## Private Dining & Events

with Corbin & King



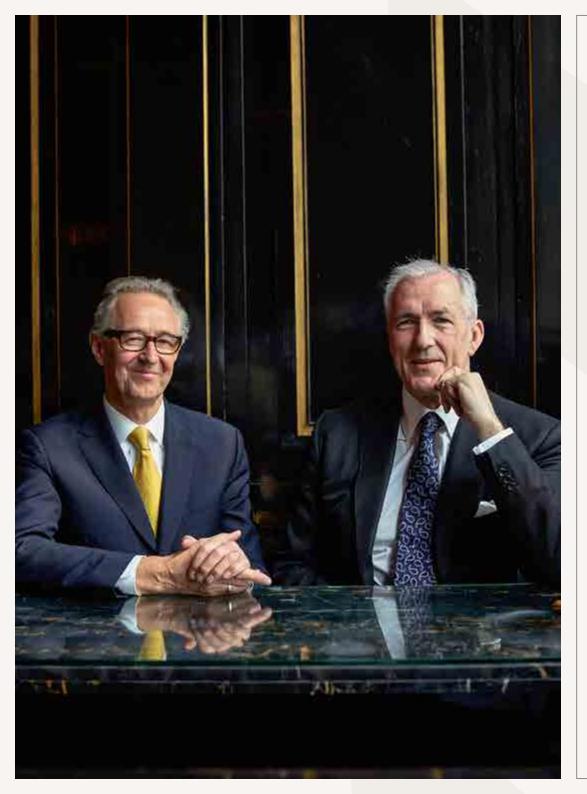


Café WOLSELEY









### CORBIN & KING

Chris Corbin and Jeremy King have been partners in business for over 37 years. During that time, they have created, opened and developed some of London's most iconic and best-loved restaurants, including Le Caprice, The Ivy and J. Sheekey.

Corbin & King's current portfolio includes The Wolseley in Mayfair, The Delaunay in Aldwych, Zédel in Piccadilly, Colbert in Chelsea, Fischer's in Marylebone, Soutine in St Johns Wood and Café Wolseley at Bicester Village.

Designed to create atmosphere and possibilities, every Corbin & King restaurant and private room evokes a sense of the theatrical, true to the very nature of the buildings themselves.



Corbin & King know that atmosphere makes a restaurant and the pair are masters at creating it"

**Evening Standard** 



## WHY CHOOSE Us?

The Private Rooms at The Wolseley, The Delaunay, Zédel and Café Wolseley are as distinctive as the

restaurants themselves.

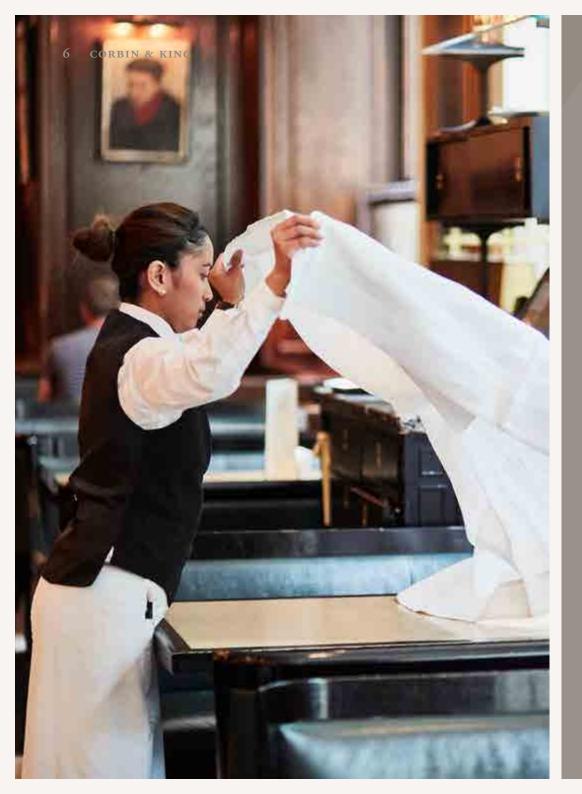
Each room is perfectly suited to hosting all manner of events and special occasions – whether that be a business breakfast, engagement lunch, celebratory afternoon tea or birthday dinner.

Our Private Rooms allow guests to experience the same meticulous service and exceptional food for which our restaurants have become renowned, in a more private and intimate setting.

Furthermore, a dedicated event planner will coordinate every aspect of your experience, personally on hand to assist throughout with any requirements you may have.

please call: +44 (0) 20 7659 9315

or email: privatedining@corbinking.com



### WHAT TO EXPECT

No room hire charge\*
(a minimum spend may apply)

Seasonal menus created by our Head Chefs

CATERING FOR ALL DIETARY REQUIREMENTS

BESPOKE MENU CARDS

Personalised place settings

Tables dressed with our white linen, iconic silver, glassware and tea lights

Complimentary Seasonal Flowers\*\*

AV EQUIPMENT\*\*

Dedicated event manager

Dedicated host and waiting team during the event

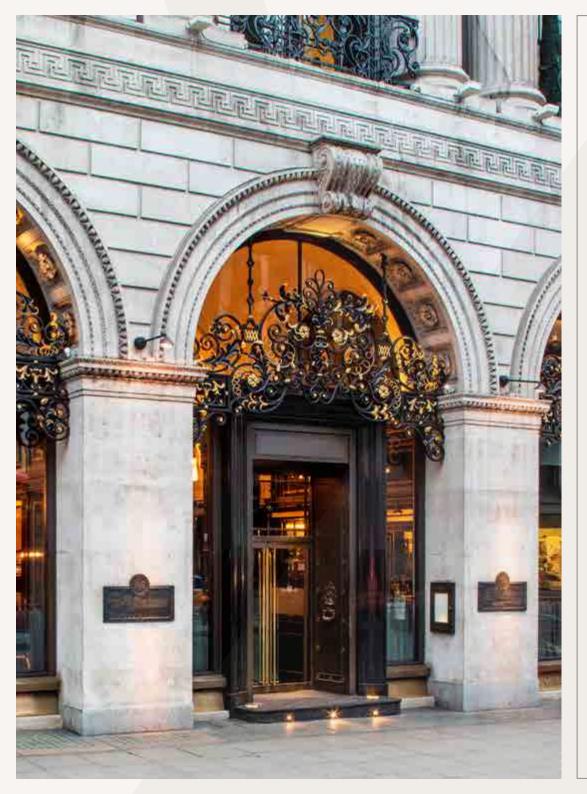
#### Optional Extras Include:

Additional decoration (e.g. balloons) from our trusted suppliers, music\*\*, table favours personalised invitations, personalised celebration cakes, bespoke wine pairing

\* EXCLUDING EVENING HIRE AT THE CRAZY COQS

\*\* AT SELECTED RESTAURANTS ONLY

The WOLSELEY



## THE WOLSELEY

The Wolseley's Private Dining Room has often been described as "one of the most beautiful in London."

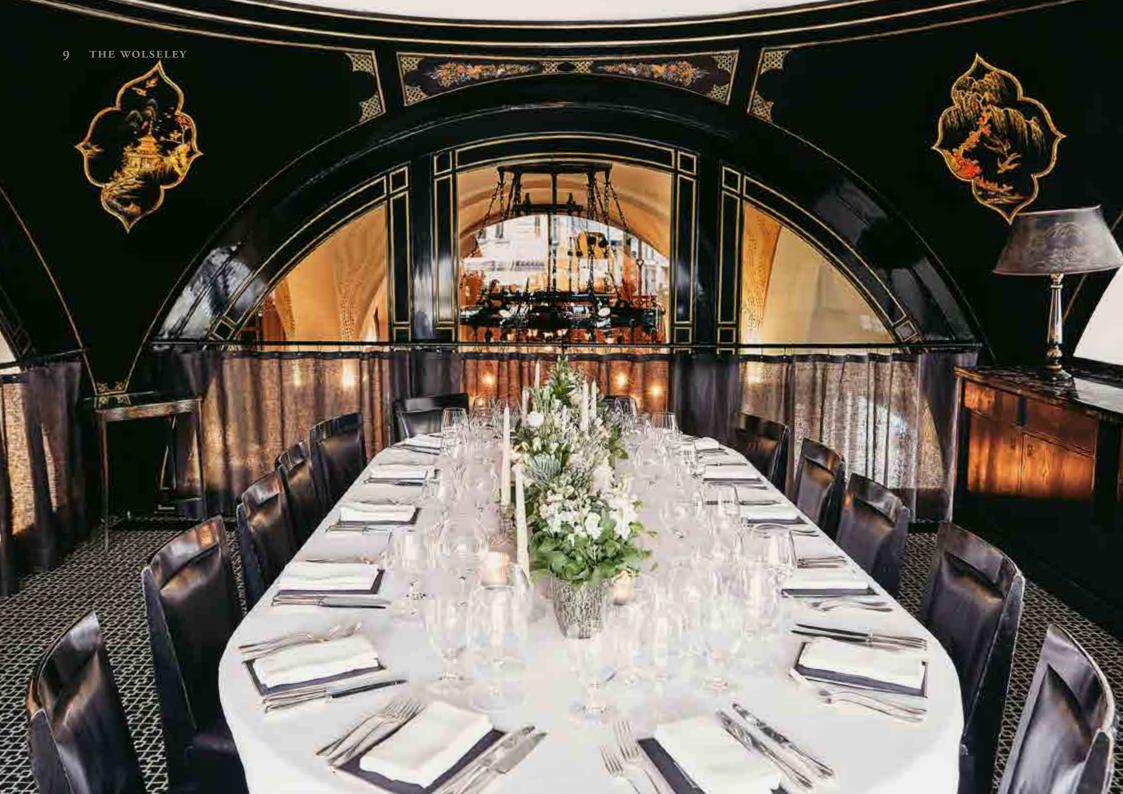
Overlooking the restaurant below, arched windows on all four sides ensure it is flooded with natural light during the day and the glow from Piccadilly at night.

Elegantly designed to perfectly complement the iconic restaurant with its dark wood lacquer, gold detailing and hints of Eastern exoticism, it is nevertheless discreetly hidden from view and is reached by its own private staircase.

Perfect for working breakfasts, lunches and all manner of celebratory occasions.

In the heart of Mayfair, The Wolseley is conveniently close to Green Park tube station and a mere stroll from nearby places of interest such as The Royal Academy, St. James's and Buckingham Palace.

If you would like any help with planning the rest of your day or evening in the area, our knowledgeable team would be only too happy to pass on their recommendations.



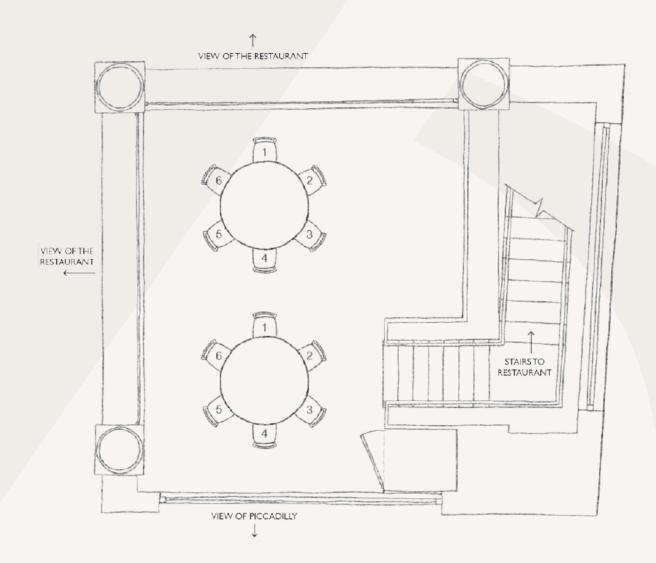
## The Room

The Wolseley's Private Dining Room can accommodate up to 12 guests on two tables of 6.

It is available to hire for breakfast, lunch, afternoon tea and dinner. We can be lexible on timings and will liaise with you on what works best for your event.

There is no hire charge for the room, only a minimum spend starting from £250 applies.

Please note that small bouquets of seasonal table flowers are provided as a matter of course, but larger arrangements (as seen in this brochure and on our website) are an optional extra that we'd be delighted to arrange for you on request.







## Menus

All our menus use seasonal produce and ingredients that vary throughout the year. Each menu has been created by The Wolseley's Head Chef, David Stevens, and incorporate classic dishes inspired by the grand cafés of Europe, cooked simply and beautifully presented.

We are pleased to cater for any dietary requirements you may have.

The Wolseley also offers a curated selection of carefully sourced fine wines and champagne to complement your chosen menu.

### Sample MENUS

#### MENU I -

Avocado Vinaigrette

Roast Loch Duart Salmon with Petits-Pois à la Française

Manjari Chocolate Tart

Coffee, Tea and Petits Fours

£ 55.00 per person

#### MENU 2

Mulligatawny Soup

Dressed Dorset Crab

Beef Wellington with Madeira Jus

The Wolseley Fruit Crumble

Coffee, Tea and Petits Fours

£ 85.00 per person

#### CANAPÉS

Our canapé selection includes:

Isle of Skye Queen Scallop

Lemon & Herbs

Ratatouille & Confit Tomato Tart

Mini Eggs Arlington

Goujon of Haddock with Tartare Sauce

Matjes Herrings & Beetroot Blini

Roasted Field Mushroom & Melted Tellegio

Tartine of Salt Beef & pickled Cucumber

price on request

#### WINE

Our wine selection includes:

Muscadet de Sèvre et Maine 'Sur Lie' 2017

+ £29.50 +

Wolseley Selection Medoc 2011

+ £55.00 +

Chablis Vaulorent 1er Cru,
Domaine Gilles & Nathalie Fevre, 2015

+ £70.00 +

Please enquire for our full offering.





"I just wanted to follow up and share with you that our guests LOVED the dinner. In fact I have never had such positive feedback.

The chef did a fabulous job with the gluten free/vegan menu – in fact, apparently several guests commented on how good it looked and the gentlemen also confirmed it was the best he'd ever had at a group dinner.

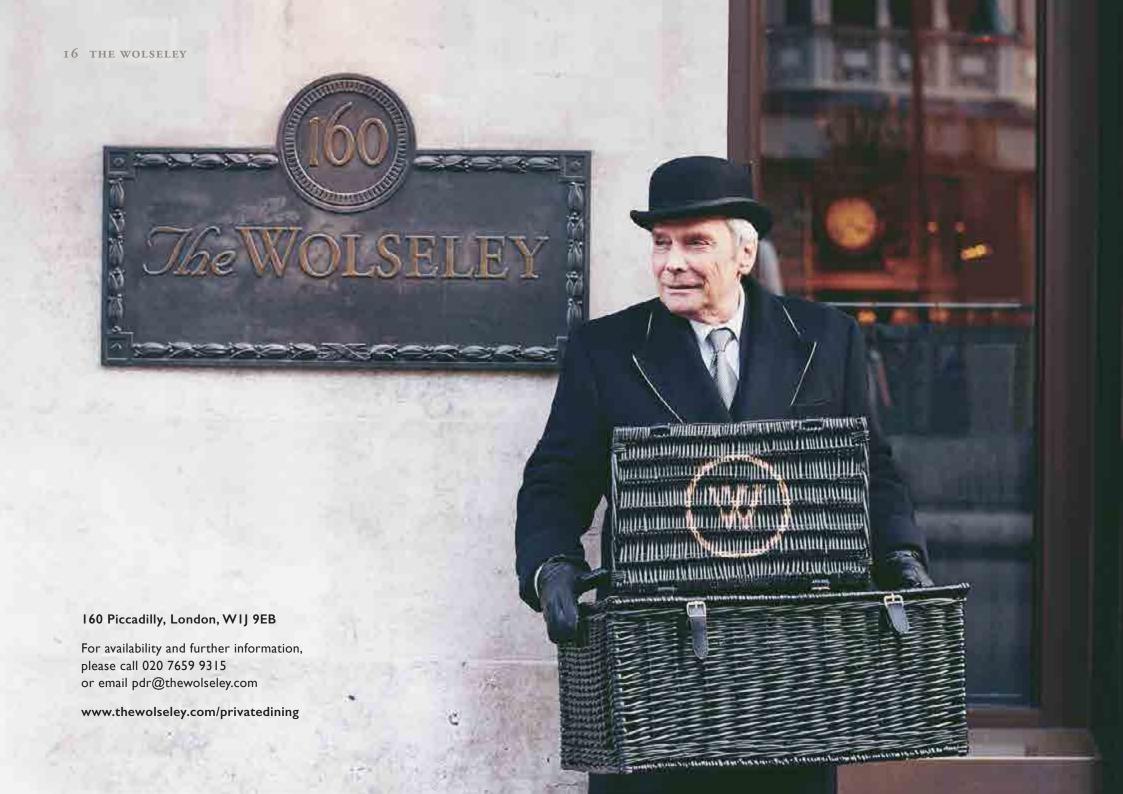
What a lovely space, too – the room was just perfect!"

Private client, Corporate Dinner "I would like to say a big thank you to all of you that helped our evening become a success, especially Thomas who looked after us so well - please tell him everyone was impressed with his professionalism and we had a great night. Thank you all once again Also, compliments to the chef, food fantastic. It's been a pleasure from start to finish."

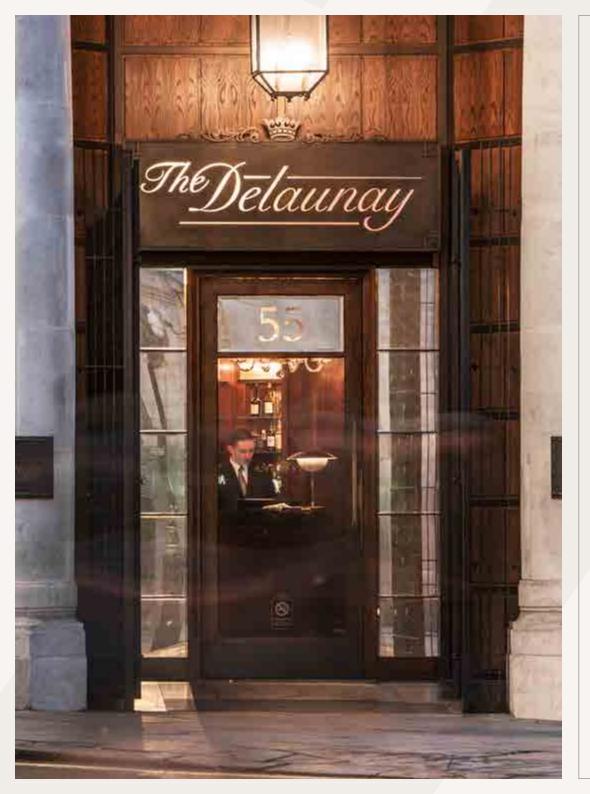
Private client, Birthday Dinner

"I just wanted to take the time to say thank you so much to you and the staff for providing a very memorable experience on Friday. Some of my guests were very keen to find an excuse to hire the room for themselves at a later stage! Once again, The Wolseley never disappoints."

Private client, Leaving Party



# The Delaunay



## THE

The Delaunay offers a spectacular Private Room in keeping with the design of the main restaurant. A flexible space, it can also be divided to give two more intimate rooms if required.

Complementing the Old World charm of the dining room, the Private Room's dark wood panelling, brass fixtures, marble counters, green leather seating and original paintings from the restaurant's outstanding collection, make for a warm and inviting space well-suited to a variety of occasions.

On a raised level with views of the restaurant beyond, the room benefits from ample natural light, yet remains discreetly shielded from the outside world.

Perfect for working breakfasts, lunches, presentations, celebratory teas and birthday dinners.

In the heart of the West
End, The Delaunay is
within walking distance
of numerous theatres
along with Covent Garden,
The Strand, Somerset
House, Lincoln Inn's
Fields, Temple and the
Southbank.

If you would like any help with planning the rest of your day or evening in the area, our knowledgeable team would be only too happy to pass on their recommendations.





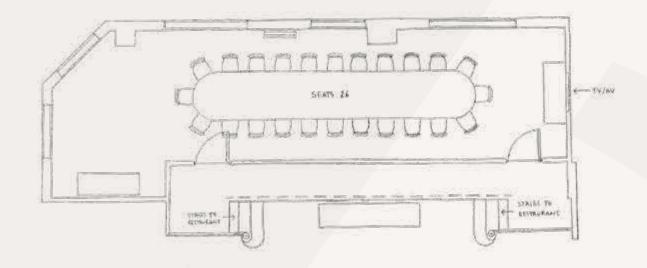
### THE Room

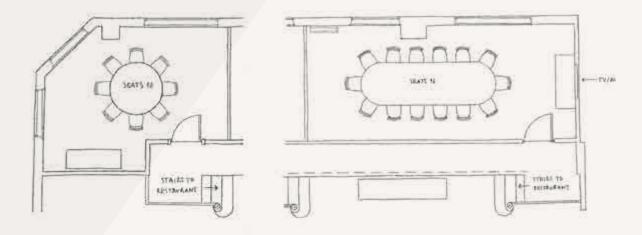
The Delaunay's Private Dining Room can accommodate up to 26 guests. The room can also be discreetly transformed to offer two more intimate spaces accommodating up to 10 and 16 respectively. The space is wheelchair accessible on request.

The rooms are available to hire for breakfast, lunch, afternoon tea and dinner. We can be flexible on timings and will liaise with you on what works best for your event.

There is no hire charge for the rooms – only a minimum spend starting from £200 applies.

Please note that small bouquets of seasonal table flowers are provided as a matter of course, but larger arrangements (as seen in this brochure and on our website) are an optional extra that we'd be delighted to arrange for you on request.









## MENUS

All our menus use seasonal produce and ingredients that vary throughout the year. Each menu has been created by The Delaunay's Head Chef, Malachi O'Gallacher, and incorporate classic dishes, cooked simply and beautifully presented.

> We are pleased to cater for any dietary requirements you may have.

The Delaunay also offers a curated selection of carefully sourced fine wines and champagne to complement your chosen menu.

### Sample Menus

**♦** 

#### MENU I -

Avocado, Rocket and Quinoa Salad

Roast Pavé of Cod
with New Potatoes, Samphire
& Lemon Oil

Lemon Meringue Tart
with a Fruit Purée

Coffee, Tea and Petits Fours

£ 55.00 per person

#### MENU 2 -

Prawn & Avocado Cocktail with Sauce 'Marie Rose'

Roast Breast of Duck
with Grilled Courgettes and a Cherry Jus
or

Seared Fillet of Sea Bass with Kale and Girolle Mushrooms

Seasonal Fruit Crumble with Vanilla Anglaise

Coffee, Tea and Petits Fours

£ 80.00 per person

#### CANAPÉS

Our canapé selection includes:

Salmon Fishcake with Saffron Mayonnaise

Crispy Duck
& Pomegranate Choux

Black Forest Ham
with Cornichon & Mustard

Crayfish Marie Rose in a Cucumber Cup

Goats Cheese & Mustard fruits Vol au Vent

Stuffed Mushroom
with Broad Bean & Mint Humous

price on request

#### WINE

Our wine selection includes:

Picpoul de Pinet

+ £30.00 +

Viognier Ardèche

+ £44.50 +

Franz Haas Pinot Nero, 2015

+ £61.00 +

Please enquire for our full offering.



"I'd like to express our thanks to everyone involved in the planning and execution of our event.

It was a great success and my sister-in-law had a wonderful time enjoying the hospitality in your private room."

Private client, Birthday Dinner

Corporate Breakfast





## Café WOLSELEY



## Café Wolseley

Café Wolseley's Private Room is the latest addition to Corbin & King's portfolio of spaces to hire. Whether for a small group or up to 40 guests, the room is found adjacent to the main restaurant and echoes its elegant design featuring black lacquered wood, intricate gold detailing and classic brass fixtures.

Flooded with natural light during the day, the room is particularly atmospheric at night and has an additional area available for your use that is ideal for canapé receptions or drinks before sitting down.

Perfect for working breakfasts, celebratory lunches, birthdays, corporate dinners and receptions.

In the heart of Bicester Village, Café Wolseley is within easy reach of London – a 46-minute direct train from London Marylebone will take you straight into the Village; alternatively it is a 60-minute drive by car. If you would like any help with planning the rest of your day or evening at Bicester Village or the surrounding area, our knowledgeable team would be only too happy to pass on their recommendations.





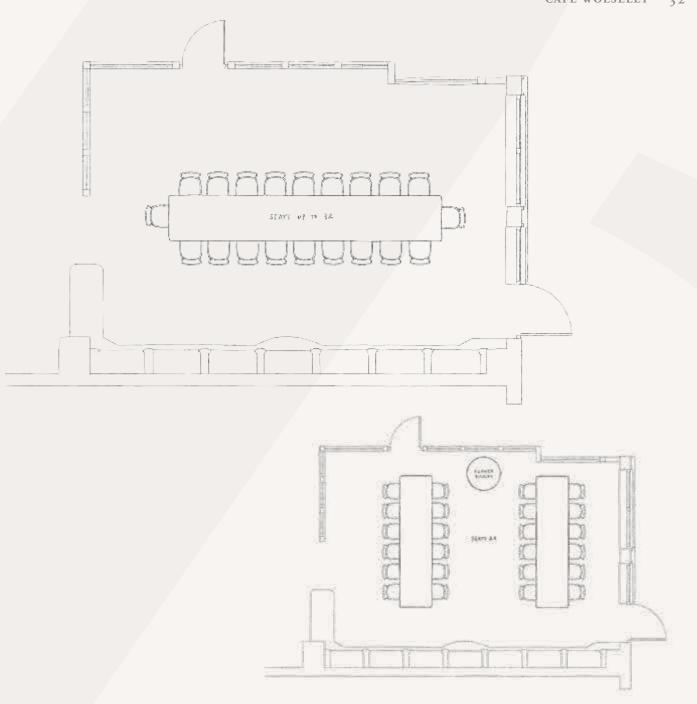
## The Room

Café Wolseley's Private Room can accommodate up to 40 guests in a variety of configurations.

It is available to hire for breakfast, lunch, afternoon tea and dinner. We can be flexible on timings and will liaise with you on what works best for your event.

There is no hire charge for the room, though a minimum spend may apply.

Please note that bouquets of seasonal table flowers (as seen in this brochure and on our website) are an optional extra that we'd be delighted to arrange for you on request.







## MENUS

All our menus use seasonal produce and ingredients that vary throughout the year. Each menu has been created by Café Wolseley's Head Chef, Lee Ward, and incorporate classic dishes, cooked simply and beautifully presented. We are also pleased to offer the option of designing a bespoke menu for your event in close collaboration with our Head Chef, if of interest.

Café Wolseley offers a selection of carefully sourced fine wines and champagne to complement your chosen menu.

A selection of celebratory cakes are also available for special occasions and we are pleased to cater for any dietary requirements you may have.

### SAMPLE **MENUS**

#### MENU I -

Heritage Tomato & Mozzarella

choice of Chicken Schnitzel Macaroni Cauliflower Cheese

> choice of Strawberry Tart Crème Brûlèe

Tea or Pot of Coffee with Petit Fours

£45 per person

#### MENU 2 -

choice of Pea & Mint Soup Niçoise Salad

choice of Salt Corned Beef Hash with Double Fried Hens Egg

Macaroni Cauliflower Cheese

choice of Strawberry Tart Baked Vanilla Cheesecake

Tea or Pot of Coffee with Petit Fours

£55 per person

#### MENU 3 -

choice of Pea & Mint Soup Chopped Chicken Salad Severn & Wye Oak-Smoked Salmon

choice of Spicy Lamb Sausage Fillet of Sea Bass Macaroni Cauliflower Cheese

choice of Crème Brûlèe Summer Fruit Crumble with Custard Dark & White Chocolate Mousse

Tea or Pot of Coffee with Petit Fours

£65 per person

#### WINE

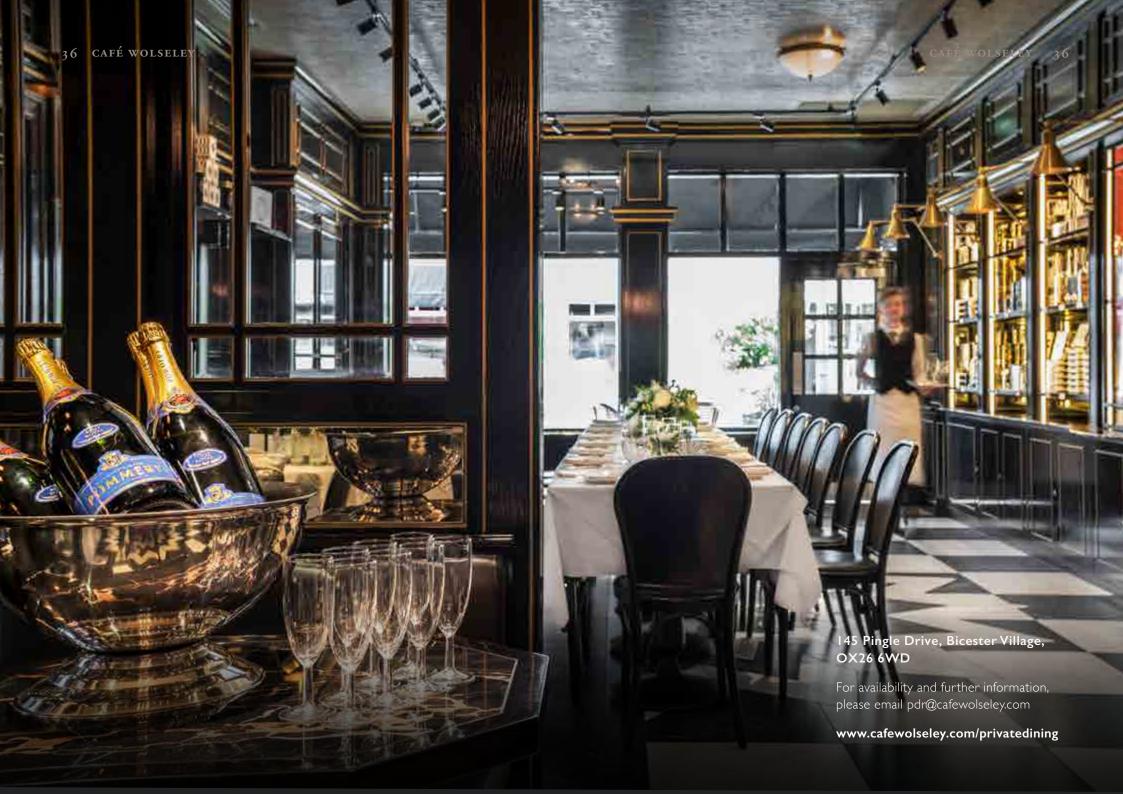
Our wine selection includes:

Vignes D'Oc Chardonnay 2017 £22.50 Sauvignon de Touraine 2017 £30.00 Petit Chablis 2017 £45.00

Montrose Rosé 2019 £28.00

Vignes D'Oc Merlot 2017 £22.50 Chateau Martouret 2016 £32.50 Le Bourgogne Pinot Noir 2017 £42.00

> Please enquire for our full offering.







## The Crazy Coqs

AT ZÉDEL

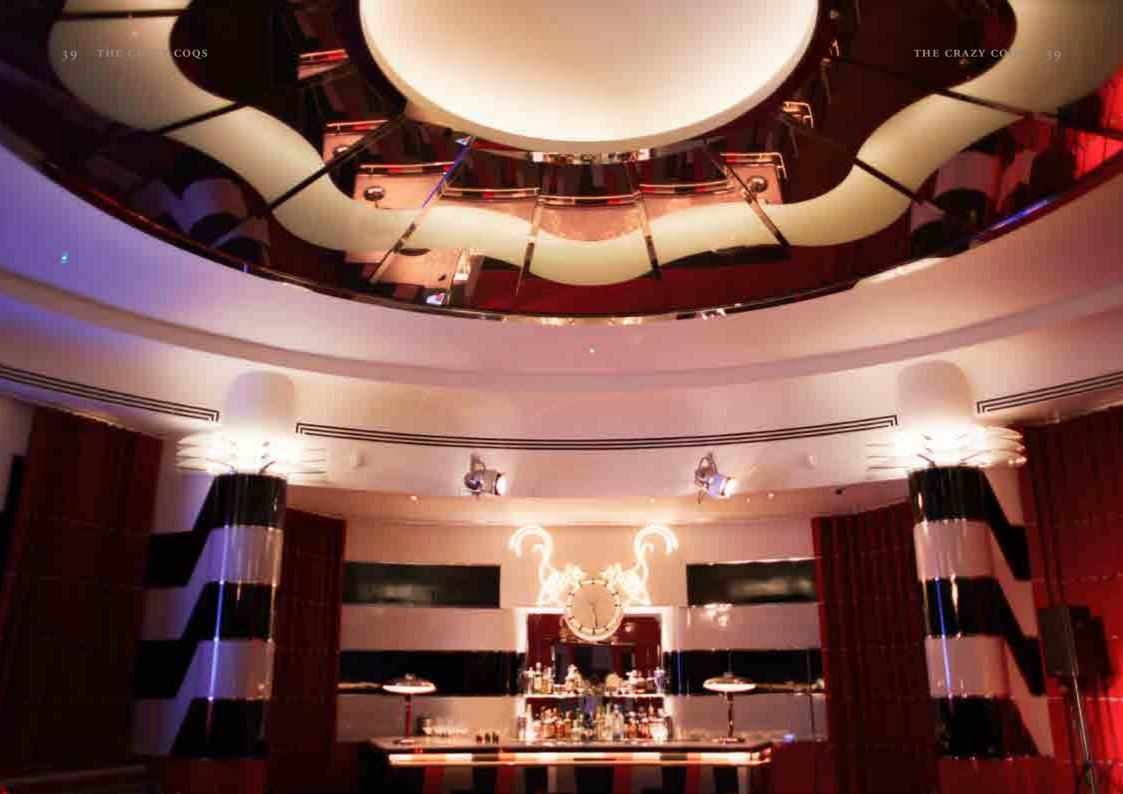
With its outstanding Art Deco interior, The Crazy Coqs is one of London's most unique live music and cabaret venues. Its striking monochrome design with red accents along with a dedicated bar and stage, make it an exceptional setting for any private event.

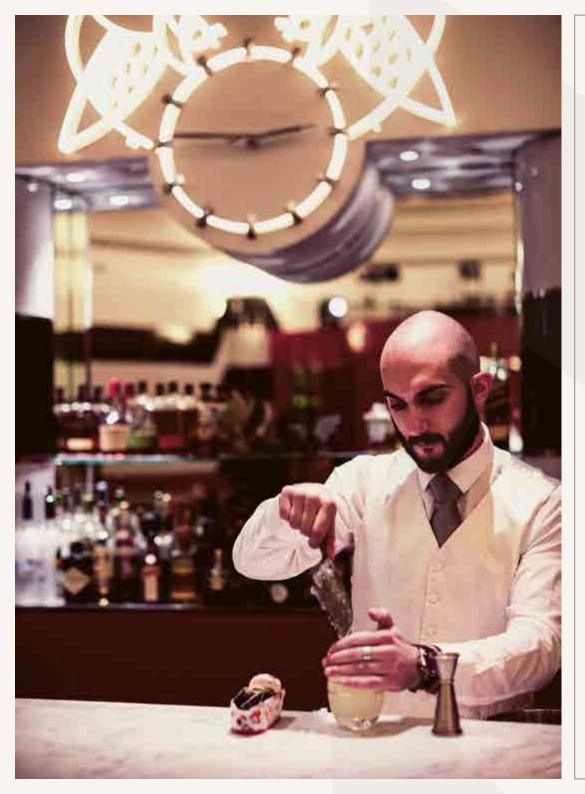
Just across the foyer from Brasserie Zédel, The Crazy Coqs lies within a building that has been described as "probably the best and most authentic series of 1930s interiors in the country."

Perfect for presentations, lunches, launches and parties, it is an especially ideal space for standing receptions.

Just off Piccadilly
Circus, the conveniently
located Crazy Coqs is
within walking distance
of numerous West End
theatres and local places
of interest such as
The Royal Academy,
Leicester Square and
The National Gallery.

If you would like any help with planning the rest of your day or evening in the area, our knowledgeable team would be only too happy to pass on their recommendations.





## MENUS

All our menus use seasonal produce and ingredients that vary throughout the year. Each menu has been created by Brasserie Zédel's Head Chef, Charles Hilton and incorporate the remarkable value, traditional French dishes for which the restaurant has become renowned.

We are pleased to cater for any dietary requirements you may have.

The Crazy Coqs also offers a curated selection of carefully sourced fine wines and champagne to complement your chosen menu.

### Sample Menus

#### MENU I -

Parfait de Foies de Volaille chicken liver parfait with caramelised onions

Filet de Saumon, Crème de Poireaux, Croquettes à la Moutarde de Pommery fillet of loch duart salmon, creamed leeks and a mustard & dill croquette

Île Flottante

soft meringue 'island'

with a vanilla custard

£ 40.00 per person

#### MENU 2 -

Jambon de Bayonne et Céleri Rémoulade bayonne ham with celeriac remoulade

01

Salade d'Endives au Roquefort endive and roquefort salad

Navarin d'Agneau slow braised rump of lamb with petit pois a la francaise

ou

Flétan Poché et Asperges à la Sauce Verte poached halibut with asparagus & a herb sauce

Pavlova aux Fruits Exotiques pavlova of tropical fruits

ou

Bavarois aux Framboises raspberry bavarois

£ 55.00 per person

#### CANAPÉS

Our canapé selection includes:

Salade d'Endive au Roquefort et Noix endive, roquefort and walnuts

Steak Tartare

hand cut rump of beef, seasoned

& served raw

Gamba Grillées et Aïoli au Safran grilled king prawn with saffron aioli

Huître Gratinées au Four oyster rockfeller

Tarte à la Framboise raspberry tart

Financier à la Pistache pistachio sponge finger

price on request

#### WINE

Our wine selection includes:

Corbières 2016 Château La Bastide

+ £28.25 +

Le Bourgogne Pinot Noir 2015 Domaine Chanson

+ £44.50 +

Meursault 'Les Vieilles Vignes'
2014 Vincent Girardin

+ £61.00 +

Please enquire for our full offering.





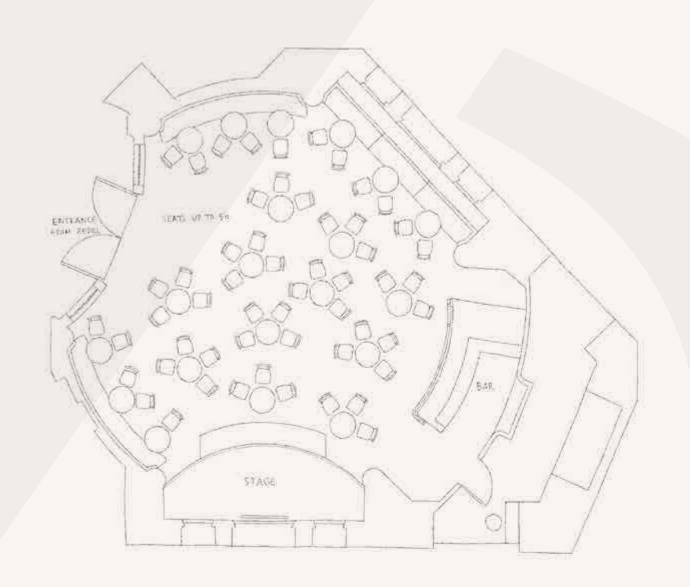
## The Room

The Crazy Coqs can accommodate up to 80 guests for standing receptions and up to 50 guests for seated events in a variety of configurations.

The space is wheelchair accessible.

It is available to hire during the day. If you would like to use The Crazy Coqs for an evening event, please speak with our events team directly.

A hire charge for evenings may apply, along with a minimum spend.





The party was a huge success due in no small part to the wonderful staff, who all worked so hard to make sure the evening was perfect.

The food was delicious and I am beyond flattered I was able to use Crazy Coqs – surely the best party venue in London."

Thane Prince, Private Party





We ensure complete discretion for our private clients.

Previous corporate clients include:

CONDÉ NAST



**BRUNSWICK** 

Blackstone

