

WELCOME TO
PRIVATE DINING EXPERIENCES
AT THE HAMPSHIRE PENTHOUSE

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HAMPSHIRE
PENTHOUSE



**WELCOME TO AT THE
HAMPSHIRE PENTHOUSE**

THE ITALIAN EXPERIENCE

THE GASTRO EXPERIENCE

THE LEICESTER SQUARE
KITCHEN CONTEMPORARY
MEXICAN & PERUVIAN
EXPERIENCE

THE CONTEMPORARY
JAPANESE EXPERIENCE

THE PENTHOUSE
DEGUSTATION
EXPERIENCE WITH
WINE PAIRING

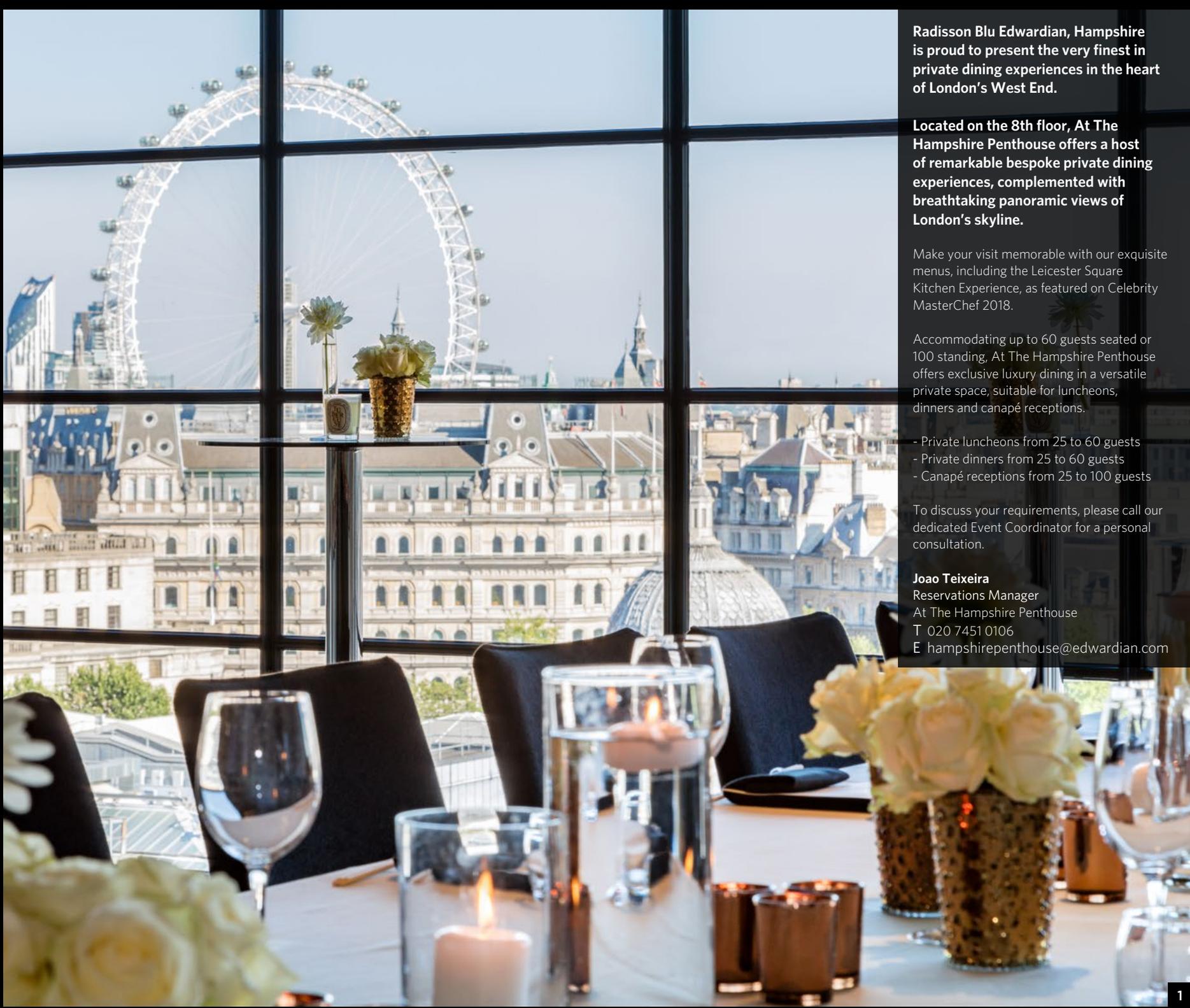
CANAPÉ RECEPTION

CHRISTMAS PACKAGES

FLOOR PLANS

BOOKING FORM

TERMS AND CONDITIONS



Radisson Blu Edwardian, Hampshire is proud to present the very finest in private dining experiences in the heart of London's West End.

Located on the 8th floor, At The Hampshire Penthouse offers a host of remarkable bespoke private dining experiences, complemented with breathtaking panoramic views of London's skyline.

Make your visit memorable with our exquisite menus, including the Leicester Square Kitchen Experience, as featured on Celebrity MasterChef 2018.

Accommodating up to 60 guests seated or 100 standing, At The Hampshire Penthouse offers exclusive luxury dining in a versatile private space, suitable for luncheons, dinners and canapé receptions.

- Private luncheons from 25 to 60 guests
- Private dinners from 25 to 60 guests
- Canapé receptions from 25 to 100 guests

To discuss your requirements, please call our dedicated Event Coordinator for a personal consultation.

Joao Teixeira

Reservations Manager

At The Hampshire Penthouse

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E hampshirepenthouse@edwardian.com

**AT THE
HAMPSHIRE
PENTHOUSE**

WELCOME TO AT THE
HAMPSHIRE PENTHOUSE

THE ITALIAN EXPERIENCE

Lunch Menu

Dinner Menu

THE GASTRO EXPERIENCE

THE LEICESTER SQUARE
KITCHEN CONTEMPORARY
MEXICAN & PERUVIAN
EXPERIENCE

THE CONTEMPORARY
JAPANESE EXPERIENCE

THE PENTHOUSE
DEGUSTATION

EXPERIENCE WITH
WINE PAIRING

CANAPÉ RECEPTION

CHRISTMAS PACKAGES

FLOOR PLANS

BOOKING FORM

TERMS AND CONDITIONS

AT THE
HAMPSHIRE
PENTHOUSE

THE ITALIAN EXPERIENCE

Lunch Menu £40 per person

- Chargrilled aubergine carpaccio with goat's cheese and olive oil
- Cherry tomato and seafood risotto with crab, mussels and prawns
- 28-day-aged rib-eye steak with warm Gorgonzola butter

Dessert

- Deconstructed tiramisu served with Disaronno espresso

Vegetarian Lunch Menu

- Chargrilled aubergine carpaccio with goat's cheese and olive oil
- Wild mushroom risotto with truffle oil and Italian hard cheese
- Aubergine parmigiana with truffle and lemon dressed rocket salad

Dessert

- Deconstructed tiramisu served with Disaronno espresso

OUR BEVERAGE RECOMMENDATIONS

- Our Bellini** 9.5
White peach, rhubarb cordial and prosecco
- The Amalfi** 9.5
Lemon, limoncello, honey syrup, mint and prosecco

WINE SELECTION

White

- Tenuta Rapitalà (Grillo) Sicily, Italy 2015 30
- Greco di Tufo, Rocca del Dragone, Tre Fiori (Greco) Campania, Italy 2016 34
- Gavi di Gavi 'Toledana' (Cortese) Domini Villa Lanata, Piemonte, Italy 2016 46
- Rapitalà Grand Cru (Chardonnay) Sicily, Italy 2015 50

Red

- Tenuta Rapitalà, Campo Reale (Nero d'Avola) Sicily, Italy 2016 30
- Passori Rosso (Merlot, Corvina) Veneto, Italy 2016 36
- Ruffino Chianti Superiore Il Leo (Sangiovese) Tuscany, Italy 2015 40
- Barbaresco (Nebbiolo) Enrico Serafino, Piemonte, Italy 2014 56

Dessert Wine

- Vin Santo del Chianti 'Serelle', Ruffino (Malvasia, Trebbiano) 37.5cl Tuscany, Italy 2012 36

WELCOME TO AT THE
HAMPSHIRE PENTHOUSE

THE ITALIAN EXPERIENCE

Lunch Menu

Dinner Menu

THE GASTRO EXPERIENCE

THE LEICESTER SQUARE
KITCHEN CONTEMPORARY
MEXICAN & PERUVIAN
EXPERIENCE

THE CONTEMPORARY
JAPANESE EXPERIENCE

THE PENTHOUSE
DEGUSTATION
EXPERIENCE WITH
WINE PAIRING

CANAPÉ RECEPTION

CHRISTMAS PACKAGES

FLOOR PLANS

BOOKING FORM

TERMS AND CONDITIONS



AT THE
HAMPSHIRE
PENTHOUSE

THE ITALIAN EXPERIENCE

Pre-Dinner Canapés £15 per person

- Seared tuna with caponata
- 'Nduja bruschetta with toasted sourdough and garlic cream
- Tomato and mozzarella arancini with spicy mayo

Dinner Menu £65 per person

- Chargrilled aubergine carpaccio with goat's cheese and olive oil
- Burrata Pugliese with baby basil, San Marzano tomatoes and toasted ciabatta
- Cherry tomato and seafood risotto with crab, mussels and prawns
- 28-day-aged rib-eye steak with warm Gorgonzola butter

Dessert

- Deconstructed tiramisu served with Disaronno espresso

Vegetarian Dinner Menu

- Chargrilled aubergine carpaccio with goat's cheese and olive oil
- Burrata Pugliese with baby basil and San Marzano tomatoes
- Wild mushroom risotto with truffle oil and Italian hard cheese
- Aubergine parmigiana with truffle and lemon dressed rocket salad

Dessert

- Deconstructed tiramisu served with Disaronno espresso

OUR BEVERAGE RECOMMENDATIONS

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WELCOME TO AT THE
HAMPSHIRE PENTHOUSE

THE ITALIAN EXPERIENCE

THE GASTRO EXPERIENCE

Lunch Menu

Dinner Menu

THE LEICESTER SQUARE
KITCHEN CONTEMPORARY
MEXICAN & PERUVIAN
EXPERIENCE

THE CONTEMPORARY
JAPANESE EXPERIENCE

THE PENTHOUSE
DEGUSTATION
EXPERIENCE WITH
WINE PAIRING

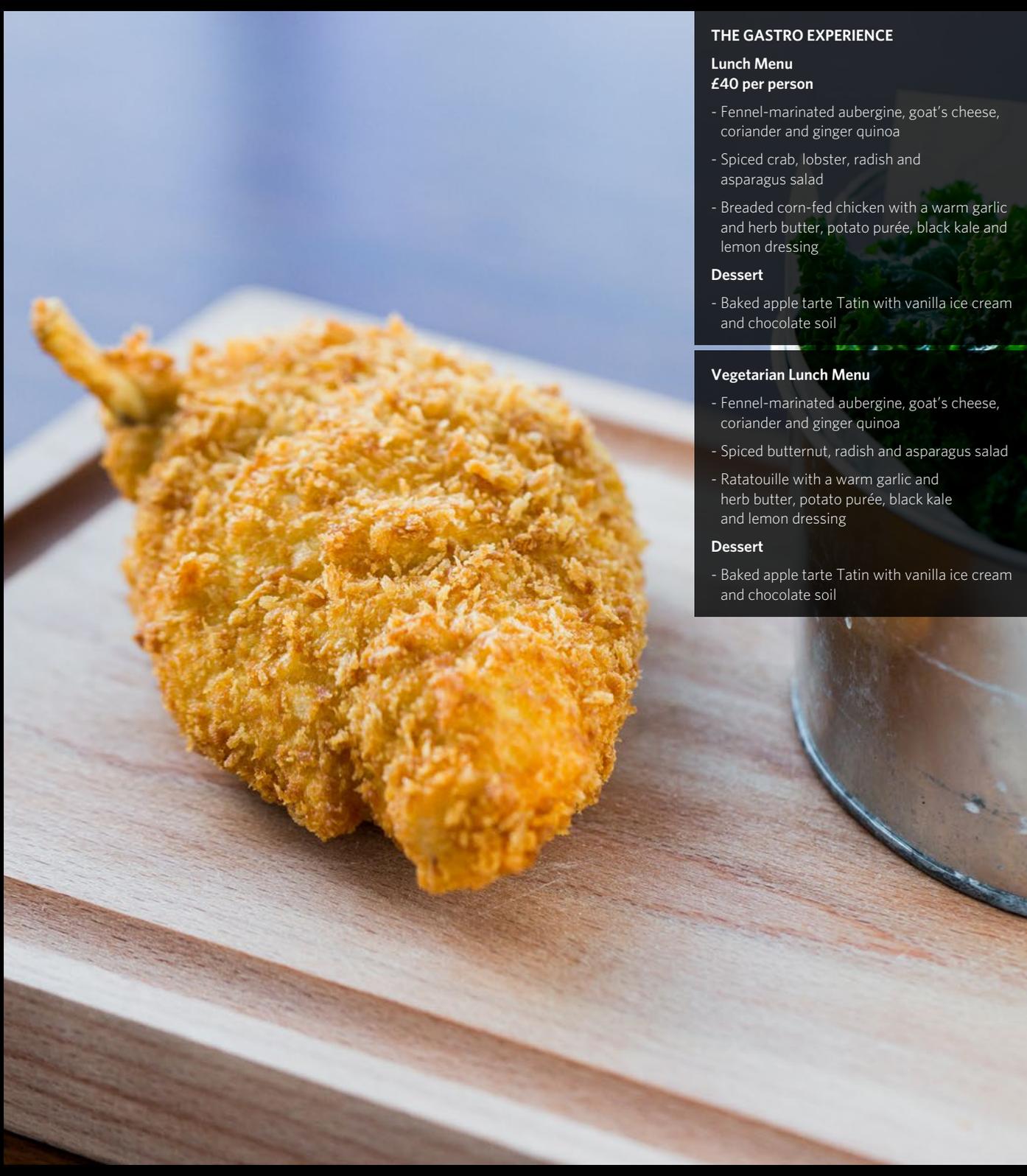
CANAPÉ RECEPTION

CHRISTMAS PACKAGES

FLOOR PLANS

BOOKING FORM

TERMS AND CONDITIONS



THE GASTRO EXPERIENCE

Lunch Menu

£40 per person

- Fennel-marinated aubergine, goat's cheese, coriander and ginger quinoa
- Spiced crab, lobster, radish and asparagus salad
- Breaded corn-fed chicken with a warm garlic and herb butter, potato purée, black kale and lemon dressing

Dessert

- Baked apple tarte Tatin with vanilla ice cream and chocolate soil

Vegetarian Lunch Menu

- Fennel-marinated aubergine, goat's cheese, coriander and ginger quinoa
- Spiced butternut, radish and asparagus salad
- Ratatouille with a warm garlic and herb butter, potato purée, black kale and lemon dressing

Dessert

- Baked apple tarte Tatin with vanilla ice cream and chocolate soil

OUR BEVERAGE RECOMMENDATIONS

- Penthouse Martini** 9.5
Hennessy Fine Cognac, St. Germain, crème de cassis, apple and egg white
- French Rose** 12
Pomegranate liqueur, Kwai Feh liqueur, lemon and Moët & Chandon Brut Impérial

WINE SELECTION

- White**
- St Roch Vieilles Vignes (Grenache Blanc, Roussanne) Côtes du Roussillon, France 2017 34
- Picpoul de Pinet, Les Girelles, Jean-Luc Colombo (Piquepoul Blanc) Languedoc, France 2016 36
- Sancerre, La Gravelière, Joseph Mellot (Sauvignon Blanc) Loire Valley, France 2015/16 48
- Chablis 1er Cru 'Fourchaume' (Chardonnay) Lamblin & Fils, Burgundy, France 2016 62
- Red**
- Élevé Vieilles Vignes (Carignan) Vin de France 2017 30
- Château Labastide Haute (Malbec) Cahors, France 2015 32
- Château de Camarsac, Bordeaux Supérieur (Merlot, Cabernet Sauvignon) Bordeaux, France 2013 40
- Châteauneuf-du-Pape 'Les Bartavelles' (Grenache, Syrah, Mourvèdre) Jean-Luc Colombo Rhône, France 2015 68
- Dessert Wine**
- Garonnelles, Lucien Lurton et Fils (Sémillon) 37.5cl Sauternes, Bordeaux, France 2013 24

AT THE
HAMPSHIRE
PENTHOUSE

WELCOME TO AT THE
HAMPSHIRE PENTHOUSE

THE ITALIAN EXPERIENCE

THE GASTRO EXPERIENCE

Lunch Menu

Dinner Menu

THE LEICESTER SQUARE
KITCHEN CONTEMPORARY
MEXICAN & PERUVIAN
EXPERIENCE

THE CONTEMPORARY
JAPANESE EXPERIENCE

THE PENTHOUSE
DEGUSTATION
EXPERIENCE WITH
WINE PAIRING

CANAPÉ RECEPTION

CHRISTMAS PACKAGES

FLOOR PLANS

BOOKING FORM

TERMS AND CONDITIONS



AT THE
HAMPSHIRE
PENTHOUSE

THE GASTRO EXPERIENCE

Pre-Dinner Canapés

£15 per person

- Salt cod croquettes with oven-roasted tomato relish
- Applewood-smoked steak tartare with toasted granary
- Spiced Niçoise salad with lime and honey dressing

Dinner Menu

£65 per person

- Garlic-and-rosemary-infused baked Camembert with salt-crustured sourdough bread
- Fennel-marinated aubergine, goat's cheese, coriander and ginger quinoa
- Spiced crab, lobster, radish and asparagus salad
- Breaded corn-fed chicken with a warm garlic and herb butter, potato purée, black kale and lemon dressing

Dessert

- Baked apple tarte Tatin with vanilla ice cream and chocolate soil

Vegetarian Dinner Menu

- Garlic-and-rosemary-infused baked Camembert with salt-crustured sourdough bread
- Fennel-marinated aubergine, goat's cheese, coriander and ginger quinoa
- Spiced butternut, radish and asparagus salad
- Ratatouille with a warm garlic and herb butter, potato purée, black kale and lemon dressing

Dessert

- Baked apple tarte Tatin with vanilla ice cream and chocolate soil

OUR BEVERAGE RECOMMENDATIONS

Penthouse Martini

9.5

Hennessy Fine Cognac,
St. Germain, crème de cassis,
apple and egg white

French Rose

12

Pomegranate liqueur, Kwai Feh liqueur,
lemon and Moët & Chandon Brut Impérial

WINE SELECTION

White

St Roch Vieilles Vignes 34

(Grenache Blanc, Roussanne)
Côtes du Roussillon, France 2017

Picpoul de Pinet, Les Girelles, 36

Jean-Luc Colombo
(Piquepoul Blanc) Languedoc,
France 2016

Sancerre, La Gravelière, 48

Joseph Mellot (Sauvignon Blanc)
Loire Valley, France 2015/16

Chablis 1er Cru 'Fourchaume' 62

(Chardonnay) Lamblin & Fils, Burgundy,
France 2016

Red

Élevé Vieilles Vignes (Carignan) 30

Vin de France 2017
Château Labastide Haute (Malbec) 32

Cahors, France 2015

Château de Camarsac, 40

Bordeaux Supérieur
(Merlot, Cabernet Sauvignon)
Bordeaux, France 2013

Châteauneuf-du-Pape 'Les 68

Bartavelles' (Grenache, Syrah, Mourvèdre)
Jean-Luc Colombo
Rhône, France 2015

Dessert Wine

Garonnelles, Lucien Lurton 24

et Fils (Sémillon) 37.5cl
Sauternes, Bordeaux, France 2013

WELCOME TO AT THE
HAMPSHIRE PENTHOUSE

THE ITALIAN EXPERIENCE

THE GASTRO EXPERIENCE

**THE LEICESTER SQUARE
KITCHEN CONTEMPORARY
MEXICAN & PERUVIAN
EXPERIENCE**

Lunch Menu

Dinner Menu

THE CONTEMPORARY
JAPANESE EXPERIENCE

THE PENTHOUSE
DEGUSTATION
EXPERIENCE WITH
WINE PAIRING

CANAPÉ RECEPTION

CHRISTMAS PACKAGES

FLOOR PLANS

BOOKING FORM

TERMS AND CONDITIONS



**THE LEICESTER SQUARE KITCHEN
CONTEMPORARY MEXICAN
& PERUVIAN EXPERIENCE**

Lunch Menu

£40 per person

- Crispy duck and pomegranate ensalada with papaya chilli dressing
- Stone bass with crushed Andean chilli lime sea salt
- Marinated corn-fed chicken with garlic, oregano and ají Amarillo

Dessert

- Lima Sensación

Coconut mousse, raspberry tulle and lime sponge

Vegetarian Lunch Menu

- Avocado corn salad with blackberry dressing
- Mexican street-spiced asparagus
- Grilled aubergine with margarita chilli salsa

Dessert

- Lima Sensación

Coconut mousse, raspberry tulle and lime sponge

OUR BEVERAGE RECOMMENDATIONS

Hibiscus Margarita

9.5

QuiQuiRiQui mezcal, Chambord, hibiscus and ginger tea syrup, lime and egg white

La Paloma

9.5

Ocho Reposado tequila, lime, agave syrup, lemon and grapefruit sherbet, pink grapefruit juice and Fever-Tree soda water

WINE SELECTION

White

Veramonte Reserva (Chardonnay)
Casablanca Valley, Chile 2016 27

Luis Felipe Edwards Gran Reserva
(Sauvignon Blanc)
Leyda Valley, Chile 2016 34

La Marimorena (Albariño)
Rías Baixas, Spain 2015/16 40

Susana Balbo Signature
(Chardonnay) Mendoza,
Argentina 2015/16 46

Red

Veramonte Reserva (Carménère)
Colchagua Valley, Chile 2016 27

Salentein Barrel Selection (Malbec)
Mendoza, Argentina 2016 42

Vistalba Corte C
(Malbec, Cabernet Sauvignon)
Mendoza, Argentina 2015 46

Bodega Chacra, 'Barda' (Pinot Noir)
Patagonia, Argentina 2010 52

Dessert Wine

Errázuriz Late Harvest
(Sauvignon Blanc) 37.5cl
Casablanca Valley,
Chile 2013/2014 24

AT THE
HAMPSHIRE
PENTHOUSE

WELCOME TO AT THE
HAMPSHIRE PENTHOUSE

THE ITALIAN EXPERIENCE

THE GASTRO EXPERIENCE

**THE LEICESTER SQUARE
KITCHEN CONTEMPORARY
MEXICAN & PERUVIAN
EXPERIENCE**

Lunch Menu

Dinner Menu

THE CONTEMPORARY
JAPANESE EXPERIENCE

THE PENTHOUSE
DEGUSTATION
EXPERIENCE WITH
WINE PAIRING

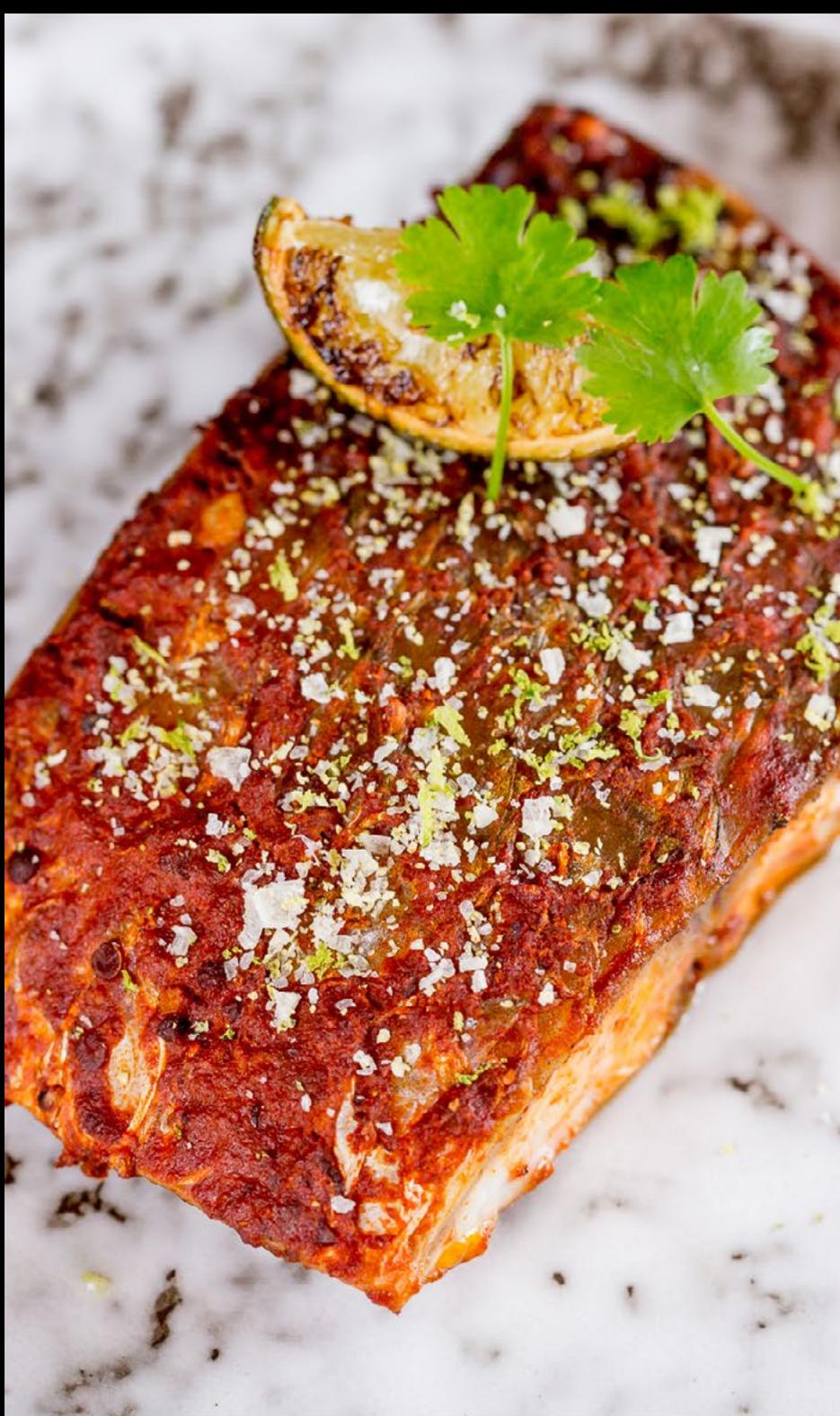
CANAPÉ RECEPTION

CHRISTMAS PACKAGES

FLOOR PLANS

BOOKING FORM

TERMS AND CONDITIONS



AT THE
HAMPSHIRE
PENTHOUSE

**THE LEICESTER SQUARE KITCHEN
CONTEMPORARY MEXICAN
& PERUVIAN EXPERIENCE**

**Pre-Dinner Canapés
£15 per person**

- Shredded crab tostada with spicy ginger mayo
- Chicken anticucho skewers
- Vegetable hard taco with tomato salsa

**Dinner Menu
£65 per person**

- Sea bass ceviche with avocado, white corn and red onion
- Crispy duck and pomegranate ensalada with papaya chilli dressing
- Stone bass with crushed Andean chilli lime sea salt
- Marinated corn-fed chicken with garlic, oregano and ají Amarillo

Dessert

- **Lima Sensación**
Coconut mousse, raspberry tuille and lime sponge

Vegetarian Dinner Menu

- Tomato ceviche
- Avocado corn salad with blackberry dressing
- Mexican street-spiced asparagus
- Grilled aubergine with margarita chilli salsa

Dessert

- **Lima Sensación**
Coconut mousse, raspberry tuille and lime sponge

OUR BEVERAGE RECOMMENDATIONS

- Hibiscus Margarita** 9.5
QuiQuiRiQui mezcal, Chambord, hibiscus and ginger tea syrup, lime and egg white
- La Paloma** 9.5
Ocho Reposado tequila, lime, agave syrup, lemon and grapefruit sherbet, pink grapefruit juice and Fever-Tree soda water

WINE SELECTION

White

- Veramonte Reserva (Chardonnay) Casablanca Valley, Chile 2016 27
- Luis Felipe Edwards Gran Reserva (Sauvignon Blanc) Leyda Valley, Chile 2016 34
- La Marimorena (Albariño) Rías Baixas, Spain 2015/16 40
- Susana Balbo Signature (Chardonnay) Mendoza, Argentina 2015/16 46

Red

- Veramonte Reserva (Carménère) Colchagua Valley, Chile 2016 27
- Salentein Barrel Selection (Malbec) Mendoza, Argentina 2016 42
- Vistalba Corte C (Malbec, Cabernet Sauvignon) Mendoza, Argentina 2015 46
- Bodega Chacra, 'Barda' (Pinot Noir) Patagonia, Argentina 2010 52

Dessert Wine

- Errázuriz Late Harvest (Sauvignon Blanc) 37.5cl Casablanca Valley, Chile 2013/2014 24

WELCOME TO AT THE
HAMPSHIRE PENTHOUSE

THE ITALIAN EXPERIENCE

THE GASTRO EXPERIENCE

THE LEICESTER SQUARE
KITCHEN CONTEMPORARY
MEXICAN & PERUVIAN
EXPERIENCE

THE CONTEMPORARY JAPANESE EXPERIENCE

Lunch Menu

Dinner Menu

THE PENTHOUSE
DEGUSTATION
EXPERIENCE WITH
WINE PAIRING

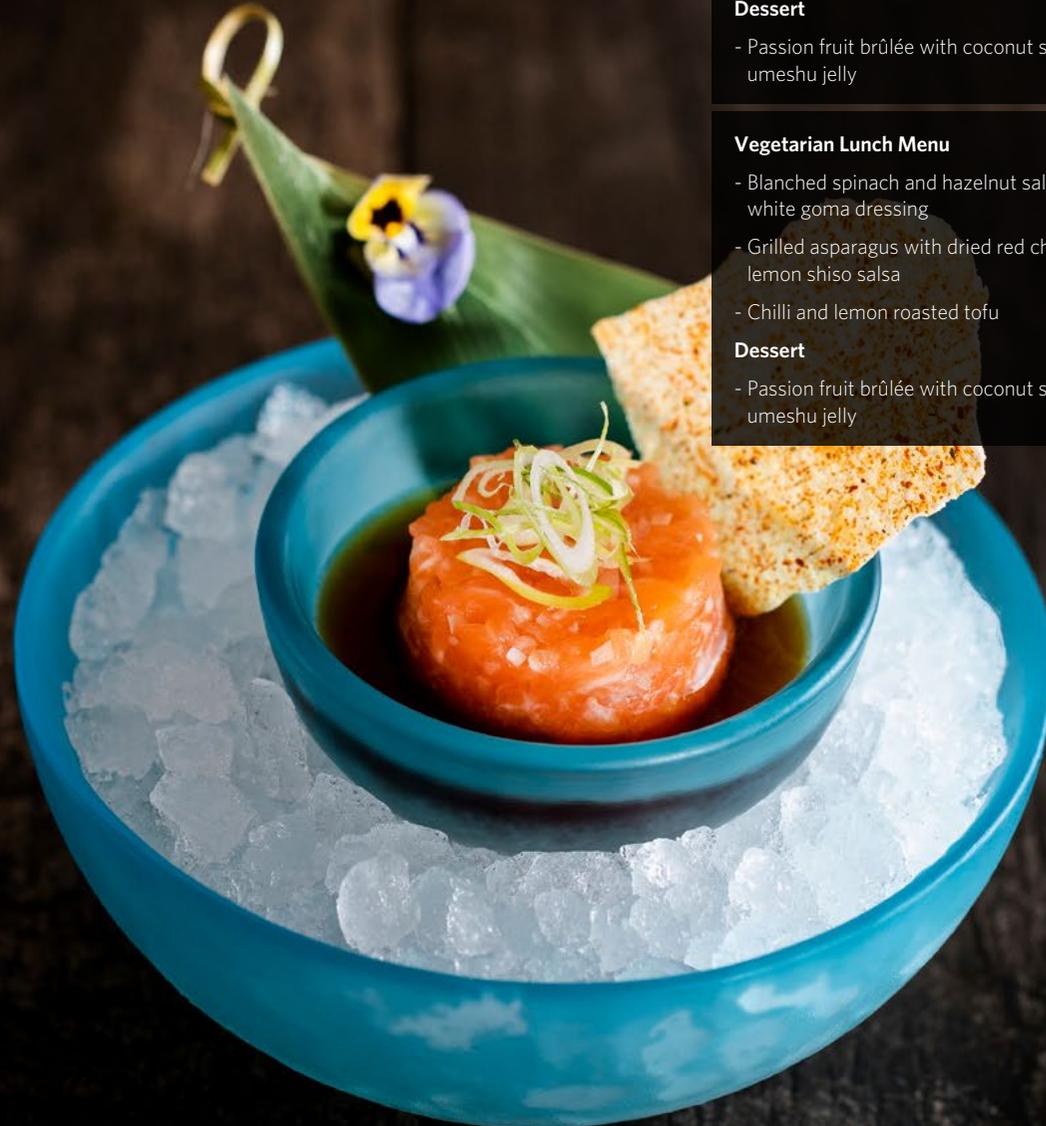
CANAPÉ RECEPTION

CHRISTMAS PACKAGES

FLOOR PLANS

BOOKING FORM

TERMS AND CONDITIONS



THE CONTEMPORARY JAPANESE EXPERIENCE

Lunch Menu

£45 per person

- Seared beef tataki with truffle ponzu
- Organic salmon with dried red chilli and lemon shiso salsa
- Chilli and lemon roasted baby chicken

Dessert

- Passion fruit brûlée with coconut sorbet and umeshu jelly

Vegetarian Lunch Menu

- Blanched spinach and hazelnut salad with white goma dressing
- Grilled asparagus with dried red chilli and lemon shiso salsa
- Chilli and lemon roasted tofu

Dessert

- Passion fruit brûlée with coconut sorbet and umeshu jelly

OUR BEVERAGE RECOMMENDATIONS

Yuzu Osaka 9.5

Finlandia grapefruit vodka, yuzu sake, sparkling sake and fresh cucumber

Passion Fruit & Vanilla Mojito 9.5

Havana 3 year rum, passion fruit, vanilla, lime, mint and Fever-Tree soda water

SAKE SELECTION

Junmai Yamahai 720ml Bottle 55

Yamato Shizuku

Notes of marzipan, nuts and koji on the nose. This is a fruity but elegant sake with delicate minerality

Daiginjo Genshu 720ml Bottle 68

Akashi Tai

A full-bodied sake with flavours of white flowers and honey with hints of spice

Junmai Daiginjo 720ml Bottle 58

Nizawa Atago No Sakura

Soft, clean and delicate sake with a touch of tropical fruit

Yuzu Sake 500ml Bottle 58

Nakajima Shiroku

A clean, tart junmai full of the flavour of yuzu Japanese citrus fruits

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HAMPSHIRE
PENTHOUSE

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HAMPSHIRE PENTHOUSE

THE ITALIAN EXPERIENCE

THE GASTRO EXPERIENCE

THE LEICESTER SQUARE
KITCHEN CONTEMPORARY
MEXICAN & PERUVIAN
EXPERIENCE

THE CONTEMPORARY JAPANESE EXPERIENCE

Lunch Menu

Dinner Menu

THE PENTHOUSE
DEGUSTATION
EXPERIENCE WITH
WINE PAIRING

CANAPÉ RECEPTION

CHRISTMAS PACKAGES

FLOOR PLANS

BOOKING FORM

TERMS AND CONDITIONS

AT THE
HAMPSHIRE
PENTHOUSE

THE CONTEMPORARY JAPANESE EXPERIENCE

Pre-Dinner Canapés £15 per person

- Chilean sea bass yasai zuke
- Warm Wagyu beef with dried chilli and yuzu mayo
- Roasted aubergine with rocoto chilli and wasabi sour cream

Dinner Menu £70 per person

- Salmon tartare with shiso soy
- Seared beef tataki with truffle ponzu
- Organic salmon with dried red chilli and lemon shiso salsa
- Chilli and lemon roasted baby chicken

Dessert

- Passion fruit brûlée with coconut sorbet and umeshu jelly

Vegetarian Dinner Menu

- Avocado tartare with shichimi soy
- Blanched spinach and hazelnut salad with white goma dressing
- Grilled asparagus with dried red chilli and lemon shiso salsa
- Chilli and lemon roasted tofu

Dessert

- Passion fruit brûlée with coconut sorbet and umeshu jelly

OUR BEVERAGE RECOMMENDATIONS

Yuzu Osaka 9.5

Finlandia grapefruit vodka, yuzu sake, sparkling sake and fresh cucumber

Passion Fruit & Vanilla Mojito 9.5

Havana 3 year rum, passion fruit, vanilla, lime, mint and Fever-Tree soda water

SAKE SELECTION

Junmai Yamahai 720ml Yamato Shizuku Bottle 55

Notes of marzipan, nuts and koji on the nose. This is a fruity but elegant sake with delicate minerality

Daiginjo Genshu 720ml Akashi Tai Bottle 68

A full-bodied sake with flavours of white flowers and honey with hints of spice

Junmai Daiginjo 720ml Nizawa Atago No Sakura Bottle 58

Soft, clean and delicate sake with a touch of tropical fruit

Yuzu Sake 500ml Nakajima Shiroku Bottle 58

A clean, tart junmai full of the flavour of yuzu Japanese citrus fruits

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THE GASTRO EXPERIENCE

THE LEICESTER SQUARE
KITCHEN CONTEMPORARY
MEXICAN & PERUVIAN
EXPERIENCE

THE CONTEMPORARY
JAPANESE EXPERIENCE

**THE PENTHOUSE
DEGUSTATION
EXPERIENCE WITH
WINE PAIRING**

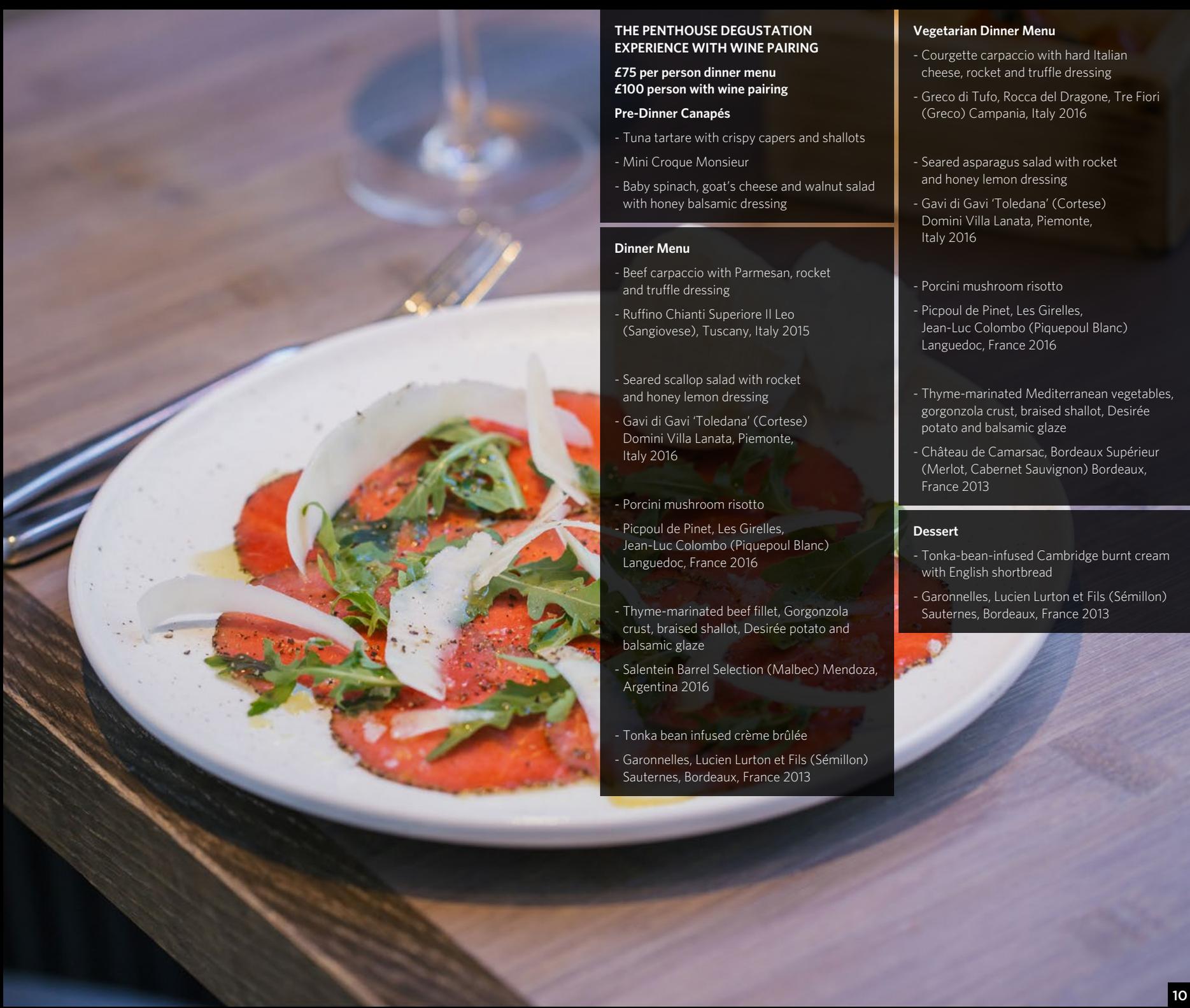
CANAPÉ RECEPTION

CHRISTMAS PACKAGES

FLOOR PLANS

BOOKING FORM

TERMS AND CONDITIONS



**THE PENTHOUSE DEGUSTATION
EXPERIENCE WITH WINE PAIRING**

£75 per person dinner menu

£100 person with wine pairing

Pre-Dinner Canapés

- Tuna tartare with crispy capers and shallots
- Mini Croque Monsieur
- Baby spinach, goat's cheese and walnut salad with honey balsamic dressing

Dinner Menu

- Beef carpaccio with Parmesan, rocket and truffle dressing
- Ruffino Chianti Superiore Il Leo (Sangiovese), Tuscany, Italy 2015
- Seared scallop salad with rocket and honey lemon dressing
- Gavi di Gavi 'Toledana' (Cortese) Domini Villa Lanata, Piemonte, Italy 2016
- Porcini mushroom risotto
- Picpoul de Pinet, Les Girelles, Jean-Luc Colombo (Piquepoul Blanc) Languedoc, France 2016
- Thyme-marinated beef fillet, Gorgonzola crust, braised shallot, Desirée potato and balsamic glaze
- Salentein Barrel Selection (Malbec) Mendoza, Argentina 2016
- Tonka bean infused crème brûlée
- Garonnelles, Lucien Lurton et Fils (Sémillon) Sauternes, Bordeaux, France 2013

Vegetarian Dinner Menu

- Courgette carpaccio with hard Italian cheese, rocket and truffle dressing
- Greco di Tufo, Rocca del Dragone, Tre Fiori (Greco) Campania, Italy 2016
- Seared asparagus salad with rocket and honey lemon dressing
- Gavi di Gavi 'Toledana' (Cortese) Domini Villa Lanata, Piemonte, Italy 2016
- Porcini mushroom risotto
- Picpoul de Pinet, Les Girelles, Jean-Luc Colombo (Piquepoul Blanc) Languedoc, France 2016
- Thyme-marinated Mediterranean vegetables, gorgonzola crust, braised shallot, Desirée potato and balsamic glaze
- Château de Camarsac, Bordeaux Supérieur (Merlot, Cabernet Sauvignon) Bordeaux, France 2013

Dessert

- Tonka-bean-infused Cambridge burnt cream with English shortbread
- Garonnelles, Lucien Lurton et Fils (Sémillon) Sauternes, Bordeaux, France 2013

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HAMPSHIRE
PENTHOUSE

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HAMPSHIRE PENTHOUSE
THE ITALIAN EXPERIENCE
THE GASTRO EXPERIENCE
THE LEICESTER SQUARE
KITCHEN CONTEMPORARY
MEXICAN & PERUVIAN
EXPERIENCE

THE CONTEMPORARY
JAPANESE EXPERIENCE

THE PENTHOUSE
DEGUSTATION
EXPERIENCE WITH
WINE PAIRING

CANAPÉ RECEPTION

CHRISTMAS PACKAGES

FLOOR PLANS

BOOKING FORM

TERMS AND CONDITIONS



CANAPÉ RECEPTION EXPERIENCE

Selection of 10
£40 per person

Cold Selection

- Tuna tartare with crispy capers and shallots
- Shredded crab tostada with spicy ginger mayo
- Applewood-smoked steak tartare with toasted granary
- 'Nduja bruschetta with toasted sourdough and garlic cream
- Roasted aubergine with rocoto chilli and wasabi sour cream
- Baby spinach, goat's cheese and walnut salad with honey balsamic dressing
- Vegetable hard taco with tomato salsa
- Spiced Niçoise salad with lime & honey dressing

Warm Selection

- Salt cod croquettes with oven-roasted tomato relish
- Seared tuna with caponata
- Chilean sea bass yasai zuke
- Warm Wagyu beef with dried chilli and yuzu mayo
- Chicken anticucho skewers
- Mini Croque Monsieur
- Tomato and mozzarella arancini with spicy mayo
- Mexican street-spiced asparagus

Dessert Selection

- Lima Sensación
- Tonka bean infused crème brûlée
- White peach and oregano panna cotta
- Deconstructed tiramisu served with Disaronno espresso
- Assorted mochi selection

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PENTHOUSE

WELCOME TO AT THE
HAMPSHIRE PENTHOUSE

THE ITALIAN EXPERIENCE

THE GASTRO EXPERIENCE

THE LEICESTER SQUARE
KITCHEN CONTEMPORARY
MEXICAN & PERUVIAN
EXPERIENCE

THE CONTEMPORARY
JAPANESE EXPERIENCE

THE PENTHOUSE
DEGUSTATION
EXPERIENCE WITH
WINE PAIRING

CANAPÉ RECEPTION

CHRISTMAS PACKAGES

FLOOR PLANS

BOOKING FORM

TERMS AND CONDITIONS

AT THE
HAMPSHIRE
PENTHOUSE

CHRISTMAS PACKAGE 1

£80 per person

This package includes a glass of prosecco on arrival, three-course dinner with tea, coffee and mince pies, bottled water, half a bottle of wine per person, Christmas crackers, table candles and centre pieces

First Course

- Scottish crab and salmon salad with lemon and dill dressing
- Crispy cinnamon duck salad with spiced orange dressing
- Heirloom tomato and mozzarella salad with basil pesto and Nocellara olives

Second Course

- Roasted and rolled breast of Norfolk bronze turkey with sage and onion stuffing, buttered sprouts, carrots and cranberry jus
- French-trimmed, black-peppered corn-fed chicken with gratin dauphinoise and a lemon and parsley crumb
- Crispy-skinned sea bass with charred leeks and lemon and chilli broth

Dessert

- Christmas pudding with Muscatel sabayon
- Chocolate mousse with burnt orange salad, orange jelly and cinnamon sponge
- Honey-glazed lemon tart with raspberry cream
- Tea, coffee and mince pies

CHRISTMAS PACKAGE 2

£100 per person

Select a bespoke dining experience, from the following, click on the experience to view the menu:

- Italian Experience
- Gastro Experience
- Leicester Square Kitchen Experience

This package includes a glass of champagne or a seasonal cocktail on arrival, canapé selection, a dining experience menu with tea, coffee and mince pies, bottled water, half a bottle of wine per person, Christmas crackers, table candles, centre pieces, DJ and dancefloor.



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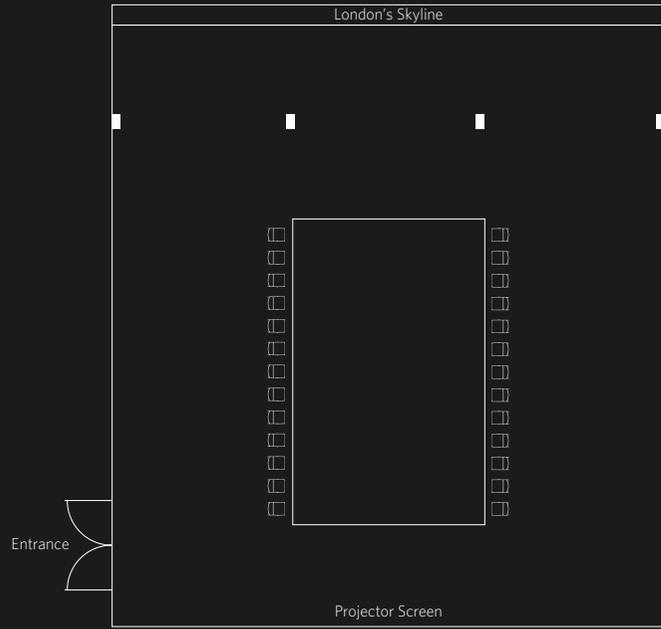
CHRISTMAS PACKAGES

FLOOR PLANS

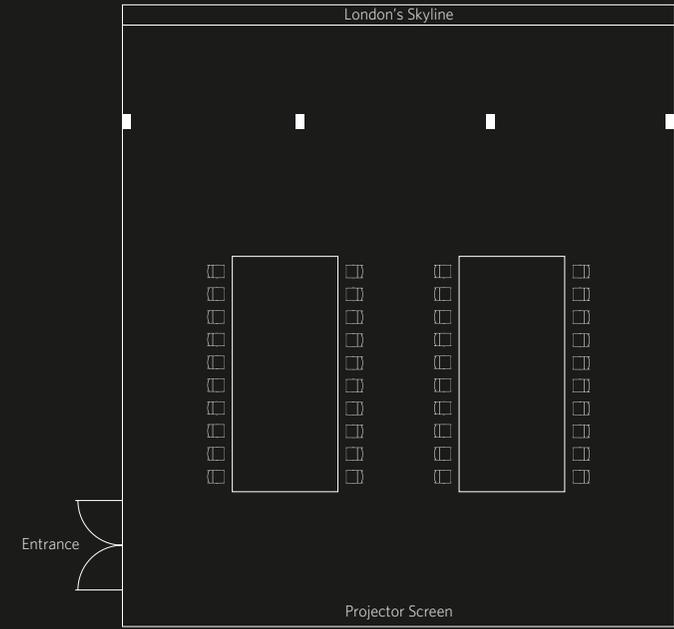
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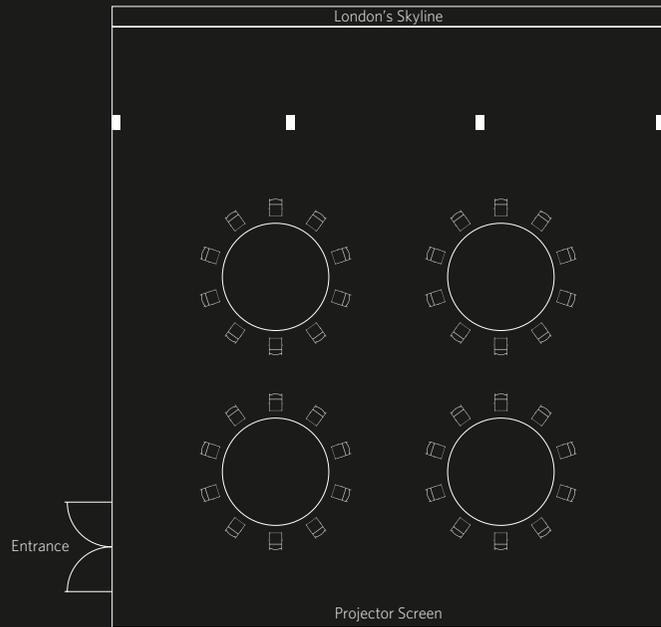
26 Guests



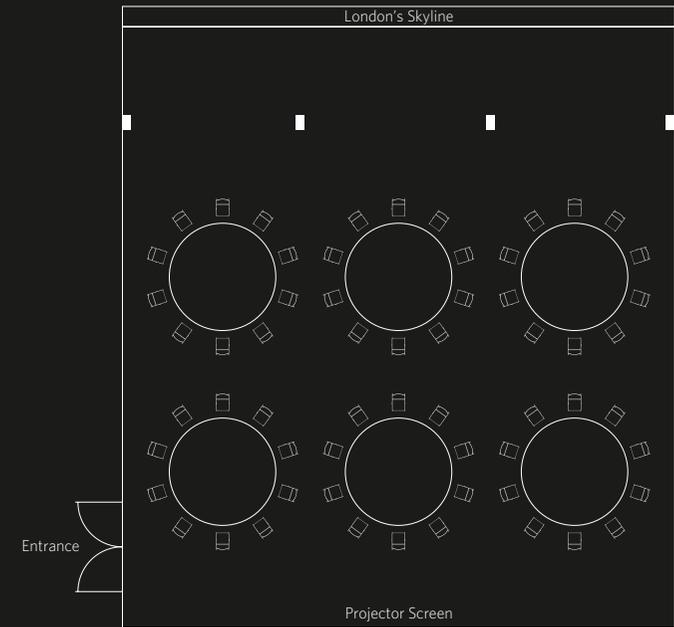
40 Guests



40 Guests



60 Guests



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AT THE HAMPSHIRE PENTHOUSE

Date of Event: _____ 20 _____

Number of Guests: _____

Sit Down: 25 (min) - 60 (max) guests

Cocktail: 25 (min) - 100 (max) guests

Reception Time: _____

Time of Meal: _____

Lunch from 12.30pm – 4.30pm
(Saturday and Sunday only)
Dinner from 6.30pm – Midnight

Please note our beverage licence ends at midnight. Last beverage orders will be made 15 minutes prior to the above times.

Our Penthouse will need to be vacated by the following times:

Lunch: 5pm
Dinner and canapés: 12.30am

Name of Host: _____

Name of Event: _____

Name of Company/Organisation: _____

Address: _____

Contact Name: _____

Position: _____

Tel No: _____

Fax No: _____

Email Address: _____

Mobile No: _____

Menu Selection

(Please select your menu option by ticking the appropriate box)

Lunch Experiences:

- Italian £40 per person
- Contemporary Japanese £45 per person
- Gastro £40 per person

Pre-Dinner Canapé Experiences:

- Italian £15 per person
- Contemporary Japanese £15 per person
- Gastro £15 per person
- Leicester Square Kitchen £15 per person
- Degustation £15 per person

Dinner:

- Italian £65 per person
- Gastro £65 per person
- Leicester Square Kitchen £65 per person
- Contemporary Japanese £70 per person
- Degustation £75 per person
- With wine pairing £100 per person

Canapés:

- Selection of eight £40 per person

Dietary Requirements: _____

Beverage selection. Pre-ordered drinks are charged on a consumption basis only, you will not be charged if not consumed. Reception drinks (to be served on arrival):

i.e. champagne, selection of soft drinks, beer, wines

White Wine: _____

Red Wine: _____

Open Bar:

Yes No
(any other drinks can be served upon request)

Deposit

A deposit of £1,500 is required to confirm your booking, therefore please complete the details below.

We accept all major credit cards.
All payments are required to be made through our online payment gateway within 48 hours of confirmation.

The outstanding amount should be paid 5 working days before the event date, through our online payment gateway.

Any extra consumption will be paid on the day of the event, before departure.

Menus:

At The Hampshire Penthouse can provide personalised menus and place cards to place on the table at your exclusive event. Please inform us if you require this service.

Yes No

Payment:

Must be completed on the day or night of the event. 20% VAT is included and a 12.5% discretionary service charge will be added to the final bill. The deposit will be deducted from the final bill on the day/night of your event.

Cancellation:

Cancellation of a confirmed booking must be in writing and a cancellation charge of 100% deposit paid is retained. If we have not received at least 5 working days' notice for a cancelled booking, the client will incur the full cost of the chosen menu, excluding the deposit already paid. The remaining amount will be charged to the credit card used to pay the deposit.

The terms and conditions supplied with this form are accepted on behalf the above company or individual.

Menu and beverage prices are subject to change.

Signed: _____

Date: _____

Return Full Completed Scan to: _____

Joao Teixeira

Reservations Manager
At The Hampshire Penthouse
T 020 7451 0106
E hampshirepenthouse@edwardian.com

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TERMS AND CONDITIONS

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All bookings for At The Hampshire Penthouse are subject to the terms and conditions set out below.

1. Contract

- The booking form must be signed by the client and returned to us with credit card payment via our online payment gateway, within 7 days of the date on which it is posted to or otherwise delivered to the client
- If the client fails to return the signed booking form as stated, the Company reserves the right to release the booking and allocate At The Hampshire Penthouse to another client.
- The signed booking form constitutes the entire contract between the client and the Company.

2. Amendments

- A reasonably accurate number of guests are required at the time of the booking. However, to ensure our maximum efficiency, a guaranteed number of guests are required 5 working days prior to the event. The Company will confirm minimum guaranteed numbers as part of the confirmation, which will be regarded as the minimum number for the catering and charging.

3. Cancellation

- The client acknowledges that the Company will suffer loss of business if the client cancels a confirmed booking. Cancellation of a confirmed booking must be in writing, and a cancellation charge of the full deposit paid will be retained.
- If we have not received at least 5 working days notice for a cancelled booking, the client will incur the full cost of the chosen, excluding the deposit already paid. The remaining amount will be charged to the credit card used to pay the deposit.

4. Deposit

- A deposit of £1,500 is required to confirm your booking; this will be deducted from the final bill on the day/night of client's event.
- The deposit is non refundable upon cancellation as outlined in clause 3 of the terms.
- The booking is not considered confirmed until the contract is signed and returned and the deposit paid.

5. Payment

- The balance must be settled at the end of the event.
- In the event of the bill not being settled on the day, the balance will be charged to the credit card used to pay the deposit. We accept all major credit cards and company cheques by prior agreement.

6. Loss or damage

- The Company shall not be liable for any loss or damage to the property of the client and/or its invitees attending the event unless this is due to the Company's negligence.
- Guests will be liable for any damages to At The Hampshire Penthouse.

7. Gratuity

- A discretionary 12.5% gratuity will be added to the final bill.

AT THE
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PENTHOUSE

Radisson Blu Edwardian, Hampshire Hotel

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London

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