

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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WINTER MENUS 2019

AVAILABLE FROM

MONDAY, 23RD SEPTEMBER TO SUNDAY 8TH MARCH

MENU ONE

£64.00

Plant leaf & beetroot salad

with burnt feta, crisp bread & beetroot mimosa

~

Wood roasted chicken breast

with chestnut stuffed leg & wild mushroom fricassee

~

Apple tarte fine with calvados ice cream

~

Teas, coffee & petits fours

MENU TWO

£68.00

Dill cured salmon gravlax

with lemon crème fraiche and pickled cucumber

~

The Ivy shepherd's pie

~

Profiteroles with poached rhubarb & vanilla

~

Teas, coffee & petits fours

MENU THREE

£72.00

Ruby plum hoisin glazed duck salad

with watermelon, salted cashews & chilli

~

Steamed fragrant seabass

with Hon-shimeji mushrooms & seafood dashi broth

~

Caramelised pineapple & coconut cake

with passion fruit ice cream

~

Teas, coffee & petits fours

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MENU FOUR

£78.00

Winter squash soup
with pumpkin seed biscuits & soft herb cream

~

Crab crusted cod fillet
*with winter greens, Charlotte potatoes
& shellfish sauce*

~

Panettone coupe
with clementines

~

Teas, coffee & petits fours

MENU FIVE

£84.00

Yellowfin tuna tartare
with spiced avocado, puffed rice & shiso salad

~

Roasted duck breast & confit leg
with artichoke mash, walnut chutney & Madeira sauce

~

Amalfi lemon panna cotta
with blackberries & biscotti wafer

~

Teas, coffee & petits fours

MENU SIX

£90.00

Hand-picked Portland crab
with crab mayonnaise and seaweed cracker

~

Roasted beef fillet
*with baby beets, buttered ceps with barolo
and horseradish sauce*

~

Cru Virunga chocolate fondant
with toffee popcorn ice-cream

~

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 £14.50 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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CHRISTMAS MENUS 2019

MENU ONE

£100.00

Smoked salmon
*with potato pancake, crème fraîche
and golden caviar*

~

Norfolk bronze turkey
*with chipolatas, sage & onion stuffing,
goose fat potatoes and sprouts*

~

The Ivy pyramid
with chocolate aero

~

Teas, coffee & petits fours

MENU TWO

£125.00

*The Ivy Now Book can be added to this menu
for an additional £10.00*

Scorched lobster salad
with truffled artichoke lemon

~

Beef wellington
*with wild mushrooms, wilted spinach
& Madeira sauce*

~

Christmas pudding soufflé
with brandy syrup

~

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

Shepherd's pie tartlet

Buttermilk fried chicken nuggets with sour cream

Moroccan spiced lamb croquettes

Duck spring rolls with plum hoisin

Spiced tuna tartare with rice crackers

Nori dusted popcorn shrimp with Korean ketchup

Lobster taco with peppered avocado cream

Soft crab rolls with fragrant herbs & pomelo

Seared halloumi, avocado & lemon pepper

Roasted beets, cream cheese mousse & burnt walnuts

Pumpkin arancini

Cauliflower tempura & bittersweet tomato sauce

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MINI DISHES

£48.00

Please choose six dishes from the selection below

SAVOURY DISHES

The Ivy Shepherd's pie

Portland crab taboulleh

Spiced chicken skewers

Dukkah spiced lamb & chickpea stew

Shellfish `mac & cheese`

Plant leaves and beetroot salad

Black cauliflower risotto

SWEET DISHES

Apple & blackberry crumble pie

Pineapple, mango & lime skewers

Warm doughnut with rhubarb

Dark chocolate & clementine choux

Baked vanilla & griottine cherry cheesecake

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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

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

Scarlet Cup
Vodka, pinot and sauvignon blend, raspberry, soda
£12.00

Grapefruit & Hops
Gin, grapefruit, hops, elderflower, soda
£12.00

Margarita
Tequila, cointreau, lime
£11.50

Moscow Mule
Vodka, ginger beer, angostura bitters, lime
£11.50

Sloe Gin Fizz
Sloe gin, lime, lemonade
£10.00

Passionfruit Martini
Vodka, passionfruit, vanilla, apple
12.50

NON-ALCOHOLIC

Raspberry & lemon fizz
Raspberry, lemon, soda
£5.50

Elderflower Presse
£4.00

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 11.30am 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