



Smith's

Bar & Grill

PRIVATE EVENTS

PADDINGTON CENTRAL · LONDON

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THE VENUE

*A modern British room above the Grand Union
Canal, two minutes from Paddington.*

Floor-to-ceiling windows, a marble bar and a year-round terrace on the water. Four distinct spaces sit under one roof, taken alone, in combination, or as a full buyout, with menus built by our kitchen around the occasion, and a dedicated host from the first enquiry to the last glass.



THE RESTAURANT · SHELDON SQUARE

THE SPACES

Restaurant

100 seated · 200
standing

The Bar

40 seated · 100
standing

Regent Room

60 seated · 80
standing

Regent Parlour

10 seated · 20 standing

Terrace

100 seated

Exclusive Hire

200 seated · 400
standing

Spaces may be taken individually, in combination, or as a full venue buyout.



PRIVATE HIRE

Regent Room

60

SEATED

80

STANDING

An intimate room curtained from the restaurant floor: private dinners, boardroom lunches and standing receptions, with projector, screen and flip charts on request.

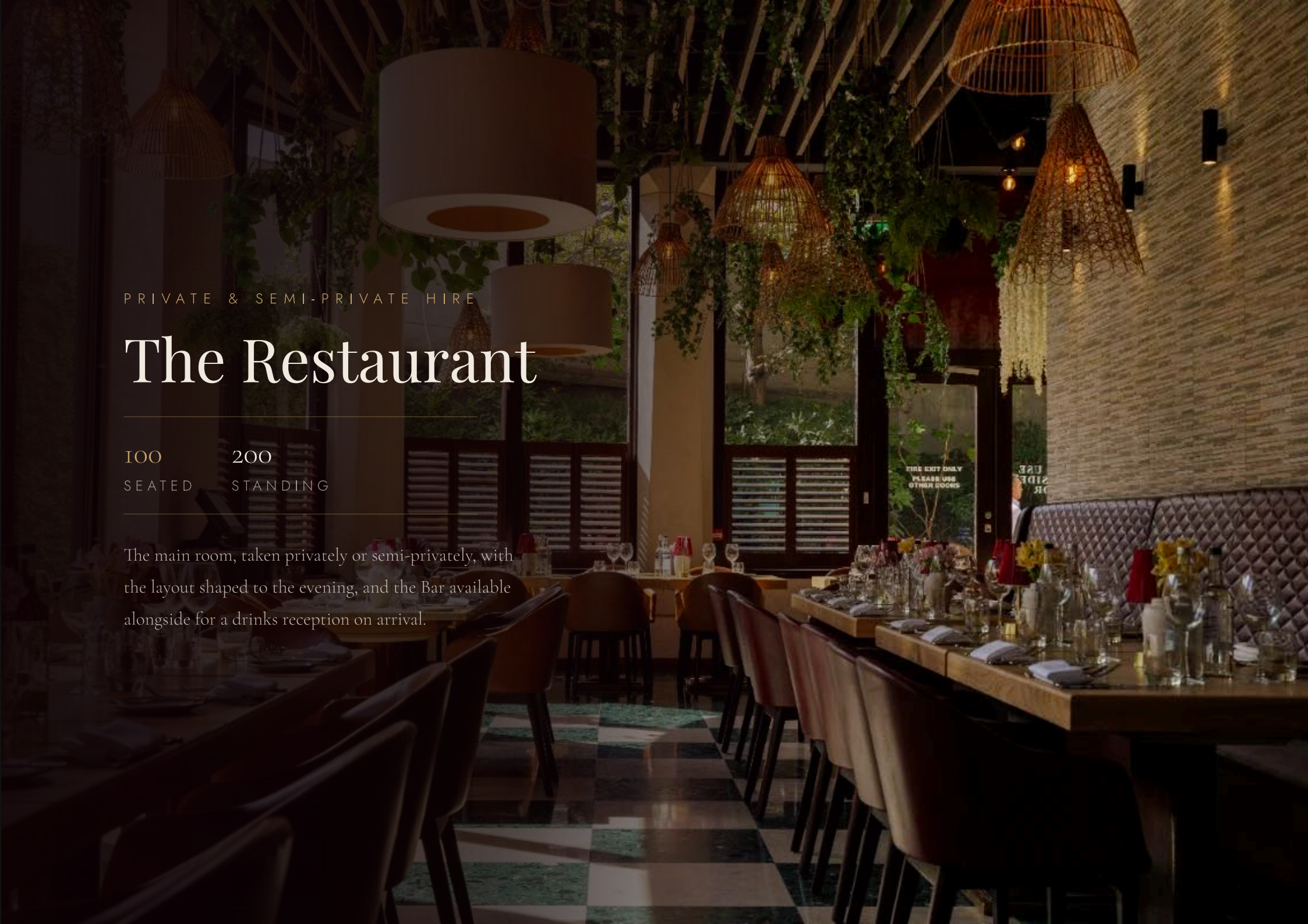
SEMI-PRIVATE HIRE

Regent Parlour

10	20
SEATED	STANDING

A cosy corner nestled within Regent Room, curtained for adjustable privacy: small dinners, quiet meetings and close celebrations.



The background image shows a restaurant interior. In the foreground, there's a long wooden table with several chairs, set with glassware and plates. The floor is covered in a black and white checkered tile pattern. In the background, there are more tables and chairs, and a large window with a view of the outdoors. The ceiling is decorated with various hanging plants and several large, cylindrical pendant lights. The overall atmosphere is modern and sophisticated.

PRIVATE & SEMI-PRIVATE HIRE

The Restaurant

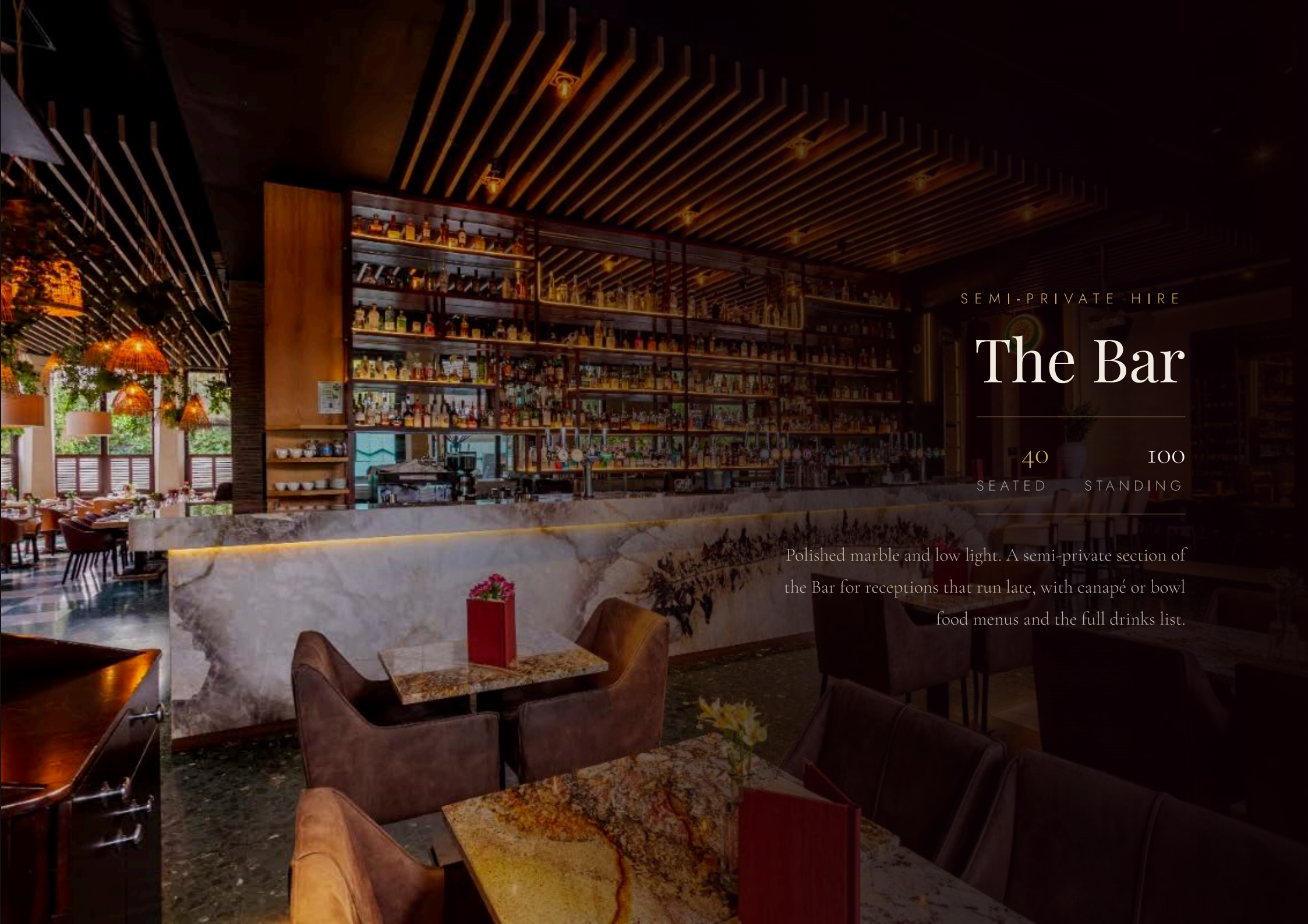
100

SEATED

200

STANDING

The main room, taken privately or semi-privately, with the layout shaped to the evening, and the Bar available alongside for a drinks reception on arrival.

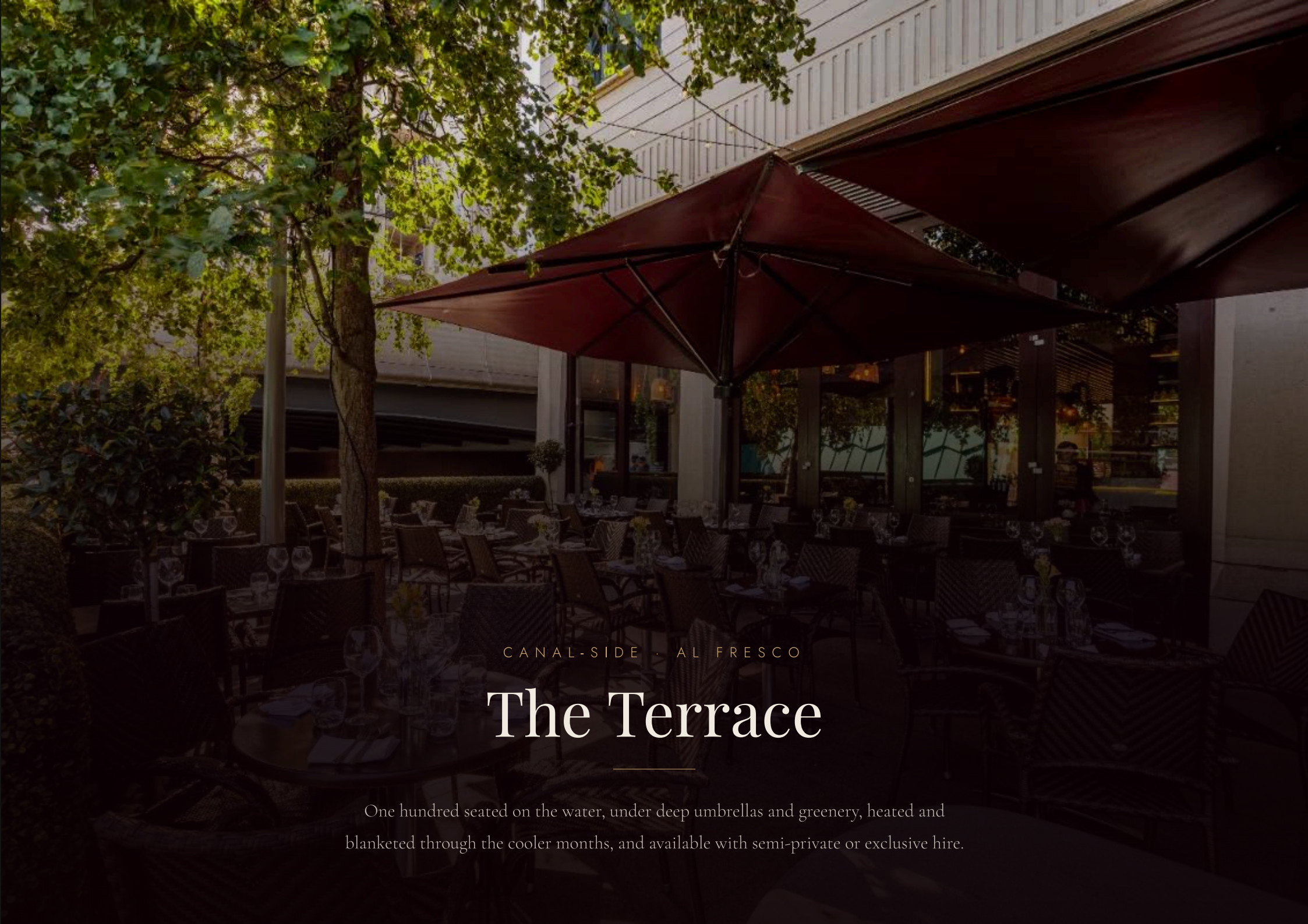


SEMI-PRIVATE HIRE

The Bar

40 100
SEATED STANDING

Polished marble and low light. A semi-private section of the Bar for receptions that run late, with canapé or bowl food menus and the full drinks list.

A photograph of an outdoor restaurant terrace. The scene is set in a courtyard-like area with a large tree on the left and a building with large windows in the background. Numerous tables are set with white linens, glassware, and plates. A large, dark red patio umbrella is open over a section of the seating area. The overall atmosphere is elegant and sophisticated.

CANAL-SIDE · AL FRESCO

The Terrace

One hundred seated on the water, under deep umbrellas and greenery, heated and blanketed through the cooler months, and available with semi-private or exclusive hire.

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EXCLUSIVE VENUE HIRE

The whole of Smith's, yours for the evening

200

SEATED

400

STANDING

Full run of the Restaurant, Bar, Terrace and Regent Room. Canapé, set or bespoke menus, full bar access, and audiovisual throughout: projector and screen, microphones, speakers and flip charts.

FINGER FOOD £5 per item

CHEESEBURGER SLIDER
HALLOUMI & MUSHROOM
BURGER SLIDER (V)
CHICKEN SKEWER
BEEF SKEWER
SQUID SKEWER
VEGETABLE SKEWER (VE)
BEEF BAO BUN
CHICKEN BAO BUN

SWEETS SELECTION

CHOCOLATE BROWNIE
LEMON TART
PROFITEROLES

CANAPÉS £2 per item

RARE BEEF CROSTINI
SMOKED SALMON BLINI
SEARED TUNA CROSTINI
BEEF CROQUETTE
DUCK SPRING ROLL
VEGETARIAN SPRING ROLL (V)
MUSHROOM CROUTON (V)
TOMATO & PESTO CROUTON (V)

Selections change with the season.



Set Menu A

STARTERS

BURRATA (V) · datterino tomatoes, kalamata olives, pine nuts, olive oil

PARMIGIANA (V) · fried aubergine, rich tomato sauce, mozzarella, parmesan

SCALLOPS · pan-fried, Jerusalem artichoke purée, veal jus

BEEF TARTARE · shallot, capers, tabasco, mustard, quail egg yolk

MAINS

TUNA · char-grilled, caponata, cherry tomatoes, salsa verde

FILLET STEAK · gratin potatoes, red wine jus

WILD MUSHROOM RISOTTO (V) · chestnut risotto, mushroom broth, parmesan, parsley

LAMB CUTLETS · celeriac purée, kale, red wine jus

COD · roasted, buttered leeks, Dijon mustard sauce, capers

DESSERT

CHOCOLATE FONDANT · vanilla ice cream

CHURROS · hazelnut chocolate sauce, orange zest

APPLE TART TATIN · vanilla ice cream

TIRAMISÙ · mascarpone cream, savoiardi, Italian coffee, cocoa

Set Menu B

STARTERS

SMOKED SALMON · in-house smoked, whipped crème fraîche, capers, dill

BEEF CARPACCIO · thinly sliced raw beef, Dijon mustard mayonnaise

PARMIGIANA (V) · fried aubergine, rich tomato sauce, mozzarella, parmesan

CALAMARI · deep-fried, tartare sauce

MAINS

BABY CHICKEN · chargrilled, lemon and thyme, grilled vegetables

RIB CHUCK EYE STEAK · gratin potatoes, red wine jus

SALMON · char-grilled, braised kale, gremolata

RAVIOLI (V) · ricotta and spinach, butter parmesan sauce

DESSERT

QUINOA CRÈME BRÛLÉE · almond & pistachio biscuit, tuile

TIRAMISÙ · mascarpone cream, savoiardi, Italian coffee, cocoa

CHOCOLATE FONDANT · vanilla ice cream

CHURROS · hazelnut chocolate sauce, orange zest

Three packages

Wines chosen by Head Sommelier Maurizio Titone. Every guest may take wine, a pint or soft drinks at the same rate, so the whole table sits on one price.

Classic

£32

PROSECCO

PER PERSON

ON ARRIVAL

One glass of Prosecco DOC, Moletto Millesimato, Veneto (125ml)

WITH THE MEAL

Half bottle (375ml) of Colombar, Côtes de Gascogne, or Bardolino Dacastello, Veneto

TO FINISH

One coffee or tea

WATER

Still and sparkling water on the table

Signature

£45

CHAMPAGNE

PER PERSON

ON ARRIVAL

One glass of Champagne Canard-Duchêne, Brut Léonie (125ml)

WITH THE MEAL

Half bottle (375ml) of Muscadet Sèvre et Maine, Sauvignon Blanc Babich Classic, Montepulciano d'Abruzzo Annibale, or Malbec Santuario

TO FINISH

One coffee or tea

WATER

Still and sparkling water on the table

Reserve

£62

CHAMPAGNE &

DIGESTIF

PER

PERSON

ON ARRIVAL

One glass of Champagne Canard-Duchêne, Brut Léonie (125ml)

WITH THE MEAL

Half bottle (375ml) of Gavi La Fornace, Mâcon-Charnay Domaine G. Remond, Pinot Noir Coola Hills, or Barbera d'Alba Mauro Molino

TO FINISH

Taylor's Tawny Port, Sauternes Château Roumieu or Marsala Superiore Oro, then coffee or tea

WATER

Still and sparkling water on the table

PREFER BEER OR SOFT DRINKS?

The half bottle of wine can be substituted for draught beer or soft drinks. Please enquire with our events team.

ENTERTAINMENT

The room after dark, arranged to taste.

Resident DJ

Saxophonist

Special act performers

Photographer

Live music

Violinist

Magic & dance shows

Meet & greet hosts

Arranged at an additional charge. More options on request.



ACCESS & SERVICE

Breakfast	08:00–11:00	HOST ACCESS 07:30
Lunch	12:00–16:00	HOST ACCESS 11:30
Dinner	18:00–23:00	HOST ACCESS 17:30

INCLUDED

Printed menus, place cards and WiFi throughout.

ADDITIONS

Seasonal flowers, table styling and live entertainment: DJ, saxophonist, violinist or special acts.

LICENCES

Later licences arranged on request. Please speak with our events team.

A dimly lit restaurant interior. The background wall is covered in a grid of dark, rectangular panels of varying sizes, creating a textured, three-dimensional effect. Below this wall is a horizontal band of warm, yellowish light. In the foreground, a table is set with various items: wine glasses, water bottles, salt and pepper shakers, and small vases with flowers. The table is surrounded by dark, upholstered chairs. The overall atmosphere is intimate and sophisticated.

Tell us the occasion. We will shape the room around it.

Smith's

Bar & Grill

ENQUIRIES

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