



Summer at No.11 Cavendish Square

Exceptional classic and modern spaces



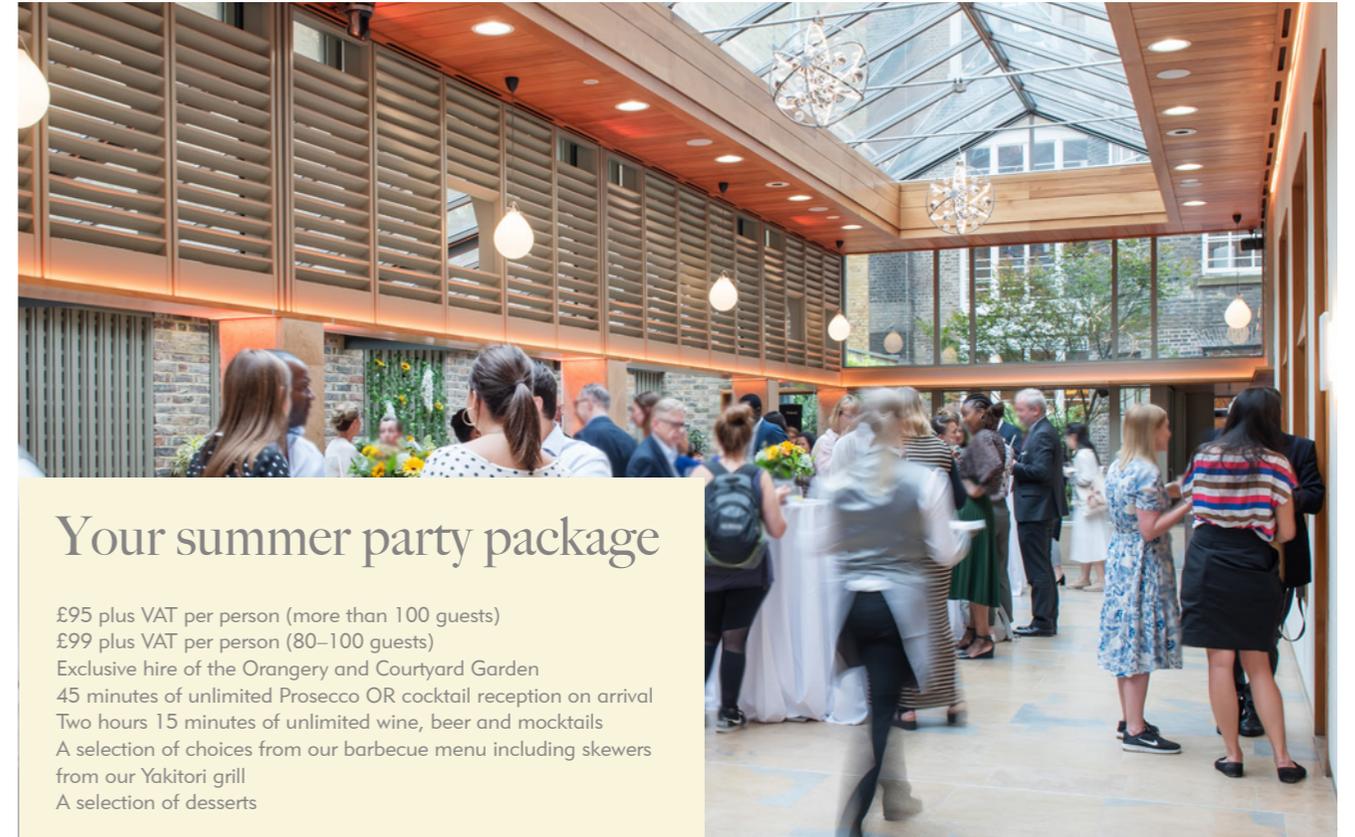
Elegant and versatile spaces with creative hospitality for unforgettable experiences

Enjoy freshly prepared food and creative cocktails beneath the city sunshine.

Our delightful Orangery and Courtyard Garden is an ideal place to escape the buzz of the city and relax with clients or colleagues in one of London's most sought-after spaces. It is an oasis in the heart of London, with a lush green 'living wall' installation, ambient lighting and bespoke seating – the ideal spot for alfresco entertaining.

The Courtyard Garden flows seamlessly into the splendid Orangery, with a glass apex roof flooding the space with natural light and can be re-configured in many ways – providing you with the freedom to make your event unique, safe in the knowledge your guests will be protected from inclement weather.

On arrival we will welcome you with a cocktail reception. Your guests can then enjoy two hours of unlimited drinks, while indulging in our chef's delicious barbecue creations cooked on our Yakitori grill.



Your summer party package

- £95 plus VAT per person (more than 100 guests)
- £99 plus VAT per person (80–100 guests)
- Exclusive hire of the Orangery and Courtyard Garden
- 45 minutes of unlimited Prosecco OR cocktail reception on arrival
- Two hours 15 minutes of unlimited wine, beer and mocktails
- A selection of choices from our barbecue menu including skewers from our Yakitori grill
- A selection of desserts

Thank you as always for yet another superb evening! Everything was perfect and it couldn't be done without you, your amazing catering manager and wonderful staff. Please pass on my thanks to all involved.

BBC summer barbecue





Not only will you experience a sophisticated setting when booking your summer party at No.11 Cavendish Square you will experience a unique tasting sensation with an unforgettable menu cooked on the hot coals of our Yakitori grill. This Japanese-style specialist grill is skilfully hand carved from a single block of diatomite, and uses an ancient cooking technique to give food exceptional and mouth-watering flavours.

Firstly, thank you very much for your amazing assistance in helping us put on our event yesterday.

We thought the venue, food and service were simply outstanding.

Association of Independent Tour Operators (AITO) summer reception

Many thanks to you and the team on Friday. The client was very happy and it was obviously a well-attended event. All in all, a great success.

Aperture Events summer party



DRINKS RECEPTION (45 minutes)

Prosecco

Or select one of the following cocktails:

Summer garden cocktail: pink gin, basil, strawberries, tonic water

Cloudy dark and stormy cocktail: dark rum, angostura, lime, ginger beer

Pomegranate fizz mocktail: pomegranate, cloudy apple juice, lime, soda water

Followed by two hours and 15 minutes Unlimited wine, beer and mocktails

Barbecue

Upgrades

No.11 Cavendish Square private entrance with Garden room available for £500 VAT exempt
 Additional £250 per hour after 10pm
 Additional hour of unlimited wine, beer and mocktails £5 plus VAT per person
 Unlimited spirits bar 3 hours £16 per person plus VAT
 45 mins Champagne upgrade on arrival £10 per person plus VAT

Select a menu from following sections:

One meat option

One poultry option

One fish option

One vegetarian option

Two salads

Three desserts



MEAT

Hand-made beef burger in a brioche bun, cheese, tomato, burger sauce, pickles, salad leaf

Bratwurst sausage in a brioche bun, pickled cabbage, caramelised onion, sauce

Confit duck burger, Comté cheese, lettuce leaf, truffle mustard mayonnaise (supplement of £2.50)

Skewers

Cumbrian lamb with Shichimi 7 spice

Sesame minced beef, spring onion and ginger

Ribeye steak with Aleppo pepper (supplement of £3.50)

POULTRY

Chipotle grilled chicken with sour cream, tomato salsa, guacamole Rosemary and lemon grilled chicken

Skewers

Free-range chicken with Gochujang pepper and grapefruit

FISH

Chargrilled Scottish salmon, herb crème fraiche

Cornish mackerel fillet, tartar sauce

Skewers

Salmon and cucumber teriyaki

Mackerel fillet, Ponzu sauce

Grilled King prawns, wild garlic and herbs (supplement of £3.00)

VEGETARIAN

Vegan koftas with grilled vegetables, flatbread, chilli tomato sauce

Grilled paneer and vegetable skewers, mango masala sauce

Vegan gourmet burger, tomato, salad leaves, porcini mushroom sauce

Skewers

Romero pepper and wild garlic (ve)

Paneer and okra, smoked salt, black cumin, Pondicherry pepper (v)

Celeriac, crispy chilli and black bean

Courgette, black truffle and soy glaze (ve)

SALADS

Ramen noodles, sweet chilli, coriander and spring onion (v)

Japanese shredded salad (ve)

Baby potato and chive vinaigrette (ve)

Grilled vegetable and crumbled feta (v)

Herb leaf salad (ve)

Caprese (v)

Orzo sunshine salad (ve)

Giardiniera (herb marinated vegetable salad) (ve)

Salad gourmande (v)

Fregola sarda, roast courgette, pesto salad (ve)

Garden salad (ve)

Chermoula (middle eastern) potato salad (ve)

Chipotle coleslaw (ve)

DESSERT

Vanilla mousse, muscovado rubble (v)

Madagascan chocolate and raspberry truffle (v)

Apple and cinnamon upside-down cake (v)

Baba rum (v)

Berry compote, berry mousse (ve)

Japanese sencha cream and yuzu (v)

Honey cake with jasmine apple (v)

Skewers

Grilled plums, muscovado croquant

Grilled pineapple with marigold

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No.11 Cavendish Square is run by KEHF Limited, a wholly owned trading subsidiary of The King's Fund.
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