



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: ariannav@danddlondon.com





Push bar to open

BREAKFAST MENUS

Simple and Satisfying - £15.50 per person

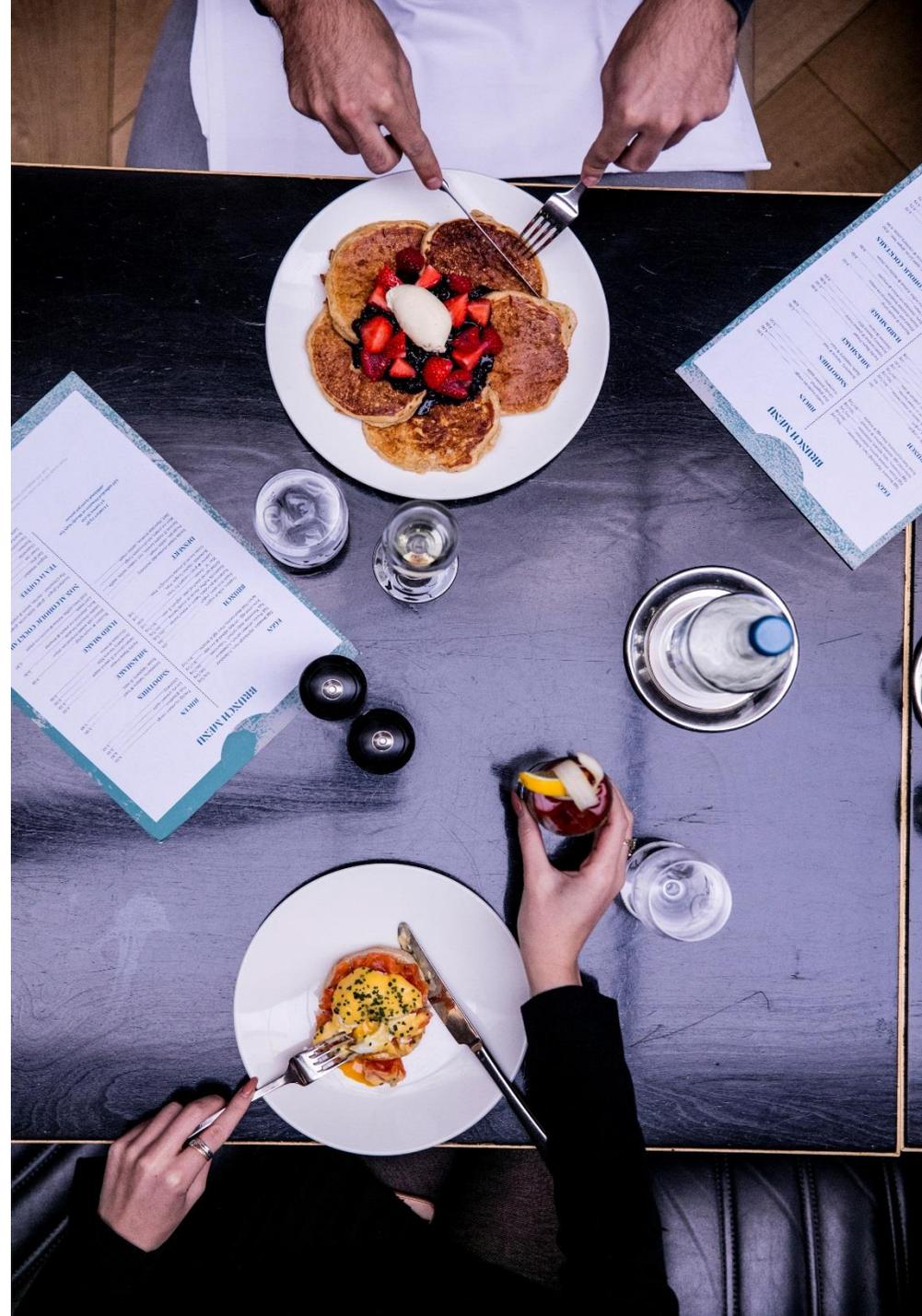
- Freshly baked pastries for the table
- Fresh fruit platter for the table
- Choice of fresh fruit juice

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 - £24.50 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



MENUS

CONTEMPORARY MENU

£45.00 menu

APPETIZERS

Prime cut smoked salmon beetroots, dill cream

Ham hock terrine, whole grain mustard

Jerusalem artichoke & celeriac velouté, truffle oil, chives

Beetroot, charred squash, radicchio, rocket, goats curd, truffle honey, roast seed

ENTRÉES

Glazed pork cheeks, heirloom carrot, creamed potato, cider & pickled mustard jus

Salmon & cod fish cake, Arlington white fried egg, wilted greens

Breaded Lancashire duck leg, kale, walnut & pomegranate salad

Wild mushrooms linguini, parmesan crisps

DESSERT

Chocolate tart, mascarpone cream

Vanilla & rhubarb cheesecake, ginger crumb

Lemon posset, blood orange, meringue

Beillevaire Cheese Selection, pear, quince Jelly & crackers

Tea or Coffee, petit fours

SEASONED MENU

£55.00 Menu

APPETIZERS

Bouillabaisse bisque, crab fritters

Yellowfin tuna tartare, yuzu, herbs, trout caviar, whipped avocado

Quinoa salad, charred tender stem broccoli, chick peas, herb vinaigrette

Hand chopped beef tartare, gherkins, chives, soft boiled quail egg

ENTRÉES

Glazed pork belly, caramelized quince celeriac fondant, romesco, pork jus

Fillet, cut from the chateau, wild mushroom, roasted black garlic jus

Seared Icelandic halibut fillet, bouillabaisse, swiss chard, ratte potatoes

Baked stuffed Romero peppers, courgette, shallots, wild rice, chick pea puree, romesco

DESSERT

Vanilla & rhubarb cheesecake, ginger crumb

Valrhona chocolate tart, mascarpone, gold leaf

Hazelnut praline éclair, chestnut & rum mousse

Beillevaire Cheese Selection, pear, quince jelly & crackers

Tea or Coffee, petit fours

Parties of up to 20 can order from a choice on the night. Larger parties (21+) should choose one starter, one main course and one dessert for the entire party

Please note these menus are only sample and are subject to change



BAR PACKAGES

Gold (8-10 people) £300

2 bottles of Champagne (Louis Roederer, Brut Premier, NV)
Select 10 cocktails from the main bar menu
6 bar snacks

Silver (8-10 people) £200.00

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

Our bar snacks menu will be provided separately

**To enquiry about our bar packages please contact Arianna
Vettorazzi AriannaV@danddlondon.com**





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

Home made duck rilette, mustard dip	£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
Mini fish cake tartare sauce	£3.50
Seared sesame & garlic prawns	£4.50

VEGETARIAN

Whipped goats' cheese, beetroot tartare	£3.00
Montgomery cheddar cheese croquette red onion	£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
Seasonal cheesecake	£3.00
Dark Chocolate brownie	£3.00
Chocolate, vanilla or pistachio macaroon	£3.50
Passion fruit or mix berry pavlova	£3.00

Minimum order of 10 pieces per item



BOWL FOOD

£6.50 each

Glazed pork cheek, soft mash, coriander & honey glaze heritage carrots

Crispy slow cooked duck leg, kale & pomegranate salad

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 roasted roots, soft mash

Grilled tuna, romero pepper & onion salsa

Wild mushroom tortellini, sautéed greens, shitake broth

Lobster Mac N' Cheese

Avenue burger, red onion & chilli chutney, chips

Minimum order of 10 per item

SAMPLE WINES

Champagne and Sparkling Wine

Chandon, Brut, NV, Uco Valley, Mendoza, Argentina	750ml
Quartet, Brut, NV, Anderson Valley, California, USA	55.00
Moët & Chandon, Imperial	60.00
Laurent Perrier, Cuvée Rosé, Tours-Sur-Marne	78.00
Dom Pérignon, 2009	119.00
	275.00

White Wine

Maison Pierre el Papa, South West France 2019	750ml
Picpoul de Pinet, Domaine Montredon, Languedoc, France	26.00
Orleans, Clos Saint Fiacre, Montigny-Piel, Loire Valley, France	35.00
Sauvignon Blanc, Mayfly, Marlborough, New Zealand 2018	40.00
Albariño, Mar De Frades, Rias Baixas, Spain, 2017	42.00
Pouilly-Fumé, Les Loges, Pierre Marchand, Loire Valley, France	48.00
Riesling, Trimbach, Alsance, France 2016	54.00
Viognier, Tablas Creek, Cote de Tablas Blanc, San Luis Obispo, USA 2011	56.00
Saint Romain, SARL Chanterêves, Burgundy France 2013	68.00
Chablis, Fourchaume 1er Cru, Domaine William Fevre, Burgundy France 2014	82.00
	90.00

Rose Wine

Roubertas, Les Maitres Vignerons de Vidauban, Côtes de Provence, 2016	750ml
Rimaurescq, Cru Classé, Cotes De Provence, France 2017	42.00
	50.00

Red Wine

Nero D'Avola, Palazzo del Mare, Sicily, Italy, 2016	750ml
Merlot, Silvestre, Viña Ochagavia, Rapel Valley, Chile 2017	26.00
Carmenère, Armador, Odfjell, Valle Central, Chile	30.00
Pinot Noir, Chapitre, Réthoré Davy, Loire Vallet	39.00
Malbec, Seria A, Zuccardi, Valle del Uco, Mendoza, Argentina, 2015	38.00
Quinta Avidagos, Douro Valley, Portugal 2014	40.00
Cabernet Franc, Château Soucherie, Anjou Rouge, Loire Valley 2015	44.00
Crozes-Hermitage, Etienne Guigal, Rhone Valley, France	50.00
Château Falfas, Cotes De Bourg, Bordeaux, France 2012	55.00
Côte-Rôtie, Classique, Clusel-Roch, Rhone Valley, France 2014	57.00
Domaine Thibaul Liger-Belair, La Roche, Burgundy. France 2014	79.00
Pomerol, Château Saint-Pierre, Bordeaux, France 2012	82.00
	98.00

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)	5.50
Asahi Super Dry, Japan	5.50
Sierra Nevada Pale Ale, USA	6.50

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