

11 CADOGAN GARDENS EVENTS MENU

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**Host events with us at
either
11 Cadogan Gardens or
The Chelsea Townhouse**

Please inform us in advance of any dietary requirements, menu requests, or allergies, so we can ensure the appropriate arrangements are made for your event. Please note that all dishes and prices are subject to change based on seasonal availability. All prices include VAT. A discretionary 12.5% service charge will be added to your final bill.

BREAKFAST

Continental Breakfast £27

Available seated or buffet style

Selection of Hans Bar & Grill muffins & pastries

Individual yoghurts

Fresh seasonal fruits & berries

British cold meats & cheese

Freshly brewed filter coffee, tea & fresh fruit juices

Chelsea English Breakfast £39

Continental breakfast plus your guest's choice of the following

Full English breakfast (vegetarian option available)

Smoked salmon & scrambled eggs

Avocado on toast, poached egg

Eggs Benedict

Additional Breakfast Recommendations

£5 per person, per choice

Smoked salmon bagels

Bacon brioche rolls

Granola pots

Overnight oats

Ham & cheese croissants

Fruit skewers

Fruit smoothies

BREAKFAST DRINKS

Morning Cocktails & Mocktails

Cocktails – Bloody Mary, Bellini, Mimosa | £17 each

Mocktails – £13 each

Coffee Breaks

Coffee & Tea Station – £5 per person

Optional Add-Ons:

Available for the duration of the meeting

Espresso machine – £5 per person

American-style cookies – £3 each

Mini doughnuts – £3 each

Hummus & crudités – £4 per person

Mini cakes – £3 each

DAY DELEGATE PACKAGE

£125 per delegate – Minimum 8 people

½ Day Delegate package available on request

On Arrival

Selection of pastries

Smoothies

Yoghurt granola pot

Morning Break

Selection of flapjacks

Chocolate treat

Lunch

Soft drink selection

Working lunch with three rotating menus

Example: Monday – Menu 1

Afternoon Break

Fruit skewers

Protein power balls

Healthy smoothie shots

Beverages

Still and sparkling water

Freshly brewed filter coffee, espresso and tea selection

Plated Lunch Option

For a seated, plated lunch experience, please speak with our Event Executive. A supplementary charge will apply.

Enhance Your Day Delegate Package

5 people per serving

Cheese board selection – £20 per board

Popcorn jars – £10

Sweet jars – £10

Mixed nuts – £10

Fruit bowl – £10

CANAPÉS

3 for £15pp | 5 for £25pp | 10 for £45pp

COLD

Cucumber, cream cheese, herbs (V)

Smoked salmon with chive sour cream, blinis with caviar

Tuna tartare, capers, seaweed crisps

Crostini with beetroot jam, whipped feta, pine nuts (V)

HOT

Wild mushroom tartlet with parmesan (V)

Crispy prawn tempura, sweet chilli

Tomato arancini, tomato chutney (PB)

Yakitori chicken skewer, wasabi mayonnaise

SWEET

Salted caramel brownies (PB)

Lemon and berries tartlets (V)

Chocolate and hazelnut mini bagel (V)

Red velvet cake (V)

BOWL FOOD & MINI PLATES

3 for £30pp | 5 for £40pp

COLD

Sweet potato falafel, Moroccan couscous, salsa (V)

Prawn cocktail with avocado and melba toast

Iberico ham, figs & olives

Cured salmon, capers, shallots, pickles

Superfood salad

HOT

Mini fish and chips, tartare sauce

Teriyaki chicken skewers

Mac and cheese (V)

Chorizo croquettes, truffle mayonnaise

Cheeseburger sliders

Seasonal greens gnocchi

Baked cod, peas, spinach, parsley, broad beans

WORKING LUNCH

£35 per person

Available Monday to Saturday | Minimum numbers apply

MENU ONE

Available Monday & Thursday

Heritage tomato, basil pesto & pine nuts

Chicken Caesar salad

Cobb salad

Mini beef burger

Cajun salmon skewer

Pea & leek tart

Selection of sandwiches or wraps

Selection of mini desserts

MENU TWO

Available Tuesday & Friday

Tuna Niçoise salad

Mixed green salad

Quinoa superfood salad

Teriyaki chicken skewer

Mini crispy cod burger

Grilled courgette with tzatziki yoghurt

Selection of sandwiches or wraps

Selection of mini desserts

MENU THREE

Available Wednesday & Saturday

Iberico ham with figs, tomato & mixed leaves

Asian slaw salad

Couscous & broccoli salad

Mini grilled chicken burger

Lamb kofta skewer

Cauliflower wings

Selection of sandwiches or wraps

Selection of mini desserts

LUNCH & DINNER – SIT DOWN

For Special Occasions & Weddings

2 courses £60 | 3 courses £70

Please note, our Head Chef is delighted to create bespoke menus tailored to your event or theme. Kindly speak to one of our Events Executives to discuss options. Additional charges may apply. All menus include artisan bread to start and tea, coffee, and petit fours to conclude. One dish per course must be selected for the entire party. We are happy to accommodate any dietary requirements or allergies.

STARTERS

Feta cheese mousse, roasted beetroot, caramelised onion, leaves (V)

Tomato gazpacho, basil, cucumber, brioche crouton

Pan-fried scallops, pickled seaweed, capers, parsley, shallots

Salmon tartare, avocado, chives, coriander, wasabi & yuzu dressing

Smoked duck breast, plum salad

Beef carpaccio, mesclun salad

MAINS

Meat

8oz rib-eye steak, truffled mashed potato, baby carrots, red wine jus

Pan-fried duck breast, confit potatoes, seasonal greens, cherry jus

Peak District lamb rump, broccoli, wild garlic salsa verde jus

Chicken supreme, baby carrots, spring greens, chervil sauce

Fish

Roasted fillet of cod, chorizo, saffron and butterbean cassoulet

Pan-fried seabream, baby potatoes, roasted tomatoes, prosecco sauce

Charred cod fillet, curry and coconut sauce, pak choi, coriander

Loch Duart salmon, garlic & chive mashed potatoes

Vegetarian

Sautéed gnocchi, chargrilled vegetables, burrata, basil oil (V)

Grilled courgette, tzatziki yoghurt, hazelnut and olive crumble

Beetroot gnocchi, parmesan cream, beetroot crisps

Wild mushroom risotto, vegan cheese (PB)

DESSERTS

Lemon pannacotta tart, berry compote (V)

Chocolate and caramel pebble (V)

Vegan caramel pannacotta, coconut, chocolate chip ice cream (PB)

Mango & passion fruit cheesecake, summer berries, raspberry coulis (V)

Cheese supplement £10pp

AFTERNOON TEA

The Chelsea Garden Afternoon Tea at 11 Cadogan Gardens

Our signature afternoon tea is inspired by our privileged location on Cadogan Gardens and the verdant beauty of Chelsea's most iconic gardens

Sandwiches

Ham & mustard on classic white bread

Coronation chicken choux buns with parmesan

Smoked salmon, lemon zest, chives & cream cheese on tomato bread

Cucumber & mint cream on spinach bread

Freshly Baked Scones

Served with strawberry jam, Chef's lemon curd & clotted cream

Pastries

Tropical crown

Raspberry cream slice

Rhubarb custard choux

Caramelised apple tart

Jaffa chocolate quenelle

£55 per person – served with a pot of tea of your choice

£65 per person – with a glass of Laurent-Perrier Champagne

£69 per person – with a glass of Laurent-Perrier Rosé Champagne

SIGNATURE COCKTAIL

Blush & Bloom **£20**

Laurent-Perrier Héritage Champagne, rose liqueur-infused pink pepper-corn, pink dragon fruit, bay leaves, dill syrup, lychee juice

CHILDREN'S AFTERNOON TEA

£29 per child – includes a soft drink of your choice

Sandwiches

Ham & cheese on classic white bread

Cucumber & herb cream cheese on basil & spinach bread

Salmon & vegan cream cheese on tomato bread

Freshly Baked Scones

Served with strawberry jam, Chef's lemon curd & clotted cream

Pastries

Chocolate brownie cupcake

Macarons

Mini doughnuts

Soft Drinks

Hot chocolate

Orange juice

Berry smoothie

CHILDREN'S PARTY MENU

£35 per child – includes a choice of 3 main dishes, 2 sides and 1 beverage

Mains

Macaroni & cheese

Beef burger

Fish goujons

Chicken goujons

Tomato & mozzarella mini pizza (V)

Meatballs with pasta

Selection of finger sandwiches

Sides

Steamed broccoli (V)

French fries (V)

Vegetable crudités (V)

Peas

Desserts

£5 supplement per guest

Fruit skewers (V)

Chocolate chip cookies (V)

Milk chocolate mousse (V)

Children's Beverages

Apple juice

Orange juice

PARTY ENHANCEMENTS

Fruit smoothie £7

Mocktail £7

Popcorn £5

Sweet trolley £200 (serves up to 20 children)

PRIVATE DINING ROOMS

We offer a selection of elegant spaces ideal for afternoon tea, private celebrations, and special events.

Our Events Executive will be delighted to guide you through room options and bespoke packages tailored to your occasion. A full drinks and wine list is available upon request.

To enquire or make a booking, please contact our Events Team at **sales@11cadogangardens.com**.