

COMO THE HALKIN EVENTS MENU

SPRING AND SUMMER 2024

The Halkin is an ideal place for your future event. We provide a range of dining options, from coffee break meetings to cocktail parties, express working lunch buffets to elaborate 5-course sit-down menus with wine pairings. You can also enjoy our Shambhala Afternoon Tea and bespoke alternatives.

For standing cocktail receptions, our bar can accommodate up to 20 guests, while our restaurant and private dining room can host up to 120. We offer boardroom-style dinners and meetings for up to 22 guests in the private dining room and 36 in the restaurant. Seated dinners on round tables can accommodate up to 36 guests in the restaurant and 27 in the private dining room. The restaurant, with a mix of round and square tables, can host a total of 58 guests, and when combined with the private dining room, it reaches 82 guests.

Choose from theatre-style seating for a maximum of 60 guests, cabaret style for up to 50 guests, and classroom style for up to 36 in the restaurant or 18 in our private dining room. You have the option to select individual plates, pay for pre-ordered drinks based on consumption, or trust our capable team and opt for one of our unlimited drinks packages with chef's selection canapés. Our food and drinks menu changes with the seasons and is subject to availability. Consider this menu as a representation for events occurring in the latter half of the year. We cater to all dietary needs, accommodating individual allergies or preferences during seated dinners and offering additional plates for standing receptions or buffets.

We also offer cocktail masterclasses, wine tastings, and other specialised events on request. Tailored options, from themed events to curated tasting menus, are available. For a bespoke experience, please provide a minimum of 3 weeks' notice. We encourage you to meet the chef, taste the menu in advance, or stay in touch via direct calls or emails to ensure your event is extraordinary.



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For groups of up to 20 guests, please place your final food order at least 1 week in advance. For larger groups exceeding 20, we recommend allowing 2 weeks. We do accommodate last-minute bookings, offering limited choices or the chef's selection.

Standard inclusions comprise poseur tables, basic decorations, and cloakroom services. Complimentary crisps, nuts, and olives accompany any drinks reception. Hot drinks after seated dining options are free of charge. Additional decorations are available for a fee, or you can bring your own (terms and conditions apply).

Background music is provided, and for a surcharge, we can organise a band or musician for your event. Unfortunately, amplified music or DJs are not allowed, but we have a small speaker for your background music. Our private dining room features a 70-inch plasma TV, and additional AV setups like microphones, LED screens, conference phones, or special lighting can be arranged—details available from our events team.

Alcoholic drinks are served for non-residents until 11.00pm, and for adjoining room reservations, drinks can be served until late. All events must conclude by midnight, but for residents and their guests, the bar will remain open until late.

Our packages and menus are designed to suit various preferences, and we strive to be flexible with portions, pricing, and timings. Feel free to contact our events team if you wish to adjust or change plates, drinks, or the duration of packages.

The prices and availability of our range of beverages and dishes are subject to possible changes. Prices are inclusive of VAT and exclusive of 12.5% discretionary service charge



Canapés only	5 for £35 or 10 for £55
Bowls only	4 for £40 or 6 for £52
Boards only	£36
Canapés and Bowls	
Five canapés + four bowls	£70
10 canapés + 6 bowls	£95
Boards and Bowls	
Boards + four bowls	£72
Boards + six bowls	£88
Canapés and Boards	
Five canapés + boards	£68
Ten canapés + boards	£82
Canapés, Boards and Bowls	
Five canapés + four bowls + boards	£96
Breakfast	
Bespoke Breakfast	£48
Continental Breakfast	£40
English Breakfast	£46
Lunch and Dinner	
Standard three-course menu	£80
Superior three-course menu	£120
Standard five-course menu	£115
Superior five-course menu	£155
Cold buffet menu	£65
Hot buffet menu	£85



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Canapés

5 for £35 or 10 for £55 per person

A canapé service involves the elegant presentation and direct serving of small, bite-sized appetisers. These delectable morsels are crafted with precision, showcasing a variety of flavours and textures to tantalize the taste buds, served on platters or trays. Our canapés are designed for easy consumption without the need for utensils. They provide a sophisticated and sociable dining experience, allowing guests to sample a range of exquisite flavours while mingling. Opt for 5 pieces for a shorter cocktail reception or 10 pieces for a prolonged evening of indulgence.

COLD

Zucchini rösti with Scottish smoked salmon, dill and lemon-scented cottage cheese

Flaxseed cracker 'club' with avocado crush, dried tomatoes and sprouts

Creamy burrata and sundried tomato

Steak tartare on potato cake (£3 supplement)

Prawn and chicken with chipotle mayonnaise in a mini bun

Smoked eel gougère

Tuna tartare with pomegranate dressing and cumin-scented yoghurt (£3 supplement)

Prawn cocktail, Marie Rose sauce

HOT

Falafel, tahini cream

Masala potato samosa with dips

Truffle brie cheesecake (£2 supplement)

Tempura of seasonal vegetables

Pork meatball with our tomato compote

Oxtail brioche sandwich

Today's croquettes

Marinated chicken skewers

Crunchy black tiger prawns (£2 supplement)

DESSERTS

Seasonal tartlets

Mini hazelnut Paris-Brest

Chocolate profiteroles with pastry cream

Selection of cheese (£2 supplement)



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Bowls

4 for £40 or 6 for £52 per person

This style of dining offers a versatile and stylish approach, presenting a variety of well-crafted dishes in individual bowls. It's a dynamic way for guests to experience diverse flavours in smaller portions, allowing for a more interactive and social dining experience. Our guests can savour a range of delectable dishes in a relaxed yet sophisticated setting. 4 bowls are a great option in the afternoon, while 6 could switch up your dinner plans.

COLD

Classic Caesar salad, Cantabrian anchovies, quail eggs, Parmesan cheese
Quinoa salad, almonds, grapes, orange dressing

HOT

Shakshuka eggs, feta cheese, sourdough toast
Beef and pork meatballs in a traditional Italian tomato sauce
(halal option available)
Chicken tikka masala, freshly baked naan bread
Beef chilli con carne, steamed wholegrain rice, guacamole, nachos
British rare breed Cumberland sausage, mashed potato and onion gravy
(halal option available)
Crunchy black tiger prawns, orange blossom mojo
Homemade teriyaki salmon, steamed bok choy
Thai green curry with seabream and seasonal greens
Seafood rice I
Spanish – paella style with saffron and ali oli
Seafood rice II
Italian – creamy risotto style with Parmesan cheese



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Boards

£36 per person

Assorted sharing boards presented on the tables, featuring a variety of charcuterie, cheeses, vegetables, and dips, alongside small appetisers. The size and assortment of boards are tailored to the group's size (a minimum of 150 grams of mixed cheese and charcuterie per person, plus nibbles and snacks).

SAMPLE BOARDS

Mozzarella and cherry tomato skewers

Smoked salmon on brioche

Spanish Gordal olives

Hummus, moutabal, and tzatziki with pita bread

Crudit  of vegetables

Brie, manchego, blue stilton, cheddar

Quince jelly, mixed nuts, fresh berries and dates

Fruit sourdough

Parma ham, cecina, chorizo, and honey roast ham

Grated tomato, cornichons and piparra peppers



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Breakfast Menu

Begin your day with the most important meal, setting the tone for success. Enhance your presentation by opting for our Continental breakfast, elegantly served at the centre of the table or conveniently arranged on the buffet to ensure minimal disruption during your meeting. Treat yourself and your guests to the luxurious Halkin Breakfast, showcasing a high-end culinary experience. For a touch of tradition, extend an invitation to your international guests for a taste of our classic English Breakfast. To elevate the occasion, consider adding a small glass of Taittinger Champagne for £12. Our breakfast service is available from 7.00am to 11.00am.

HALKIN BREAKFAST

£48 per person

Freshly baked bread rolls served with
seasonal homemade preserves and freshly whipped butter

Fresh fruit salad in a chilled lemongrass syrup

Ripe mango compote, nut and seed granola crunch with vanilla bean yoghurt

Flaxseed cracker 'club' with avocado crush, sundried tomatoes and sprouts

Soft-boiled quail egg, black pudding mousse and piquillo pepper

French toast, candied bacon and seasonal berries

Selection of Jing teas and freshly brewed coffee

Selection of COMO Shambhala blends



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CONTINENTAL BREAKFAST

£40 per person

Fresh fruit

Freshly baked Viennoiserie served with
seasonal homemade preserves and freshly whipped butter

Mixed boards with selection of British produce, cured meat, cheese and antipasti

Selection of Jing teas and freshly brewed coffee

Freshly squeezed orange juice

English Breakfast

£46 per person

Fresh fruit

Freshly baked Viennoiserie served with
seasonal homemade preserves and freshly whipped butter

Organic soft scrambled eggs on sourdough toast

Smoked streaky bacon

Cumberland sausage

Black pudding

Cherry tomatoes

Flat mushroom

Baked beans

Hash brown

Selection of Jing teas and freshly brewed coffee

Freshly squeezed orange juice



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Formal Dining

Take a seat and indulge in our personalised table service. Each seated dining experience begins with freshly baked bread rolls and homemade butter. Choose from a 3-course swift lunch to a laid-back 5-course dinner. Select from a variety of wines or go for a wine pairing. Be it a themed dinner for a product launch or a birthday lunch, we're delighted to accommodate all occasions. On your birthday, the cake is our treat, and if you fancy, we can craft the petit fours to match your company's colour scheme – just a couple of examples of our personal touches.

STANDARD

Three-course menu

£80 per person

Starters

Roasted artichoke salad with parmesan and coriander vinaigrette

Saffron seafood risotto with prawn carpaccio

Marinated chicken and pickled courgette bao buns

Mains

Maghmour - Lebanese aubergine stew

Steamed sea bass in fragrant hot and sour broth

Slow cooked lamb breast with creamy Cavolo Nero and confit celeriac

Desserts

Apple crumble pie with vanilla ice-cream

Panna cotta following the seasons

Halkin cheese platter



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SUPERIOR
Three-course menu
£120 per person

Starters

Beetroot carpaccio with goat cheese and walnuts
Dorset crab stew and caviar served cold with mushroom broth
Pig head terrin with nduja mayonnaise and home-made pickles

Mains

Hand-cut macaroni with morels, aged parmesan and creamy sauce
Turbot on the bone, beurre blanc sauce and hispi cabbage
Traditional Beef Wellington (carved at the table)

Desserts

Warm valhorna chocolate soup with crème fraiche
Traditional Italian tiramisu
Halkin cheese platter

STANDARD

Five-course menu
£115 per person

Starters

(choice of 2 per person)

Grilled sardines with cannellini bean stew and salsa verde
Creamy salsify with toasted hazelnuts and samphire
Gnocchi cacio e pepe
Fresh burrata salad with figs, and prosciutto crudo

Fish course

Pan-fried monkfish tail with heritage carrot puree and pickled radish

Meat course

Roasted wild partridge with freekeh wheat tabouleh

Dessert

Rice kheer with spiced strawberries



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SUPERIOR

Five-course menu

£155 per person

Starters

(choice of two person)

Hand-dived Orkney scallops, roe stew, guanciale, beurre blanc tartare

Grilled Galician octopus, creamy polenta, chorizo vinaigrette

Slow cooked ox tail ravioli with its own jus

Chanterelle risotto, Parmigiano Reggiano

Fish course

Turbot on the bone, caviar beurre blanc, mussels sabayon, endive fondant

Meat course

Herefordshire beef fillet, grilled foie gras, parmentier potatoes

Dessert

Elderflower tart, seasonal sorbet



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Buffet

Embark on a flavourful journey with our tempting hot and cold buffet options. Dive into a mix of delicious flavours, where freshness meets variety. Our hot choices bring sizzling delights, and the cold buffet entices with refreshing options. From juicy roasts to colourful salads, our buffet caters to a range of tastes. Enjoy a culinary journey that blends quality with choice. Whether it's a working lunch or a Christmas dinner, our buffet menu provides a wide array of dishes for everyone.

COLD BUFFET MENU

£65 per person

(Three sandwiches, two salads and two desserts for groups up to 20 guests)

(Four sandwiches, three salads and two desserts for groups of more than 20 guests)

Sandwiches

Pesto and mozzarella toasted sourdough

Bacon lettuce tomato in wholegrain bread

Chicken Caesar sandwich

Scottish smoked salmon, crème cheese in brioche bread

Mini beef sliders

Salads

Big Raw Salad

Roasted artichoke salad with parmesan and coriander vinaigrette

Fatoush salad

Nicoise salad

Waldorf salad

Desserts

Paris-Brest with toasted hazelnut cream

Vanilla custard profiterole

French toast with fresh berries



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HOT BUFFET MENU

£85 per person

(Two salads, three mains and two desserts for groups up to 20 guests)

(Three salads, four mains and two desserts for groups of more than 20 guests)

Salads

Big raw salad

Roasted artichoke salad with parmesan and coriander vinaigrette

Fatoush salad

Nicoise salad

Waldorf salad

Mains

Teriyaki grilled salmon with wok vegetables

Barbeque glazed beef short ribs with potatoes au gratin

Fresh tonarelli pasta with home-made pesto

Marinated roasted chicken with wholegrain rice

Confit duck leg with savoy cabbage

Thai cod panang curry with coconut rice

Desserts

Paris-Brest with toasted hazelnut cream

Vanilla custard profiterole

Fresh fruit salad with lemongrass dressing

Seasonal fruit tart

French toast with fresh berries



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Day Delegate Package

Our packages not only provides a sophisticated venue for your meetings but also includes delectable culinary offerings and refreshing beverages. By opting for our DDR package, you ensure a seamless and productive experience for your business gatherings. Our function rooms are bright and airy, creating an ideal environment for discussions and presentations. The inclusion of food and drinks adds a touch of culinary excellence to your meetings, allowing your team to stay energized and focused throughout the day.

BREAKDOWN

Arrival break

(Choose which option to be waiting for the guests on arrival)

Selection of Jing teas and freshly brewed coffee

Llanllyr still and sparkling water

Mid-morning break

(Choose which option to be served before lunch)

Selection of Jing teas and freshly brewed coffee

Llanllyr still and sparkling water

Lunch

Choose from any dining option available from cold buffet to a five-course plated dinner

(Replace the lunch with one of our breakfast options, or opt for a breakfast as well)

Afternoon break

(Choose which option to be served after lunch)

Selection of Jing teas and freshly brewed coffee

Llanllyr still and sparkling water

Inclusions

Private dining room hire

70-inch plasma TV

Flipchart

High speed Wi-Fi access

Meeting stationery



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BREAKS

Arrival break

£15 per person

(Choice of one)

Freshly baked Viennoiserie

Seasonal homemade preserves and freshly whipped butter

Ham and cheese bun `n` roll

Fresh fruit salad in a chilled lemongrass syrup

Mini pancakes

Continental boards (£6 supplement)

Organic eggs in their own shell, vodka foam, caviar (£12 supplement)

Add a small glass of Taittinger champagne for £12

Add a glass of fresh orange juice for £6

Mid-morning and afternoon break

£30 per person

(Choice of two)

Freshly baked cookie selection

Crisps, nuts, olives

Sliced or whole fruits

Selection of finger sandwiches (£6 supplement)

Seasonal tartlets

Cheese board (£4 supplement)

Selection of dips with crackers and crudité of vegetables (£4 supplement)

Tomato bruschetta

Coffee cream filled profiteroles

COMO Shambhala Afternoon Tea (£40 supplement)



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Drinks

Quench your thirst with our diverse drinks and exclusive packages. Elevate your experience with a personalised touch as you explore our extensive selection. From refreshing cocktails to exquisite wines, we cater to all preferences. Our curated packages ensure that every sip is a celebration, making your time with us truly special.

UNLIMITED DRINKS

£75 person for 2 hours

£115 per person for 4 hours

£45 person for under 18s

Includes chef selection canapés
(Two for 2 hours or four for 4 hours)

Prosecco and our house wines
Borgoluce Extra Dry Prosecco Superiore
Familia Castaño Organic Monastrell and Macabeo

Selection of beers
Peroni, Pilsner Urquell

Water, juices and sodas



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UNLIMITED DRINKS WITH COCKTAILS AND SPIRITS

£105 per person for two hours

£160 per person for four hours

Includes chef selection canapés
(Three for two hours or six for six hours)

Champagne and our house wines
Taittinger Brut
Familia Castaño Organic Monastrell and Macabeo

Standard cocktails
Martinis, Mojito, Aperol Spritz, Cosmopolitan
Margarita, Sours, Negroni, Moscow Mule

Standard spirits
Don Julio Añejo, Bombay Sapphire, Tanqueray, Ketel One
Grey Goose, Plantation 3*, Hennessy VSOP,
Maker's Mark, Johnny Walker Black
Liqueurs

Selection of beers
Peroni, Pilsner Urquell, Noam
Water, Juices and Sodas

Water, juices and sodas



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PREMIUM UNLIMITED DRINKS

£175 per person for two hours

£280 per person for four hours

Includes chef selection canapés
(Four for two hours or seven for four hours)

Champagne and our selection of wines
Taittinger Brut

Domaine Bernard Defaix, 'Cote de Lechet' 2018 Chablis 1er Cru

Axel Pauly, 'Tres Naris' Mosel Riesling Trocken 2021

Luis Cañas Selección de la Familia, Villabuena de Álava 2014

Elio Ottin, Non Expedit Syrah 2021

Supplementary wine selections are available

Standard and premium cocktails
Martinis, French 75, Aperol Spritz, Cosmopolitan
Margarita, Sours, Negroni, Moscow Mule
All made with our premium spirits

Standard and premium spirits
Komos Cristalino and Reposado, Gin Mare, No 44, Belvedere,
Kauffman Private, Suntory Nikka from the Barrel, Dalmore King Alexander III.,
Ron Zacapa Centenario
All standard spirits and liqueurs

Selection of beers
Peroni, Pilsner Urquell, Noam

Water, smoothies, juices and sodas

Pairings

Standard wines

£32 per person for three glasses

£52 per person for five glasses

Premium wines

£46 per person for three glasses

£75 per person for five glasses

Alcohol-free

£24 per person for three drinks

£38 per person for five drinks



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À LA CART DRINKS

Sparkling wines

Taittinger Brut, Reserve	£109
Borgoluce Prosecco	£60
Taittinger Rosè	£198
Nyetimber Classic Cuvee	£110

White wines

Pannonhalmi, Sauvignon Blanc 2022	£68
Familia Castano, Macabeo, 2021	£46
Cantina Bolzano, Pinot Grigio 2022	£50
Gillets Morat, Pouilly Fuissé 2020	£160

Red wines

Rocca di Montegrossi, Chianti 2020	£66
Blank Canvas Pinot Noir 2015	£95
Familia Castano, Organic Monastrell 2021	£44
Elio Ottin, Non Expedit Syrah 2021	£98
Luis Canas, Selection de la Familia 2017	£92

Please inquire about our additional wine offerings at your convenience.

Cocktails

Classic Cocktails	£18
Champagne Cocktails	£26

Beers

Peroni	£8
Pilsner Urquell	£9

Soft Drinks

Sodas	£6
Water 0.75l	£7
Fresh juices	£9
Shambhala smoothies	£12



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