



MR PORTER
LONDON

EXCLUSIVE PRIVATE EVENTS

Venue Highlights & Event Information

EXCLUSIVE PRIVATE EVENTS

MR PORTER LONDON offers an exceptional platform for hosting private events and addressing your requirements with a touch of excellence.

Our devoted team is passionate about curating a customized proposal that aligns perfectly with the distinctive needs of your event. We pride ourselves on understanding your vision and preferences to guarantee a one-of-a-kind and unforgettable experience.

Whether you're planning an intimate gathering or a grand-scale event, our venues are well-prepared to transform your concepts into a vivid reality. Your special occasions will be marked by sophistication, ensuring lasting memories for both you and your guests.








Nestled at the rear of MR PORTER London, the private Chef's Table seats up to 14 guests, offering an intimate yet luxurious setting. Perfect for exclusive celebrations, corporate dinners, or private gatherings, it combines the venue's signature elegance with elevated privacy. Guests can enjoy the curated Deluxe or Signature set menus, a bespoke chef's creation, and premium drinks packages or a curated wine selection, ensuring a truly memorable culinary experience.



At the heart of MR PORTER London, The Royal Table offers a lively, communal dining experience for up to [insert capacity] guests. Set against the open kitchen and chilled displays, it brings guests close to the theatre of culinary craft. Perfect for group bookings, corporate dinners, or festive celebrations, it combines interaction, style, and exceptional food in one unforgettable setting.



The image shows the interior of a lounge or bar. The lighting is warm and orange, creating a cozy atmosphere. In the foreground, there is a long, low leather sofa with several round, metallic side tables. In the background, a bar area is visible with various bottles and glasses. The ceiling has exposed wooden beams with recessed lighting.

Do Not Disturb is a buzzing sanctuary for luxury drinks, high-energy music, world-class service, and genuine social connections, tucked away in the heart of Mayfair. Here, a cosmopolitan crowd gathers in a sleek yet vibrant setting, immersing themselves in premium spirits, pulsating beats, and exciting new encounters. Whether at a reserved table or the bar, every visit guarantees the perfect atmosphere for the eclectic mix of guests who make Do Not Disturb their destination of choice.

Open on Friday & Saturday





MR PORTER DELUXE

LITTLE KICK START

MR PORTER's Focaccia

Feuille de Brick

Roasted Whole Leek

Spicy Yellowtail Sashimi

Potato Chips, Sour Cream and Caviar

CARPACCIO

Roast Beef Carpaccio

Mushroom Carpaccio

Jamon De Bellota 100% Iberico

SALADS

Jumbo Prawn with Grilled Corn,

Avocado & Dried Chili Sauce

Celery, Apple & Toasted Walnuts with Roquefort Dressing

MAINS

MR PORTER 1000g+

Taboon Roasted Sea Bass with Adobo Sauce

Grilled Lobster with Herb Butter

ACCESSORIES

Cauliflower Mac 'N' Cheese

Tenderstem Broccoli with Black Garlic

Skinny Fries with Basil Aioli

DESSERT

Coconut

Mille Feuille



MR PORTER SIGNATURE

LITTLE KICK START

MR PORTER's Focaccia

Potato Chip with Caviar & Crème Fraîche

Spicy Yellowtail Sashimi

Roasted Whole Leek

CARPACCIO

Avocado Carpaccio with Beluga Caviar

Roast Beef Carpaccio

SALAD

Jumbo Prawn with Grilled Corn,

Avocado & Dried Chili Sauce

MAINS

Rib Eye on the Bone 750g+

Grilled Lobster with Herb Butter

ACCESSORIES

Fries

Tenderstem Broccoli with Black Garlic

DESSERT

Coconut

Profiteroles





CANAPÉ MENU 1

- Spicy Yellow Tail with Crispy Lotus
- Focaccia with Ibérico Ham and Tomato Perfume
- Roast Beef Carpaccio with Green Asparagus
- Potato Chips, Sour Cream and Caviar
- Bread Crostini with Beef Tartare
- Profiteroles

CANAPÉ MENU 2

- Spicy Yellow Tail with Crispy Lotus
- Focaccia with Ibérico Ham and Tomato Perfume
- Roast Beef Carpaccio with Green Asparagus
- Potato Chips, Sour Cream and Caviar
- Bread Crostini with Beef Tartare
- Roasted Leek with Belper Knolle Cheese
- Beef Skewers
- Profiteroles
- Coconut



WINE MENU

NYETIMBER CLASSIC CUVEE

RUINART BRUT

RUINART ROSÉ

OREMUS TOKAJI LATE HARVEST 2022.

TOKAJI, HUNGARY

RIVESALTES 'TUILÉ', HORS D'ÂGE, DOM BRIAL.
ROUSSILLON, FRANCE



COCKTAIL MENU

LOVE POTION

Bacardí Carta Blanca, Mastiha, Cotton Candy &
Raspberry Foam

MEXICAN PUNCH

Patrón Silver, Pineapple Shrub, Lime, Green Shiso,
Celery & Spicy Bitters

RESERVE APPLLETINI

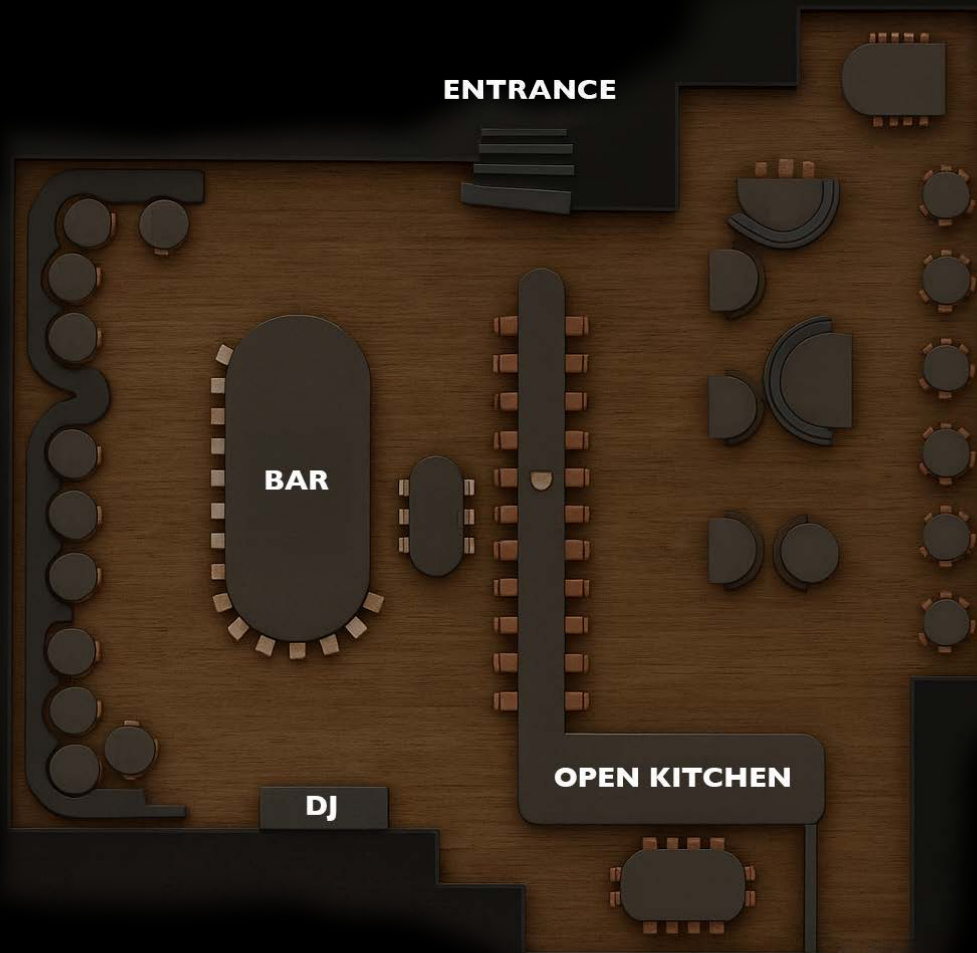
Grey Goose, Green Apple, Lemon, Apple Prosecco Foam

HIBISCUS NEGRONI

Bombay Sapphire, Ojo de Dios, Martini Rubino, Bitter
Fusetti, Hibiscus & Jasmin Syrup



FLOORPLAN



SEATED CAPACITY

400 pax standing (Including speakeasy lounge)

Sit down restaurant: 150 pax

Bar seats: 20 seats

Lounge seats: 40 pax

Royal table: 21 pax

Chefs table: 14 pax

Speakeasy lounge: up to 90 pax

FOOD & BEVERAGES

Contact us for

Chef's Menu

Canapé Menu

Tailor made offers

Drinks packages

