

BALTHAZAR

PRIVATE DINING



The Private Dining Room

Balthazar is situated in the heart of Covent Garden on the corner of Russell and Wellington Streets, a moment's walk from The Royal Opera House.

Our private dining room is on the first floor above the restaurant, accessible either through the main doors or via a private entrance to the side of the restaurant on Wellington Street. The room has its own bar and lounge, and accommodates up to 60 guests seated for breakfast, brunch, afternoon tea, lunch or dinner, and up to 80 standing for receptions.

Guests can experience the same exceptional service, delicious food and ambient style of Balthazar in a more intimate setting. Antique timber floorboards, vintage wall sconces and an original pewter bar top create an exclusive environment which, alongside our specially crafted menus, will ensure the perfect setting for your event.







Summer Menu 2017

Please select one menu

We are happy to cater for guests with dietary requirements
with an alternative dish where required

Set Menu 1 £48

Burrata Datterino
with tomatoes, basil pesto and Tuscan olive oil

~

Norfolk Chicken, Wild Mushrooms, Tomato and Tarragon jus
with hasselback potatoes and sprouting broccoli

~

Strawberry Eton Mess



Set Menu 2 £56

Green Asparagus
with Girolle mushrooms and hazelnut vinaigrette

~

Sea Bass en Cartouche
with Datterini tomato Thai basil, Jerusalem artichoke, chervil root white wine
and sauce vierge

~

Raspberry Crème Brûlée



Set Menu 3 £62

Sea Bass Ceviche
with oyster, elderflower, ginger, chilli and lime infused tiger milk

~

Rack of Lamb, Rosemary Herb Crust
Gratin dauphinois, grilled Romano peppers, courgettes and aubergines

~

Apple Tarte Tatin
with vanilla ice cream

Set Menu 4
£68

Bayonne Ham, Figs and Rocket Leaves, Banyuls Vinaigrette
served with warm tatin of Calabrian nduja salumi

~

Grilled Halibut aux Agrumes
vegetable tagliatelle, wild asparagus, tomato and saffron potatoes

~

Baked Vanilla Cream, Rhubarb and Raspberries
raspberry marshmallow with zest of lime and basil



Set Menu 5
£75

Lobster Ravioli
with fresh tomato, pimento cheese and basil and a spiced bisque reduction

~

Blackened Fillet of Beef
with fresh basil, stuffed courgette, black pepper and red wine reduction

~

Yuzu Parfait White Chocolate Chantilly
with spiced pineapple carpaccio



Set Menu 6
£80

Baked Scallops
with smoked pancetta lardons, shallots, parsley and garlic

~

Beef Wellington Wild Mushrooms
with extra fine green beans and a red wine jus

~

Chocolate Sphere
with hazelnut praline mousse and poached pears



All of our set menus are served with tea, filter coffee and petits fours

Choice Menu

£80

*The following menu is available for parties of up to 30 maximum.
Guests are welcome to order from two starters, two main courses and two desserts
on the day of their event.*

Hors d'œuvres

Burrata Datterino
with tomatoes, basil pesto and Tuscan olive oil

Chilled Tomato Gazpacho
with diced peppers and Parmesan shortbread

Bayonne Ham, Figs and Rocket Leaves, Vinaigrette de Banyuls
served with warm tatin of Calabrian nduja salumi

Lobster Ravioli
with fresh tomato, pimento cheese and basil and a spiced bisque reduction

Entrées

Norfolk Chicken, Wild Mushrooms, Tomato and Tarragon jus
with hasselback potatoes and sprouting broccoli

Sea Bass en Cartouche
*with Datterini tomato Thai basil, Jerusalem artichoke, chervil root white wine
and sauce vierge*

Rack of Lamb Rosemary Herb Crust
Gratin dauphinois, grilled Romano peppers, courgettes and aubergines

Roast Halibut aux Agrumes
vegetable tagliatelle, wild asparagus, tomato and saffron potatoes

Desserts

Apple Tarte Tatin
with vanilla ice cream

Strawberry Eton Mess

Chocolate Sphere
with hazelnut praline mousse and poached pears and hot chocolate sauce

Crème Caramel aux Raisins Sec
with cinnamon shortbread

Light Lunch Menu

£40

Please choose one option per course for the whole party.

Hors d'œuvres

*Nettle Agnolotti and Smoked Bacon Lardons
with pumpkin seeds and roquet salad

Green Asparagus
with Girolle mushrooms and hazelnut vinaigrette

Chicken Liver Parfait
with red onion confit and grilled country bread

Chilled Tomato Gazpacho
with diced peppers and Parmesan shortbread



Entrées

Grilled Var Salmon Honey Mustard and Miso Glaze
vinaigrette of warm lentils and baby spinach

Baked Aubergine, Courgette, Artichoke and Walnut

Grilled Rib Eye Steak
with pommes frites and Bearnaise or peppercorn sauce

Balthazar Hamburger/Cheeseburger

Classic Fish Pie



Teas, Filter Coffee & Petits Fours

** Can be served as a starter or main course*

Private Dining Room Extras

Side Dishes

£6.50

(We recommend one side to serve two guests)

Steamed Broccoli with Fresh Ginger and Soy

Buttered Spinach with Lemon and Olive oil

Baked Butternut with Sage and Toasted Pine Nuts

Haricot Vert with Butter Shallots with Olive Oil

Iberica Tomato and Onion Salad

French Fries

Assiette de Fromage

An additional course of Balthazar cheeses can be added to all menus for a supplement of £9 per person

Cheeses from the Balthazar selection are accompanied by fresh grapes and Balthazar cranberry and walnut bread

Chocolate Truffles

Add a box of Balthazar's homemade salted caramel and hazelnut truffles to your guests' place settings

Each box contains four truffles and are priced at £5 each

Celebration Cakes

A delicious range of Balthazar's homemade cakes is available upon request. Please contact Miranda Hadsley-Chaplin for the full celebration cake menu and details on how to personalise your cake.

Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses.

For further information regarding allergens in our dishes please ask a member of our staff.

Please note that our pommes frites are cooked in peanut oil.

Continental Breakfast

£25

Freshly Squeezed Orange Juice
(two glasses per guest)
&
Teas and Filter Coffee

Le Panier
*a basket of freshly baked breads and pastries
from our bakery served with a selection
of our homemade jams, marmalade
and hazelnut chocolate spread*



(Please choose one option for the whole party)

Fruit Salad
or
Greek Yoghurt, Cherry and Goji Berry Granola
or
Chia Seed Coconut Yoghurt
with fresh berry compote

BREAKFAST EXTRAS

Teas and Filter Coffee	£3.00 each
Herbal Teas and all Barista coffees	£3.00 each
Evian Still Water 750ml	£4.00 each
Badoit Sparkling Water 750ml	£4.00 each
Freshly Squeezed Orange Juice (litre jug=5 glasses)	£15.00 per jug
Balthazar Bloody Shame	£6.50 each
Balthazar Bloody Mary	£9.50 each
Mimosas	£10.50 each

Please note alcohol cannot be served before 10am due to licensing laws

Traditional Breakfast

£35

Freshly Squeezed Orange Juice

(two glasses per guest)

&

Teas and Filter Coffee



Le Panier

*a basket of freshly baked breads and pastries
from our bakery served with a selection
of our homemade jams, marmalade
and hazelnut chocolate spread*



(Please choose one option for the whole party)

Fruit Salad

or

Greek Yoghurt, Cherry and Goji Berry Granola

or

Chia Seed Coconut Yoghurt

with fresh berry compote



Full English Breakfast

*Clarence Court eggs (scrambled), maple cured bacon, beans,
Cumberland sausage, fried bread, mushrooms, grilled tomatoes and home fries*

or

Clarence Court Eggs Benedict/Royal/Florentine

or

Avocado on Toast with a poached egg served on Balthazar sourdough with a tomato salsa

or

New York Pancakes with fresh banana and Canadian maple syrup

(Please choose one option for the whole party)

** All dietary requirements can be catered for seperately*

Light Canapés

£2.50 each

*(We recommend four canapés per person
pre dinner or 12 as part of a canapé reception)*

Cold

Tostada of crab and avocado
Prawn cocktail on baby gem leaf
Seared tuna with wasabi mayonnaise
Aromatic seared beef and green bean wrap
Soft boiled quail egg served with a celeriac rémoulade (V)
Grilled courgette wrap with rocket, parmesan and sun-blushed tomatoes (V)
Poached lobster with saffron, orange and sun-blushed tomatoes
Smoked salmon, lemon crème fraîche blini
Grilled asparagus bayon ham wrap

Hot

Cheese puffs with gruyère cheese
Thai crab cakes with sweet chilli dip
Wild mushroom arancini with truffle (V)
Chicken and baby leek brochette marinated in soy and Asian spices
Croustade of goat's cheese, grilled artichoke, toasted hazelnuts (V)
Brochette of grilled lamb, rosemary and red pepper
Duck spring roll with plum sauce
Goujons of sole, tartar sauce

Sweet Canapés

Lemon cheese cake with blueberries
Chocolate cookie vanilla ice cream sandwich
Peach and raspberry muffins
Mini brownie

Substantial canapés

£4.00 each

*(We recommend four to six substantial canapés per person
as part of a canapé reception)*

Mini Balthazar cheeseburger
Mini fish and chips with tartar sauce
Falafel with smoked aubergine relish
Prawn cocktail on baby gem leaf
Mini hotdogs

Bowl food

£6.50 each

*(We recommend three to four bowls per person
as part of a canapé reception)*

Wild mushroom risotto with truffles
Mini Balthazar duck shepherd's pie
Mini chorizo, grilled vegetable and parmesan
Nettle and artichoke agnolotti beurre noisette
Grilled lamb cutlet with rosemary and mint jelly
Vegetable gyoza dumplings, edamame, wild asparagus vegetable salad

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For further information regarding allergens in our dishes please ask a member of our staff.
Please note that our pommes frites are cooked in peanut oil.*

CHAMPAGNE & COCKTAILS

Gaston Chiquet Brut	65
Gyéjacquot Rosé	70
Gaston Chiquet Brut Rosé	72
Billecart-Salmon Brut	80
Veuve Clicquot Brut	76
Pol Roger Brut	78
R de Ruinart Brut	79
Billecart-Salmon Brut Rosé	85
Veuve Clicquot Brut Rosé	92

COCKTAILS

BELLINI	£10.50
<i>Blanquette de Limous & Merlet Pêche, White Peach Purée</i>	
CHAMPAGNE COCKTAIL	£14.50
<i>Gyéjacquot Brut NV Champagne & Courvoisier Exclusive Cognac, Bitters & Orange Peel</i>	
MIMOSA	£10.50
<i>Blanquette de Limoux & Cointreau, Freshly Squeezed Orange Juice</i>	
MOJITO	£9.50
<i>Bacardi Rum & Myer's Dark Rum, Soda Water & Lime, Fresh Mint</i>	
ELDERFIZZ	£12.50
<i>Gyéjacquot Brut NV Champagne & Beefeater Gin, Elderflower & Lime</i>	
MARGARITA	£9.75
<i>Olmecca Tequila & Cointreau, Fresh Lime Juice</i>	
ESPRESSO MARTINI	£12.50
<i>Wyborowa Vodka & Cariel Vanilla, Galliano Ristretto & Cynar, Espresso</i>	

Please note this is a sample menu; our Bar Manager, Brian is happy to discuss custom-made cocktails for your event

RED WINE

Corbières “Vieilles Vignes” <i>Château Fontarèche</i> '15	30
Côtes du Rhône “Nature” <i>Perrin et Fils</i> '15	36
Morgon “La Voûte St Vincent” <i>Desvignes</i> '15	43
Médoc <i>Château Labadie</i> '13	50
Lussac–St–Emilion <i>Château Croix de Rambeau</i> '12	52
Sancerre Rouge “Les Epsailles” <i>Sautereau</i> '14	51
Haut–Médoc <i>Château du Retout</i> '13	54
Gigondas “La Bastide St Vincent” <i>G Daniel</i> '15	58
Pernand–Vergelesses <i>Domaine Rollin</i> '14	64
Margaux <i>Château Soussans</i> '13	70
Saint–Aubin <i>Derrière La Tour, 1er Cru, JC Bachelet</i> '14	75
Santenay “En Bievau” <i>Bart</i> '12	76
St–Emilion <i>Château Haut–Segottes</i> '11	77
Pauillac <i>Lacoste Borie</i> '12	86

WHITE WINE

Touraine Sauvignon, <i>Guy Allion</i> '15	30
Vouvray Sec “Spring” <i>V Carême</i> '15	42
Chablis <i>Colombier</i> '15	43
Sancerre “Les Epsailles” <i>Sautereau</i> '16	43
Mâcon <i>Prissé “Le Clos” des Valanges</i> '16	44
Pouilly–Fumé “La Rambarde” <i>Landrat–Guyollot</i> '15	54
Limoux <i>Chardonnay “Caves du Sieur d’Arques” Toques et Clochers</i> '13	51
Petit Chablis <i>Jean–Paul & Benoît Droin</i> '15	53
Saint–Véran “Tradition” <i>Deux Roches</i> '15	54
Sancerre “Réserve Spéciale” <i>P Thomas</i> '15	60
Rhone Blanc VDP “Les Galets” <i>Christophe Blanc</i> '15	60
Mâcon La Roche Vineuse <i>VV Merlin</i> '13	65
Pouilly–Fumé “En Carementrant” <i>Bret Brothers</i> '15	88
Saint–Aubin “Le Champlots” , <i>1er Cru Domaine Jean–Claude Bachelet</i> '14	89
Condrieu Domiane de Monteillet <i>Montez</i> '15	95
Meursault <i>Maison Jaffelin</i> '13	99

Please note wine prices and vintage may be subject to change based on availability

SPIRITS

VODKA & GIN

ABSOLUTE ELYX	£9.50
GREY GOOSE	£10.50
BELVEDERE	£10.50
WYBOROWA	£8.00
SIPSMITH VODKA	£8.50
BEEFEATER	£8.00
BOMBAY SAPPHIRE	£9.00
BROOKLYN GIN	£11.50
HENDRICK'S	£9.50
MONKEY 47	£14.50
NO.3 GIN	£9.50
TANQUERAY TEN	£10.50
SIPSMITH GIN	£8.50

APERITIF

APEROL	£7.00
CAMPARI	£7.00
COCCHI AMARO 'DOPPO TEATRO'	£7.00
COCCHI AMERICANO	£7.00
DOMUS RUCHE GRAPPA	£7.00
FERNAT BRANCA	£7.00
MARTINI DRY (BLEND)	£7.00
MARTINI ROSSO	£7.00
PASTIS 51	£8.50
PIMM'S No. 1	£7.50
MICLO POIRE WILLIAMS EDV	£8.50

DIGESTIF & GRAPPA

<u>ARMAGNAC</u>	
DARROZE 8YR	£10.00
CH. LACUY 1991	£24.50
<u>CALVADOS</u>	
DUPONT HORS D'AGE	£12.75
MORNIN NAPOLEAON 25YR	£21.50
<u>COGNAC</u>	
COURVOISIER EXCLUSIF VSOP	£9.75
MARTELL CORDON BLUE	£12.50
TRES VIELLE RESERVE 20YR	£18.50
<u>EAU DE VIE</u>	
POIRE ROQUE LA VIELLE PRUNE	£10.50
POIRE DE PRISONIERE	£12.50
<u>GRAPPA</u>	
DOMUS RUCHE GRAPPA	£9.50
NARDINI RISERVA	£9.50

SPIRITS SERVED IN 50ML MEASURES
UNLESS OTHERWISE SPECIFIED.

RUM & TEQUILA

BACARDI WHITE	£8.00
HAVANA 7YR	£9.00
EL DORADO 15YR	£12.50
OLMECA BLANCO	£8.00
OCHO BLANCO	£8.50
DON JULIO REPOSADO	£12.00
JOSE CUERVO RESERVA	£15.50

WHISKIES

BOURBON

MAKER'S MARK	£8.50
FOUR ROSES SINGLE BARREL	£10.50
HUDSON MANHATTAN RYE	£19.50
WOODFORD RESERVE	£9.75

IRISH

BLACK BUSH	£9.50
RED BREAST 12YR	£12.50

JAPAN

NIKKA COFFEY	£12.50
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SCOTCH

CHIVAS REGAL ROYALE SALUTE	£12.75
JW PLATINUM	£16.50
JW BLUE	£30.00
JW GOLD	£12.50

MALTS

GLENMORANGIE 10YR	£11.50
GLENFIDDICH 15YR	£11.50
GLENLIVET 21YR	£24.00
MACALLAN 18YR	£34.00
TALISKER 18YR	£19.50
ARDBERG UIGEDAIL	£13.50
BOWMORE 10YR	£14.50

CACHACA & PISCO

CAPUCANA CACHACA	£8.00
PISCO 1615	£8.50

SHERRIES & PORT

MARISMENO FINO	£6.50
NPU AMONTILADDO	£6.50
IBERIA CREAM	£6.50
TAYLOR'S CHIP DRY PORT	£6.00
QUINTA DE LA ROSA RUBY	£6.50
1996 KOPE VINTAGE PORT	£11.50

Service Times

- Breakfast 7.30am – 10.30am
- Lunch 12:00pm – 5:00pm
- Dinner 6.30pm – 12.30am (Monday to Thursday)
1:00am (Fridays and Saturdays)
11.30pm (Sundays)

Capacities

Seated

Long table set up - one long table seating 30

Round table set up - eight round tables seating 50,
with two banquettes seating five per banquette, 60 in total

Standing

80 standing for drinks and canapés

Additional

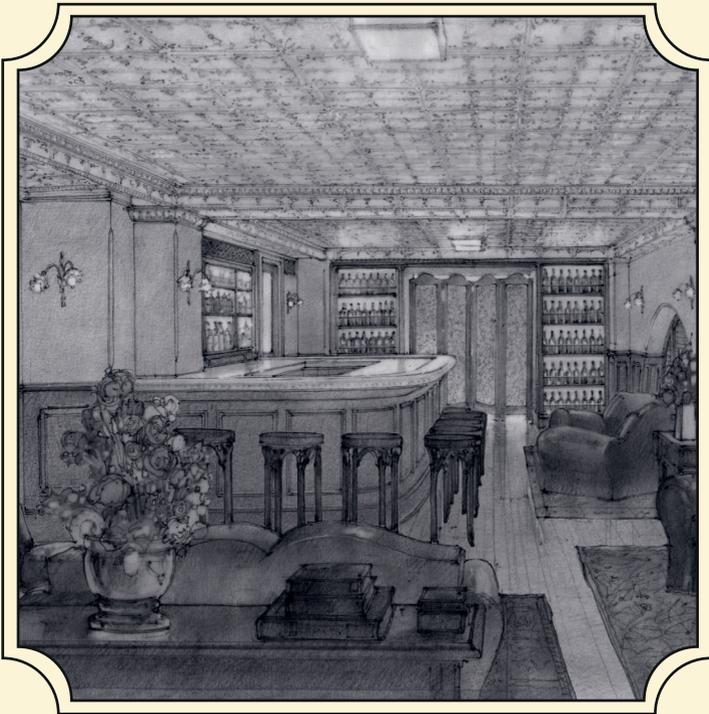
- Menus and place cards are included
- Flowers are provided between the banquettes and four small table arrangements. Extra table arrangements are available on request at an additional cost
- Candles are provided in the room
- The private room has its own private bar and kitchen
- No DJs or amplified music are permitted; however there is a music system in place and guests are welcome to bring their own music where all android/ipod devices can be played. Non-amplified live music for parties of 40 guests or less can be arranged at an additional cost
- There is no dance floor
- The private room has a lift and disabled access
- Complimentary WiFi available
- Private cloakroom available
- AV equipment is available to order at an additional cost
- Private side entrance available situated on Wellington Street
- Private toilets

Contact

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SERVING BREAKFAST, LUNCH & DINNER

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