

Shhhh

EST. 1999
Hush

PRIVATE DINING & EVENTS

“I wanted to create
the exclusive feel of a
private members club,
without the membership”

Jamie Barber, Owner





EST. 1999 Hush

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About Hush

Tucked away in a charming cobbled courtyard in the historic heart of Mayfair, Hush's iconic townhouse has remained one of London's favourite secret locations for nearly two decades.

Hush was founded in 1999 by former entertainment lawyer Jamie Barber and the late Sir Roger Moore's son, Geoffrey; both passionate foodies with big ambitions and a great address book between them. Since first opening the doors, Hush has become a hugely successful and popular destination for a clientele that mixes savvy Londoners and sophisticated international visitors; deservedly honoured with the prestigious "Test of Time" award at the Tatler Restaurant Awards and more recently the winner of "Best Design" at the London Club and Bar Awards 2018.

We welcome a variety of events at Hush, from corporate dinners and wedding receptions to cocktail masterclasses and after work drinks.

Our dedicated team would be delighted to talk through the array of options available to ensure that your special event is a memorable and successful one.



SIR
Blue Moon
PRIVATE DINING ROOM



SIR
Sir Roger Moore
PRIVATE DINING ROOM

In memory of our co-founder, Sir Roger Moore, Hush is proud to present The Sir Roger Moore Room, established in Winter 2017.

We have been honoured to host many celebratory events with Sir Roger over the years, from intimate birthday parties to our own launch party, and are delighted to be dedicating the private dining room in his name.

Sir Roger became a UNICEF ambassador in 1991, and it was a cause very close to his heart. In recognition of this, and Sir Roger's enduring legacy, for every event held, Hush will be delighted to make a donation to UNICEF, ensuring that every cause for celebration is also an occasion to help someone in need.

'Nobody does it better'

The Sir Roger Moore Room at Hush is entirely self-contained on the second floor of the Mayfair townhouse and boasts a private bar, cloakroom and kitchen, all exclusive to your event. There is an abundance of natural daylight from the windows overlooking the courtyard and the room is fully air-conditioned.

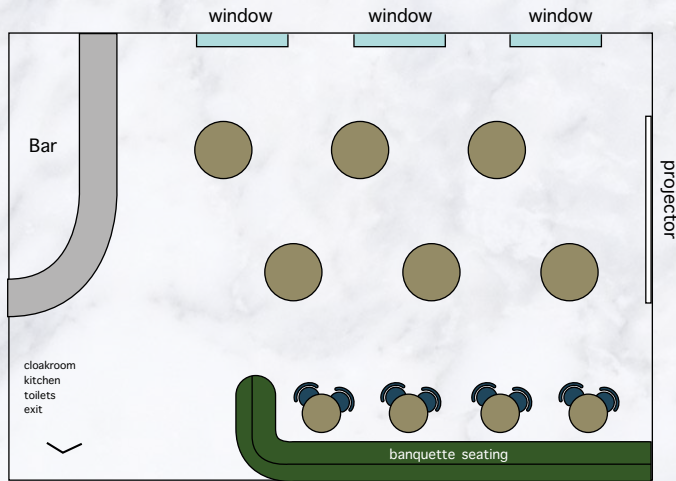
The flexibility of the room lends itself to a wide variety of occasions. Whether you are planning a celebratory lunch for 20 guests, a company awards dinner for 60 or a 30th birthday party with a DJ for up to 100 guests.



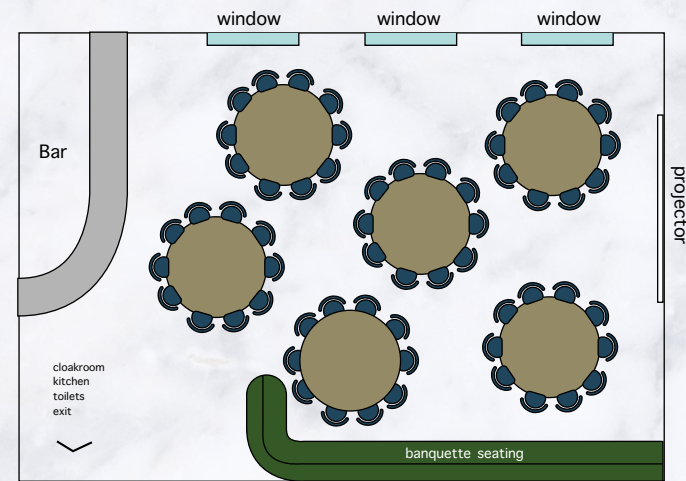


Room configurations

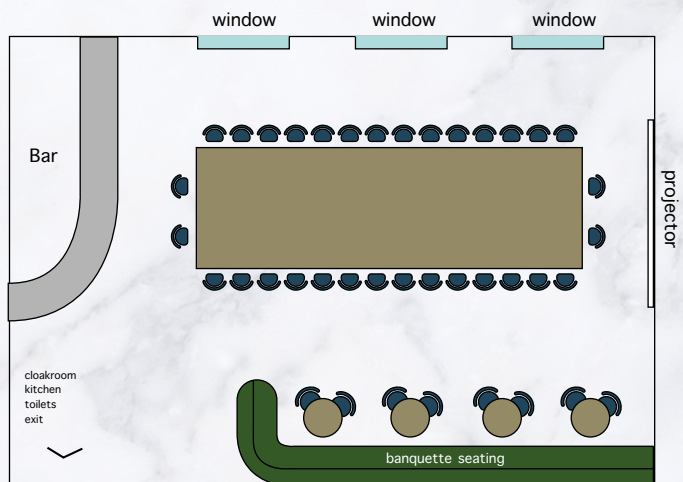
Dimensions 12.65m x 6.65m



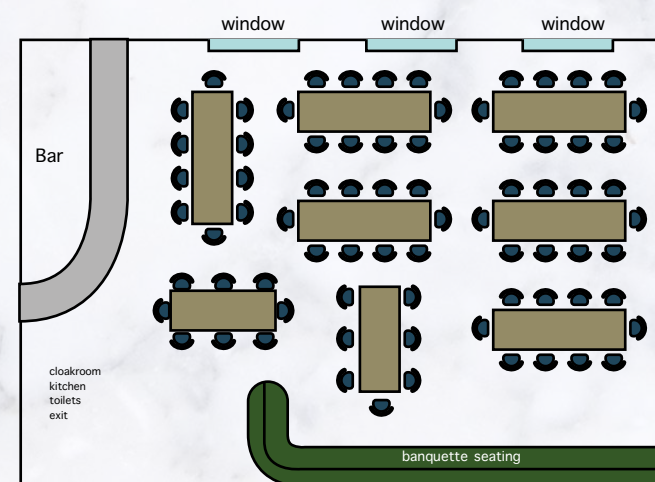
Standing up to 100 guests



Seats up to 66 guests



Seats 10 to 32 guests



Seats up to 75 guests



Event Planning

Access times

Breakfast	8.00am – 10.30am
Lunch	12.00pm – 4.30pm
Dinner	6.30pm – 12.30am

Music

An AUX cable is available for your own music or background music can be played. You are welcome to arrange live musicians or performers. Hush work closely with a DJ, we would be happy to coordinate this for you or put you in touch directly, should you wish to arrange your own DJ, Hush has DJ equipment available for hire.

Table arrangements

Terrariums planted with succulents and cacti decorate each of the tables. We are more than happy for you to bring your own flower arrangements or put you in touch with our florist.

Facilities

- Private bar and kitchen
- Exclusive cloakroom
- Disabled access
- AV equipment
- 2x2m projector and screen
- Hand held microphone
- 6 x 1m stage blocks
- Conference phone
- Complimentary Wi-Fi
- DJ Equipment:
 - 2 x Pioneer CDJ-350 CD Decks,
 - 1 x Pioneer DJM-350 Mixer, 1
 - x Pioneer DM-40 (pair) Active
 - Monitor Speakers

Further information

Menus can be printed and dedicated with text, image or logo for your event, Hush will provide complimentary place cards.

VAT is included in all pricing.
15% service charge applies to all private bookings.



LUNCH & DINNER MENUS

Private Dining Menus

All served with Tortano Sourdough Bread
& Pitted Harlequin Olives

We kindly ask you to choose one menu for the entire party.

For parties of 18 or above, we will ask you to pre-order dishes for each guest ahead of your event.

Dietary requirements can be catered for, please advise your events manager.

MENU A

£56 pp

Grilled Asparagus, Kale, Lemon,
Caper & Tomato Dressing (VG)(GF)(DF)

Curly Endive & Walnut Salad,
Blue d`Auvergne Cheese Dressing (N)(GF)

Samphire & Romaine Lettuce Caesar Salad

Grilled Calamari, Saffron, Aioli, Rocket,
Gigante Beans (GF)(DF)

Flat-iron Chicken, Fresh Tarragon Gremolata &
Caramelised Garlic Purée (GF)(DF)

Roasted Squash & Barley Salad,
Balsamic Vinaigrette (VG)(GF)(DF)

Potatoes & Mixed Herb Salad

Lemon Meringue Tart

MENU B

£60 pp

Warm Asparagus Spears, Truffle Hollandaise,
Baby Watercress (V)(GF)

Chicken Liver Parfait, Spiced Plum Chutney,
Brioche Toast

Sautéed Atlantic Scallops, Dukkah Roasted Summer
Squash, Hazelnut Crumble (GF)(N)

Devonshire Duck Confit Leg, Summer Cabbage,
Pancetta, Peas, Cherry Sauce (GF)(DF)

Grilled Seabass, Avocado Crema,
Pineapple Salsa, Micro Herbs (GF)(DF)

Cacio e Pepe Pasta, Fresh Black Truffle,
Parmesan & Black Pepper (V)

All served with Charlotte Potatoes & Mixed Herb Salad

Chocolate Dipped Honeycomb, Tarragon Mascarpone (GF)

MENU C

£65 pp

Chargrilled King Prawns, Garlic & Herb Butter,
Saffron Aioli (GF)

Crispy Duck & Spring Onion Croquettes,
Spring Pea Cream

Heritage Beetroot Salad, Goat's Cheese,
Pomegranate, Radish (GF)(V)

Rump of Welsh Lamb, Smoked Aubergine,
Girrolle Mushrooms, Rosemary Jus (GF)(DF)

Tortelloni of Spring Peas, Crushed Peas,
Wild Garlic Olive Oil (V)(DF)

Blackened Miso Salmon, Grilled Asparagus,
Miso Sesame Dressing (GF)(DF)

All served with Charlotte Potatoes & Mixed Herb Salad

Warm Cherry Bakewell Tart, Crème Fraiche,
Cherry Sauce (N)

CHEESE

An additional cheese course can be added to all menus for a supplement of £10pp.

Selection of Neal's Yard Cheeses with Orkney Oat Cakes & Fig Chutney

Menus subject to seasonal change

(GF) Gluten Free (N) Contains Nuts (DF) Dairy Free (V) Vegetarian (V) Vegan

Private Dining Menus

MENU D

£72 pp

Amuse Bouche Chilled Spring Pea Veloute, Wild Garlic Oil (GF)

Burrata, Fresh Figs, Thyme, Honey Dressing,
Wild Rocket (V)(GF)

Carpaccio of Beef, "Harry's Bar" Style (GF)

H.Forman & Sons Gin & Tonic Oak Smoked Salmon, Capers,
Pickled Shallots, Lemon

Fillet of Cornish Cod, Spring Vegetables,
Saffron & Herb Sauce (GF)

Grilled Marinated Lamb Cutlets, Tabbouleh,
Sriracha (DF)

Roasted Baby Artichokes, Coriander Spiced Lentils, Crumbled
Feta, Coconut & Sesame Yogurt (V)(GF)

All served with Charlotte Potatoes, Sautéed Green Beans with Lemon & Garlic
Oil & Mixed Herb Salad

Eton Mess of Strawberries, Basil Infused Cream, Meringue (GF)

MENU E

£80 pp

Amuse Bouche Truffled Artichoke Cappuccino (GF)

🌱 Fresh Ricotta & Shaved Truffle Brioche (V)

Jamón de Iberico De Bellota 4 year old, Fresh Tomato
Sourdough Bread (DF)

Dorset Crab & Colchester Lobster Salad (GF)(DF)

Grilled Halibut, Roasted Baby Artichokes, Girolles & Prosciutto (GF)

Grilled Chateaubriand, Heritage Carrots,
Morels & Madeira Jus (GF)(DF)

Aubergine "Holstein" Aubergine Schnitzel, Fried Egg, Kale
Pesto, Fresh Black Truffle (V)(N)

All served with Truffled Creamed Potatoes, Sautéed Green Beans
with Lemon & Garlic Oil & Mixed Herb Salad

Alphonso Mango Sorbet, Grilled Pineapple,
Vanilla & Mint Syrup (VG)(GF)(DF)

Patricia Michaelson's Truffled Brie'

Selection of Port, Cognac & Pudding Wine from our Trolley

FRESH MINT TEA, COFFEE & PETIT FOURS

£4pp



Roasted in small batches, hand crafted in
East London by the same family since 1993.
Honey, chestnut & toasty, caramel, spice smoke

Menus subject to seasonal change

(GF) Gluten Free (N) Contains Nuts (DF) Dairy Free 🌱 Vegetarian 🌿 Vegan

Canapés

Prices are set per item

DRINKS RECEPTION PACKAGE

Glass of Perrier-Jouët and 3 x one bite canapés of your choice per person
£28pp

MEAT £5

Prosciutto wrapped Manchego and English Pear *(GF)*

Teriyaki Beef & Lettuce Cups *(GF) (DF)*

Roasted Pork Belly with Plum Sauce *(GF) (DF)*

Lime & Herb Chicken Tartlet

Mini Yorkshire Puddings with Rare Roast Beef,
Horseradish & Rosemary

Crispy Duck & Spring Onion Croquettes
with Spring Pea Cream

FISH £5

Horseradish Blinis with Beetroot &
Smoked Mackerel *(GF) (DF)*

Cod Beignets with Pea Puree & Chorizo Oil

Organic Salmon Cakes with Tartare Sauce

Grilled Tiger Prawns with Sriracha Mayonnaise *(GF) (DF)*

Miso Black Cod Bites *(GF) (DF)*

Smoked Salmon, Cream Cheese & Cucumber Bites *(GF)*

VEG £4

Chicory with Roquefort & Walnuts *(GF)*

Spiced Artichoke Fritters, Smoked Garlic
& Lemon Mayonnaise *(DF)*

Olives Milanese stuffed with Goat's Cheese

Honeyed Feta & Watermelon *(GF)*

Hot Breadsticks with Tomato Tapenade *(GF)*

Mini Jacket Potato with Beetroot
& Horseradish Cream *(GF) (DF)*

DESSERT £3.5

Hush Mars Bar Cheesecake bites

Salted Caramel Mini Chocolate Tartlets *(GF)*

Mini Eton Mess *(GF)*

Baby Eclairs

Mini Crepes with Summer Berries & Cream *(GF)*

Honeycomb & White Chocolate Bites

SUBSTANTIAL / BOWL FOOD £6

Spiced Cauliflower Salad with Tahini *(GF) (DF)*

Chickpea Quinoa Salad with Fresh Herbs
& Pomegranate *(GF) (DF)*

Mini Truffled Hamburgers with Caramelised Red Onion
& Wild Rocket

Courgette and Sweet Potato Burger with
Chipotle Mayonnaise *(DF)*

Spicy Kerala Chicken Curry with Coconut Rice *(DF) (N)*

Dukka Roasted Lamb Chickpea Stew *(GF) (DF) (N)*

Sole Goujons Chips with Tartare Sauce

Miso Glazed Salmon with Spiced Lentils *(GF) (DF)*

Wild Mushroom & Thyme Bruschetta *(DF)*

Macaroni Cheese with Spring Vegetables

Gluten free options available, please advise your events manager.

Wine

WHITE WINE

Colombard, Maison Belenger IGP Cotes de Gascogne, France 2018	35
Picpoul de Pinet, Mas Puech, Languedoc, France 2017	37
Greco, Gravina Bianco Botromagno, Puglia, Italy 2018	43
Grüner Veltliner, Vom Haus, Pfaffl, Austria 2017	45
Pinot Grigio Cantina Riff, Italy 2018	49
Albariño, Domingo Martin, Spain 2018	51
Sauvignon Blanc, E Block Spy Valley, New Zealand 2017	53
Gavi di Gavi, Morgassi Superiore Volo, Italy 2017	55
Chardonnay, Bogle Winery, USA 2016	57
Sauvignon Semillon, "Gravestone", New Zealand 2016	61
Chardonnay, Planeta, Sicily, Italy 2017	63
Gavi di Gavi, Vigneto Ciapon DOCG, Bergaglio, Italy 2015	63
Sauvignon Blanc, "Aveta", Stag's Leap, USA 2016	65
Sancerre Cuvée Insolite, Domaine Franck Millet, France 2017	67
Chenin Blanc, "The FMC", South Africa 2016	71
Condrieu, "La Petite Côte", France 2017	75
Chardonnay, "Dreams", Vinnaioli Jermann, Italy 2015	77
Riesling, Cuvée Frédéric Emile, Trimbach, France 2015	79
Châteauneuf du Pape Blanc, Domaine de la Janasse, France 2015	81
Chablis Grand Cru Vaudésir, Domaine Louis Michel, France 2015	85
Chassagne Mont Blanc 1er Cru Clos de Monopole, France 2015	91
Corton Blanc Grand Cru, Dom Maillard Père et Fils, France 2015	95

RED WINE

Merlot, Maison Belenger IGP Cptes de Gascogne Red, France 2017	35
Barbera, Riva Leone, Piemonte, Italy 2017	37
Carménère Santa Rita Gran Hacienda Chile 2017	43
Côtes du Rhône, Hubert et Fils, Rhone, France 2017	45
Nero d'Avola, Nero di Troia IGT, Botroagno, Puglia, Italy 2017	49
Pinot Noir Winemaker Reserve, New Zealand 2016	51
Organic Malbec, Argento Reserva, Argentina 2015	53
Old Vine Zinfandel, Bogle Winery, USA 2016	55
Primitivo di Manduria, "Papale Oro", Puglia, Italy 2014	57
Fleurie "Poncié", Dom du Vissoux, Burgundy, France 2017	59
Nero d'Avola, "Santa Cecilia", Planeta, Sicily, Italy 2015	61
Chianti Classico, Casa Brancaia, Italy 2016	61
Moulin d'Issan Margaux, Chateau d'Issan, France 2016	63
Malbec, Chateau de Haute-Serre Grand Vin, France 2015	67
Siraz, Henry's Seven SGV, Henschke, Australia 2016	71
Rioja Mirto, Ramón Bilbao, Rioja, Spain 2012	75
Cyril Cabernet, Henschke, Australia 2010	77
Pinot Noir, Peregrine Wines, New Zealand 2014	79
Brunello di Montalcino, Il Poggione, Tuscany, Italy 2013	81
Cabernet Sauvignon, "Artemis", Stag's Leap, Napa, USA, 2015	85
Barbaresco Basarin, Negro, Italy 2015	91
Châteauneuf du Pape Chaupin, Rhône, France 2013	95

CHAMPAGNE

NON VINTAGE	Bottle
Perrier Jouët Brut	80
Perrier Jouët Rosé	85
Perrier Jouët De Blancs	95
Bollinger Special Cuvée	95
Ruinart Blanc de Blancs	105
Laurent Perrier Rosé	105
Veuve Clicquot Extra Brut Extra Old	105
Grand Siècle, Laurent Perrier	150
Krug Grande Cuvée	180
VINTAGE	
Bollinger Grande Année 2007	130
Taittinger "Comtes" Blanc De Blancs 2006	140
Perrier Jouët Belle Époque 2007	170
Dom Ruinart Blanc de Blancs 2004	180
Pol Roger Cuvée Sir Winston Churchill 2004	180
Dom Pérignon 2009	180
Perrier Jouët Belle Époque Rosé 2006	190
Taittinger "Comtes" Rosé 2006	200
Dom Pérignon Rosé 2003	350
Perrier Jouët Belle Époque Blanc De Blancs 2004	350

ROSÉ WINE

Astros Cotes du Provence, France 2017	50
Cloud Chaser, Cotes de Provence France 2015	65

SPARKLING WINES

Planeta Brut NV, Metodo Classico	80
Luc Belaire Gold Brut NV	90
Luc Belaire Sparkling Provence Rosé NV	90

BOTTLED BEERS / CIDER

Staropramen Premium Lager	(5%) 6.5	
Chang Premium Lager	(5%) 6.5	
Brewdog Nanny State, Alcohol Free	(0.5%) 6.5	
Rekorderling Dry Apple Cider	(5%) 6	
Mineral Water (75cl)		5.5

Cocktails

WE LOVE BUBBLES

14

CLASSIC CHAMPAGNE COCKTAIL

Taittinger Brut, Courvoisier VSOP,
Grand Marnier, Angostura Bitters

PURPLE RAIN

Goji Liqueur, Violet Liqueur, Taittinger Brut

VICTORIA'S SECRET

Gin, Maraschino Liqueur, Lemon Juice,
Taittinger Rosé

ELDER BUBBLES

Vodka, Elderflower Cordial, Fresh Cucumber,
Taittinger Brut

BORN GINGER

Fresh Apple, Ginger, Ginger Beer, Taittinger Brut

HUSH COCKTAIL CLASSICS

12

NEGRONI

Beefeater 24, Antica Formula, Campari

FRENCH 75

Beefeater 24, Lemon Juice, Sugar Syrup,
Perrier Jouet Brut

CLASSICAL CHAMPAGNE COCKTAIL

Pierre Ferrand Dry Curaçao, Sugar Cube,
Angostura Bitters, Top with Perrier Jouet Brut

FLAVOURED BELLINIS

Peach purée & Liqueur, Passionfruit purée & Liqueur,
Raspberry purée & Liqueur,
Strawberry purée & Liqueur, Prosecco

PARADISE GARDEN

Cucumber, Mint, Lime Juice, Franklin's & Sons Tonic
Water and Beefeater 24 or Absolut Elyx or Bruxo
Mezcal.

TWINKLE

Absolut Elyx, Elderflower Cordial, Layered with Perrier
Jouet Blason Rose

BORIS THE WOLF

Absolut Elyx, Raspberry Purée, Passionfruit Purée,
Apple Juice, Honey Syrup

NON-ALCOHOLIC DRINKS

7

VANILLA SKY

Fresh Mint, Ginger, Lime, Vanilla Syrup,
Apple Juice, Ginger Beer

SUGAR KANE

Mixed Berries, Vanilla Sugar, Cranberry Juice

BETTY FORD

Fresh Raspberries, Passion Fruit, Honey,
Apple Juice

VIRGIN COLADA

Pineapple Juice, Coconut Syrup, Lime Juice,
Double Cream

ELDERFLOWER SPRITZ

Elderflower Cordial, Fresh Mint, Soda Water



BLADES

AT HUSH

Blades at Hush harks back to a bygone era, when Mayfair was the place to go for any discerning Londonista. The name is a nod to the private members club of James Bond's M, and reflects our ethos that Hush is like a private members club without the membership.

Hush has a natural 60s connection; the windows of Blades look in to Jimi Hendrix's apartment and a selection of 60s photography of Sir Roger Moore and other film stars from Hush co-founder Geoffrey Moore's personal collection line the walls. Together with Hush's natural affiliation with Bond, Blades is an opportunity to rediscover the glamour of the era.

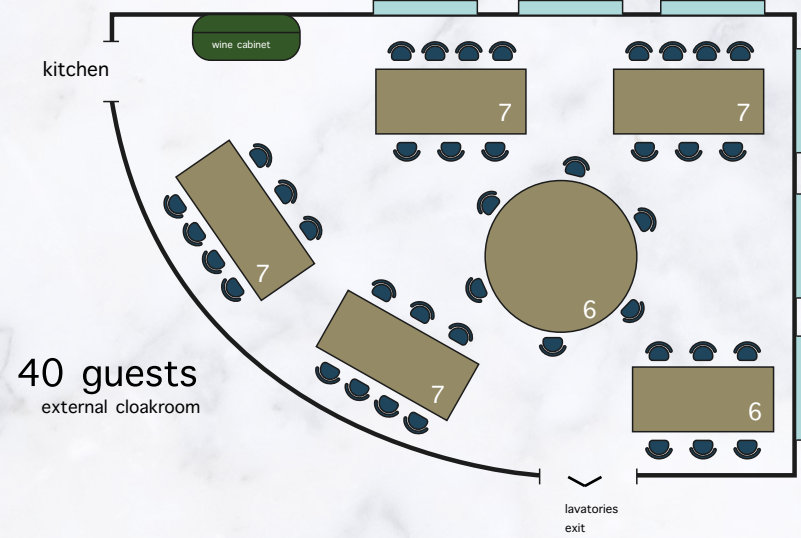
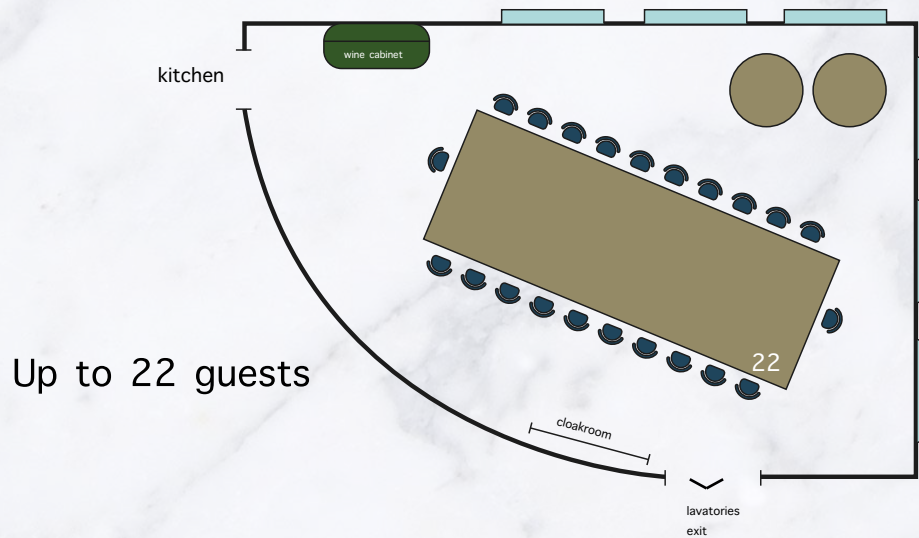
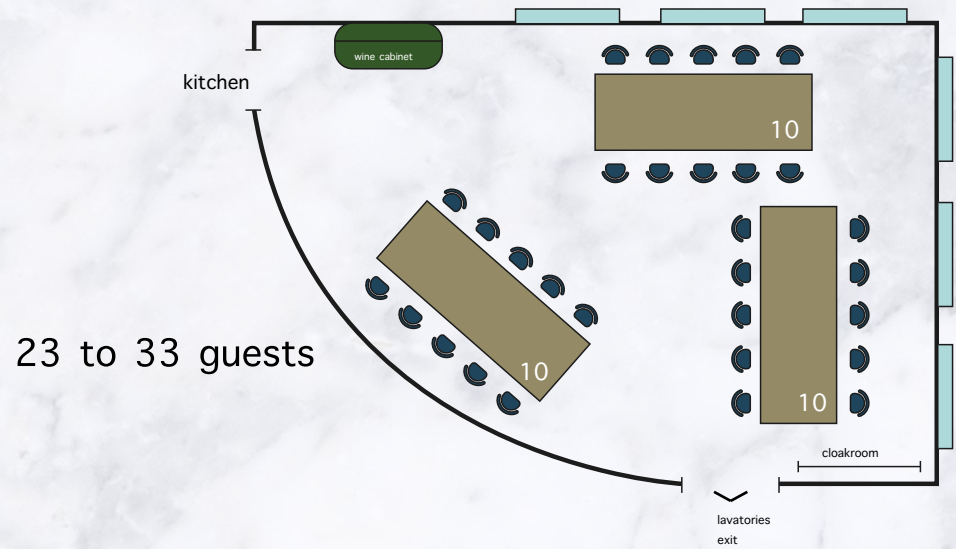
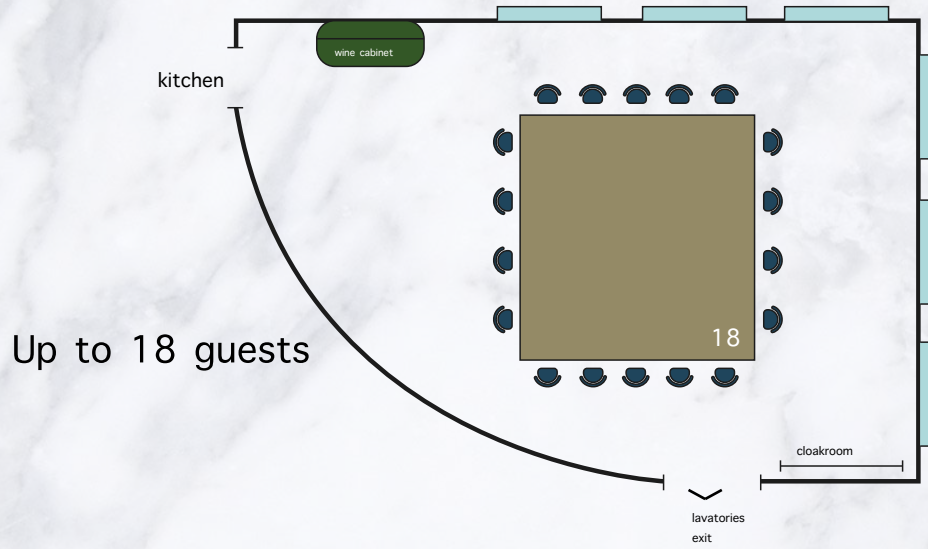
Blades is also proud to showcase one of the most extensive lists of fine and rare whiskies in London, including several lost distilleries of Scotland.

Blades offers a charming and elegant setting for any event and is particularly fitting for intimate wedding receptions, bridal showers or birthday dinners. Adjacent to the cocktail lounge on the first floor, the restaurant can accommodate up to 40 guests for a seated reception or 50 guests for a cocktail party when hired exclusively.





Room configurations





Access times

Breakfast	8.00am – 10.30am
Lunch	12.00pm – 4.30pm
Dinner	6.30pm – 12.30am

Table arrangements

You are welcome to bring your own flower arrangements, alternatively we would be happy to arrange floral centrepieces for you based on your requirements.

Facilities

Cloakroom
Disabled Access
60" TV stand
Microphone and speaker

Music

Hush background music

Further information

Menus can be printed and dedicated with text, image or logo for your event, Hush will provide complimentary place cards.

VAT is included in all pricing.
15% service charge applies to all private bookings.







AVIATOR AT HUSH

Best Bar in London

- London Club and Bar awards 2017

Host your party in one of London's most prestigious cocktail bars. Allow Aviator's expert team of mixologists to lead you on a journey around the world without leaving your bar stool to discover a time when luxury ruled the skies.

Fitting for cocktail and canapé receptions for up to 100 guests, Aviator hosts an array of corporate and private events, whatever the occasion.

Discreetly located off the main bar area is The Concorde Room, an exclusive den available for parties of up to eighteen. Semi-private areas from 10 - 50 standing guests can also be reserved whether you are looking for the perfect spot for after-work drinks or to impress friends and family.

Our skilled and committed team of mixologists can also bring Aviator to you. From hosting a cocktail masterclass in the comfort of your own home, team building at your office or hiring our bar team to bring their first-class cocktails to your party.



Cocktail Masterclass

Discover classic cocktails from across the globe, stopping at one famed cocktail making city at a time.

Learn the tricks of the trade, showcase your new bartender skills and enjoy tasting the rewards.

Cocktail Masterclass £35pp

Our cocktail masterclass includes 2 premium cocktails from our 'Inflight Menu' per person and a personalised Aviator passport to keep.

Cocktail Masterclass 'First Class' £45pp

Upgrade to first class and enjoy 2 premium cocktails from our 'Inflight Menu', 1 take-off nibble, 1 short haul bar snack per person and a personalised Aviator passport to keep.

Aviator's Cocktail Masterclasses are available Monday to Saturday 3pm – 6pm, subject to reservation and suitable for groups of up to 20.

Gift vouchers available at www.hush.co.uk





Gin & Jam Afternoon Tea with Gin Masterclass

'Shaken not Stirred'

£60pp

"Kensington Gardens": A Welcome Tipple

Hush Gin Cocktail of Choice

Hush Gin & Tonic Oak Smoked Salmon and Cream Cheese on *German Rye*

Smoked Ham with Onion Jam & Watercress on *Tortano Sourdough*

Manchego & Quince Jelly on *Soft White*

Corn-fed Chicken & Tarragon Mayonnaise on *Tortano Sourdough*

Warm Scones with Clotted Cream & a trio of jams

(Wendy Brandon's Gooseberry, Blackberry and Rhubarb)

Raspberry Ripple Lollipops, Milk Chocolate & Passion Fruit Jaffa Cake,

Lemon Curd Tart, Passion Fruit Choux Bun

Choice of *H. R. Higgins of Mayfair* Loose Leaf Teas

Celebrate in style with Afternoon Tea in the chic surroundings of The Sir Roger Moore Room. Suitable for groups of 15 or more, enjoy our quintessentially British Afternoon Tea with a twist. Your guests will be treated to a Hush Gin masterclass from one of our knowledgeable and talented mixologists. Learn how to make James Bond's famous tipple of choice – the Vesper Martini, before tucking in to Hush Gin infused smoked salmon sandwiches and warm scones with clotted cream. Each cocktail has been carefully designed to complement the delightful flavours of Wendy Brandon's homemade jams and is made using our own boutique blended Hush Gin.



AFTERNOON TEA
AWARDS
2017

Afternoon Tea gift vouchers
for smaller parties in Blades
available at www.hush.co.uk

EST. 1999
Hush



HAVE A LOOK AT OUR 3D MAP SHOWING ALL SPACES OF HUSH

[Click here](#)



We look forward to creating a memorable event for your special occasion at Hush. Please do not hesitate to contact our experienced and dedicated events team for further details.

Contact:

For event enquiries:
events@hush.co.uk
02076591523

EST. 1999
Hush

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