

KETTNER'S

EVENTS & PRIVATE DINING



Originally opened in 1867, Kettner's is one of the oldest venues in London's Theatreland and has a long and colourful history of hosting show-stopping events. Its soirées, gatherings and parties are legendary. In its heyday it was the preferred hang-out of regulars including King Edward VII and his mistress Lillie Langtry, Oscar Wilde, Agatha Christie and Bing Crosby.



OUR HOUSE IS YOUR HOME...



Today, Kettner's seven gorgeously elegant private rooms can be booked for parties, premieres, launches, weddings, private breakfasts, lunches and dinners, meetings, pitches, training, interviews and more. Each room is adaptable in its uses and there is a space to fit every budget. They can individually hold between two and 200 people. Even better, the entire building can be hired out for an opulent event for 500 guests.

KETTNER'S

ROOM CAPACITIES

ROOM NAME	RECEPTION	THEATRE	BOARDROOM	U SHAPE	DINING
The Apartment	100	80	40	50	85
Salle de Fête <i>Includes The Salle, Attic Bar & Den</i>	160	60	30	36	55
The Salle	80	60	30	40	55
The Attic Bar	50	-	-	-	-
The Den	25	40	15	20	24
The Studio	50	50	36	-	40
Studio A	20	-	18	-	18
Studio B	25	-	-	-	18
Cabinet Particulier	25	30	14	14	18
Tête-à-tête	12	-	12	-	12
The Salon	10	-	10	-	10

ROOM DIMENSIONS (METRES)

ROOM NAME	LENGTH	WIDTH	HEIGHT	ROOM NAME	LENGTH	WIDTH	HEIGHT
The Apartment	10	6	3	The Studio	11	4	3
Salle de Fête <i>Includes The Salle, Attic Bar & Den</i>	-	-	-	Studio A	-	-	-
The Salle	7	6	2	Studio B	-	-	-
The Attic Bar	4	7	3	Cabinet Particulier	5	4	3
The Den	6	4	3	Tête-à-tête	5	4	3
				The Salon	6	4	3

We have a selection of AV equipment available; please ask a member of our Events team for more information.

KETTNER'S

EVENT SPACES

Kettner's two largest Events spaces have distinctive personalities.

THE APARTMENT



The Apartment has a colourful history and a members club feel with a secret entrance on Greek Street. The Apartment was where Edward VII entertained his mistress Lillie Langtry and during Oscar Wilde's three year residence he was arrested here many times! The space draws inspiration from a French film director's lair with wooden panelled walls, comfy 'casting' couches and a bespoke drinks cabinet. The space is perfect for parties and can be used for a seated dinner or a drinks party with a band, DJ, or our grand piano can be hired for the room. The Apartment can also be sold together with The Studio for larger events or where a separate reception area is required.



Capacities:
85 Seated
100 Standing



Please see overleaf for the Salle de Fête.

KETTNER'S

EVENT SPACES

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THE SALLE DE FÊTE



The Salle De Fête has an elegant penthouse feel on the second floor at the top of our house. It comprises three open spaces: The Salle, The Attic Bar and The Den. It's perfect for any large gathering where a free flow of space and movement between rooms is required. The light and airy rooms are hugely adaptable and can be styled in a variety of ways.



Capacities:

55 seated in The Salle

160 standing



Please see overleaf for the Apartment.

KETTNER'S

PRIVATE ROOMS FOR MEETING AND DINING

Kettner's Private Dining Rooms have been lovingly restored. Each room has an elegant feel and all are multi-purpose. Room Services include : a dedicated waiter with buzzer service, Wi-Fi, IDSL lines, plasma screens on request.

THE STUDIO



Situated on the first floor, The Studio is an impressive space with an original fireplace and chic French furniture. The space can also be divided into two smaller rooms.

Capacities :
40 seated
50 standing



Studio A (Split Room)
18 seated
20 standing



Studio B (Split Room)
18 seated
25 standing

KETTNER'S

CABINET PARTICULIER



Situated on the second floor.

Capacities:
18 seated
25 standing

THE SALON



Situated on the first floor.

Capacity:
10 seated

TÊTE-À-TÊTE



Situated on the first floor.

Capacity:
12 seated

KETTNER'S

MENUS

Our Events menus showcase our modern European Brasserie-style food.

LUNCH AND DINNER SET MENUS • £35 PER PERSON

Starter

Beetroot Cured Salmon, Lemon Crème Fraîche
Buffalo Mozzarella, Olive Tapenade, Rocket (V)
Chicken Liver Parfait, Crispy Bread

Main Course

Crispy Fillet of Sea Bass, Ratatouille, Rocket and Tapenade
Beef Bourguignon, Mashed Potato
Breast of Cumbrian Chicken, Rosti Potato, Braised Leeks, Girolles
Homemade Roasted Butternut Squash Ravioli, Toasted Almond Dressing (V)

Dessert

Strawberry Pavlova
Crème Brûlée
Chocolate and Amaretti Torte

Our chef is happy to create bespoke menus.
Groups of 25 can order on the day from the full menu.
We ask that groups of 26 or more pre-order from the menu
at least seven days before the event or choose one option
per course for the entire group.

On all menus dietary requirements can be catered for.
All menu items are subject to availability and are subject to change.
Prices are inclusive of VAT, a 12.5% discretionary service charge will be added to your bill.

KETTNER'S

CANAPÉ MENU • £2.50 PER PIECE OR 3 AT £7, 5 AT £11, 10 AT £21, 15 AT £31

Meat Selection

Beef Carpaccio, Wild Mushrooms, Truffle Dressing Crostini
Parma Ham, Pear, Dolcelatte, Rocket, Black Olive Shortbread
Chorizo Choux Buns, Manchego Cream
Honeyed Mustard Bayonne Ham, Palmiers
Scotch Quails Egg
Roast Rare Beef, Yorkshire Pudding, Onion Gravy, Horseradish
Mini Cheeseburgers

Fish Selection

Mini Baked New Potatoes, Smoked Salmon, Caviar and Sour Cream
Tuna Tartare, Crème Fraîche, Keta Caviar
Smoked Salmon Blinis, Sweet Dill Mustard
Kettners Prawn Cocktail, Gem Leaves, Marie Rose
Beetroot Rosti, Horseradish Mousse, Smoked Trout
Seared Baby Scallop, Pea and Mint Puree, Chorizo Oil
Mini Fish and Chips

Vegetarian

Rosemary and Black Olive Shortbread, Glazed Goats Cheese
Smoked Aubergine, Sundried Tomato Fritters
Chick Pea Cake, Rose Petal Mayo
Goat's Cheese Tart

SUBSTANTIAL CANAPÉS • £3.95 PER PIECE

Kettner's Cheeseburger
Fish and Chip Cones
Chicken Cordon Bleu
Roasted Vegetable Tarts (V)
Smoked Aubergine, Sundried Tomato Fritters (V)

BOWL FOODS • £5.95 PER BOWL

Fisherman's Pie
Beef Bourguignon, Creamed Mash
Coq Au Vin
Duck Confit, Braised Lentils
Saffron Risotto (V)

DESSERT CANAPÉS • £2.50 PER PIECE

Lemon Tarts • Fruit Skewers • Chocolate Truffles

KETTNER'S

BUFFET LUNCH PLOUGHMAN'S MENU • £18 PER PERSON

Honey Roast Ham
Kirkham's Lancashire Cheese
Keen's Cheddar
Scotch Eggs
Sausage Rolls
Garden Salad
Potato Salad
Coleslaw
Radishes, Home-Pickled Onions, Mustards, Piccalilli
Fresh Bread
Bakewell Tart and Clotted Cream

BUFFET MENU • £35 PER PERSON

Whole Dressed Salmon
Roast Sirloin of Beef (served hot or cold)
Roast Fig and Buffalo Mozzarella Salad
Chargrilled Mediterranean Vegetables
Cous Cous Salad
Potato Salad
Profiteroles
Selection of Homemade Tarts

AFTERNOON TEA CANAPÉS • £2.50 PER PIECE

Dainty Sandwiches
Mini Scones with Jam and Cream
Mini Raspberry Pavlova
Bakewell Tart
Mini Victoria Sponge
Mini Chocolate Eclairs
Mini Lemon Tart

AFTERNOON TEA • £20 PER PERSON

Including Tea and Coffee

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BREAKFAST MENUS • ALL ITEMS PRICED PER PERSON

- Fresh Fruit Skewers • £3.50
- A Selection of Pastries • £3.50
- Bacon Rolls • £3.50
- Smoked Salmon and Cream Cheese Bagels • £3.50
- Scotch Pancakes with Berries and Maple Syrup • £3.50
- Eggs Benedict • £8.50
- Eggs Florentine • £8.50
- Eggs Royale • £8.50
- Smoked Salmon and Scrambled Eggs on Toast • £8.50
- Full English : Bacon, Eggs, Sausages, Black Pudding, Tomato and Fried Bread • £10.50
- Fresh Fruit Platter (serves 6) • £15

BREAKFAST CANAPÉS • £2.50 PER PIECE

- Fruit Skewers
- Granola and Yoghurt Shots
- Smoked Salmon and Cream Cheese Bagels
- Eggs Benedict
- Eggs Florentine
- Eggs Royale

BREAKFAST PACKAGES • £18 PER PERSON

A selection of pastries, your choice of four breakfast canapés and unlimited fresh fruit juice, tea and coffee.

MEETING REQUIREMENTS

- Tea/Coffee and Biscuits • £3.50 per person
- Tea/Coffee • £2.75 per person
- Bottled Water • £4.00
- Selection of Juices • £15.00 per jug

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EVENTS BEVERAGES

CHAMPAGNE

Baron de Marck NV.....	£48
Jacquart Mosaïque NV.....	£60
Pierre Gimonnet.....	£68
<i>1er Cru, Blanc de Blancs</i>	
Bollinger Special Cuvée.....	£85
Gobillard Rosé.....	£60
Laurent Perrier Rosé Brut NV.....	£110
Prosecco Stelle d'Italia NV.....	£25

COCKTAILS

Bellini.....	£8
<i>with peach purée & crème de pêche</i>	
Fraise Royal.....	£8
<i>with strawberry purée & crème de fraise</i>	
Kir Royal <i>with crème de cassis</i>	£8
Elderflower Swing.....	£7
<i>Hendricks gin, elderflower, cloudy apple</i>	
Raspberry & Passion Sling.....	£7
<i>Wyborowa Vodka, raspberry, passion fruit</i>	
Blackberry Fizz.....	£7
<i>Plymouth Gin, blackberries, lemon, soda</i>	
Rum Rippler.....	£7
<i>Havana Club Especial, pineapple, apricot, lime</i>	

WHITE WINE

Viura.....	£18
<i>2009, Campo Nuevo, Spain</i>	
Pinot Grigo.....	£23
<i>2009, Veritier da Veneto, Italy</i>	
Sauvignon Blanc.....	£25
<i>2010, Klein Steenberg, South Africa</i>	
Chardonnay.....	£25
<i>2010, Dowie Doole Spitting Spider, Australia</i>	
Sauvignon Blanc.....	£30
<i>2010, The Frost Pocket, New Zealand</i>	
Chablis.....	£40
<i>2008, Domaine de Vauroux, France</i>	

RED WINE

Tempranillo.....	£18
<i>2009, Campo Nuevo, Spain</i>	
Shiraz Reserve.....	£23
<i>2009, Tooma River, Australia</i>	
Merlot/Cabernet Sauvignon.....	£25
<i>2010, Klein Steenberg, South Africa</i>	
Pinot Noir.....	£25
<i>2009, Les Templiers, France</i>	
Rioja.....	£30
<i>2009, Montelciego Vendima Seleccionada, Spain</i>	
Pinot Noir.....	£40
<i>2010, Coralillo, Matetic Vineyards, Chile</i>	

ROSÉ WINE

Pinot Grigio Blush.....	£22
<i>2010, IGT Veneto, Il Sospiro, Italy</i>	

OTHER DRINKS

Kronenbourg Beer.....	£4
Viru Beer.....	£4.50
House Spirits and Mixers.....	from £8
Water Sparkling or Still.....	£4
Sodas.....	£2.50
<i>Coke, Diet Coke, Lemonade</i>	
Fresh Juice.....	£3/£15
<i>Glass/ 1 litre jug</i>	

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