

# HARVEY NICHOLS EVENTS



CORPORATE BROCHURE 2023

## CORPORATE SERVICES

At Harvey Nichols our ethos is to ensure that your event is the very best experience from start to finish. To help guide you through the event planning stages you will have a dedicated account manager who will steer you through the menu selection and set up process. Your event will be managed by our highly experienced team of creative mixologists and talented waiters. We treat each event as if it were our own and we look forward to hosting your special occasion together.

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## HARVEY NICHOLS WHOLE STORE HIRE

Take over our historic flagship store in Knightsbridge with an exclusive shopping party. Guests can enjoy Champagne and canapes whilst they browse, as well as trend talks hosted by our top stylists. Discount will also be given to all guests who sign up for Harvey Nichols rewards during the night.

Suitable for groups of up to 1000.

Prices based on minimum shopping spend, please get in touch for a bespoke quote.

## CANAPE MENU

### VEGAN

Vegetable gyoza, tomato chilli jam (ve)  
Mushroom sausage roll, black garlic aioli (ve)

### VEGETARIAN

Courgette blini, whipped goat's cheese (v)  
Mushroom pate tart and dukkha (v)

### SEAFOOD

Teriyaki Trout, crispy sushi rice and wasabi mayo  
Smoked salmon, dill and cream cheese, cucumber, and caviar

### MEAT

Chorizo sausage roll, chipotle mayonnaise  
Chicken thigh skewers, maple and soy glaze

### SWEETS

Dark chocolate and orange truffle (ve)  
Almond and cranberry cake, vanilla Chantilly cream  
Lemon meringue pie

£3.50 per bite

### BOWL FOOD/BIGGER BITES

Beef burger, confit onion, cheddar cheese, BBQ sauce brioche bun  
Beyond burger, beetroot relish, vegan cheese, mayonnaise (ve)  
Seasonal risotto, crumb vegan feta cheese (ve)

£6.00 per bowl food / bigger bite

HARVEY NICHOLS

## DRINKS MENU

|  |            |
|--|------------|
| Harvey Nichols Brut Champagne, NV      | £14.50/£72 |
| Moët & Chandon Impérial Brut, NV       | £16/£82    |
| Harvey Nichols Brut Rosé Champagne, NV | £16.50/£79 |
| Harvey Nichols Prosecco                | £8/£40     |
| Peroni                                 | £6.50      |
| Meantime Pale Ale                      | £5         |
| Asahi Super Dry                        | £6         |
| Pecorino, Offida, Italy                | £8.50/£36  |
| Sauvignon Blanc, New Zealand           | £42        |
| Malbec, Argentina                      | £10.50/£41 |
| Pinot Noir, New Zealand                | £12.50/£52 |
| Cotes De Provence Rosé, France         | £48        |
| Whispering Angel, France               | £18.50/£74 |
| Fabbri Bellini                         | £18        |
| Porn Star Martini                      | £19        |
| Moscow Mule                            | £13        |
| Tom Collins                            | £13        |
| Whisky Sour                            | £13        |
| Tommy's Margarita                      | £13        |
| Paloma                                 | £13        |
| Espresso Martini                       | £13        |
| House Spirit and Mixer                 | £12.95     |
| HN Still or Sparkling Water (750ml)    | £5         |
| Juice; Orange, Apple, Cranberry        | £4.50      |
| Coca-Cola or Diet Coke                 | £4.00      |
| Non-alcoholic Sparkling Berry Mocktail | £9.50      |
| Peroni Zero (0% ABV)                   | £5.50      |

HARVEY NICHOLS



## SPRING SET MENU £50

### STARTERS

Grilled asparagus, preserved lemon Gremolata, hummus and macadamia pesto (ve)

Warm white gazpacho, chorizo crumble and lemon oil

Sweet glazed beef, Muchim asian slaw, tahini yoghurt

### MAINS

Ancient grains, spring green vegetables and spirulina dressing (ve)

Roasted monkfish, bone sauce, choy sum and miso butter

Ssamjang lamb rump, charred baby gem, pistachio mayonnaise

### DESSERT

Dark chocolate and caramel mousse cake, burned butter ice cream

Pistachio and honey baklava cheesecake, roasted rhubarb

Passion fruit and meringue tart, pineapple compote, coconut yoghurt ice cream

£12 pp additional cheese course

## SPRING SET MENU £60

### STARTERS

Grilled asparagus, preserved lemon Gremolata, hummus and macadamia pesto (ve)

Warm white gazpacho, chorizo crumble and lemon oil

Sweet glazed beef, Muchim asian slaw, tahini yoghurt

Burrata, mojo picante, padron peppers, caperberries

### MAINS

Ancient grains, spring green vegetables and spirulina dressing (ve)

Roasted monkfish, bone sauce, choy sum and miso butter

Ssamjang lamb rump, charred baby gem, pistachio mayonnaise

Oven bake Plaice, fennel salad and xo sauce

### DESSERT

Dark chocolate and caramel mousse cake, burned butter ice cream

Pistachio and honey baklava cheesecake, roasted rhubarb

Passion fruit and meringue tart, pineapple compote, coconut yoghurt ice cream

Milk chocolate brownie, vanilla ice cream, salted caramel sauce (v)

£12 pp additional cheese course



## FIFTH FLOOR BAR

With an impressive menu of drinks and cocktails, and space for tastings and masterclasses, the Bar can be hired for private drink receptions, cocktail and canapes parties or corporate events. The Bar is licensed to stay open until 3am.

### **CAPACITY**

Standing: 80

Seated : 50







# CANVAS, FIFTH FLOOR

Available for private hire and large-party bookings, the space is fully customisable, and bespoke menus can be created on request. Canvas can be used in extension to the Bar for larger parties of up to 160 people. The space can also be used for private dinners or conferences.

**CAPACITY**

Standing: 90

Seated : 72

## FIFTH FLOOR CAFE & TERRACE

The light and airy Fifth Floor Cafe is perfect for small or large events. The space can be hired out exclusively.

### CAPACITY

Standing: 100

Seated : 85

The Terrace overlooks the rooftops of Knightsbridge and is available for functions all year round, weather permitting. The location lends itself to summer parties and intimate drinks receptions.

### CAPACITY

Standing: 85

Seated : 32





## PERSONAL SHOPPING

From partywear to wardrobe refreshes, no request is too great (or too small) for the Personal Shopping team.

With room for styling, grooming and hospitality services in one location, the areas allow guests to prep for any event in style.

Larger parties can be catered for in other areas.

### CAPACITY

Standing: 8

*\*Please note we require a £500 HN gift card purchase for each guest.*

## STYLIST / TREND TALKS

The experience begins with drinks in our Fifth Floor Champagne Bar, followed by a talk in Canvas hosted by one of our stylists. They will talk you through trends such as modern day work wear and a weekend away capsule. Finishing off experience with more drinks back in the Bar.

### CAPACITY

Standing / Seated: 50





# BEAUTY EVENTS

Liven up your networking events with input from our beauty brands who can offer tutorials and tips for skincare, hair, nails and makeup touch ups.

## COCKTAIL MASTERCLASSES

Learn the art of mixology and the tricks of the trade at an all new Cocktail Masterclass at the Fifth Floor Bar. Catering for groups of up to 25 in our Cocktail Bar the masterclasses are perfect friends, special occasions, or simply to try something fun and a bit different.

### THE EXPERIENCE INCLUDES

Breakfast in the Fifth Floor Cafe from 9:30am-10am

A Cocktail Masterclass in the Champagne Bar from 10am-12pm

Lunch in the Fifth Floor Cafe from 12pm-1pm

£100 per guest

*\*Please note we require a minimum of 10 people per booking or £1000  
We require a week's minimum notice. Subject to availability.*

Our Cocktail Masterclasses are also available in the evenings. The price varies so please get in touch for a quote.





# T&CS

All bookings are subject to these terms and conditions.

1. The minimum spend includes food and beverages only up to the value of the minimum spend amount. All food and beverages over this amount will be added to the final bill. All other costs are additional and all prices quoted are inclusive of VAT. Service is an additional charge and is not included in the minimum spend.
2. Harvey Nichols reserves the right to change menus and wine lists where necessary and will not be held responsible for any changes due to supplier difficulties. An alternative will be offered and will be discussed with the client prior to the event. It is the clients responsibility to notify Harvey Nichols of any specific dietary requirements for guests. Harvey Nichols will not be responsible for any medical conditions as a result of specific food allergies.
3. We require a deposit of 50% of the minimum spend plus service charge to confirm your reservation. The payment of your deposit will be taken as confirmation of your booking.
4. Final minimum spend and service charge payment to be settled 14 days prior to your event with any over spend to be paid in full at the end of the event via credit/debit card.
5. In the unfortunate circumstances that you have to cancel or postpone your confirmed booking, your deposit will only be refundable if you have notified us in writing giving 30 days' notice. If you cancel between 30 and 7 days notice will you receive a 50% refund of your deposit. Cancellations submitted less than 7 days before the event date are non-refundable.
6. Last orders for all events will be 1 hour before you event finish time, with music being turned off 30 minutes before the end of the event.
7. On the Fifth Floor Terrace the total bill on the terrace must be paid for in full by one person, we cannot offer a split bill service in this event space.
8. All prices are subject to revision and menus, wines, and spirits are subject to availability. Only wines and spirits supplied by Harvey Nichols are permitted for consumption on our premises.
9. All events that are three hours in length or longer (involving alcohol) must include an adequate level of food per guest to be pre-ordered. Harvey Nichols will have final say on what level of food is adequate.
10. All menu choices to be given to Harvey Nichols at least two weeks prior to your event date.
11. VAT is included in all prices. A 13.5% service charge will be added to your final bill.

# T&CS

12. All event quotes are given based on capacity provided at time of enquiry, should you wish to increase the total number of guests then please contact your account manager for an updated event quote.
13. Please note that we reserve the right to charge in full for anything (including flowers) removed from the room or store and any damages incurred to furniture or fittings by any guests during a function.
14. All DJs must be respectful of noise restrictions in all Harvey Nichols event spaces, and clients remain mindful that in booking HN they are selecting to hold an event within a residential area. Guests must follow any noise level adjustment requests from Harvey Nichols staff. Any DJ wanting to use Harvey Nichols equipment will need to provide a copy of their public liability insurance at least 7 days prior to your event.
15. All external contractors including DJs and photographers will need to be booked into the store at least 7 days prior to your event. They will need to provide a copy of their public liability insurance and they will need to enter and exit the store via the staff entrance and will need to bring photographic ID with them.
16. If a late license is required, this can be arranged (minimum 8 weeks' notice required).
17. In the unlikely circumstances the event has to be cancelled by us due to reasons beyond our control, Harvey Nichols Knightsbridge will not be held responsible. These include covid restrictions, war, bomb alerts, evacuation, acts of terrorism, fire, flood, equipment malfunction and acts of god. In this instance we will move your booking to another date.
18. Should you require any artwork to be printed by Harvey Nichols, this must be sent to us in the appropriate file, at least 7 days prior to your event.
19. Guests are permitted to bring in a celebration cake from an external supplier. A knife to preform a ceremonial cutting of the cake with be provided by the Harvey Nichols kitchen team at the appropriate moment. The kitchen team will take away the cake, cut it up and serve it to the guests. If you are bringing in your own cake, you will also need to provide your own candles. No sparklers allowed.
20. Any theft from the store by organisers or guests attending the event will be reported to the police and dealt with by the relevant authorities. Store security will be aware of the event and operatives will be available and CCTV will be monitored.
21. All guests attending private hire events at Harvey Nichols must adhere to current government guidelines regarding covid-19. All guests must adhere to Harvey Nichols staff instructions in this regard. Unwillingness to cooperate will lead to eviction from the premises.



# GET IN TOUCH

For all corporate events, please contact our Corporate Team:  
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+44 2072594405