

SILVA

SUMMER BROCHURE



23-28 Bruton Place,
London, W1J 6NG





PRIVATE DINING & EVENTS IN MAYFAIR

At SILVA

We have a variety of unique spaces to suit parties and events of all sizes.

Our events team can tailor the experience to suit your every requirement, every event is bespoke.

From intimate private dinners to corporate lunches and sophisticated breakfasts, we have something to suit all occasions, with options for semi-private, private and exclusive hire. Our event spaces are truly like no other and are worthy of any celebration.

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www.silvarestaurant.com



GARDEN ROOM

Private Dining Room

Located on the first floor, the Garden Room is SILVA's most intimate private dining space — calm, elegant, and filled with natural light from a skylight above. With soft tones and nature-inspired details, it offers a relaxed and private setting for smaller gatherings.

It is ideal for personal celebrations and intimate events where atmosphere and comfort are key, and is also available for private breakfast meetings and early morning gatherings.

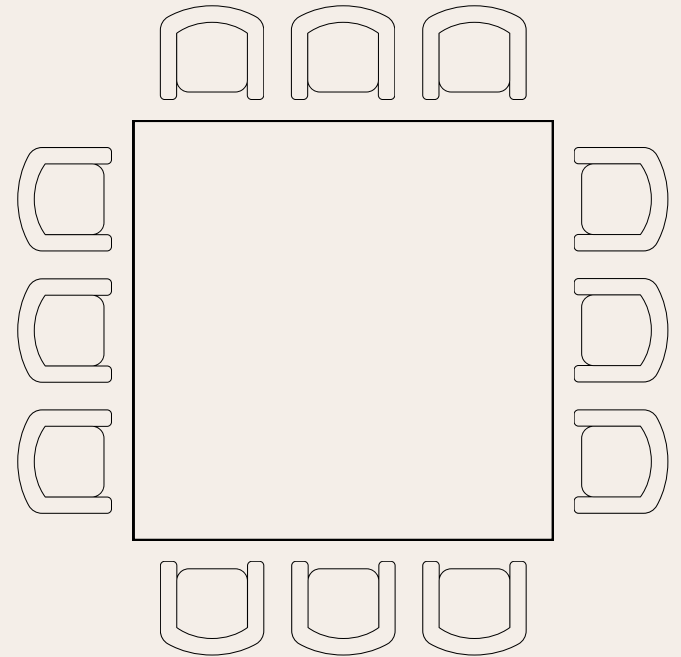
Capacity:

Up to 14 guests seated / 25 standing

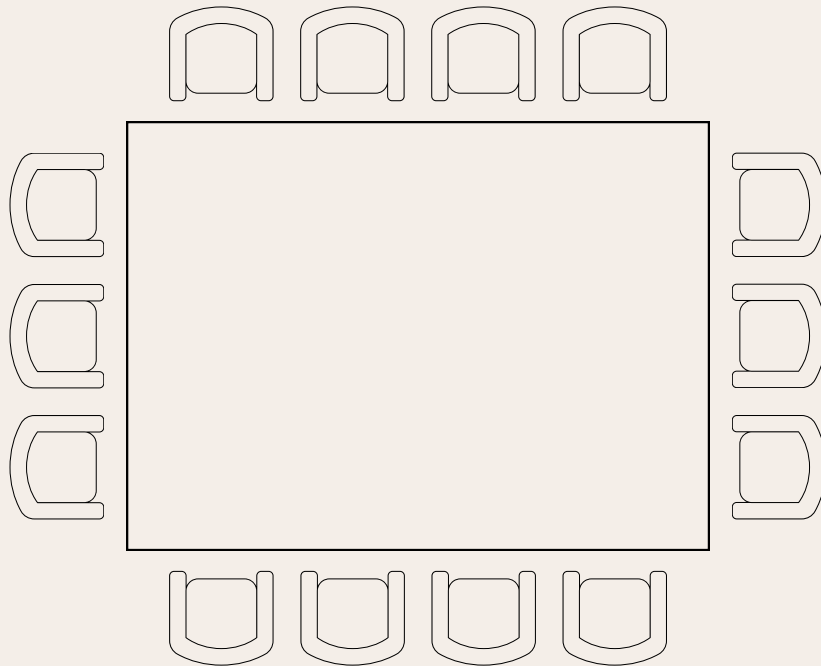


GARDEN ROOM LAYOUT

Option one
12 guests



Option two
14 guests



AMBER ROOM

Private Dining Room

The Amber Room is a stylish and atmospheric private dining space, featuring warm lighting, rich tones, and its own private bar.

Perfect for smaller celebrations, it offers an exclusive yet lively setting with plenty of character and a welcoming, intimate feel.

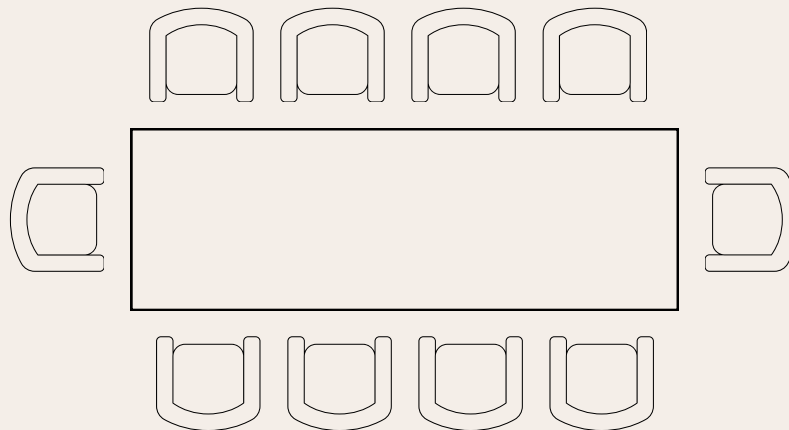
Capacity:

Up to 10 guests seated / 20 standing

AMBER ROOM LAYOUT

Option one

10 guests







FIRST FLOOR

Private & Semi-private Dining Room

The First Floor offers a flexible private or semi-private setting space that can be tailored to suit a range of occasions. Ideal for larger group dining, corporate events, and celebrations, it provides versatile layouts for both breakfast gatherings and evening events.

Combined with the Garden Room, the space can accommodate up to 35 guests.

Capacity:

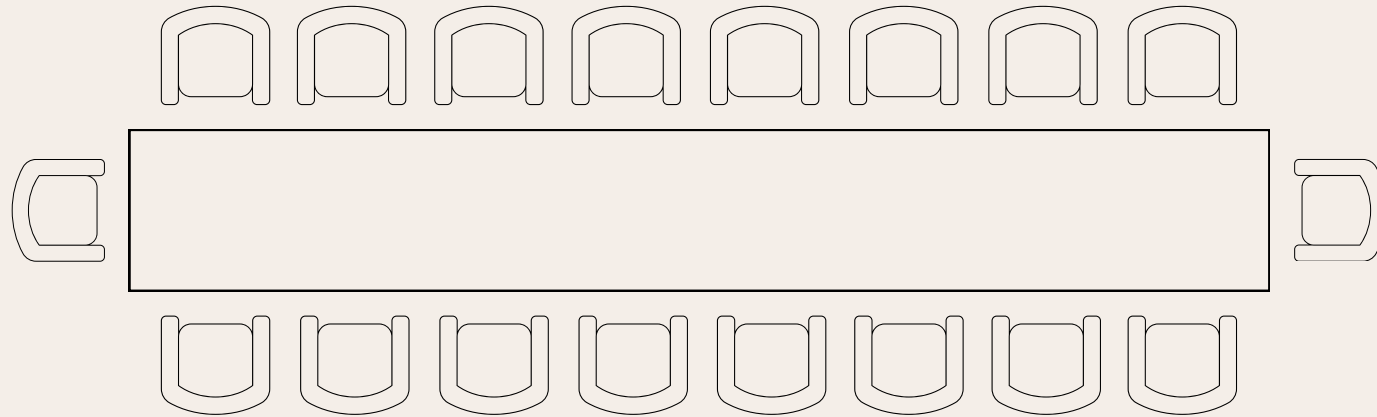
Up to 35 guests seated / 50 standing



FIRST FLOOR LAYOUT

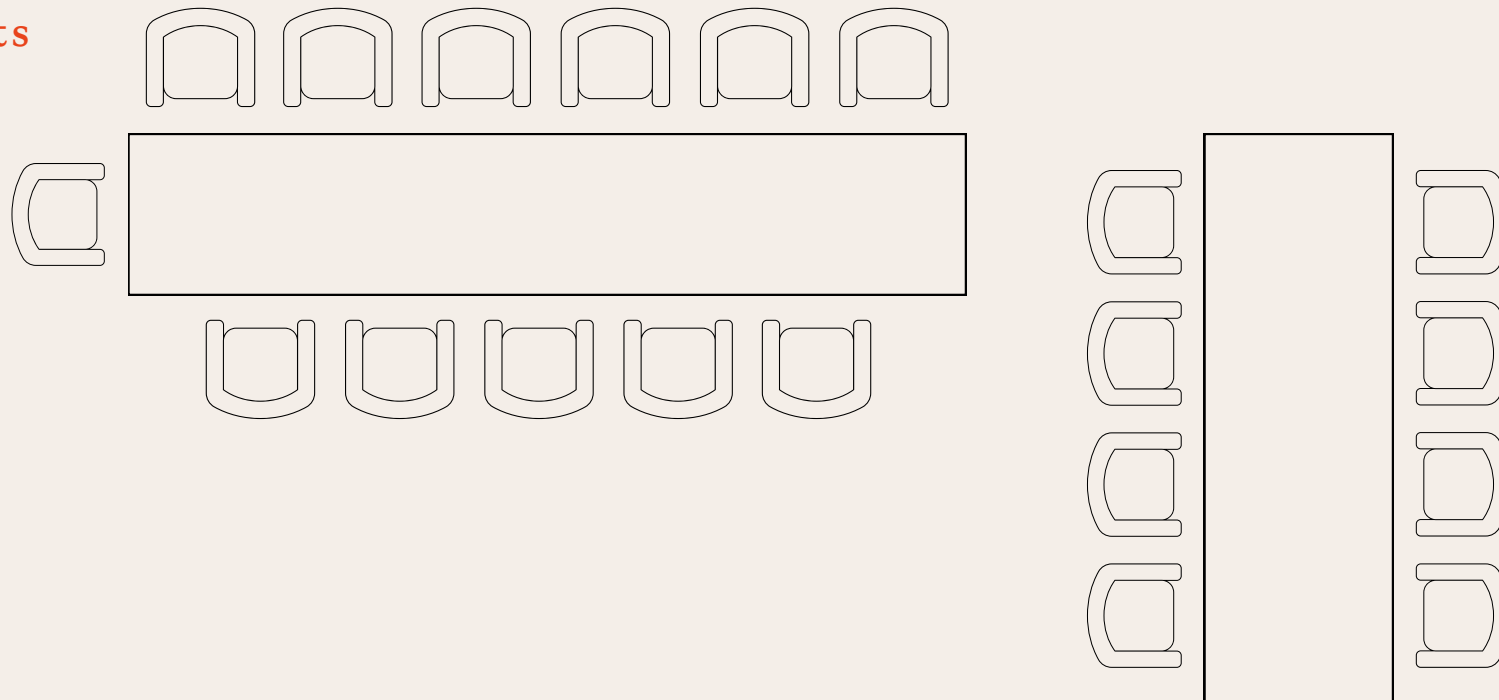
Option one

18 guests



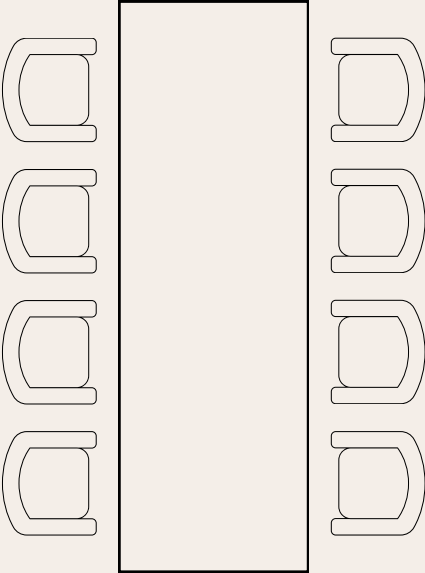
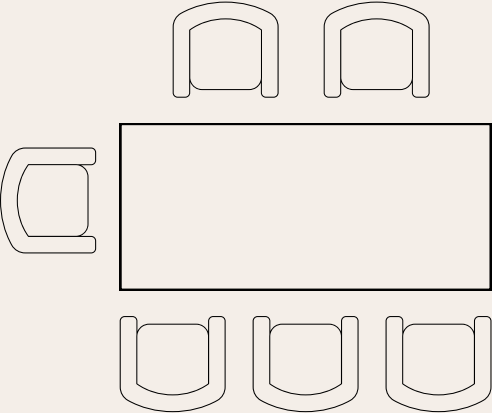
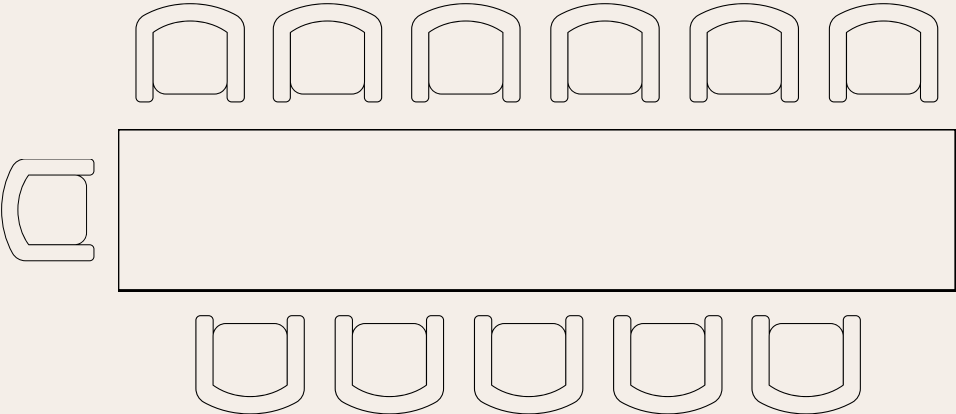
Option two

20 guests



Option three

26 guests



GROUND FLOOR

Private Dining Room

The Ground Floor is the heart of SILVA, available for exclusive hire, offering a vibrant yet elegant setting for larger events. Featuring warm interiors, marble tables, and a central bar, the space combines style, flexibility, and atmosphere.

Perfect for corporate gatherings, celebrations, and receptions, it can accommodate both seated dining and standing events while maintaining a comfortable and welcoming feel.

Capacity:

Up to 30 guests seated / 50 standing





Tulip

CHOICE MENU

£90 / £125

Sourdough & Whipped Brown Butter

STARTER

Diced Beef Fillet, Quail's Egg, Potato Chips *
Orkney Scallops, Caramelised Tropea Onion, Nduja Butter *
Braised Leek, Cashew Cream, Lavinia Grapes, Crispy Leek (Vg)*

MAINS

Lamb Cannon, Cauliflower, Charred Gem, Mustard Fruit, Garlic & Jus Gras *
Wild Seabass, Sprouting Broccoli, Pickled Celery, Mushroom, Truffle Sauce *
Maitake, Yellow Peach, Stracciatella, Roscoff Onion, Charred Kalette *

*Crispy Ratte Potatoes, Herb Salt (Vg)**
*Seasonal Mixed Leaf Salad, Lemon, Sherry Vinaigrette (Vg)**
*Charred Hispi Cabbage, Chimichurri (Vg)**

DESSERTS

55% Chocolate Délice, Kumquat, Hazelnut
Basque Cheesecake, Hung Yoghurt, Rhubarb Compote *
Pistachio Baklava (Vg)

*- Gluten free
Vg - Vegan

Dahlia

SHARING MENU

£80 / £110

Sourdough & Whipped Brown Butter

STARTER

White Asparagus, Cacio e Pepe Sauce, Olive, Preserved Lemon *
Ham Hock Terrine, Herb Aioli, Pickled Shallot, Mustard Fruit
Seabream Crudo, Blood Orange, Calabrian Chilli, Rapeseed Oil *

MAINS

Whole Lamb Cannon, Courgette, Spring Onion, Tzatziki, Pomegranate *
Butterflied Seabream, Red Pepper Romesco, Agretti, Wild Garlic
Roasted Carrot, Chickpeas, Garlic & Lemon Tahini, Cashew Cream (Vg)*

*Crispy Ratte Potatoes, Herb Salt (Vg)**
*Seasonal Mixed Leaf Salad, Lemon, Sherry Vinaigrette (Vg)**
*Charred Hispi Cabbage, Chimichurri (Vg)**

DESSERTS

Mango, Peach, Kiwi Pavlova *
Silva Tiramisu
Pistachio Baklava (Vg)

*- Gluten free
Vg - Vegan

Lily

SET MENU
£60 / £90

Sourdough & Whipped Brown Butter

STARTER

Crispy Egg, Parmesan Foam, Girolles

MAIN

Grilled Poussin, Piquillo Pepper, Coriander, Capers, Pedro Ximénez Vinegar *

Crispy Ratte Potatoes, Herb Salt (Vg)
Seasonal Mixed Leaf Salad, Lemon, Sherry Vinaigrette (Vg)*
Charred Hispi Cabbage, Chimichurri (Vg)**

DESSERT

Basque Cheesecake, Hung Yoghurt, Rhubarb Compote *

*- Gluten free
Vg - Vegan

Daisy

VEGAN SET MENU
£50 / £80

Sourdough & Extra Virgin Olive Oil

STARTER

Leek Terrine, Cashew Cream, Lavinia Grapes, Crispy leek *

MAIN

Maitake, Yellow Peach, Roscoff Onion, Charred Kalette *

*Crispy Ratte Potatoes, Herb Salt *
Seasonal Mixed Leaf Salad, Lemon, Sherry Vinaigrette **

DESSERT

Pistachio Baklava

*- Gluten free

Canapés

MENU
£4 EACH

MEAT

Beef Tartare, Parmesan, Crispy Bread
Buttermilk Fried Chicken, Sriracha & Lime Mayo
Braised Beef Rib Croquettes, Pickled Walnut Ketchup
Parma Ham, Melon, Basil *

FISH

Bluefin Tuna Tartare, Wasabi & Yuzu Dressing, Furikake
Cured Salmon, Blinis, Caviar
Cornish Crab, Green Goddess Dressing, Pickled Apple, Baguette Crouton
Scottish Lobster Roll, Lobster, Lemongrass Mayo

VEGETARIAN

Burrata Nousse, Tomato & Basil, Crispy Bread
Carrot, Sunflower Seeds, Ginger & Caraway Dressing (Vg)*
Gougères, Truffle Mornay Sauce
Lebanese Dates, Blue Cheese, Pistachio *

SWEET

Whipped Cheesecake, Yuzu Gel, Granola
Whisky Chantilly, Raspberries, Pistachio
Fruit Skewers (Vg)*
Passion Fruit Curd, Mango, Pineapple *

*- Gluten free
Vg - Vegan

Bowl

MENU
£9 EACH

MEAT

BBQ Glazed Chicken Thighs, Coconut Jasmine Rice
Beef Fillet, Truffle Mash, Bearnaise

FISH

Salmon, Leek, Seaweed Sauce *
Tuna Poke Bowl
Miso Baked Cod, Daikon Salad

VEGETARIAN

Quinoa, Avocado, Pomegranate, Citrus Dressing (Vg)*
Truffle Rigatoni
Pumpkin Risotto*

SWEET

Chocolate Mousse, Cocoa Nibs *
Cheesecake *
Fruit Bowl (Vg)*

*- gluten free
Vg - Vegan

Frezia

BREAKFAST

£25

Tea or Coffee

Choice of one per person

Juices

Orange, Apple or Grapefruit

Selection of Pastries

Sweet

Sweetened Labneh, Rhubarb, Blood Orange, Oat Crumble, Honey

*- Gluten free
Vg - Vegan

Orchid

BREAKFAST

£35

Tea or Coffee

Choice of one per person

Juices

Orange, Apple or Grapefruit

Selection of Pastries

Sweet

Sweetened Labneh, Rhubarb, Blood Orange, Oat Crumble, Honey

Savoury

Scrambled Eggs on Sourdough Toast

Or

Avocado Bruschetta & Poached Eggs

*- Gluten free
Vg - Vegan

FURTHER INFORMATION

SET UP ACCESS

Breakfast - 8:30 am, 9 am arrival and 11 am departure

Lunch - 11.30 am, 12 pm arrival and 4 pm departure

Dinner - 5:30 pm, 6 pm arrival and 11 pm departure

MENUS / PLACE CARDS

Complimentary menus can be printed with a logo and/or title upon request

Complimentary place cards are available upon request

AUDIO & VISUALS

Restaurant background music will play

The restaurant provides a designated space for a screen and projector, as well as a whiteboard, which will incur an additional charge.

FLOWERS

Restaurant seasonal flowers will be placed on the table. On request, we can provide our guests with a brochure from our supplier and can place larger flower arrangements for an additional cost. You are welcome to use your own supplier.

PRE-ORDERS

To ensure the best dining experience, we kindly ask our guests to pre-order their menu selections one week in advance as some menus require longer preparation time. Other menus are available with a shorter lead time—please inquire for details when making your reservation.