



# EVENTS BROCHURE



# Smith's

## Bar & Grill

Located in the heart of Little Venice and Paddington Basin, Smith's Bar & Grill is a modern British-inspired restaurant.

Smith's Bar & Grill is a stunning, daylight-filled venue with a gorgeous year-round terrace overlooking the beautiful Grand Union Canal.

The restaurant boasts a refined and elegant interior, with soft leather booths and chairs, wood tables, botanical atmosphere providing a warm and inviting backdrop to indulge in delicious food.

At Smith's Bar & Grill, we pride ourselves on our ability to provide a luxurious and elegant space to host your event. Our venue is modern British-inspired, with an industrial edge that will make your guests feel as though they've stepped into another world.

Our restaurant specialises in seasonal menus, so you're always sure to be eating the freshest ingredients possible. We also offer a full bar with a wide selection of cocktails and wines, including sparkling options for those who want something special this holiday season.

Smith's is the perfect venue with the ideal location for your private dinner, drinks reception, Corporate party or any other occasion.

With a wide selection of food and drink, we aim to please all your guests. Our staff will be happy to assist you with any specific dietary requirements and will do their best to make your special occasion a memorable one.



# VENUE AND HIRE OPTIONS

**Exclusive Venue Hire.** Step into a world of luxury, exclusivity and style with this stunning venue hire. The entire restaurant can become yours for the day or evening, including our bespoke menu direct from the executive chef David Reyes.

A truly exclusive experience for your event!

We can accommodate up to 220 guests for a private dining event or drinks reception of 400 standing guests.

The restaurant's private dining area is a truly unique experience that will set your event apart from others.

**Exclusive Restaurant Hire.** Indulge in the unique botanical atmosphere and enjoy seasonal food, exceptional cocktails and an exquisite selection of wines at Smith's Bar & Grill. With lanterns, bamboo pendants and plants hang from the ceiling, a beautiful plant-based wall and dark burgundy and emerald furniture create a lavish ambience for any event.

The Restaurant can accommodate up to 100 sitting guests.

**Lounge And Bar Semi Private Hire.** Our lounge and bar can accommodate up to 300 standing guests, making it ideal for events of all sizes.

The space is open and airy, with high ceilings and a large bar.

Guests can enjoy their drinks while taking in the view of Grand Union Canal through the floor-to-ceiling windows.

**Ayllu Restaurant - Private Dining.** If you're looking for a venue that can accommodate up to 60 guests for a sit-down meal or 80 guests for a standing drinks party, then Ayllu is the place for you. Ayllu is an elegant, intimate, and perfect for a private event. The restaurant's interior features modern Peruvian artwork, as well as Japanese-influenced design elements. Ayllu's menu offers a fusion of Japanese and Peruvian cuisine, with options ranging from sushi to ceviche.

This space is perfect for hosting intimate events such as birthdays and anniversaries, or large events such as weddings or corporate gatherings.

# MORE DETAILS

Our prices are based on a minimum spend which varies by day and time of day.  
All of our pricing is inclusive of complimentary menus, place cards and Wifi.  
Please note, we are unable to allow corkage

## **Audio Visual**

Restaurant background music is available.  
Screen available in house and we have an inbuilt a highly sophisticated sound-system,  
with AUX connection options throughout the entire venue.  
You are welcome to play your own music through the sound system  
when hiring the entire venue exclusively, or background music can be provided.

## **Timings**

Breakfast: 08:00 until 11:30 Monday to Friday only  
Lunch: 12:00 until 16:00 with host's access from 11.30  
Dinner: 18:00 until 23:00 with host's access from 17:30  
Drinks Reception: 17:00 until 23:00 with host's access from 16:30

## **Licenses**

Should you require to stay later than the times stated above,  
Please contact our events team directly for more information.

## **Food Allergen Disclaimer**

Please always inform us of any allergies or intolerances.  
Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.  
Detailed information on the fourteen legal allergens is available on request,  
however we are unable to provide information on other allergens.



# CANAPÉS

£3 PER BITE

50 PIECES OF THE SAME TYPE CANAPE FOR £120

## *Savoury Selection*

BEEF SKEWERS

SMOKED HADDOCK TART

GOATS CHEESE & BEETROOT TARTLET, WALNUT BRITTLE (V)

SALMON TARTARE WITH SHALLOT DRESSING AND CHIVES

SEARED TUNA, AVOCADO AND CORIANDER

RARE BEEF ON TOAST & DIJON MAYO MUSHROOM CROUTONS TART (V)

TOMATO CROUTONS WITH PESTO (V)

## *Sweet Selection*

CHOCOLATE BROWNIE

TANGY LEMON TARTLET

STRAWBERRY CHEESECAKE

WHITE CHOCOLATE CHEESECAKE

MIXED FRUIT TARTLET WITH CREAM

All prices are inclusive of VAT.

A discretionary 12.5% service charge will be added to your bill

# TASTING DISHES

## *Savoury Bowls*

£5 per portion

FISH GOUJON

*served with chips & lemon wedge*

MINI CHEESEBURGER & CHIPS

*cooked medium or to your preference*

MINI HALLOUMI & MUSHROOM BURGER WITH CHIPS (V)

MINI VEGAN CHEDDAR & MUSHROOM BURGER WITH CHIPS (Ve)

MARINATED CHICKEN SKEWERS WITH TZATZIKI SAUCE

QUINOA & VEGETABLE CROQUETES (Ve)

*with sun-dried tomato dipping sauce*

WILD MUSHROOM CROSTINIS (Ve)

*with truffle dressing*

All prices are inclusive of VAT.

A discretionary 12.5% service charge will be added to your bill





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## SAMPLE MENU A

### Starters

HOMEMADE SOUP OF THE DAY  
*Fresh seasonal ingredients, served with bread*

SALMON TARTARE  
*Avocado, shallots, chilli*

GRILLED ARTICHOKE (V)  
*Served with gremolata and lemon*

### Mains

FLAT IRON STEAK  
*Chimichurri or peppercorn sauce. Served with chips*

GRILLED SALMON  
*Scottish salmon with fennel salad*

PESTO TAGLIATELLE

### Dessert

PASSIONFRUIT CHEESECAKE  
*Fresh Passionfruit*

CHOCOLATE FONDANT  
*Served with vanilla ice cream*

ALMOND PIE  
*With Chantilly cream*



ALLERGEN INFORMATION AVAILABLE ON REQUEST

ALL PRICES ARE INCLUSIVE OF VAT.

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

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## SAMPLE MENU B

### Starters

BURRATA

*Basil pesto, cherry tomatoes, olive oil*

SALMON TARTARE

*Avocado, shallots, chilli*

CRISPY AUBERGINE (V)

*Served with miso and pecan*

### Mains

TUNA STEAK

*Bok choy, chilli, garlic, soy sauce*

PICANHA STEAK

*Chimichurri or peppercorn sauce. Served with chips*

TRUFFLE TAGLIATELLE

*Fresh homemade tagliatelle, Grana Padano, truffle shavings*

### Dessert

PASSIONFRUIT CHEESECAKE

*Fresh Passionfruit*

CHOCOLATE FONDANT

*Served with vanilla ice cream*

ALMOND PIE

*With Chantilly cream*



ALLERGEN INFORMATION AVAILABLE ON REQUEST

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Veuve Clicquot



CHAMPAGNE  
Veuve Clicquot  
MAISON FONDÉE EN 1772  
BRUT  
A REIMS FRANCE

# WINE LIST

## *Champagne*

Champagne Testulat Cart d'Or Brut Blanc de Noirs, France, N.V	£75
Thienot Vintage, Chardonnay, Pinot Noir, France	£92
Drappier Rose' de Saignée, Pinot Noir, France N.V	£135

## *White Wine*

Verdicchio "Vigna di Gino", San Lorenzo, Italy	£39
Gavi di Gavi "La Fornace", Cinzia Bergaglio, Italy	£45
Chardonnay, Mappinga Hills (Natural), Australia	£40
Sancerre Blanc, "La Vigne Blanche", Henri Bourgeois, France	£65
Chablis, Domaine Michaut Frères, France	£56
Sauvignon Blanc, Matetic, Chile	£65
Torrontés 'Alto Molino', Cafayate, Piattelli Vineyards, Argentina	£38
Chardonnay, Good Hope "Unoaked", South Africa	£40
Sauvignon Blanc, Elgin Highlands, Iona, South Africa	£48
Soave Classico, "Castelcerino", Filippo Filippi, Italy	£52

## *Red Wine*

Saint Emilion Grand Cru, Château Chantecaille, France	£65
Chianti Classico, Sangiovese 100%, Fattoria di Rodano, Italy	£45
Rioja Reserva, Ondarre, Spain	£46
Malbec, Hermandad, Uco Valley, Argentina	£72
Cabernet Sauvignon 'R Collection', Raymond Vineyards, USA	£55
Haut-Medoc, Les Allées de Cantemerle, France	£73
Gigondas 'Classique' Vieilles Vignes, Domaine Saint Damien, France	£68
Cannonau di Sardegna "Mamuthone", Sedilesu (Natural), Italy	£49
Shiraz, Australia, Boundary Line, Australia	£52
Aglianico, Del Vulture Teodosio, Basilisco, Basilicata, Italy	£48



## LOCATION

25 Sheldon Square Paddington, London, W2 6EY  
Ayllu Located beneath Smith's Bar & Grill

## TRAVEL & PARKING

Nearest tube – Paddington Station  
Parking –APCOA Paddington Station Car Park

## CONTACT

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