

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  
*Roger Moore*  
PRIVATE DINING ROOM

Sponsored by



CHAMPAGNE  
**TAITTINGER**

*Reims*

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.





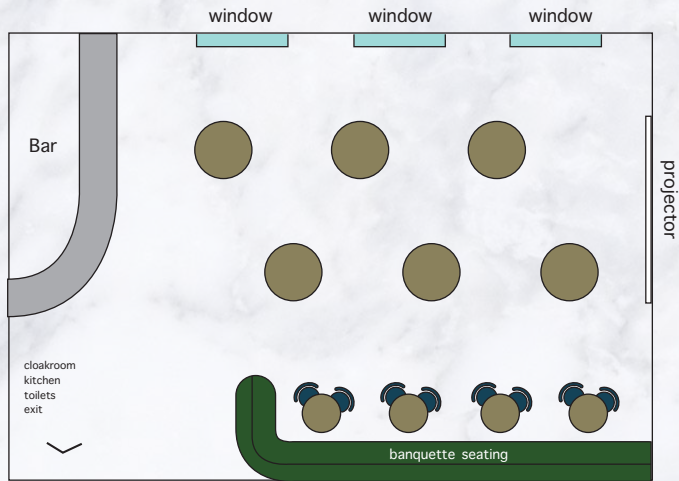




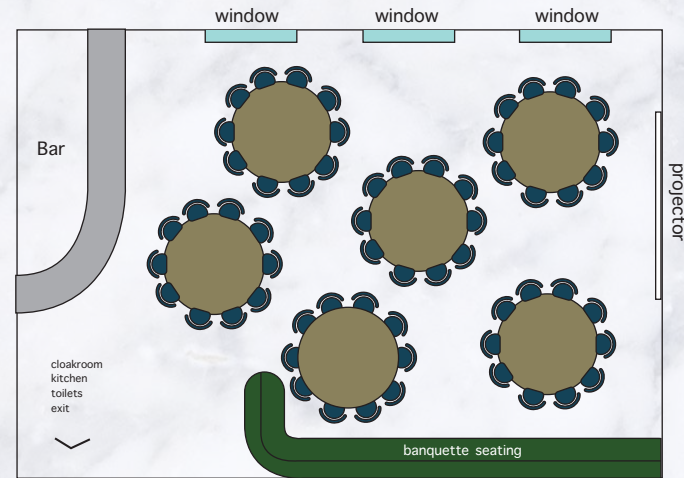


# Room configurations

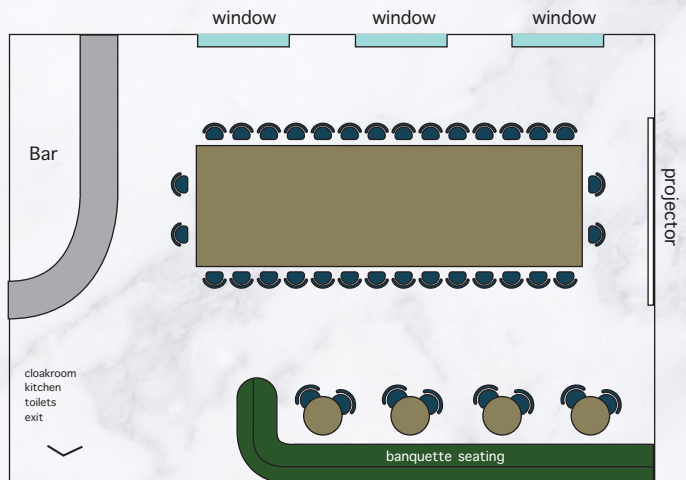
Dimensions 12.65m x 6.65m



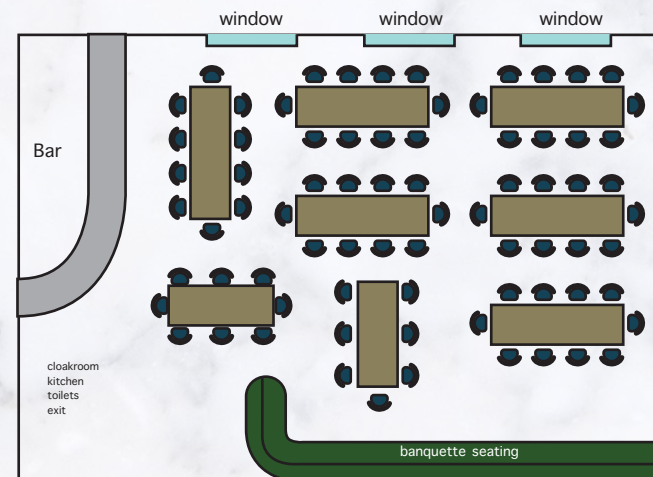
Standing up to 100 guests



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.









# 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.



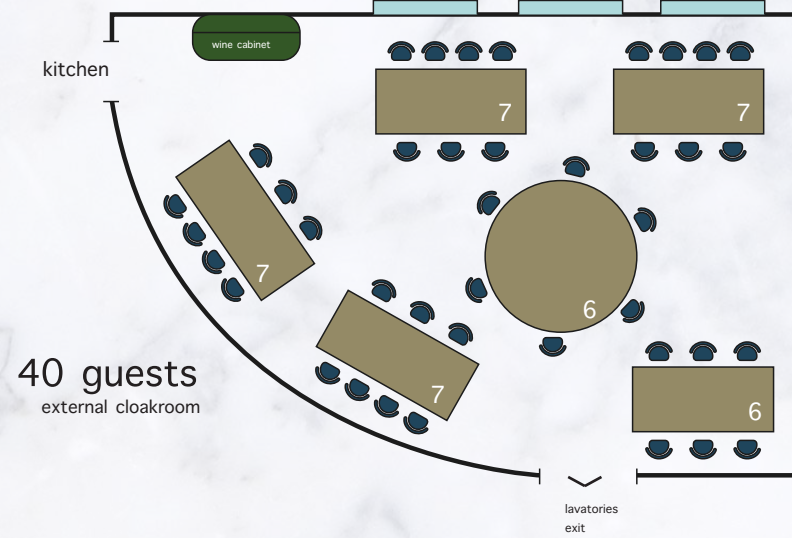
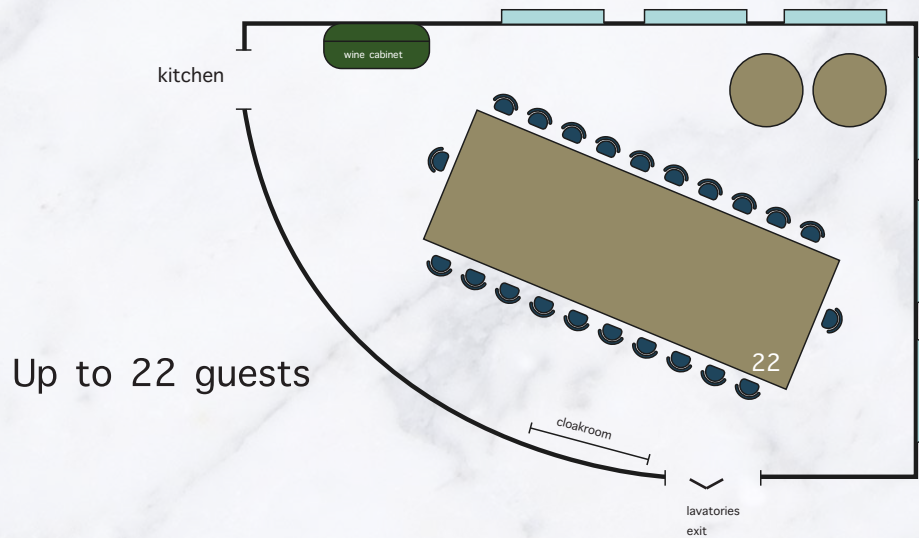
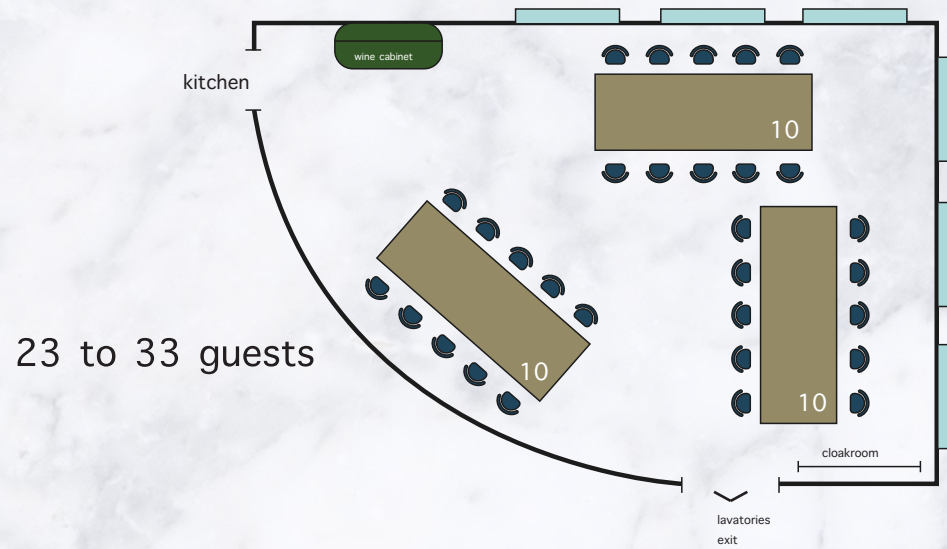
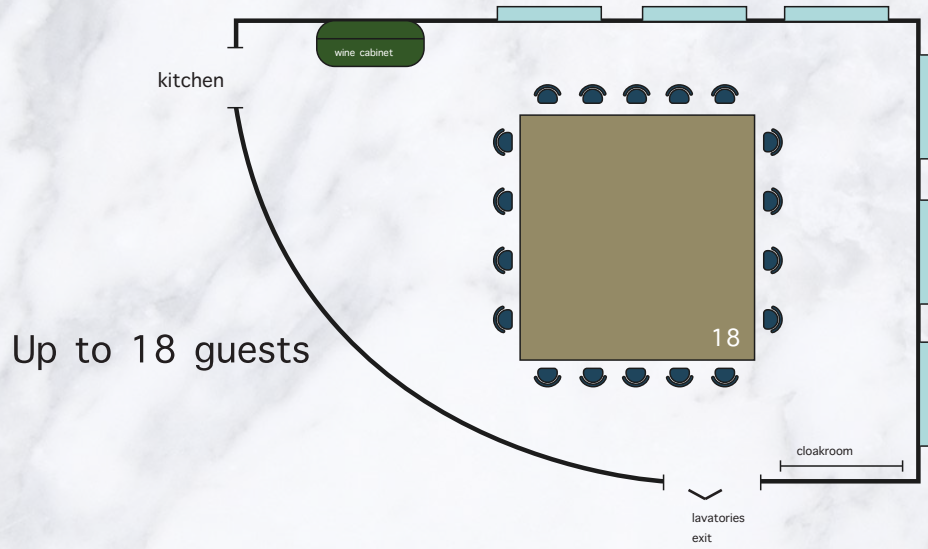








# Room configurations







## 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.







## 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

🌿 Watermelon & Feta Salad, Red Onion,  
Raspberry Balsamic (GF)

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

🌿 Aubergine & Mint Bruschetta (DF)

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

Organic Loch Fyne Salmon Fishcake, Buttered Leeks,  
Tomato & Caper Relish (DF)

🌿 Puy Lentil, Roasted Parsnip & Walnut Salad,  
Balsamic Vinaigrette (DF)(N)

*All served with Charlotte Potatoes & Mixed Herb Salad*

🌿 Grilled Pineapple, Mint Sugar (GF)

### MENU B £60 pp

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

Crispy Duck & Spring Onion Croquettes,  
Beetroot Cream

🌿 Beetroot Carpaccio, Ragstone Goat's Cheese,  
Pickled Walnuts (GF)(N)

Fillet of Atlantic Cod, Lemon Zest,  
White Bean Stew, Sautéed Spinach (GF)

Rump of Welsh Lamb, Truffled Celeriac,  
Roasted Root Vegetables, Rosemary Jus (GF)

🌿 Roasted Squash & Barley Salad,  
Balsamic Vinaigrette (DF)

*All served with Charlotte Potatoes & Mixed Herb Salad*

Chocolate Dipped Honeycomb, Tarragon Mascarpone (GF)

### MENU C £65 pp

Sautéed Atlantic Scallops, Minted Pea Purée,  
Garlic, Caper & Herb Butter (GF)

Iberico Ham & Cep Croquettes

🌿 Steamed Asparagus, Poached Duck Egg,  
Black Truffle (GF)(DF)

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

Devonshire Duck Breast, Creamed Savoy Cabbage,  
Roasted Spiced Apple, Madeira Jus (GF)

🌿 Grilled Cauliflower Steak,  
Pesto & White Bean Puree (N)

*All served with Charlotte Potatoes & Mixed Herb Salad*

Glazed Lemon Tart, Lemon Granita, Sour Cherries

### 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 🌿 Vegetarian 🌱 Vegan



# Private Dining Menus

## MENU D

£72 pp

Cep Cappuccino

🌿 Burrata, Almonds, Honey & Thyme (GF)(N)

Carpaccio of Beef, “Harry’s Bar” Style (GF)(DF)

H. Forman & Son’s Gin & Tonic Oak Smoked Salmon,  
Capers, Pickled Shallots, Lemon (DF)

Roasted Monkfish, Braised Lentils,  
Charred Hispi Cabbage, Romesco Sauce (GF)(DF)(N)

Grilled Marinated Lamb Cutlets, Tabbouleh,  
Spiced Aubergine Relish (GF)(DF)

🌿 Wild Rice & Porcini Mushroom Risotto, Roasted Garlic

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

🌿 Chocolate Tart, Rhubarb Compote

## MENU E

£80 pp

Truffled Artichoke Cappuccino

🌿 Fresh Ricotta & Shaved Truffle Brioche

Loin of Fresh Blue Fin Tuna Tartare, Ponzu & Avocado (DF)

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

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

Roast Chateaubriand, Truffled Creamed Potatoes,  
Spinach, Morels & Madeira Jus (GF)

🌿 Cacio e Pepe; Parmesan, Black Pepper &  
Freshly Shaved Black Truffle  
*(made at the table in a giant cheese wheel)*

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

Poached Peaches, Zabaglione, Crushed Amaretti (GF)

*Selection of Port, Cognac & Pudding Wine from our Trolley*

FRESH MINT TEA, COFFEE & PETIT FOURS

£4pp

*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 Taittinger Champagne and 3 x one bite canapés of your choice per person  
£25pp

### ONE BITE CANAPES

#### FISH

Fried Langoustines with Romesco Sauce *(GF)(DF)* £5.0

Crab Mayonnaise with Pickled Kohlrabi  
& Salmon Roe *(GF)(DF)* £3.5

H. Forman & Son's London Cure Smoked  
Salmon Crostini £3.0

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#### MEAT & POULTRY

Iberico Ham & Cep Croquettes £4.0

Duck Liver Mousse, Tomato Marmalade,  
Brioche Toast £3.5

Chicken Cigars with Almond & Cinnamon *(GF)(N)* £3.0

Duck Spring Rolls with Plum Sauce £3.0

Mini Yorkshire Pudding with Grilled Beef Fillet  
& Horseradish £4.0

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#### VEGETARIAN

Wild Mushroom Arancini with Truffle Mayonnaise £3.0

Beetroot Hummus *(GF)(DF)* £2.0

Mini Welsh Rarebit £2.0

Filo Tartlets with Wild Mushroom & Thyme £3.5

### SWEET

Chocolate Brownie *(N)* £2.0

Mini Lemon Tart £2.0

Mini Valhrona Hot Chocolate Pot *(GF)* £2.5

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### SUBSTANTIAL CANAPÉS

£5 each

Mini Hamburger with Wild Rocket, Gherkin & Ketchup *(DF)*

Almond Coated Chicken Goujons with Aioli *(N)*

Rare Tuna Salad with Soy & Ginger Dressing *(GF)(DF)*

Lemon Sole Goujons & Tartare Sauce

Macaroni Cheese with Crispy Bacon

*Gluten free options available, please advise your events manager.*



# Wine

## WHITE WINE

Picpoul de Pinet, Beaugaran, France 2016	35
Pinot Grigio IGT, Giovanni Puitti, Italy 2017	43
Grüner Veltliner, Vom Haus, Pfaffl, Austria 2017	45
Sauvignon Blanc, Yealands, New Zealand 2017	47
Douro Superior White, Quinta do Crasto, Portugal 2016	49
Chardonnay, Bogle Winery, USA 2016	51
Albariño D.O Rias Baixas, Mar de Frades, Spain 2016	53
Gavi di Gavi, "La Minaia", Piemonte, Italy 2016	55
Riesling, "Eroica", Chateau Ste Michelle, USA 2014	57
Chardonnay, Planeta, Sicily, Italy 2016	59
Sancerre, Domaine Franck Millet, Loire, France 2017	61
Pouilly Fuissé, Dom Saumaize Michelin, France 2014	65
Chenin Blanc, "The FMC", South Africa 2015	70
Pouilly Fume Triptyque, Loire, France 2014	71
Chablis 1er Cru, Louis Michel, France 2015	73
Chardonnay, Colección 125, Chivite Family Estates, Spain 2014	75
Condrieu, "La Petite Côte", France 2016	79
Puligny Montrachet, Jean Louis Chavy, France 2015	81
Corton Blanc Grand Cru, Dom Maillard Père et Fils, France 2014	90
Chassagne Mont Blanc 1er Cru, Clos de Monopole, France 2015	100
Meursault 1er Cru les Charmes, Dom Mikulski, France 2014	120

## RED WINE

Primitivo, "Boheme", Puglia, Italy 2017	35
Carménère, Viña Falernia Chile 2015	43
Côtes du Rhône, Dom Brusset, France 2016	45
Syrah, Chateau Ste Michelle, USA 2014	47
Chianti Classico, Storie di Famiglia Cecchi, Italy 2015	49
Old Vine Zinfandel, Bogle Winery, USA 2015	51
Malbec, "Don David", El Esteco, Argentina 2016	53
Cabernet Sauvignon "Seven Oaks", USA 2015	55
Pinot Noir, Yealands, New Zealand 2016	57
Fleurie "Poncié", Dm du Vissoux, France 2016	59
Primitivo di Manduria, "Papale Oro", Italy 2014	61
Nero d'Avola, "Santa Cecilia", Italy 2014	63
Pinot Nero, Red Angel IGT, Jermann, Friuli, Italy 2015	65
Rioja Reserva, Sierra Cantabria, Spain 2011	67
Gigondas les Hauts de Montmirail, France 2015	69
Mercurey 1er Cru Clos de Barraults Rouge, France 2013	73
Brunello di Montalcino, Il Poggiona, Italy 2012	79
Vino Nobile, Poliziano, Italy 2014	81
Rioja Mirto, Ramón Bilbao, Spain 2012	83
Cabernet Sauvignon, "Artemis", Stag's Leap, USA 2014	85
Chateauneuf du Pape, Chaupin de la Janasse, France 2013	120





CHAMPAGNE  
**TAITTINGER**

*Reims*

NON VINTAGE	Bottle
Taittinger Brut Réserve	85
Taittinger Brut Prestige Rosé	85
Taittinger Nocturne Sec	90
Taittinger Prélude	90
VINTAGE	
Taittinger Millésime 2009	90
Taittinger “Comtes” Blanc De Blancs 2005	150
Taittinger “Comtes” Rosé 2005	220



## ROSÉ WINE

Comte de Provence, La Vidaybanaise, France 2015	50
Chivite las Fincas, Spain 2017 <i>In collaboration with Arzak</i>	55
Cloud Chaser, Cotes de Provence France 2015	60

## SPARKLING WINE

Planeta Brut NV, Metodo Classico	65
Luc Belaire, Rare Brut	70
Luc Belaire Sparkling Provence Rosé NV	70

## MAGNUMS

Taittinger Brut Reserve NV	140
Taittinger Prestige Rosé NV	150
Château Talbot, 4ème Cru Classé, France 2011	260

## 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

## HUSH COCKTAIL CLASSICS

12

### HUSH CHAMPAGNE COCKTAIL

Vodka, Violet Loqueur, Taittinger Brut

### TWINKLE

Vodka, Elderflower Cordial, Taittinger Rosé

### MAYFAIR MOJITO

Rum, Fresh Lime, Mint, Taittinger Rosé

### CLASSIC PEACH BELLINI

Peach Purée, Peach Liqueur, Prosecco

### MARGARITA

Premium Tequila, Triple Sec, Lime Juice

### NEGRONI

Gin, Sweet Vermouth, Campari

## 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

## 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









## 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](http://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 tittle 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](http://www.hush.co.uk)





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](mailto:events@hush.co.uk)  
02076591523

EST. 1999  
**Hush**

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