

Private *Dining*



Alain Ducasse
at The Dorchester



Private *Dining*



Experience incomparable contemporary French cuisine and impeccable service at *Alain Ducasse at The Dorchester*. The contemporary and elegant dining room boasts *two unique private dining rooms* providing the ideal setting for a corporate event or a more intimate gathering with friends or family: the bright *Salon Park Lane* that runs the length of the restaurant and the intimate *Salon Privé*.



FOR A PRIVATE DINING ENQUIRY,
PLEASE CONTACT LUIZE MIKELSONE,
OUR EVENTS EXECUTIVE, AT LUIZE.
MIKELSONE@ALAINDUCASSE-DORCHESTER.
COM OR ON +44 (0) 207 319 7384.





Salon *Park Lane*

With its high ceilings, an abundance of natural light and large oak-framed French windows, Salon Park Lane brings an ambiance of tranquility and makes any event unforgettable. Its modern chandelier of glowing leaves creates an elegant atmosphere of soft light in the evening.

From 14 to 30 guests

Room hire: £750

TABLE LAYOUT

From 14 to 24 guests / 2 tables

From 25 to 30 guests / 3 tables

Salon *Privé*

Dark lacquered walls studded with thousands of green silk buttons enhance the vibrancy of this cosy, private alcove. The colourful design reflects the greenery of Hyde Park opposite, drawing the outside in. A modern fireplace at the top of the room is reminiscent of a traditional English hearth.

In the bustling heart of Mayfair, Salon Privé provides an oasis of comfort and an ideal venue for an intimate meal with discreet service.

Up to 12 guests

Room hire £300

A unique *culinary experience*



Chef Patron *Jean-Philippe Blondet* interprets Alain Ducasse's cuisine in a modern and refined way, consistently championing and enhancing the best of the seasonal produce, while *Marion Pépín*, our Restaurant Director and her team, guide you through a unique and



enchanting experience. From the *Champagne & Canapé reception* to the unique *Menus and Beverage Collections*, our guests can enjoy a tailored experience. Our Chef Patron only works with *the best produce* of the season available, therefore menus are subject to change.





Dinner *Menus*

Temptation - 3 courses, £215

Prestige - 5 courses, £250

Prestige - 7 courses, £285

WINE PAIRINGS

Prestige menu pairing - £100 (5 courses) / £145 (7 courses)

Prestige menu wine experience - £190 (5 courses) / £250 (7 courses)

Prestige menu wine icons - £325 (5 courses) / £500 (7 courses)

BESPOKE PAIRING FOR OUR 3 COURSES MENU IS AVAILABLE UPON REQUEST AS AN ALTERNATIVE TO OUR WINE COLLECTIONS, PLEASE INQUIRE WITH OUR TEAM.

Beverage *collections*

£70 / £95

(Includes a half bottle of wine, half a bottle of mineral water and coffee/tea per person)

PLEASE KINDLY NOTE THAT MENUS ARE SUBJECT TO CHANGE ACCORDING TO THE SEASON. PRICES INCLUSIVE OF VAT AND EXCLUSIVE OF A DISCRETIONARY SERVICE CHARGE AT 15%.

Pre-dinner *reception*

- Champagne & canapés – £39pp
(3 canapés + 1 glass of champagne
Moët & Chandon Impérial Brut)

- Dom Pérignon reception - £75pp
(3 canapés + 1 glass of *Dom Pérignon champagne*)

Reception *à la carte*

Canapés - £5 per canapé

Seared duck foie gras, dolce forte sauce

Vegetable tart

Artichokes, confit lemon

Sea bass ceviche

Spicy beef

Champagne – per bottle

NV Moët & Chandon Impérial Brut - £115

NV Roger Coulon Heri-Hodi - Brut - £160

*NV Pierre Péters Cuvée de Réserve Blanc de Blancs
Grand Cru Brut - £180*

NV Baron de Rothschild Rosé Extra Brut £190

2013 Dom Pérignon Brut - £470

2004 Dom Pérignon P2 Brut - £785

UPON REQUEST, OUR EXECUTIVE CHEF WILL BE DELIGHTED TO DESIGN A BESPOKE SELECTION OF CANAPÉS USING THE FINEST INGREDIENTS AVAILABLE. PLEASE DO NOT HESITATE TO CONTACT US FOR FURTHER INFORMATION.



Temptation *Menu*

A 3-course menu exploring seasonal flavours / £215

Amuse-bouche

Jerusalem artichoke, blood orange
and fermented shallot

Dover sole, Tom's watercress, hazelnut
and Agria

Mediterranean citrus with olive oil
and confit seaweed



Enhancing *your culinary experience*

SUPPLEMENTS

Enjoy the delicate flavours of:

- Caviar - £80 *per 10 grams*
- Black Truffle - £40 *per 5 grams*
- Assortment of French cheeses - £30 *per guest*

PERSONALISATION

- Our souvenir menus can be personalized with your logo, title, or message.
- Kitchen tours, in groups of 6-8 guests, can be organised.





Prestige Menu

A culinary journey for the ultimate experience

5 courses - £250

7 courses - £285

(Excluding Native Lobster and Assortment of French Cheeses)

Jerusalem artichoke, blood orange
and fermented shallot

Hand-dived scallop, citrus beurre blanc
and Kristal caviar

Native lobster, artichoke, shiso
and Périgord truffle

Dover sole, Tom's watercress, hazelnut
and Agria

Saddle of venison from Rhug Estate studded
with lardo delle Apuane, Kalibos cabbage
and charred apple condiment

Assortment of French cheeses

Mediterranean citrus with olive oil
and confit seaweed

SAMPLE MENU. KINDLY NOTE THAT MENUS ARE SUBJECT TO CHANGE
ACCORDING TO THE SEASON. ALTERNATIVES CAN BE PROVIDED; SOME
MIGHT BE OFFERED WITH SUPPLEMENT. PRICES INCLUSIVE OF VAT AND
EXCLUSIVE OF A DISCRETIONARY SERVICE CHARGE AT 15%.

Beverage collections

Beverage collections are designed by our Head Sommelier to reflect your menu and include ½ bottle of wine, ½ bottle of mineral water, and coffee or tea per person.



PLEASE CHOOSE YOUR
WHITE WINE
FROM THE
FOLLOWING:

*2023 Pouilly-Fumé Indigène
Pascal Jolivet - Loire Valley*
Full bodied and powerful wine from old Sauvignon Blanc Vines. Offering a bouquet of ripe orchard fruits, flintstone. Palate is ripe, elegant with a citrus mineral finish.

*2022 Roussette de Savoie cru
Frangy Domaine Bruno Lupin - Savoie*
Fragrant and delicate bouquet of fresh apple, honey and white flowers. Crisp and refreshing on the palate it is pure and harmonious with a mouth-watering finish.

*2021 Patrimonio Cargo -
Antonie Arena - Corsica*
Made from a Vermentino offers fresh citrus and floral notes. On the palate, it is well rounded with grapefruit and pineapple flavours. The oak is subtle giving the wine body and balance.

2021 Chablis - W. Fèvre
Expressive and complex aromas of yellow apple, lemon and grapefruit zest combined with a lean texture. Delightful and refreshing on the palate it is pure and harmonious with a mouth-watering finish.

PLEASE CHOOSE YOUR
RED WINE
FROM THE
FOLLOWING:

*2020 Chateau Terrason -
Castillon Cotes de Bordeaux*
Made from Merlot and Cabernet Sauvignon, this wine offer a juicy blackcurrant and dark plum notes. Palate is elegant with great earthy freshness on the finish.

*2022 Crozes-Hermitage -
Domaine Aléofane - Rhône Valley*
A syrah from Northern Rhône showcasing deep dark fruits aromas with hint of black pepper. The palate is ripe and intense with soft, juicy, spicy tannins structure.

*2016 Saint-Emilion Grand
Cru Virginie de Valandraud -
Bordeaux*
A full bodied wine with rich black fruit, red plum and tobacco aromas. Intense palate of blackberry, dark cherry, and leathery notes, supported by velvety tannins.

*2017 Brunello di Montalcino
Sesti - Tuscany*
Sangiovese based from this iconic Italian winery Notes of rich, dark fruits on the nose, intermingled with spice and ripe herbs. Full-bodied and palate-filling in the mouth with loads of dark cherry, cassis and plum notes, a touch of vanilla.

SWEET

*2013 Sauternes - Petit
Guiraud - Bordeaux*
Intense aromas of candied fruit, honey, caramel, sweet spices and a hint of citrus. The palate is warm and rich, with good persistence.

£70 PP -
DINNER

£95 PP -
DINNER

WHITE

RED



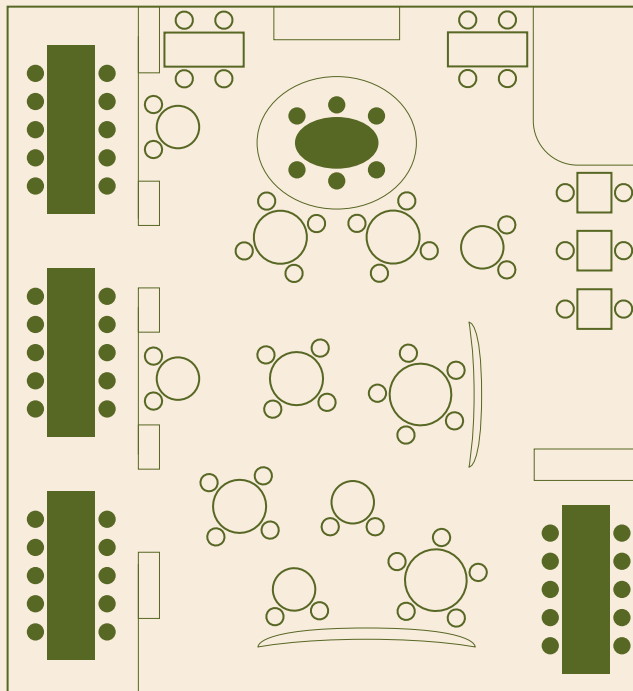
Table *plans*

SALON PARK LANE

SEATING OPTIONS

14-24 GUESTS

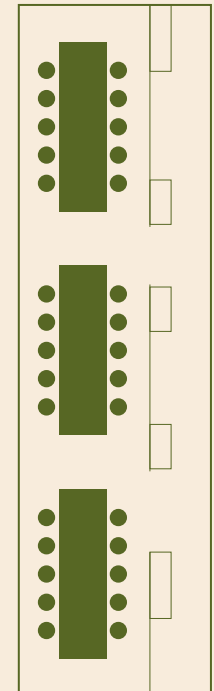
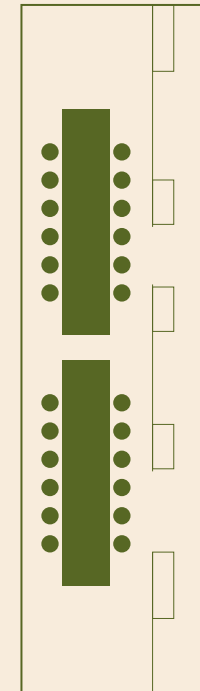
25-30 GUESTS



SALON
PARK LANE

TABLE
LUMIÈRE

SALON
PRIVÉ



Alain Ducasse *at The Dorchester*

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EMAIL ALAINDUCASSERESERVATIONS
@ALAINDUCASSE-DORCHESTER.COM

CUISINE

Contemporary French

Three Michelin Stars since 2010

CAPACITY

80 covers

TEAM

Chef Patron

Jean-Philippe Blondet

Restaurant Director

Marion Pépin

Pastry Chef

Valentin Jollivet

OPENING TIMES

Tuesday - Saturday

6.00pm - 9.30pm

2025 ANNUAL CLOSURES

New Year

1ST to 8TH January

Easter

13TH April to 22ND April

Summer

10TH to 26TH August

Festive

25TH December dinner

DRESS CODE

Our dress code is smart-casual.

Jackets and collared shirts are preferred and long trousers are required for gentlemen. Appropriate footwear is required.

CHILDREN POLICY

We accept children from the age of 10.

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