



# BENARES

EVENTS GUIDE



[events@benaresrestaurant.co.uk](mailto:events@benaresrestaurant.co.uk) • +44 2076 298 886 • [www.benaresrestaurant.com](http://www.benaresrestaurant.com)

# CAPACITY OVERVIEW

AREA OF RESTAURANT	PRIVATE DINING	STANDING
CHEF'S TABLE	2-8	NA
SOMMELIER'S TABLE	2-10	NA
BERKELEY ROOM	11-16	NA
DOVER ROOM	17-36	NA
BAR & LOUNGE	NA	60-80
EXCLUSIVE HIRE	150	250

## THE CHEF'S TABLE

Intimate room, seating up to 8 guests.  
Perfectly suited for dining and meetings.



Experience the heart of Benares at our exclusive Chef's Table.  
This unparalleled dining adventure offers a front-row seat to the kitchen.

Watch as Chef Sameer and his expert team craft exquisite Indian dishes,  
immersing you in authentic culinary artistry.

[Reserve the Chef's Table today.](#)

Capacity - 2 to 8 guests • Minimum Spend £800

## THE SOMMELIER'S TABLE

Private dining in the wine cellar, surrounded by an extensive  
collection of some of the world's finest wines, including rare vintages.  
A great setting for a business meeting, wine tasting or wine pairing.



For a sophisticated touch to your corporate meetings, private dining, or  
business lunches, our Sommelier's Table is the ideal setting. Immerse  
yourself in an atmosphere surrounded by over 200 exquisite wine  
selections.

[Reserve your experience today.](#)

Capacity - 2 to 10 guests • Minimum Spend £1000

## THE BERKELEY ROOM

Named after the prestigious Berkeley Square, this room blends authenticity with intimacy and culture.



The Berkeley Room provides the perfect balance of professionalism and elegance, ensuring a memorable and productive event. Elevate your business gatherings and leave a lasting impression by hosting your next corporate meeting or private dining event in the Berkeley Room.

[Reserve the Berkeley Room today.](#)

Capacity - 11 to 16 guests

## THE DOVER ROOM

One of the largest private dining spaces in Mayfair. The sliding door can be opened to make a completely private space part of the main restaurant.



Introducing the Dover Room, our distinguished banqueting space exuding an authentic and traditional ambiance. Immerse yourself in a setting that seamlessly combines elegance with heritage, providing the perfect backdrop for your gatherings

[Reserve this space today](#) and make your next event truly remarkable.

Capacity - 17 to 36 guests

## EXCLUSIVE HIRE

From the lively bar to our versatile event space, our venue offers a perfect fusion of elegance and charm, ideal for hosting your next memorable event.



Imagine the entire space transformed for your occasion, accommodating up to 200 guests, with seating available for 150 individuals. Whether you're planning a corporate gala, a product launch, or a company-wide celebration, our venue is equipped to meet your every need.

**Capacity - Seated 150 guests, Standing 250 guests**  
**Minimum Spend - Available on request**

## BAR & LOUNGE

Exceptional drinks and delectable bar food converge to craft an unparalleled corporate outing.



Our dedicated staff ensures your needs are met, whether you prefer a Nightingale or a Sweetheart cocktail. Benares' bar stands as the epitome of sophistication and enjoyment - an essential destination for any corporate gathering.

**Capacity (standing only) - 60-80 guests**  
**Minimum Spend - Available on request**

## TASTING MENU

*£135 per person • Paired Wines £129 per person*

1st May to 31st July, 2026

### STREET SNACK



### SAMOSA RAGDA TARTLET

NV Pommery Cuvee Apanage 1874 Brut, Champagne –France



### ROASTED HALIBUT AND SUMMER VEGETABLE CURRY

2022 Montagny 1er cru “Le Vieux Château” Domaine des MoirotsBurgundy-France



### CHICKEN AND FOIE GRAS MOMO

2021 Riesling Goldberg 1.Lage Weingut Knewitz, Rheinhessen-Germany



### HIRAN BOTI TIKKA

2021 Marsannay “Le Finage” Domaine René Bouvier, Burgundy-France



### TANDOORI LAMB CHOP

(Served with Good old Indian Staples)

2020 Primitivo diManduria 62 Anniversario, Puglia-Italy



### RASMALAI

2021 Château Rieussec, Sauternes, Bordeaux-France



### PETIT FOURS

Vegetarian Option Available.

This menu is offered for the entire table, for a maximum of 16 guests.

We request you place your order by 1:00 pm for Lunch, and 9:00 pm for Dinner.

*Food Allergies and Intolerances: please speak to our staff about your requirements  
All prices are inclusive of VAT. A Cover Charge of 5% and a discretionary Service Charge of 10% will be added to your bill*

## BAYLEAF MENU

*£78 per person*

*£68 (Lunch)*

A THREE-COURSE MENU INCLUDING PLATED STARTER AND DESSERT

MAIN COURSE IS SERVED FAMILY STYLE, TO SHARE.

1st May to 31st July, 2026

### MURG MALAI TIKKA

*Green Cardamom and Crème Fraiche Grilled Chicken Tikka*



### MACCHI MALABAR

*Coconut and Curry Leaf Spiced Sea Bass Curry*

### LAMB ROGAN JOSH

*Kashmiri Style Lamb, Chilli and Fennel Gravy*

### PALAK MUTTER

*Slow Cooked Punjabi Spinach and Green Peas*

### LASUNI DAL TADKA

*Garlic Tempered Yellow Lentils*

### PODI ALOO

*New Potatoes with Spiced Powder*

### KESAR PULAO

*Saffron and Cumin Baked Rice*

### ASSORTED BREAD AND BOONDI RAITA



### MANGO CHILLI MASCARPONE CRÈME BRÛLÉE



### PETIT FOURS

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All prices are inclusive of VAT. A Cover Charge of 5% and a discretionary Service Charge of 10% will be added to your bill*

## FENNEL MENU

£89 per person

£79 (Lunch)

A FOUR-COURSE MENU INCLUDING PLATED STARTER AND DESSERT  
MAIN COURSE IS SERVED FAMILY STYLE, TO SHARE.

1st May to 31st July, 2026

### TRUFFLE SHORBA



### HIRAN BOTI TIKKA

*Moringa and Green Chilli Grilled Morsels of Venison Fillet*



### AMRITSARI GHOST

*Lamb Cooked in Tomato, Onions and Whole Spices*

### JHINGA KALI MIRCH

*Prawns Cooked in Coconut and Black Pepper*

### MURG MAKHAN WALA

*Chicken Cooked in Tomato and Fenugreek Sauce*

### DAL BENARESI

*Benares Signature Black Lentils*

### ALOO ANARDANA

*New Potatoes with Fresh and Dried Pomagranate*

### MUTTER & KESAR PULAO

*Green Pea & Saffron Rice*

### ASSORTED BREAD AND RAITA



### RASMALAI



### PETIT FOURS

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All prices are inclusive of VAT. A Cover Charge of 5% and a discretionary Service Charge of 10% will be added to your bill*

## DELUXE MENU

£129 per person • £119 (Lunch)

A FOUR-COURSE MENU INCLUDING PLATED STARTER AND DESSERT  
MAIN COURSE IS SERVED FAMILY STYLE, TO SHARE.

1st May to 31st July, 2026

### CANAPÉS

*Prawn Kempu, Chana Chaat, Hyderabad Chicken Tikka, Grilled Paneer*



### AMUSE BOUCHE & TRUFFLE SHORBA



### MINI TANDOORI PLATTER

*Chilli & Herb Venison Tikka and Mustard Prawn*



### GHOST KI CHAAP

*Spiced Grilled Lamb Chop*

### MURG KALI MIRCH

*Organic Chicken Smearred in Onion and Black Pepper*

### MACCHI MALWANI

*Seasonal White Fish Stew with Coastal Spices*

### PANEER MAKHAN MASALA

*Indian Cottage Cheese in Buttered Tomato and Fenugreek Gravy*

### BHINDI MASALA

*Stir-Fried Okra with Onion Masala*

### DAL BENARESI

*Benares Signature Black Lentils*

### SUBZ PULAO

*Baked Aromatic Rice with Organic Vegetables*

### ASSORTED BREAD AND BOONDI RAITA



### CHIKOO ICE CREAM, FROZEN YOGURT



### PETIT FOURS

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All prices are inclusive of VAT. A Cover Charge of 5% and a discretionary Service Charge of 10% will be added to your bill*

## ADDITIONAL INFORMATION

All menus and prices are subject to change.

Party menus are only available to groups of 9 and above.

Tasting Menu is available for parties of up to 16 guests.

Please select one menu for your whole party.

Vegetarian menu options are available upon request.

All Chicken and Lamb is Halal.

Wine options are available with all menus.

During the period from 15th November to 30th December a deposit will be applicable.

Complimentary place cards and personalised printed menus can be provided upon request.

No minimum spend and hire charge on bookings over 9 and above\*. We kindly ask guests to confirm final numbers 72 hours before the date of the booking.

A Cover Charge of 5% and a discretionary Service Charge of 10% will be added to your bill.

Please advise of any dietary requirements and allergies in advance.

Kindly select your preferred menu and return a minimum of 14 days prior to your event.

Click **HERE** to view our 360° Google tour.

\*Minimum spend is retained for Chef's Table and Sommerlier's Table





FOR MORE INFORMATION AND RESERVATIONS, PLEASE CONTACT US

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**BENARES**  
RESTAURANT & BAR