



The Private Room

THE IVY

THE PRIVATE ROOM



The Private Room is a private-dining jewel in The Ivy's crown, designed by Martin Brudnizki Design Studio. It boasts a stunning bespoke bar and an incredible collection of contemporary art that sits alongside the signature harlequin stained-glass windows and oak panelling.

It creates an irresistibly elegant and alluring space, full of possibility. Music is also very much on the agenda – whether it's a pianist, jazz trio, string quartet or anything in between, we can arrange the perfect accompaniment.

Whether a book launch, landmark celebration or cocktail party, The Private Room accommodates for up to 60 guests seated, or 100 for standing receptions and events.

The bar and reception area are the perfect size for drinks before lunch or dinner, whilst 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, 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.



MORE DETAILS

For The Private Room we do not have any room hire charges but instead prices are based on a minimum spend which varies by time of day. All of our pricing is inclusive of complimentary menus, place cards and Wifi. Please note we are unable to allow corkage. All tables will be decorated with seasonal flowers.



AUDIO VISUAL

Please note non-amplified live music is permitted and restaurant background music is available. A 65" plasma screen and microphones available to hire and we have an inbuilt sound system. You are welcome to play your own music through the sound system in the room, or background music can be provided.

TRAVEL & PARKING

Nearest tube – Leicester Square

Parking - Q-Park, Chinatown

20 Newport Place, Greater London, London WC2H 7PR (5 minute walk)

TIMINGS

Breakfast – access time 7.30am – 10.30am Monday to Saturday, 09.30 until 11.00

Sunday with host's access from 09.15

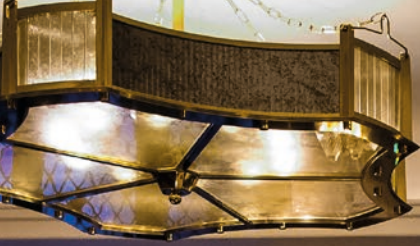
Lunch – 12.00 until 17.00 with host's access from 11.30

Dinner – 18.30 until 01.00 with host's access from 18.00

(Sunday guests' departure 22.30)

FOOD ALLERGEN DISCLAIMER

Please always inform your server of any allergies or intolerances before placing your order. 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.



PRIVATE DINING MENUS

We offer a selection of six menus to choose from
but please note you must select one menu for the whole party.



LUNCH MENU

£55.00

French baguettes and salted butter

Buffalo mozzarella

Yellow and green courgette, gordal olive and tomatoe dressing, pistachio crumble and micro basil

The Ivy shepherd's pie

Slow-braised lamb leg and dry-aged beef with creamed mashed potato and Mayfield cheese

Iced berries

Yoghurt sorbet, hot white chocolate sauce

Selection of teas and filter coffee

MENU A

£75.00

French baguettes and salted butter

The Ivy classic crispy duck salad

Roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce

Poached Atlantic cod

mussels, pea purée and broad beans, saffron potatoes, fish velouté and wild garlic oil

Classic crème brûlée

Set custard with a caramelised sugar crust

Selection of teas and filter coffee



PRIVATE DINING CHOICE MENUS

For parties of up to 30 guests.

We offer two choice menus to choose from but please note you must select one menu for the whole party.

We require all your guests to order in advance from this menu and we require the final pre-orders two weeks prior to your event.

MENU B

£80.00



French baguettes and salted butter

STARTERS

Twice-baked cheese soufflé

Gratinated Monterey Jack and mozzarella, pine nuts and lovage pesto

Prawn and avocado cocktail

Gem lettuce, Marie Rose sauce

The Ivy classic crispy duck salad

Roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce

MAINS

The Ivy shepherd's pie

Slow-braised lamb leg and dry-aged beef with creamed mashed potato and Mayfield cheese

Spring vegetable risotto

Creamy carnaroli rice, baby courgette, morels, peas, broad beans and mascarpone

Poached Atlantic cod

mussels, pea purée and broad beans, saffron potatoes, fish velouté and wild garlic oil

DESSERTS

Classic crème brûlée

Set custard with a caramelised sugar crust

The Ivy sherry trifle

Raspberries, strawberries, jelly sponge, vanilla custard and cream

Sticky toffee pudding

dates, clotted cream, lemon balm and toffee sauce

Selection of teas and filter coffee



PRIVATE DINING MENUS

We offer a selection of six menus to choose from
but please note you must select one menu for the whole party.



MENU C

£90.00

French baguettes and salted butter

Dressed Dorset crab

*Lightly bound dressed crab with brown crab mayonnaise, celeriac rémoulade,
soft herbs and seaweed crackers*

Roasted British beef fillet steak

*21-day aged grass-fed centre cut beef fillet with crispy potatoes, buttered spinach,
watercress and peppercorn sauce*

Rum Baba

Pineapple and mango, Chantilly cream and lemon balm

Selection of teas and filter coffee

MENU D

£110.00

French baguettes and salted butter

Lobster and prawn avocado cocktail

Gem lettuce, Marie Rose sauce

Fillet of beef wellington

Mushroom duxelle, creamy potatoes, fine beans and truffle red wine sauce

The Ivy chocolate bombe

Melting dome with vanilla ice cream, honeycomb and hot caramel sauce

Selection of teas and filter coffee



ADDITIONAL EXTRAS

NIBBLES



Honey-glazed almonds £4.25

Spiced green olives £4.25

Truffle arancini £8.25

POST - DINNER TREATS



Box of Chocolate truffles £6.00

With a liquid salted caramel centre

A selection of Artisanal British cheeses £13.50

Served with seasonal chutney and crackers

CAKES

£11 PER PERSON



72 hours' notice is required and minimum number 10 guests

Red velvet

Chocolate cake



Contact Us

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