

PRIVATE EVENTS MENU

SPRING & SUMMER 2024



WELCOME

BREAKFAST

COFFEE BREAKS

CANAPÉS

FOOD STATIONS

LUNCH OR DINNER

A LA CARTE

BUFFETS

BEVERAGES

WELCOME

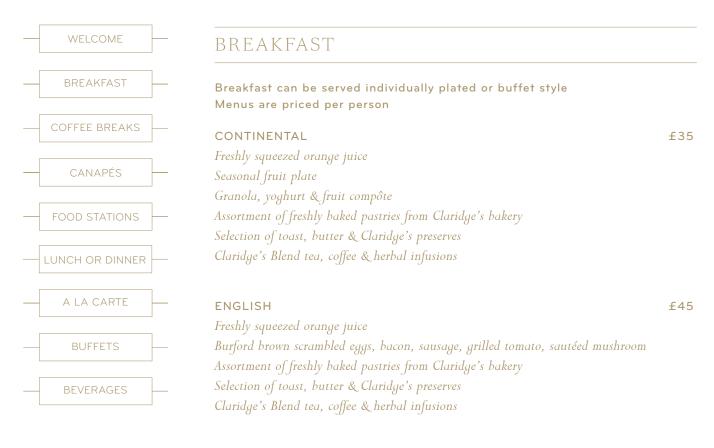
The finest food brings people together. From wedding breakfasts to working lunches, our changing events menus capture the spirit of celebration. With a history of state banquets, royal receptions and legendary cocktail parties, we take inspiration from Claridge's culinary heritage, reimagining recipes from our own books and using cuttingedge 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.

Menu prices include VAT.

A 15% service charge will be added to all food and beverage items







WELL-BEING £46

Organic porridge, hazelnut butter, sliced banana, berries, toasted almonds Seasonal fruit plate Crushed avocado & heritage tomato on toasted sourdough, poached Burford Brown egg

Freshly squeezed juices: apple, cucumber, celery or carrot, pear, ginger

Claridge's Blend tea, coffee & herbal infusions









PLATED BREAKFAST

Prices shown are per person

SIGNATURE PLATES

Select one of the following to create your set menu.

All served with: freshly squeezed orange or pink grapefruit juice, an assortment of freshly baked pastries from Claridge's bakery and Claridge's Blend tea, coffee or herbal infusions.

EGGS BENEDICT, ROYALE OR FLORENTINE Bacon, smoked salmon or spinach	£49
SEVERN & WYE SMOKED SALMON Burford Brown scrambled eggs	£40
WILD MUSHROOMS ON TOASTED SOURDOUGH Poached Burford Brown egg	£36
SEASONAL ROOTS Poached eggs, swede, pumpkin & celery	£46

À LA CARTE SIGNATURE PLATES

£60

Select 3 of the following to create your à la carte menu.

All served with: Freshly squeezed orange or pink grapefruit juice, an assortment of freshly baked pastries from Claridge's bakery and Claridge's Blend tea, coffee or herbal infusions. (Maximum 40 quests)

AÇAÍ BOWL

Banana, goji berries, bee pollen, cashews

SEVERN & WYE SMOKED SALMON

Burford Brown scrambled eggs

CRUSHED AVOCADO & HERITAGE TOMATO ON TOASTED SOURDOUGH

Poached Burford Brown egg

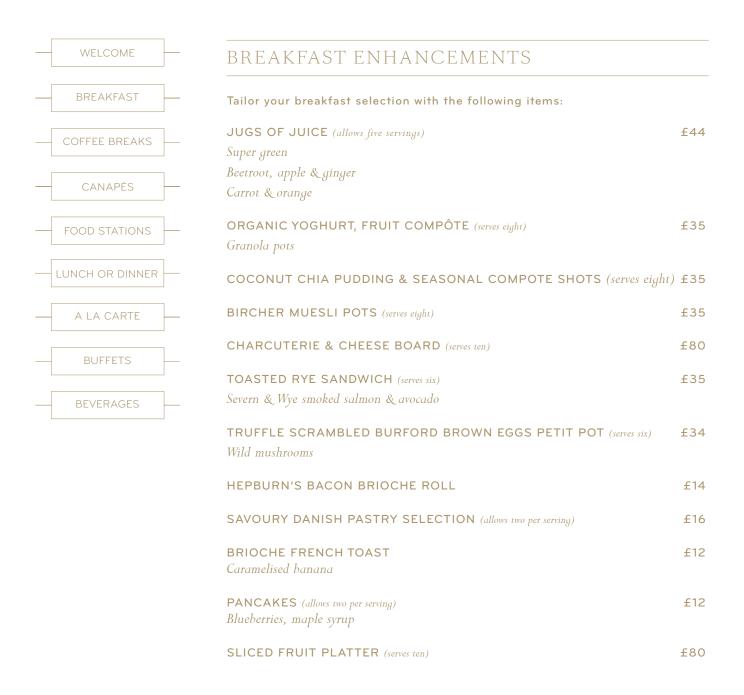
FULL ENGLISH

Burford brown scrambled eggs, bacon, sausage, grilled tomato, sautéed mushroom

FRENCH TOAST

Caramelised banana









BRUNCH

Menu is priced per person

£120

Mimosa or Bloody Mary on arrival Assortment of freshly baked pastries from Claridge's bakery

BUFFET FIRST COURSE

Severn & Wye smoked salmon & cream cheese bagel Bloody Mary shrimp cocktail Harissa-roasted courgette & feta quiche Wild mushroom scrambled eggs, brioche Truffle Caesar salad Croissant pucks & Nutella dip

À LA CARTE MAIN COURSE (please select three options)

Confit salmon, crushed new potatoes, tenderstem, sauce Bois-Boudran Eggs Benedict, Royale or Florentine on an English muffin Claridge's chicken pie, mousseline potatoes & French beans Sirloin steak, hand cut chips, fried duck egg & Béarnaise Bubble and squeak cake, fried duck egg, grain mustard sauce Wild mushrooms on sourdough toast, poached egg, Hollandaise

BUFFET DESSERT

Exotic fruit salad, mint & vanilla syrup 'Make your own' Eton Mess
Chocolate & caramel tart
Vanilla rice pudding with caramel sauce
Pancake station, cream & exotic fruit

Claridge's Blend tea, coffee & herbal infusions



WELCOME COFFEE BREAKS BREAKFAST Menu is priced per person £18 Select two of the following items to create your menu. COFFEE BREAKS All served with Claridge's Blend tea, coffee & herbal infusions. Additional items are priced at £6 per person or supplement as shown CANAPÉS **HEALTHY** FOOD STATIONS Açai berry bowl Selection of mixed fresh berries Fresh fruit skewers LUNCH OR DINNER Cinnamon & banana overnight oats Avocado, smoked salmon, toasted chia A LA CARTE Chia, coconut & mango bowl Vegetable crudités, hummus **BUFFETS** INDULGENT **BEVERAGES** Oscietra caviar, scones & crème fraîche £9 Cornish lobster, bacon & avocado mini brioche rolls £9 Warm truffle & Gruyère éclair Smoked salmon quiche £4 Claridge's afternoon tea pâtisseries £4 Assorted macarons Mini croque monsieur Claridge's miniature dressed scones with clotted cream & Claridge's tea jam Caribbean hot chocolate shot, madeleine £4.5 Selection of English cakes: lemon drizzle, golden fruit cake, chocolate cake, carrot cake

ENERGIZING

(selection of two)

Banana bread, whipped cardamom & hazelnut butter

Hazelnut butter energy balls

Sweet potato, brown rice, hummus, zaatar jar

Chocolate & coffee double shot affogato

£10

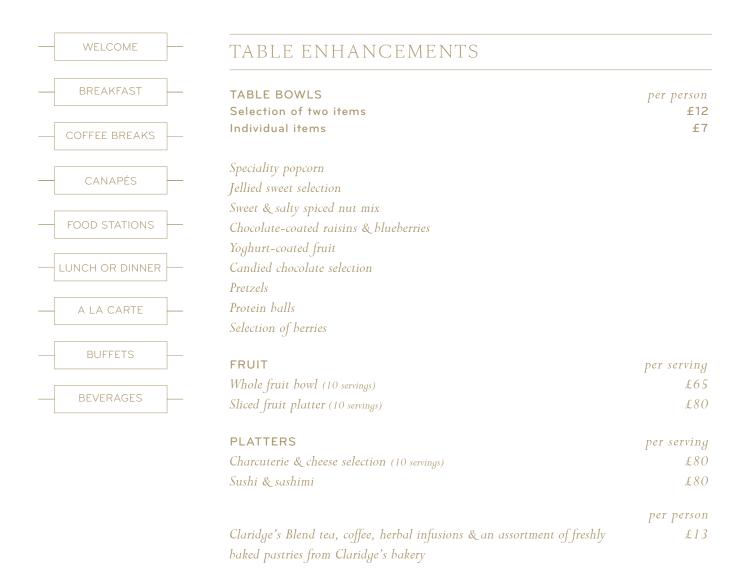
Superfood bowl: quinoa, cashew nuts, goji berries, bee pollen, mint

Claridge's trail mix: almonds, dark chocolate shards, dried fruits

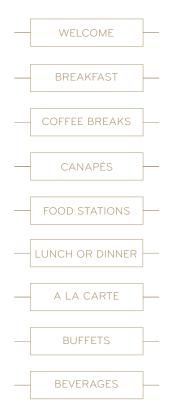
Hummus, baba ghanoush, pita crisps

Sundried tomato & Gruyère muffins









Prices shown are per person

FIVE CANAPÉS (Pre-dinner only)	£36
TEN CANAPÉS (Pre-dinner only)	£50
TWELVE CANAPÉS	£63
FIFTEEN CANAPÉS	£70

FISH & SHELLFISH

COLD CANAPÉS

Seared tuna, citrus, sesame DF
Cornish crab, seaweed, green apple, cucumber GF
Sea bass ceviche, "tiger's milk" coriander, crispy corn
Smoked salmon scone, horseradish & Oscietra caviar
Lobster barquette, Marie Rose sauce & tarragon
Smoked salmon moscovite, Oscietra caviar
Tuna maki roll, ponzu, truffle jelly DF
Gin cured salmon, horseradish, apple GF/DF
Scallop ceviche, pistachio & yuzu GF/DF

HOT CANAPÉS

Toasted Cornish crab sandwich, crab mayonnaise
Prawn toast, sweet chilli sauce
Sole goujons, sauce gribiche GF
Lobster bun, chive cream
Seabass, lemon gel, puffed rice GF/DF
Crisp tuna nori roll, miso, coriander
Tempura prawn, truffle-citrus mayonnaise DF
Salmon & crab fishcake, preserved lemon gel
Lobster Thermidor tartlet

Claridge's Lobster Wellington (allows 10 servings)

£90 each





MEAT

COLD CANAPÉS

Potato rösti, fried egg and pastrami
Soft chorizo, toasted almonds, saffron toast
Ham hock terrine, pickled baby onions, mustard
Claridge's scone, foie gras & fruit
Slow roasted beef, horseradish, parmesan
Duck cornet, hoisin, spring onion DF
Beef tartare, lovage emulsion DF
Coronation chicken poppadum, mango chutney GF/DF
Chicken liver parfait, tea smoked apricot

HOT CANAPÉS

"CFC" Claridge's fried chicken, spiced yogurt
Lamb kofta, pine nuts, harrisa yogurt GF/DF
Mini Yorkshire pudding, roast beef, watercress
Char-Siu pork, pickles DF
Steak & chips, rosemary salt, bearnaise GF
Confit duck spring roll, cherry sauce
Chicken tikka hariyali, raita
Venison cromesqui, black pepper, juniper
Lamb, crispy potato, Bois-Bourdran sauce

Claridge's waffle, beef tartare, egg yolk, lovage (allows 5 servings)

£50 each

WELCOME

BREAKFAST

COFFEE BREAKS

CANAPÉS

FOOD STATIONS

LUNCH OR DINNER

A LA CARTE

BUFFETS

BEVERAGES

VEGETARIAN & VEGAN

COLD CANAPÉS

Vietnamese summer roll, ponzu dressing VG
Aubergine & dukka cannelloni VG
Beetroot tartare, pumpkin vinaigrette VG, GF
Edamame, pea, mint courgette roll VG, GF
Goat's cheese mousse, cheese sable, sun dried tomato
Caponata & pepper croûtes, basil & caper
Asparagus & truffle tartlet
Cucumber maki, ponzu jelly VG
Cauliflower, beetroot, seaweed cracker VG

HOT CANAPÉS

Onion bhaji
Comté cheese madeleine
Crisp potato terrine, romesco sauce VG
Sweetcorn fritter, quail's egg yolk DF
Truffle and three cheese gougère
Wild mushroom arancini, truffle mayo
Charred red pepper, almond gougère
XO Mushroom tart, chives, horseradish VG
Cheese & leek croquette



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.





DESSERT CANAPÉS

Chocolate & cherry macaroon
Strawberry butter crumble tartlet
Chocolate & caramel choux
Citrus marshmallow
Lemon meringue tart
Mini cornetto ice cream & sorbet
Raspberry tartlet
Dark chocolate sablé





Prices shown are per serving

To be selected in conjunction with a canapé menu, lunch or dinner

£39 £62

Chicken miso- Caesar salad, soft egg, sesame wonton crackers Superfood salad: ancient grains, pomegranate, citrus & soft herbs VG Jerusalem artichoke salad, black truffle, rocket V Chicken teriyaki, pineapple & wild rice Kale & apple salad, toasted walnuts, honey, apple cider vinegar

Squash poke bowl, sriracha, pomegranate & quinoa VG

Burrata salad, dressed tomatoes, mint & basil V

Claridge's lobster risotto, sauce Américaine, sea herbs Wild mushroom tortellini, summer squash, yuzu, Parmesan Chicken biriyani Chicken Chasseur, crisp potatoes, baby leeks Miso-glazed jackfruit, rice and edamame VG Fish 'n' Chips, tartare sauce Truffled mac 'n' cheese V Beef Bourguignon, potato purée Black truffle croque monsieur Mini burgers, cheddar, pickled red onion, burger sauce Pulled pork, apple sauce, brioche bun Falafel pitta, hummus, tzatziki, pomegranate Waffle fries, Claridge's seasoning V





seaweed salad, edamame, tuna tartare, sushi ginger,

soy dressing



WELCOME FOOD STATIONS To be selected in conjunction with a canapé menu, lunch or dinner BREAKFAST (minimum 50 guests) Chef Attendant Supplement of £150.00; per station COFFEE BREAKS CANAPÉS PARMESAN STRAWS £75 Giant parmesan & truffle cheese straws (allows 15 pieces) FOOD STATIONS BEETROOT TARTARE £30 Heritage beetroots, toasted pumpkin seed salad, toasted croûtons LUNCH OR DINNER STEAK TARTARE £35 A LA CARTE Aged fillet steak, traditional garnish, sourdough croûtons CLARIDGE'S 'DIRTY BURGER' TROLLEY £30 BUFFETS Claridge's burger sauce, American cheese, white onion, gherkins, served with 'self-seasoned' fries BEVERAGES CLARIDGE'S LOBSTER WELLINGTON (allows 10 servings) £90 Sauce Americaine CHEESE TROLLEY £30 A selection of British & Continental cheeses, grapes, quince jelly, celery Selection of breads & crackers OYSTER BAR (allowing 3 per person) £20 Carlingford oysters shucked live Mignonette sauce, tabasco, lemon and fresh black pepper CAVIAR 'BUMP' TROLLEY (500g) £1500 Oscietra caviar, displayed on ice, served from our roaming trolley

BELUGA CAVIAR

CLARIDGE'S CAVIAR TROLLEY

Quote upon request

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.

£1800

Oscietra caviar, displayed on ice, served from our roaming trolley Chopped eggs, chives, shallots, crème fraîche and Claridge's blinis.



	- WELCOME -	DESSERT STATIONS	
	BREAKFAST	PROFITEROLES	£24
	COFFEE BREAKS —	Choux, whipped cream, chocolate sauce, praline	
_	CANAPÉS	CRÊPES SUZETTE (allows two per serving) Flambéed crêpes with Grand Marnier, orange & lemon butter	£25
	FOOD STATIONS —	CHOCOLATE MOUSSE Praline, caramel, pearls & nuts	£24
	LUNCH OR DINNER —	CLARIDGE'S PÂTISSERIE A selection of mini desserts from Claridge's pâtisserie	£25
	A LA CARTE	CLARIDGE'S ETON MESS STATION Vanilla ice cream, chocolate mousse, vanilla Chantilly	£32
	- BUFFETS	Toppings: Caramelised nut, chocolate sauce, praliné, chocolate shard, caramel sauce	
	BEVERAGES	CLARIDGE'S DOUGHNUT TROLLEY (allows 100 donuts)	£1500





£40

SMOKED HADDOCK, COD & CHIVE FISHCAKE

Spring salad, sauce Gribiche





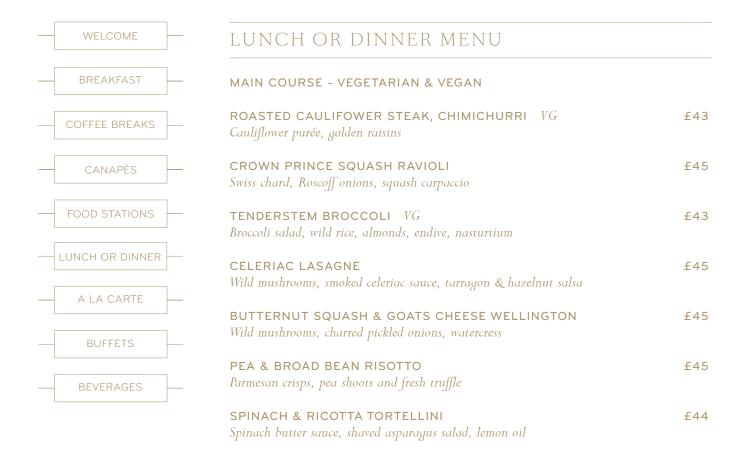






Gratin Dauphinois, heritage carrot, spinach









TEA, COFFEE & PETIT FOURS

Included

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.





À LA CARTE LUNCH OR DINNER

Select three options per course, including a vegetarian option, to create your à la carte menu. A minimum of 15 guests is required for this menu selection.

Menu is priced per person

£185

FIRST COURSE

DUCK, CHICKEN & PISTACHIO TERRINE

Tea smoked apricot, toasted sourdough

SMOKED HADDOCK, COD & CHIVE FISHCAKE

Spring salad, sauce Gribiche

SEVERN & WYE SMOKED SALMON

Crème fraîche, mustard seeds, soda bread

HERITAGE TOMATO & BURRATA SALAD

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

ROASTED BEETROOT

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

MAIN COURSE

ROASTED CORNISH HALIBUT, CHAMPAGNE SAUCE

Mousseline potatoes, young vegetables, coastal herbs, seaweed

ROASTED SCOTTISH SALMON, BOUILLABAISSE SAUCE

Saffron potato, fennel, samphire

HEREFORDSHIRE BEEF FILLET, BURGUNDY JUS

Potato terrine, glazed maitake mushroom, baby spinach

ROAST CORN-FED CHICKEN, CHICKEN JUS

Fondant potato, young leeks, wild mushrooms

ROASTED CAULIFOWER STEAK, CHIMICHURRI VG

Cauliflower purée, golden raisins





À LA CARTE LUNCH OR DINNER

DESSERT

COCONUT & MANGO MILLE-FEUILLE

Mango, coconut tuile

AFTER EIGHT CHOCOLATE DOME

Chocolate cream, mint ice cream

JASMINE & RASPBERRY VACHERIN

Jasmine cream, raspberry sorbet

CHOCOLATE & MANGO LOG $\it VG$

Chocolate brownie, mango mousse, passionfruit sorbet

CHEESE

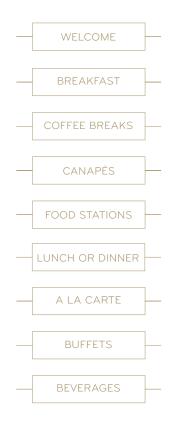
Selection of British & Continental cheeses with traditional accompaniments

TEA, COFFEE & PETIT FOURS (included)

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.







BUFFET MENUS

(minimum 20 guests)

All buffets served with a selection of artisan bread & butter and olive oil.

MENU ONE £110

COLD

Greek salad, Romaine, black olives & feta Orzo, peas, sweetcorn & sun-dried tomatoes Potted smoked mackerel, horseradish & melba toasts Ham hock & parsley ballotine, sauce Gribiche

НОТ

Claridge's chicken pie, mushrooms, lardons & soft herbs Mushroom Stroganoff, gherkins, & Dijon mustard Grilled salmon, citrus braised fennel

Served with potato purée & fresh market vegetables

DESSERTS

Chocolate & caramel tart Raspberry & white chocolate trifle Exotic fruit salad

MENU TWO £110

COLD

Waldorf salad
Heritage beetroot, kale & quinoa
Duck rillettes, cornichon & fruit chutney
Claridge's prawn cocktail, baby gem & Marie Rose sauce

НОТ

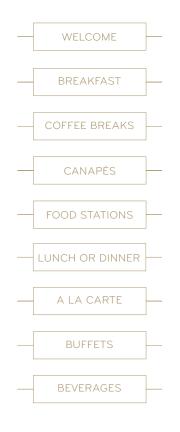
Salmon & smoked haddock fishcake, saffron sauce Roast chicken, oyster mushrooms, chicken cream sauce Pea & mint risotto, citrus crème fraiche

Served withnew potatoes & fresh market vegetables

DESSERTS

Vanilla mille-feuille Pistachio tart Exotic fruit salad





BUFFET MENUS

MENU THREE £110

COLD

Caesar salad

Potato salad, spring onions, grain mustard vinaigrette Charcuterie platter, charred sourdough & condiments Smoked salmon, red onions, capers, crème fraiche

НОТ

Roast beef & Yorkshire pudding Halibut, braised fennel, chives & Champagne sauce Beetroot gnocchi, toasted seeds, Marsala cream

Served with roasted new potatoes & seasonal vegetables

DESSERTS

Lemon meringue tart Mixed berry choux Exotic fruit salad

MENU FOUR £135

CLARIDGE'S SUSHI & SASHIMI SELECTION

Assortment of sushi and sashimi, including tuna & salmon rolls, Nigiri, sushi ginger, seaweed salad, edamame soy dressing

COLD

Asian slaw: carrot, red cabbage, ponzu dressing
Pickled cucumber, toasted sesame
Edamame beans, Malden salt
Chicken broth, ginger, lemongrass & lime leaf
Tuna poke, mixed quinoa, pineapple, edamame & avocado

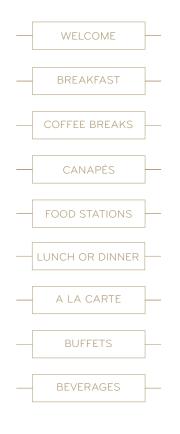
НОТ

Miso halibut, wild rice, Bok choi & spring onions
Pad Thai noodles, peanuts & lime
Teriyaki glazed beef, crushed sweet potato, Chinese cabbage
Steamed vegetables, black rice vinegar
Jasmine rice

DESSERTS

Matcha & strawberry tart Black sesame & chocolate choux Exotic fruit salad





WORKING LUNCHES

(minimum 10 guests)

MENU ONE

£72

COLD

Smoked salmon open sandwich, horseradish crème fraîche Soy-glazed roasted squash, goat's cheese salad Tomato and mozzarella salad, mint, basil, olive oil

HOT

Claridge's chicken pie, mushrooms, lardons & soft herbs Pea and mint risotto, Parmesan & truffle oil Roast seabass, crushed potatoes, salsa Verde

MENU TWO £72

COLD

Salami & cornichon, croûtons, pickled onion & parsley salad Heritage beetroot, feta, balsamic & toasted seeds Niçoise salad, soft egg, green beans, dressed potatoes

HOT

Salmon & crab fishcakes, sauce Gribiche, herb salad Minute steak, potato purée, peppercorn sauce Truffle mac & cheese

MENU THREE £72

COLD

Wild mushrooms quiche Chicken Caesar salad, parmesan, soft egg, croûtons Tandoori prawns, mint yoghurt

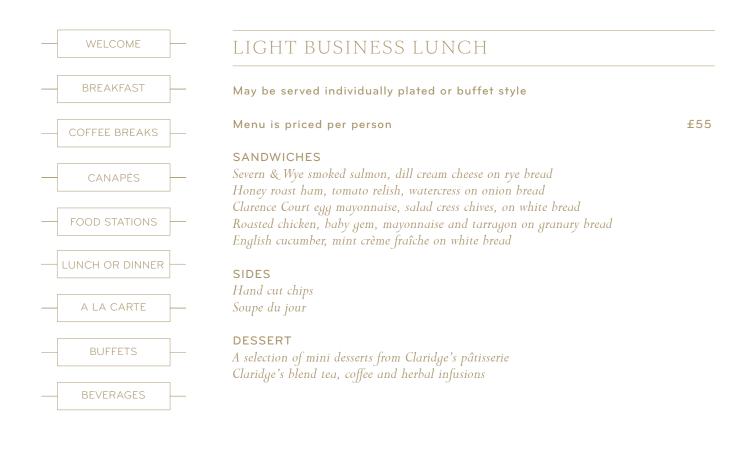
НОТ

Chicken Biriyani Seared salmon, crushed potatoes, chive beurre blanc Giant onion bhaji, green chutney, yoghurt

ALL SERVED WITH

A selection of mini desserts from Claridge's pâtisserie Claridge's Blend tea, coffee & herbal infusions









£220

£280

£300

Laurent-Perrier "La Cuvée" NV

Laurent-Perrier "Brut Rosé" NV

Bollinger "Spécial Cuvée" NV



WELCOME	WINE & BEVERAGE LIST	
BREAKFAST	WHITE WINE	
— COFFEE BREAKS —	FRANCE	
CANAPÉS	LOIRE VALLEY	
FOOD STATIONS	Sancerre, La Guiberte, Alain Gueneau, 2022	£75
LUNCH OR DINNER	BURGUNDY	
A LA CARTE	Chablis, Vielles Vignes, Cyril Testut, 2022	£80
A LA CANTL	Bourgogne Chardonnay, Vincent Girardin, 2021	£95
BUFFETS	ALSACE	
— BEVERAGES —	Pinot Blanc, Maison Trimbach, 2021	£85
	RHÔNE VALLEY	
	Côtes du Rhône, Reserve Grand Veneur, Alain Jaume, 2022	£60
	Viognier, Les Vignes d'à Côté, Caves Yves Cuilleron, 2022	£75



- WELCOME -	WINE & BEVERAGE LIST	
- BREAKFAST -	SPAIN	
— COFFEE BREAKS —	Albarino "Diluvio" Bodegas Abanico, Rias Baixas 2022	£60
CANAPÉS	Rioja Blanco, Finca Allende, 2019	£65
	ITALY & SPAIN	
FOOD STATIONS	"Trebbiano/Garganega" Ponte Pietra, Veneto 2022	£50
LUNCH OR DINNER	Gavi Di Gavi, Terra Bruna, Fontanassa, Piedmont, 2022	£65
— A LA CARTE —	Vermentino di Bolgheri, Guado al Tasso, Antinori, Tuscany, 2022	£75
— BUFFETS —	AUSTRALIA & NEW ZEALAND	
BEVERAGES —	Sauvignon Blanc, Pure, Staete Landt, 2022	£55
	Chardonnay, Penfold's, Adelaide Hills, 2019	£65
	SOUTH AFRICA	
	Chardonnay, Meerlust, Stellenbosch, 2022	£90
	ROSÉ	
	Chateau Miraval, Côtes de Provence, 2022	£80



WELCOME	WINE & BEVERAGE LIST	
BREAKFAST —	RED WINE	
COFFEE BREAKS —	BORDEAUX	
	Esprit de Pavie, Chateau Pavie, 2017	£85
CANAPÉS	Pauillac de Lynch-Bages, 2018	£105
D STATIONS —	BURGUNDY	
OR DINNER	Beaujolais, Fleurie Tradition, Domaine de la Madone, 2022	£65
LA CARTE	Bourgogne Rouge, Oka, Cyprien Arlaud, 2020	£80
BUFFETS —	RHÔNE VALLEY	
EVERAGES —	Côtes du Rhône "Réserve Grand Veneur" Alain Jaume, 2021	£60
	Syrah, Les Vignes d'a Cote, Caves Yves Cuilleron, 2022	£70
	ITALY	
	Il Barroccio, Sicily 2021	£50
	Chianti Classico, Castello di Albola, Tuscany 2021	£70
	Cabernet Sauvignon, Botrosecco, Le Mortelle, Antinori, Tuscany, 2020	£85
	Brunello di Montalcino, Argiano, Tuscany, 2017	£100
	Barolo, Paolo Scavino, Piedmont, 2015	£120
	SPAIN	
	Rioja Tinto Reserva, Marques de Murrieta, 2018	£75



WELCOME	WINE & BEVERAGE LIST	
— BREAKFAST —	ARGENTINA	
— COFFEE BREAKS —	Malbec, Durigutti, Patagonia, 2020	£65
CANAPÉS	CHILE	
FOOD STATIONS	Cabernet Sauvignon, Hussonet, Haras de Pirque, Maipo, 2019 AUSTRALIA	£75
LUNCH OR DINNER	Shiraz, Penfold's, Adelaide Hills, 2019	£70
A LA CARTE	SWEET WINE	
— BUFFETS —	FRANCE	
— BEVERAGES —	Sauternes, Les Cyprès de Climens, Chateau Climens, 2016 (37.5cl)	£80
	HUNGARY	
	Tokaji Szamorodni, Disznókö Dorgó Vineyard, 2017 (50cl)	£70
	FORTIFIED WINE	
	Tawny Port 10yo, Graham's	£55







WELCOME	WINE & BEVERAGE LIST	
BREAKFAST	COCKTAILS (Continued)	
— COFFEE BREAKS —	SOFT	
	PEAR PASSION	£12
- CANAPÉS -	Pear, apple, passionfruit, citrus	
	AMARICO SPRITZ	£12
FOOD STATIONS	Amarico, orange, vanilla, tonic water	
	WILD 75	£12
LUNCH OR DINNER	Everleaf mountain, lemon juice, bristol coconut, Wild Idol Sparkling Wine	
A LA CARTE	SPICE MULE	£12
	Seedlip Spice 94, pineapple juice, elderflower cordial, ginger beer	
BUFFETS —		
		222 1
— BEVERAGES —	FRESH FRUIT JUICE	330ml £8.50
	Orange Pineapple	£8.50
	Apple	£8.50
	Mixed	£8.50
	SOFT DRINKS	200ml
	Coca Cola	£8
	Diet Coke	£8
	Tonic water	£8
	Lemonade	£8
	Ginger ale	£8
	Bitter lemon	£8
	Soda water	£8
	WATER	
	Whitehole Still & Sparkling Mineral Water 375ml	£6
	Whitehole Still & Sparkling Mineral Water 750ml	£9



WELCOME	WINE & BEVERAGE LIST	
BREAKFAST —	WHISKIES	
005555 005 446	BLENDED SCOTCH	
COFFEE BREAKS —	Johnnie Walker, Black Label 50ml	£18
	Chivas Regal 18yo 50ml	£21
CANAPÉS	Royal Salute 2 1yo 50ml Johnnie Walker, Blue Label 50ml	£40 £50
FOOD STATIONS —	MALT SCOTCH	
	Talisker 10yo 50ml	£19
UNCH OR DINNER	Dalmore 15yo 50ml	£21
	IRISH	
A LA CARTE —	Red Breast 12yo 50ml	£21
	Green Spot 50ml	£20
BUFFETS —	TENNESSEE	
	Gentleman Jack 50ml	£18
BEVERAGES		
	COGNAC	C 1 C
	Hennessy VSOP 50ml Hennessy VSOP (700ml bottle)	£19 £230
	Tiennessy vsor (voomi bottle)	2230
	VODKA	
	Belvedere 50ml	£18
	Grey Goose 50ml	£20
	Beluga Gold Line 50ml	£45
	GIN	
	Tanqueray 50ml	£18
	Hendrick's 50ml	£20
	Tanqueray No. 10 50ml	£22
	Star Of Bombay 50ml	£25
	RUM	
	Eminente Claro 50ml	£18
	Bacardi 8yo 50ml	£20 £19
	Havana Club 7yo 50ml Diplomatico Reserva Exclusiva 50ml	£19
	Dipiomanco neserva Exercisiva John	$\mathcal{L}Z$



WELCOME	WINE & BEVERAGE LIST	
BREAKFAST —	TEQUILA	
	Tapatio Blanco 50ml	£18
COFFEE BREAKS	Casamigos Reposado 50ml	£22
	Casamigos Añejo 50ml	£24
- CANAPÉS -	CALVADOS	
CANALLS	Dupont 17 years 50ml	£25
FOOD STATIONS	APERITIF	
	Martini Dry 50ml	£18
LUNCH OR DINNER	Campari 50ml	£18
	LIQUEUR	
— A LA CARTE —	Amaretto, Disaronno 50ml	£18
	Bailey's, Irish Cream 50ml	£18
5====0	Kahlua 50ml	£18
- BUFFETS -	Cointreau 50ml	£18
	Grand Marnier 50ml	£18
— BEVERAGES —		
	BEER	330ml
	Becks, Germany	£10
	Budvar, Czech Republic	£10
	CIDER	750ml
	Sydre Argelette, Eric Bordelet, Normandy 2020	£28



WELCOME

EVENT ENQUIRIES

BREAKFAST

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

contact our Events team:

CANAPÉS

COFFEE BREAKS

Tel: +44 (0)20 7409 6500

Email: banqueting@claridges.co.uk

FOOD STATIONS

GENERAL ENQUIRIES

LUNCH OR DINNER

Tel: +44 (0)20 7629 8860

A LA CARTE

Fax: +44 (0)20 7499 2210

BUFFETS

Email: info@claridges.co.uk

BEVERAGES

www.claridges.co.uk

