



BENARES

EVENTS GUIDE



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CAPACITY OVERVIEW

AREA OF RESTAURANT	PRIVATE DINING	STANDING
CHEF'S TABLE	2-8	NA
SOMMELIER'S TABLE	2-10	NA
BERKELEY ROOM	11-16	NA
DOVER ROOM	17-36	NA
BAR & LOUNGE	NA	60-80
EXCLUSIVE HIRE	150	250

THE CHEF'S TABLE

Intimate room, seating up to 8 guests.
Perfectly suited for dining and meetings.



Experience the heart of Benares at our exclusive Chef's Table.
This unparalleled dining adventure offers a front-row seat to the kitchen.

Watch as Chef Sameer and his expert team craft exquisite Indian dishes,
immersing you in authentic culinary artistry.

[Reserve the Chef's Table today.](#)

Capacity - 2 to 8 guests • Minimum Spend £800

THE SOMMELIER'S TABLE

Private dining in the wine cellar, surrounded by an extensive
collection of some of the world's finest wines, including rare vintages.
A great setting for a business meeting, wine tasting or wine pairing.



For a sophisticated touch to your corporate meetings, private dining, or
business lunches, our Sommelier's Table is the ideal setting. Immerse
yourself in an atmosphere surrounded by over 200 exquisite wine
selections.

[Reserve your experience today.](#)

Capacity - 2 to 10 guests • Minimum Spend £1000

THE BERKELEY ROOM

Named after the prestigious Berkeley Square, this room blends authenticity with intimacy and culture.



The Berkeley Room provides the perfect balance of professionalism and elegance, ensuring a memorable and productive event. Elevate your business gatherings and leave a lasting impression by hosting your next corporate meeting or private dining event in the Berkeley Room.

[Reserve the Berkeley Room today.](#)

Capacity - 11 to 16 guests • Minimum Spend - Available on request

THE DOVER ROOM

One of the largest private dining spaces in Mayfair. The sliding door can be opened to make a completely private space part of the main restaurant.



Introducing the Dover Room, our distinguished banqueting space exuding an authentic and traditional ambiance. Immerse yourself in a setting that seamlessly combines elegance with heritage, providing the perfect backdrop for your gatherings

[Reserve this space today](#) and make your next event truly remarkable.

Capacity - 17 to 36 guests • Minimum Spend - Available on request

EXCLUSIVE HIRE

From the lively bar to our versatile event space, our venue offers a perfect fusion of elegance and charm, ideal for hosting your next memorable event.



Imagine the entire space transformed for your occasion, accommodating up to 200 guests, with seating available for 150 individuals. Whether you're planning a corporate gala, a product launch, or a company-wide celebration, our venue is equipped to meet your every need.

Capacity - Seated 150 guests, Standing 250 guests
Minimum Spend - Available on request

BAR & LOUNGE

Exceptional drinks and delectable bar food converge to craft an unparalleled corporate outing.



Our dedicated staff ensures your needs are met, whether you prefer a Nightingale or a Sweetheart cocktail. Benares' bar stands as the epitome of sophistication and enjoyment - an essential destination for any corporate gathering.

Capacity (standing only) - 60-80 guests
Minimum Spend - Available on request

TASTING MENU

£138 per person • Paired Wines £129 per person

1st August - 16th November 2025

STREET SNACK



SCALLOP MALABAR

2022 Riesling Kabinett, Dr. H. Thanisch, Mosel, Germany



TAWA MASALA HALIBUT

2023 Condrieu, Stephane Montez, Rhone Valley, France



HIRAN BOTI TIKKA

2019 Primitivo 62 Anniversario, San Marzano, Puglia, Italy



TANDOORI LAMB CHOP

(Served with Good old Indian Staples)

2017 Beaune 1er Cru, Chanson, Burgundy, France



RASMALAI

2020 Vin de Constance, Klein Constantia, South Africa



PETIT FOURS

Vegetarian Option Available.

This menu is offered for the entire table, for a maximum of 16 guests.

We request you place your order by 1:00 pm for Lunch, and 9:00 pm for Dinner.

*Food Allergies and Intolerances: please speak to our staff about your requirements
All prices are inclusive of VAT. A discretionary service charge of 15% has been added to your bill.*

BAYLEAF MENU

£78 per person

A THREE-COURSE MENU INCLUDING PLATED STARTER AND DESSERT
MAIN COURSE IS SERVED FAMILY STYLE, TO SHARE.

1st August - 16th November 2025

BEETROOT CHOP

Beetroot Hash Brown, Chutney



MACCHI MOILEE

Seabass in Coconut Moilee Gravy

MURG MAKHANI

Chicken Cooked in Tomato and Fenugreek Sauce

BAINGAN MASALA

Tangy Aubergine in Home Ground Spices and Onion Masala

ALOO ANARDANA

Roasted Potatoes with Dry, Fresh Pomegranate

DAL AMRITSARI

Tempered Black & Yellow Lentils

ZAFRANI PULAO

Saffron Spiced Aromatic Rice

ASSORTED BREAD AND RAITA



CHICKOO ICE-CREAM, FROZEN YOGURT



PETIT FOURS

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FENNEL MENU

£89 per person

A FOUR-COURSE MENU INCLUDING PLATED STARTER AND DESSERT
MAIN COURSE IS SERVED FAMILY STYLE, TO SHARE.

1st August - 16th November 2025

AMUSE BOUCHE & KHUMB SHORBA

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TAWA MACCHI
Lemon and Chilli Marinated Griddled Seabass

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DHABA GOSHT
Kentish Lamb in Spiced Gravy

JHINGA MAPPAS
Prawn in Tomato and Coconut Milk

MURG KORMA
Chicken Cooked in Korma Sauce

PALAK MAKAI
Palak with Corn

PODI ALOO
New Potatoes with Spiced Powder

DAL TADKA
Cumin-Tempered Yellow Lentils

MUTTER PULAO
Peas in Aromatic Rice

ASSORTED BREAD AND RAITA

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RASMALAI

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PETIT FOURS

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DELUXE MENU

£145 per person

A FOUR-COURSE MENU INCLUDING PLATED STARTER AND DESSERT
MAIN COURSE IS SERVED FAMILY STYLE, TO SHARE.

1st August - 16th November 2025

GLASS OF CHAMPAGNE & CANAPÈS
Murg Malai Tikka, Hummus Chaat, Bird Seekh Kebab, Tandoori Paneer, Fish Amritsari

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GOL GAPPE
Wheat Bubbles, Spiced Potatoes, Minted Water

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TANDOORI RATAN
Kashmiri Chilli Lamb Chop, Mustard Marinated Prawn

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TAWA MACCHI
Tawa Masala Halibut

MURG METHI MAKHNI
Chicken and Fresh Fenugreek Simmered in Buttered Tomato Gravy

GOSHT ROGAN JOSH
Saffron Spiced Slow Cooked Lamb

PALAK LEHSUNI
Garlic Spinach

BHINDI DO PYAAZA
Stir-Fried Okra with Onions and Chillies

DAL BENARES
Benares Signature Black Lentils

SUBZ BIRYANI
Aromatic Rice with Organic Vegetables

ASSORTED BREAD AND BOONDI RAITA

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PISTACHIO KATAIFI AND CHOCOLATE MOUSSE

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PETIT FOURS

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ADDITIONAL INFORMATION

All menus and prices are subject to change.

Party menus are only available to groups of 9 and above.

Tasting Menu is available for parties of up to 16 guests.

Please select one menu for your whole party.

Minimum spend will apply.

Vegetarian menu options are available upon request.

All Chicken and Lamb is Halal.

Wine options are available with all menus.

Complimentary place cards and personalised printed menus can be provided upon request.

A Cover Charge of 5% and a discretionary Service Charge of 10% will be added to your bill.

Please advise of any dietary requirements and allergies in advance.

Kindly select your preferred menu and return a minimum of 14 days prior to your event.

Click [HERE](#) to view our 360° Google tour.





FOR MORE INFORMATION AND RESERVATIONS,
PLEASE CONTACT US

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BENARES
RESTAURANT & BAR