



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.

CANAPÉS

We recommend 4 canapés per person for a pre-dinner reception or 10 per person for a drinks party.

Please choose from the options below.

SAVOURY

£2.95 EACH



Shepherd's pie tart

Crispy potato, truffle sauce (vg)

Buttermilk fried chicken and yuzu mayonnaise

Watermelon, feta and olive skewer (v)

Grilled halloumi, slow-baked tomato, lemon pepper (v)

Vegetable gyoza, ponzu dressing (vg)

Arancini and truffle (v)

SAVOURY

£3.95 EACH



Tuna tartare, yuzu-pickled cucumber

The Ivy burger, cheese, ketchup horseradish relish

Tempura prawns, sesame and wasabi mayonnaise

Lobster cornet, avocado mousse, Greek cress

Smoked salmon and chive cream cheese on rye bread

SWEET

£3.95 EACH



Dark chocolate mousse cornet with popping candy

Selection of mini macarons



SMALL DISHES

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



SAVOURY BOWLS

£7.50 PER BOWL



- The Ivy shepherd's pie
- Prawn and avocado cocktail, Marie Rose sauce
- Crispy duck salad with watermelon and salted cashews
- Fish and chips, pea purée, tartare sauce
- Mini burger, cheese, ketchup horseradish relish
- Vegetarian curry
- Mini soufflé, grated black truffle and chives (v)

SWEET BOWLS

£6.75 PER BOWL



- Doughnuts and hot chocolate sauce
- Classic crème brûlée

