

THE  
HIPPODROME  
CASINO  
LONDON

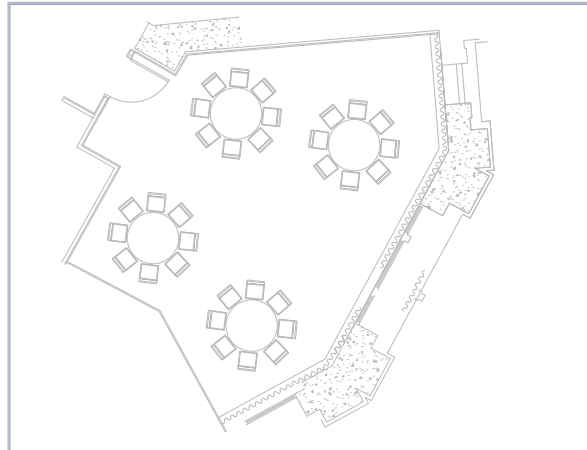
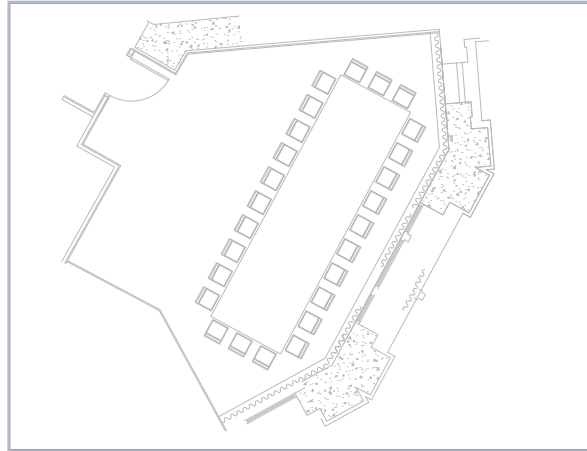
**PRIVATE ROOMS  
AT THE HIPPODROME CASINO**



# ALMA'S ROOM

## ROOM INFORMATION

Alma's Room is spacious and provides natural daylight, it's the perfect space for business meetings, private dining and birthday parties. The room can be set up in different styles to suit your event needs.



## ROOM FEATURES

- Complimentary Wi-Fi
- Flipchart
- Projector
- Audio visual (AV) equipment
- PA system
- Conference call facilities

## CAPACITY

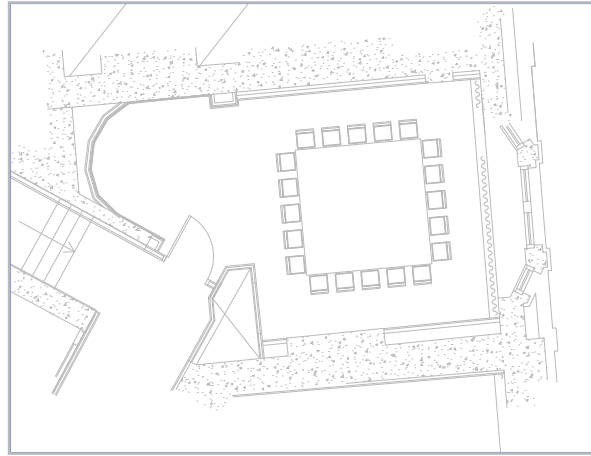
- Square 20
- Boardroom 26
- U-Shaped 15
- Theatre 32
- Banqueting 32



# JIMMY'S ROOM

## ROOM INFORMATION

Jimmy's Room is the most intimate of our private rooms. It's perfect for informal gatherings, meetings and private dinners.



## ROOM FEATURES

- Complimentary Wi-Fi
- Flipchart
- Projector
- Audio-visual (AV) equipment
- PA system
- Conference call facilities

## CAPACITY

- Square 16
- Classroom 15
- U-Shaped 12



# DAYTIME CATERING OPTIONS

## ON ARRIVAL

Tea/coffee £3pp

Tea/coffee with biscuits £3.50pp

Tea/coffee with pastries £4.50pp

Juice £2pp

Still/sparkling water (large) £3.50pp

## BREAKFAST

**Minimum order – 10 people**

Scrambled eggs (add smoked salmon for £5)

Avocado on toast with sun-dried tomatoes

Selection of mini pastries (croissants, pain au chocolate, Danish)

Seasonal fruit salad with mint

Porridge with fruits & muscovado sugar

Organic yoghurt pots, fruit compote & granola

Muffins (blueberry, banana, chocolate)

Selection of cakes (lemon, chocolate, orange, vanilla)

**3 options £10pp**

**5 options £15pp**

**All options £20pp**



## SANDWICH LUNCH

Selection of sandwiches (tuna mayo, smoked salmon with cream cheese, hummus & feta, ham & English mustard, coronation chicken)

Crisps

Mixed salad

**£13.50pp**

## HEALTHY BUFFET LUNCH

**Minimum order – 15 people**

Pitta bread and assorted dips

Baby gem salad with crispy onions

Mixed salad

Greek salad

Chicken with grilled vegetables and lemon sauce

**£18.50pp**

## HOT BUFFET LUNCH

**SERVED IN THE RESTAURANT**

**Minimum order – 20 people**

Selection of breads

**STARTERS** • Roast veg salad with baby rocket & mature vinegar • Potato salad with tuna and seasonal veg • Mixed leaf salad & pomegranate dressing • Baby gem salad with roast cherry tomatoes & balsamic vinegar glaze • Mixed salad, iceberg lettuce, red onions, black olives, eggs, beetroot & house dressing • Caesar salad with grilled chicken & parmesan dressing • Portobello mushrooms with goat cheese, crispy bacon & walnuts • Prawn salad with pineapple & Marie Rose sauce

**MAINS** • Beef stew with raisins & couscous • Grilled chicken breast with mushroom sauce & baby roast potatoes • Honey-glazed pork loin & wild rice • Pasta - squash & ricotta cannelloni • Chicken curry with sticky rice • Roast salmon with kale & lemon sauce • Roast cod with tomato & basil sauce • Egg noodles, crispy chicken & sichuan sauce • Roast USDA sirloin with red wine sauce and mashed potato (supplement £5)

**DESSERTS** • Cheesecake with dark chocolate sauce • Mini tiramisu • White chocolate pudding & berries • Fruit tartlets • Wet chocolate cake • Pecan tart • Chocolate mousse with brandy & orange sauce

**£36pp for 6 options**

# PRIVATE DINNERS



## MENU 1

### STARTERS

**SEA BASS CEVICHE** | mango purée & tiger's milk (H)

**ENDIVE & GRILLED AVOCADO SALAD** | orange, caramelised pecan nuts & Roquefort cheese (V)

**USDA MEAT BALLS** | wild mushroom sauce & parmesan cheese

### MAINS

**USDA PRIME SIRLOIN** | 250g / 10oz | chips

**PRAWN LINGUINI** | spring onion & chilli (H)

**SUPER VEGAN SLIDERS** | mojo verde sauce, tomato & coleslaw | chips (VG)

### DESSERTS

**ICE CREAM & SORBETS**

**PUMPKIN PIE**  
crème fraîche

**ALMOND MILLEFEUILLE**  
seasonal fruits & mascarpone cream

£37.5 PER PERSON  
(Also available for lunch on request, £32.50pp)

## MENU 2

### STARTERS

**GRILLED OCTOPUS** | sesame, shallots & crushed potatoes (H)

**GOAT CHEESE LOLLIPOPS** | lemon curd (V)

**USDA MEAT BALLS** | wild mushroom sauce & parmesan cheese

### MAINS

**USDA PRIME RIB EYE** | 370g / 13.5oz | chips

**PAN FRIED SALMON** | sticky rice, coconut flakes & green Thai curry (H)

**TOMATO LINGUINI** | spring onion, chilli (V)

### DESSERTS

**ICE CREAM & SORBETS**

**COOKIE CHEESECAKE**  
vanilla ice cream, white chocolate & caramel sauce

**SWISS ROLL**  
chestnut mousse & warm chocolate sauce

£40 PER PERSON  
(Also available for lunch on request, £35pp)

# SOCIAL DINING MENU

(Available for parties of up to 20 people)

## STARTERS

**SEA BASS CEVICHE** | tiger's milk & passion fruit

**CORNISH CRAB** | smoked salmon, chilli & avocado

**ORGANIC HEIRLOOM TOMATO SALAD** | mustard & tarragon dressing (VG)

**USDA MEAT BALLS** | wild mushroom sauce & parmesan

## USDA STEAKS & MAINS

**FILLET** - 200g • 7oz **RIB EYE** - 350g • 12.5oz **SIRLOIN** - 300g • 10.5oz

ALL STEAKS COME WITH A SIDE OF CHIPS AND RED WINE SAUCE.

**PAN FRIED SALMON** | spinach purée, baby veg & Jacquart Champagne sauce (H)

**HALOUMI BURGER** | grilled field mushrooms & caramelised onions | chips (V)

ALL MAINS COME WITH A SIDE OF GREEN BEANS.

## TOPPINGS

**FRIED DUCK EGG** | 3

**CHARGRILLED KING PRAWN** | 5

**LOBSTER TAIL** | 10

**GRILLED WHOLE FRESH LOBSTER** | thermidor sauce | 25

## DESSERTS

**ICE CREAM & SORBETS**

**ALMOND MILLEFEUILLE**

seasonal fruits & mascarpone cream

**WHITE RUSSIAN CHEESECAKE**

Kahlúa caramel & hazelnut ice cream

£45 PER PERSON (includes a welcome drink)

# DRINKS MENU



## PROSECCO

	175 ML	BTL
Stelle D'Italia Prosecco • Italy	7	35

## CHAMPAGNE

	175 ML	BTL
Jacquart Signature Mosaique Brut (V)	9	45
<b>ROSÉ</b>		
Jacquart Mosaique Brut (V)	10	55

## WHITE WINES

	175 ML	BTL
La Raia, Biodynamic Gavi di Gavi Italy	9	35
Spy Valley, Sauvignon Blanc New Zealand	8	29
Journey's End Haystack, Chardonnay South Africa	7	25

## ROSÉ WINES

	175 ML	BTL
Spy Valley, Pinot Noir Rose New Zealand	8	29
Calafuria Rosato Italy	8	25

## RED WINES

	175 ML	BTL
Crasto Douro Superior, Touriga Blend Portugal		45
Cannonball, Merlot California USA		45
Spy Valley, Pinot Noir New Zealand	10	39
Argento, Organic Malbec Argentina	9	36
Journey's End Huntsman, Shiraz Mourvedre South Africa	7	25

## XXL FORMAT

	BTL
Brunello Di Montalcino Il Poggione, Sangiovese (1.5L) Italy • 2012	160
Mar De Frades Rías Baixas, Albariño (1.5L) Spain • 2017	80
Don David El Esteco, Malbec (1.5L) Argentina • 2017	80

## BEERS

	BTL
Corona	4.8
Budweiser	4.8

# FACILITIES & FURTHER INFORMATION

- Complimentary Wi-Fi available throughout The Hippodrome
- Complimentary place cards are provided for private dinners
- A docking station for your phone or iPad is available in Alma's Room or background music can be provided in both rooms
- There is no room hire charge, however we do normally set a minimum spend on food & beverages. The minimum spend depends on the date, time and size of your group
- All prices include VAT, a discretionary 12.5% service charge will be added to the bill
- The Hippodrome Venue (Casino, Restaurant, Bars, Theatre and Events) is a strictly over 18s venue and guests may be challenged if they are lucky enough to look under 25. We recommend all guests bring original valid photographic ID
- Complimentary cloakroom in the venue

To discuss your event requirements or to book an appointment to view, please contact our Events Team on [events@hippodromecasino.com](mailto:events@hippodromecasino.com) or **0207 769 8888**



Leicester Square Underground Station  
(Northern Line & Piccadilly Line)



Charing Cross Railway Station  
(5-minute walk)

