



EVENTS *at* AVENUE





## PRIVATE DINING ROOM

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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](mailto:ariannav@danddlondon.com)





Push bar to open

# BREAKFAST MENUS

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## Simple and Satisfying - £15.50 per person

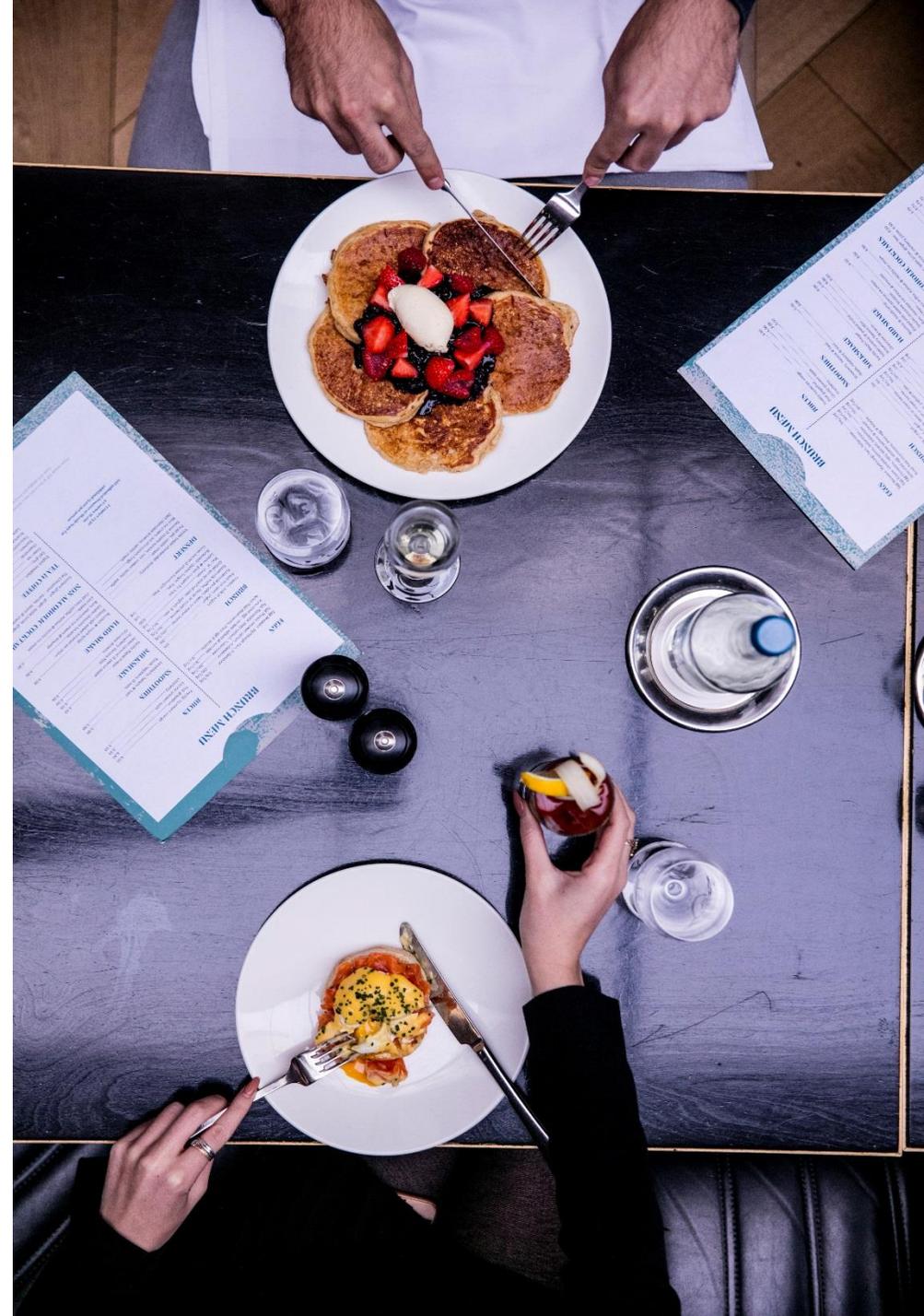
- Freshly baked pastries for the table
- Fresh fruit platter for the table
- Choice of fresh fruit juice

## 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

## DINNER MENU OPTION 1

**£38.00 menu**

### Starters

Vichyssoise soup, croutons

Steak tartare, toasted sourdough

Brixham crab salad, melba toast & lemon

Beetroot, walnut, rocket, watercress & goats' cheese

### Mains

Cod fillet, Cornish mussels, creamed leeks, potato & kale

Confit pork belly, cabbage, pancetta, apple sauce & red wine jus

Fillet Steak, sautéed spinach, mushroom sauce, fat cut chips

Pea, radish & mint risotto, Grana Padano, cream cheese

### Desserts

Strawberry & vanilla cheesecake

Dark chocolate fondant, vanilla ice cream

Selection of ice-creams and sorbets

British cheese plate, apple, red onion marmalade, oatcakes

Tea or Coffee, chocolate truffles

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*

## DINNER MENU OPTION 2

**£50.00 Menu**

*Glass of Nyetimber Classic Cuvee*

Sourdough & butter for the table

### Starters

Vichyssoise soup, croutons

Steak tartare, toasted sourdough

Brixham crab salad, melba toast & lemon

Beetroot, walnut, rocket, watercress & goats' cheese

### Mains

Cod fillet, Cornish mussels, creamed leeks, potato & kale

Confit pork belly, cabbage, pancetta, apple sauce & red wine jus

Fillet Steak, sautéed spinach, mushroom sauce, fat cut chips

Pea, radish & mint risotto, Grana Padano, cream cheese

### Desserts

Strawberry & vanilla cheesecake

Dark chocolate fondant, vanilla ice cream

Selection of ice-creams and sorbets

British cheese plate, apple, red onion marmalade, oatcakes

Tea or Coffee, chocolate truffles



# BAR PACKAGES

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## 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](mailto:AriannaV@danddlondon.com)**





## EXCLUSIVE HIRE

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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

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## MEAT

Crispy breaded duck leg, hoisin sauce	£3.50
Pork belly, apple sauce	£3.50
Grilled steak, wholegrain mustard	£4.00
Chicken satay skewer	£3.00
Mini Avenue burger	£4.50

## FISH

Smoked salmon, dill cream, soda bread	£3.50
Seared tuna, soy dressing, avocado	£4.00
Crispy squid, sweet chilli sauce	£5.00
Mini fish cake, tartare sauce	£3.50
Garlic & chilli prawns	£4.50

## VEGETARIAN

Beetroot tartare, crème fraiche, dill	£3.00
Cheesy croquettes	£4.00
Tempura vegetables, aioli	£3.00
Mushroom arancini	£3.00
Soya tofu fritter, guacamole	£3.00

## SWEET

Lemon tartlet	£3.00
Dark chocolate brownie	£3.00
Seasonal cheesecake	£3.00
Madeleines ( 5 pieces)	£2.50
Chocolate truffles ( 5 pieces)	£4.00

*Minimum order of 10 pieces per item*



# BOWL FOOD

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**£6.50 each**

Confit pork belly, mash, wholegrain mustard jus

Chilli beef, basmati rice

Fish & Chips

Pan roasted salmon, creamy greens

Cumberland sausage & mash, onion gravy

Seasonal vegetable risotto

Ratatouille, grilled goats cheese

Mac N' Cheese

Steak & Chips *(supp. £2)*

Seared tuna , soy dressed crispy salad

*Minimum order of 10 per item*

# SAMPLE WINES

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## Champagne and Sparkling Wine

Cava, La Vida al Camp, Brut, Penedes, Spain	
Chandon, Brut, NV, Uco Valley, Mendoza, Argentina	
Moët & Chandon, Imperial	
Laurent Perrier, Cuvée Rosé, Tours-Sur-Marne	119.00
Dom Pérignon	

## White Wine 750ml

Comte Tolosan, Maison Pierre el Papa, South West, France	
Picpoul de Pinet, Domaine Montredon, Languedoc, France	
Sauvignon Blanc, Mayfly, Marlborough, New Zealand 2018	
Grüner Veltliner Federspiel, Terrassen, Domäne Wachau, Wachau, Austria	
Albariño, Bodegas Fillaboa, Rias Baixas, Spain, 2016	
Pouilly-Fumé, Les Loges, Pierre Marchand, Loire Valley, France	54.00
Riesling, Trimbach, Alsace France, 2017	
Grenache Blanc, Vine Starr, Broc, California USA, 2013	
Meursault, Domaine Michelot, Burgundy, France	90.00

## Rosé Wine

Maison Pierre el Papa, South West, France, 2018	30.00
Roubertas, Les Maitres Vignerons de Vidauban, Côtes de Provence, 2016	39.00
Minuty, Ruby Taylor, Limited Edition, Cotes de Provence, France, 2018	48.00

## 750ml

48.00
55.00
72.00
275.00
26.00
35.00
42.00
39.00
48.00
56.00
64.00

## 750ml

39.00
48.00

## Red Wine

Nero D'Avola, Palazzo del Mare, Sicily, Italy, 2016	26.00
Merlot Mourvedre, Les Oliviers, Pais D'Oc, France 2018	30.00
Pinot Noir Chapitre, Rethore Davy, Loire Valley, France 2018	36.00
Malbec, Seria A, Zuccardi, Valle del Uco, Argentina, 2015	42.00
Valpolicella, Ripasso, Biscardo, Maurizio Martino, Italy 2015	45.00
Carmenere, Signos de Origen, Los Robles, Chile 2018	48.00
Bodegas Dominio Alto, Reserva, Rioja, Spain 2008	54.00
Chateau Falfas, Cotes de Bourg, Bordeaux France 2012	63.00
Domaine Thibaul Liger Belair, La Roche, France 2014	82.00
Chateaufeuf du Pape, Rhone Valley, France 2015	95.00

## 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)	5.50
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 applies: 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