



ALAIN DUCASSE AT THE DORCHESTER

# PRIVATE DINING

## PRIVATE DINING

Experience **incomparable contemporary French cuisine** and **impeccable service** at Alain Ducasse at The Dorchester.

The soft and elegant dining room boasts **two unique private dining rooms** providing the ideal setting for a corporate event or a more intimate gathering of 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 Anaïs Malet, our Events Manager, at [anais.malet@alainducasse-dorchester.com](mailto:anais.malet@alainducasse-dorchester.com) or on **+44 (0) 207 319 7384**.



## SALON PRIVÉ

Dark green lacquer 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 into the room. A modern fireplace at the top of the room is reminiscent of a traditional English hearth. In the bustling heart of Mayfair, our Salon Privé provides an oasis of comfort and an ideal venue for an intimate meal with discreet service.

- Up to 12 guests
- Room hire £200



## SALON PARK LANE

With its high ceilings, an abundance of natural light and large oak-framed French windows, Salon Park Lane brings an ambience of tranquillity to any private luncheon or dinner 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 : lunch £350 - dinner £750

### **Table Layout**

- 14 guests / 1 table
- From 15 to 24 guests / 2 tables
- From 25 to 30 guests / 3 tables



## A UNIQUE CULINARY EXPERIENCE

Our Executive Chef 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 Enrico Baronetto, our Restaurant Director and his team, guide you through a unique and enchanting experience.

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

### LUNCH & DINNER MENUS

Temptation - 3 courses - £100

Couture - 4 courses - £120

Prestige - 6 courses - £185

### WINE PAIRINGS

Prestige Menu Pairing - £130

Prestige Menu Wine Experience - £195

(\*Bespoke pairing for our 3 courses and 4 courses menus are available upon request as an alternative to our wine collections, please inquire with our team)

### BEVERAGE COLLECTIONS

£35 / £60 / £85

(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 at 20% and exclusive of a discretionary service charge at 14%.



## PRE-DINNER RECEPTION

### - Champagne & Canapés -

£30 pp

3 Canapés + 1 glass of Champagne Selection Alain Ducasse

### - Dom Pérignon Reception -

£57 pp

3 Canapés + 1 glass of Dom Pérignon Champagne

## A 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

£100

nv Selection Alain Ducasse

£130

nv Bruno Paillard – Première Cuvée Rosé

£160

2008 Delamotte – Blanc de blancs

£370

2008 Dom Pérignon

### - Exclusive Canapés -

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 / £100

Amuse-bouche

...

Confit duck FOIE GRAS

salsify, quince and wild black pepper

...

Farmhouse VEAL medallion

Swiss chard, horseradish

...

Contemporary VACHERIN

...

Mignardises & Gourmandises



## COUTURE MENU

A 4-course menu for an elevated private dining experience / £120

Amuse-bouche

...

Dorset CRAB, celeriac and caviar

...

Line-caught SEA BASS

crapaudine, Immortelle flower and sorrel

...

DUCK breast

turnip and walnut

...

CHOCOLATE from our Manufacture in Paris

...

Mignardises & Gourmandises





## PRESTIGE MENU

A 6-course culinary journey for the ultimate experience / **£185**

### CHAMPAGNE

nv Champagne  
Homage  
Henri Giraud

### WHITE WINES

2016 Vouvray Demi-sec  
Le Haut-Lieu  
Domaine Huet

2015 Puligny-Montrachet  
Bachelet-Monnot

### RED WINE

2014 Châteauneuf-du-Pape  
Château Mont-Redon

### WHITE WINE

2016 Jurançon sec  
La Part Davant  
Camin Larredya

### SWEET WINE

2015 Maury  
Mas Müdigliza

/ **£130**

SEA SCALLOP / CAVIAR

Seared FOIE GRAS

celeriac, juniper berry

Scottish LANGOUSTINE

citrus and seaweed broth

Dry-aged BEEF

pumpkin, bone marrow and parsley

COMTÉ Garde Exceptionnelle, cru 2016

APPLE composition

Mignardises & Gourmandises



## ENHANCING YOUR CULINARY EXPERIENCE

### SUPPLEMENTS

Enjoy the delicate flavours of:

- White truffle 'tartufi di Alba' – £15 per gram
- Caviar – £50 per 10gram
- Assortment of four cheeses – £15 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.

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 at 20% and exclusive of a discretionary service charge at 14%.



## 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.

### £35 pp - lunch only

Please choose your red wine and white wine from the following:

#### WHITE

2016 Sancerre – Les Grandmontains  
Domaine Laporte  
*Light and dry sauvignon blanc with herbacious notes. Superb minerality with a crisp and fresh finish.*

2016 Chablis – W. Fèvre  
*A light bodied chardonnay, elegant and focused palate with fresh aromatics and fruit.*

#### RED

2016 Crozes-Hermitage  
F. Reverdy  
*A wonderful and expressive Syrah. An elegant palate with a combination of dark fruit and pungent spice.*

2014 Haut-Médoc – Château Moulin Rouge  
*Full bodied red wine from Bordeaux with a marked concentration and a firm tannin structure.*

### £60 pp - lunch & dinner

Please choose your red wine and white wine from the following:

#### WHITE

2017 Pouilly-Fumé – Domaine des Berthiers  
*Great sauvignon blanc expression, fresh and aromatic, crisp dry finish.*

2017 Pouilly-Fuissé – Les Scélés – Thibert  
*Intense and mineral chardonnay, long pure finish.*

#### RED

2015 Santenay – Vieilles Vignes – Th. Morey  
*Elegant pinot noir, aromatic and fruit driven with a hint of spice and a smooth finish.*

2013 Haut-Médoc – Clos du Jaugueyron  
*A classic blend of cabernet sauvignon and merlot. A powerful expression offering full bodied fruit character.*

Please kindly note that menus are subject to change according to the season.  
Prices inclusive of VAT at 20% and exclusive of a discretionary service charge at 14%.



**£85 pp - lunch & dinner**

Please choose your red wine and white wine from the following:

WHITE

2015 Chablis 1er cru - Beauroy - L. Tribut

*Vibrant and fresh. Generous fruit flavours and minerality with a long finish.*

2015 Sancerre - Clos de Beaujeu

G. Boulay

*A medium bodied chardonnay: smooth and elegant with a long finish.*

RED

2016 Gevrey-Chambertin - Vieilles Vignes

F. Magnien

*A medium bodied pinot noir. Well structured with fruit flavours, firm and elegant tannins, and a savoury finish.*

2014 Saint-Émilion - Château Edmus

*A blend of cabernet sauvignon and merlot, well matured with soft silky tannins.*

SWEET

2017 Muscat du Cap Corse

Pieretti

*A classic expression of Muscat. Aromatic with blossom, tropical notes and a balanced finish.*

Please kindly note that menus are subject to change according to the season.  
Prices inclusive of VAT at 20% and exclusive of a discretionary service charge at 14%.



# FACT SHEET

**RESERVATION** [www.alainducasse-dorchester.com](http://www.alainducasse-dorchester.com)  
Email [alainducasserervations@alainducasse-dorchester.com](mailto:alainducasserervations@alainducasse-dorchester.com)  
Tel. +44 (0) 207 629 8866

**CUISINE** Contemporary French  
“THREE MICHELIN STARS”  
MICHELIN GUIDE Great Britain & Ireland since 2010

**TEAM**  
Restaurant director Enrico Baronetto  
Executive chef Jean-Philippe Blondet  
Pastry chef Thibault Hauchard  
Head sommelier Pierre-Marie Faure

**SEATING** 82

**OPERATION HOURS**  
TUESDAY – FRIDAY 12.00pm - 1.30pm  
TUESDAY – SATURDAY 6.30pm - 9.30pm

**CLOSING PERIODS**  
2019  
NEW YEAR 1<sup>st</sup> to 14<sup>th</sup> January CLOSED  
EASTER 19<sup>th</sup> to 22<sup>nd</sup> April CLOSED  
SUMMER 4<sup>th</sup> to 28<sup>th</sup> August CLOSED

## OTHER USEFUL INFORMATION

**DRESS CODE** Smart-Casual  
Jackets and collared shirts are preferred Gentlemen  
Appropriate footwear and long trousers are required

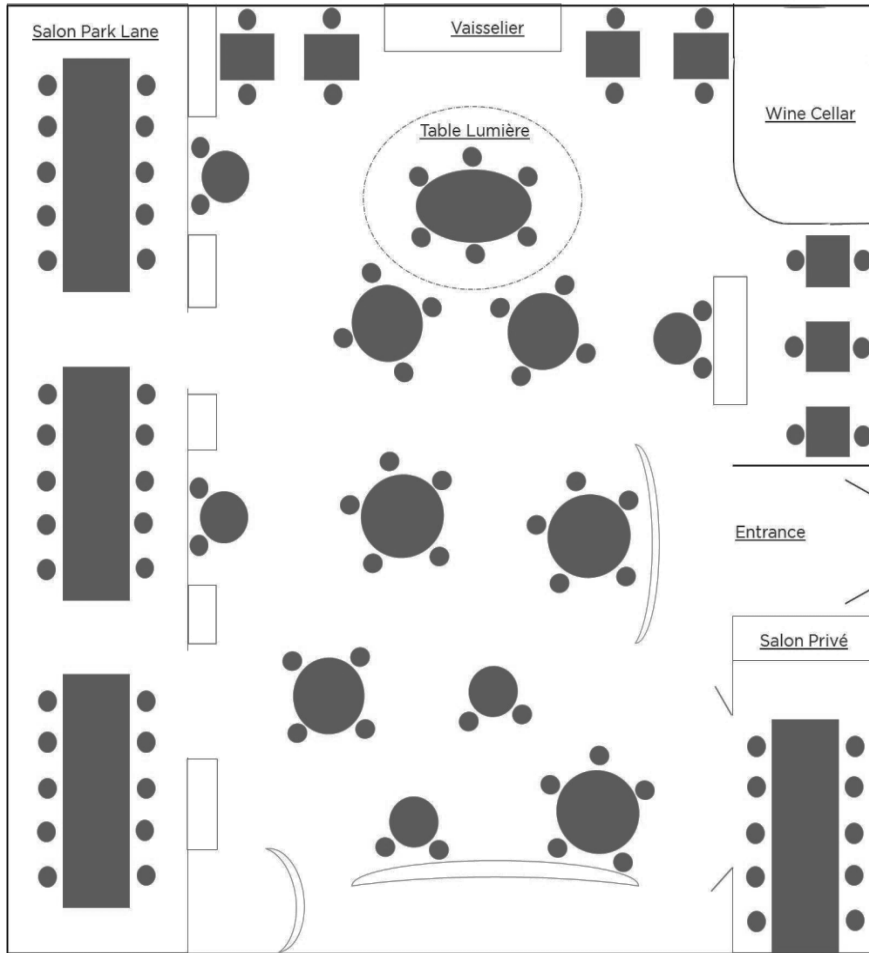
**CHILDREN** We accept children from the age of 10.

**SOCIAL MEDIA**  @AlainDucasseAtTheDorchester  
 Alain Ducasse at The Dorchester

Please kindly note that menus are subject to change according to the season.  
Prices inclusive of VAT at 20% and exclusive of a discretionary service charge at 14%.



# TABLE PLAN

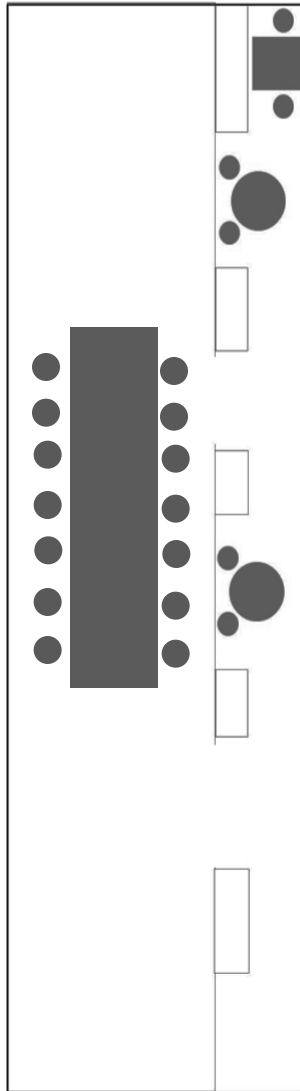


For any request of table plan amendment, please ask for the Restaurant Director.

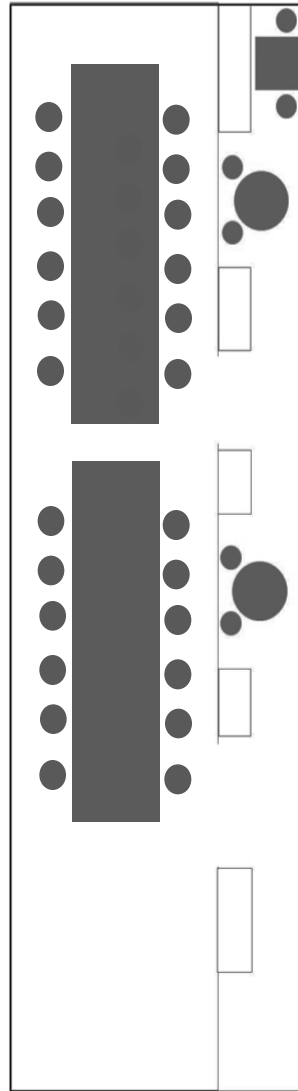


# SALON PARK LANE SEATING OPTIONS

**14 guests**



**15-24 guests**



**25-30 guests**

