

aquashard

Private Dining Rooms



Aqua Shard, Private Dining Room

Private Dining Room

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.

Located in the Tea Wing at aqua shard, the unique glass private dining room can seat up to 24 guests on three round tables and up to 50 guests for a standing reception.

Ideal Location

Perfect for commuters, adjacent to London Bridge station, Aqua Shard provides the perfect setting for breakfast meetings, leisurely weekend brunches, client lunches or intimate dinners.

The menu offers fine British produce from carefully sourced local suppliers, beautifully prepared.

Aqua Shard's private dining menus have been designed to give your guests flexibility; guests are able to make their own course selection on the day, from a choice of three starters, three main courses and three dessert.

aquashard



Vegetarian Full English Breakfast

Sample Breakfast Menus

£25 per person

Bakery

Selection of aqua shard pastries

Bacon Bap

Dingley Dell treacle cured streaky bacon, fried free-range egg, brown sauce

or

Sausage Sandwich

Cumberland sausage, tomato relish, homemade barbecue sauce

or

Free-Range Scrambled Egg Bun

Scrambled eggs, brioche

or

Homemade Toasted Granola (v)

Coconut flakes, candied hazelnuts, dried apricots & cranberries, served with whole milk or sheep's yoghurt

Hot Drinks

Tea

Tea2You | Borough Market | Traditional English Breakfast

Darjeeling Green | Masala Chai

Coffee & Others

Espresso | Americano | Macchiato (single/double) | Cortado Flat White
Cappuccino | Latte | Mocha | Hot Chocolate

Cold Drinks

Fresh Orange Juice | Fresh Apple Juice | Fresh Grapefruit Juice

£35 per person

Bakery

Selection of aqua shard pastries

Shard Full English Breakfast

Two free-range eggs any way, Dingley Dell treacle cured streaky bacon, Cumberland sausage, tomatoes, Portobello mushrooms, homemade baked beans, sautéed potatoes, black pudding, toasted sourdough

or

Vegetarian Full English Breakfast (v)

Two free-range eggs any way, spinach, tomatoes, sautéed potatoes, Portobello mushrooms, homemade baked beans, avocado on brown toast

or

Avocado on toast (v)

Crushed avocado, lemon, chilli flakes, olive oil, pumpernickel toast (add Severn & Wye smoked salmon)

or

Homemade Toasted Granola (v)

Coconut flakes, candied hazelnuts, dried apricots & cranberries, served with whole milk or sheep's yoghurt

Hot Drinks

Tea

Tea2You | Borough Market | Traditional English Breakfast

Darjeeling Green | Masala Chai

Coffee & Others

Espresso | Americano | Macchiato (single/double) | Cortado Flat White
| Cappuccino | Latte | Mocha | Hot Chocolate

Cold Drinks

Fresh Orange Juice | Fresh Apple Juice | Fresh Grapefruit Juice

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.



Wye Valley Asparagus

Sample Weekday Lunch Menus Available Monday - Friday

£35 per person

Business lunch available for parties up to 25

Starters

Wye Valley Asparagus (v)

Truffled pecorino foam, onion granola, hay oil

or

Celeriac Velouté

Ham hock, black pudding, burnt apple, wild chickweed

or

Quinoa Salad (v)

English brassicas, pomegranate, torched orange, smoked almonds, lemon dressing

Main Courses

Braised Hereford Beef Cheek

Crispy Colchester oyster, potato mousseline, foraged sea herbs, wild garlic

or

Juniper Smoked Scottish Sea Trout

Hand dived razor clams, borlotti bean & wild mushroom ragout

or

Textures of English Cauliflower (v)

Caper & raisin purée, Cornish sea aster, sugared pine nuts, orange essence

Desserts

Tonka Bean Set Cream

Macerated strawberries, shortbread crumble, basil, lime sorbet

or

Yorkshire Rhubarb

Duck egg custard, Hattingley Valley sparkling wine & rosewater jelly, blood orange sorbet

or

Cornish Yarg

Port poached pear, pear gel, candied walnut & oat crumble

£55 per person

Optional arrival drink and canapés £25 or £50 per person

A glass of Veuve Clicquot or Ruinart 'Blanc de Blancs' Champagne and four canapés on arrival

Starters

Cotswold's Chicken and Forest Mushroom Terrine

Secret's Farm carrots, sweet mustard, tarragon

or

Marinated Yellowfin Tuna

Avocado cream, Bloody Mary jelly, compressed cucumber, black pepper dressing

or

Spiced Norfolk Cauliflower Soup (v)

Mango, pistachio crumb, coriander

Main Courses

Roasted Fillet of Atlantic Cod

Artichokes barigoule, Jerusalem artichoke purée, Swiss chard, basil

or

Salt Marsh Spring Lamb Lion

Pressed lamb shoulder, black garlic, wild asparagus and fennel pollen

or

Grilled White Asparagus (v)

English cauliflower couscous, pea and wild garlic froth

Desserts

Tonka Bean Set Cream

Macerated strawberries, shortbread crumble, basil, lime sorbet

or

Yorkshire Rhubarb

Duck egg custard, Hattingley Valley sparkling wine & rosewater jelly, blood orange sorbet

or

Cornish Yarg

Port poached pear, pear gel, candied walnut & oat crumble

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Tor Bay Harbour Lobster Benedict



Evesham Beetroot Carpaccio

Sample Weekend Brunch Menus

£50 per person

Optional arrival drink and canapés £25 or £50 per person

A glass of Veuve Clicquot or Ruinart 'Blanc de Blancs' Champagne and four canapés on arrival

Amuse-bouche

Pumpkin Soup

Toasted pumpkin seeds, pumpkin oil

Starters

Tor Bay Harbour Lobster Benedict

Cackleberry Farm egg, roasted lobster Hollandaise, sea greens

Hereford Salt Beef Cracker

Horseradish gel, toasted onion seeds, pickled Secretts Farm carrot crisps & tops

Severn & Wye Smoked Salmon

Toasted pumpernickel bread, crushed avocado, mixed seeds & herbs

Evesham Beetroot Carpaccio (v)

Whipped curd, baby golden beets, pickled & roasted walnuts

Main Courses

Crispy Cod Cake

Fried duck egg, samphire & cucumber salad, spiced kelp aioli

Roast Hereford Beef Sirloin

Truffle mash, heritage carrots, Bermondsey honey glazed parsnips, flowering sprout hearts, beef jus

Slow-cooked Corn-fed Chicken Breast

Sautéed auro potatoes, chanterelles, torched baby gem, roast chicken jus

Foraged Wild Mushroom Risotto (v)

Root vegetables, Spenwood cheese & herbs

Desserts

Apple Crumble

Pink grapefruit gel, Earl Grey custard

White Chocolate and Lime Cheesecake

Blackberry gel, coconut biscuit

Clementine Parfait

Cocoa crumble, Gianduja custard

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Gratinated Colchester Rock Oysters



Fillet of Hereford Beef

Sample Dinner Menus

£75 per person

Optional arrival drink and canapés £25 or £50 per person
A glass of Veuve Clicquot or Ruinart 'Blanc de Blancs' Champagne
and four canapés on arrival

Starters

Crispy Cackleberry Hen's Egg

Seasonal leaves, salted beetroot, pickles, charcoal mayonnaise
or

Gratinated Colchester Rock Oysters

Sauce mousseline, parsley crumb, foraged sea herbs
or

Marinated Yellowfin Tuna

Avocado cream, Bloody Mary jelly, compressed cucumber,
black pepper dressing

Main Courses

Roasted Fillet of Atlantic Cod

Artichokes barigoule, Jerusalem artichoke purée, Swiss chard, basil
or

Salt Marsh Spring Lamb Lion

Pressed lamb shoulder, black garlic, wild asparagus and fennel pollen
or

Grilled White Asparagus (v)

English cauliflower couscous, pea and wild garlic froth

Desserts

Yorkshire Rhubarb

Duck egg custard, Hattingley Valley sparkling wine & rosewater jelly,
blood orange sorbet
or

Marmite & Milk Chocolate Semi-freddo

Pistachio sponge, feuilletine crunch, raspberry & rose sorbet
or

Bramble Cheesecake

Digestive biscuit crumbs, Oak church Form blackberries

£95 per person

Optional arrival drink and canapés £25 or £50 per person
A glass of Veuve Clicquot or Ruinart 'Blanc de Blancs' Champagne
and four canapés on arrival

Starters

Seared Hand-dived Orkney Scallops

ster emulsion, lemon gel, pickled radish, oyster leaf
or

Cotswold's Chicken and Forest Mushroom Terrine

Secret's farm carrots, sweet mustard, tarragon
or

Wye Valley Asparagus (v)

Smoked almonds, olive caramel, Ramesco sauce

Main Courses

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

Torched Halibut

Brown shrimp and egg yolk raviolo, blackened leek, soft herb and
caper dressing
or

Fillet of Hereford Beef

Cottage pie, shallot, king oyster mushroom, port jus
or

Bubble & Squeak (v)

Jersey royals, duck egg, morels, wild rape greens, spring white truffle

Desserts

Yorkshire Rhubarb

Duck egg custard, Hattingley Valley sparkling wine & rosewater jelly,
blood orange sorbet
or

Marmite & Milk Chocolate Semi-freddo

Pistachio sponge, feuilletine crunch, raspberry & rose sorbet
or

Bramble Cheesecake

Digestive biscuit crumbs, Oak church Form blackberries

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Aqua Shard, Atrium Bar

Sample Set Canapé Menus

£35 per person

Bookings are available for up to 40 people in the private dining room

Mushroom Aranchini, Truffle Mayo

Leek and Stilton Tartlet

Mini Haddock, Lemonade Batter and Chips

Prawn Skewer, Sweet Garlic, Tomato & Chilli Jam

Mini Lamb Burger, Mint Emulsion

Chicken Satay and Coriander

Lemon Meringue Pie

Salted Caramel Brownie and Caramelia Ganache

Cheese Table

Optional based on a minimum of 20 people; supplement of £10 per person

British Finest Artisanal Cheese Selection

Spiced pear chutney, fruit & nut bread

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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

Torrontés, 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



Aqua Shard, Private Dining Room

Contact us


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Aqua Shard

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