

Smith's

Bar & Grill

Private Events

Smith's Bar & Grill is a modern British restaurant, boasting with chic interiors, contemporary design elements and a welcoming atmosphere.

Situated in the bustling heart of London, our venue is perfect for those seeking an exceptional private event.

Smith's offers several distinct spaces to suit your event needs: the bustling Restaurant, an intimate Private Dining Room "Regent Room", the option for Exclusive Venue Hire with an outdoor terrace and the vibrant Bar.

Whether you're planning a private dining, a social gathering, a standing drinks reception, or a bespoke corporate event, our versatile spaces provide the ideal backdrop.



Regent Room Private Hire

CAPACITY

up to 60 Seated Guests | 80 Standing Guests

Experience the perfect blend of privacy and elegance with Regent Room at Smith's Bar & Grill.

This intimate space, separated by curtains, offers a host of advantages for your next event:

Regent room is ideal for private dining or standing drinks receptions.

For corporate events, we also offer additional equipment including a projector and screen and flip charts to support your presentations.





Regent Parlour Semi-Private Hire

CAPACITY

up to 10 Seated Guests | 20 Standing Guests

Discover the charm & exclusivity of Regent Parlour. Nestled within Regent Room and separated by curtains, Regent Parlour offers a cosy and private setting for smaller group gatherings.



- Semi-Private Space: Enjoy a more intimate area within Regent Room, perfect for smaller groups.
- Flexible Privacy: Curtains allow for adjustable privacy to suit your event's needs.
- Cosy Atmosphere: Ideal for intimate dinners, small meetings, or special celebrations.
- Customisable Menus: Select from our set menus or collaborate with our events team to create a bespoke menu tailored to your event.
- Dedicated Service: Benefit from personalised attention from our experienced staff.

Restaurant Private Hire

CAPACITY
up to 100 Seated Guests

Transform your event with the private hire of our restaurant area.

Ideal for both private and semi-private use, restaurant space offers a stylish and flexible setting for any occasion, from corporate functions to social dinings.

What We Offer:

- Customisable Space: Adapt the layout and ambiance to suit your event.
- Exceptional Cuisine: Choose from our set menus or work with us to create a bespoke menu that perfectly suits your needs.
- Versatile Access: Enjoy use of the restaurant area, with options to include the bar for drinks reception.



Bar Semi-Private Hire

CAPACITY

up to 40 Seated Guests | 100 Standing Guests



Host your event in style with a semi-private hire of our Bar area. Ideal for intimate gatherings or casual receptions, our Bar features a lively setting with elegant interiors highlighted by polished marble finishes.

What We Offer:

- Flexible Area: Enjoy a semi-private section of the Bar, perfect for standing drinks reception.
- Customisable Menus: Choose from canape selection or bowl food menu options.
- Bar Access: Full use of our extensive drink selection.

Exclusive Venue Hire

CAPACITY

200 Seated Guests | 400 Standing Guests



Whether you're planning a grand celebration, a corporate event, or a special occasion, our entire venue offers a sophisticated and flexible setting to accommodate your needs.

What We Offer:

- Versatile Spaces: Enjoy full access to our Restaurant, Bar, Terrace, and Regent Room.
- Exceptional Cuisine: Choose from our canape or set menus or work with us to design a bespoke menu that perfectly suits your event.
- Full Bar Access: Indulge in our extensive drink selection.
- Equipment: Projector and screen, microphones and speakers, and flip charts available to support your presentations and discussions.

Terrace

CAPACITY
100 Seated Guests



Perfect for al fresco dining, relaxed receptions, or casual gatherings, our Terrace offers a refreshing outdoor setting with a vibrant atmosphere. Available for semi-private and exclusive venue hire.

CANAPÉS

COLD SELECTION

GOAT CHEESE & BEETROOT CROSTINI

MUSHROOM CROUTONS (V)

TOMATO & PESTO CROUTON (V)

SALMON TART

RARE BEEF CROSTINI

SMOKED SALMON BLINI

*Mini blini topped with smoked salmon ,
crème fraiche and dill*

MACKAREL PATE ON RYE BREAD

Smoked mackerel, parsley, capers and lemon

MINI CAPRESE SKEWER

*Cherry tomato, mozzarella balls,
basil leaves and balsamic reduction*

SWEETS SELECTION

CHOCOLATE BROWNIE

TANGY LEMON TART

BAKED JAM DOUGHNUTS

MIXED FRUIT TARTLET WITH CREAM

HOT SELECTION

HADDOCK TART

BEEF SKEWER

CHICKEN SKEWER

BEEF CROQUETTES

QUINOA CROQUETTES

HONEY AND MUSTARD SAUSAGE

VEGETARIAN TART

CHEESE STUFFED MUSHROOM



Sample Menu A

STARTERS

BURRATA (V)

Pesto and datterino tomatoes

ARTICHOKES (V)

Avocado, parmesan and lemon dressing

TUNA TARTARE

Tuna mayo, chives and cress

SCALLOPS

Pan-fried with Jerusalem artichoke puree and veal jus

BEEF TARTARE

Capers, Tabasco, and a quail egg yolk

MAINS

TUNA STEAK

Chargrilled with caponata, cherry tomatoes and salsa verde

FILLET STEAK

Gratin potatoes and red wine jus

TRUFFLE TAGLIATELLE (V)

Fresh handmade tagliatelle, parmesan and shaved black truffle

LAMB RACK

Celeriac puree, kale and red wine jus

COD FILLET

Pan fried with mushroom beurre blanc and spinach

DESSERT

CHOCOLATE FONDANT

Served with vanilla ice cream

CHURROS

Hazelnut chocolate sauce, orange zest

CHEESECAKE DOME

Oranges and passionfruit, coconut sable

TIRAMISÙ

Fresh mascarpone cream, savoiardi, Italian coffee and cocoa

Sample Menu B

STARTERS

SMOKED SALMON

In-house smoked, whipped cream fraiche, capers, dill

BEEF CARPACCIO

Dijonnaise and parsley cress

PARMIGIANA (V)

Aubergine and courgettes in a rich tomato sauce, mozzarella and parmesan cheese

CALAMARI

Deep-fried with tartare sauce

MAINS

BABY CHICKEN

Chargrilled, marinated with lemon and thyme, grilled vegetables

SIRLOIN STEAK

Gratin potatoes, red wine jus

SALMON STEAK

Chargrilled with sautéed rainbow Swiss chard, shallot

BUTTERNUT SQUASH RISOTTO

Parmesan, sage

DESSERT

CHEESECAKE DOME

Oranges and passionfruit, coconut sable

TIRAMISÙ

fresh mascarpone cream, savoiardi, Italian coffee and cocoa

CHOCOLATE FONDANT

Served with vanilla ice cream

CHURROS

Hazelnut chocolate sauce, orange zest

Events Information

All of our pricing are inclusive of complimentary menus, place cards and WiFi.

The table can be decorated with seasonal flowers for an additional charge.

Access, Service & Departure Times

Breakfast: 08:00 until 11:00 with host's access from 07:30

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

Licenses

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



Entertainment Options

Live entertainment can be organised for an additional charge.
More entertainment options available on request.



DJ



Special Act Performers



Photographer



Violinist Live Music



Magic Show



Saxophonist Live Music



Dance Show Entertainment



Meet and Greet

LOCATION

25 Sheldon Square, Paddington Central London, W2 6EY

TRAVEL & PARKING

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

CONTACT

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