pomme Soufflé

Smoked haddock, leeks, lemon, chive aioli

CANAPÉS

Spiced Salmon Skewers & Aioli

BOWL FOOD

Onion, peppers, sauce gribiche

FOOD STATIONS

Grilled Octopus & Chorizo Skewers Herb pesto, saffron aioli, sea lettuce

LATE NIGHT SNACKS

Lobster Wellington

Citrus brown butter Hollandaise

LUNCH & DINNER

CHILDRENS MENUS

Tempura Prawn

Wasabi mayonnaise

À-LA-CARTE

Queen Scallops & Golden Raisin

Cauliflower purée, herb oil

CREW MENU

Baked Potato Croissant Green taramasalata, caviar

AFTERNOON TEA

INDIAN MENU

CHARITY LUNCH & DINNER

WINE & BEVERAGE LIST

COCKTAIL LIST

ENQUIRIES





LONDON

WELCOME

CANAPÉS

BREAKFAST

HOT CANAPÉS FROM THE EARTH

DELEGATE LUNCH

Montgomery Cheddar Gougères Smoked sauce, parmesan snow

CANAPÉS

Crispy Vegetable Beignets

BOWL FOOD

Potato, green peas, cauliflower, bell peppers, coconut vegan mayonnaise

FOOD STATIONS

Spiced Marinated Paneer

Shallot, tomato compote, date purée

LATE NIGHT SNACKS

Pea & Lemon Arancini

Pea purée, parmesan snow

LUNCH & DINNER

Sweet Potato & Corn Croquettes

Mojo Emulsion

À-LA-CARTE

Parmesan & Polenta Fries

CHILDRENS MENUS

Manchego snow

CREW MENU

Vegetable Spring Roll Sweet chilli sauce

AFTERNOON TEA

INDIAN MENU

CHARITY LUNCH & DINNER

WINE & BEVERAGE LIST

COCKTAIL LIST

ENQUIRIES





LONDON

WELCOME

CANAPÉS

BREAKFAST

HOT CANAPÉS FROM THE LAND

DELEGATE LUNCH

Beef Wellington

Parma Ham, wild mushroom, béarnaise sauce

CANAPÉS

Basil Popcorn Crispy Chicken

Kimchi mayonnaise

FOOD STATIONS

BOWL FOOD

Crispy Chicken Tulip

Smoked sweet paprika emulsion

LATE NIGHT SNACKS

Soya Glazed Pork

Apple ketchup, pork scratching

LUNCH & DINNER

Honey Mustard Beef Skewers

Tarragon emulsion

À-LA-CARTE

Duck Spring Roll

CHILDRENS MENUS

Date, Yuzu & ginger dip

CREW MENU

Wiltshire Ham & Cheese Gougères

Brioche

AFTERNOON TEA

Short Rib Beignet

Shallot purée, watercress

INDIAN MENU

CHARITY LUNCH & DINNER

WINE & BEVERAGE LIST

COCKTAIL LIST

ENQUIRIES





LONDON

WELCOME

CANAPÉS

BREAKFAST

DESSERT CANAPÉS

DELEGATE LUNCH

Light & Fruity

Kalamata Olives Sable, Tonka Bean Ganache & Strawberry Gel

CANAPÉS

Peach Melba

Pineapple & Calamansi Cremeux Tart

BOWL FOOD

Chocolate Indulgence

FOOD STATIONS

Gianduja with Red Quinoa Cube Dark Rum Chocolate Souffle Tart

LATE NIGHT SNACKS

Trio of Chocolates

Pistachio, Opalys mousse

LUNCH & DINNER

Hazelnut, Caramelia Mousse

Almond, Gianduja Dark Chocolate Mousse

À-LA-CARTE

CREW MENU

Ice Cream Pops

CHILDRENS MENUS

Chocolate Praliné

Strawberry & Champagne

Pineapple & Star Anise

Pistachio

AFTERNOON TEA

INDIAN MENU

CHARITY LUNCH & DINNER

WINE & BEVERAGE LIST

COCKTAIL LIST

ENQUIRIES







LONDON

WELCOME

BOWL FOOD

BREAKFAST

£12 per individual bowl

DELEGATE LUNCH

COLD BOWL FOOD FROM THE SEA

CANAPÉS

Grilled Prawns & Chorizo

Broccoli, snap peas, mango salsa, calamansi red rice

BOWL FOOD

Poached Scottish Salmon

Asparagus, egg, peas, watercress

FOOD STATIONS

Salmon Trout Poke Bowl

LATE NIGHT SNACKS

Avocado, Kimchi cabbage, edamame

Seared Tuna & Asparagus

LUNCH & DINNER

White beans, baby gem, baby heritage tomatoes

À-LA-CARTE

Grilled Octopus & Fava Beans

Trevisio, heritage radish, padron peppers

CHILDRENS MENUS

COLD BOWL FOOD FROM THE EARTH

CREW MENU

Soba Noodles

Avocado, bell peppers, courgettes, pok choi, yuzu dressing, red cabbage

AFTERNOON TEA

Grilled Romanesco & Feta

Chilli, olive, lettuce, grelot red, tenderstem broccoli

INDIAN MENU

Superfood Salad

Organic quinoa, heritage beetroot, avocado, breakfast radish

CHARITY LUNCH & DINNER

Baked Beetroot & Goats Curd

WINE & BEVERAGE LIST

Rye crumble, rocket leaves, candied pecan nuts

Burrata & Endive

COCKTAIL LIST

Peach, heirloom cherry tomato, pine nuts, finger lime

ENQUIRIES





LONDON

WELCOME BOWL FOOD

BREAKFAST £12 per individual bowl

DELEGATE LUNCHCOLD BOWL FROM THE LAND

CANAPÉS Confit Duck Croutons & Compressed Watermelon

Pomegranate, sliced turnips

BOWL FOOD Crispy Fried Angus Beef

Seasonal vegetables, egg noodles, sesame dressing

FOOD STATIONS Sliced Serrano Ham & Quince Purée

Compressed melon, fine beans, rocket

LATE NIGHT SNACKS

Buttermilk Marinated Fried Quail

Blueberry, truffle, corn purée, watercress

Harissa Marinated Roast Chicken Salad

À-LA-CARTE Fine beans, spring greens, pine nuts

CHILDRENS MENUS

LUNCH & DINNER

CREW MENU

AFTERNOON TEA

INDIAN MENU

CHARITY LUNCH & DINNER

WINE & BEVERAGE LIST

COCKTAIL LIST

ENQUIRIES





LONDON

WELCOME BOWL FOOD

BREAKFAST
HOT BOWL FOOD FROM THE SEA

DELEGATE LUNCH Seared Halibut & Pea Velouté

Mousseline potatoes, seasonal vegetables

CANAPÉS

Sauté Prawns & Baby Squid Ink Risotto Sun dried tomato, parmesan, fried basil

BOWL FOOD

Salmon & Haddock Pie

FOOD STATIONS Braised leeks, chopped egg, parsley

LATE NIGHT SNACKS

Roasted Cod & Leek Velouté

Hispi cabbage, pancetta, mashed potato

LUNCH & DINNER Grilled Salmon & Brown Shrimp

Beans, asparagus, peas, butter sauce

À-LA-CARTE

HOT BOWL FOOD FROM THE EARTH

CHILDRENS MENUS

Wigmore Cheese, Truffle & Onion Pie New potatoes, spring greens, leeks

CREW MENU

Tempered Taka Dhal & Spinach

AFTERNOON TEA

Braised Pilau rice, coconut, chilli garlic beans

Crispy Homemade Falafel

Herb pesto hummus, fine beans, cauliflower

CHARITY LUNCH & DINNER Spir

Spinach & Ricotta Ravioli

Grilled asparagus, yellow courgette, pistachio pesto

WINE & BEVERAGE LIST

Evesham Asparagus & Parmesan Risotto Pea purée, cherry tomato, basil, salsa verde

COCKTAIL LIST

ENQUIRIES





LONDON

WELCOME

BOWL FOOD

BREAKFAST

HOT BOWL FOOD FROM THE LAND

DELEGATE LUNCH

Braised Ox Cheek & Confit Tomatoes

Spring green & herb mash

CANAPÉS

Gochujang Glazed Angus Short Rib

Kimchi vegetable fried rice

FOOD STATIONS

BOWL FOOD

Roast Parmesan Chicken & Truffle Madeira Jus

Orange braised white endive beans

LATE NIGHT SNACKS

Old Spot Pork Belly Ramen & Bok Choy

Bamboo shoots, spring onion, radish

LUNCH & DINNER

Butter Chicken

À-LA-CARTE

Coconut rice, green Thai coconut mango salsa, mini popadoms

CHILDRENS MENUS

CREW MENU

AFTERNOON TEA

INDIAN MENU

CHARITY LUNCH & DINNER

WINE & BEVERAGE LIST

COCKTAIL LIST

ENQUIRIES





LONDON

WELCOME STATIONS **BREAKFAST** Minimum of 50 guests Chef attendant £ 180 per station **DELEGATE LUNCH** SUSHI & SASHIMI (10 pieces including sashimi) £45 **CANAPÉS** Assorted Sushi, Nigiri, Ura Maki, Tuna Sashimi, Salmon Sashimi **BOWL FOOD** Accompaniments: Pickled Ginger, Wasabi, Kikkoman Soya Sauce **FOOD STATIONS** OYSTER & SHELLFISH (3 pieces per person) £45 **LATE NIGHT SNACKS** Carlingford Rock Oysters Shallot vinegar, Kombu dressing, Tabasco, lemons **LUNCH & DINNER** Cooked Mediterranean Prawns À-LA-CARTE Marie Rose, Horseradish, lemons BURGER & LOBSTER ROLL (2 pieces per person) £35 **CHILDRENS MENUS** Miniature Angus Beef Burgers **CREW MENU** Brioche bun, lettuce, tomato relish, gherkin, smoked cheese Native Lobster & Prawn Roll **AFTERNOON TEA** Squid Ink, brioche torpedo rolls, celery, spring onions, smoked paprika mayonnaise **INDIAN MENU** Served with French fries **CHARITY LUNCH & DINNER WINE & BEVERAGE LIST COCKTAIL LIST**



ENQUIRIES



LONDON

WELCOME STATIONS

BREAKFAST

EUROPEAN CHEESE & CHARCUTERIE £40

DELEGATE LUNCH

An Assortment of three types Seasonal European cheeses

CANAPÉS

Charcuterie

Sliced Salami, Italian Coppa, Prosciutto De Parma

BOWL FOOD

Quince jelly, crackers, sourdough, celery, grapes

FOOD STATIONS

PASTA £45

LATE NIGHT SNACKS

LUNCH & DINNER

Rigatoni pasta, tagliatelle pasta, orecchiette pasta with Parmesan wheel

Please select two:

Cacio e pepe, Pistachio pesto, arabiata, tagiasca pitted olive, nocellara

olive, Parmesan flakes

À-LA-CARTESummer truffle (supplement £5.00 per person)

CHILDRENS MENUS

TACOS £40

CREW MENU

Please select two fillings:

AFTERNOON TEABBQ pulled jackfruit, Slow cooked beef brisket, Pulled Gressingham duck

or Chilli con carne

INDIAN MENU Accompaniments: Guacamole, sour cream, pickled jalapenos, shredded

red cabbage, red onion, bell peppers, black & green olives, picked

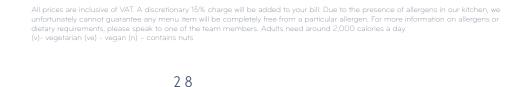
coriander, grated queso fresco cheese

WINE & BEVERAGE LIST

CHARITY LUNCH & DINNER

COCKTAIL LIST

ENQUIRIES







LONDON

WELCOME

STATIONS

BREAKFAST

BOWL FOOD

DESSERT £30

DELEGATE LUNCHPlease select five:

CANAPÉS Gianduja Chocolate Mini Éclair

Strawberry & Rhubarb Tart

Praline Paris Brest

FOOD STATIONS Tiramisu Tart

Vanilla Crème Brulee

LATE NIGHT SNACKS Red Velvet Cake

Chocolate & Raspberry Pavé

Hazelnut Delice with Coffee Whipped Ganache

À-LA-CARTE

CHILDRENS MENUS

CREW MENU

AFTERNOON TEA

INDIAN MENU

CHARITY LUNCH & DINNER

WINE & BEVERAGE LIST

COCKTAIL LIST

ENQUIRIES







LONDON

WELCOME LATE NIGHT SNACKS

BREAKFAST£ 10.00 per person, per item

DELEGATE LUNCHThe Berkeley Fish & Chips

Tartare sauce

CANAPÉS

Sesame Tempura Asparagus & Baby Corn

BOWL FOOD Lemon aioli

FOOD STATIONS Spring Onion, Feta & Spinach Parcel

Mint & chilli emulsion

LATE NIGHT SNACKS

Homemade Pizza

Shaved olives, peppered ricotta

LUNCH & DINNER

Chicken Tikka

À-LA-CARTE Peppers, roasted tomato sauce

CHILDRENS MENUS Mini Hot Dogs

Brioche torpedo roll, onion marmalade, ketchup, mustard

CREW MENUMini Beef Brisket Burger

Gherkin, smoked cheese, mustard

AFTERNOON TEA

Steamed Hirata Bao Buns

INDIAN MENU Filling of your choice (please choose one):

Chicken, Pork or Mushroom

CHARITY LUNCH & DINNER

Accompaniments: Pickled cucumber, Hoisin sriracha sauce, coriander,

spring onion, peppers

WINE & BEVERAGE LIST

COCKTAIL LIST

ENQUIRIES





WELCOME

THE BERKELEY

LONDON

PRIVATE EVENTS LUNCH & DINNER **BREAKFAST** Plated Three Course Menu is priced per item, per person **DELEGATE LUNCH** SEA, EARTH, LAND **CANAPÉS** 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 **BOWL FOOD** requirements. Should you require any assistance, please do not hesitate to contact your Event Manager. **FOOD STATIONS STARTERS LATE NIGHT SNACKS** FROM THE SEA **LUNCH & DINNER** Home Smoked Scottish Salmon & Tapioca Crisp £32 Watercress emulsion, horseradish cream, pickled cucumber, confit À-LA-CARTE baby potato Roasted Diver Scallops £39 **CHILDRENS MENUS** Jerusalem artichokes, trout roe, chives beurre blanc **CREW MENU** Tuna Tartare & Ponzu Dressing £39 Avocado cream, sourdough croutons, chilli, coriander **AFTERNOON TEA** Poached Cornish Lobster & Clementine Dressing £36 **INDIAN MENU** Grilled courgette, avocado, cucumber, tarragon **CHARITY LUNCH & DINNER WINE & BEVERAGE LIST COCKTAIL LIST**



ENQUIRIES



LONDON

WELCOME	PRIVATE EVENTS LUNCH & DINNER	
BREAKFAST	STARTERS	
J	FROM THE EARTH	
DELEGATE LUNCH	FROM THE LAKTH	
	Burratina & Grilled Peach Salad	£30
CANAPÉS	Heirloom tomatoes, olive tapenade, balsamic, sourdough, basil	
BOWL FOOD	Organic Quinoa	£29
	Baby cucumber & courgette, peppers, artichoke, koji berry,	
FOOD STATIONS	avocado cream	
	Evesham Green & White Asparagus	£30
LATE NIGHT SNACKS	Sauce mousseline, capers, confit egg yolk, sourdough Polonaise	
LUNCH & DINNER	Summer Garden Salad	£29
	Beets, tardive, pistachio, heritage radish, broad bean, citrus	
À-LA-CARTE		
	FROM THE LAND	
CHILDRENS MENUS		67.5
	Crispy Norfolk Quail	£35
CREW MENU	Peanut butter jus, broccoli, toasted sesame seed purée, peas, aspar	ragus
	Aberdeen Angus Beef Carpaccio & Parmesan	£38
AFTERNOON TEA	Artichoke truffle pesto, texture of cauliflower, sorrel	
INDIAN MENU	Cornfed Chicken & Pistachio Ballotine	£29
	Broad bean purée, grelot red onion, sourdough crouton	
CHARITY LUNCH & DINNER		0.7.0
	Gressingham Duck Breast & Merlot Dressing	£32
WINE & BEVERAGE LIST	Baked heritage beetroot, pickled plum, toasted macadamia, red vei	n sorrel
COCKTAIL LIST		
ENQUIRIES		





LONDON

WELCOME	PRIVATE EVENTS LUNCH & DINNER	
BREAKFAST	MAIN COURSES	
DELEGATE LUNCH	FROM THE SEA	0.5.5
CANAPÉS	Wild Seabass Fillet & Shellfish Sauce Brown shrimp, coco bean ragout, confit shallot, yellow carrot purée	£55
BOWL FOOD	Seared Halibut & Chives Velouté Cornish mussels, pea purée, spring greens, baby carrots	£50
FOOD STATIONS	Baked Atlantic Cod & Barigoule Sauce Cauliflower texture, slow cooked onion, crispy rice, samphire	£45
LATE NIGHT SNACKS	Roasted Scottish Salmon & Lemon Beurre Blanc	£49
LUNCH & DINNER	Leek terrine, nocellara, caper, fennel salad FROM THE EARTH	
À-LA-CARTE	Summer Truffle & Wild Mushroom Risotto	£40
CHILDRENS MENUS	Samphire, Swiss chard, baked cauliflower	140
CREW MENU	Spinach & Ricotta Tortellini Courgette, asparagus, peas, pumpkin seeds gremolata	£38
AFTERNOON TEA	Roasted Cauliflower & Coconut Curry Sauce Baked Roscoff onions, capers, raisin, sorrel	£38
INDIAN MENU	Charred Hispi Cabbage & Confit Vegetable Pearls	£38
CHARITY LUNCH & DINNER	Caramelised cauliflower purée, watercress velouté	L30
WINE & BEVERAGE LIST		
COCKTAIL LIST		
ENQUIRIES		





LONDON

WELCOME	PRIVATE EVENTS LUNCH & DINNER	
BREAKFAST	FROM THE LAND	
DELEGATE LUNCH	Roast Corn-fed Chicken Breast	£38
CANAPÉS	Asparagus, baby carrots, truffle mash, mushroom sauce	
BOWL FOOD	Aberdeen Angus Beef Fillet & Port Jus Bone marrow, pressed potato, broccoli, confit shallot	£58
FOOD STATIONS	Kentish Lamb Saddle & Lamb Jus Smoked aubergine, aromatic couscous, Romano peppers	£52
LATE NIGHT SNACKS	pea & mint purée	
LUNCH & DINNER	Beef Wellington Truffle jus, baby carrot, tenderstem, broccoli, jerusalmen artichoke	£65
À-LA-CARTE		

CHILDRENS MENUS

CREW MENU

AFTERNOON TEA

INDIAN MENU

CHARITY LUNCH & DINNER

WINE & BEVERAGE LIST

COCKTAIL LIST

ENQUIRIES







LONDON

WELCOME	PRIVATE EVENTS LUNCH & DINNER	
BREAKFAST	DESSERTS	
DELEGATE LUNCH	CAKES & GATEAUX	
CANAPÉS	Rhubarb Millefeuille Rhubarb compote, mascarpone mousse, crispy puff pastry, blood orange sorbet	£28
BOWL FOOD	Almond Blancmange Streusel Lemon cream, almond mousse, citrus confit, lemon balm ice cream	£28
FOOD STATIONS	Mascarpone Flan Baked Spiced Pineapple Flourless chocolate sponge, spice caramel pineapple,	£28
LATE NIGHT SNACKS	pinacolada sorbet	
	CHOCOLATE INDULGENCE	
LUNCH & DINNER	Chocolate Banoffee Bar Banana compote, chocolate sable, jivara mousse, caramel ice cream	£30
À-LA-CARTE CHILDRENS MENUS	Chocolate Spiral Manjari chocolate mousse, vanilla & calamansi cream, white chocolate ice cream	£32
CREW MENU	Caramelia Chocolate Mousse Almond marzipan cream, passionfruit & citrus curd, chocolate ice cream	£32
AFTERNOON TEA	LIGHT & FRUITY	
INDIAN MENU	White Chocolate & Lemon Cake Ivoire mousse, coconut jelly, oat & pecan sable, coconut crumble sorbet	£28
CHARITY LUNCH & DINNER	Strawberry Kaffir Lime & Pistachio Opera	£28
WINE & BEVERAGE LIST	Pistachio Joconde, kaffir lime gel, strawberry crémeux, pink grapefruit sorbet	220
COCKTAIL LIST	Ricotta Cream, Roasted Fig & Plum Parcel Blackcurrant compote, crème de cassis coulis,	£30
ENQUIRIES	bourbon vanilla ice cream	





LONDON

PRIVATE EVENTS LUNCH & DINNER

BREAKFAST

AMUSE BOUCHE

DELEGATE LUNCH £ 18 per person

Smoked Charred Mackerel

CANAPÉS Heritage tomatoes, samphire, capers

BOWL FOOD Seared Scallops

Peanut velouté & coriander

FOOD STATIONS Carrot & Courgette Muffin

Coconut scented butternut essence

LATE NIGHT SNACKS

Cured Angus Loin

Figs, goat's cheese, watercress

Cured Salmon

À-LA-CARTE Soya tapioca, wasabi beurre blanc

CHILDRENS MENUS SOUP

£ 15 per person

CREW MENU Wild Garlic Velouté

Feta, confit egg yolk & croutons

AFTERNOON TEA

Courgette Velouté

INDIAN MENU Crispy quail's egg

Asparagus & Broad Bean Velouté

CHARITY LUNCH & DINNERDoughnut, pea cream

WINE & BEVERAGE LIST Sorbet & Cheese Selection

COCKTAIL LIST

ENQUIRIES





LONDON

WELCOME PRIVATE EVENTS LUNCH & DINNER

BREAKFAST SORBET

£8 per person

Fresh Lime Sorbet

CANAPÉS Green Apple & Calvados

Lemon Sorbet & Belvedere Vodka

BOWL FOOD Redcurrant & Grenadine Sorbet

FOOD STATIONS CHEESE COURSE SELECTION

£ 18 per person

LATE NIGHT SNACKS

Cornish Yarg, Ragstone Goat's Cheese, Shropshire Blue

Raisin bread, quince, grapes, crackers

LUNCH & DINNER

Brie de Meaux & Truffle

À-LA-CARTE Fleur de sel, Grissini

CHILDRENS MENUS Smoked Camembert

Jalapeño, apricot jam, celery, oat meal cakes

CREW MENU A Selection of International Cheese

Figs, grapes, crackers

AFTERNOON TEA

INDIAN MENU

CHARITY LUNCH & DINNER

WINE & BEVERAGE LIST

COCKTAIL LIST

ENQUIRIES





LONDON

WELCOME À LA CARTE

BREAKFAST £ 140 per person

(Three course menu)

DELEGATE LUNCH

STARTERS

CANAPÉS

BOWL FOOD

Burratina

Wild garlic purée, green olive tapenade, trevisio leaf, balsamic pearls,

cherry tomatoes

FOOD STATIONS Seared Scottish Scallops

Cauliflower purée, Romanesco, compressed grapes

LATE NIGHT SNACKS

Seared Yellow-fin Tuna

Wakame, carrot, edamame salad, citrus-soy dressing

LUNCH & DINNER

MAIN COURSES

À-LA-CARTE

CREW MENU

Roasted Monkfish Fillet

CHILDRENS MENUS

Pepper purée, spinach, baked cauliflower, asparagus

Grilled A

Grilled Angus Beef Fillet
Pepper purée, spinach, baked cauliflower, asparagus

AFTERNOON TEA

White asparagus, golden raisin, almond & shallot purée

INDIAN MENU DESSERTS

CHARITY LUNCH & DINNER

Chocolate Banoffee Bar

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

WINE & BEVERAGE LIST Rhubarb Millefeuille

Rhubarb compote, mascarpone mousse, crispy puff pastry, blood orange sorbet

COCKTAIL LIST

ENQUIRIES

Strawberry Kaffir Lime & Pistachio Opera

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





LONDON

WELCOME	NON-OFFENSIVE MENU	
BREAKFAST	Halal, no pork, beef, shellfish or alcohol	
	Plated three courses	
DELEGATE LUNCH	Menu is priced per item, per person	
CANAPÉS	STARTERS	
	Home Smoked Scottish Salmon & Tapioca Crisp	£32
BOWL FOOD	Watercress emulsion, horseradish cream, pickled cucumber	
FOOD STATIONS	Tuna Tartare & Ponzu Dressing	£36
100D STATIONS	Avocado cream, sourdough croutons, chilli, coriander	
LATE NIGHT SNACKS	Salmon & Smoked Haddock Fish Cake	£32
	Avocado, jalapeno, gem lettuce, radish, pea velouté	
LUNCH & DINNER		
	Corn-fed Chicken & Pistachio Ballotine	£29
À-LA-CARTE	Broad bean purée, grelot red onion, sourdough crouton	
	Evesham Green & White Asparagus	£30
CHILDRENS MENUS	Sauce mousseline, capers, confit egg yolk, sourdough Polonaise	
CREW MENU	Summer Garden Salad	£29
	Beets, tardive, pistachio, heritage radish, broad bean, citrus	
AFTERNOON TEA		
INDIAN MENU		
CHARITY LUNCH & DINNER		
WINE & BEVERAGE LIST		
COCKTAIL LIST		



ENQUIRIES



LONDON

WELCOME	NON-OFFENSIVE MENU			
BREAKFAST	MAIN COURSES			
DELEGATE LUNCH	Wild Seabass Fillet & Beurre Blanc Coco bean ragout, confit shallot, yellow carrot purée	£50		
CANAPÉS	Seared Halibut & Chive Velouté	£50		
BOWL FOOD	Fondant potato, pea purée, spring greens, baby carrots			
	Alaskan Black Cod & Yuzu Miso Sauce	£58		
FOOD STATIONS	Organic quinoa, Roscoff onion purée, asparagus, tenderstem broccoli,	spinach		
LATE NIGHT SNACKS	Summer Truffle Risotto	£40		
	Wild mushroom, samphire, Swiss chard			
LUNCH & DINNER	Charred Hispi Cabbage	£38		
	Confit vegetable pearls, caramelised cauliflower purée, watercress	velouté		
À-LA-CARTE				
A-LA-CARIE	Roast Corn-fed Chicken Breast	£38		
	Asparagus, baby carrots, truffle mash, mushroom sauce			
CHILDRENS MENUS				
	DESSERTS			
CREW MENU				
	Mascarpone Flan Baked Spiced Pineapple	£28		
AFTERNOON TEA	Flourless chocolate sponge, spice caramel pineapple, coconut sorb	pet		
	Strawberry Kaffir Lime & Pistachio Opera	£28		
INDIAN MENU	Pistachio Joconde, kaffir lime gel, strawberry cremeux, pink grapefrui	it sorbet		
CHARITY LUNCH & DINNER	Rhubarb Millefeuille	£28		
CHARITT LONGH & DINNER	Rhubarb compote, mascarpone mousse, crispy puff pastry, blood orange sorbet			
WINE & BEVERAGE LIST	Caramel Chocolate Mousse	£32		
	Almond marzipan cream, passionfruit & citrus curd, chocolate ice cr	ream		
COCKTAIL LIST	, , , , , , , , , , , , , , , , , , , ,			
O OKIME EIGI	Vegan Chocolate Mousse	£28		
	Raspberry gel, mango sorbet			
ENQUIRIES				





LONDON

WELCOME CHILDREN'S PLATED MENU

BREAKFAST Three course menu

£55 per child (under 12 years old)

DELEGATE LUNCH

STARTERS

CANAPÉS

Assorted Italian Mini Pizzas

BOWL FOOD Crispy Calamari

Lemon mayonnaise

FOOD STATIONS

Baby Mozzarella

LATE NIGHT SNACKS

Avocado, cherry tomato salad

Sun Dried Tomato & Burrata Arancini

LUNCH & DINNER Napolitana sauce

À-LA-CARTE

Prawn Cocktail

Marie rose sauce, avocado, gem lettuce

CHILDRENS MENUS

Tropical Fruit Kebabs

CREW MENU

MAIN COURSES

AFTERNOON TEA

Grilled Scottish Salmon

Crushed new potato, green beans, tomato compote

INDIAN MENU

Berkeley Fish & French Fries

Mushy peas, tartar sauce

CHARITY LUNCH & DINNER

Tex Mex selection

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

WINE & BEVERAGE LIST

Berkeley 'Happy Meal'

COCKTAIL LIST Please select one: Chicken Nuggets, Fish Goujons, Beef Burger

Please select one: French Fries, Vegetable Crudités

ENQUIRIES





WELCOME CHILDREN'S PLATED MENU

BREAKFAST

MAIN COURSES

DELEGATE LUNCH

Fruit Pot

CANAPÉS

Berkeley Fried Chicken & French Fries

Selection of dips & sauces

BOWL FOOD

Traditional Roast Chicken

FOOD STATIONS

Roast potato, carrot, tenderstem broccoli

LATE NIGHT SNACKS

Mac & Cheese

Cherry tomato, cucumber, young leaf salad

LUNCH & DINNER

DESSERTS

À-LA-CARTE

Vanilla Ice Cream

Chocolate or strawberry sauce

CHILDRENS MENUS

Chocolate Mousse

CREW MENU

Knickerbocker Glory Sundae

AFTERNOON TEA

Sticky Toffee Pudding Vanilla ice cream

INDIAN MENU

Banana & Pineapple Fritters

CHARITY LUNCH & DINNER

Vanilla ice cream

WINE & BEVERAGE LIST

Mini Chocolate & Jam Doughnuts

COCKTAIL LIST

ENQUIRIES





LONDON

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)

DELEGATE LUNCH

COLD ITEMS

CANAPÉS

Nachos

Selection of dips

BOWL FOOD

Baby Mozzarella

FOOD STATIONS Avocado, cherry tomato salad

Sun Dried Tomato & Burrata Arancini

LATE NIGHT SNACKS

Napolitana sauce

LUNCH & DINNER Prawn Cocktail

Marie rose sauce, avocado, gem lettuce

À-LA-CARTE

Vegetable Crudités

Selection of dips

CHILDRENS MENUS

HOT ITEMS

CREW MENU

Crispy Calamari

AFTERNOON TEA Lemon mayonnaise

INDIAN MENU

Assorted Italian Pizzas

CHARITY LUNCH & DINNER

Fish or Chicken Tortilla Wrap

Mini Beef Sliders

WINE & BEVERAGE LIST

Berkeley Fried Chicken

COCKTAIL LIST

ENQUIRIES





LONDON

WELCOME CHILDREN'S BUFFET MENU

BREAKFAST

SIDES

DELEGATE LUNCH

French Fries

CANAPÉS

Potato Wedges

BOWL FOOD

Corn on the Cob

FOOD STATIONS

Tenderstem Broccoli & Carrots

LATE NIGHT SNACKS

DESSERTS

LUNCH & DINNER

Tropical Fruit Kebabs

Selection of dips and sauces

À-LA-CARTE

Chocolate & Raspberry Warm Doughnuts

CHILDRENS MENUS

Ice Cream

Strawberry Chocolate & Vanilla

CREW MENU

Chocolate Brownie

AFTERNOON TEA

INDIAN MENU

CHARITY LUNCH & DINNER

WINE & BEVERAGE LIST

COCKTAIL LIST

ENQUIRIES





LONDON

WELCOME CREW MENU

BREAKFAST Three Course Buffet Menu

£40 per person

DELEGATE LUNCH

STARTERS

CANAPÉS

Tuna & New Potatoes
Fine Beans, Egg & Olives

BOWL FOOD

Prawn Salad

Tenderstem Broccoli & Cherry Tomato

FOOD STATIONS

Quinoa & Avocado

Saba Noodle Salad

LATE NIGHT SNACKS

Quinoa with Avocado

LUNCH & DINNER

Peppers, Red Cabbage with Yuzu Dressing

À-LA-CARTE

Chicken Caesar Salad

CHILDRENS MENUS

Teriyaki Beef Salad Brown Rice, Radish

CREW MENU

MAIN COURSES

AFTERNOON TEA

Salmon & Seaweed

AFTERNOON TEA

Vegetables & Beurre Blanc

INDIAN MENU

Haddock Pie

Leeks, Eggs, Parsley

CHARITY LUNCH & DINNER

Pea Risotto

Cherry Tomato

WINE & BEVERAGE LIST

Tofu Curry & Aromatic Rice

COCKTAIL LIST

Roast Chicken

Mash Potato & Wilted Spinach

ENQUIRIES

Cottage Pie Carrot, Peas





LONDON

WELCOME

CREW MENU

BREAKFAST

DESSERTS

DELEGATE LUNCH

Chocolate & Raspberry Pavé

CANAPÉS

Lemon Meringue Tart

BOWL FOOD

Strawberry Cheesecake

FOOD STATIONS

LATE NIGHT SNACKS

LUNCH & DINNER

À-LA-CARTE

CHILDRENS MENUS

CREW MENU

AFTERNOON TEA

INDIAN MENU

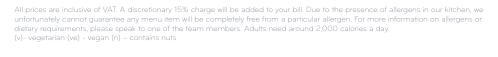
CHARITY LUNCH & DINNER

WINE & BEVERAGE LIST

COCKTAIL LIST

ENQUIRIES









LONDON

WELCOME AFTERNOON TEA MENU

BREAKFAST £85 per person

DELEGATE LUNCH SANDWICH SELECTION

Roast Corn-Fed Chicken

Romaine Lettuce, Japanese mayonnaise homemade slaw

BOWL FOOD Hens Egg & Sweet Paprika Mayonnaise

Mustard cress, brown bread

FOOD STATIONS Home-cured Scottish Salmon

Caper & lemon emulsion, sorrel, rye bread

LATE NIGHT SNACKS

Beef brisket, Applewood Cheddar Smoked Cheese

Caper & lemon emulsion, sorrel, rye bread

LUNCH & DINNER

Cucumber, Dill & Jalapeño

À-LA-CARTE Cream cheese, white bread

SAVOURY TREATS

CHILDRENS MENUS A delectable selection of miniature mouth-watering savoury treats

CREW MENU Kohlrabi Velouté

Carrot & pear pearls, chard corn, grape gel, raspberry crisps,

butterfly Sorrel

AFTERNOON TEA

Crab Doughnut

Lemon aioli, saffron tuile, finger lime pearls

CHARITY LUNCH & DINNER

SCONES

WINE & BEVERAGE LIST

Home Baked Plain & Raisin Scones Served with clotted cream & Jam

COCKTAIL LIST

ENQUIRIES





LONDON

WELCOME

AFTERNOON TEA MENU

BREAKFAST

DESSERTS

DELEGATE LUNCH

Yuzu Meringue Tart

CANAPÉS

Chocolate Rocher

BOWL FOOD

Strawberry Cheesecake

FOOD STATIONS

Pistachio & Raspberry Cake

LATE NIGHT SNACKS

LUNCH & DINNER

À-LA-CARTE

CHILDRENS MENUS

CREW MENU

AFTERNOON TEA

INDIAN MENU

CHARITY LUNCH & DINNER

WINE & BEVERAGE LIST

COCKTAIL LIST

ENQUIRIES







LONDON

WELCOME INDIAN MENU - CANAPÉS

BREAKFAST Pre-meal canapés £36 per person for a selection of 6 canapés

Cocktail party canapés £55 per person for a selection of 10 canapés

DELEGATE LUNCH

FROM THE SEA

CANAPÉS

Tandoori Salmon

Spiced chargrilled salmon

BOWL FOOD

Prawn Toast

FOOD STATIONS Chili garlic prawn with crispy toast

LATE NIGHT SNACKS Crab Puri Caviar

Butter garlic crab in crispy puri topped with Exmoor caviar

LUNCH & DINNER

Sea Bream Malai

À-LA-CARTE

Papdi & tomato chutney

CHILDRENS MENUS

FROM THE EARTH

Bhel Puri in Tomato Tart

CREW MENURice puff with peanuts & tangy mint chutney

AFTERNOON TEATruffle Malai & Wild Mushroom

Ricotta tomato tart

INDIAN MENU

Daal & Paneer Tart

Spiced cottage cheese with lentils, tamarind date purée

CHARITY LUNCH & DINNER

Vada Pau

WINE & BEVERAGE LIST

Spiced potato with mustard seeds, mini brioche bun

COCKTAIL LIST

Aloo Tikki

Potato patties with garden peas & sorrel, tangy chickpea yoghurt sauce

ENQUIRIES





LONDON

WELCOME INDIAN MENU - CANAPÉS

BREAKFAST Pre-meal canapés £36 per person for a selection of 6 canapés

Cocktail party canapés £55 per person for a selection of 10 canapés

DELEGATE LUNCH

FROM THE LAND

CANAPÉS

Mini Seekh Kebab

BOWL FOOD

Delicacy of chicken kebabs cooked on skewers

Chicken Samosa

FOOD STATIONS

Filled with spiced minced chicken

LATE NIGHT SNACKS

Lamb Burgers

Spiced lamb patty, mint chutney mayonnaise

LUNCH & DINNER

Summer Green Chicken Tikka

À-LA-CARTE

Mint cilantro & honey yoghurt sauce

CHILDRENS MENUS

BOWL FOOD

£12.00 per individual bowl

CREW MENU

Avocado Papti Chat

AFTERNOON TEA

Cauliflower Manchurian

Kimchi fried rice, smoked crème fraîche

INDIAN MENU

Vada Pav

CHARITY LUNCH & DINNER

Lettuce, tomato, sweet garlic coconut chutney

WINE & BEVERAGE LIST

Assorted Aloo Tikki & Vegetable Samosas

Mint chutney, tamarind sauce

COCKTAIL LIST

ENQUIRIES





LONDON

WELCOME INDIAN MENU - BOWL FOOD

BREAKFAST £12.00 per individual bowl

DELEGATE LUNCH Vegetable Kofta & Sauté Vegetable Kathi roll

CANAPÉS Chili Cheese, Potato, Tomato & Mint Toasties

BOWL FOOD Homemade Falafel

Spiced cauliflower, chickpea & tomato salad

FOOD STATIONS Punjabi Samosa

Spiced potato & peas served with tamarind chutney

LATE NIGHT SNACKS

Roasted Vegetable Wraps

LUNCH & DINNERAsparagus, courgette, pepper houmous, lettuce & onion

À-LA-CARTE Lemon Chicken Wraps

Pulled chicken breast, lemon zest & chili

CHILDRENS MENUS

CREW MENU

AFTERNOON TEA

INDIAN MENU

CHARITY LUNCH & DINNER

WINE & BEVERAGE LIST

COCKTAIL LIST

ENQUIRIES





DELEGATE LUNCH

LUNCH & DINNER

CANAPÉS

THE BERKELEY

LONDON

WELCOME INDIAN MENU

BREAKFASTPlease select 2 starters, 3 main courses, 2 desserts

Served family style, £ 105 per person

STARTERS

Paneer Tikka

BOWL FOOD Homemade cottage cheese, raw papaya, mango salsa, mint chutney

FOOD STATIONS

Crushed baby potatoes, asparagus, coconut chutney (vegan)

Mini Masala Dosa

LATE NIGHT SNACKS

Chicken Tikka

Sweet basil, pickled radish, mint & yoghurt sauce

Seared Cumin Scallops

À-LA-CARTEHand dived scallops, coconut sauce, ginger relish, plantain crisps

CHILDRENS MENUS

MAIN COURSES

CREW MENU Vegetable Biryani

Saffron rice, spiced chili paneer, cauliflower, peas & carrots, crispy onion &

AFTERNOON TEA cucumber Raita

INDIAN MENU Aloo Bhindi Masala

Stir fried okra & potatoes with onion, roasted tomato curt, butternut squash

CHARITY LUNCH & DINNER

Murg Mahkani

Marinated tandoori spiced grilled chicken breast, aloo tikka, spinach,

Makhani sauce

COCKTAIL LIST

WINE & BEVERAGE LIST

ENQUIRIES





LONDON

WELCOME INDIAN MENU

BREAKFAST MAIN COURSES

DELEGATE LUNCH Harali Lamb

Coriander & mint marinated lamb rump, smoked aubergine mash, wilted **CANAPÉS**

spinach, roasted pepper curry

Laal Mass **BOWL FOOD**

8 hours slow cooked Hampshire lamb shank, Rajasthani chilli, roasted

carrots, spiced cous cous, sauteed cabbage

Masala fish **LATE NIGHT SNACKS**

Roasted in banana leaf, spiced cauliflower, potato with Malai sauce

LUNCH & DINNER

DESSERTS

À-LA-CARTE

FOOD STATIONS

Gajar Halwa & Almond Kulfi

CHILDRENS MENUS Cardamon Cake with Pistachio Ice Cream

Gulab Jamun & Vanilla Creme Brulee

CREW MENU Chocolate Cardamom Cake with Mango Sorbet

AFTERNOON TEA

INDIAN MENU

CHARITY LUNCH & DINNER

WINE & BEVERAGE LIST

COCKTAIL LIST

ENQUIRIES





LONDON

WELCOME CHARITY LUNCH & DINNER

BREAKFAST Included in Charity Package

DELEGATE LUNCH STARTERS

CANAPÉS Salmon Tartare & Ponzu Dressing

Avocado cream, sourdough croutons, chilli, coriander

BOWL FOOD Burrata & Grilled Peach Salad

Heirloom tomatoes, olive tapenade, balsamic, sourdough, basil

FOOD STATIONS

Crispy Norfolk Quail

LATE NIGHT SNACKS

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

Cornfed Chicken & Pistachio Ballotine

LUNCH & DINNERBroad bean purée, grelot red onion, sourdough crouton

À-LA-CARTE MAIN COURSE

CHILDRENS MENUS

Baked Atlantic Cod & Barigoule Sauce

Cauliflower texture, slow cooked onion, crispy rice, samphire

CREW MENU Spinach & Ricotta Tortellini

Courgette, asparagus, peas, pumpkin seeds gremolata

AFTERNOON TEA

Roast Corn-fed Chicken Breast

Asparagus, baby carrots, truffle mash, mushroom sauce

Kentish Lamb Rump & Mint Jus

CHARITY LUNCH & DINNER Smoked aubergine, aromatic couscous, Romano peppers, pea & mint puree

WINE & BEVERAGE LIST

COCKTAIL LIST

ENQUIRIES





WELCOME

CHARITY LUNCH & DINNER

BREAKFAST

DESSERT

DELEGATE LUNCH

Mascarpone Flan Baked Spiced Pineapple

Flourless chocolate sponge, spice caramel pineapple, pina colada sorbet

CANAPÉS

Chocolate Banoffee Bar

BOWL FOOD

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

FOOD STATIONS

Strawberry Kaffir Lime & Pistachio Opera

Pistachio Joconde, kaffir lime gel, strawberry cremeux, pink grapefruit

sorbet

LATE NIGHT SNACKS

Ricotta Cream, Roasted Fig & Plum Compote

Tuile basket, crème de cassis coulis, coconut ice cream

LUNCH & DINNER

À-LA-CARTE

CHILDRENS MENUS

CREW MENU

AFTERNOON TEA

INDIAN MENU

CHARITY LUNCH & DINNER

WINE & BEVERAGE LIST

COCKTAIL LIST

ENQUIRIES







WELCOME

THE BERKELEY

LONDON

WINE & DRINKS LIST

BREAKFAST	Please note that vintages and prices may vary and certain wines may be			
DELEGATE LUNCH		d in stock should you require further information or	•	
DELEGATE LONCH	wines. Please contact your Event Manager, who will be delighted to assist			
	or rec	commend wines to compliment your selected menu	l.	
CANAPÉS	CHAMPAGNE			
BOWL FOOD	NON-VINTAGE & ROSÉ			
	N.V.	Laurent Perrier, La Cuveé Brut	£110	
FOOD STATIONS	N.V.	Louis Roederer, Collection	£145	
	N.V.	Laurent Perrier Rosé, Brut	£140	
LATE NIGHT SNACKS	N.V.	Veuve Cliquot Yellow Label, Brut	£150	
LAIL MOITI SNACKS	N.V.	Bollinger, Special Cuvée, Brut	£160	
	N.V.	Billecart-Salmon, Brut Rosé	£165	
LUNCH & DINNER	N.V.	Billecart-Salmon, Blanc de Blancs	£165	
	N.V.	Ruinart, Blanc de Blancs	£210	
À-LA-CARTE				
CHILDRENS MENUS	PRESTIGE CUVÉES			
CHILDRENS MENUS	2014	Bollinger, La Grande Année	£270	
	2013	Dom Pérignon, Brut	£380	
CREW MENU	2014	Louis Roederer, Cristal	£500	
	N.V.	Laurent Perrier, Grand Siècle Cuvée	£280	
AFTERNOON TEA				
INDIAN MENU	EN M	AGNUM		
INDIAN MENU	N.V.	Laurent Perrier, Brut,	£230	
	N.V.	Laurent Perrier Rosé, Brut	£285	
CHARITY LUNCH & DINNER	N.V.	Bollinger, Spécial Cuvée, Brut	£325	
WINE & BEVERAGE LIST	D.D.I.T.I			
		SH SPARKLING		
COCKTAIL LIST	2019	Busi Jacobsohn, Cuvée Brut, East Sussex	£130	
COCKIALLIST	2018	Gusbourne Blanc de Blancs, Kent	£IIO	
ENQUIRIES				





LONDON

	WELCOME	WINE & DRINKS LIST		
)				
	BREAKFAST			
		WHITE WINE		
	DELEGATE LUNCH	FRANCE		
		TRAINGE		
	CANAPÉS	ALSACE	640	
		2022 Riesling, Kientzler	£60	
] }	BOWL FOOD			
		BURGUNDY	07.0	
	FOOD STATIONS	2022 Chablis, Vieilles Vignes, Testut 2020 Mâcon-Vergisson 'Sur La Roche', Eric Foret	£70 £80	
		2021 Bourgogne Chardonnay, V.Girardin	£99	
	LATE NIGHT SNACKS	2019 Meursault, Les Narvaux David Moret	£180	
	LUNCH & DINNER			
	LONCH & DINNER	BORDEAUX		
	À-LA-CARTE	2018 Chateau Gran Village	£60	
	7. 27. 37.11.2			
	CHILDRENS MENUS	SOUTH OF FRANCE		
)		2021 Picpoul de Pinet, La Grange de Rocs, Languedoc	£45	
	CREW MENU			
		LOIRE VALLEY		
	AFTERNOON TEA	2021 Gambellara Classico, Cantina di Gambellara, Veneto, Italy	£49	
		2022 Gavi di Gavi, Folli & Benato 2022 Albarino Diluvio Bodegas Abanico, Rías Baixas	£60 £60	
]	INDIAN MENU	2020 Greco di Tufo 'Novaserra', Mastrobernardino, Campania	£65	
	CHARITY LUNCH & DINNER			
	WINE & BEVERAGE LIST			
	COCKTAIL LIST			
J				
	ENQUIRIES			





LONDON

WELCOME	WINE & DRINKS LIST				
BREAKFAST					
	WHITE WINE				
DELEGATE LUNCH	GERMANY & AUSTRIA				
CANAPÉS	2022	Grüner Veltliner, Lomier, Kamptal Austria	£62		
	2020	Riesling Trocken, Georg Mosbacher, Pfalz, Germany	£70		
BOWL FOOD	TUO2	H AFRICA			
	2021	Sauvignon Blanc Ataraxia, Hemel en Aarde	£62		
FOOD STATIONS	2021	Chardonnay, Meerlust, Stellenbosch	£72		
LATE NIGHT SNACKS					
LAIL MIGHT SHACKS	AUSTRALIA & NEW ZEALAND				
LUNCH & DINNER	2019	Sauvignon Blanc, Meltwater, Marlborough, New Zealand	£62		
LONGH & DINNER	2021	Chardonnay 'M3', Shaw and Smith, Adelaide Hills, AUS	£90		
À-LA-CARTE					
	NORTH & SOUTH AMERICA				
CHILDRENS MENUS	2020	Sauvignon 'Albaclara', Haras Del Pirque, Valle Central, Chile	£49		
	2018	Chardonnay 'EQ', Matetic, Casablanca, Chile	£65		
CREW MENU	2019	Chardonnay, La Crema, Monterey, California USA	£70		
	ROSÉ	AA/INIT			
AFTERNOON TEA	202 I	Negroamaro 'Calafuria', Tormaresca, Apulia	£60		
	2021	Château Roubine, Côtes de Provence	£75		
INDIAN MENU	2022	Château Romassan, Domaine Ott Bandol, France	£120		
CHARITY LUNCH & DINNER					
WINE & BEVERAGE LIST					
COCKTAIL LIST					
ENQUIRIES					





THE BERKELEY

LONDON

WELCOME	WINE & DRINKS LIST			
BREAKFAST	252			
	RED V	VINE		
DELEGATE LUNCH	FRANCE			
CANAPÉS	BORD	EAUX		
	2016	'Esprit de Pavie', Bordeaux Superiór	£85	
BOWL FOOD	2018	Pauillac' de Lynch Bages	£IIO	
	2018	Château de Pez, Saint-Estèphe	£130	
FOOD STATIONS				
	BURG	UNDY		
LATE NIGHT SNACKS	2020	Fleurie 'Vieilles Vignes', Domaine de la Madone	£58	
	2020	Bourgogne Rouge David Duband	£99	
LUNCH & DINNER	2019	Gevrey-Chambertin Frederic Magnien	£165	
	2018	Chambolle-Musigny 'Vieilles Vignes', Domaine Hudelot-Baille	t £ 165	
À-LA-CARTE				
CHILDRENS MENUS	RHÔN	NE VALLEY		
	2020	Cotes du Rhone, Famille Perrin	£55	
CREW MENU	2021	Crozes Hermitage 'Equinoxe' Rouge Domaine Equis	£75	
CREW MENO	2017	Gigondas 'Origine' Domaine Saint Gayan	£80	
AFTERNICONITE	2021	Châteauneuf-du-Pape Rouge Domaine du Père Caboche	£IIO	
AFTERNOON TEA				
INDIAN MENU	MENU LANGUEDOC ROUSILLON			
	2020	Merlot, Domaine des Moulines, VdP de l'Herault	£49	
CHARITY LUNCH & DINNER	2019	Bergerac 'La Gloire de Mon Père' Chateau Tour des Gendres	£60	
CHARITT LONCH & DINNER	2020	Malbec, Chateau du Cèdre, Cahors	£65	
WINE & BEVERAGE LIST				
COCKTAIL LIST				
ENQUIRIES				





LONDON

WELCOME	WINE & DRINKS LIST			
BREAKFAST	RED WINE			
DELEGATE LUNCH	ITALY			
CANAPÉS	2021 Barbera d'Alba, Punset, Piedmont 2019 Chianti Classico, Querciabella, Tuscany	£58 £68		
BOWL FOOD		£75 £105 £130		
FOOD STATIONS				
LATE NIGHT SNACKS	SPAIN2017 Rioja Reserva, Marquez de Murrieta, Spain2015 Rioja Reserva Viña Ardanza, La Rioja Alta, Spain	£70 £90		
LUNCH & DINNER				
À-LA-CARTE	SOUTH AFRICA 2020 Cabernet Sauvignon Blend, Gabrielskloof, Walker Bay	£55		
CHILDRENS MENUS	2020 Mullineux Syrah, Swartland	£95		
CREW MENU	AUSTRALIA & NEW ZEALAND 2019 Pinot Noir, 'Petit Clos' Clos Henri, Marlbourough, New Zealand	£60		
AFTERNOON TEA	2022 Pinot Noir Giant Steps Yarra Valley, Australia 2019 Shiraz, Penfolds, South Australia	£98 £65		
INDIAN MENU				
CHARITY LUNCH & DINNER	NORTH & SOUTH AMERICA 2018 Cabernet Sauvignon "Hussonet" Haras Del Pirque, Chile	£55		
WINE & BEVERAGE LIST	2018 Pinot Noir, La Crema, Monterey, California USA2020 Malbec, Pannunzio, Mendoza, Argentina2020 Malbec` Altamira', Altos Las Hormigas, Mendoza, Argentina	£65 £65 £138		
COCKTAIL LIST				
ENQUIRIES				





LONDON

WELCOME	WINE & DRINKS LIST			
BREAKFAST				
	SWEET WINE			
DELEGATE LUNCH				
CANAPÉS	2018 Coteaux du Layon Saint-Lambert, Ogereau Loi2018 Jurançon La Magendia, Clos Lapeyre - South-W			
CANAPES				
BOWL FOOD	PORT			
	LATE BOTTLED VINTAGE PORT			
FOOD STATIONS	2017 Taylors Late Bottled Vintage	£60		
LATE NIGHT SNACKS	2017 Taylors Late Bottled Vintage	per 75 ml glass £12		
LATE NIGHT SNACKS	AGED TAWNY PORT			
LUNCH & DINNER	Graham 20 year old	£85		
À-LA-CARTE	COGNAC & ARMAGNAC	50 ml		
	Courvoisier, V.S.O.P. Cognac	£10		
CHILDRENS MENUS	Rémy Martin, V.S.O.P. Cognac	£10		
	Courvoisier, Napoleon Cognac	£28		
CREW MENU	Courvoisier, X.O. Cognac	£30		
	Rémy Martin, X.O. Cognac	£30		
AFTERNOON TEA	SPIRITS & LIQUEURS	All from		
INIDIANIMENII	Aperitifs & Liqueurs 50 ml	£12		
INDIAN MENU	House spirits from 50 ml	£14		
CHARITY LUNCH & DINNER	(Gin, Rum, Vodka, Blended Whisky)			
CHARITY LONGH & DINNER	DEED			
WINE & BEVERAGE LIST	BEER Asahi Super Dry 330 ml	£9		
WINE & DEVERAGE LIST	Pilsner Urquell 330 ml	£9		
COCKTAIL LIST	Meantime Pale Ale 330 ml	£9		
altitude and I	Lucky Saint 0.5% 330 ml	£9		
ENQUIRIES				





LONDON

WELCOME COCKTAIL LIST

BREAKFAST

OUR SIGNATURE COCKTAILS

DELEGATE LUNCH

Choco Old Fashioned £22

The One Sherry Oak Whisky, Dark Chocolate Liqueur, Pedro Ximénez & **CANAPÉS**

Orange Bitter. Rich twist on an Old Fashioned, With chocolate & candied

orange notes

BOWL FOOD

Nutty Margarita £22

FOOD STATIONS Patron Silver Tequila, Verjuice & Orgeat

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

LATE NIGHT SNACKS

Tropical Highball £19.50

Appleton 12 Rum, Mint, Falernum, Orgeat Syrup & Coconut Water **LUNCH & DINNER**

Refreshing herbaceous highball, nutty finish, round

À-LA-CARTE Floral Cosmo £19.50

Grey Goose La Poire Vodka, St Germain Elderflower Liqueur,

CHILDRENS MENUS Cranberry & Lime. Cosmopolitan twist, sharp and floral with a hint

of red fruit.

CREW MENU

Coco EX Martini £19.50

Appleton 12 Rum, Coconut Purée, Frangelico Hazelnut Liqueur, **AFTERNOON TEA**

Fresh Espresso. Silky & nutty twist on Espresso Martini

INDIAN MENU £19.50 Aquavit Negroni

Nuet Aquavit, Amaro Santoni, Red Vermouth & Grapefruit.

CHARITY LUNCH & DINNER Twist on negroni, with hints of Rhubarb and rose, aromatic taste coming

from the Aquavit

WINE & BEVERAGE LIST

Passion Spritz £19.50

Aperol, White Port, Passion Fruit, Fever Tree Grapefruit Soda & Prosecco. **COCKTAIL LIST**

Refreshing, sweet, aperitive style spritz

ENQUIRIES





LONDON

WELCOME COCKTAIL LIST

BREAKFAST

OUR MOCKTAILS

DELEGATE LUNCH

Forest Highball £12

CANAPÉS Everleaf Forest, Vanilla Syrup, Peach & Jasmine Soda

A non-alcoholic twist on a classic Tom Collins, sweet & refreshing

BOWL FOOD Very Berry £12

Mixed Berries, Apple & Cranberry Juice & Soda Water

Sweet & fruity

LATE NIGHT SNACKS Elderflower Spritz £12

Elderflower, Sparkling Water, Lemon Juice & Fresh Mint

Sweet & refreshing

LUNCH & DINNER

FOOD STATIONS

À-LA-CARTE

CHILDRENS MENUS

CREW MENU

AFTERNOON TEA

INDIAN MENU

CHARITY LUNCH & DINNER

WINE & BEVERAGE LIST

COCKTAIL LIST

ENQUIRIES







LONDON

WELCOME

BREAKFAST

EVENT ENQUIRIES

DELEGATE LUNCH

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

our Events team:

CANAPÉS

Tel: +44 (0)20 7201 1385

Email: events@the-berkeley.co.uk

BOWL FOOD

GENERAL ENQUIRIES

FOOD STATIONS

Tel: +44 (0)20 7235 6000

LATE NIGHT SNACKS

Fax: +44 (0)20 7235 4330

LUNCH & DINNER

Email: events@the-berkeley.co.uk

À-LA-CARTE

the-berkeley.co.uk

CHILDRENS MENUS

CREW MENU

AFTERNOON TEA

INDIAN MENU

CHARITY LUNCH & DINNER

WINE & BEVERAGE LIST

COCKTAIL LIST

ENQUIRIES



