



GRAND CAFÉ

VILLANDRY

St James's
Private Dining & Events

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Private Dining and Events at Villandry St. James's

Villandry St James's occupies a notable, architecturally beautiful 1913 Edwardian baroque building. This elegant space is perfect for any sized event from a group booking of 10 to an exclusive of up to 300 people. Whatever you're looking for our events team are here to help.

Small Private Room: 12 seated

Large Private Room: 42 seated, 60 standing

Private Bar on Mezzanine Level: 30 standing

Restaurant Exclusive Hire: 100 seated, 100 standing

Grand Café Exclusive Hire: 70 seated, 150 standing

Ground floor exclusive: 170 seated, 250 standing

Whole venue exclusive: 300 standing

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Private Dining Rooms

Our private rooms are situated on a mezzanine level which overlooks our Grand Café. We have two stylish, spacious rooms that come with a private bar, perfect for arrival drinks. We host a variety of functions including corporate breakfasts, business presentations, celebratory occasions and sporting events.

Features: natural daylight, wifi, audio-visual technology for presentations, sound system for music, grand piano, Corporate Day Delegate Rate, wine and food pairing with our sommelier.

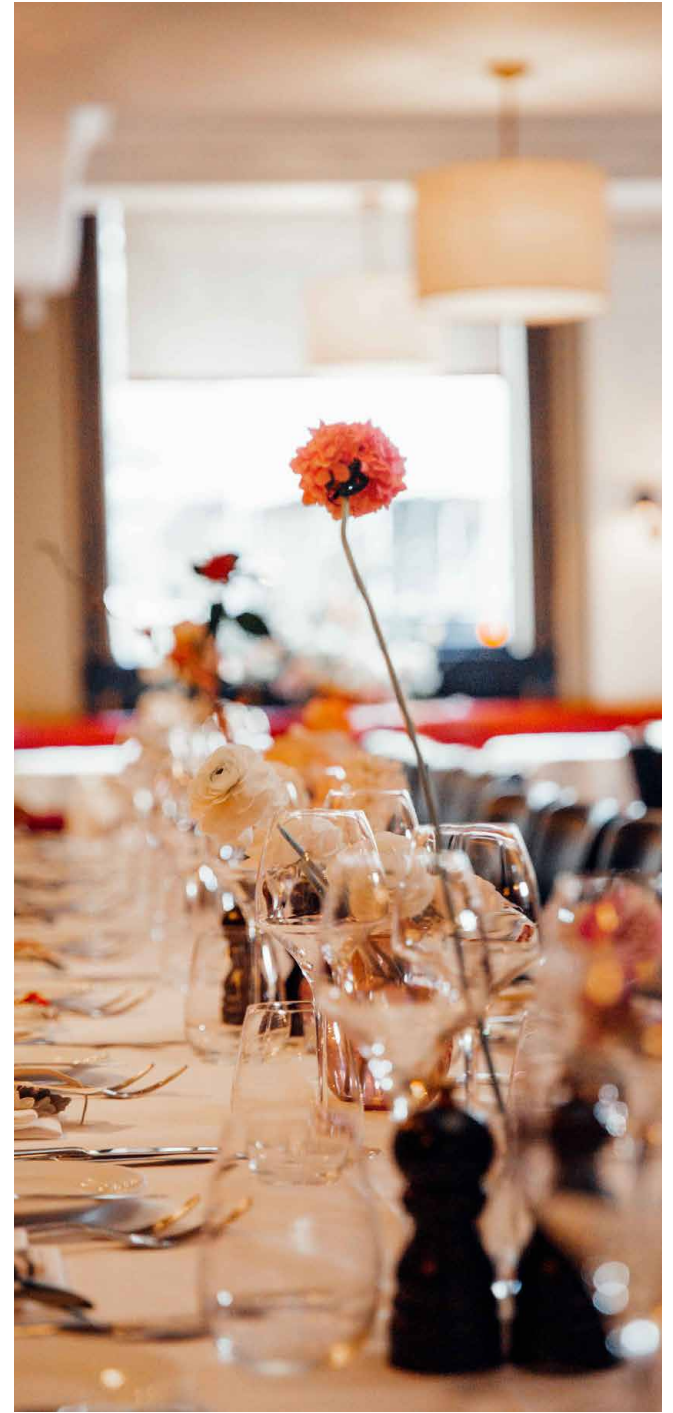
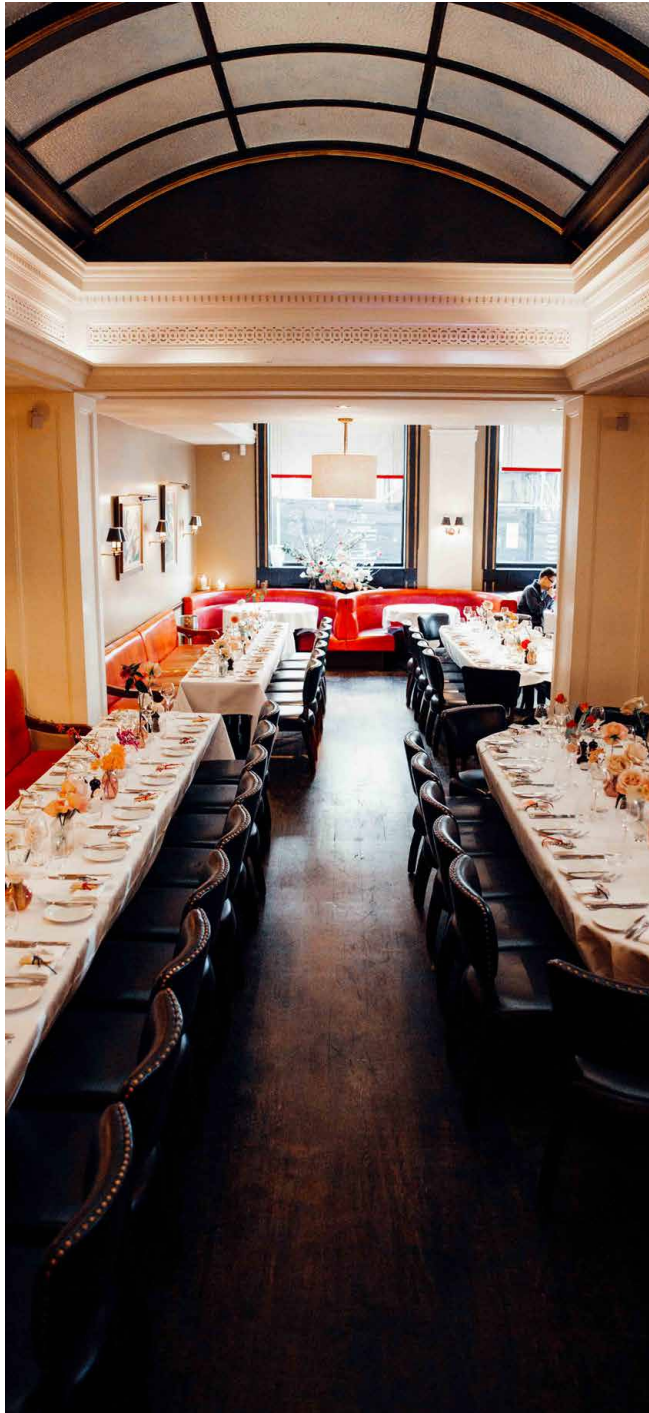




Restaurant - Group Bookings

Our Restaurant is a perfect space for group bookings for those that still want to feel the buzz of the restaurant. We can cater for groups from 10 to 170 for lunch or dinner and welcome travel groups, corporate and personal bookings.

Close to Piccadilly Circus we are located near many of London's top tourist attractions.

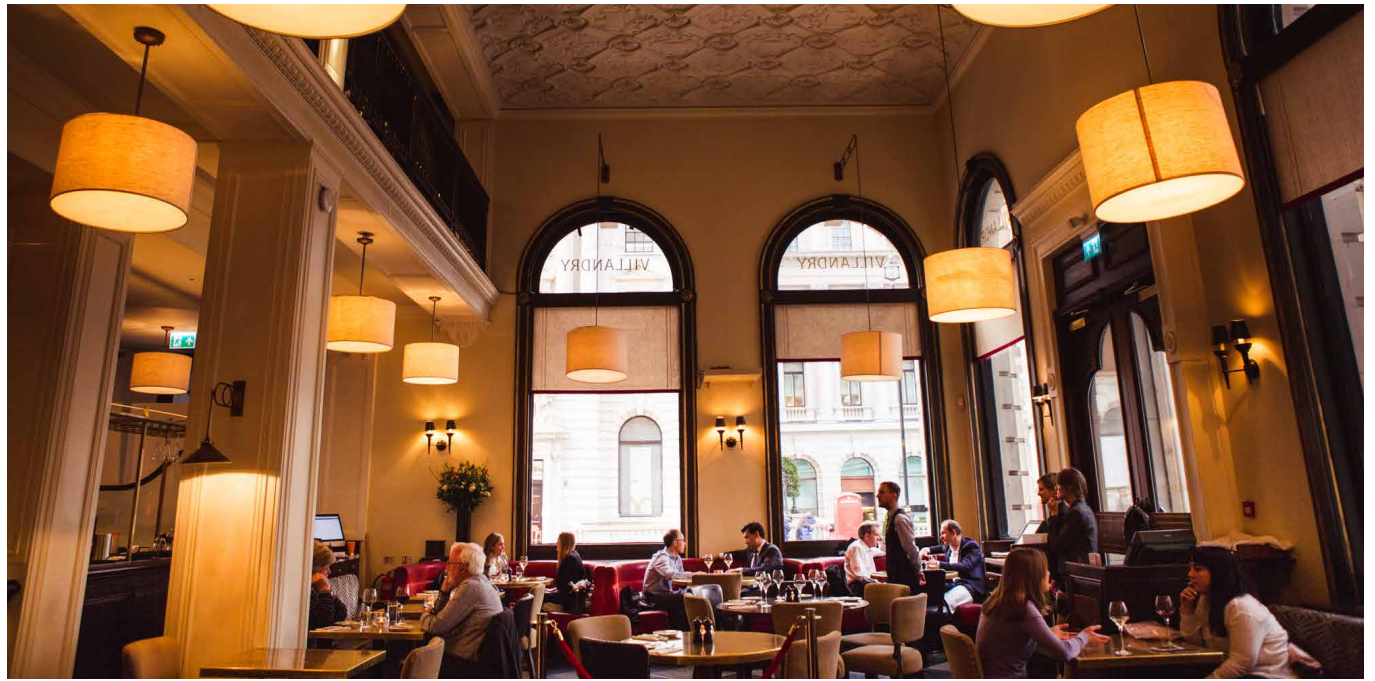
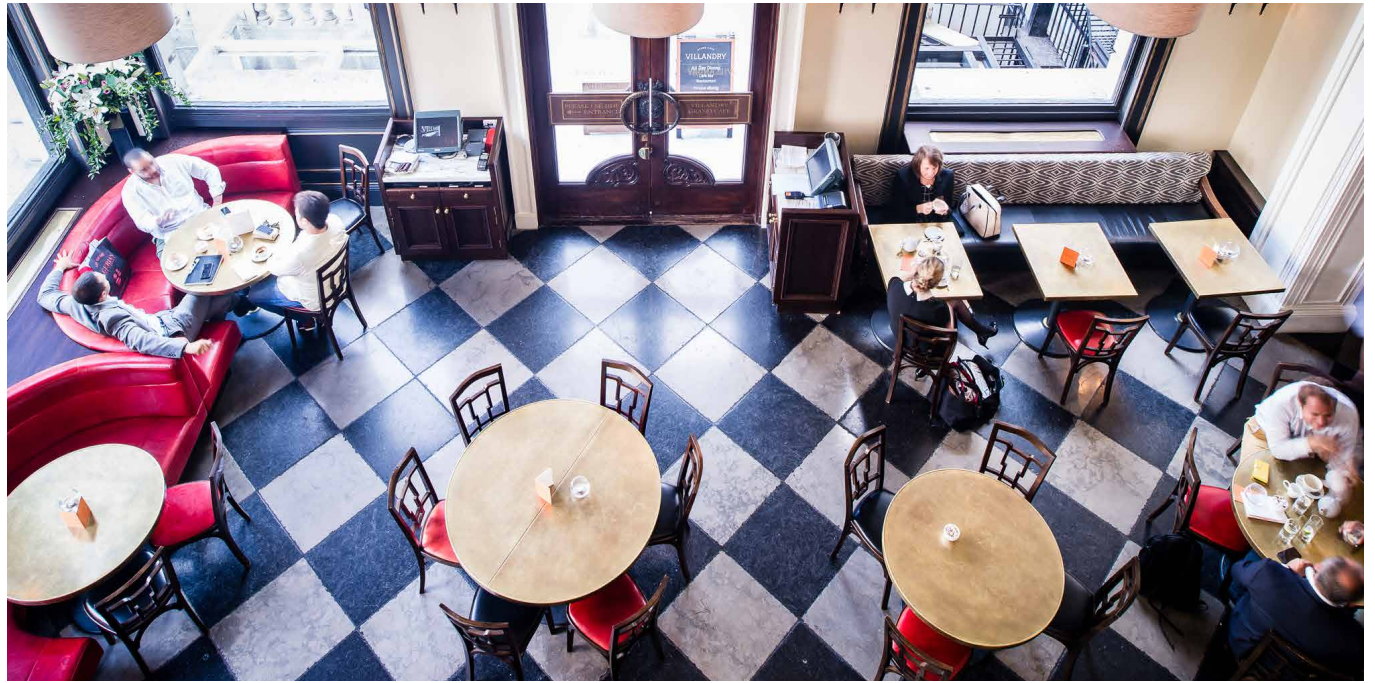


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Grand Café - Receptions

Our Grand Café is a beautiful space for hosting a drinks reception, whether it be leaving drinks, a get together with friends, an engagement party or a corporate event.

We can also accommodate group bookings in this room; circular tables or banquet style for up to 70 guests.

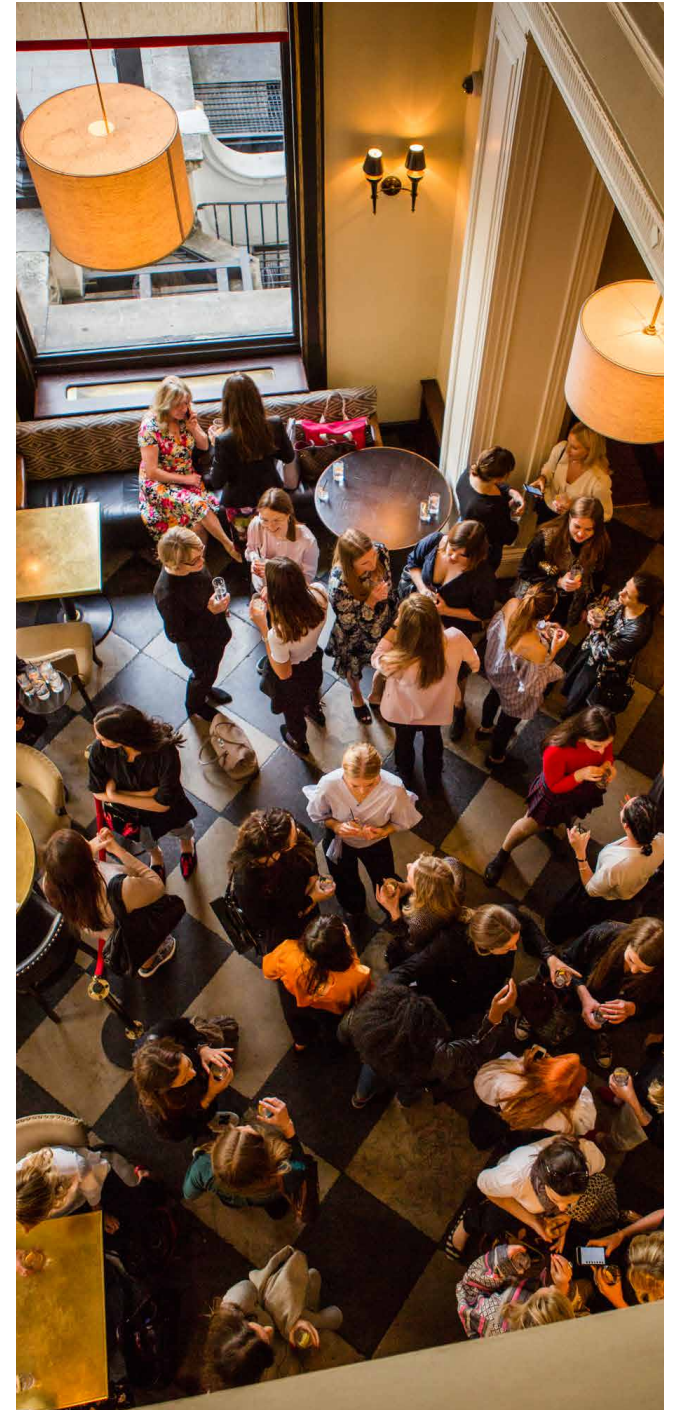
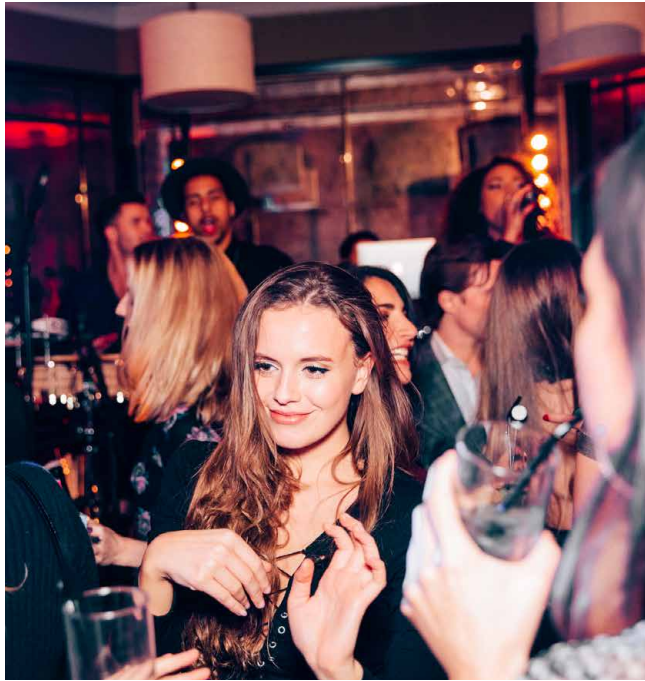




Exclusive Hire

Villandry St James's can be hired exclusively for both corporate and personal events. We can accommodate combined dinner and dance for up to 100 guests, 170 for a seated event or 350 for a standing reception. With our high ceilings and stone floor, the space is elegant, sophisticated and versatile.

We work with trusted suppliers and can arrange live music, AV equipment, entertainment and flowers for your event.



GRAND CAFE
VILLANDRY

Corporate Breakfast
Minimum order for 10 people

£15 per person — Continental Breakfast

Cafetière coffee & tea
Glass of freshly squeezed orange juice
Selection of mini pastries
Granola & yoghurt pot
Fruit skewers

£20 per person — Deluxe Continental Breakfast

Cafetière coffee & tea
Glass of freshly squeezed orange juice
Selection of mini pastries
Granola & yoghurt pot
Fruit skewers
Bacon brioche buttie

£25 per person — Breakfast

Cafetière coffee & tea
Glass of freshly squeezed orange juice
Selection of mini pastries
Granola & yoghurt pot
Scrambled eggs with Smoked salmon or bacon or mushroom

Cafetière coffee or pot of tea is included in the price.

All other coffee (latte/cappuccino/flat white) are charged for in addition.

Bottled water is not included in the price and charged for in addition.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients.

If you have a food allergy or intolerance, please let us know before ordering.

GRAND CAFE
VILLANDRY

Menu d'hôte £39

Mains to be served with a side of seasonal vegetables

Gazpacho soup ^v
with lime basil sorbet

Beef Tataki
with Asian dressing

Duo of Salmon
smoked salmon mousse and house cured salmon

Boned and Rolled Lamb Shoulder
cooked with mint, lemon and parsley
served with broad beans, Chantenay carrots, caramelised aubergine and tomato chutney

Pan-Fried Seabass
with Niçoise garnish

Closed parcel of Ricotta Ravioli ^v
with peas, broad beans, asparagus with tomato salsa & pea shoots

Strawberry Tart
with cream

Tarte Tatin
with vanilla ice cream

Trio of Ice Cream or Sorbet

Coffee or tea

^v = vegetarian ingredients / ⁿ = contains nuts. For gluten free options ask your waiter.

A discretionary service charge of 12.5% will be added to your bill. This is divided amongst staff. All prices include VAT at 20%.

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GRAND CAFÉ

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Menu d'hôte £49

Mains to be served with a side of seasonal vegetables

Salad of Mixed Heritage Beetroots ^v

with goats curd and hazelnuts

Marinated Salmon Tartar

with grapefruit and grapefruit gel, dill, celery leaves, red chard leaves and radish

Fillet of Beef Carpaccio

with artichoke, onion rings, radish and rocket

Duo of Duck

with apple purée, radish & endive tarte fine

Roast Cod Loin with 3-way Carrots

with roast carrot purée, heritage carrot ribbons, pickled carrot and caramelised shallots

Barigoule ^v

a traditional Provençal dish of braised artichokes and seasonal vegetables

Vanilla Panna Cotta

with seasonal fruit

Chocolate Tart

with vanilla ice cream

Strawberry Mille Feuilles

with crème pâtissière

Coffee or tea & Petit Fours

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Menu d'hôte £59

Mains to be served with a side of seasonal vegetables

Open Ravioli of Truffled Ricotta ^v

with peas, broad beans, asparagus with tomato salsa and pea shoots

Tian of Crab with Granny Smith

with tarragon, chervil, cucumber velouté

Pressed Terrine of Foie Gras

with pomegranate molasses dressing, brioche bread

Grilled Halibut

with corn purée, tomato salsa, Asian dressing and broccoli florets

Beef Fillet (served medium rare)

with spinach, roasted shallots, port jus and pavé of sweet potato

Barigoule ^v

a traditional Provençal dish of braised artichokes and seasonal vegetables

Espresso Martini Crème Brûlée

with shortbread biscuit

Warm Chocolate Fondant

with crème fraîche ice cream

Poached Peach

with raspberry coulis, crème anglaise

Artisan Cheese Plate

Coffee or tea & Petit Fours

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VILLANDRY CANAPÉ LIST

A minimum order of 8 individual canapes is required and a total minimum order of 25 canapés.

Vegetarian

6 Mini spinach & cheese rolls £4.90
Chicory boat with Roquefort and walnuts £3.00
Crostini of spiced aubergine caponata & olives £2.80
Mini onion tarte-tatin £2.80
Beetroot muffin cup with cucumber, dill and sour cream £2.80
Roasted vegetable & goats cheese tartlet £2.80
Mini falafel & spiced yoghurt £2.80
Crispy mozzarella and pesto £2.80
Vegetarian mini pizza £2.80
Rosso Napoli croquettes £2.80

Non-Vegetarian

Smoked salmon blini with crème fraîche £3.00
King prawn skewer with spicy salsa £3.00
Mini crab tartlet £3.00
Salmon tartare on crostini £3.00
Roast beef mini rolls with horseradish & watercress £3.00
Rump of lamb with a basil, pine nut & breadcrumb crust £3.00
Mini hamburger, cheese & salsa £3.00
Saffron & lemon chicken & olives on skewer £2.80
Confit duck cucumber and caramelised onion tartlet £2.80
Mini Cumberland sausages £2.80

Mini Sweet Canapés £2.80

Lemon tart
Pavlova
Chocolate brownie
Strawberry tartlet
Raspberry tartlet
Mixed berry tartlet
Salted caramel tart

Please note that while we make every effort to supply your canapés as ordered, some ingredients may become unavailable at the time of cooking. Due to local sourcing and seasonality if any ingredient becomes unavailable we will substitute with the closest match.



VILLANDRY WINE TASTINGS

An informal, engaging addition to any personal, corporate event or team building event. We cater for everyone from a beginner to more serious wine enthusiasts and those who would like to explore unusual wines from exciting new wave wine makers.

Our sommelier will create a fun, relaxed environment whereby she will take you and your guests on an informative wine journey. The wine tasting will take place at the beginning of the event, in one of our beautiful private rooms, followed by a seated or standing dinner to allow you to mingle and converse with your guests. Our sommelier and knowledgeable staff will be on hand for the duration of the meal should you have further queries.

Some of our topics include:

- Chocolate and wine tasting
- Food and wine pairing tasting
- Cheese and wine tasting
- Blind tasting
- New world vs old world
- Classic vs innovative

We are also happy to tailor a tasting to any ideas you may have and work with you around your budget.

Wine tasting cost:

From £35.00 per person ranging up to £65.00 for premium wines

Menu price:

£59.00 per person. We will pair the tasting with a four course set menu to enhance the wines. Alternatively, for an informal, fluid setting, we can offer canapés, buffet or cheese and charcuterie stations.

Terms and conditions apply.

VILLANDRY DAY DELEGATE PACKAGE

£65.00 per person

Includes:

- Exclusive use of private room from 8am to 5pm
- Refreshments on arrival; tea/coffee, juice, pastries, muffins, fruit skewers
- Mid-morning break with biscuits
- 3 course seated lunch OR Informal buffet style with platters to share; (Sandwich platters, French cheese board, Mediterranean mezze platter, charcuterie platter)
- Mid-afternoon refreshments with homemade cookies
- Mineral water

Additional features in the room:

- Plasma Screen
- Flipchart & paper (additional charge £15.00)
- Conference phone
- Wifi
- Breakout area for drinks on the mezzanine after your event finishes

Terms and conditions apply.

VILLANDRY ST JAMES'S

Location

12 Waterloo Place

London SW1Y 4AU

+44 (0) 20 7930 3305

Underground

Leicester Square, 6 minute walk

Piccadilly Circus, 2 minute walk

Charing Cross, 7 minute walk

For further details on hosting your party at Villandry contact your events team:

Call

020 7930 3305

Email

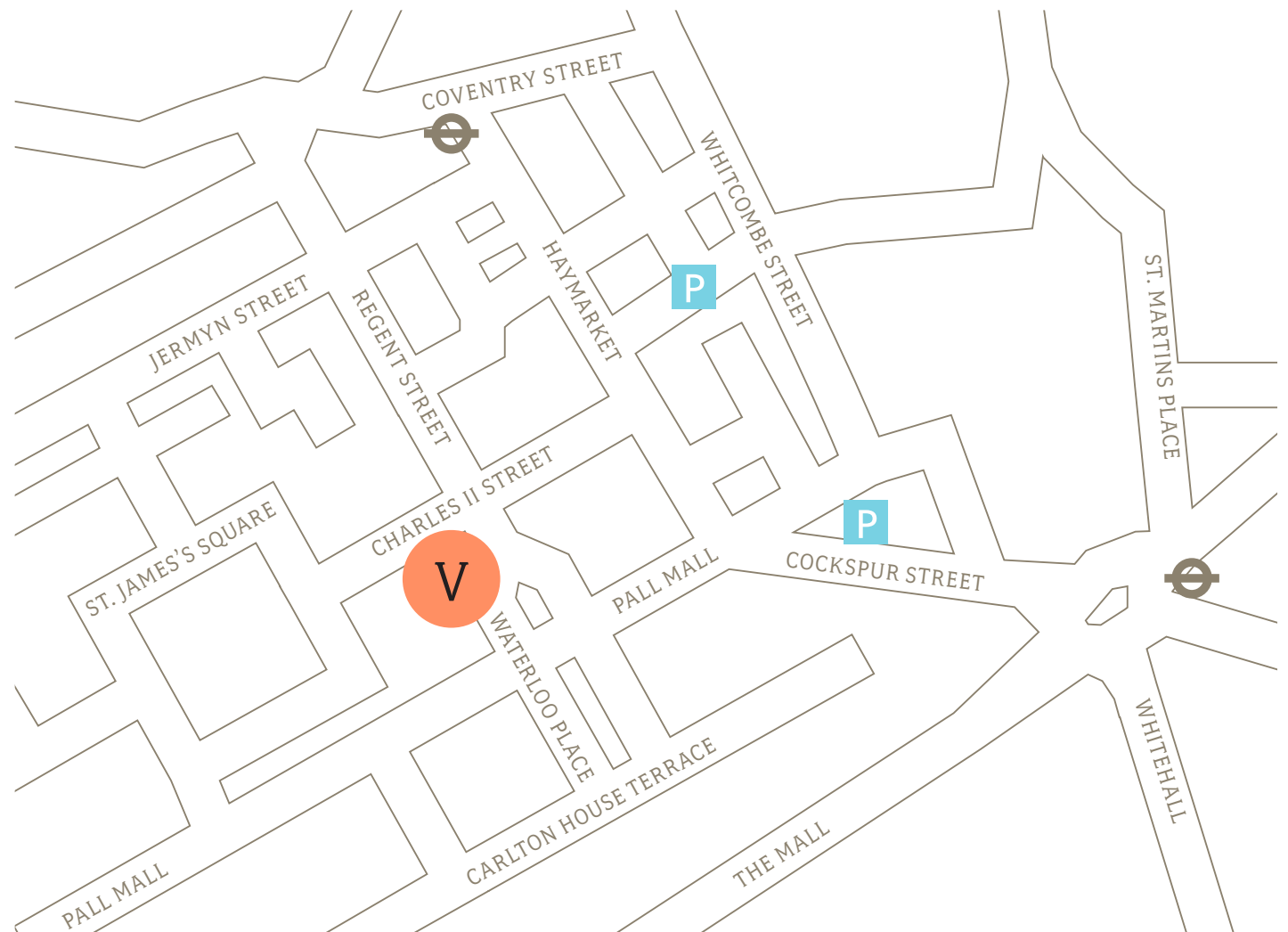
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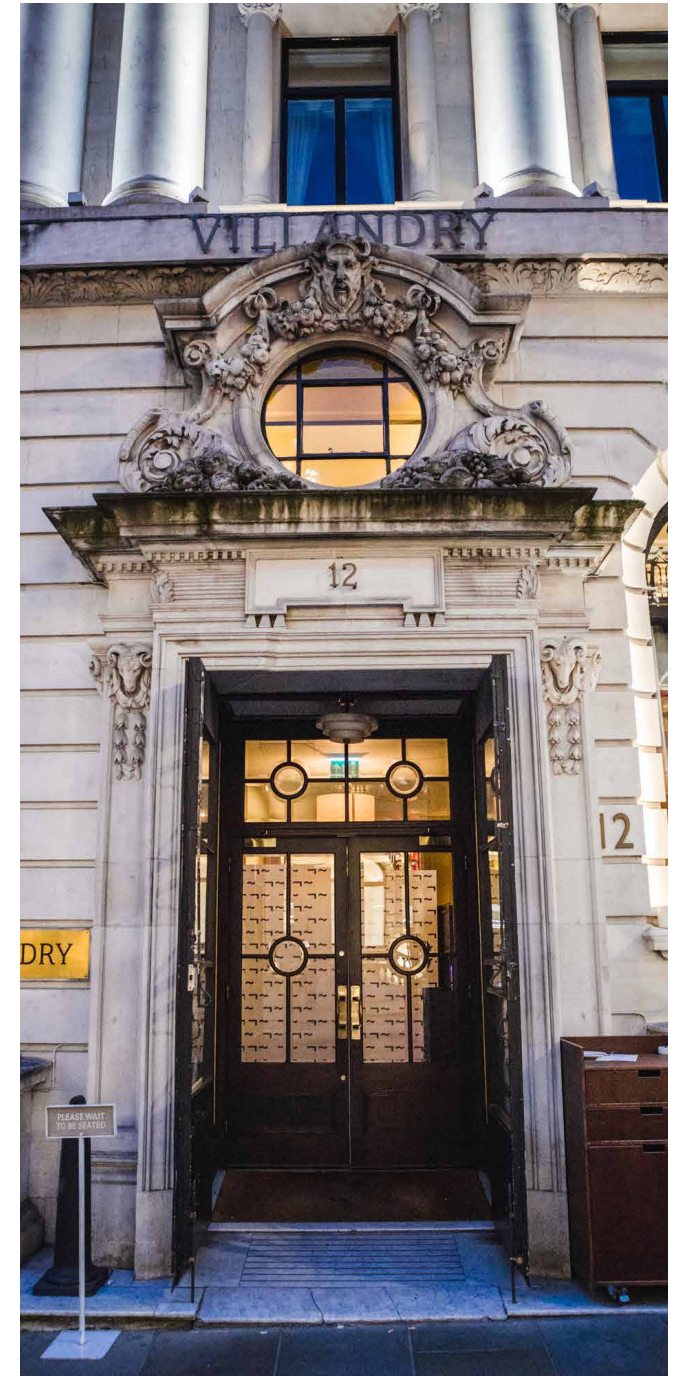
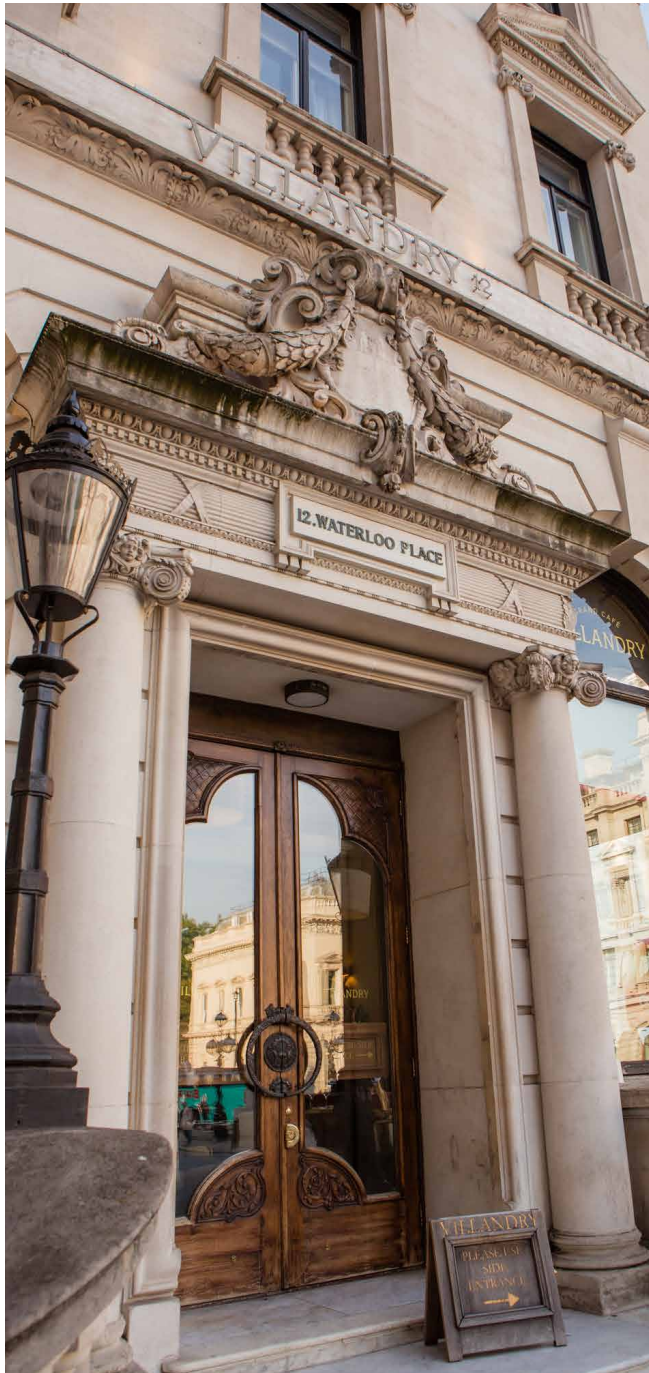
Website

www.villandry.com

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