

THE PRIVATE ROOM AT

THE IVY

TOWER BRIDGE

The Tower View Private Room at The Ivy Tower Bridge accommodates 38 guests on one long table, 52 guests across two tables or 150 guests for a standing cocktail reception. The Tower View Private Room offers stunning views of The Tower of London and Tower Bridge, and when hired exclusively the space provides an impressive setting in which to entertain clients, colleagues, friends or family.

The walls of the Tower View Private Room space are adorned with colourful vintage prints and artwork inspired by Tower Bridge and the Tower of London, and its polished parquet floor adds a touch of glamour to this already striking private space. The Tower View Private Room also features a beautiful pale orange onyx bar, decorated with antique brass rod detailing, perfect for both seated dining and standing receptions.

With a selection of menus available, specially created by our Executive Chef, Sean Burbidge, The Tower View Private Room is equally as suited to private parties as it is to corporate breakfasts, lunches and dinners.

Complimentary menu cards and place cards are provided for each event and each table is decorated with seasonal flowers and tea lights.



CONTACT US

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— THE TOWER VIEW PRIVATE ROOM —



WINTER MENUS

Please select one menu for your whole party.
*We are happy to cater for guests with dietary requirements
and arrange an alternative dish where required.*

MENU A

£50

Mozzarella di bufala

*Mozzarella di bufala with clementine,
toasted pine nuts, pesto and purple baby basil*

Roast half chicken

*Crispy skin with gremolata, rosemary jus and watercress
served with mashed potato and tenderstem broccoli*

Rich chocolate mousse

*Dark chocolate mousse with raspberries
and a salted crunchy peanut caramel topping*

Selection of teas and filter coffee

MENU B

£55

Crispy duck salad

*Warm crispy duck with five spice dressing, toasted cashews,
watermelon, beansprouts, coriander and ginger*

Roast salmon fillet

*Chopped winter greens, smoked almonds and olive oil mashed potato
with a lemon and a soft herb sauce*

Frozen mixed berries

*Frozen mixed berries with yoghurt sorbet
and warm white chocolate sauce*

Selection of teas and filter coffee



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 & seasonal accompaniments*

Salted caramel truffles available at an additional cost of £3.50 per person

All prices include VAT, a 12.5% service charge applies

WINTER MENUS

MENU C

£60

Oak smoked salmon

Smoked salmon, black pepper and lemon with rye soda bread

The Ivy Tower Bridge shepherd's pie

Slow braised lamb shoulder with beef and Wookey Hole Cheddar potato mash with peas, sugar snaps and baby shoots

Milk chocolate parfait

Milk chocolate parfait with caramelised banana, glazed pecans and Chantilly cream

Selection of teas and filter coffee

MENU D

Available from 27th November to 31st December

£65

Oak smoked salmon

Smoked salmon, black pepper and lemon served with rye soda bread

Roast turkey and duck ballotine with traditional accompaniments

Chestnut, pork and sage stuffing, with roast potatoes, honey roasted carrots, Brussels sprouts, pigs in blankets and truffle sauce

Christmas pudding

Steamed Christmas pudding with redcurrants and brandy cream

Selection of teas and filter coffee with mince pies



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WINTER MENUS

MENU E

£70

Smoked salmon and crab

Oak smoked salmon, crab and dill cream with rye soda bread

Slow-roasted lamb shoulder

*Mustard and herb crust with creamed potato,
glazed root vegetables and rosemary sauce*

Apple tart fine

*Baked apple tart with Calvados caramel
and Madagascan vanilla ice cream*

Selection of teas and filter coffee

MENU F

£75

Prawn cocktail

*Classic prawn cocktail with baby gem, avocado,
cherry tomatoes and Marie Rose sauce*

English matured 7oz fillet steak

*Chargrilled English matured 7oz fillet steak served with dauphinoise potato,
green beans and watercress, peppercorn or Béarnaise sauce*

Panna cotta

Pineapple carpaccio with coconut, chilli and lime zest

Selection of teas and filter coffee



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WINTER MENUS

MENU G

£80

Half poached lobster salad

*Half poached lobster with cucumber and watermelon salad,
Amalfi lemon and basil mayonnaise*

Fillet of beef Wellington

*Truffle beef Wellington with mushroom duxelle,
creamed potato, honey glazed baby carrots and red wine sauce*

Chocolate bombe

*Melting chocolate bombe with milk foam and a vanilla ice cream
and honeycomb centre with hot salted caramel sauce*

Selection of teas and filter coffee



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CANAPES

*We recommend 4 canapés per person for a pre-dinner reception
or 12 per person for a drinks party*

NIBBLES

£3.50

Spiced green olives

Salted smoked almonds

Smoked and lightly spiced with Cornish salt

SAVOURY CANAPES

£2.50

**Breaded crunchy prawns
with matcha green tea sauce**

Smoked salmon, dill & lemon cream cheese blini

**Avocado and quinoa chicory leaf
with ginger and lime dressing (v)**

Grilled sirloin skewers with truffle mayonnaise

**Duck liver parfait, hazelnut crumble
on toasted brioche**

Crispy duck, hoisin, ginger and chilli

Grilled chicken skewers with avocado houmous

Mini roast beef Yorkshire pudding, shaved horseradish

Truffle arancini (v)

Lobster cocktail cornet with caviar

Ponzu marinated tuna tartare, avocado & sesame

SWEET CANAPES

£2.50

Raspberry cheesecake tart

White chocolate and passion fruit ice cream balls

Mini lemon meringue pie

Macarons

Crème brûlée doughnuts

SMALL DISHES

*We recommend 6 bowl food options per person
for a drinks party*

SAVOURY BOWLS



£6.50

Tuna tartare, soy and sesame

The Ivy Tower Bridge shepherd's pie

Apple and Stilton salad with golden raisins,
caramelised hazelnuts, celery and Belgian endive (v)

Mozzarella di bufala with clementine,
toasted pine nuts, pesto and purple baby basil (v)

Mushroom risotto

Bang bang chicken,
with cucumber, radish, baby gem and sweet chilli
and peanut dressing

Classic prawn cocktail

Crispy duck and five spice salad

SWEET MINI DISHES



£6.50

Classic crème brûlée

Vanilla panna cotta

Chocolate cup and popping candy

BREAKFAST

Please select one menu for your whole party

◆ MENU A ◆

£20

Toast and preserves

*A choice of white, granary and gluten free bread,
served with strawberry, apricot jam and marmalade*

Gluten-free organic granola

*Puffed rice, buckwheat and quinoa grains, apricot,
coconut and toasted seeds with almond milk*

Bacon and egg brioche roll

Smoked streaky bacon and fried hen's egg

◆ MENU B ◆

£25

Selection of mini pastries and preserves

*Mini croissant, chocolate twist, pain au raisin and wild berry Danish,
served with butter and preserves*

Gluten-free organic granola

*Puffed rice, buckwheat and quinoa grains, apricot,
coconut and toasted seeds with almond milk*

Eggs Benedict

*Pulled honey roast ham, toasted English muffins, two poached hen's eggs
with hollandaise sauce and watercress*

OR

Eggs Royale

*Smoked salmon, toasted English muffins, two poached hen's eggs
with hollandaise sauce and watercress*

Please select one for the entire party



*Menus come with a serving of freshly squeezed orange juice
and English Breakfast tea or filter coffee*

BREAKFAST

Please select one menu for your whole party

◆ — MENU C — ◆ £28

Green juice

Avocado, celery, apple, spinach, watercress, cucumber, citrus and mint

Half caramelised pink grapefruit

Warm half grapefruit with caramelised demerara sugar

Gluten-free organic granola

*Puffed rice, buckwheat and quinoa grains, apricot,
coconut and toasted seeds with almond milk*

Poached hen's eggs with avocado, tomato and sesame

*Chopped avocado with roast plum tomatoes and poached hen's eggs
on toasted granary with sesame dressing*

◆ — MENU D — ◆ £32

Selection of mini pastries and preserves

*Mini croissant, chocolate twist, pain au raisin and wild berry Danish,
served with butter and preserves*

Gluten-free organic granola

*Puffed rice, buckwheat and quinoa grains, apricot,
coconut and toasted seeds with almond milk*

The Ivy Tower Bridge full English breakfast

*Smoked streaky sweetcured bacon, Cumberland herbed sausage,
fried hen's eggs, black pudding, roast plum tomatoes, grilled flat mushrooms
and baked beans, served with sourdough toast*



*Menus come with a serving of freshly squeezed orange juice
and English Breakfast tea or filter coffee*

THE TOWER VIEW PRIVATE ROOM



DRINKS

COCKTAILS

The Crown Jewel <i>flute</i>	10.25
<i>Our signature Kir Royale with Briottet Rose liqueur, Sipsmith sloe gin & hibiscus topped with Champagne</i>	
Riverside Spritz <i>balloon</i>	11.50
<i>Pimms, Briottet Crème de Mure, Sipsmith Sloe gin, lemon juice, grapefruit bitters, prosecco & soda</i>	
Southbank Mule <i>copper mug</i>	8.75
<i>Cucumber, mint & honey combined with Wyborowa vodka & ginger beer</i>	
The Beefeater <i>rocks</i>	8.50
<i>A barrel aged Negroni made with a base of Beefeater Gin to warm the guardians of the Tower</i>	

COOLERS & JUICES

Beet It <i>Beetroot, carrot, apple juice</i>	4.00
Green Juice <i>Avocado, mint, celery, spinach, apple, parsley</i>	4.00
Mixed Berry Smoothie <i>Raspberry, strawberry, blueberry, banana</i>	4.50
Power Up <i>Pineapple, orange, wheatgrass, papaya juice</i>	4.95
Home-made Ginger Beer	4.75
<i>Freshly pressed ginger juice, lemon, sugar and soda water</i>	
Peach & Elderflower Iced Tea	4.75
<i>Peach, elderflower & lemon with Ivy 1917 & Afternoon tea blends</i>	
Jax Coco coconut water	4.75
<i>100% pure coconut water from the Philippines</i>	

SOFT DRINKS

Coca-Cola, Diet Coke	2.75
Fever-Tree soft drinks	2.75
Acqua Panna still mineral water 750ml	3.50
San Pellegrino sparkling mineral water 750ml	3.50

BEERS & CIDER

Peroni Nastro Azzurro , Italy, 5.1% abv. 330ml	4.50
Meantime Pilsner , London, England, 4.4% abv. 330ml	4.75
Samuel Smith's Organic Pale Ale ,	5.50
<i>North Yorkshire, England, 5.1% abv. 355ml</i>	
Chapel Down Curious IPA , Kent, England, 5.6% abv. 330ml	4.75
Guinness Stout , Dublin, Ireland, 4.5% abv. 330ml	4.75
Aspall Cyder , Suffolk, England, 5.5%, 330ml	5.00

FACILITIES & FURTHER INFORMATION



Capacity

The Tower View Private Room accommodates up to 52 guests seated or 150 standing



Access, Service & Departure Times

Breakfast – access: 8.00 am | service: 8.30 am | guests' departure: 10.30 am

Lunch – access: 11.30 am | service: noon | guests' departure: 4.30 pm

Dinner – access: 6.00 pm | service: 6.30 pm | guests' departure: midnight
(Sunday guests' departure 10:30 pm)



Service charge: 12.5%



Menu cards can be printed and dedicated to your requirements



Multiple displays of seasonal flowers are provided.
Additional flowers can be arranged via our florist



Candles can be supplied to suit your table layout



Private bar



An iPod docking station is available for your own use or background music can be provided. We do not have the facilities for DJs or dancing



AV equipment can be provided at an extra cost



You may supply your own celebration cake at no additional charge



Complimentary Wi-Fi



Corkage is not permitted

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