



Punk Royale London

-Private Events Information

Venue Capacity

Main Dining Room (Upstairs)

Capacity: Up to 60 guests.

Flexible table layouts can be arranged to suit the size and style of your event.

Two long tables seating up to 20 guests each are available, alongside smaller tables or table islands in various configurations.

Standard table layouts typically accommodate 4–8 guests per table.

Open kitchen, allowing guests to experience the chefs and service throughout the evening.

Space for mingling and dancing is available, although this is not possible when the restaurant is operating at full capacity.

Chambre Séparée (Downstairs)

Capacity: Up to 30 guests.

Private dining room with its own service station and bar.

Can be arranged as one long table for up to 12 guests, or with smaller table combinations seating 4–6 guests, accommodating up to 30 guests in total.

Accessibility

Step-free access into the restaurant from street level.

Three unisex restrooms are located on the lower floor.

Please note that our venue is not wheelchair accessible and is unfortunately not suitable for guests with limited mobility, as all restrooms are located downstairs via a long and relatively steep staircase.



Licensing & Facilities

- Fully licensed venue.
- Alcohol may be served until 00:30.
- No outdoor terrace/seating is available.
- A designated smoking area is located directly outside the restaurant.

Food & Dietary Requirements

Punk Royale serves a fixed tasting menu.

The menu **can be adapted for:**

- Gluten
- Nut allergies*
- Fish allergies
- Shellfish allergies
- Pregnancy
- Vegetarian (including eggs and dairy)
- Pescetarian (including fish and shellfish)

Unfortunately, we are **unable** to accommodate:

- Vegan diets
- Milk protein allergies
- Lactose intolerance
- Egg allergies
- Citrus allergies
- Onion or garlic allergies
- Halal requests

Guests with multiple allergies or complex dietary requirements are encouraged to contact us before booking, as some combinations can be difficult to accommodate.

For larger groups or exclusive hire of either the Main Dining Room or the Chambre Séparée, certain exceptions may be possible following discussion with our team.

All allergies and dietary requirements must be submitted by email no later than 36 hours prior to the event.



Please note that Punk Royale reserves the right to decline dietary requests that have not been communicated within the required timeframe if accommodating them would significantly affect the kitchen or service.

Beverage Pairings

The Punk Royale experience is designed to be enjoyed together with one of our signature beverage pairings.

Alcoholic Beverage Pairing

The pairing typically includes a selection of:

- Vodka
- White wine
- Red wine
- Dessert wine
- Swedish punsch

Non-Alcoholic Beverage Pairing

Our non-alcoholic pairing primarily consists of house-made juices, lemonades and carefully selected non-alcoholic beverages, all created to complement the menu.

As a general rule, we do not offer hybrid beverage pairings combining alcoholic and non-alcoholic drinks. Exceptions may be considered for exclusive venue hire or larger private events.

Exclusive Hire

Exclusive events are based on the standard Punk Royale experience, including our tasting menu and beverage pairing.

Additional elements, upgrades and bespoke arrangements can be incorporated to tailor the evening to your event, subject to availability and any applicable additional charges. These options are discussed during the planning process together with your dedicated event coordinator.

While certain aspects of the evening can be customised, some signature elements will always remain true to the Punk Royale DNA, ensuring every private event delivers the immersive experience we are known for.