PRIVATE DINING & EVENTS

with Corbin & King



nem to men The Delaunay



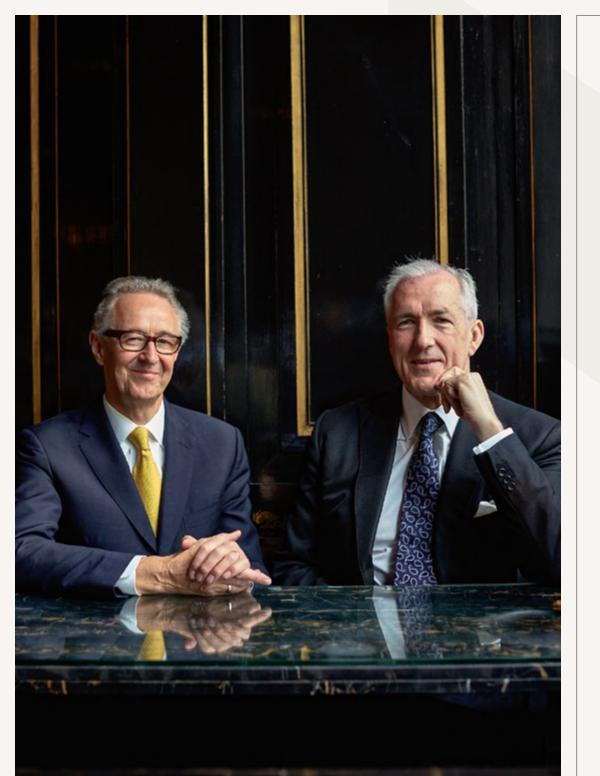


"Corbin & King's Private Rooms ...

... have the ability of making you feel entirely at home whilst maintaining a real sense of occasion.

They are outstanding in their elegant interiors, attentive service and award-winning menus, yet remain inviting, familial and not in the least bit stuffy."

Private client



Corbin & King

Chris Corbin and Jeremy King have been partners in business for over 37 years. During that time, they have created, opened and developed some of London's most iconic and best-loved restaurants, including Le Caprice, The Ivy and J.Sheekey.

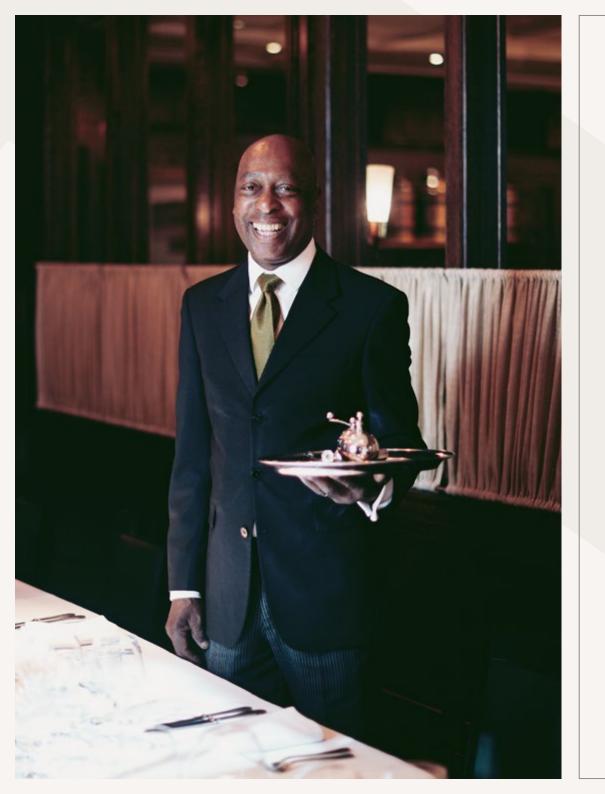
Corbin & King's current portfolio includes The Wolseley in Mayfair, The Delaunay in Aldwych, Zédel in Piccadilly, Colbert in Chelsea, Fischer's in Marylebone, Bellanger in Islington and Café Wolseley at Bicester Village.

Designed to create atmosphere and possibilities, every Corbin & King restaurant and private room evokes a sense of the theatrical, true to the very nature of the buildings themselves.



Corbin & King know that atmosphere makes a restaurant and the pair are masters at creating it"

Evening Standard



WHY CHOOSE US?

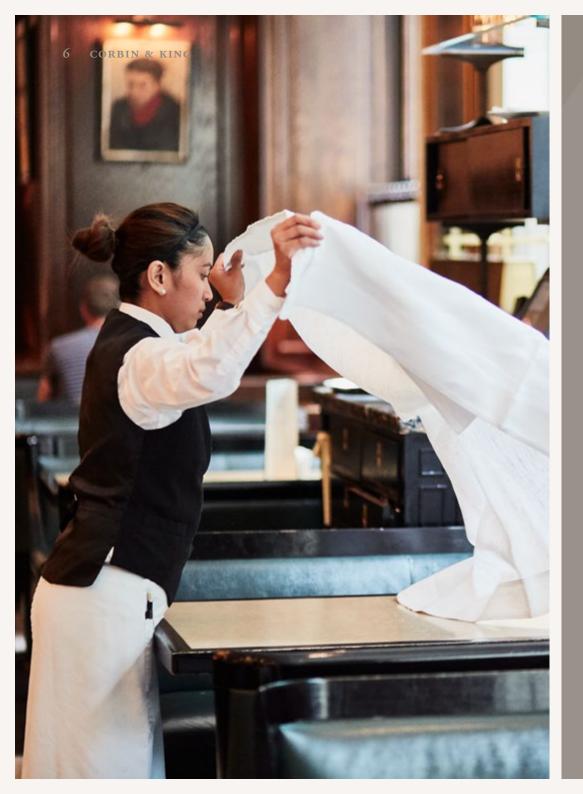
The Private Rooms at The Wolseley, The Delaunay, Zédel and Bellanger are as distinctive as the restaurants themselves.

Each room is perfectly suited to hosting all manner of events and special occasions – whether that be a business breakfast, engagement lunch, celebratory afternoon tea or birthday dinner.

Our Private Rooms allow guests to experience the same meticulous service and exceptional food for which our restaurants have become renowned, in a more private and intimate setting.

Furthermore, a dedicated event planner will coordinate every aspect of your experience, personally on hand to assist throughout with any requirements you may have. *please call:* +44 (0) 20 7659 9315

or email: privatedining@corbinking.com



What to Expect

No room hire charge* (a minimum spend may apply)

Seasonal menus created by our Head Chefs

CATERING FOR ALL DIETARY REQUIREMENTS

Bespoke menu cards

Personalised place settings

TABLES DRESSED WITH OUR WHITE LINEN, ICONIC SILVER, GLASSWARE AND TEA LIGHTS

Complimentary Seasonal flowers**

AV equipment**

Dedicated event manager

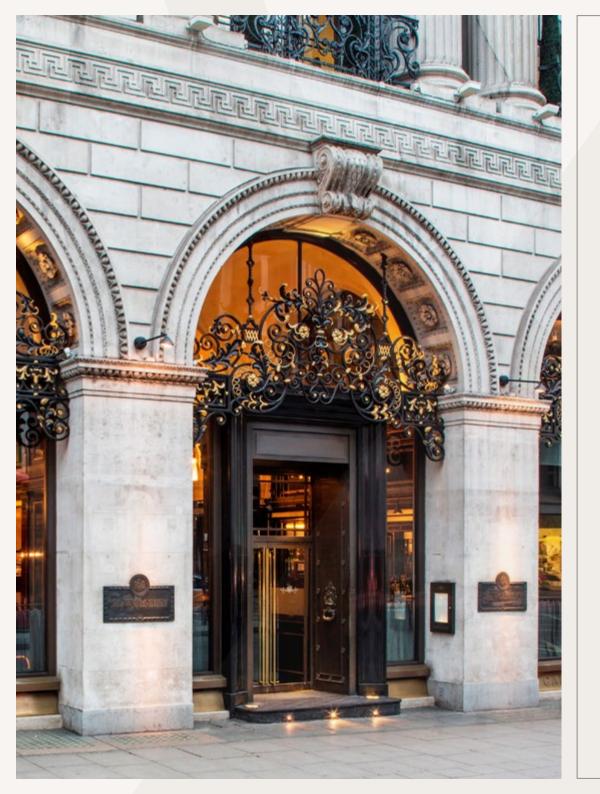
Dedicated host and waiting team during the event

Optional Extras Include:

Additional decoration (e.g. balloons) from our trusted suppliers, music**, table favours personalised invitations, personalised celebration cakes, bespoke wine pairing

* EXCLUDING EVENING HIRE AT THE CRAZY COQS
** AT SELECTED RESTAURANTS ONLY





THE Wolseley

The Wolseley's Private Dining Room has often been described as "one of the most beautiful in London."

Overlooking the restaurant below, arched windows on all four sides ensure it is flooded with natural light during the day and the glow from Piccadilly at night.

Elegantly designed to perfectly complement the iconic restaurant with its dark wood lacquer, gold detailing and hints of Eastern exoticism, it is nevertheless discreetly hidden from view and is reached by its own private staircase.

Perfect for working breakfasts, lunches and all manner of celebratory occasions.

In the heart of Mayfair, The Wolseley is conveniently close to Green Park tube station and a mere stroll from nearby places of interest such as The Royal Academy, St. James's and Buckingham Palace.

If you would like any help with planning the rest of your day or evening in the area, our knowledgeable team would be only too happy to pass on their recommendations.



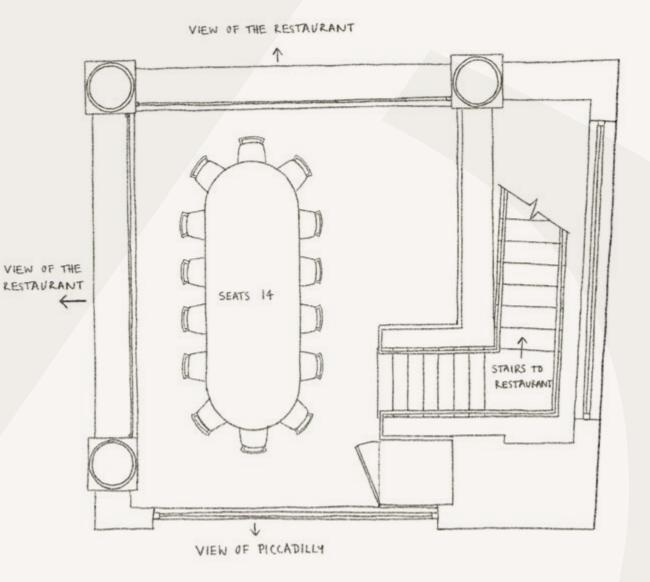
Тне Room

The Wolseley's Private Dining Room can accommodate up to 14 guests.

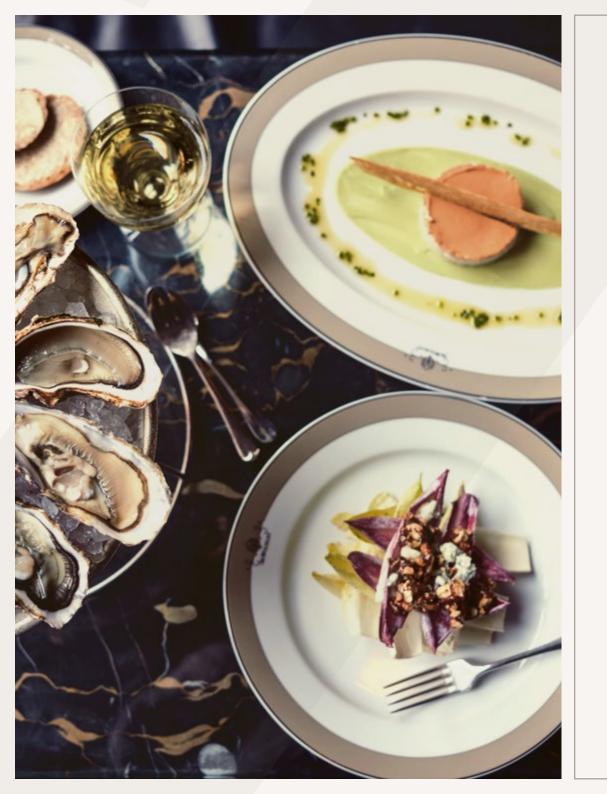
It is available to hire for breakfast, lunch, afternoon tea and dinner. We can be flexible on timings and will liaise with you on what works best for your event.

There is no hire charge for the room, only a minimum spend starting from £250 applies.

Please note that small bouquets of seasonal table flowers are provided as a matter of course, but larger arrangements (as seen in this brochure and on our website) are an optional extra that we'd be delighted to arrange for you on request.







Menus

All our menus use seasonal produce and ingredients that vary throughout the year. Each menu has been created by The Wolseley's Head Chef, David Stevens, and incorporate classic dishes inspired by the grand cafés of Europe, cooked simply and beautifully presented.

We are pleased to cater for any dietary requirements you may have.

The Wolseley also offers a curated selection of carefully sourced fine wines and champagne to complement your chosen menu.

Sample Menus

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- MENU I ·

Avocado Vinaigrette

Roast Loch Duart Salmon with Petits-Pois à la Française

Manjari Chocolate Tart

Coffee, Tea and Petits Fours

£ 55.00 per person

- MENU 2 -

Mulligatawny Soup

Dressed Dorset Crab

Beef Wellington with Madeira Jus

The Wolseley Fruit Crumble

Coffee, Tea and Petits Fours

£ 85.00 per person

– CANAPÉS

Our canapé selection includes:

lsle of Skye Queen Scallop *Lemon & Herbs*

Ratatouille & Confit Tomato Tart

Mini Eggs Arlington

Goujon of Haddock *with Tartare Sauce*

Matjes Herrings *& Beetroot Blini*

Roasted Field Mushroom *& Melted Tellegio*

Tartine of Salt Beef & pickled Cucumber

price on request

WINE

Our wine selection includes:

Muscadet de Sèvre et Maine 'Sur Lie' 2017

+ £29.50 +

Wolseley Selection Medoc 2011

+ £55.00 +

Chablis Vaulorent 1er Cru, Domaine Gilles & Nathalie Fevre, 2015

♦ £70.00 ♦

Please enquire for our full offering.

14 THE WOLSLLEY

C The ONLY private room to dine in"

Charlie Miller, Executive Fashion & Jewellery Director, Porter magazine "I just wanted to follow up and share with you that our guests LOVED the dinner. In fact I have never had such positive feedback.

The chef did a fabulous job with the gluten free/vegan menu – in fact, apparently several guests commented on how good it looked and the gentlemen also confirmed it was the best he'd ever had at a group dinner.

What a lovely space, too – the room was just perfect!"

Private client, Corporate Dinner "I would like to say a big thank you to all of you that helped our evening become a success, especially Thomas who looked after us so well - please tell him everyone was impressed with his professionalism and we had a great night. Thank you all once again. Also, compliments to the chef, food fantastic. It's been a pleasure from start to finish."

Private client, Birthday Dinner

"I just wanted to take the time to say thank you so much to you and the staff for providing a very memorable experience on Friday. Some of my guests were very keen to find an excuse to hire the room for themselves at a later stage! Once again, The Wolseley never disappoints."

Private client, Leaving Party

160 Piccadilly, London, WIJ 9EB

For availability and further information, please call 020 7659 9315 or email pdr@thewolseley.com

www.thewolseley.com/privatedining

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THE Delaunay

The Delaunay offers a spectacular Private Room in keeping with the design of the main restaurant. A flexible space, it can also be divided to give two more intimate rooms if required.

Complementing the Old World charm of the dining room, the Private Room's dark wood panelling, brass fixtures, marble counters, green leather seating and original paintings from the restaurant's outstanding collection, make for a warm and inviting space well-suited to a variety of occasions.

On a raised level with views of the restaurant beyond, the room benefits from ample natural light, yet remains discreetly shielded from the outside world.

Perfect for working breakfasts, lunches, presentations, celebratory teas and birthday dinners.

In the heart of the West End, The Delaunay is within walking distance of numerous theatres along with Covent Garden, The Strand, Somerset House, Lincoln Inn's Fields, Temple and the Southbank.

If you would like any help with planning the rest of your day or evening in the area, our knowledgeable team would be only too happy to pass on their recommendations.





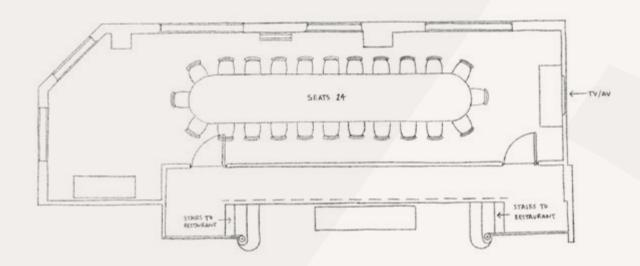
Тне Room

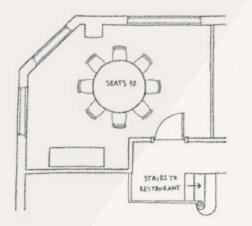
The Delaunay's Private Dining Room can accommodate up to 26 guests. The room can also be discreetly transformed to offer two more intimate spaces accommodating up to 10 and 16 respectively. The space is wheelchair accessible on request.

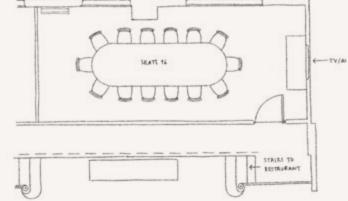
The rooms are available to hire for breakfast, lunch, afternoon tea and dinner. We can be flexible on timings and will liaise with you on what works best for your event.

There is no hire charge for the rooms – only a minimum spend starting from £200 applies.

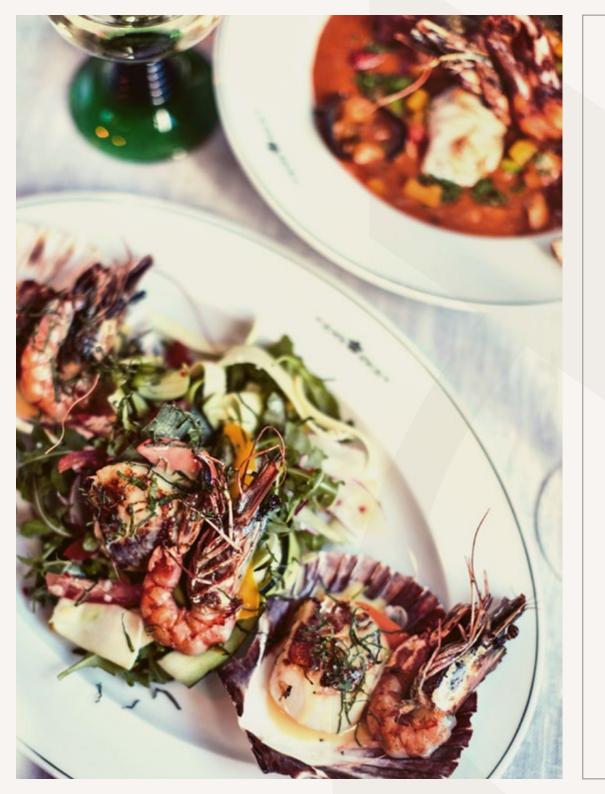
Please note that small bouquets of seasonal table flowers are provided as a matter of course, but larger arrangements (as seen in this brochure and on our website) are an optional extra that we'd be delighted to arrange for you on request.











Menus

All our menus use seasonal produce and ingredients that vary throughout the year. Each menu has been created by The Delaunay's Head Chef, Malachi O'Gallacher, and incorporate classic dishes, cooked simply and beautifully presented.

We are pleased to cater for any dietary requirements you may have.

The Delaunay also offers a curated selection of carefully sourced fine wines and champagne to complement your chosen menu.

Sample Menus

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MENU I -

Avocado, Rocket and Quinoa Salad

Roast Pavé of Cod with New Potatoes, Samphire & Lemon Oil

> Lemon Meringue Tart with a Fruit Purée

Coffee, Tea and Petits Fours

£ 55.00 per person

- MENU 2 -

Prawn & Avocado Cocktail with Sauce 'Marie Rose'

Roast Breast of Duck with Grilled Courgettes and a Cherry Jus

Seared Fillet of Sea Bass with Kale and Girolle Mushrooms

> Seasonal Fruit Crumble with Vanilla Anglaise

Coffee, Tea and Petits Fours

£ 80.00 per person

CANAPÉS

Our canapé selection includes:

Salmon Fishcake with Saffron Mayonnaise

Crispy Duck & Pomegranate Choux

Black Forest Ham with Cornichon & Mustard

> Crayfish Marie Rose *in a Cucumber Cup*

Goats Cheese & Mustard fruits Vol au Vent

Stuffed Mushroom with Broad Bean & Mint Humous

price on request

WINE

Our wine selection includes:

Picpoul de Pinet

+ £30.00 +

Viognier Ardèche

+ £44.50 +

Franz Haas Pinot Nero, 2015

+ £61.00 +

Please enquire for our full offering.

"I'd like to express our thanks to everyone involved in the planning and execution of our event.

It was a great success and my sister-in-law had a wonderful time enjoying the hospitality in your private room."

Private client, Birthday Dinner "I just wanted to drop you a line to say thank you to the team at The Delaunay this morning.

The breakfast went perfectly and our guests adored it. Please could you pass on my special thanks to David as he took such great care of us!"

Private client, Corporate Breakfast



55 Aldwych, London, WC2B 4BB

For availability and further information, please call 020 7659 9316 or email pdr@thedelaunay.com

www.thedelaunay.com/private-dining



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Bellanger

One of Corbin & King's largest Private Rooms, Bellanger's 'Upper Room' is also one of our most flexible in terms of capacity, spend, menus and privacy.

Whether for a small group or up to 52 guests, the raised room can enjoy the atmosphere from the main restaurant or be made entirely private depending on your needs.

With its Belle Epoque interior, the elegant space takes advantage of the natural light during the day, whilst becoming especially atmospheric at night, resplendent with its dark wood panelling, mirrors and soft lighting.

Perfect for working breakfasts, celebratory lunches and wedding dinners with a top table if required. In the heart of Islington, Bellanger is less than a 5-minute walk from Angel tube station, with Islington Town Hall, Sadler's Wells and Regent's Canal close by.

If you would like any help with planning the rest of your day or evening in the area, our knowledgeable team would be only too happy to pass on their recommendations.





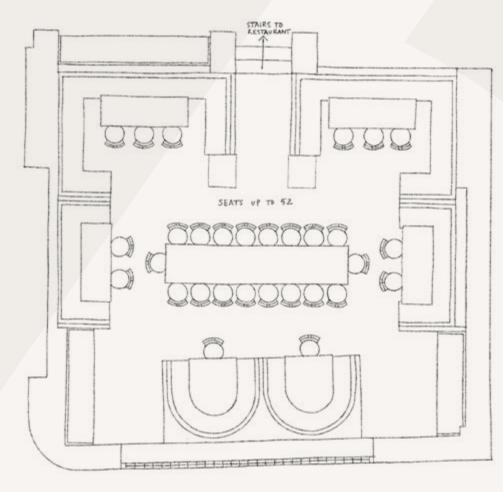


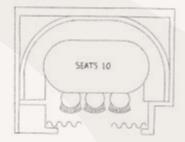
Тне Room

Bellanger's Private Dining Room can accommodate up to 52 guests in a variety of configurations.

It is available to hire for breakfast, lunch and dinner. We can be flexible on timings and will liaise with you on what works best for your event.

There is no hire charge for the room; a minimum spend may apply.





Bellanger also has a smaller space, seating up to 10 guests, which is well suited for more intimate occasions. Located towards the front of the restaurant, this can also be booked as a private room.





Menus

All our menus use seasonal produce and ingredients that vary throughout the year. Each menu has been created by Bellanger's Head Chef, Wojtek Szymczyszyn, and incorporate classic dishes with Alsacienne overtones, cooked simply and beautifully presented.

We are pleased to cater for any dietary requirements you may have.

Bellanger also offers a curated selection of carefully sourced fine wines and champagne to complement your chosen menu.

Sample Menus

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MENU I -

Salade Râpées marinated beetroot, carrot & celeriac with a dijon dressing

> or Soupe à la Biere infused with toasted caraway

Confit of Duck parmentier potatoes, red wine jus

or Roast Fillet of Cod minted pea puree and broad beans

Tarte au Citron caramelised lemon tart with crème fraîche

> or Vanilla Crème Brûlée

Petits Fours, Coffee and The Wolseley Selection Tea

£ 37.50 per person

Salade Genovese

MENU 2 -

haricots, potatoes and olives or

> Chicken Liver Parfait red onion chutney

Moroccan Spiced Lamb couscous, merguez sausage and harissa

Seared Fillet of Sea Bass provençale vegetables, green olive dressing

or

Coupe Amandine pistachio, hazelnut and almond nougat ice creams, butterscotch sauce

> Petit-Pot au Chocolat with salted caramel sauce and a hazelnut tuile

or

Petits Fours, Coffee and The Wolseley Selection Tea

£ 55.00 per person

CANAPÉS —

Our canapé selection includes:

Confit Duck Leg Crostini with Lingonberry Jam

Artichoke Heart, Poached Quails Eggs *Hollandaise Sauce*

Chicken Liver Parfait on Toasted Sourdough, Red Onion Chutney

Dorset Crab, Fennel and Avocado on Toast

> Pear, Endive and Walnut with Citrus Dressing

Lemon Meringue Tartlet

Orange and Almond Madeleines

Raspberry and White Chocolate Choux

price on request

WINE

Our wine selection includes:

Pinot Noir "La Muse de Cabestany" 2016 Pays d'Oc

+ £28.00 +

Domaine Perraud 2016 Bourgogne Aligote

+ £35.00 +

Cotes-du-Rhone Blanc 2016 Les Becs Fins Tardieu-Laurent

+ £40.00 +

Please enquire for our full offering.

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"We would like to thank you and your entire team for the wonderful experience at Bellanger on Friday. We had a truly wonderful time celebrating our wedding and all our guests were delighted. The team were absolutely amazing, took really good care of our entire group and were professional and super friendly. The food was fantastic, as expected really (the tarte flambée in particular was a huge success)!

Everything was well-organised and according to the event requirements, while at the same time the entire service was very relaxed and friendly – we loved that and it allowed us to enjoy the afternoon stress-free! Thank you for contributing to making our special day so wonderful! You are a fantastic team and we will recommend you whenever we can.

A very big thank you and no doubt we will be seeing you again very soon."

Private client, Wedding Dinner "Both Richard and I would like to sincerely thank you for all your help with the organisation and management of our dinner. We had an amazing night and the food and service was excellent. We had many compliments about the same from our guests as well.

We will look forward at visiting again and will definitely recommend Bellanger to anybody looking to organise a private event."

Private client, Birthday Dinner



9 Islington Green, London, NI 2XH

For availability and further information, please call 020 7659 9315 or email events@bellanger.co.uk

www.bellanger.co.uk/private-dining







The Crazy Coqs At Zédel

With its outstanding Art Deco interior, The Crazy Coqs is one of London's most unique live music and cabaret venues. Its striking monochrome design with red accents along with a dedicated bar and stage, make it an exceptional setting for any private event.

Just across the foyer from Brasserie Zédel, The Crazy Coqs lies within a building that has been described as "probably the best and most authentic series of 1930s interiors in the country."

Perfect for presentations, lunches, launches and parties, it is an especially ideal space for standing receptions.

Just off Piccadilly Circus, the conveniently located Crazy Coqs is within walking distance of numerous West End theatres and local places of interest such as The Royal Academy, Leicester Square and The National Gallery.

If you would like any help with planning the rest of your day or evening in the area, our knowledgeable team would be only too happy to pass on their recommendations. **F**

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Menus

All our menus use seasonal produce and ingredients that vary throughout the year. Each menu has been created by Brasserie Zédel's Head Chef, Charles Hilton and incorporate the remarkable value, traditional French dishes for which the restaurant has become renowned.

We are pleased to cater for any dietary requirements you may have.

The Crazy Coqs also offers a curated selection of carefully sourced fine wines and champagne to complement your chosen menu.

Sample Menus

♦

MENU I

Parfait de Foies de Volaille chicken liver parfait with caramelised onions

Filet de Saumon, Crème de Poireaux, Croquettes à la Moutarde de Pommery fillet of loch duart salmon, creamed leeks and a mustard & dill croquette

> Île Flottante soft meringue 'island' with a vanilla custard

£ 40.00 per person

- MENU 2 -

Jambon de Bayonne et Céleri Rémoulade *bayonne ham with celeriac remoulade*

ou Salade d'Endives au Roquefort endive and roquefort salad

Navarin d'Agneau slow braised rump of lamb with petit pois a la francaise

Flétan Poché et Asperges à la Sauce Verte poached halibut with asparagus & a herb sauce

> Pavlova aux Fruits Exotiques pavlova of tropical fruits ou Bavarois aux Framboises raspberry bavarois

> > £ 55.00 per person

– CANAPÉS —

Our canapé selection includes:

Salade d'Endive au Roquefort et Noix endive, roquefort and walnuts

Steak Tartare hand cut rump of beef, seasoned & served raw

Gamba Grillées et Aïoli au Safran grilled king prawn with saffron aioli

> Huître Gratinées au Four oyster rockfeller

> > Tarte à la Framboise *raspberry tart*

Financier à la Pistache *pistachio sponge finger*

price on request

WINE

Our wine selection includes:

Corbières 2016 Château La Bastide

+ £28.25 +

Le Bourgogne Pinot Noir 2015 Domaine Chanson

♦ £44.50 ♦

Meursault 'Les Vieilles Vignes' 2014 Vincent Girardin

+ £61.00 +

Please enquire for our full offering.



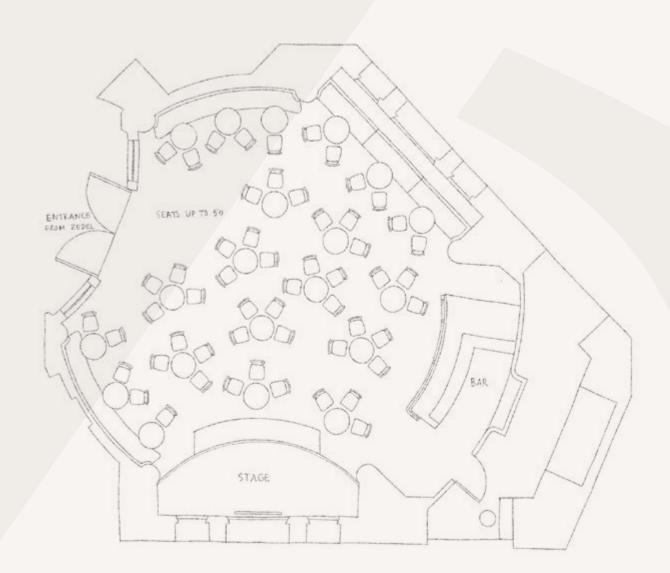


The Room

The Crazy Coqs can accommodate up to 80 guests for standing receptions and up to 50 guests for seated events in a variety of configurations. The space is wheelchair accessible.

It is available to hire during the day. If you would like to use The Crazy Coqs for an evening event, please speak with our events team directly.

A hire charge for evenings may apply, along with a minimum spend.



The party was a huge success due in no small part to the wonderful staff, who all worked so hard to make sure the evening was perfect.

The food was delicious and I am beyond flattered I was able to use Crazy Coqs – surely the best party venue in London."

Thane Prince, Private Party

Zédel, 20 Sherwood Street, London, WIF 7ED

For availability and further information, please call 020 7734 4888 or email events@brasseriezedel.com

www.brasseriezedel.com/private-hire

We ensure complete discretion for our private clients.

Previous corporate clients include:

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BBC

BRUNSWICK

Blackstone

itv





The Wolseley 160 Piccadilly London, WIJ 9EB

~~~~ <sup>The</sup>Delaunay

The Delaunay 55 Aldwych London, WC2B 4BB



Bellanger 9 Islington Green London, NI 2XH



Brasserie Zédel 20 Sherwood Street London, WIF 7ED