

aquashard

Private Dining Rooms



## Private Dining Room

With stunning panoramic views of London and a stylish cosmopolitan interior, aqua shard, located on level 31 of The Shard, is one of the city's hottest destinations for events.

Offering contemporary British cuisine and innovative cocktails, aqua shard has the capacity, experience and wow factor to host a variety of private events including film premieres, award ceremonies, cocktail receptions, exclusive breakfasts, lunches or dinners, press and product launches and more.

The event menus offer fine British produce from carefully sourced local suppliers, beautifully prepared with innovative techniques.

Located in the Tea Wing at aqua shard, the unique glass private dining room can seat up to 30 guests on three round tables and up to 70 guests for a standing reception.

For reception events, to offer flexibility, all canapés & bowls have been individually priced so that you can design a bespoke reception menu to suit your guests.



Vegetarian full english breakfast

## Sample Breakfast Menus

£25 per person

### Bakery

Selection of aqua shard pastries

### Breakfast | Select one

#### Bacon bap

Dingley Dell treacle cured streaky bacon, fried free-range egg, brown sauce

#### Sausage sandwich

Cumberland sausage, tomato relish, homemade barbecue sauce

#### Free-range scrambled egg bun

Scrambled eggs, brioche

#### Homemade toasted granola (v)

Coconut flakes, candied hazelnuts, dried apricots & cranberries, served with whole milk or sheep's yoghurt

### Hot Drinks

#### Tea

Tea2You | Borough Market | Traditional English Breakfast  
Darjeeling Green | Masala Chai

#### Coffee & Others

Espresso | Americano | Macchiato (single/double) | Cortado Flat  
White Cappuccino | Latte | Mocha | Hot Chocolate

### Cold Drinks

Fresh Orange Juice | Fresh Apple Juice | Fresh Grapefruit Juice

£35 per person

### Bakery

Selection of aqua shard pastries

### Breakfast | Select one

#### Shard Full English Breakfast

Two free-range eggs any way, Dingley Dell treacle cured streaky bacon, Cumberland sausage, tomatoes, Portobello mushrooms, homemade baked beans, sautéed potatoes, black pudding, toasted sourdough

#### Vegetarian Full English Breakfast (v)

Two free-range eggs any way, spinach, tomatoes, sautéed potatoes, Portobello mushrooms, homemade baked beans, avocado on brown toast

#### Avocado on toast (v)

Crushed avocado, lemon, chilli flakes, olive oil, pumpernickel toast (add Severn & Wye smoked salmon)

#### Homemade Toasted Granola (v)

Coconut flakes, candied hazelnuts, dried apricots & cranberries, served with whole milk or sheep's yoghurt

### Hot Drinks

#### Tea

Tea2You | Borough Market | Traditional English Breakfast  
Darjeeling Green | Masala Chai

#### Coffee & Others

Espresso | Americano | Macchiato (single/double) | Cortado Flat  
White | Cappuccino | Latte | Mocha | Hot Chocolate

### Cold Drinks

Fresh Orange Juice | Fresh Apple Juice | Fresh Grapefruit Juice

Please note; all menus included in this pack are sample menus only. Therefore details are prices are subject to change. Please contact us for full and up to date menus.





The Shard

## Sample Weekday Lunch Menus

Available Monday - Friday

£39 per person

Optional arrival drink and canapés £25 or £50 per person

A glass of Veuve Clicquot or Ruinart Rosé Champagne  
and four canapés on arrival

### Starters | Select one

#### **Cauliflower & hazelnut velouté (v)**

Oscietra caviar, hazelnut cream, char-grilled cauliflower

#### **Isle of Wight tomato**

Elderflower vinaigrette, Spenwood cheese

#### **Rabbit & duck terrine**

Sand carrots, quince chutney, grilled sourdough |

### Main Courses | Select one

#### **Smoked aubergine (v)**

Apple puree, spiced cream, summer truffle

#### **Poached Cornish Skate wing**

Watercress, caper & summer herb butter

#### **Roasted chicken breast**

Prunes, collard greens, lemon gravy

### Desserts | Select one

#### **Baked treacle tart**

Sorrel ice cream, matcha meringue logs

#### **Pumpkin sponge**

Figs macerated in Minus 8 vinegar, dried pumpkin sponge,  
hazelnut custard, fig leaf ice cream, shaved truffle

#### **Lincolnshire poacher cheese**

Pear, walnuts

£55 per person

Optional arrival drink and canapés £25 or £50 per person

A glass of Veuve Clicquot or Ruinart Rosé Champagne  
and four canapés on arrival

### Starters | Select one

#### **Cauliflower & hazelnut velouté (v)**

Oscietra caviar, hazelnut cream, char-grilled cauliflower

#### **Rose cured mackerel & crab**

Soda bread broth, blue borage, pickled red radish

#### **Quail & foie gras terrine**

Spiced quince chutney, chestnut toast

### Main Courses | Select one

*A selection of side dishes will be served with the main course*

#### **South Coast line-caught sea bass**

Fowey mussels, garlic, shellfish

#### **Hereford 28-day dry-aged beef fillet**

Potato & Pitchfork cheddar gratin, New Forest mushrooms, wild garlic

#### **Butternut squash ravioli (v)**

Sauté Swiss chard, caramelised walnut & herb dressing

### Desserts | Select one

#### **Baked treacle tart**

Sorrel ice cream, matcha meringue logs

#### **Pumpkin sponge**

Figs macerated in Minus 8 vinegar, dried pumpkin sponge,  
hazelnut custard, fig leaf ice cream, shaved truffle

#### **The Shard**

Passion fruit, raspberry, guava

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Tor Bay Harbour lobster benedict



Evesham beetroot carpaccio

## Sample Weekend Brunch Menus

£50 per person

Optional arrival drink and canapés £25 or £50 per person

A glass of Veuve Clicquot or Ruinart Rosé Champagne and four canapés on arrival

### Amuse-bouche

#### Pumpkin soup

Toasted pumpkin seeds, pumpkin oil

### Starters

#### Tor Bay Harbour lobster benedict

Cackleberry Farm egg, roasted lobster Hollandaise, sea greens

#### Hereford salt beef cracker

Horseradish gel, toasted onion seeds, pickled Secretts Farm carrot crisps & tops

#### Severn & Wye smoked salmon

Toasted pumpernickel bread, crushed avocado, mixed seeds & herbs

#### Evesham beetroot carpaccio (v)

Whipped curd, baby golden beets, pickled & roasted walnuts

### Main Courses

#### Crispy cod cake

Fried duck egg, samphire & cucumber salad, spiced kelp aioli

#### Roast Hereford beef sirloin

Truffle mash, heritage carrots, Bermondsey honey glazed parsnips, flowering sprout hearts, beef jus

#### Slow-cooked corn-fed chicken breast

Sautéed auro potatoes, chanterelles, torched baby gem, roast chicken jus

#### Foraged wild mushroom risotto (v)

Root vegetables, Spenwood cheese & herbs

### Desserts

#### Apple crumble

Pink grapefruit gel, Earl Grey custard

#### White chocolate & lime cheesecake

Blackberry gel, coconut biscuit

#### Clementine parfait

Cocoa crumble, Gianduja custard

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Heritage beetroot tart



Roasted sea bass

## Sample Dinner Menus

£75 per person

Optional arrival drink and canapés £25 or £50 per person

A glass of Veuve Clicquot or Ruinart Rosé Champagne  
and four canapés on arrival

### Starters | Select one

#### **Heritage beetroot tart (v)**

Crispy puff pastry, Dorstone goat cheese, pickled beets

#### **Rose cured mackerel & crab**

Soda bread broth, blue borage, pickled red radish

#### **Quail & foie gras terrine**

Foie gras, quince, Bramley apple jam, chestnut

### Main Courses | Select one

*A selection of side dishes will be served with the main course*

#### **Roasted sea bass**

Confit garlic, potato cream, tomato fondue, crispy mussels

#### **Roasted lamb saddle**

Onion puree, smoked ham, reform sauce

#### **Butternut squash ravioli (v)**

Sauté Swiss chard, caramelised walnut & herb dressing

### Desserts | Select one

#### **Baked treacle tart**

Sorrel ice cream, matcha meringue logs

#### **Pumpkin sponge**

Figs macerated in Minus 8 vinegar, dried pumpkin sponge, hazelnut custard, fig leaf ice cream, shaved truffle

#### **The Shard**

Passion fruit, raspberry, guava

£95 per person

Optional arrival drink and canapés £25 or £50 per person

A glass of Veuve Clicquot or Ruinart Rosé Champagne  
and four canapés on arrival

### Starters | Select one

#### **Cauliflower & hazelnut velouté (v)**

Oscietra caviar, hazelnut cream, char-grilled cauliflower

#### **Rose cured mackerel & crab**

Soda bread broth, blue borage, pickled red radish

#### **Scottish hand dived scallops**

Caramelised salsify, foie gras sauce, apple & marigold salad

### Main Courses | Select one

*A selection of side dishes will be served with the main course*

#### **Roasted sea bass**

Confit garlic, potato cream, tomato fondue, crispy mussels

#### **Hereford 28-day dry-aged beef fillet**

Potato & Pitchfork cheddar gratin, New Forest mushrooms, wild garlic

#### **Butternut squash ravioli (v)**

Sauté Swiss chard, caramelised walnut & herb dressing

### Desserts | Select one

#### **Baked treacle tart**

Sorrel ice cream, matcha meringue logs

#### **Pumpkin sponge**

Figs macerated in Minus 8 vinegar, dried pumpkin sponge, hazelnut custard, fig leaf ice cream, shaved truffle

#### **The Shard**

Passion fruit, raspberry, guava

#### **Coffee & petit fours**

### Cheese & Port | Optional

#### **British finest artisanal cheese selection**

Fruit chutney, fruit & nut bread

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Aqua Shard | Private Dining Room

## Sample Set Canapé Menus

£35 per person

Bookings are available for up to 40 people in the private dining room

Mushroom Aranchini, Truffle Mayo

Leek and Stilton Tartlet

Mini Haddock, Lemonade Batter and Chips

Prawn Skewer, Sweet Garlic, Tomato & Chilli Jam

Mini Lamb Burger, Mint Emulsion

Chicken Satay and Coriander

Lemon Meringue Pie

Salted Caramel Brownie and Caramelia Ganache

**Cheese Table**

Optional based on a minimum of 20 people;  
supplement of £10 per person

**British Finest Artisanal Cheese Selection**

Spiced pear chutney, fruit & nut bread

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## Sample Cocktail & Wine Menus

### Cocktails

#### The Shrub

Don Julio Anejo Tequila, homemade raspberry, strawberry & blackberry shrub

#### White Lady

Tanqueray No. Ten gin, Cointreau, egg white, lemon

#### Royal Bermuda Yacht Club

Zacapa 23 rum, Pampero Blanco rum, Cointreau, lime liqueur, lime

#### The Avenue

Bulleit Rye whiskey, Somerset apple brandy, passion fruit, orange blossom water, grenadine

#### Morning Glory Fizz

Haig Club whisky, Johnnie Walker Black Label whisky, lemon, sugar, absinthe, egg white, soda

#### Corpse Reviver No. 2

Tanqueray No. Ten gin, Cocchi Americano, lemon, Cointreau, absinthe

#### Aviation

Tanqueray No. Ten gin, Maraschino liqueur, lemon, violet

#### Bobby Burns

Johnnie Walker Gold Label whisky, Cocchi di Torino Vermouth, Bénédictine

### Champagnes

Veuve Clicquot 'Yellow Label', Reims, Brut, France

Ruinart 'Blanc de Blanc', Reims, Brut, France

### Sparkling Wine

Hoffmann & Rathbone 'Classic Cuvée', Sussex, Brut, England

### White Wines

Sauvignon Blanc, Yealands 'Single Block', New Zealand

Riesling, Weingut Paulinshof 'Spätlese-Trocken', Germany

Torrontés, Las Terrazas de los Andes 'Reserva', Argentina

Pouilly-Fuissé, D. Saumaize-Michelin 'Clos La Roche', France

### Rosé Wine

Château St. Marguerite, 'Grande Réserve', France

### Red Wines

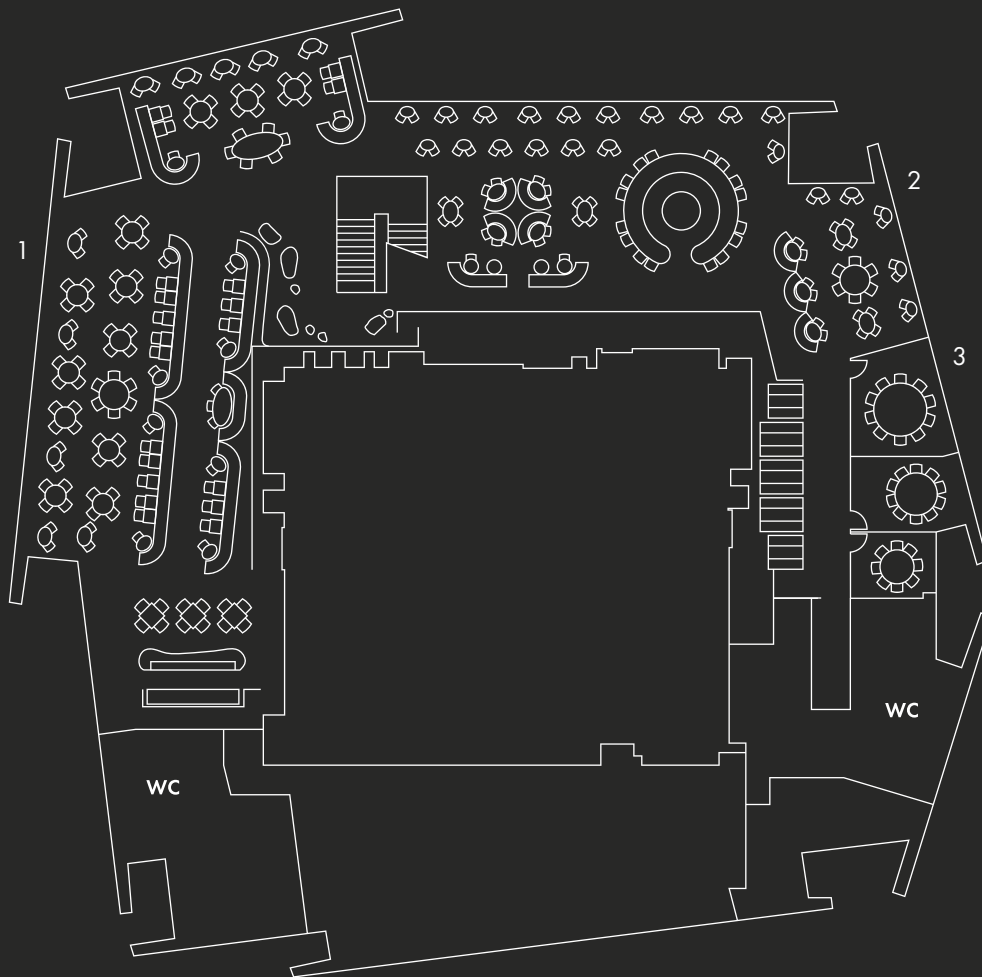
Merlot, Santa Rita 'Gran Hacienda', Spain

Malbec, Bodegas Fabre Montmayou 'Reservado', Argentina

Rioja, Marqués de Arienzo 'Crianza', Spain

Listrac-Médoc, Château Clarke, Edmon de Rothschild, France





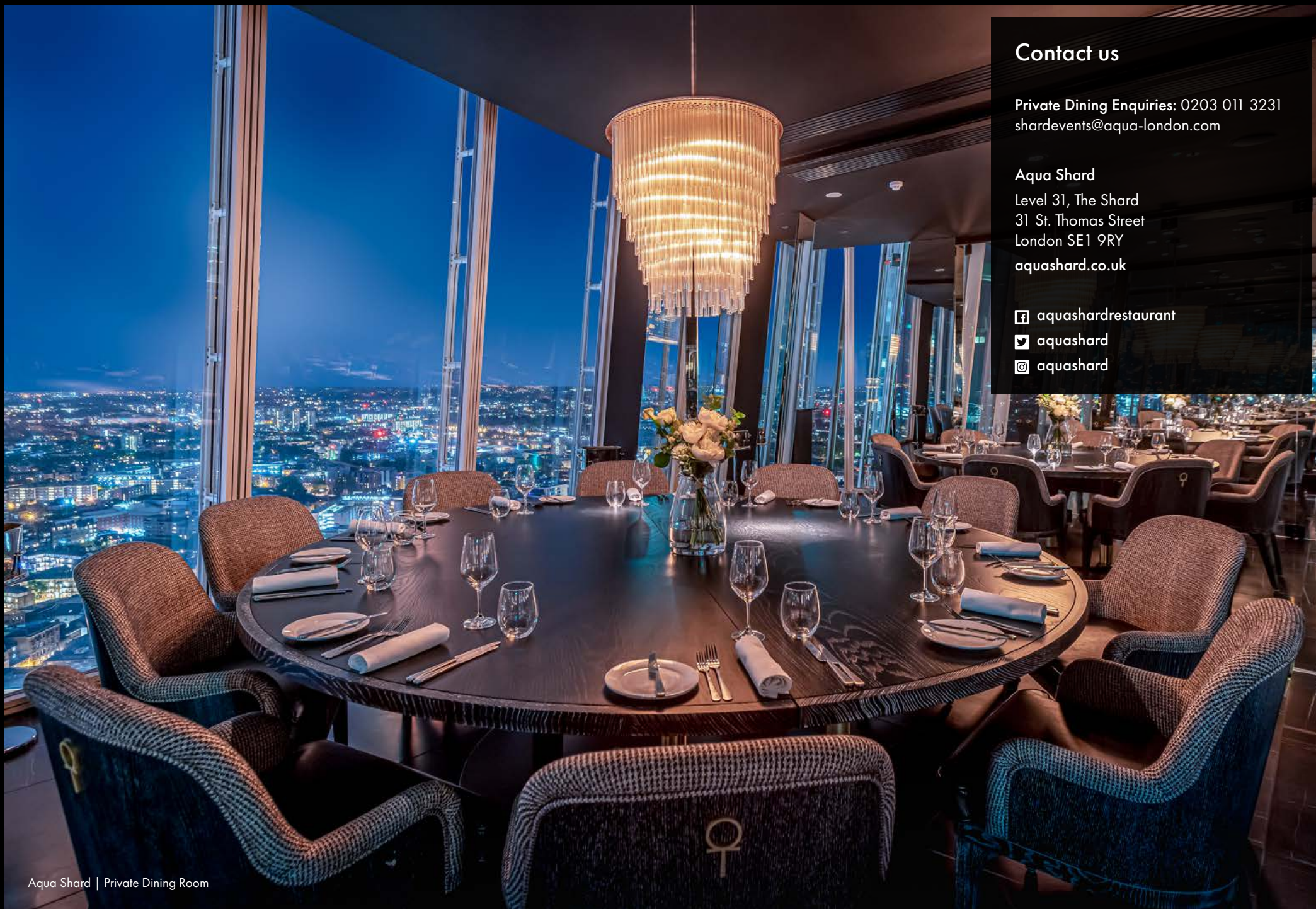
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Event Options	Standing (Maximum)	Seated (Maximum)
Banquette Dining	n   a	16
Private Dining	60	30
Tower Bridge Corner	50	n   a
Tea Wing	150	50
Gin Wing	200	100
Level 31	360	200
Site Wide	700	280

1 - Gin Wing

2 - Tea Wing

3 - Private Dining Room





## Contact us


Private Dining Enquiries: 0203 011 3231  
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### Aqua Shard

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