



The Don and The Sign of The Don Private Dining Rooms

The Don Restaurant and its adjoining sibling The Sign of The Don Bar and Bistro offer two of the City's most historic dining experiences.

From 1798 for more than 200 years, their premises at Numbers 20 and 21 St Swithins Lane were the home of the Sandeman Port and Sherry Company who shipped in their Barrels of wine from Spain and Portugal to be bottled and then dispatched across the world. The wooden barrels were sailed up the Thames, then rolled up an ancient Roman tunnel which led from the river to the Medieval cellars below St Swithins Lane. That tunnel was first discovered by Sandeman's predecessors at Number 20,

The Worshipful Company of Drapers, one of the City's oldest livery companies.

Today with the help of City Conservation and English Heritage the Medieval Cellars and the adjoining Vaults have been restored and were officially opened by the Lord Mayor of London.

They are an integral part of the very particular ambience that the Sign of The Don and The Don offer in their Private Dining Rooms.



20 & 21-23 St. Swithins Lane London EC4N 8AD







Our Private Dining Rooms



THE SANDEMAN ROOM

Our stunning vaulted Sandeman Room can seat up to 24. A wonderfully historic space. Perfect for intimate and atmospheric lunches or dinners.

This room can also accommodate up to 30 guests in standing up reception.

THE SANDEMAN VAULT

The Sandeman Vault adjoins the Sandeman Room. It provides a fine dining room for up to 28.

This room can accommodate up to 30 guests in standing up reception.



THE SANDEMAN ROOM AND VAULT

When we fling open the doors between the Sandeman Room and the Sandeman Vault, we can seat 52 guests in historic, vinious splendour.

This room can also accommodate up to 60 guests in standing up reception.







THE WINE STUDY

The Wine Study, secluded dining room behind a glazed wall of wine, seats up to 18.

THE WHITE ROOM

The main restaurant room is available for private hire for up to 50 guests. Pre-drinks can be held in the Wine Study, connected to the dining area.

The round table set up is also available.





THE OLD RESTAURANT

With seven huge windows opening on to a intimate courtyard, The Restaurant, the original Drapers Hall, features a stunning double height wine tower and seven original Hoyland paintings. The restaurant can be booked privately for up to 44.

This room can also accommodate up to 60 guests in standing up reception.





THE OLD BARREL ROOM

The atmospheric vault was the Sandeman Port blending room. The Old Barrel Room is intimate, but not private and seats up to 35.



THE TASTING ROOM

The Tasting Room is truly unique. It sits guarding the Medieval Cellar which once led to the Thames. Guests dining in the Tasting Room may visit the restored medieval cellar, where our remarkable Wine collection is stored. The Tasting Room seats up to 18.

THE CORNER BAR

The Sign of The Corner Bar is available for semi private drinks and canapes reception for up to 30 people.









Private Dining Menus

Menu A - £34.50

Available in all our dining rooms

Pressed Confit Goose, Poached Cox Apple, Lentils, Roast Garlic

Beetroot Cured Salmon, Pickled Dill Cucumber, Sour Cream

Crisp Warm Goats Cheese, Beetroot, Horseradish Salad (v)

Watercress Risotto, Mixed Grilled Wild Mushrooms (v)

Seared Fillet of Sea Bass, Roast Fennel Sautéed Potatoes, Port Marinated Shallots

Roast Breast of Dombe Duck, Smoked Cèpes and Céleriac Purée

Dark Chocolate Marquise, Pistachio and Coriander

Classic Creme Brulée, Homemade Biscotti

Lemon Tart, Red Berry Coulis

Executive Chef: Matthew Burns
Some dishes may contain nuts, dairy, wheat. Please ask for more information.

Inclusive of VAT at 20%
Exclusive of a discretionary service charge at 12.5%
This is a sample menu subject to availability and seasonal changes







Private Dining Menus

Menu B - £44.50

Available in all our dining rooms

Cauliflower Soup, Poached Egg, Truffle (v)

Terrine of Foie Gras, Toasted Brioche, Fresh Mango Relish

Hand Dived Scallop and Tuna Ceviche, Grapefruit and Tarragon

Watercress Risotto, Mixed Grilled Wild Mushrooms (v)

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Butter Poached Monkfish, Saffron Potato Fondant, Pea Purée, Chive Butter

Best End of Lamb, Charred Aubergine Purée, Couscous, Mint Yoghurt

Dark Chocolate Marquise, Pistachio and Coriander

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Raspberry and Passion Fruit 'Can Can'

Rhubarb and Vanilla Panna Cotta

Executive Chef: Matthew Burns Some dishes may contain nuts, dairy, wheat. Please ask for more information.

Inclusive of VAT at 20%
Exclusive of a discretionary service charge at 12.5%
This is a sample menu subject to availability and seasonal changes



rivatediningrooms.co.uk/restaurant/the-don-res

Canapé Package



A reflection of our bar, a la carte and Bistro menus- bite size with a twist

Cold

Beef Tartare with Horseradish

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Grilled Marinated Vegetable Tart (v)

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Serano Ham, Avocado & Mango Salad

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Cured Shetland Salmon, Cream Cheese & Dill

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Prawn Sushi, Pickled Ginger & Wasabi

Hot

Spicy Chicken & Mushroom Parcel

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Roast Goat Cheese Won Tun (v)

Fresh Oyster Beignet

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Lamb Satay

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Aigre-Doux of Vegetables en Croute (v)

5 hot or 5 cold canapes £10.00 per person 3 canapes £5.50 per person





Cheeseboard option

An additional course/dessert - £10.00 supplement

Dietary Requirements

Where possible to be specified prior to arrival.

Menu selection

For up to 24 people, you will be able to choose on the day from your chosen set menu.

For 25-40 people we require a full list of guests with individual per-orders from the chosen set menu.

For 41 people and more, you will have to choose a same starter, main and dessert for your whole party. Dietary requirements will be catered separately.

For more information please contact privatedining@thedonrestaurant.co.uk





Terms & Conditions

1. Terms

All reservations, provisional or confirmed, are made upon and are subject to the following Terms & Conditions and no variation thereof will be accepted, unless agreed in writing with The Don Restaurant/Sign of the Don.

2. Definitions

In these terms and conditions, "The Client" means the person, firm or company making the booking, and the "Event" means the function to be catered for by the Don/Sign of the Don for the Client.

3. Law

These terms and conditions are governed by and construed in accordance with English law.

4. Confirmation and Provisional Booking Policy

In order to confirm and guarantee the booking the Client must return by email or post, the signed deposit form.

The Don/Sign of the Don guarantee to hold the space for one week after booking as a provisional booking, if the required deposit form is not returned within that period the Don/Sign of the Don reserve the right to release the space for new enquiries.

5. Deposit and Minimum Spend

In order to confirm and guarantee the booking, the Client must pay the required deposit for the specific venue the Client has booked and agree to the minimum spend charge:

The Sandeman Room + Vault: £1000 Deposit / £2000 Minimum Spend.

The White Room: £1000 Deposit / £2000 Minimum Spend Sandeman Room: £500 Deposit / £1000 Minimum Spend Old Barrel Room: £500 Deposit / £1000 Minimum Spend Sandeman Vault: £500 Deposit / £1000 Minimum Spend Old Restaurant: £500 Deposit / £1000 Minimum Spend Tasting Room: £250 Deposit / £500 Minimum Spend

Wine Study: £250 Deposit / £500 Minimum Spend

Corner Bar: £250 Deposit / £500 Minimum Spend (Please note that in the case that the Corner Bar area is booked for pre or post drinks before or after your private dining event the deposit and minimum spend will be added together as a package).

If the minimum spend is not reached on the night, the missing amount will be added as room hire cost.

6. Cancellation Policy

Once the booking has been confirmed by returning the signed deposit form it becomes liable to our cancellation policy:

Deposits for bookings over 30 covers will not be refunded within 20 working days before the event.

Deposits for bookings under 30 covers will not be refunded within 10 working days prior to the event.

If the Client cancels a booking after confirmation, any liability to sub-contractors or other costs or expenses incurred by The Don/The Sign of the Don on behalf of Client will be charged to the Client.





8. Food & Drink

All of the menus are based on availability. The wine list is subject to price and vintage changes throughout the year. While every attempt will be made to accommodate your request, we reserve the right to substitute food or drink if the items ordered cannot be obtained; whenever possible any changes will be discussed with the Client in time prior to the event.

9. Menu Selection

The menus are subject to seasonal availability. Parties up to 24 guests can choose from the selected menu on the day in all our private dining rooms. For parties between 25 and 40 guests we require a full pre-order. For parties above 40 guests we require the same menu for the whole party. Dietary requirements will be catered for separately.

10. Force Majeure

No liability is accepted for failure of performance due to strike, accidents, fire, floods, ice, obstruction or other such events beyond the control of the Don/Sign of the Don.

11. Equipment

Any electronic equipment that is brought into the building must be PAT certified (Portable Appliance Tested). We require to be informed upon confirmation of any equipment or entertainment that you intend to book for your event.

12. Damage to the property

Walls, floors, ceiling, doors, windows and the fabric of the building damaged by the Client or the Client's guest will be billed to the Client. All equipment owned by The Don/Sign of the Don or hired from a third party on behalf of the Client is used at the Client's own risk. Any damage or abuse will be charged to the Client.

13. Personal property

Any personal property of the Client or Client's guest that is brought to the Don/Sign of the Don and left thereon, remains the responsibility of, and shall be at the risk of, the Client or Client's guest. The Don/Sign of the Don shall not be responsible for any loss of or damage to the Client's and/or guest's property or personal possessions.

14. Value Added Tax

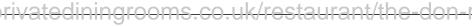
Value Added Tax at the current rate is included in all prices.

15. Payment Terms

The payment of the outstanding balance will be required on the day of the event unless otherwise agreed.

16. Service charge

A 15% discretionary service charge will be added to the final bill.







Deposit form

Please complete the form below to confirm your reservation.
Reservation Date:
Time of ArrivalTime of Food ServiceNumber of guests
Name of the Host
Name and Address of Company/Organisation
Contact Name
Telephone Number
Email Address
Deposit Payment
Please find enclosed a cheque for £/Please debit the card below for £
Card Type:
Card Number:
Start DateExpiry DateSecurity Code
Cardholder's Name (as it appears on the card)
Billing Address:
Please note that in the event that the final account is not settled on the day of the reservation, the outstanding balance will be charged to the card above.
The terms and conditions detailed below are accepted on behalf of the above mentioned company (if applicable) by:
Print Name
Signed
Date

Please return to The Don Restaurant, The Courtyard, 20 St Swithins Lane, City of London, EC4N 8AD or scan and email to our Events team.