



# 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 fraîche

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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