

THE PRIVATE ROOM

AT

THE IVY



INTIMATE, ICONIC & PRIVATE

THE PRIVATE ROOM AT THE IVY

The Private Room at The Ivy is as glamorous and in-demand as the restaurant downstairs. Up to 60 guests can be seated for a wedding, breakfast, lunch or dinner celebration, or 100 for a cocktail reception, which makes it an ideal corporate dinner venue in Covent Garden.

The Private Room includes a twinkling bespoke bar and a stunning collection of contemporary art. These, married with the signature harlequin stained glass windows and oak panelling, create a truly elegant and irresistibly alluring space.



ACCOMMODATING YOUR GUESTS

The Private Room is hugely versatile – as suitable for business breakfasts, lunch presentations, networking cocktail parties, book launches, film junkets or formal dinners, as it is for an anniversary or birthday knees-up, a friend's get-together or a wedding or civil partnership.

The bar and reception area are the perfect size for drinks for up to 60 before lunch or dinner and the whole room is spacious enough for 100 for a cocktail and canapé reception. For seated breakfasts, lunches and dinners, up to 32 guests can be accommodated on one long oval table, or 60 on six round tables of 10.



BESPOKE MENUS

Our Executive Chef, Gary Lee and his team create menus specifically for The Private Room, inspired not only by the seasons, but also by the eclectic and imaginative menu in the restaurant. Using only the finest ingredients, the chefs can adapt the enclosed menus to suit personal tastes and dietary requirements.



THE PRIVATE ROOM
AT
THE IVY

SUMMER MENUS 2018

AVAILABLE FROM

AVAILABLE FROM MONDAY 11TH JUNE – SUNDAY 23RD SEPTEMBER

MENU ONE

£58.00

Burrata

*with beetroot carpaccio, green shoots, muscatel &
pistachio dressing*

~

Ivy shepherd's pie

with buttered peas & carrots

~

Summer fruit pavlova

~

Teas, coffee & petits fours

MENU TWO

£60.00

Summer vegetable salad

with goats curd, gazpacho, mint & multi seed cracker

~

Cornish cod fillet

with braised violet artichokes, capers & Datterini

~

Apricot and buttered almond tart

with amaretti ice cream

~

Teas, coffee & petits fours

MENU THREE

£64.00

Salmon poké

with peppered pineapple, nori seaweed, lime & jalapeno

~

Breast of Devonshire chicken

buttermilk fried thigh, creamed sweetcorn, girolles & basil

~

Elderflower panna cotta

with raspberries & biscotti

~

Teas, coffee & petits fours

THE PRIVATE ROOM
AT
THE IVY

MENU FOUR

£68.00

Crispy duck & watermelon salad
with pomegranate & spiced cashews

~

Miso blackened salmon
Asian greens, pickled ginger, dashi & sesame

~

Yuzu gin & tonic jelly
with citrus sherbet

~

Teas, coffee & petits fours

MENU FIVE

£72.00

The Ivy mixed sashimi
salmon & sea bass
pickled cucumber & kizami wasabi

~

Cornish lamb
creamed feta, broad beans & roasted Heritage carrots

~

Iced buttermilk zabaglione
with strawberries & shortbread

~

Teas, coffee & petits fours

MENU SIX

£80.00

Shellfish & avocado salad
with spiced cocktail sauce

~

Fillet of beef
grilled asparagus, summer truffle mousseline, Madeira glaze

~

Cru Virunga chocolate & sour cherry crunch bar

~

Teas, coffee & petits fours

We are happy to cater for guests with specific dietary requirements and arrange alternative dishes where required.

An additional cheese course can be added to all menus at a supplement of £12.50 per person.
Cheeseboards will consist of a bespoke selection of three British or European cheeses served with crackers and seasonal accompaniments.

All prices include VAT; a 15% service charge applies

THE PRIVATE ROOM
AT
THE IVY

CANAPE SELECTION

CANAPE RECEPTION

£29.00

Please choose eight canapés from the selection below

PRE-LUNCH / DINNER CANAPES

£12.00

Please choose four canapés from the selection below

Wild mushroom & Gorgonzola arancini

Honeyed feta & watermelon

Lobster tortilla with guacamole

Popcorn shrimp with spiced lemon mayonnaise

Loch duart smoked salmon with blinis and crème fraiche

Fried parmesan courgettes, salsa fresca

Beetroot crisps, goat's curd & red onion marmalade

Moroccan lamb croquettes with harissa mayonnaise

Courgette rolls, pickled vegetables & shoots

Sesame crusted tuna with wasabi

Mini shepherd's pie



THE PRIVATE ROOM
AT
THE IVY

MINI DISHES

£40.00

Please choose six dishes from the selection below

SAVOURY DISHES

Shepherd's pie

Salmon sashimi with pickled ginger & wasabi

Bannockburn rib eye, chips and Béarnaise

Flaked crab tabbouleh with chickpea crisps

Chicken tortilla with houmous, tabbouleh and harissa

Crisp fried asparagus with kimchi mayonnaise

Thai baked sea bass, wild ginger and soy dressing

Dukkah roasted lamb, chickpea stew

Tandoori monkfish; kohlrabi, apple & mint

Macaroni cheese

Fish & chips

SWEET DISHES

Elderflower fizz jelly

Treacle tart with clotted cream

Pistachio brûlée with raspberries

Chocolate and cherry choc ice

Lemon meringue pavlova

THE PRIVATE ROOM
AT
THE IVY

BREAKFAST MENUS

**SEATED FULL ENGLISH
£22.75**

Black pudding
Grilled mushrooms
Sweet cured streaky bacon
Eggs (scrambled, poached or fried)
Slow roasted plum tomatoes
Baskets of sourdough toast
Double pork sausage
Hash browns

**VEGETARIAN BREAKFAST
£21.50**

Hash brown
Sautéed spinach
Slow roasted tomatoes
Baskets of sourdough toast
Eggs (scrambled, poached or fried)
Avocado with chilli & lime
Glamorgan sausage
Seared halloumi

THE PRIVATE ROOM
AT
THE IVY

CONTINENTAL
£19.50

Fresh fruit salad
Continental cheeses and meats
Mini croissants, pains aux raisins & brioche
Almond & coconut super seed bowls
Cinnamon waffles with maple syrup
Home-made preserves
A selection of teas & coffee



THE PRIVATE ROOM
AT
THE IVY

CAKES
£5.00 PER PERSON

Minimum numbers of 12 guests.

24 hours' notice is required

Please choose one cake from the selection below

Amalfi lemon & raspberry sponge cake

Chocolate Gianduja mousse cake

Flourless pistachio cake

with orange syrup & marzipan

Strawberry & clotted cream cake

Chocolate and Griottine cherry cake



THE PRIVATE ROOM

AT

THE IVY

COCKTAILS

Hugo
Elderflower, mint, soda, prosecco
£10.00

Aperol Spritz
Aperol, soda, prosecco
£10.00

Twinkle
Vodka, elderflower, Champagne
£16.00

Kir royal
Creme de Cassis, Champagne
£16.00

Negroni
Gin, sweet vermouth, Campari
£16.00

Moscow Mule
Vodka, ginger beer, angostura bitters, lime
£11.00

Sloe Gin Fizz
Sloe gin, lime, lemonade
£10.00

Apples & Pears
Apple brandy, pear, fino, lemon, soda
£11.00

**THE FOLLOWING COCKTAILS CAN
ONLY BE AVAILABLE WITH A
PRE-ORDERED SPECIFIED AMOUNT**

Cosmopolitan
Citron vodka, lime, cointreau, cranberry
£11.50

Apple-tini
Vodka, apple sherbet, lemon, fino
£11.50

Clover Club
Gin, raspberry, lemon
£11.50

Whisky Sour
Scotch, lemon, sugar
£11.50

Margarita
Tequila, cointreau, lime
£11.50

NON-ALCOHOLIC

Raspberry & Balsamic fizz
Raspberry, lemon, balsamic vinegar, soda
£4.50

Green Apple Sherbet
Apple sherbet, apple juice, soda
£4.50

Seedlip & Tonic
Seedlip Garden 108, cucumber, tonic
£7.50

Seedlip & Ginger
Seedlip Spice 94, lime, ginger beer
£7.50

THE PRIVATE ROOM
AT
THE IVY

FACILITIES & FURTHER INFORMATION

- ◇ Capacity: 25 - 60 seated / 100 standing reception
- ◇ Access, service & departure times:
Breakfast – access time 8.00am – 10.30am
Lunch – access time 11.00am service 12.00 – 17.00pm
Dinner – access time 18:00pm service 18:30pm – 01:00am
- ◇ Menu cards can be printed & dedicated to your requirements
- ◇ Place cards can be supplied for your own use
- ◇ Complimentary flowers are provided in The Private Room. We can provide details of the florist should the guest require bespoke arrangements
- ◇ Candles are supplied to suit your table layout
- ◇ The room comes with a baby grand piano
- ◇ A pianist, jazz trio, saxophonist, string quartet or other non-amplified musical entertainment can be arranged. You are welcome to organise your own musicians should you prefer.
- ◇ We do not have the facilities for DJ's or dancing
- ◇ Please note that there is no lift or disabled access to The Private Room
- ◇ AV equipment can be hired if required
- ◇ Private cloakroom provided
- ◇ There is no room hire charge (apart from breakfast), however we kindly request a minimum spend on food & beverages or a minimum number of guests
- ◇ All prices include VAT; a 15% service charge applies

Contact Us
Stephanie Mina | 020 7307 5783 | smina@caprice-holdings.co.uk

1-5 West Street | London | WC2H 9NQ
www.the-ivy.co.uk/private-dining-room