

# SANTINI

## PRIVATE DINING ROOM AND BOARDROOM

Our newly refurbished Boardroom is now available for booking, along with our versatile Private Dining Room.

Whether you are planning meals, boardroom-style meetings, working lunches, presentations, functions or parties, we can cater for up to 28 guests seated or 60 standing for drinks and canapés. Music, free wifi, speakers, flip-chart, notebooks/pens, and two private car parking spaces are provided and we are happy to supply a projector on request.



The décor is refined and welcoming and the room also boasts its own bar for your pre- and post-dinner cocktails.

You can choose from our range of set menus or, if you prefer, the events team will accommodate your specific requirements and to help you create your own event. With the focus on authentic Italian cuisine, choices include light bites, antipasti and salads, fresh, homemade pasta dishes cooked to order and grilled meat and fish dishes. We offer a selection of tempting desserts to finish. Signature dishes include mango & prawn cocktail, fusilli with white veal ragout, and rack of lamb with grapes, balsamic & rosemary.

A local favourite for over 30 years, Santini is a family-run Italian restaurant located in the quintessentially British neighbourhood of Belgravia, just two minutes away from Victoria rail station, Sloane Square and Knightsbridge tube stations.

A recently opened, elegantly atmospheric bar and all-year-round heated al fresco terrace add to Santini's special charm. We look forward to greeting you and your guests with our signature cocktails and quality cigars.

### **CONTACT US**

Carmine Iengo, Events Manager / 020 730 4094/8275 / [events@santinirestaurant.com](mailto:events@santinirestaurant.com)

# SANTINI



## ADDITIONAL INFORMATION

- Capacity: 28 seated / 60 standing
- Opening times: flexible / available for all-day dining. Full kitchen service:  
Lunch: 12:00 – 15:00  
Dinner: 18:00 – 22:00
- Parties of 12 or more are kindly asked to use the set menus. There is a choice of 3 set menus A, B and C.
- Complimentary flowers are provided. Florist details can be provided if guests require specific arrangement.
- Guests are welcome to decorate the room in accordance with their tastes. Please liaise with event manager before further arrangements.
- Music, free Wifi, speakers, flip-chart notebooks/pens, two private car parking spaces are provided. Projector is also available on request with a due hire cost.
- Deposit - £50 per person. Full balance is due on the day of the event.
- Cancellation policy: 7 days in advance
- There is no room hire charge but we kindly request a minimum spend:  
Lunch: £500  
Dinner: £1,000
- A cover charge of £1.50 per person will be added to the final bill
- A discretionary service charge of 12.5% will be added to the final bill

# SANTINI

## Santini Restaurant Reservation Agreement

Date of Function: \_\_\_\_\_ Time of Function: \_\_\_\_\_

Number of Guests: \_\_\_\_\_ Host's Name: \_\_\_\_\_

Company: \_\_\_\_\_ Contact Person: \_\_\_\_\_

Telephone: \_\_\_\_\_ Fax: \_\_\_\_\_

Email \_\_\_\_\_

**DEPOSIT:** Santini requires a minimum deposit of £50 per head to reserve the private dining room. Please be aware that your reservation is not confirmed until you have returned your signed contract. Although we will attempt to contact you first, any reservation pending the receipt of contract is subject to cancellation. We will apply any deposit received against the cost of the event. The deposit may be made by company cheque, bank transfer or credit card. **THE BALANCE IS DUE IN FULL THE DAY OF THE EVENT.**

**MENUS:** Parties of 12 or more are asked to use one of the set menus. Please note that menu prices & items are subject to change.

**MENU GUARANTEE:** We kindly request that all menus are planned and an estimated head count is given as soon as possible (a minimum of 7 working days before the event). A head count is required 24hrs in advance of the event. We reserve the right to charge for guests who do not attend where we have not been informed 24 hours in advance.

**CANCELLATION POLICY:** Cancellations made 7 days prior to the event will have the full deposit refunded. Cancellations made less than 72 hours prior to the event will forfeit the full deposit.

**CREDIT CARD AUTHORISATION:** I give Santini Restaurant irrevocable authorisation to charge the following credit card for payment of said deposit. I understand that the total balance due must be paid at the conclusion of the event.

Credit Card Number: \_\_\_\_\_ Amount of Charge  
£ \_\_\_\_\_

Circle one: Visa MasterCard American Express

Name on card: \_\_\_\_\_ Expiry Date: \_\_\_\_\_ Security No. \_\_\_\_\_

Authorized Signature of Cardholder: \_\_\_\_\_ Date \_\_\_\_\_

Signature of Santini Manager: \_\_\_\_\_ Date \_\_\_\_\_

# SANTINI

## MENU A

*£40 per person*

CRISPLY FRIED CALAMARI, HERB AIOLI

BRESAOLA, RUCOLA, PARMIGIANO

TRICOLORE

Mozzarella di bufala dop, cherry tomatoes, avocado

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BRANZINO SANTINI

Poached sea bass, lentils, mixed herb balsamic dressing

GRILLED CORN-FED BABY CHICKEN, DEVIL SOUCE

SARDINIAN GNOCCHETTI, SPICY TOMATO SOUCE AMBURGINE, RICOTTA BASIL

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TIRAMISU CLASSICO

LEMON SORBET

AFFOGATO AL CAFÉ

Vanilla ice cream, espresso coffee, hot chocolate sauce

# SANTINI

## MENU B

*£50 per person*

STUZZICHINO

Seasonal teaser

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MANGO, PRAWN & AVOCADO COCKTAIL, CHILLI LIME VINAIGRETTE

PROSCIUTTO & BUFFALO MOZZARELLA PLATTER, HOMEMADE FOCACCIA

CESAR WADGE

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AGNELLO AI FORNO

Slow roasted lamb shank, parmigiana polenta, anchovy lemon salsa

POLPO PAZZO

Charge grilled octopus, savoy cabbage, chickpeas, blood orange gremolata

SARDINIAN GNOCCHETTI, SPICY TOMATO SOUCE AMBURGINE, RICOTTA BASIL

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SANTINI SIGNATURE CHEESECAKE

AMALFI LEMON CREAM

FRUTTINI ASSORTITI

# SANTINI

## MENU C

*£65 per person*

STUZZICHINO

Seasonal teaser

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## ANTIPASTI MISTI FOR THE TABLE

Umami Platter, Caesar Wedge, Crispy Calamari Herb Aioli, Classic Beef Carpaccio, Butter Bean Hummus, Mango & Prawn Cocktail

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## RISOTTO DI MARE

FUSILLI AL RAGOUT DI VITELLO

SANTINI signature dish of short pasta curls, white veal ragout

SARDINIAN GNOCCHETTI, SPICY TOMATO SOUCE AMBURGINE, RICOTTA BASIL

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## CAPELANTE

Grilled scallops, pumpkin seeds, parsley, parmigiano  
BRASATO AL BAROLO CON PURE DI PATATE AL TARTUFO

Beef brisket slow cooked in Barolo wine, creamy truffled mascarpone mashed potatoes,

MELANZANE ALLA PARMIGIANA

Slow baked aubergine layers, Sicilian tomato sauce, mozzarella, ricotta, bitter chocolate

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## CHOCOLATE PUDDING

FRUTTINI (SELECTION OF FRUIT SORBETS)

TESTUN AL BAROLO CHEESE WITH FIGS & BALSAMIC JAM