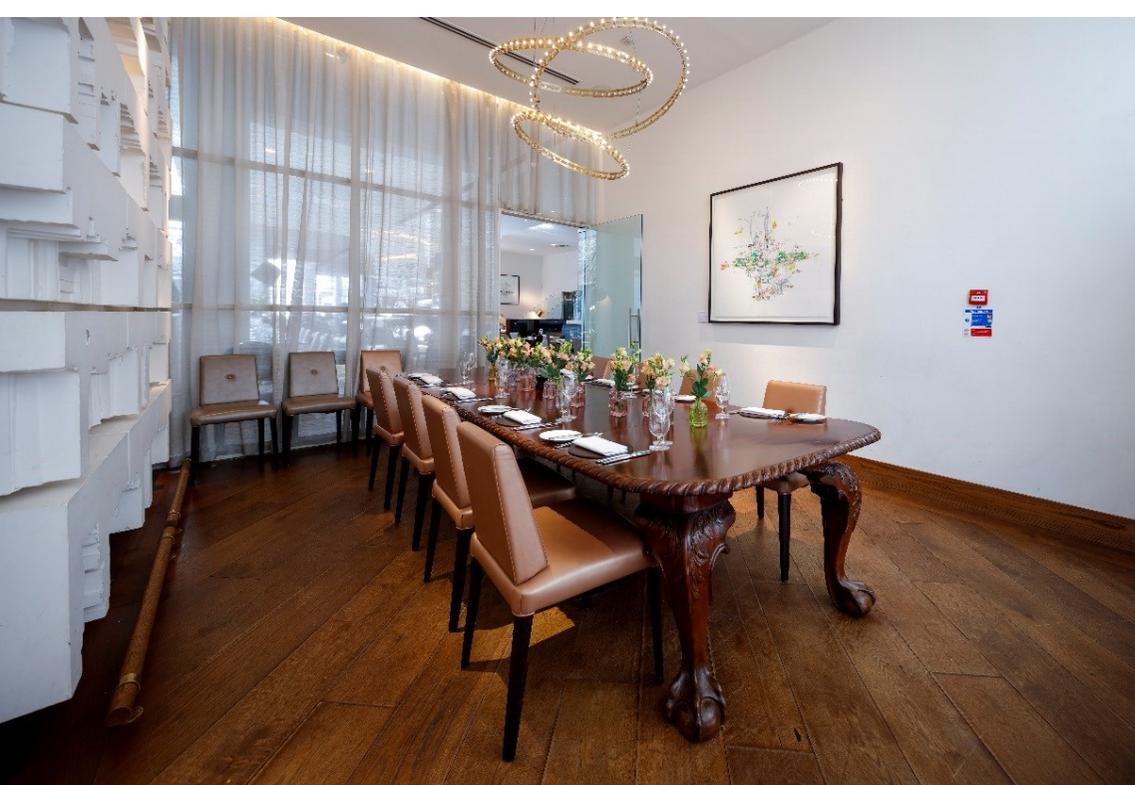


EVENTS *at* AVENUE





PRIVATE DINING ROOM

Situated in the heart of St James's in the West End and with our new look American inspired restaurant designed by Russell Sage Studio, Avenue provides a unique contemporary feel with a Manhattan loft style space with eclectic art and sculptural design features. With its grand room, lofty ceilings and fabulous lighting this venue will ensure an unforgettable experience for all who attend your event.

The room sets itself apart with modern design features including a stunning light installation and a floor to ceiling plaster cast of a book-case, contrasted with a beautiful antique wooden dining table.

We also cater for private breakfasts and corporate meetings, with a 46" LCD screen and laptop connection available for presentations.

We apply no minimum spend to the room for breakfast, lunch or dinner however there is a room hire charge of £100 to hire the room for a breakfast event.

We do ask that you are no less than 8 guests for lunch or dinner however should you wish to go ahead less than 8, we will apply a £300 minimum spend.

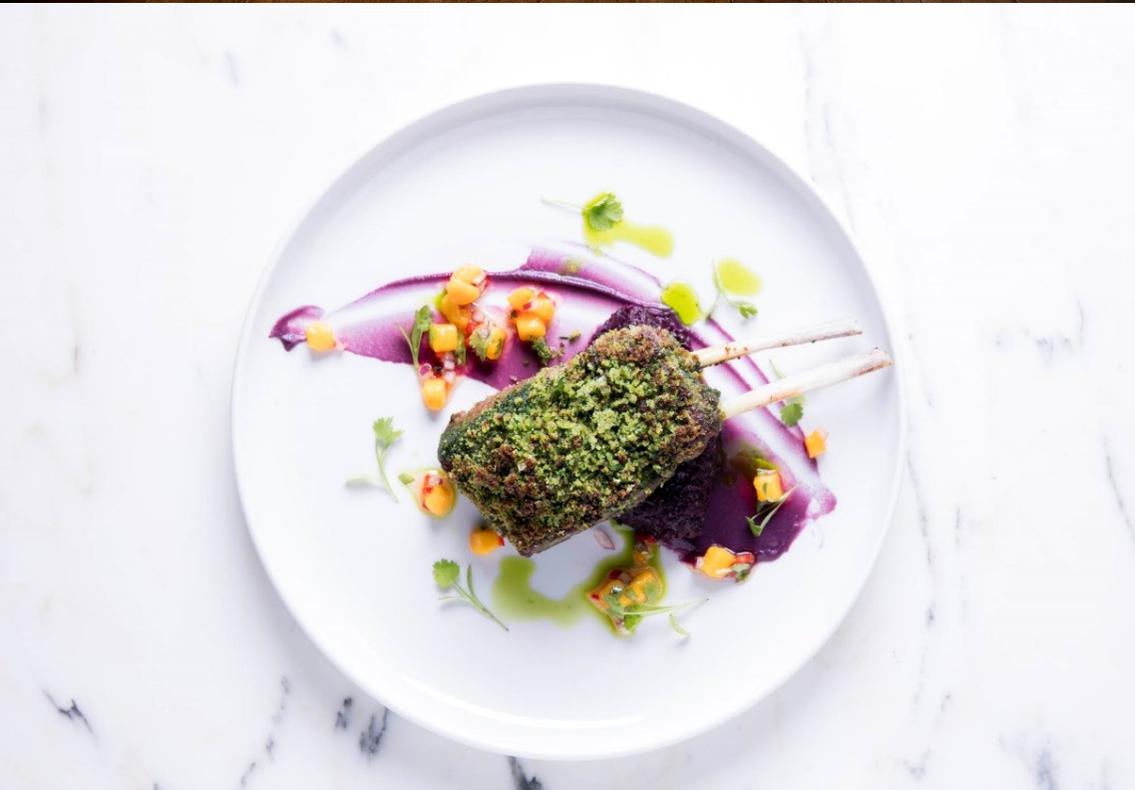
All our prices include VAT at 20% and exclude service charge at 12.5%

Capacity

18 guests, boardroom style with AV equipment

Contact:

To enquire please contact the events manager at Avenue Restaurant on **020 7321 2111** or via email: elliem@danddlondon.com





Push bar to open

BREAKFAST MENUS

Simple and Satisfying - £15.50 per person

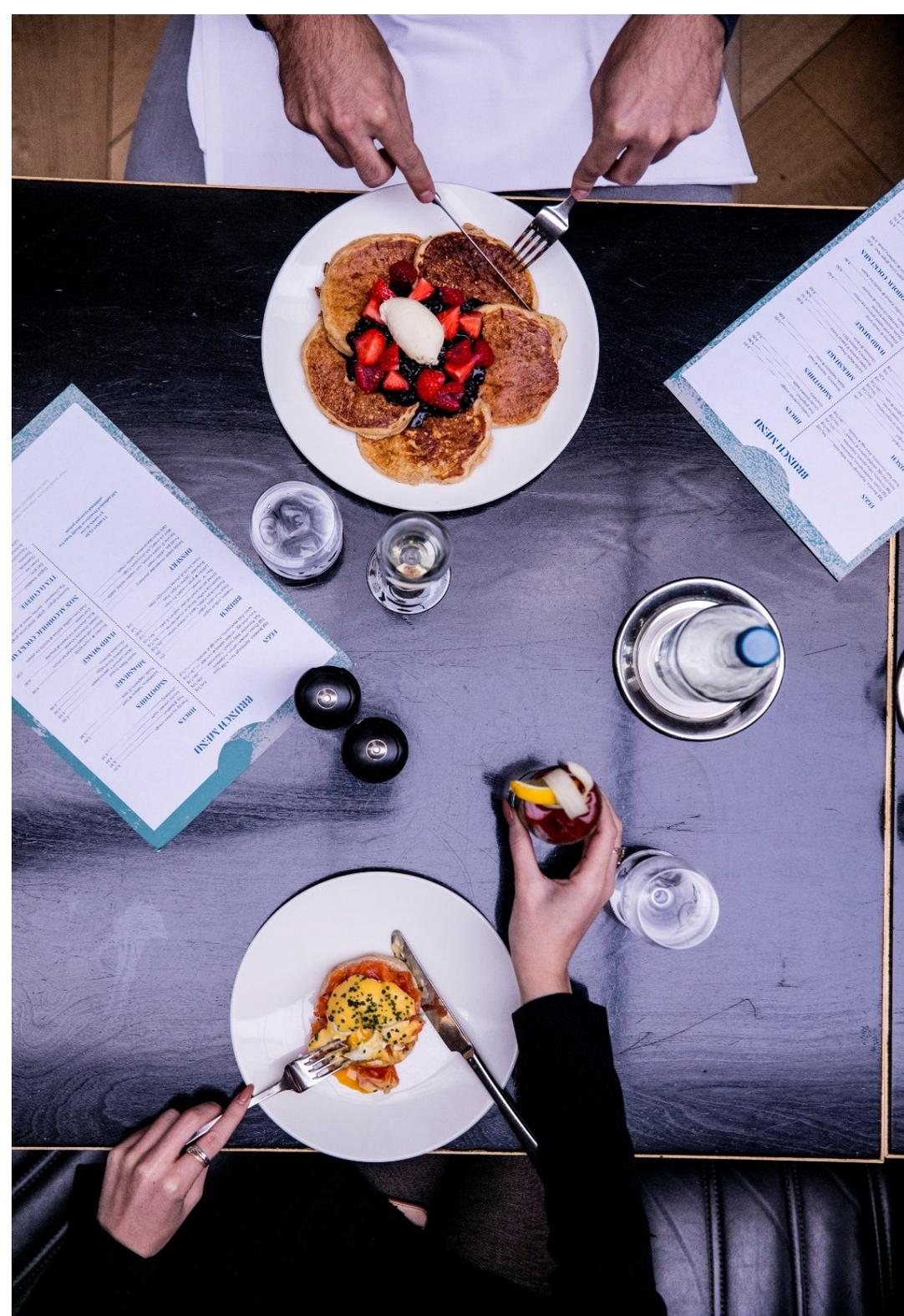
- Freshly baked pastries for the table
- Fresh fruit platter for the table
- Choice of fresh fruit juice

Healthy and Hearty - £19.50 per person

- Fresh fruit platter for the table
- Toasts and preserves
- Granola, honey and Greek yoghurt
- Choice of fresh fruit juice

All In - £2450 per person

- Bakery basket & preserves for the table
- Fruit Platter for the table
- Avenue Breakfast
- Sweet cured back bacon, sausage, fried egg, tomato, Portobello mushroom, spicy baked beans & hash browns
- Or
- Buttermilk pancakes, fresh berries or bacon and maple syrup
- Choice of fresh fruit juice



SAMPLE MENUS

CONTEMPORARY MENU

£45.00 menu

APPETIZERS

Sweetcorn veloute, i toasted seeds
Confit blackened salmon, sour cucumber & sweet chilli salsa, sesame tuile
Heritage tomato, avocado, poached spicy kumquat, Thai asparagus
Smoked duck, spicy mango salsa & wakame crisps

ENTRÉES

Slow cooked glazed pork belly, seaweed apple puree , green mango & ginger
Sea bream, charred bok choy, jalapenos & lime beurre blanc
Crispy slow cooked duck leg, Asian slow, orange gel
Wild garlic gnocchi, king oyster & shitake, blackened onion & sesame purée

DESSERT

Chocolate pave, hazelnut ice cream
Mango & lime tapioca pudding, pineapple foam
Passionfruit cheesecake & raspberry jelly, white chocolate cream
Selection of three cheeses from Beillevaire, quince paste & crackers

Tea or Coffee, petit fours

SEASONED MENU

£55.00 Menu

APPETIZERS

White crab & black ink tortellini, lobster & lemongrass essence
Yellowfin tuna tartare, citrus dressing, wasabi tobiko, nori & rice paper crisp
Quinoa, sprouting beans & broccoli salad, tahini vinaigrette
Seared beef carpaccio, coriander mayo, kumquat

ENTRÉES

Teriyaki roasted duck breast, caramelised endive, chilli kumquat
Gochujang marinated lamb canon, edamame, Thai asparagus, wild garlic, seaweed
Stone bass, bok choy, lotus root, Champagne yuzu & miso sauce
Miso & agave baked aubergine, soya seasoned tofu fritters, shiso tempura

DESSERT

Pistachio mousse, raspberries & yuzu
Madagascar vanilla poached pineapple carpaccio, coconut sorbet
Passionfruit cheesecake & raspberry jelly, white chocolate cream
Cheese selection from Beillevaire, quince paste & crackers

Tea or Coffee, petit fours



BAR PACKAGES

Package A (8-10 people) £220

4 bottles of white Wine (Picpoul de Pinet, Domaine Montredon)
2 bottles of red wine (Malbec, Seria A, Zuccardi, Valle del Uco, Mendoza, Argentina)
6 bar snacks

Package B (8-10 people) £300.00

2 bottles of Champagne (Moët & Chandon, Brut, Imperial)
Select 10 cocktails from the main bar menu
6 bar snacks

Bar Snacks To Be Chosen From

French Fries

Sweet Potato Fries

Nori & rice cracker, mango salsa

Spiced tuna tartare, tobiko, yuzu emulsion, rice & nori cracker

Cured salmon, pickled mouli, wasabi spiked white soy dressing

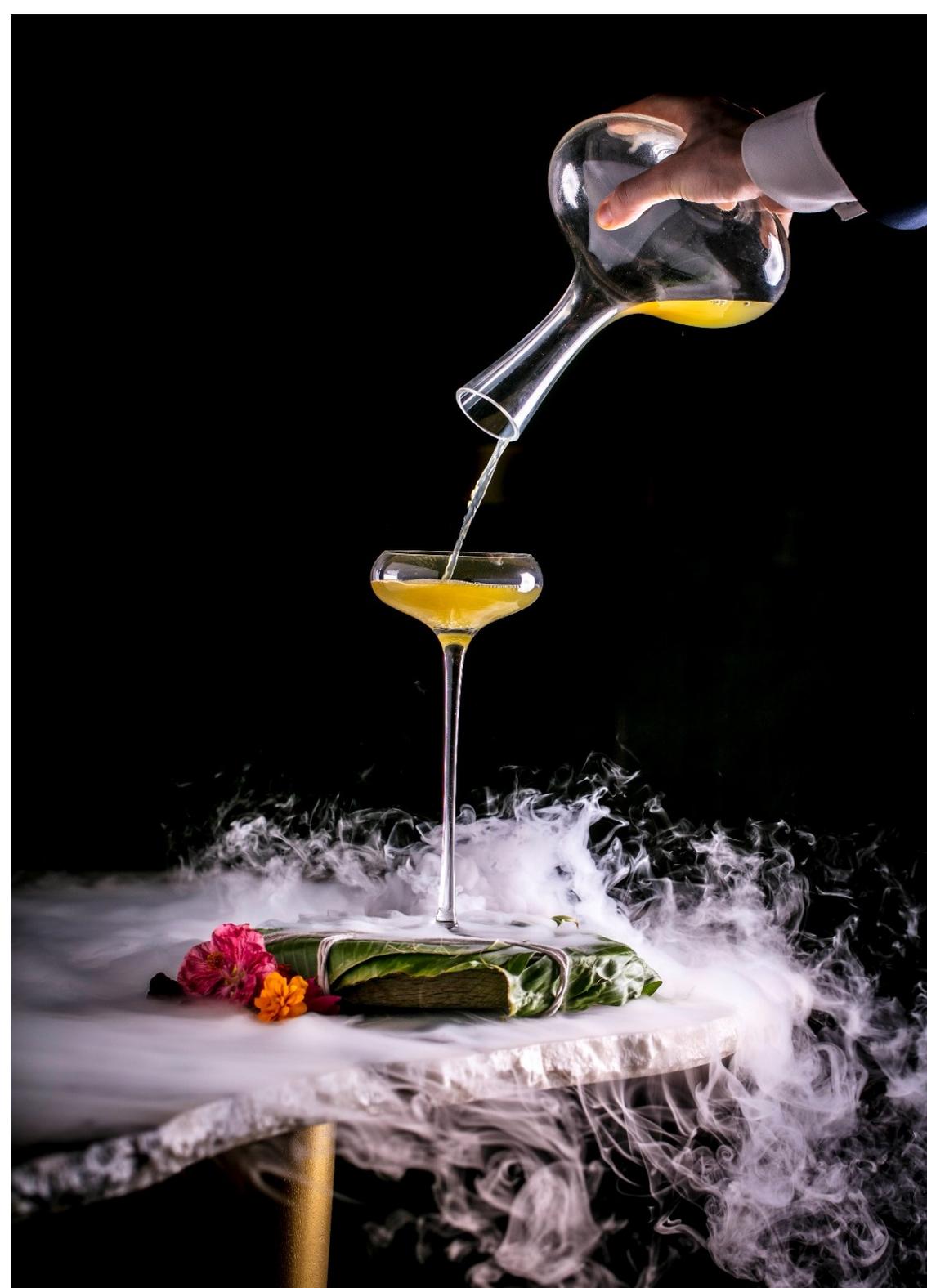
Miso glazed tuna, coriander

Red curry rice balls, thai dressing

Soya tofu fritters, soy dressing

Vegetable tempura, lime & coriander dip

Confit duck croquette, hoisin sauce





EXCLUSIVE HIRE

Weddings, bar and bat mitzvahs, birthdays, engagement drinks or wine tastings, we have great style, a central London location in the heart of St James – and most importantly – an organised and enthusiastic team dedicated to making every detail of your event a success.

The restaurant and bar can be hired exclusively for breakfast, lunch, dinner or cocktail & canapé receptions.

Past functions have included fashion shows, bar and bat mitzvahs, wedding ceremonies, award ceremonies and film premiere parties for clients such as the London Film Festival, Chanel, O2, BBC, David Morris, Marks & Spencer and UBS.

With fabulous interiors by Russell Sage, great service and food, Avenue has the wow factor for private parties and celebrations.

Capacity

125 Guests seated with a dancefloor
140 Guests seated without a dancefloor

300 Guests standing

CANAPES

MEAT

Curried Beef cheek, carrot & coriander purée	£3.00
Crispy Pork belly, burnt apple compote	£3.50
New York strip loin chimichurri	£4.00
Chicken satay skewer	£3.00
Crispy duck leg croquette, hoisin sauce	£3.50
Mini Avenue burger, red onion & chilli relish	£4.50

FISH

Scorched Salmon, yuzu emulsion	£3.50
Tuna Tartare, tobikko, rice & nori crisp	£4.00
Haddock fish & chips, bois boudran	£4.00
Chargrilled salmon teriyaki	£3.50
Seared sesame & garlic prawns	£4.50

VEGETARIAN

Whipped goats' cheese, beetroot tartare	£3.00
Red curry spiced rice ball, thai dressing	£3.00
Nori & rice cracker, mango salsa	£3.00
Soya tofu fritter, avocado & wasabi puree	£3.00
Vegetable tempura, lime & coriander dips	£3.00

SWEET

Passion fruit, chocolate or lemon tartlets	£3.00
Caramel, chocolate or stem ginger mini choux	£3.00
Mini ice cream & sorbet cones	£3.00
Chocolate & matcha or pistachio macaroon	£3.50
Passion fruit or mix berry pavlova	£3.00



BOWLS AND SMALL PLATES

£6.50 each

Ginger & curry braised beef cheek, soft mash, coriander & honey glaze heritage carrots

Crispy slow cooked duck leg, braised mulled red cabbage, cranberry jus

Sea bream, charred bok choy, jalapenos & lime beurre blanc

Haddock fish & chip, bois boudran or tartare sauce

Loch Duart salmon fillet teriyaki, sticky rice

Thai chicken curry, pilaf basmati rice

Seasonal vegetable risotto, parmesan & truffle

Vegetable tempura selection, sweet chilli sauce

Desserts for our main menu

£8.00 each

Herefordshire dry aged fillet of beef, curried braised ox cheeks, soft mash

Gochujang marinated & grill rack of lamb, red cabbage mash, raw mango chutney

Wild mushroom tortellini, sautéed greens, shitake broth

Lobster Mac N' Cheese

Avenue burger, red onion & chilli chutney, chips

SAMPLE WINES

Champagne and Sparkling Wine

Cava, La Vida al Camp, Brut, Penedes, Spain	48.00
Brotherhood, Blanc de Blancs, New York, USA	55.00
Moët & Chandon, Imperial	78.00
Laurent Perrier, Cuvée Rosé, Tours-Sur-Marne	119.00
Dom Pérignon	250.00

White Wine

Comte Tolosan, Maison Pierre el Papa, South West, France	25.00
Picpoul de Pinet, Domaine Montredon, Languedoc, France	32.00
Orleans, Clos Saint Fiacre, Montigny-Piel, Loire Valley, France	34.00
Grüner Veltliner Federspiel, Terrassen, Domäne Wachau, Wachau, Austria	39.00
Albariño, Bodegas Fillaboia, Rias Baixas, Spain, 2016	44.00
Pouilly-Fumé, Les Loges, Pierre Marchand, Loire Valley, France	52.00
R. López de Heredia, Viña Gravonia, Rioja, Spain	59.00
Chardonnay, Au Bon Climat, Wild Boy, Santa Barbara, USA	62.00
Saint-Aubin, En Remilly 1er Cru, Domaine Gilles Bouton, Burgundy, France	78.00
Meursault, Domaine Michelot, Burgundy, France	90.00

Rose Wine

Roubertas, Les Maitres Vignerons de Vidauban, Côtes de Provence, 2016	39.00
Prieuré de Montézargues, Tavel, 2016	45.00
Whispering Angel, Château D'Esclans, Côtes de Provence, 2016	55.00

750ml

Red Wine

Nero D'Avola, Palazzo del Mare, Sicily, Italy, 2016	25.00
Tempranillo & Cabernet Sauvignon, Alma de Vid, 2016	29.00
Carmenère, Armador, Odfjell, Valle Central, Chile	35.00
Malbec, Seria A, Zuccardi, Valle del Uco, Mendoza, Argentina, 2015	39.00
Cabernet Sauvignon, CMS, Hedges Family Estate, Columbia Valley, USA	45.00
Chianti Classico, Ripanuda, Tuscany, Italy	49.00
Crozes-Hermitage, Etienne Guigal, Rhone Valley, France	52.00
Pinot Noir, Wanaka Road, Central Otago, New Zealand	55.00
Pinot Noir, Domaine Drouhin, Dundee Hills, 2014	74.00
Nuits-Saint-Georges, Lavieres, Domaine Jean Chauvenet, 2013	82.00
Saint-Emilion Grand Cru, Château Lassègue, 2008	98.00

750ml

Cocktails and Non Alcoholic Cocktails

Available on request and can be tailored to your event. We offer prices per glass, in jugs or for per bottle for spirits.

Beers

Peroni Nastro Azzuro (Italy)	5.00
Asahi Super Dry, Japan	5.00
Sierra Nevada Pale Ale, USA	6.00

Please note that we can always offer a wider selection of Champagnes and Wines

*Special conditions apply: Should you prefer a different Champagne or wine we can always accommodate your request and order for you but we will need you to commit to taking the whole agreed delivered amount