



CLARIDGE'S

CHARITY PROGRAMME

SPRING & SUMMER / 2024



CLARIDGE'S

WELCOME

CHARITY
PROGRAMME

CHARITY MENU

WELCOME

The finest food brings people together. From wedding breakfasts to working lunches, our changing events menus capture the spirit of celebration. With a history of state banquets, royal receptions and legendary cocktail parties, we take inspiration from Claridge's culinary heritage, reimagining recipes from our own books and using cutting-edge cooking techniques to create classics with a contemporary, original twist. Think whole lobster Wellington, dessert canapés or a shellfish and oyster 'trolley' – all using best-in-season produce from our network of growers and suppliers.





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Claridge's has developed an inclusive price per person for charitable events priced at £180 per person for lunch and £195 for dinner.

A minimum guarantee of 150 guests is required for Claridge's Ballroom and 75 guests in the French Salon and Drawing Room.

These rates are available on Monday and Friday only and are subject to availability. The Charity Programme is not available in December.

The Charity Programme includes:

- *Exclusive use of the chosen event room with access times as follows:*

Lunch – 11am until 4pm

Dinner – 6pm until midnight

- *Laurent-Perrier Champagne reception or soft beverage;*

1 flute per person prior to lunch

2 flutes per person prior to dinner

- *A three-course plated lunch or dinner menu*
- *Lunch or dinner is served with a bottle of mineral water and a half bottle of house wine*
- *Service Charge*
- *VAT*

Supplementary charges will be added for the following enhancements as desired:

- *Audio visual equipment – microphones, lights etc. (quote upon request)*
- *Floral arrangements (quote upon request)*
- *Stationery – place cards, menu cards etc. (quote upon request)*
- *Canapés from £36 for 5 pieces per person*
- *Licence extension from midnight until 1.00am at £1500*
- *Pin spotting at £700 (Ballroom) & £350 (French Salon & Drawing Room)*
- *Rigging points usage, quote upon request (Ballroom only)*



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

Please note that Claridge's does not offer menu tastings with this programme.

Select one option from each course to create your set menu

FIRST COURSE

SEVERN & WYE SMOKED SALMON

Crème fraîche, mustard seeds, soda bread

DUCK, CHICKEN & PISTACHIO TERRINE

Tea smoked apricot, toasted sourdough

SMOKED HADDOCK, COD & CHIVE FISHCAKE

Spring salad, sauce Gribiche

ROASTED BEETROOT

Whipped goat's cheese, smoked almonds, dill, honey vinaigrette

HERITAGE TOMATO & BURRATA SALAD

Isle of Wight tomatoes, aged-balsamic, mint & basil

MAIN COURSE

ROASTED SCOTTISH SALMON, BOUILLABAISSE SAUCE

Saffron potato, fennel, samphire

ROASTED CORNISH HALIBUT, CHAMPAGNE SAUCE

Mousseline potatoes, young vegetables, coastal herbs, seaweed

ROAST CORN-FED CHICKEN, CHICKEN JUS

Fondant potato, young leeks, wild mushrooms

LOIN OF CORNISH LAMB, MINTED LAMB JUS

Fondant potato, braised baby gem, baby onions, peas

SPINACH & RICOTTA TORTELLINI

Spinach butter sauce, shaved asparagus salad, lemon oil

PEA AND BROAD BEAN RISOTTO

Parmesan crisps, pea shoots & fresh truffle

Claridge's makes every effort to comply with the dietary requirements of our guests. Please notify us of your specific dietary requirements to ensure we are able to provide accurate information and advice on the ingredients and allergens in our dishes. As Claridge's prepares all its food in centralised kitchens, allergen based meals are prepared in the same area as allergen free meals, we cannot therefore guarantee absolute separation, and cannot take responsibility for any adverse reaction that may occur.



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DESSERT

STRAWBERRY & PISTACHIO TART

Pistachio praliné, strawberry sorbet

JASMINE & RASPBERRY VACHERIN

Jasmine cream, raspberry sorbet

LEMON MERINGUE TART

Raspberry sorbet

COCONUT & MANGO MILLE-FEUILLE

Mango, coconut tuile

TEA, COFFEE & PETIT FOURS

Our tea selection has been carefully curated by world-renowned tea connoisseur Henrietta Lovell of The Rare Tea Company and has been sourced from some of the oldest tea plantations in China, Sri Lanka, Africa, India and an idyllic corner of Cornwall to name but a few.

BEVERAGES

CHAMPAGNE

Laurent-Perrier, La Cuvée NV

WHITE WINE

Veneto "Trebiano/Garganega" Pietra Antiqua

RED WINE

Rosso Terre Siciliane, Il Barroccio, Sicily

MINERAL WATER

Whitehole still & sparkling mineral water

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EVENT ENQUIRIES

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

Tel: +44 (0)20 7409 6500

Email : banqueting@claridges.co.uk

GENERAL ENQUIRIES

Tel: +44 (0)20 7629 8860

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