

aqua nueva

Private Dining Rooms



Private Dining Room

Sleek and elegant Aqua Nueva offers modern Spanish cuisine in a stunning interior. A large central cocktail bar, intricate marble tiled flooring, curved copper ceiling and beautiful roof top terrace are sure to give your guests the wow factor.

Two adaptable private dining rooms with a private terrace provide multiple event options or larger events can hire the space exclusively.

Aqua Nueva has skilfully reinvented traditional Spanish dishes, exploring the variety and depth of Spain's vibrant flavours in their refined and modern menu.

For reception events, to offer flexibility, all canapés & bowls have been individually priced so that you can design a bespoke reception menu to suit your guests.

For dining events, the set menus available in Aqua Nueva are based on a sharing concept of dishes, which will be continually brought to the table over the course of your meal.



Aqua Nueva Private Terrace



Aqua Nueva Event Sample Lunch Menu

The dining experience at Aqua Nueva is based on a sharing concept of dishes. Your group will be served the below selections and the portioning will be determined by the chef according to the size of your party.

£45 per person

Set menus for groups of 10 - 45 guests

Optional arrival drink & canapés:

A glass of Veuve Clicquot & four canapés £35 per person **or**

A glass of Dom Pérignon, Épernay, 2012 & four canapés £85 per person

Selection of the most classic Spanish tapas

Una selección de las tapas mas classicas españolas

Padron peppers | Deep-fried Spanish-style fish
Cod parcels | Homemade croquettes

Piquillo pepper & confit tuna salad

Ensalada de piquillos con atun confitado

Award-winning bomba rice from Delta del Ebro, seasonal wild mushrooms

Arroz caldoso de setas de temporada

Iberico presa marinated in paprika with chickpea purée

Presa de iberico asada, pure de garbanzos y judias al ajiilo

Dessert

Spanish 'torrija', espresso coffee ice-cream

Torrija con helado de café

£55 per person

Set menus for groups of 10 - 45 guests

Optional arrival drink & canapés:

A glass of Veuve Clicquot & four canapés £35 per person **or**

A glass of Dom Pérignon, Épernay, 2012 & four canapés £85 per person

Guijuelo Iberico cold cuts & dry-aged cheese from "la mancha"

Ibericos de Guijuelo y queso curado de castilla la mancha

Selection of our homemade croquettes

Seleccion de nuestras croquetas caseras

Catalunya-style roasted chilled vegetables

Escalivada de verduras

Hand-dived grilled scallops, spiced crab

Vieiras a la parrilla con txangurro

Roasted pumpkin & ceps on toast with hazelnut, truffle vinaigrette

Tosta de calabaza con boletus y vinagreta de avellana y trufa

Iberico presa marinated in paprika with chickpea purée

Presa de iberico asada, pure de garbanzos y judias al ajiilo

Dessert

Spanish 'torrija', espresso coffee ice-cream

Torrija con helado de café

Please note; all menus included in this pack are sample menus only. Therefore details are prices are subject to change. Please contact us for full and up to date menus.



Aqua Nueva Sample Brunch Menu

Available on Saturday's only.
12pm - 2.45pm

£40 per person

Set menus for groups of 10 - 45 guests

Tapas | C, F, M, SU

Veal ham

Cecina de Leon

Black pudding & piquillo purée

Morcilla de Burgos con puré de piquillo

Grilled chorizo & Padrón peppers

Chorizo a la parrilla con pimientos del Padrón

Baby gem & tuna belly

Cogollos de Tudela con ventresca de atún

Smoked sardines on toast

Sardina ahumada en tosta

Manchego cheese & sourdough bread v

Pan rústico y queso Manchego

Main

Matured beef sirloin, mustard sauce, roasted potatoes & mixed leaf salad

Entrecot de ternera con salsa de mostaza patatas asadas y ensalada | CE, MU, SU
or

Wild mushroom rice, black truffle & mixed leaf salad v

Arroz caldoso de setas de temporada, trufa y ensalada | M
or

Pan-fried salmon, roasted potatoes & mixed leaf salad

Salmon ala plancha, patatas asadas y ensalada | F, SU

Dessert

Chocolate churros, candied orange v

Churros con chocolate y naranja | C, M, SU

Please note; all menus included in this pack are sample menus only. Therefore details are prices are subject to change. Please contact us for full and up to date menus.



Aqua Nueva Event Sample Dinner Menu

The dining experience at Aqua Nueva is based on a sharing concept of dishes. Your group will be served the below selections and the portioning will be determined by the chef according to the size of your party.

£75 per person

Set menus for groups of 10 - 45 guests

Optional arrival drink & canapés:

A glass of Veuve Clicquot & four canapés £35 per person **or**

A glass of Dom Pérignon, Épernay, 2012 & four canapés £85 per person

Sourdough bread & Arbequina olive oil

Pan rustico y aceite de oliva Arbequina

Ibericos cold meat selection

Manchego & rosemary cheese, Padrón peppers

Ibericos de Guijuelo, queso Manchego al romero y pimientos del Padrón

Avocado, baby gem & prawn salad

Ensalada de aguacate y gambas

Roasted artichoke & spiced aubergine pisto

Corazones de alcahofa asada con pisto de berenjena especiada

Bomba rice from Delta del Ebro, seasonal wild mushrooms

Arroz bomba de setas salvajes

Galician beef entrecot with bravas potatoes & alioli

Entrecot de vaca madurado con nuestras patatas bravas y alioli

Dessert

Mango & passion fruit bavaois with coconut cream

Bavaois de mango y fruta de la pasión con crema de coco

£95 per person

Set menus for groups of 10 - 45 guests

Optional arrival drink & canapés:

A glass of Veuve Clicquot & four canapés £35 per person **or**

A glass of Dom Pérignon, Épernay, 2012 & four canapés £85 per person

Sourdough bread & Arbequina olive oil

Pan rustico y aceite de oliva Arbequina

Iberico ham & Padrón peppers

Jamón Iberico & Pimientos del Padrón

Avocado baby gem & smoked salmon salad

Ensalada de salmon ahumado y aguacate

Grilled king oyster mushroom, aubergine & black truffle

Setas de cardo con pisto de berenjena y trufa

Seafood rice with grilled tiger prawns

Arroz de marisco y gambas asadas

Lamb rump, roasted potatoes & mustard sauce

Chuleta de ternero con patatas asadas y salsa de mostaza

Dessert

Dark chocolate tart, raspberry crèmeux, pistachio

Tarta de chocolate amargo cremoso de frambuesa, pistachio

Coffee & petit fours

Please note; all menus included in this pack are sample menus only. Therefore details are prices are subject to change. Please contact us for full and up to date menus.



Aqua Nueva Event Sample Canapés & Bowl Menu

Fish Canapés

Seafood tartlet
Prawn with squid ink aioli
Black seafood & aioli croquette
Marinated Salmon with dill and green apple
Citrus scallop with mustard & fennel vinaigrette

Meat Canapés

Oxtail empanada with avocado
Deep fried spiced chicken & spring onion
Veal ham with quince paste and almond
Grilled Iberico pork skewer with pineapple and coriander
Iberian ham croquette

Vegetarian Canapés

Roasted pumpkin with lemon, parmesan
Puff pastry filled with saffron fried onions, torta del casar
Green Asparagus with avocado mousse and vinaigrette
Patatas bravas
Melon & mint gazpacho served with honeycomb

Dessert Canapés

Mini raspberry cheesecake
'Torrija' with cinnamon, honey
Mini chocolate cake with toffee
Piña colada
Peanut cake with caramelised apples

Fish Bowl Food

Grilled Cod with spiced hummus, greens and toasted corns
Salmon on pistou with lemon, honey aioli
Black cuttlefish paella with aioli
Galician style Octopus
Grilled scallop with avocado mousse and chimichurri

Meat Bowl Food

Confit lamb shoulder with celeriac & nut purée, tarragon sauce
Marinated beef rump with spiced lime potato and fennel
Crispy Pork belly skin with greens and parsnip purée topped with peanuts
Spiced chicken meatballs with shoestring fries
Chicken paella

Vegetarian Bowl Food

Wild mushroom with a roasted pumpkin purée
Deep fried aubergine & Mahón cheese with melón, sorrel
Grilled artichoke heart with sweet potato purée
Vegetable paella
Classic Spanish tortilla served on a bed of piquillo pepper cream

Please note; all menus included in this pack are sample menus only. Therefore details and prices are subject to change. Please contact us for full and up to date menus.



Aqua Nueva Event Sample Cocktails & Wine List

Cocktails

Sloe-ly Does It

Sipsmith Sloe gin, Tanqueray gin, orgeat, lemon, Winter bitters

Fallen from the Tree

Belvedere vodka, Dolin Blanc vermouth, Pedro Ximenez Triana sherry, pear puree, lemon, Angostura bitters

City Sunrise

Don Julio tequila, mescal, pineapple, lime

Enigma

Enemigo tequila, Italicus, pink grapefruit, agave, homemade ginger juice

Wine List

Champagne

Veuve Clicquot, "Yellow Label" Brut France
Ruinart Rosé, France

White Wine

Viognier, Îles Blanches, Cellier des Chartreux, Rhône Valley, France
Vinho Verde Reserva, Quinta de Azevedo, Portugal
Muscadet de Sèvre et Maine Sur Lie, Château de la Ragotière, France
Sauvignon Blanc, Iona, Elgin, South Africa

Red Wine

Garnacha, El Circo, Cariñena, Spain
Rioja Crianza, Ramón Bilbao, Spain
Merlot, Central Valley, Nostros Gran Reserva, Indómita, Chile
Pinot Noir, Yealands, Marlborough, New Zealand

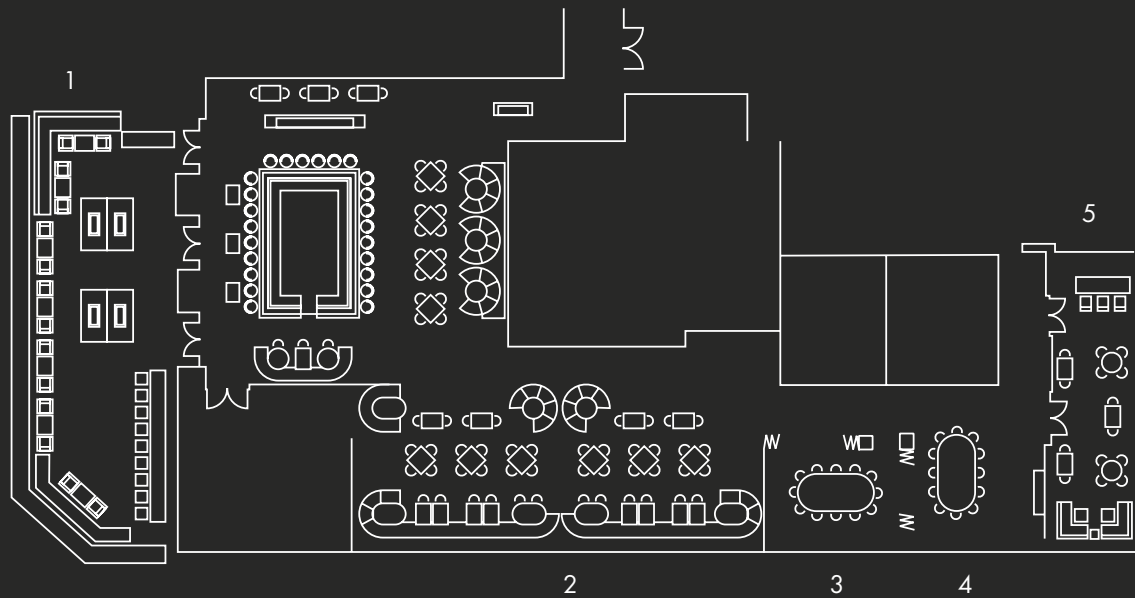
Rosé Wine

Côtes de Provence, Domaine de l'Amour, France

Please note; all menus included in this pack are sample menus only. Therefore details and prices are subject to change. Please contact us for full and up to date menus.



Aqua Nueva La Casita Private Dining Room



aqua nueva

Event Options	Standing (Max.)	Seated (Max.)
La Casita Private Dining with El Salón & Private Terrace	80	30
La Casita Private Dining with Private Terrace	50	15
El Salón Private Dining	n a	15
Aqua Nueva	400	170
Aqua Nueva Restaurant	250	100
Aqua Nueva Bar & Terrace	100	n a
Banquette Dining	n a	20
Site Wide	800	290

- 1 - Roof
- 2 - Banquette
- 3 - El Salón Private Dining
- 4 - La Casita Private Dining
- 5 - Private Terrace



Our gift to you!

We are delighted to invite you to join our exclusive private dining loyalty scheme. As a token of our appreciation we have hand-picked a selection of great rewards for you to enjoy across our Aqua Restaurant Group venues, when booking a private dining room.*

How it works: Each private dining room booking confirmed within the year will be counted towards one of our rewards. Let us know once your eligible bookings have taken place and then the prize is yours to redeem!

Upon booking 5 private dining rooms | Receive a complimentary brunch, lunch or Champagne afternoon tea for two

Upon booking 10 private dining rooms | Receive a complimentary lunch or dinner for four

Upon booking 15 private dining rooms | Receive a complimentary ESPA Life Spa package for two at the Corinthia Hotel

Terms & Conditions: Bookings must be for groups of 7+. The booker must quote their Own Name and Company Name when booking with the aqua restaurant group events team for the private dining rooms. Events must take place before the 31 December 2022. Prizes must be claimed within 3 months of being eligible. Prizes can be claimed at the 5, 10 & 15 booking stage, but once redeemed, bookings go back to 0. The booker is responsible for notifying the aqua events team when they have reached a total that they wish to redeem, the covers will then be cross checked before the reward is issued. Bookings are 'confirmed bookings'. Prize can only be issued when bookings have taken place and the final bills (inc. service charge) have been settled in full. No rewards can be exchanged for cash. Restaurant rewards are subject to availability and cannot be redeemed on New Year Eve, Valentine's Day, Mother's Day & Father's Day.

Contact

Private Dining Enquiries

020 7478 0542 | events@aquanueva.com

Aqua Nueva

5th Floor 30 Argyll Street

London W1F 7EB

aquanueva.co.uk

aqua nueva