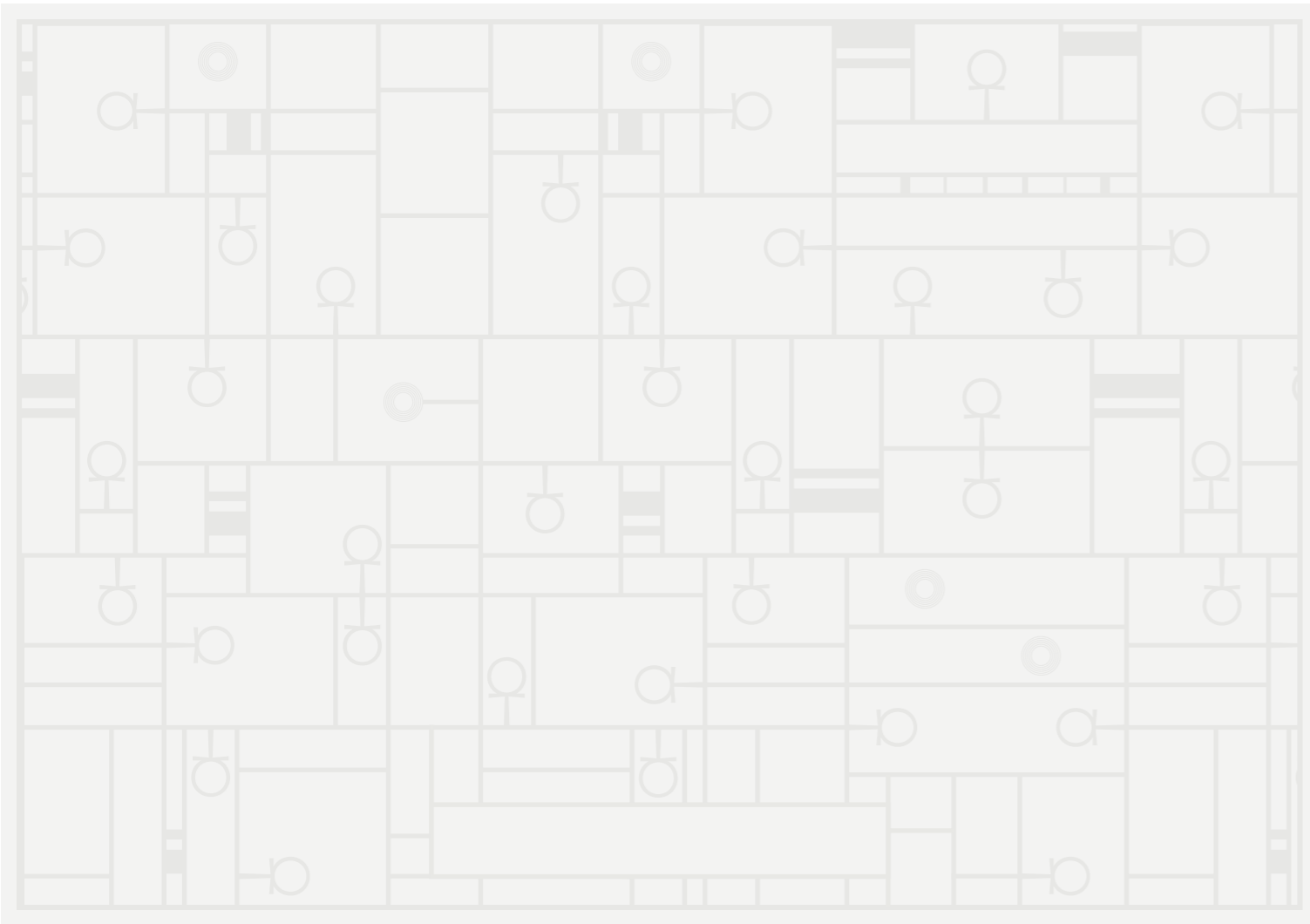




# aqua restaurant group

Events & Private Dining



## aqua restaurant group

In 2000, Singaporean-born British, former lawyer David Yeo, was living in Hong Kong and was encouraged by friends to open a restaurant as a result of his phenomenal at-home entertaining. From a simple 60-cover kitchen, Aqua Restaurant Group has grown to a culinary empire of over 23 restaurants and bars across the globe in London, Hong Kong, New York, Miami and Dubai.

Throughout the years, Aqua Restaurant Group's fundamental philosophy has remained unchanged; to prepare exquisite food using the freshest, highest quality produce and to prepare it in a way where the true flavours shine. This is coupled with service that is approachable and unobtrusive, and always in a jaw-dropping stylish environment that features the very best of innovative contemporary design, right down to the last small details, which has become the hallmark of Aqua Restaurant Group.

London's first site housing innovative Japanese Aqua Kyoto and contemporary Spanish restaurant Aqua Nueva opened on Regent Street in 2009. In 2013, Aqua Shard and the acclaimed Northern-Chinese restaurant Hutong were simultaneously opened.

All four venues serve exquisite cuisine in superbly designed spaces with professional, friendly service, perfect for a huge array of events; from intimate private dining for 8 to high profile film premieres for 800 and everything in between.

Private Dining Room



Aqua Restaurant Group | Events and Private Dining

## aquashard

With breathtaking panoramic views of London and a stylishly modern interior, Aqua Shard, located on level 31 of The Shard, is one of the city's hottest destinations for events.

Offering contemporary British cuisine and carefully crafted cocktails, Aqua Shard has the capacity, experience and wow factor to host a variety of private events including film premieres or award ceremonies, cocktail receptions, exclusive breakfasts, lunches or dinners, press and product launches and more.

The event menus offer the finest seasonal British produce from carefully sourced local suppliers, beautifully prepared using innovative techniques.

For reception events, to offer flexibility, all canapés & bowls have been individually priced so that you can design a bespoke menu to suit your guests.

For group dining events over 12 guests, 1 set menu will be required for your entire party with the exception only of vegetarians and guests with special dietary requirements.

**Aqua Shard** Level 31 The Shard, 31 St. Thomas Street, London SE1 9RY

**Events** 020 3011 3234 | **Private Dining** 020 3011 3231  
[shardevents@aquashard.co.uk](mailto:shardevents@aquashard.co.uk) | [aquashard.co.uk](http://aquashard.co.uk)







## Sample Dinner Menu

Choice on the day between

### Starter

Hand-picked Cornish crab, oscietra caviar, brown crab soup, toasted sourdough

or

Rabbit & duck terrine, beetroot & strawberry jam, rapeseed buns

or

Courgette flower fried, broccoli & green bean salad, purple basil, raisin & cider dressing v

### Main Course

A selection of side dishes to be served alongside

Grilled blue lobster, warm new potato & broccoli salad, grilled apricots, elderflower butter

or

Hereford 28 day dry-aged beef fillet, braised artichoke, green bean & pepper salad, cobble lane pancetta

or

Aubergine & mozzarella tortellini, Spring peas, spinach, borage flowers, spicy sauce v

### Dessert

Rosemary & almond tart, roasted apricot, apricot sorbet

or

Elderflower panna cotta, raspberries, honeycomb, lemon gel

or

The Shard, passion fruit, raspberry, guava

### Coffee & Petit fours

Cheese & Port, British finest artisanal cheese selection, fruit chutney, fruit & nut bread (supplement)

Please note, all menus included in this pack are sample menus only, therefore details and prices are subject to change. Please contact us for full and up-to-date menus.

Fillet of Hereford beef cottage pie, shallot, king oyster mushroom, port jus



## Sample Canapé & Bowl Food Menu

### Fish Canapés

Octopus, piquillo pepper hummus, orange  
Blue Fin Tuna, sweet potato, soy caramel  
Mackerel Croquette, pickled red onion, horseradish gel  
Tempura Prawns, spicy mayo, dill

### Meat Canapés

Beef Tartare, parmesan crisp, aubergine purée, rocket  
Smoked Duck, Yorkshire rhubarb, baby beetroot  
Pork Belly, Isle of wright tomatoes, crispy apple, fennel  
Buttermilk Chicken, harissa dressing

### Vegetarian Canapés

Chickpea Panisse, wild mushroom, truffle shaving  
Cheese Gougere, Mornay & truffle mayo  
Aubergine, spenwood cheese, tomato gel  
Seasonal Vegetables Tartlet, egg, chives

### Desserts Canapés

Carmelia Brownie, banana crisps, whipped caramel ganache  
Salted Chocolate Tart, mirror glaze  
Lemon Curd Choux Bun, coconut cream  
Passion Fruit Cheesecake, lime

Please note, all menus included in this pack are sample menus only, therefore details and prices are subject to change. Please contact us for full and up-to-date menus.

### Fish Bowl Food

Wild Seabass, heritage tomatoes, kale dressing, chervil  
Atlantic Cod, pearl barley saffron risotto, bisque  
Atlantic Salmon, crushed potatoes, samphire, lemon hollandaise  
Blue Lobster, mac & cheese, crispy bacon

### Meat Bowl Food

The Shard Slider, burger sauce, cheddar cheese  
Beef Brisket, turnip purée, pickled gherkins, watercress  
Lamb Cannon, piquillo peppers, Kent asparagus, broad beans, pea shoot  
English Sirloin, colcannon mash potato, red wine jus

### Vegetarian Bowl Food

Gnocchi White Garlic, ricotta & mushroom velouté  
Roast Cauliflower, sesame dressing & pomegranate, curry cauliflower purée  
Pumpkin, pumpkin seed pesto, goat cheese mousse & crispy sage  
Bubble & Squeak, rainbow chard, Choron sauce





## Sample Cocktails & Wine Menu

### Cocktails

#### Heavenly Punch

KLEOS Mastiha gin, Ketel One vodka, peach, orange blossom, tangerine, cardamom, Norfolk sage, black pepper

#### The Clipper

Asparagus Don Julio blanco, dry sherry, beech smoked pineapple, roasted hazelnut, Earl Grey, grapefruit, sesame

#### Cosmotropical

Ketel One vodka, lychee, rose, grapefruit, peach, sour berries, red wine, coconut milk

#### Flora

Cîroc Red Berry vodka, Whitley Neil rhubarb & ginger gin, elderflower, raspberry, bubbles

### Wine List

#### Champagne

Veuve Clicquot, "Yellow Label" Brut France  
Ruinart, Blanc de Blanc, France  
Ruinart Rosé, France

#### White Wine

Sauvignon Blanc, Yealands Reserve, Marlborough, New Zealand  
Torrontés, Las Terrazas, Salta, Argentina  
Chablis, Les Hauts de Milly, D. Defaix, Burgundy, France  
Châteauneuf-du-Pape Blanc, D. Chante Cigale, Rhône Valley, France

#### Red Wine

Rioja Crianza, Dinastia Vivanco, Spain  
Pinot Noir, Sherwood Estate, Waipara, New Zealand  
Malbec, Las Terrazas, Mendoza, Argentina  
Château Pavillon Rocher, Grand Cru Classé, Saint-Émilion, France

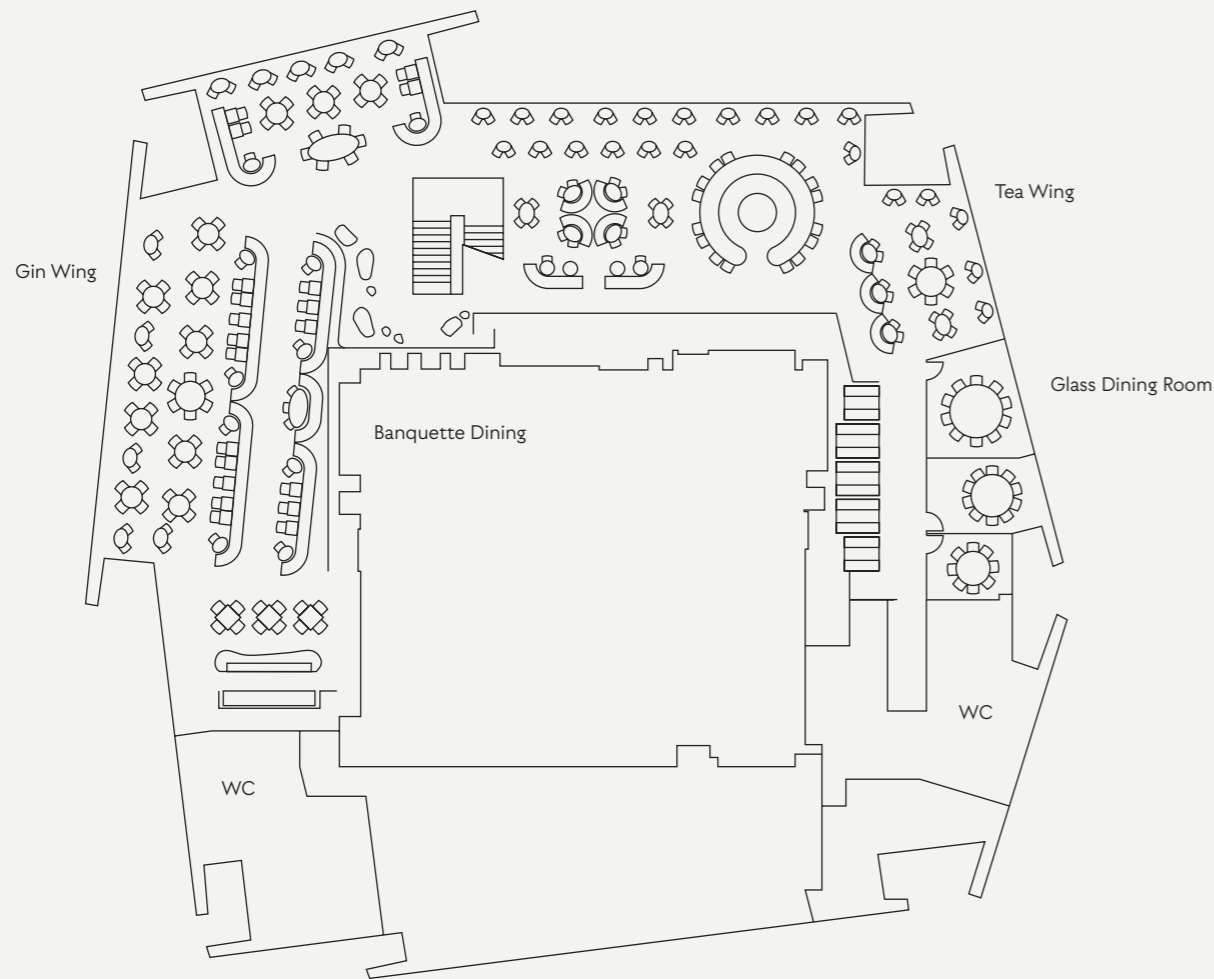
#### Rosé Wine

Château Sainte Marguerite, Cru Classé, Côtes de Provence, France

Please note, all menus included in this pack are sample menus only, therefore details and prices are subject to change. Please contact us for full and up-to-date menus.

### Aqua Shard Cocktails





## Aqua Shard Floor Plan

aquashard

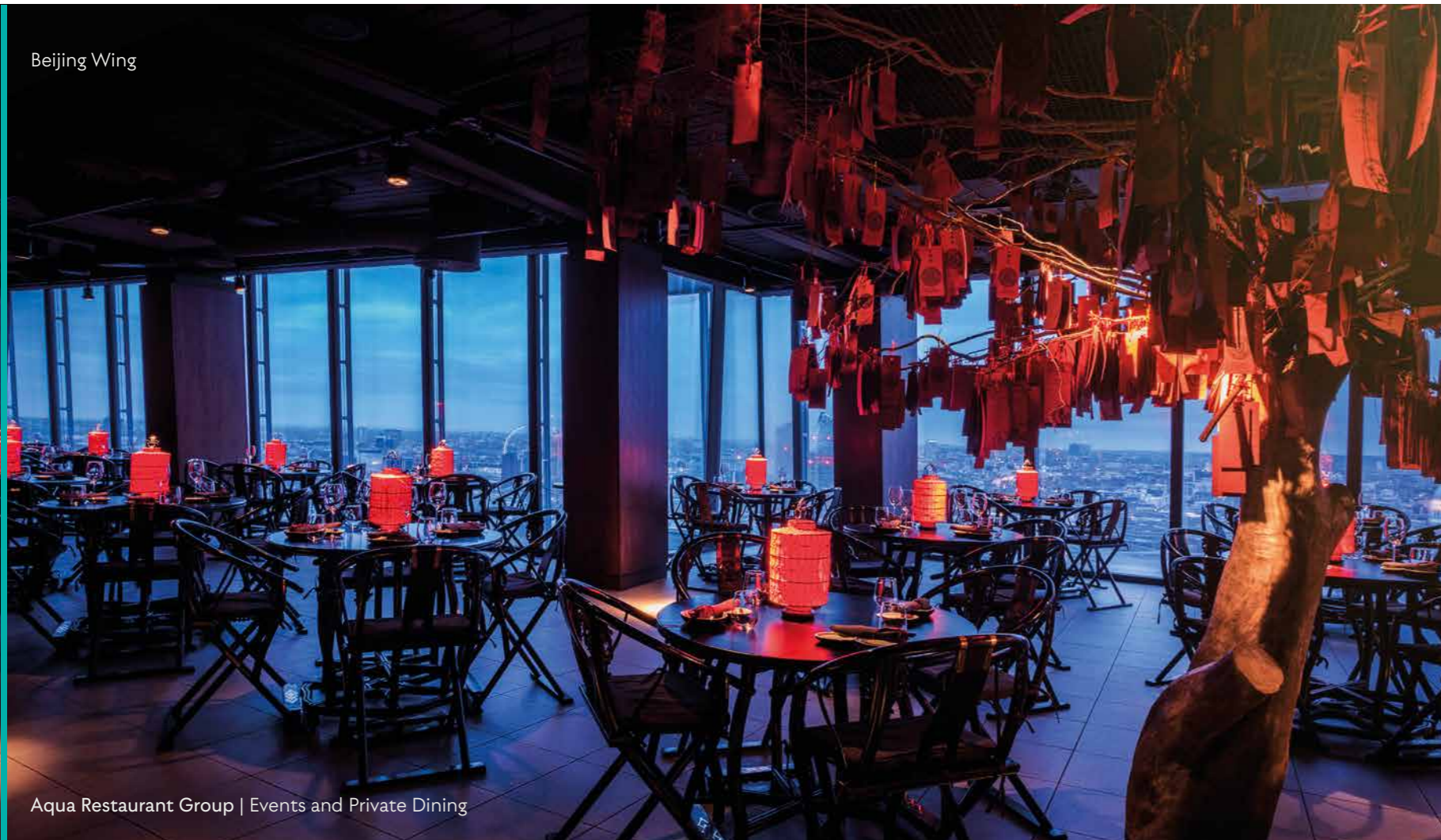
With stunning panoramic views of London and a sumptuous yet modern interior, Aqua Shard, located on level 31 of The Shard, is one of the city's hottest destinations for events.

Event Options	Standing (Maximum)	Seated (Maximum)
Banquette Dining	n/a	16
Glass Dining Room	60	30
Tea Wing	150	50
Gin Wing	200	100
<b>Aqua Shard Exclusive Hire</b>	<b>360</b>	<b>200</b>

Events 020 3011 3234 | Private Dining 020 3011 3231 | [shardevents@aquashard.com](mailto:shardevents@aquashard.com)



Beijing Wing



Aqua Restaurant Group | Events and Private Dining



In the heart of London Bridge, within easy reach of the Square Mile and Canary Wharf and located on the 33rd floor of The Shard, Hutong offers a truly unique yet accessible location for exclusive events, business lunches and dinners.

Experience the sights and sounds of old China whilst looking out over the stunning skyline of London; delicately carved wooden screens and tables fit for the Imperial Palace combine with red lanterns and traditional moon gates.

Hutong's cuisine takes its inspiration from the dishes served in the Imperial Palaces of what was then Peking. Based on the 'Lu school' cuisine of Shandong province, Hutong's event menus artfully capture the subtlety and surprises of Northern Chinese cooking mixed with the fiery spices and complex flavours of Sichuan province.

For dining events, the set menus available in Hutong are based on a sharing concept of dishes, that will be continually brought to the table over the course of your meal.

For reception events, to offer flexibility, all canapés & bowls have been individually priced so that you can design a bespoke reception menu to suit your guests.

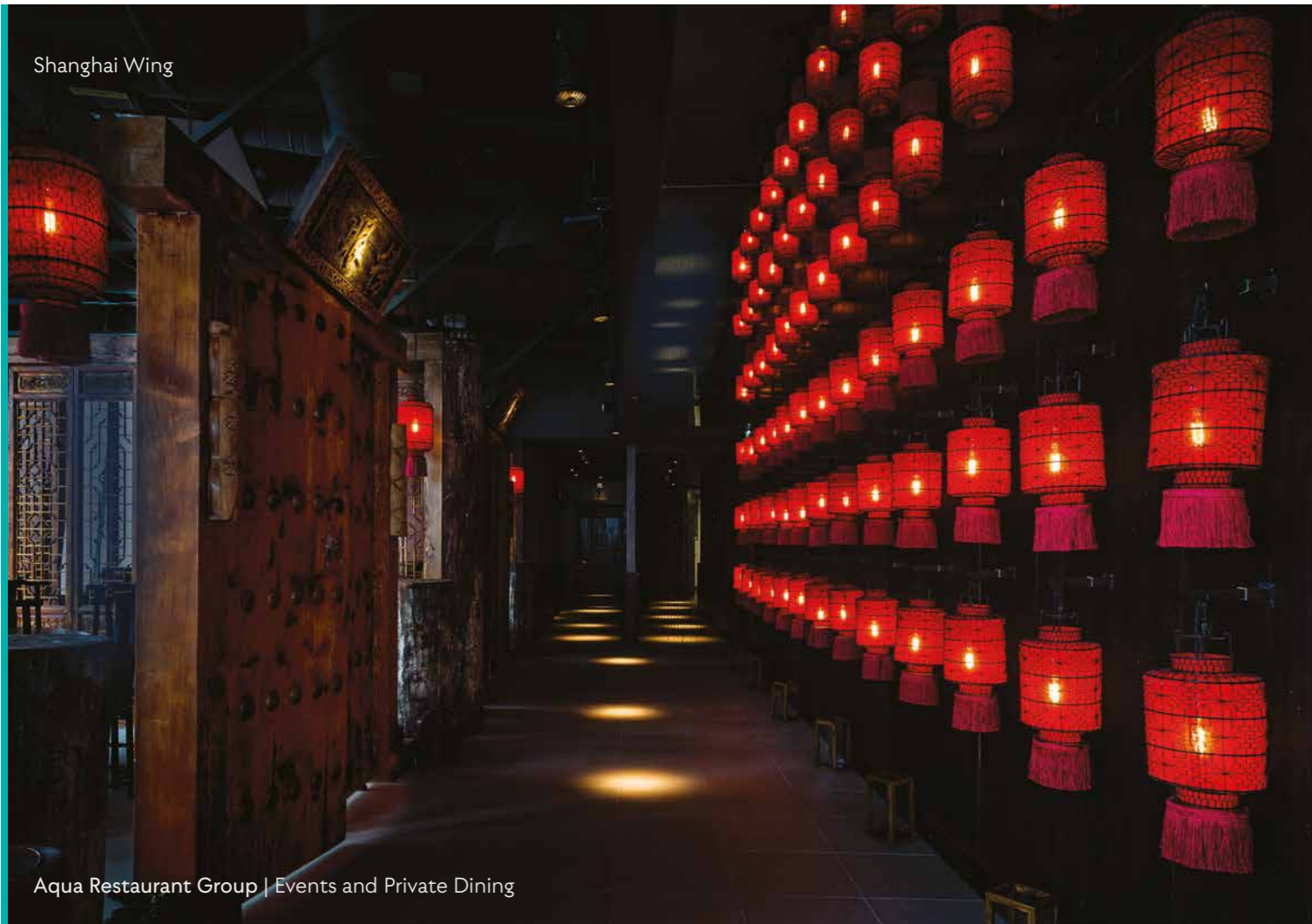
**Hutong** Level 33 The Shard, 31 St. Thomas Street, London SE1 9RY

**Events** 020 3011 3234 | **Private Dining** 020 3011 3231

[shardevents@aqua-london.com](mailto:shardevents@aqua-london.com) | [hutong.co.uk](http://hutong.co.uk)



Shanghai Wing



Aqua Restaurant Group | Events and Private Dining

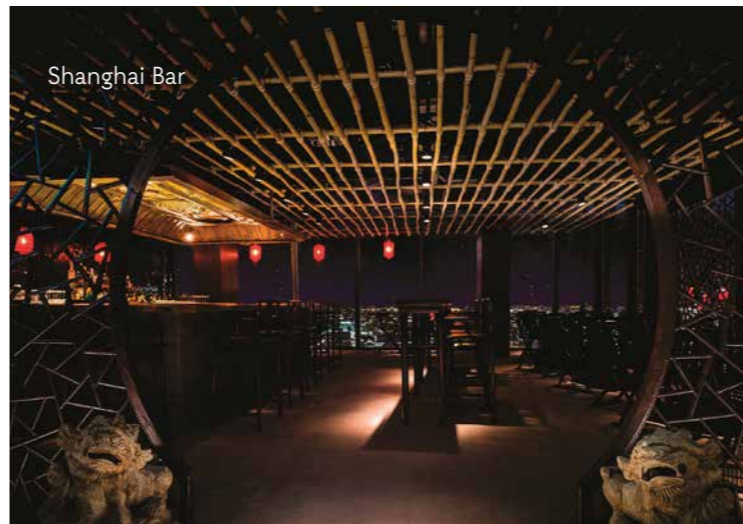
Beijing Private Dining Room



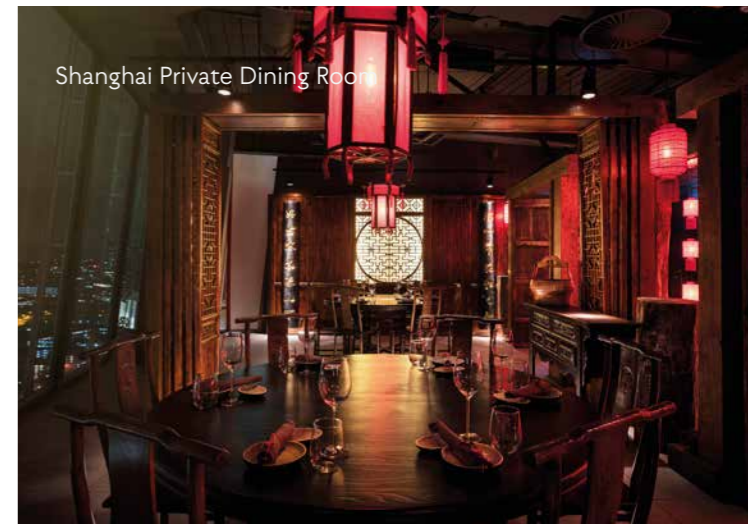
Beijing Event Set up



Shanghai Bar



Shanghai Private Dining Room





## Sample Dinner Menu

点心拼 Dim sum platter

六角秋葵 Wasabi okra in a honey, soy and wasabi dressing

北京烤鸭 Roasted Peking duck

---

双椒芽香辣龙虾肉 Sichuan-style deep-fried lobster, wok-tossed with chilli, black bean and dried garlic

---

镇江骨 Chinkiang pork ribs braised with sweet vinegar sauce

老干妈煸炒牛柳 Ma La beef tenderloin, bell peppers, chilli and black bean sauce

---

姜汁芥兰 Wok-fried kai lan with ginger sauce

農香炒飯 Seafood fried rice with dried salty fish and ginger

---

橘子冰糕 Mandarin sorbet

Please note, all menus included in this pack are sample menus only, therefore details and prices are subject to change. Please contact us for full and up-to-date menus.





## Sample Canapé & Bowl Food Menu

### Fish Canapés

Rosé Champagne shrimp dumpling  
Cod and seaweed dumpling with tobiko  
Crispy prawn & mixed seafood rolls  
Ma la chilli skewer prawns

### Meat Canapés

Baked Wagyu beef puff  
Pan fried chicken dumpling  
Peking duck roll  
Minced lamb and fennel seed dumpling

### Vegetarian Canapés

Vegetable crispy roll  
Seasonal mushroom and cabbage dumplings  
Wild mushroom pan-fried dumplings  
Green asparagus honey dressed with white sesame

### Dessert Canapés

Chocolate brownie with ginger glaze  
Mango cone

### Fish Bowl Food

Red Lantern - Sichuan deep fried crispy soft shell crab  
Monkfish fillet with peanut, dried chilli & Lao gan ma sauce  
Kung po-style fried prawns  
Cuttlefish & Enoki mushroom with white sesame & chilli oil

### Meat Bowl Food

Shredded chicken with Sichuan pepper dressing  
Mongolian-style barbecue rack of lamb  
Sichuan-style deep fried beef tenderloin, chilli, black bean & garlic  
Chicken & noodle bowl

### Vegetarian Bowl Food

Wok-fried lotus root in Lao gan ma sauce  
Wok-fried kai-lan with mixed vegetables  
Sweet Kung-po tofu with cashew nuts  
Fried noodles with seasonal vegetables

Please note, all menus included in this pack are sample menus only, therefore details and prices are subject to change. Please contact us for full and up-to-date menus.

Red Lantern - Sichuan Deep Fried Crispy Soft Shell Crab



Yam with Minced Pork Filling



Dim Sum Platter



Black Truffle & Shiitake Mushroom Buns





## Sample Cocktails & Wine Menu

### Cocktails

#### Comfortably Numb

Stolichnaya vanilla, lychee liqueur, fresh chilli, Sichuan pepper honey

#### Fui Shi

Zacapa 23 y.o. rum, orange curacao, molasses, grenadine, lime juice, blue cornflower

#### Hutong Sunset

Bulleit rye whiskey, Solerno blood orange liqueur, Hutong amaro mix

#### Beijing Star

Tanqueray gin, jasmine tea, yuzu juice, egg white, anise tincture

### Wine List

#### Champagne

Veuve Clicquot, "Yellow Label" Brut France

Ruinart, Blanc de Blanc, France

Ruinart Rosé, France

#### White Wine

Sauvignon Blanc, Single Block, Yealands, Marlborough

Albariño, Pazo Señorians, Rias Baixas

Torrontes, Las Terrazas, Salta

Pouilly Fuissé, Domaine Jacques Saumaize

#### Red Wine

Rioja Crianza, Dinastia Vivanco

Malbec, Las Terrazas, Mendoza

Pinot Noir, Giant Steps, Yarra Valley, Victoria

Château Pavillon Rocher, Grand Cru, Saint-Émilion

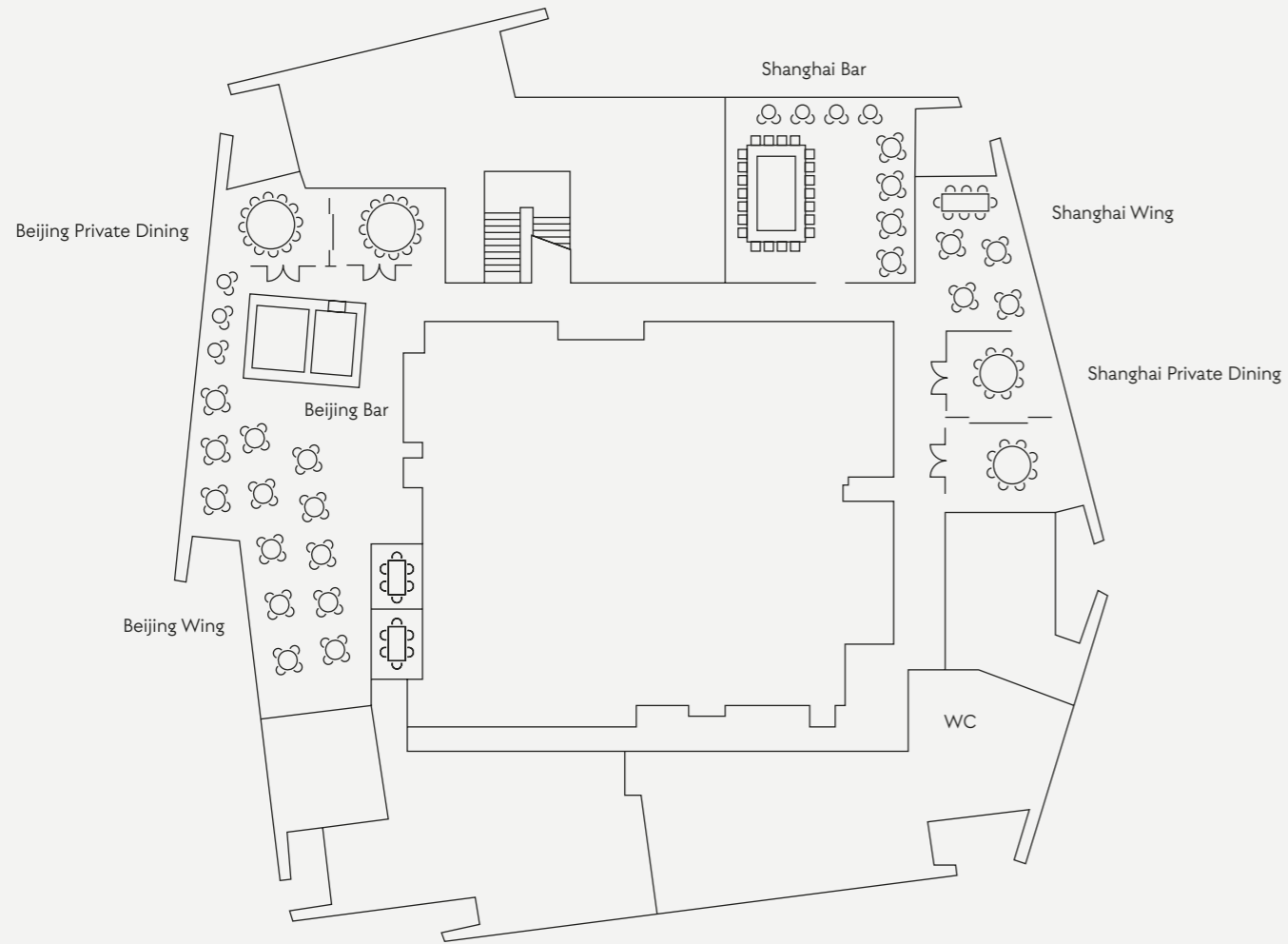
#### Rosé Wine

Château Sainte Marguerite, Cru Classé, Côtes de Provence

Please note, all menus included in this pack are sample menus only, therefore details and prices are subject to change. Please contact us for full and up-to-date menus.

## Hutong Cocktails





## Floor Plan

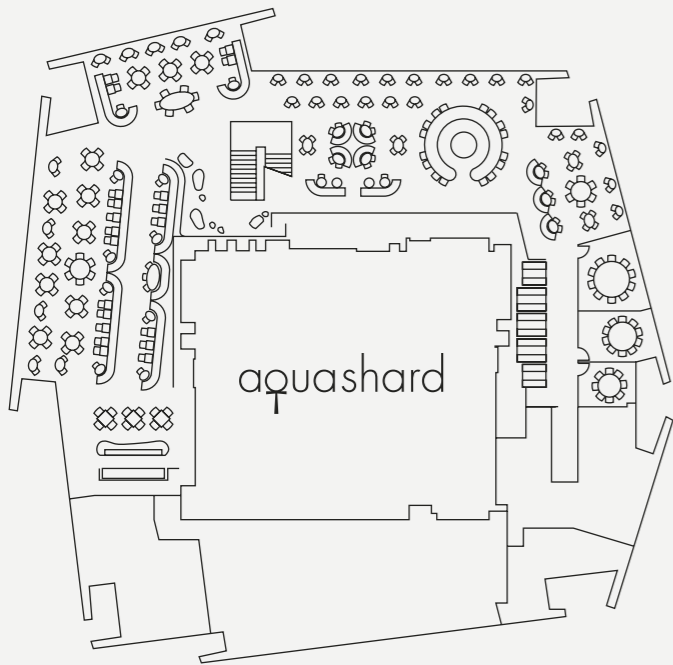
Hutong, the acclaimed Northern Chinese restaurant on Level 33 of The Shard, offers a unique yet accessible location for exclusive events, business lunches and dinners.



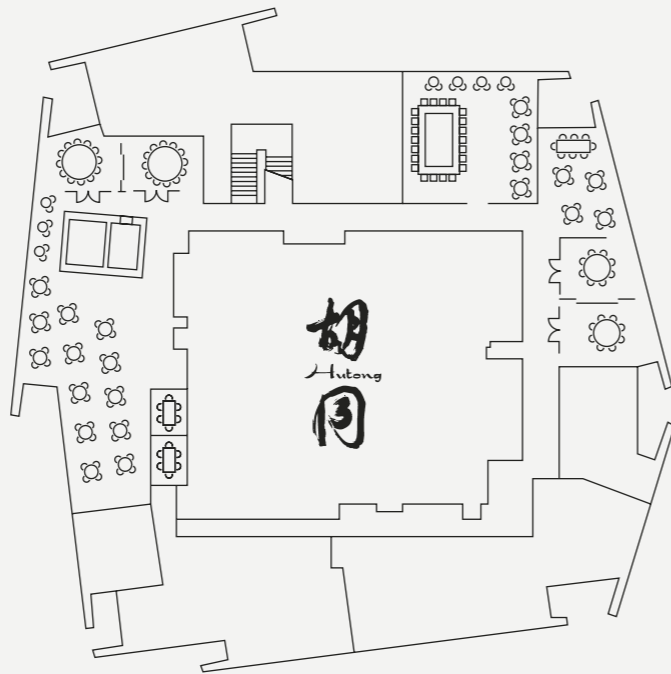
Event Options	Standing (Maximum)	Seated (Maximum)
Shanghai Private Dining	50	18
Beijing Private Dining	50	26
Shanghai Bar	100	n/a
Shanghai Wing	150	50
Beijing Wing	200	100
<b>Hutong Exclusive Hire</b>	<b>340</b>	<b>120</b>

Events 020 3011 3234 | Private Dining 020 3011 3231 | [shardevents@aqua-london.com](mailto:shardevents@aqua-london.com)





Level 31



Level 33

## Aqua Shard & Hutong Floor Plans

Situated on Level 31 & 33 in the iconic Shard building, Aqua Shard & Hutong, connected by a dramatic atrium staircase, offer an array of event opportunities when combined together.

aquashard



Event Options	Standing (Maximum)	Seated (Maximum)
Aqua Shard Exclusive Hire	360	200
Hutong Exclusive Hire	340	120
<b>Combined Venue Hire</b>	<b>700</b>	<b>300</b>

Events 020 3011 3234 | Private Dining 020 3011 3231 | [shardevents@aquashard.com](mailto:shardevents@aquashard.com)

Aqua Kyoto Restaurant



Aqua Restaurant Group | Events and Private Dining

## aqua kyoto

An open sushi bar and grill combine with a stunning rooftop terrace with a retractable awning to provide a dramatic backdrop for a host of events, from smaller dining tables to exclusive hire. Offering the finest Japanese cuisine and creative cocktails, Aqua Kyoto can also be hired with adjacent bar Aqua Spirit for a larger capacity.

Aqua Kyoto offers an innovative and deliciously unique Japanese cuisine. An extensive menu of beautifully presented sushi and sashimi and creative hot dishes combine superb produce with a contemporary technique.

For reception events, to offer flexibility, all canapés & bowls have been individually priced so that you can design a bespoke reception menu to suit your guests.

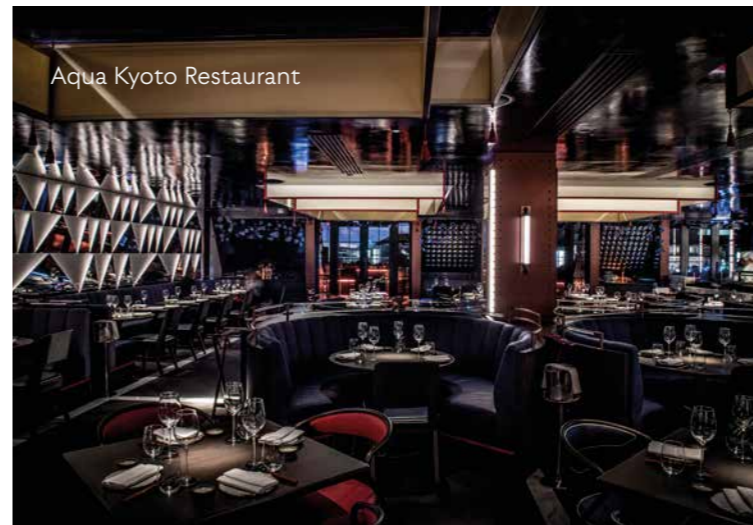
For dining events, the set menus available in Aqua Kyoto are based on a sharing concept of dishes, which will be continually brought to the table over the course of your meal.

**Aqua Kyoto** 5th Floor, 30 Argyll Street, London W1F 7EB

**Events** 020 7478 0542

**events@aqua-london.com | aquakyoto.co.uk**







## Sample Dinner Menu

昆布 枝豆 Kombu salted edamame v

味噌汁 Hiroshima miso soup v

和牛餃子 Wagyu gyoza, tsukudani veil ponzu pearls & tomato miso

---

刺身盛り合わせ-デラックス Aqua Kyoto sashimi moriawase 12 pieces

---

ロックシュリンプ 天婦羅 Rock shrimp tempura, chilli & garlic mayonnaise

ホタテ 柚子味噌焼き Grilled yuzu miso scallops

---

和牛 照り焼き Fillet of Wagyu sirloin beef, black garlic teriyaki & foie gras su miso

---

フォレスト フロアア Forest Floor, yuzu oba leaf cream, almond praline, chocolate & azuki sour cherry sorbet

Please note, all menus included in this pack are sample menus only, therefore details and prices are subject to change. Please contact us for full and up-to-date menus.

Salmon & Avocado Harumaki





## Sample Canapé & Bowl Food Menu

### Fish Canapés

Seared tuna tataki with mizuna cress & chilli ponzu  
'Takoyaki' octopus, ohba leaf mayonnaise, shirodashi teriyaki  
Rock shrimp, anori with chilli garlic sauce  
King crab daikon parcels with avocado & tobiko

### Meat Canapés

Wagyu beef tartare, with nuka pearls & foie gras  
Yakiniku Iberico secreto pork, shishito yakitori  
Boneless chicken wings with coriander lime miso

### Vegetarian Canapés

Japanese mushroom, sweetcorn rice croquette, with yuzu & miso  
Mixed vegetable tempura with oba leaf dipping sauce  
Shiitake and spring onion yakitori with wasabi sesame & teriyaki

### Dessert Canapés

Strawberry biscuit and raspberry jelly with kurozu caviar  
Chocolate and green tea ganache truffles  
Smoked chocolate ganache, sesame praline gold leaf  
Tofu vanilla cheesecake with kinako

### Fish Bowl Food

Japanese prawn risotto with Japanese mustard  
Teriyaki of salmon with katsuboshi rice, salmon pearls  
King crab soba noodle with mentiko & kimchee  
Soft-shell crab, katsu curry

### Meat Bowl Food

Grilled Wagyu beef bavette, Japanese mushrooms, onion miso  
Chicken teriyaki with sweet potato, Japanese risotto, baby corn  
Iberico secreto escalope katsu with sweet potato & crackers  
Aka miso braised beef on butternut squash miso, crispy shallots

### Vegetarian Bowl Food

Green tea soba noodles with edamame, Japanese mushrooms, tofu  
Mixed Japanese mushrooms, spinach Japanese rice, shiitake powder  
Vegetable curry katsu with sweetcorn & rice crackers

### Sushi

Soft-shell crab with green mango mitsuba lime miso  
Black cod with ebi tobiko, yuzu miso & mustard cress  
King crab meat with tobiko and avocado  
Asparagus and avocado miso, baby mizuna & beetroot yuba  
Chef's vegetarian selection

Please note, all menus included in this pack are sample menus only, therefore details and prices are subject to change. Please contact us for full and up-to-date menus.



## Sample Cocktails & Wine Menu

### Cocktails

#### Kyoto calling

Tanqueray Seville, violet bitter, citrus, Fever-Tree Soda

#### Home sweet home

Cîroc black raspberry, cassis de Dijon, banana, plum sake

#### Tsuchi

Tanqueray, mancino sakura, Montenegro infused fig, citrus

#### Rota Roy

Tanqueray Royal, Takara plum wine, Fever-Tree Tonic

#### Negroni royal

Tanqueray Royal, Roots mastic, dry vermouth, citrus

### Wine List

#### Champagne

Veuve Clicquot, "Yellow Label" Brut France

Ruinart Rosé, France

#### White Wine

Viognier, Îles Blanches, Cellier des Chartreux, Rhône Valley

Vinho Verde Reserva, Quinta de Azevedo, Portugal

Muscadet de Sèvre et Maine Sur Lie, Château de la Ragotière, Loire, France

Sauvignon Blanc, Iona, Elgin, South Africa

#### Red Wine

Garnacha, El Circo, Cariñena, Spain

Rioja Crianza, Ramón Bilbao, Spain

Merlot, Central Valley, Nostros Gran Reserva, Indómita, Chile

Pinot Noir, Yealands, Marlborough, New Zealand

#### Rosé Wine

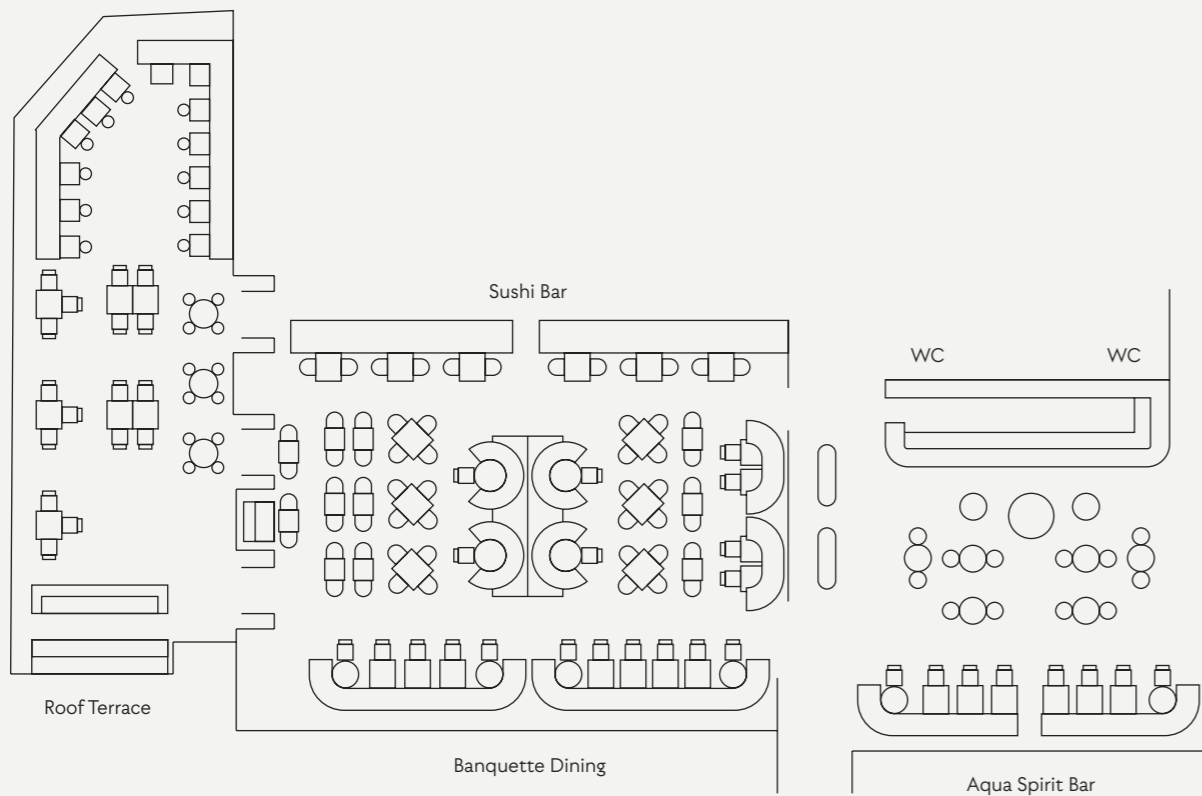
Côtes de Provence, Domaine de l'Amour, France

Please note, all menus included in this pack are sample menus only, therefore details and prices are subject to change. Please contact us for full and up-to-date menus.

## Aqua Kyoto Cocktails







## Aqua Kyoto Floor Plan

aquakyo

An open-facing sushi bar and grill combine with dark timbers and abstract mirrors diffusing light throughout the restaurant. A stunning heated and covered rooftop terrace, provides a dramatic backdrop for a host of events, from intimate dinners to exclusive hire.

Event Options	Standing (Maximum)	Seated (Maximum)
Banquette Dining	n/a	16
Aqua Kyoto Exclusive	250	120
Aqua Kyoto & Aqua Spirit Bar	400	200
<b>Aqua Kyoto Exclusive Hire</b>	<b>400</b>	<b>200</b>

Events 020 7478 0542 | [events@aquakyo.com](mailto:events@aquakyo.com)

Aqua Nueva Bar



Aqua Restaurant Group | Events and Private Dining

## aqua nueva

Sleek and elegant Aqua Nueva offers modern Spanish cuisine in a stunning interior. A large central cocktail bar, intricate marble tiled flooring, curved copper ceiling and beautiful rooftop terrace are sure to give your guests the wow factor.

Two adaptable private dining rooms with a private terrace provide multiple event options or larger events can hire the space exclusively.

Aqua Nueva has skilfully reinvented traditional Spanish dishes, exploring the variety and depth of Spain's vibrant flavours in their refined and modern menu.

For reception events, to offer flexibility, all canapés & bowls have been individually priced so that you can design a bespoke reception menu to suit your guests.

For dining events, the set menus available in Aqua Nueva are based on a sharing concept of dishes, which will be continually brought to the table over the course of your meal.

[Aqua Nueva 5th Floor, 30 Argyll Street, London W1F 7EB](#)

[Events 020 7478 0542](#)

[events@aqua-london.com](mailto:events@aqua-london.com) | [aquakyoto.co.uk](http://aquakyoto.co.uk)



Aqua Nueva Restaurant



Aqua Restaurant Group | Events and Private Dining

Aqua Nueva Private Dining



Aqua Nueva Entrance Event Set-up



Aqua Nueva Event Set-up



Nueva Terrace





## Sample Dinner Menu

Iberico ham with tomato & crystal bread  
Jamon Iberico, pan cristal y tomate

Avocado, crispy corn & bitter leaf salad  
Ensalada de aguacate y maíz crujiente

Crispy baby artichokes with aubergine pisto  
Corazones de alcachofa crujiente con pisto de berenjena calabacín

Seafood rice with grilled tiger prawns  
Arroz caldoso de marisco

Iberico roasted pork presa & chickpeas  
Presa de cerdo ibérico asado con pure de garbanzos

---

Dark chocolate ganache, salted caramel & clementine sorbet  
Ganache de chocolate y caramelo con sorbete de mandarina

---

Coffee & Petit fours

Please note, all menus included in this pack are sample menus only, therefore details and prices are subject to change. Please contact us for full and up-to-date menus.

Crispy Baby Artichoke, Gordal Olives & Spicy Aubergine





## Canapé & Bowl Food Menu

### Fish Canapés

Seafood tartlet  
Prawn with squid ink aioli  
Black seafood & aioli croquette  
Marinated salmon with dill & green apple

### Meat Canapés

Oxtail empanada with avocado  
Deep-fried spiced chicken & spring onion  
Marinated beef fillet skewer  
Grilled Iberico pork skewer with pineapple & coriander

### Vegetarian Canapés

Delicia pumpkin tartlets with pickled mushrooms  
Puff pastry filled with saffron fried onions, Torta del Casar  
Green asparagus with avocado mousse & vinaigrette  
Patatas bravas

### Dessert Canapés

Mini raspberry cheesecake  
Torrija with cinnamon & honey  
Mini chocolate cake with toffee  
Piña colada

### Fish Bowl Food

Grilled cod with fennel and black olives  
Confit tuna with piquillo peppers  
Cod ceviche  
Salmon con pisto, lemon, honey aioli

### Meat Bowl Food

Confit lamb shoulder with caramelised onion purée & breadcrumbs  
Beef fillet with cubed potatoes, padrón pepper, mustard sauce  
Grilled chicken breast, sweet potato & coconut  
Chicken bomba rice

### Vegetarian Bowl Food

Wild mushroom rice with truffle aioli  
Grilled baby artichokes hearts, spicy aubergine & smoked paprika  
Classic Spanish tortilla served on a bed of piquillo pepper cream  
Celeriac remoulade, green apple & walnuts

Please note, all menus included in this pack are sample menus only, therefore details and prices are subject to change. Please contact us for full and up-to-date menus.



Award-winning Croquettes



Classic Spanish Tortilla, Caramelised Onion



Iberico Pork Pinchos



Patatas Bravas

## Sample Cocktails & Wine Menu

### Cocktails

#### Olé

Canaima gin, Italicus, grapefruit, agave, Estrella

#### Sweet escape

Pampero Blanco rum, Chambord, peach liqueur, bergamot, passion fruit liqueur, vanilla, cranberry

#### Starting from the roots

Cîroc Pineapple, El Gobernador pisco, Graham white port, vanilla, Supasawa

#### Day in the country

Tanqueray gin, Aperol, Mancino Ambrato, peach, bergamot

#### Pink Panther

Tapatio reposado, peach, Campari, Supasawa, Fever-Tree Refreshingly Light Tonic

### Wine List

#### Champagne

Veuve Clicquot, "Yellow Label" Brut France  
Ruinart Rosé, France

#### White Wine

Viognier, Îles Blanches, Cellier des Chartreux, Rhône Valley  
Vinho Verde Reserva, Quinta de Azevedo, Portugal  
Muscadet de Sèvre et Maine Sur Lie, Château de la Ragotière, Loire, France  
Sauvignon Blanc, Iona, Elgin, South Africa

#### Red Wine

Garnacha, El Circo, Cariñena, Spain  
Rioja Crianza, Ramón Bilbao, Spain  
Merlot, Central Valley, Nostros Gran Reserva, Indómita, Chile  
Pinot Noir, Yealands, Marlborough, New Zealand

#### Rosé Wine

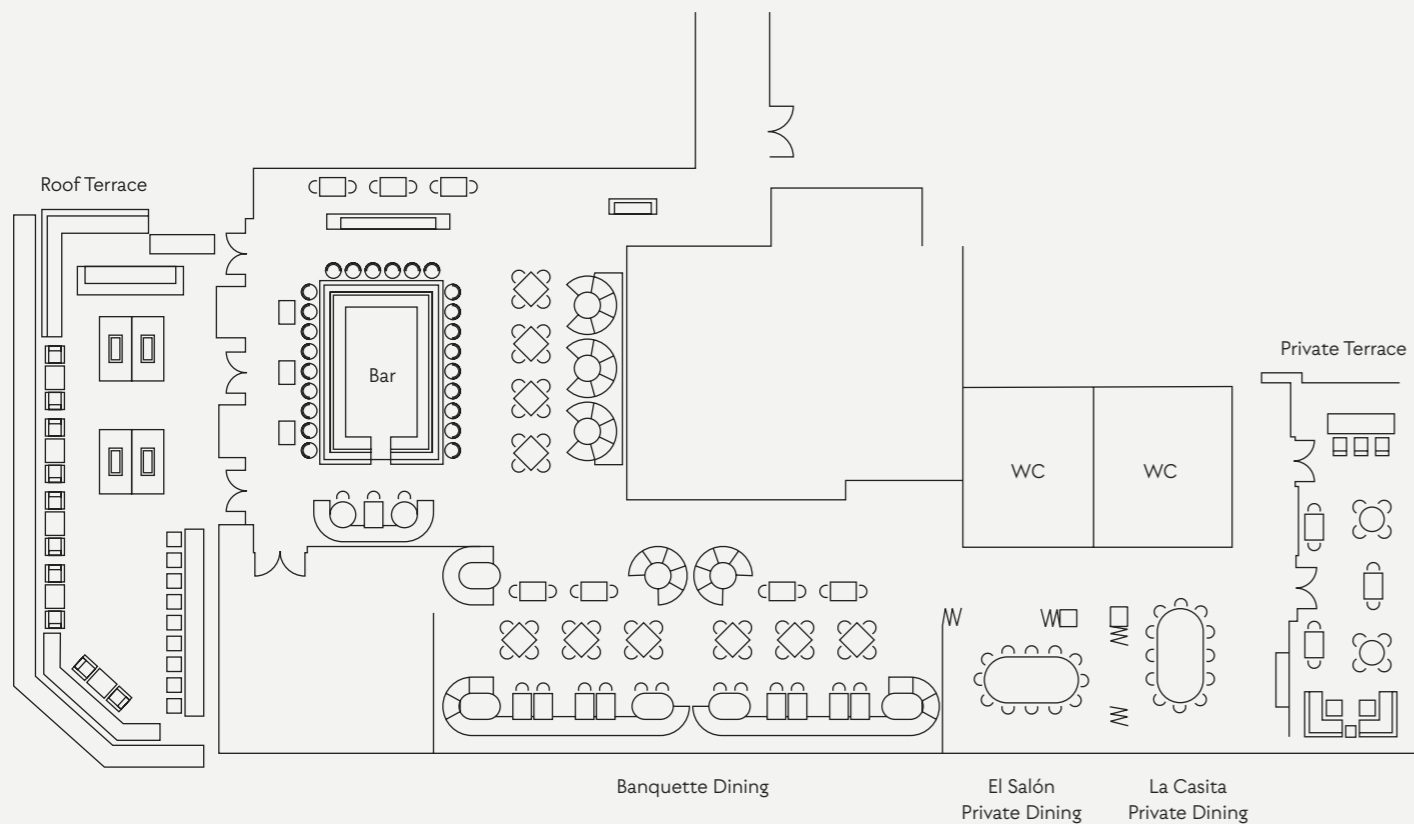
Côtes de Provence, Domaine de l'Amour, France

Please note, all menus included in this pack are sample menus only, therefore details and prices are subject to change. Please contact us for full and up-to-date menus.

Aqua Nueva Cocktail







## Aqua Nueva Floor Plan

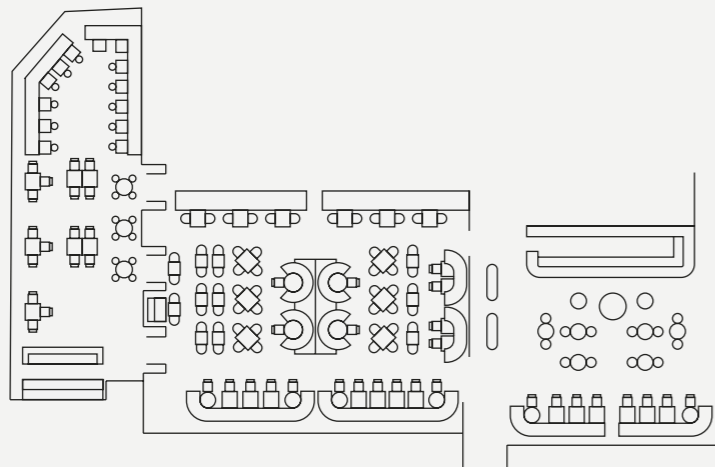
aquanueva

Sleek and elegant Aqua Nueva offers modern Spanish cuisine in a stunning interior. A large central cocktail bar, intricate marble tiled flooring, curved copper ceiling and beautiful rooftop terrace are sure to give your guests the wow factor.

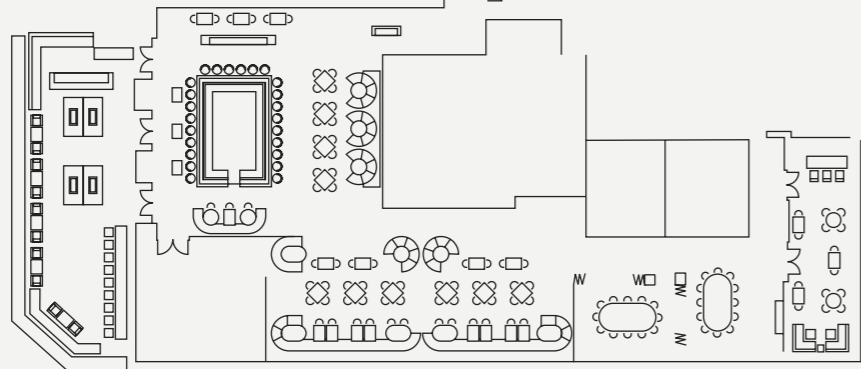
Event Options	Standing (Maximum)	Seated (Maximum)
Banquette Dining	n/a	20
El Salón Private Dining	n/a	15
La Casita Private Dining with Private Terrace	50	15
La Casita Private Dining with El Salón & Private Terrace	80	30
Aqua Nueva Bar & Terrace	120	n/a
Aqua Nueva Restaurant	250	100
<b>Aqua Nueva Exclusive Hire</b>	<b>400</b>	<b>170</b>

Events 020 7478 0542 | [events@aqu-a-london.com](mailto:events@aqu-a-london.com)

aqua kyoto



aqua nueva



## Aqua Kyoto & Aqua Nueva Floor Plan

aqua kyoto aqua nueva

Made up of three integrated areas, Aqua London presents a stunning host of indoor and outdoor event options perfectly located in the heart of the West End.

Event Options	Standing (Maximum)	Seated (Maximum)
Aqua Kyoto Exclusive Hire	400	200
Aqua Nueva Exclusive Hire	400	170
<b>Combined Restaurant Hire</b>	<b>800</b>	<b>370</b>

Events 020 7478 0542 | [events@aqu-a-london.com](mailto:events@aqu-a-london.com)





Notes

Lined area for taking notes.

aqua restaurant group

Aqua Shard & Hutong

Events 020 3011 3234 | Private Dining 020 3011 3231 | shardevents@aqua-london.com

Aqua Kyoto & Aqua Nueva

Events 020 7478 0542 | events@aqua-london.com







[aqua-london.com](http://aqua-london.com) | [@aquaeventslondon](https://twitter.com/aquaeventslondon)