

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.



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LIGHT LUNCH MENU

TWO COURSES £39.50 / THREE COURSES £46.00

Heritage tomato salad
*with crumbled feta, almonds,
mint and argan oil*

~

Corn fed chicken
*with braised white beans,
chorizo and pedro ximenez jus*

~

Elderflower and raspberry coupe

~

Teas, coffee & petits fours



We are happy to cater for guests with specific dietary requirements and arrange alternative dishes where required.
Please notify a member of staff if you have an allergy, or ask for further allergen information.

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

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SPRING MENUS 2019

AVAILABLE FROM

MONDAY, 18 MARCH TO SUNDAY 16, JUNE

MENU ONE

£62.00

Raw and pickled market vegetables
with carrot hummus and smashed grains

~

Blackened miso salmon
with charred Asian greens and velvet shiso dressing

~

Raw chocolate and coconut panna cotta
with burnt caramel

~

Teas, coffee & petits fours

MENU TWO

£66.00

Buratta
*with mixed tomato, sunflower seed and
chia salad and Amalfi lemon pesto*

~

Ivy shepherd's pie

~

Rhubarb and custard tart

~

Teas, coffee & petits fours

MENU THREE

£70.00

Scorched salmon and stone bass sashimi
with pickled cucumber and tofu wasabi cream

~

Seed crusted corn-fed chicken
with cauliflower rice, grains and burnt aubergine

~

Salted caramel fondant
with honeycomb & crème fraîche

~

Teas, coffee & petits fours

THE IVY

MENU FOUR

£75.00

Crispy duck and watermelon salad
with umeboshi plum sauce

~

Shaoxing glazed sea bass
*with coriander spiced lentils, coconut
and sesame yoghurt*

~

Alphonso mango and lime sherbet
with poached pineapple

~

Teas, coffee & petits fours

MENU FIVE

£80.00

Dorset crab and gold rush apple salad
with green asparagus and mimosa dressing

~

Wood roasted rump of spring lamb
minted spring vegetables and duchesse potatoes

~

Baked Amalfi lemon cheesecake
with gariguette strawberries

~

Teas, coffee & petits fours

MENU SIX

£85.00

Ivy shellfish cocktail

~

Black angus fillet steak
with wild mushroom puff, confit potato and bordelaise sauce

~

Mint chocolate pyramid

~

Teas, coffee & petits fours

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CANAPÉ SELECTION

DRINKS RECEPTION

£32.00

Please choose eight canapés from the selection below

PRE-LUNCH / DINNER CANAPÉS

£16.00

Please choose four canapés from the selection below

Mini shepherd's pie

Lobster taco with spiced avocado

Beetroot tapioca crisps with creamed goats cheese

Nori dusted popcorn shrimp with Sriracha mayonnaise

Whipped carrot hummus with salted pine nuts and flatbread

Moroccan lamb croquettes with harissa mayonnaise

Courgette rolls with pickled vegetables and shoots

Honeyed feta and watermelon

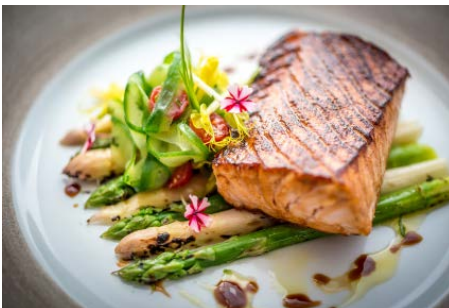
Seared tuna with bonito cream

SWEET CANAPÉS

Rhubarb and custard profiterole

Key lime meringue pie

Mini mint pyramid



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MINI DISHES

£48.00

Please choose six dishes from the selection below

SAVOURY DISHES

Mini shepherd's pie

Flaked crab tabbouleh with chickpea crisps

Miso glazed salmon coriander and spiced lentils

Skewered Moroccan spiced chicken with burnt aubergine

Slow cooked lamb tortilla crushed chickpeas, minted labneh

Bocconcini with buckwheat crackers and pepper chutney

Kaboucha squash, almonds and coconut yogurt

Dukkah roasted lamb chickpea stew

Risotto primavera

Macaroni cheese

Sole goujons chips, tartare sauce

Atlantic prawn cocktail

SWEET DISHES

Strawberry swan

Elderflower fizz jelly

Raw chocolate and coconut panna cotta

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BREAKFAST MENUS

SEATED FULL ENGLISH

£32.00

Grilled mushrooms

Sweet cured streaky bacon

Eggs (scrambled, poached or fried)

Baskets of sourdough toast

Double pork sausage

Hash browns

A selection of teas & coffee

VEGETARIAN BREAKFAST

£28.00

Hash brown

Slow roasted tomatoes

Baskets of sourdough toast

Eggs (scrambled, poached or fried)

Avocado with chilli & lime

Glamorgan sausage

A selection of teas & coffee

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CONTINENTAL
£25.00

Fresh fruit salad

Continental 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



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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 and marzipan

Strawberry & clotted cream cake

Chocolate and Griottine cherry cake



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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

Old Fashioned
Bourbon, sugar, bitters, orange zest
£13.00

Carminetta Fizz
Gin, blackberry and balsamic shrub, ginger ale
£12.00

Margarita
Tequila, cointreau, lime
£11.50

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

Sloe Gin Fizz
Sloe gin, lime, lemonade
£10.00

NON-ALCOHOLIC

Raspberry & Balsamic fizz
Raspberry, lemon, balsamic vinegar, soda
£5.50

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

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

Passionfruit & lime soda
passionfruit, lime, agave, soda
£5.50

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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

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www.the-ivy.co.uk/private-dining-room