

aquashard

Private Dining Rooms

Private Dining Rooms

With stunning panoramic views of London and a stylish cosmopolitan interior, aqua shard, located on level 31 of The Shard, is one of the city's hottest destinations for events.

Offering contemporary British cuisine and innovative cocktails, aqua shard has the capacity, experience and wow factor to host a variety of private events including film premieres, award ceremonies, cocktail receptions, exclusive breakfasts, lunches or dinners, press and product launches and more.

The event menus offer fine British produce from carefully sourced local suppliers, beautifully prepared with innovative techniques.

Located in the Tea Wing at aqua shard, the unique glass private dining room can seat up to 30 guests on three round tables and up to 60 guests for a standing reception.

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.



Sample Weekday Lunch Menu

Available Monday - Friday

£45 per person

Set menus for groups of 12 - 30 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

Starters | Select one

Venison carpaccio

Salsify jam, pumpkin hummus, blackberry dressing

Smokin' Brothers smoked salmon

Clementine gel, apple salad, mustard cress

Broccoli soup (v)

Colston basset blue cheese, crispy garlic

Main Courses | Select one

Grilled halibut

Hispy cabbage, smoked mussel chowder

Corn-fed chicken

Spring peas, smoked bacon, pearl onions, tarragon & grain mustard sauce

Pumpkin gnocchi (v)

Pistachio brittle, goats curd, Douglas fir

Desserts | Select one

Corra linn cheddar pear

Walnut, raisin

Bitter chocolate mousse

Rhubarb, hazelnut

Shard trifle

Blood orange, Chantilly

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.



Tor Bay Harbour lobster benedict



Evesham beetroot carpaccio

Sample Weekend Brunch Menu

£50 per person

Set menus for groups of 12 - 30 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

Starters | Select one

Eggs Benedict

Toasted English muffin, poached Cackleberry Farm egg, hollandaise, honey roasted Dingley Dell ham

Organic butter waffle

Fresh berries, treacle cured streaky bacon, vanilla crème fraîche, maple syrup

Broccoli soup

Colston basset blue cheese crispy garlic

Sweet potato & Cornish crab hash

Cacklebean poached egg, Cornish crab meat, sea aster, hollandaise

Main Course | Select one

Grilled halibut

Hispy cabbage, smoked mussel chowder

Braised pork cheek

Corn Mill cream, Brussel sprout hearts, red wine gravy

Pumpkin gnocchi (v)

Pistachio, black olive, Douglas fur pesto

Roast Hereford beef sirloin

Yorkshire pudding, duck fat roast potatoes, seasonal vegetables, port gravy

Dessert | Select one

Bitter chocolate mousse

Rhubarb, hazelnut

Shard trifle

Coconut, sponge, Chantilly, blood orange

Corra Linn Cheddar

Walnut toast, pear

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Heritage beetroot tart



Roasted sea bass

Sample Dinner Menus

£95 per person

Set menus for groups of 12 - 30 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

Starters | Select one

Heritage beetroot tart (v)

Crispy puff pastry, Dorstone goat cheese, pickled beets

Rose cured mackerel & crab

Soda bread broth, blue borage, pickled red radish

Quail & foie gras terrine

Foie gras, quince, Bramley apple jam, chestnut

Main Courses | Select one

A selection of side dishes will be served with the main course

Roasted sea bass

Confit garlic, potato cream, tomato fondue, crispy mussels

Roasted lamb saddle

Onion puree, smoked ham, reform sauce

Butternut squash ravioli (v)

Sauté Swiss chard, caramelised walnut & herb dressing

Desserts | Select one

Baked treacle tart

Sorrel ice cream, matcha meringue logs

Pumpkin sponge

Figs macerated in Minus 8 vinegar, dried pumpkin sponge, hazelnut custard, fig leaf ice cream, shaved truffle

The Shard

Passion fruit, raspberry, guava

Coffee & petit fours

Cheese & Port | Optional

British finest artisanal cheese selection

Fruit chutney, fruit & nut bread

£125 per person

Set menus for groups of 12 - 30 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

Starters | Select one

Cauliflower & hazelnut velouté (v)

Oscietra caviar, hazelnut cream, char-grilled cauliflower

Rose cured mackerel & crab

Soda bread broth, blue borage, pickled red radish

Scottish hand dived scallops

Caramelised salsify, foie gras sauce, apple & marigold salad

Main Courses | Select one

A selection of side dishes will be served with the main course

Roasted sea bass

Confit garlic, potato cream, tomato fondue, crispy mussels

Hereford 28-day dry-aged beef fillet

Potato & Pitchfork cheddar gratin, New Forest mushrooms, wild garlic

Butternut squash ravioli (v)

Sauté Swiss chard, caramelised walnut & herb dressing

Pre-dessert

White chocolate mousse (v)

Fig leaf sorbet, caramel salted hazelnuts

Desserts | Select one

Baked treacle tart

Sorrel ice cream, matcha meringue logs

Pumpkin sponge

Figs macerated in Minus 8 vinegar, dried pumpkin sponge, hazelnut custard, fig leaf ice cream, shaved truffle

The Shard

Passion fruit, raspberry, guava

Coffee & petit fours

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Sample Set Canapé Menus

Bookings are available for up to 60 people in the private dining room

Fish canapés

Seared mackerel Tomato jam, strawberries

Tuna tartare Cherry jelly, caramel soya

Scallop ceviche Sweet potato, champagne

Mini prawn cocktail Iceberg lettuce

Mini smoked salmon bagel Pickled cucumber, crème fraiche

Smoked haddock tartlet

Meat canapés

Seared beef Daikon, spicy dressing

Rabbit & duck terrine

Slow-cooked pork belly Burnt apple puree

Chorizo sausage Rhubarb, piccalilli

Mini shard burger Caramelised onion, cheddar

Chicken skewers Lemon & coriander yogurt

Vegetarian canapés

Pumpkin aranchini Black truffle

Seasonal vegetable quiche

Leek & Stilton tartlet

Westcombe Cheddar cheese gougere

Crispy artichoke Smoked paprika, saffron mayonnaise

Salt baked beetroot Whipped feta

Desserts canapés

Rocket financier Juniper chantily

Lemon posset Blackcurrant posset

Salted caramel chocolate tart

White chocolate & raspberry jammie dodger

Pistachio macaron

Fish bowl foods

Beer battered cod Tartare sauce, mushy peas

Grilled Scottish salmon Caviar, lemon sauce

Grilled halibut Crushed potato, spinach & grape salad

Bread crumbed prawns Red pepper mayonnaise

Roasted scallops Cauliflower cream, caper & lemon pesto

Meat bowl foods

Lamb fillet stew Crispy mushrooms, tomato hollandaise

Roasted sirloin Potato cream, shallot jus

Pork belly Braised red cabbage, burnt apple, crispy sage

Confit chicken leg Sweetcorn, tarragon

Grilled lamb cutlets White beans stew, herb salad

Vegetarian bowl foods

White truffle polenta Sauté mushrooms, warm toast

Celeriac gratin Charred onion, hazelnut sauce

Aqua's cauliflower cheese

Bubble & squeak Seasonal greens, soft quail egg

Roasted mushrooms Confit garlic, goat's cheese

Red pepper gnocchi Spinach & black olive salad

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Sample Cocktail & Wine Menus

Cocktails

The Shrub

Don Julio Anejo Tequila, homemade raspberry, strawberry & blackberry shrub

White Lady

Tanqueray No. Ten gin, Cointreau, egg white, lemon

Royal Bermuda Yacht Club

Zacapa 23 rum, Pampero Blanco rum, Cointreau, lime liqueur, lime

The Avenue

Bulleit Rye whiskey, Somerset apple brandy, passion fruit, orange blossom water, grenadine

Morning Glory Fizz

Haig Club whisky, Johnnie Walker Black Label whisky, lemon, sugar, absinthe, egg white, soda

Corpse Reviver No. 2

Tanqueray No. Ten gin, Cocchi Americano, lemon, Cointreau, absinthe

Aviation

Tanqueray No. Ten gin, Maraschino liqueur, lemon, violet

Bobby Burns

Johnnie Walker Gold Label whisky, Cocchi di Torino Vermouth, Bénédictine

Champagnes

Veuve Clicquot 'Yellow Label', Reims, Brut, France

Ruinart 'Blanc de Blanc', Reims, Brut, France

Sparkling Wine

Hoffmann & Rathbone 'Classic Cuvée', Sussex, Brut, England

White Wines

Sauvignon Blanc, Yealands 'Single Block', New Zealand

Riesling, Weingut Paulinshof 'Spätlese-Trocken', Germany

Torrentés, Las Terrazas de los Andes 'Reserva', Argentina

Pouilly-Fuissé, D. Saumaize-Michelin 'Clos La Roche', France

Rosé Wine

Château St. Marguerite, 'Grande Réserve', France

Red Wines

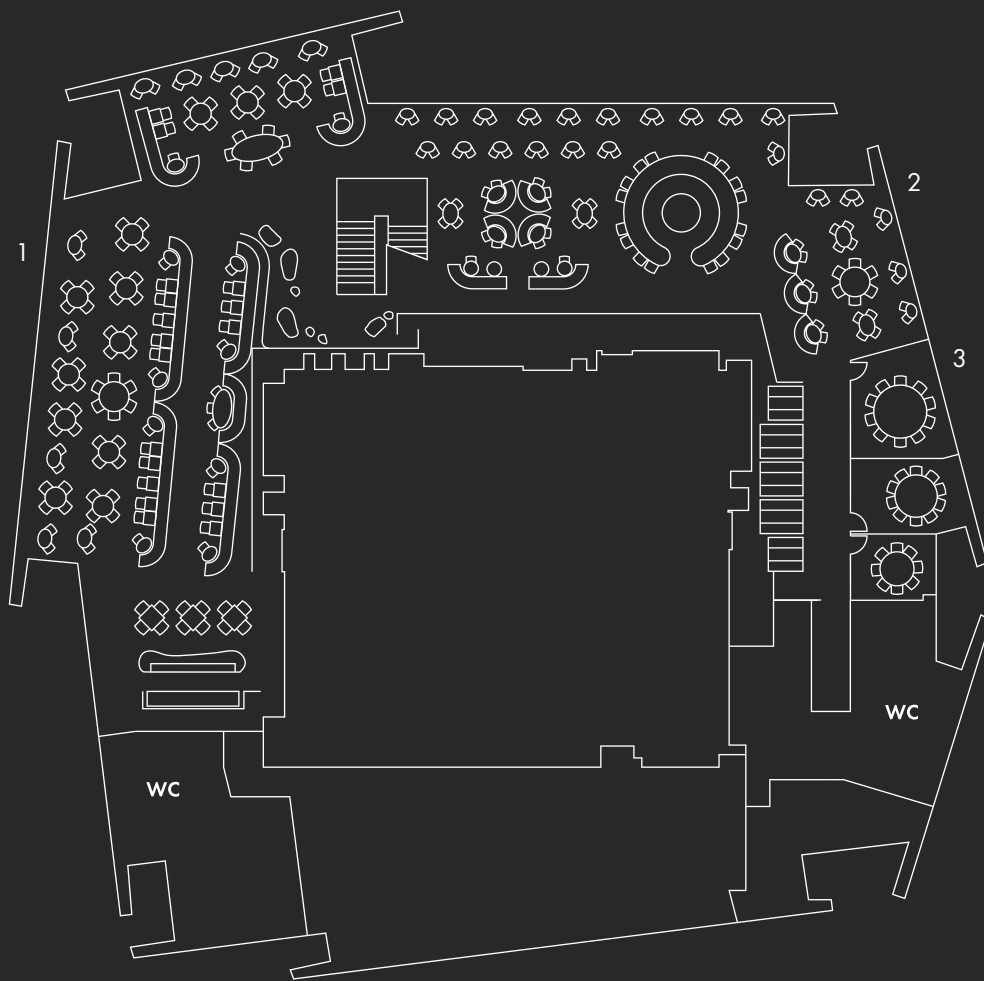
Merlot, Santa Rita 'Gran Hacienda', Spain

Malbec, Bodegas Fabre Montmayou 'Reservado', Argentina

Rioja, Marqués de Arienzo 'Crianza', Spain

Listrac-Médoc, Château Clarke, Edmon de Rothschild, France

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Event Options	Standing (Maximum)	Seated (Maximum)
Banquette Dining	n a	16
Private Dining	60	30
Tower Bridge Corner	40	n a
Tea Wing	150	50
Gin Wing	200	100
Level 31	360	200
Site Wide	700	280

1 - Gin Wing

2 - Tea Wing

3 - Private Dining Room



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 us

Private Dining Enquiries: 0203 011 3231
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