

Private *Dining*



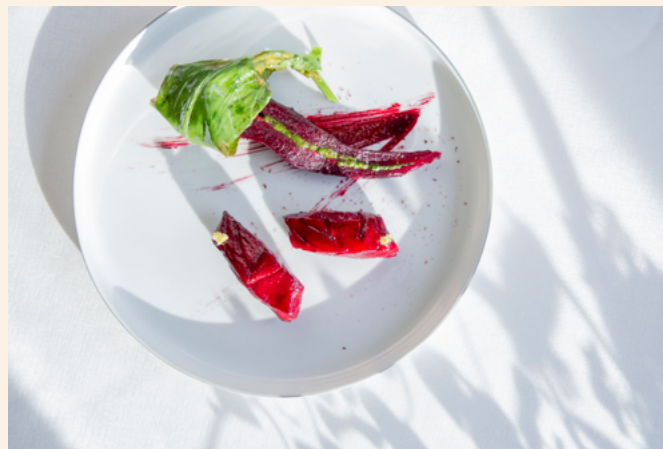
Alain Ducasse
at The Dorchester



Private *Dining*



Experience incomparable contemporary French cuisine and impeccable service at *Alain Ducasse at The Dorchester*. The contemporary and elegant dining room boasts *two unique private dining rooms* providing the ideal setting for a corporate event or a more intimate gathering with friends or family: the bright *Salon Park Lane* that runs the length of the restaurant and the intimate *Salon Privé*.



FOR A PRIVATE DINING ENQUIRY,
PLEASE CONTACT ANAÏS MALET,
OUR EVENTS MANAGER, AT ANAIS.MALET
@ALAINDUCASSE-DORCHESTER.COM
OR ON +44 (0) 207 319 7384.





Salon *Park Lane*

With its high ceilings, an abundance of natural light and large oak-framed French windows, Salon Park Lane brings an ambiance of tranquility and makes any event unforgettable. Its modern chandelier of glowing leaves creates an elegant atmosphere of soft light in the evening.

From 14 to 30 guests

Room hire: lunch £350 - dinner £750



TABLE LAYOUT

14 guests / 1 table

From 15 to 24 guests / 2 tables

From 25 to 30 guests / 3 tables



Salon *Privé*

Dark lacquered walls studded with thousands of green silk buttons enhance the vibrancy of this cosy, private alcove. The colourful design reflects the greenery of Hyde Park opposite, drawing the outside in. A modern fireplace at the top of the room is reminiscent of a traditional English hearth.

In the bustling heart of Mayfair, Salon Privé provides an oasis of comfort and an ideal venue for an intimate meal with discreet service.

Up to 12 guests

Room hire £200

A unique *culinary experience*



Our Executive Chef *Jean-Philippe Blondet* interprets Alain Ducasse's cuisine in a modern and refined way, consistently championing and enhancing the best of the seasonal produce, while *Enrico Baronetto*, our Restaurant Director and his team, guide you through a unique and



enchanting experience.

From the *Champagne & Canapé reception* to the unique *Menus and Beverage Collections*, our guests can enjoy a tailored experience. Our Executive Chef only works with *the best produce* of the season available, therefore menus are subject to change.





Lunch & dinner *Menus*

Temptation - 3 courses, £110

Couture - 4 courses, £130

Prestige - 6 courses, £185

WINE PAIRINGS

Prestige menu pairing - £130

Prestige menu wine experience - £195

BESPOKE PAIRING FOR OUR 3 COURSES AND 4 COURSES MENUS ARE AVAILABLE UPON REQUEST AS AN ALTERNATIVE TO OUR WINE COLLECTIONS, PLEASE INQUIRE WITH OUR TEAM.

Beverage *collections*

£35 / £60 / £85

(Includes a half bottle of wine, half a bottle of mineral water and coffee/tea per person)

PLEASE KINDLY NOTE THAT MENUS ARE SUBJECT TO CHANGE ACCORDING TO THE SEASON. PRICES INCLUSIVE OF VAT AT 20% AND EXCLUSIVE OF A DISCRETIONARY SERVICE CHARGE AT 14%.

Pre-dinner *reception*

- Champagne & canapés – £30pp
(3 canapés + 1 glass of champagne
Selection Alain Ducasse)

- Dom Pérignon reception - £57pp
(3 canapés + 1 glass of *Dom Pérignon champagne*)

Reception *à la carte*

Canapés - £5 per canapé

Seared duck foie gras, dolce forte sauce

Vegetable tart

Artichokes, confit lemon

Sea bass ceviche

Spicy beef

Champagne – per bottle

NV Selection Alain Ducasse - £100

*NV Bruno Paillard -
première cuvée rosé - £130*

Delamotte – blanc de blancs - £160

2008 Dom Pérignon - £370

UPON REQUEST, OUR EXECUTIVE CHEF WILL
BE DELIGHTED TO DESIGN A BESPOKE SELEC-
TION OF CANAPÉS USING THE FINEST INGRE-
DIENTS AVAILABLE. PLEASE DO NOT HESITATE
TO CONTACT US FOR FURTHER INFORMATION.



Temptation *Menu*

A 3-course menu exploring seasonal flavours / £110

Amuse-bouche

Confit duck foie gras, salsify, quince and wild black pepper

Farmhouse veal medallion, Swiss chard, horseradish

Contemporary vacherin



Couture *Menu*

*A 4-course menu for an elevated
private dining experience / £130*

Amuse-bouche

Dorset crab, celeriac and caviar

Line-caught sea bass, crapaudine, immortelle flower
and sorrel

Saddle of venison, parsnip and coffee

Chocolate from our Manufacture in Paris

SAMPLE MENU. KINDLY NOTE THAT MENUS ARE SUBJECT
TO CHANGE ACCORDING TO THE SEASON. ALTERNATIVES
CAN BE PROVIDED; SOME MIGHT BE OFFERED WITH SUP-
PLEMENT. PRICES INCLUSIVE OF VAT AT 20% AND EXCLU-
SIVE OF A DISCRETIONARY SERVICE CHARGE AT 14%.

Enhancing *your culinary experience*

SUPPLEMENTS

Enjoy the delicate flavours of:

- Caviar - £50 per 10gram

- Assortment of French cheeses - £15 per guest

PERSONALISATION

- Our souvenir menus can be personalized
with your logo, title, or message.

- Kitchen tours, in groups of 6-8 guests,
can be organised.





Prestige Menu

*A 6-course culinary journey
for the ultimate experience / £185*

Optional wine pairing / £130

Scottish langoustines, pistachio and caviar
NV Champagne - Hommage - Henri Giraud

Seared foie gras, celeriac, juniper berry
*2016 Vouvray demi-sec
Le Haut-Lieu - Domaine Huet*

Fillet of turbot, leek, grapefruit
2015 Puligny-Montrachet - Bachelet-Monnot

Dry aged beef, Sarawak black pepper, parsley roots,
fermented shallots
2014 Châteauneuf-du-Pape - Château Mont-Redon

Comté garde exceptionnelle, cru 2016
*2016 Jurançon sec
La Part Davant - Camin Larredya*

Apple composition
2015 Maury - Mas Mudigliza

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Beverage *collections*

Beverage collections are designed by our Head Sommelier to reflect your menu and include ½ bottle of wine, ½ bottle of mineral water, and coffee or tea per person.

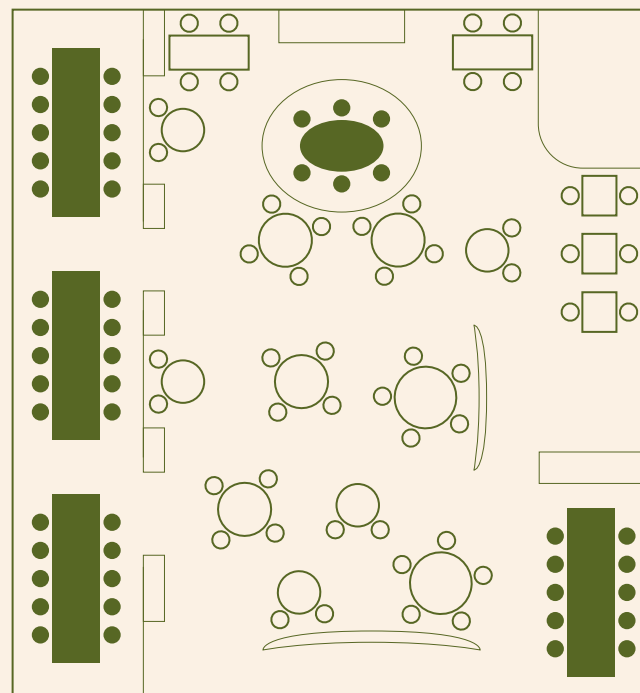


PLEASE CHOOSE YOUR RED WINE AND WHITE WINE
FROM THE FOLLOWING:

£35 PP - LUNCH ONLY	£60 PP - LUNCH & DINNER	£85 PP - LUNCH & DINNER
WHITE		
<p><i>2016 Sancerre - Les Grandmontains - Domaine Laporte</i> Light and dry sauvignon blanc with herbacious notes. Superb minerality with a crisp and fresh finish.</p> <p><i>2016 Chablis - W. Fèvre</i> A light bodied chardonnay, elegant and focused palate with fresh aromatics and fruit.</p>	<p><i>2017 Pouilly-Fumé - Domaine des Berthiers</i> Great sauvignon blanc expression, fresh and aromatic, crisp dry finish.</p> <p><i>2017 Pouilly-Fuissé - Les Scélés - Thibert</i> Intense and mineral chardonnay, long pure finish.</p>	<p><i>2015 Chablis 1er cru - Beauroy - L. Tribut</i> Vibrant and fresh. Generous fruit flavours and minerality with a long finish.</p> <p><i>2015 Sancerre - Clos de Beaujeu - G. Boulay</i> A medium bodied chardonnay: smooth and elegant with a long finish.</p>
RED		
<p><i>2016 Crozes-Hermitage - F. Reverdy</i> A wonderful and expressive Syrah. An elegant palate with a combination of dark fruit and pungent spice.</p> <p><i>2014 Haut-Médoc - Château Moulin Rouge</i> Full bodied red wine from Bordeaux with a marked concentration and a firm tannin structure.</p>	<p><i>2015 Santenay - Vieilles Vignes - Th. Morey</i> Elegant pinot noir, aromatic and fruit driven with a hint of spice and a smooth finish.</p> <p><i>2013 Haut-Médoc - Clos du Jaugueyron</i> A classic blend of cabernet sauvignon and merlot. A powerful expression offering full bodied fruit character.</p>	<p><i>2016 Gevrey-Chambertin Vieilles Vignes- F. Magnien</i> A medium bodied pinot noir. Well-structured with fruit flavours, firm and elegant tannins, and a savoury finish.</p> <p><i>2014 Saint-Émilion - Château Edmus</i> A blend of cabernet sauvignon and merlot, well matured with soft silky tannins.</p>
SWEET		
		<p><i>2017 Muscat du Cap Corse - Pieretti</i> A classic expression of Muscat. Aromatic with blossom, tropical notes and a balanced finish.</p>



Table *plans*



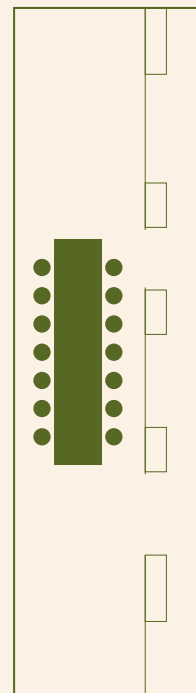
SALON
PARK LANE

TABLE
LUMIÈRE

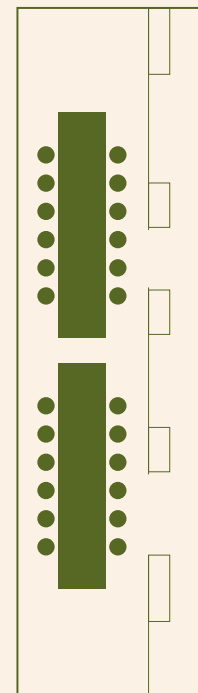
SALON
PRIVÉ

SALON PARK LANE SEATING OPTIONS

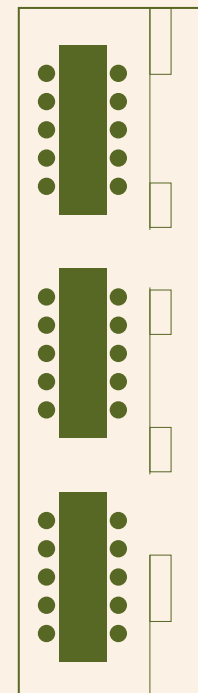
14 GUESTS



15-24 GUESTS



25-30 GUESTS



Alain Ducasse

at The Dorchester

TELEPHONE +44 (0) 20 7629 8866

EMAIL ALAINDUCASSERESERVATIONS@ALAINDUCASSE-DORCHESTER.COM

CUISINE

Contemporary French

Three Michelin Stars since 2010

CAPACITY

82 covers

TEAM

Executive Chef

Jean-Philippe Blondet

Restaurant Director

Enrico Baronetto

Head Sommelier

Pierre-Marie Faure

Pastry Chef

Thibault Hauchard

OPENING TIMES

Tuesday - Friday

12.00pm - 1.30pm

Tuesday - Saturday

6.30pm - 9.30pm

2020 ANNUAL CLOSURES

New Year

1ST to 20TH January

Easter

10TH to 13TH April

Summer

2ND to 25TH August

Festive

24TH December lunch,

25TH December dinner,

26TH December lunch & dinner,

31ST December lunch.

DRESS CODE

Our dress code is smart-casual.

Jackets and collared shirts are preferred

and long trousers are required for gentlemen.

Appropriate footwear is required.

CHILDREN POLICY

We accept children from the age of 10.

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