



Located in the heart of Little Venice and Paddington Basin, Smith's Bar & Grill is a modern British-inspired restaurant.

Smith's Bar & Grill is a stunning, daylight-filled venue with a gorgeous year-round terrace overlooking the beautiful Grand Union Canal.

The restaurant boasts a refined and elegant interior, with soft leather booths and chairs, wood tables, botanical atmosphere providing a warm and inviting backdrop to indulge in delicious food.

At Smith's Bar & Grill, we pride ourselves on our ability to provide a luxurious and elegant space to host your Christmas party. Our venue is modern British-inspired, with an industrial edge that will make your guests feel as though they've stepped into another world.

Our restaurant specialises in seasonal menus, so you're always sure to be eating the freshest ingredients possible. We also offer a full bar with a wide selection of cocktails and wines, including sparkling options for those who want something special this holiday season.

Smith's is the perfect venue with the ideal location for your Christmas party, Christmas dinner, Corporate party or any other festive occasion.

With a wide selection of food and drink, we aim to please all your guests. Our staff will be happy to assist you with any specific dietary requirements and will do their best to make your special occasion a memorable one.

VENUE AND HIRE OPTIONS

Exclusive Venue Hire. Step into a world of luxury, exclusivity and style with this stunning venue hire. The entire restaurant can become yours for the day or evening, including our bespoke menu direct from the executive chef David Reyes. A truly exclusive experience for your event!

We can accommodate up to 220 guests for a private dining event or drinks reception of 400 standing guests.

The restaurant's private dining area is a truly unique experience that will set your event apart from others.

Exclusive Restaurant Hire. Indulge in the unique botanical atmosphere and enjoy seasonal food, exceptional cocktails and an exquisite selection of wines at Smith's Bar & Grill. With lanterns, bamboo pendants and plants hang from the ceiling, a beautiful plant-based wall and dark burgundy and emerald furniture create a lavish ambience for any event.

The Restaurant can accommodate up to 100 sitting guests.

Lounge And Bar Semi Private Hire. Our lounge and bar can accommodate up to 300 standing guests, making it ideal for events of all sizes.

The space is open and airy, with high ceilings and a large bar.

Guests can enjoy their drinks while taking in the view of Grand Union Canal through the floor-to-ceiling windows.

Ayllu Restaurant – Private Dining. If you're looking for a venue that can accommodate up to 60 guests for a sit-down meal or 80 guests for a standing drinks party, then Ayllu is the place for you. Ayllu is an elegant, intimate, and perfect for a private event. The restaurant's interior features modern Peruvian artwork, as well as Japanese-influenced design elements. Ayllu's menu offers a fusion of Japanese and Peruvian cuisine, with options ranging from sushi to ceviche.

This space is perfect for hosting intimate events such as birthdays and anniversaries, or large events such as weddings or corporate gatherings.

MORE DETAILS

Our prices are based on a minimum spend which varies by day and time of day. All of our pricing is inclusive of complimentary menus, place cards and Wifi. Please note, we are unable to allow corkage

Audio Visual

Restaurant background music is available.

Screen available in house and we have an inbuilt a highly sophisticated sound-system, with AUX connection options throughout the entire venue.

You are welcome to play your own music through the sound system when hiring the enitre venue exclusively, or background music can be provided.

Timings

Breakfast: 08:00 until 11:30 Monday to Friday only
Lunch: 12:00 until 16:00 with host's access from 11.30
Dinner: 18:00 until 23:00 with host's access from 17:30
Drinks Reception: 17:00 until 23:00 with host's access from 16:30

Licenses

Should you require to stay later than the times stated above, Please contact our events team directly for more information.

Food Allergen Disclaimer

Please always inform us of any allergies or intolerances.

Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.

Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.



CANAPÉS

£3 PER BITE 50 PIECES OF THE SAME TYPE CANAPE FOR £125

BEEF SKEWERS

Savoury Selection

SMOKED HADDOCK TART

GOATS CHEESE & BEETROOT TARTLET, WALNUT BRITTLE (V)

SALMON TARTARE WITH SHALLOT DRESSING AND CHIVES

SEARED TUNA, AVOCADO AND CORIANDER

RARE BEEF ON TOAST & DIJON MAYO MUSHROOM CROUTONS TART (V)

TOMATO CROUTONS WITH PESTO (V)

Sweet Selection

CHOCOLATE BROWNIE

TANGY LEMON TARTLET

STRAWBERRY CHEESECAKE

WHITE CHOCOLATE CHEESECAKE

MIXED FRUIT TARTLET WITH CREAM

All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill

TASTING DISHES

Savoury Bowls

£5 per portion

FISH GOUJON served with chips & lemon wedge

MINI CHEESEBURGER & CHIPS cooked medium or to your preference

MINI HALLOUMI & MUSHROOM BURGER WITH CHIPS (V)

MINI VEGAN CHEDDAR & MUSHROOM BURGER WITH CHIPS (Ve)

MARINATED CHICKEN SKEWERS WITH TZATZIKI SAUCE

QUINOA & VEGETABLE CROQUETES (Ve) with sun-dried tomato dipping sauce

WILD MUSHROOM CROSTINIS (Ve) with truffle dressing





CHESTNUT & PARSNIP SOUP Creamy soup with crispy bacon and thyme

> SALMON TARTARE With avocado and lemon dressing

CHICKEN LIVER PARFAIT Port jelly and brioche

BEEF CARPACCIO Dijonnaise, parsley cress and cancha



SIRLOIN STEAK 10 0Z Chimichurri or peppercorn sauce

SLOW-COOKED GRILLED TURKEY Chipolatas wrapped in bacon, sausage stuffing, roasted potatoes, roasted carrots, brussels sprouts, red wine and cranberry sauce

SEABASS FILLET
Pan-fried with fennel and citrus salad

BUTTERNUT SQUASH RISOTTO With parmesan, sage and white wine

Desserts

CHURROS Citrusy zest, chocolate halzenut sauce, cinnamon

CHRISTMAS PUDDING With raisin and brandy sauce

SALTED CHOCOLATE CARAMEL GANACHE With sorbet, pecan nuts



SCALLOPS

Pan-fried with jerusalem artichoke puree and veal jus

CHESTNUT & PARSNIP SOUP Creamy soup with crispy bacon and thyme

BURRATA (V)
Pesto and datterino tomatoes

BEEF CARPACCIO Parmesan, rocket, cep puree, pickled onion and radish



BEEF FILLET 6OZ With blackberry braised red cabbage and mash potato

SLOW - COOKED GRILLED TURKEY

Chipolatas wrapped in bacon, sausage stuffing, roasted potatoes, roasted carrots, brussels sprouts, red wine and cranberry sauce

TUNA STEAK Chargrilled with caponata, cherry tomatoes and salsa verde

BUTTERNUT SQUASH RISOTTO With parmesan, sage and white wine



CHURROS Citrusy zest, chocolate halzenut sauce, cinnamon

CHRISTMAS PUDDING With raisin and brandy sauce

SALTED CHOCOLATE CARAMEL GANACHE With sorbet, pecan nuts





LOCATION

25 Sheldon Square Paddington, London, W2 6EY Ayllu Located beneath Smith's Bar & Grill

TRAVEL & PARKING

Nearest tube – Paddington Station Parking -APCOA Paddington Station Car Park

CONTACT

www.smithsbarandgrill.co.uk events@smithsbarandgrill.co.uk 0207-286-9458