

WELCOME TO
PRIVATE DINING EXPERIENCES
AT THE HAMPSHIRE PENTHOUSE

AT THE
HAMPSHIRE
PENTHOUSE



**WELCOME TO AT THE
HAMPSHIRE PENTHOUSE**

THE ITALIAN EXPERIENCE

THE GASTRO EXPERIENCE

THE LEICESTER SQUARE
KITCHEN CONTEMPORARY
MEXICAN & PERUVIAN
EXPERIENCE

THE CONTEMPORARY
JAPANESE EXPERIENCE

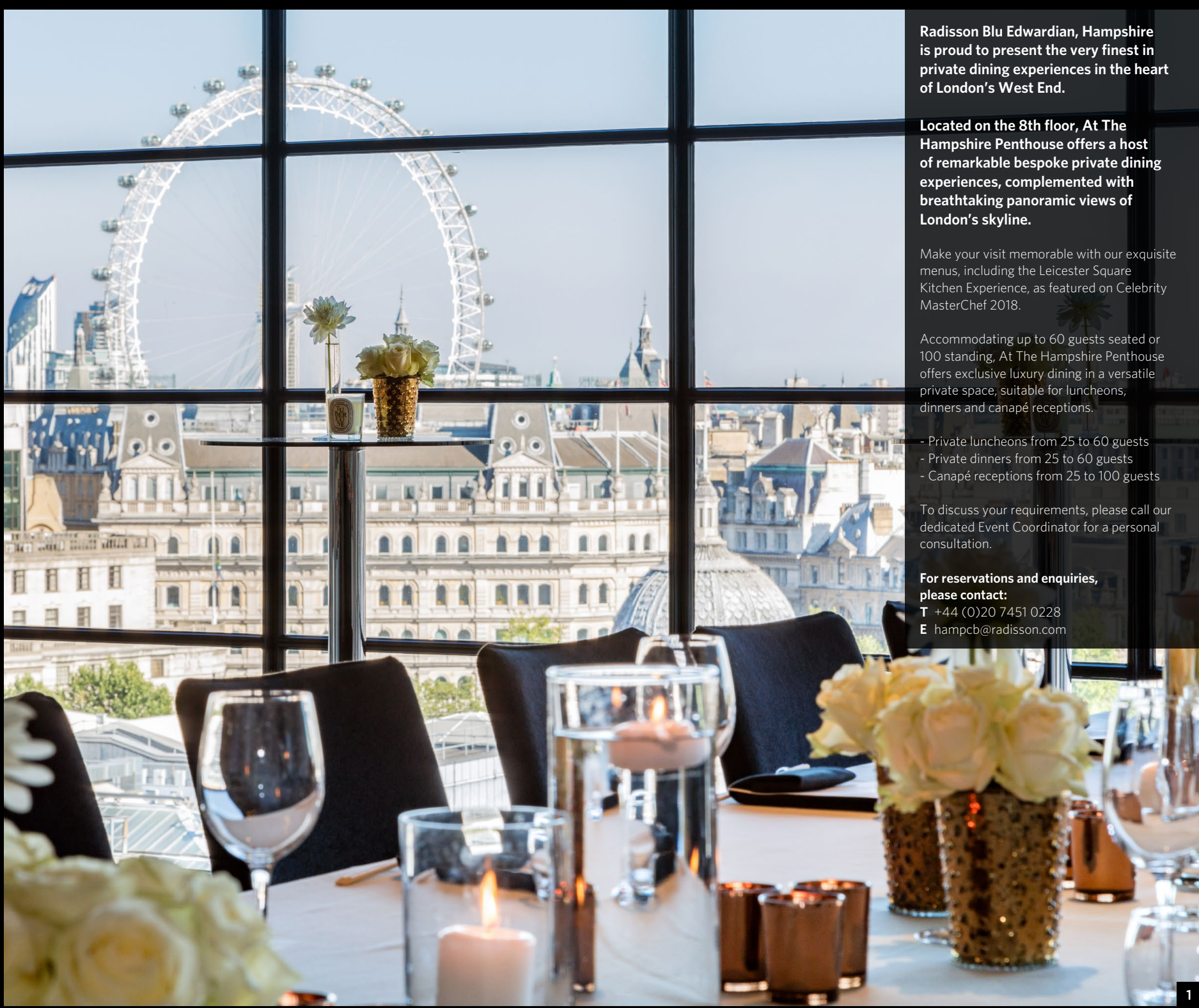
THE PENTHOUSE
DEGUSTATION
EXPERIENCE WITH
WINE PAIRING

CANAPÉ RECEPTION

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BOOKING FORM

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Radisson Blu Edwardian, Hampshire is proud to present the very finest in private dining experiences in the heart of London's West End.

Located on the 8th floor, At The Hampshire Penthouse offers a host of remarkable bespoke private dining experiences, complemented with breathtaking panoramic views of London's skyline.

Make your visit memorable with our exquisite menus, including the Leicester Square Kitchen Experience, as featured on Celebrity MasterChef 2018.

Accommodating up to 60 guests seated or 100 standing, At The Hampshire Penthouse offers exclusive luxury dining in a versatile private space, suitable for luncheons, dinners and canapé receptions.

- Private luncheons from 25 to 60 guests
- Private dinners from 25 to 60 guests
- Canapé receptions from 25 to 100 guests

To discuss your requirements, please call our dedicated Event Coordinator for a personal consultation.

**For reservations and enquiries,
please contact:**

T +44 (0)20 7451 0228

E hampcb@radisson.com

**AT THE
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THE ITALIAN EXPERIENCE

Lunch Menu

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THE ITALIAN EXPERIENCE

Lunch Menu

£60 per guest

- Chargrilled aubergine carpaccio with goat's cheese and olive oil
- Cherry tomato and seafood risotto with crab, mussels and prawns
- 28-day-aged rib-eye steak with warm Gorgonzola butter

Dessert

- Deconstructed tiramisu served with Disaronno espresso

Vegetarian Lunch Menu

- Chargrilled aubergine carpaccio with goat's cheese and olive oil
- Wild mushroom risotto with truffle oil and Italian hard cheese
- Aubergine parmigiana with truffle and lemon dressed rocket salad

Dessert

- Deconstructed tiramisu served with Disaronno espresso

OUR BEVERAGE RECOMMENDATIONS

Our Bellini

White peach, rhubarb cordial and prosecco

11

The Amalfi

Lemon, limoncello, honey syrup, mint and prosecco

11

WINE SELECTION

White

Tenuta Rapitalà (Grillo)
Sicily, Italy 2021

30

Gavi di Gavi 'Toledana' (Cortese)
Domini Villa Lanata, Piemonte,
Italy 2021

46

Red

Tenuta Rapitalà, Campo Reale
(Nero d'Avola) Sicily, Italy 2021

30

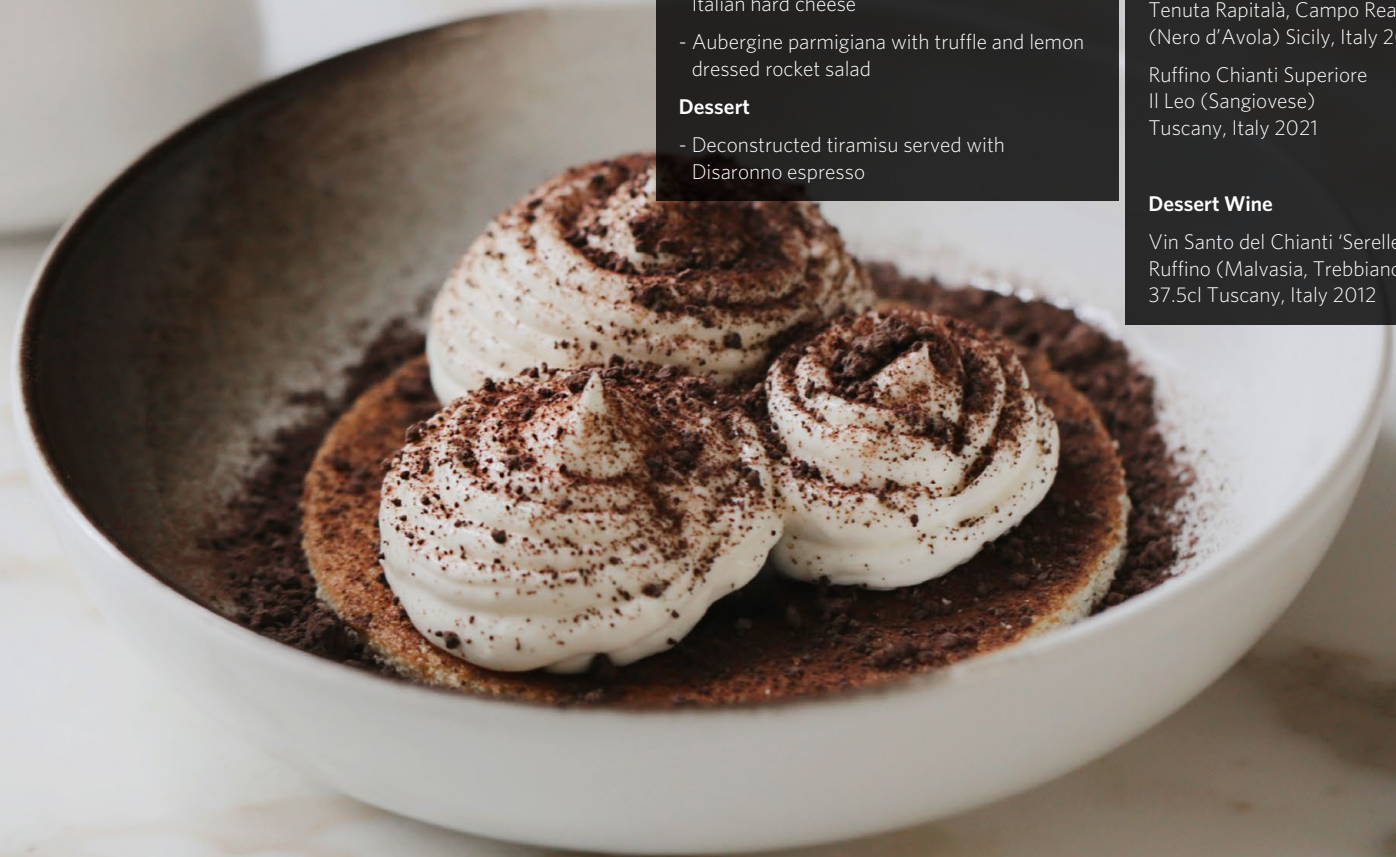
Ruffino Chianti Superiore
Il Leo (Sangiovese)
Tuscany, Italy 2021

48

Dessert Wine

Vin Santo del Chianti 'Serelle',
Ruffino (Malvasia, Trebbiano)
37.5cl Tuscany, Italy 2012

40



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THE ITALIAN EXPERIENCE

Pre-Dinner Canapés

£20 per guest

- Seared tuna with caponata
- 'Nduja bruschetta with toasted sourdough and garlic cream
- Tomato and mozzarella arancini with spicy mayo

Dinner Menu

£75 per guest

- Burrata Pugliese with baby basil, San Marzano tomatoes and toasted ciabatta
- Cherry tomato and seafood risotto with crab, mussels and prawns
- 28-day-aged rib-eye steak with warm Gorgonzola butter

Dessert

- Deconstructed tiramisu served with Disaronno espresso

Vegetarian Dinner Menu

- Burrata Pugliese with baby basil and San Marzano tomatoes
- Wild mushroom risotto with truffle oil and Italian hard cheese
- Aubergine parmigiana with truffle and lemon dressed rocket salad

Dessert

- Deconstructed tiramisu served with Disaronno espresso

OUR BEVERAGE RECOMMENDATIONS

Our Bellini

White peach, rhubarb cordial and prosecco

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The Amalfi

Lemon, limoncello, honey syrup, mint and prosecco

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WINE SELECTION

White

Tenuta Rapitalà (Grillo)
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Gavi di Gavi 'Toledana' (Cortese)
Domini Villa Lanata, Piemonte,
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Il Leo (Sangiovese)
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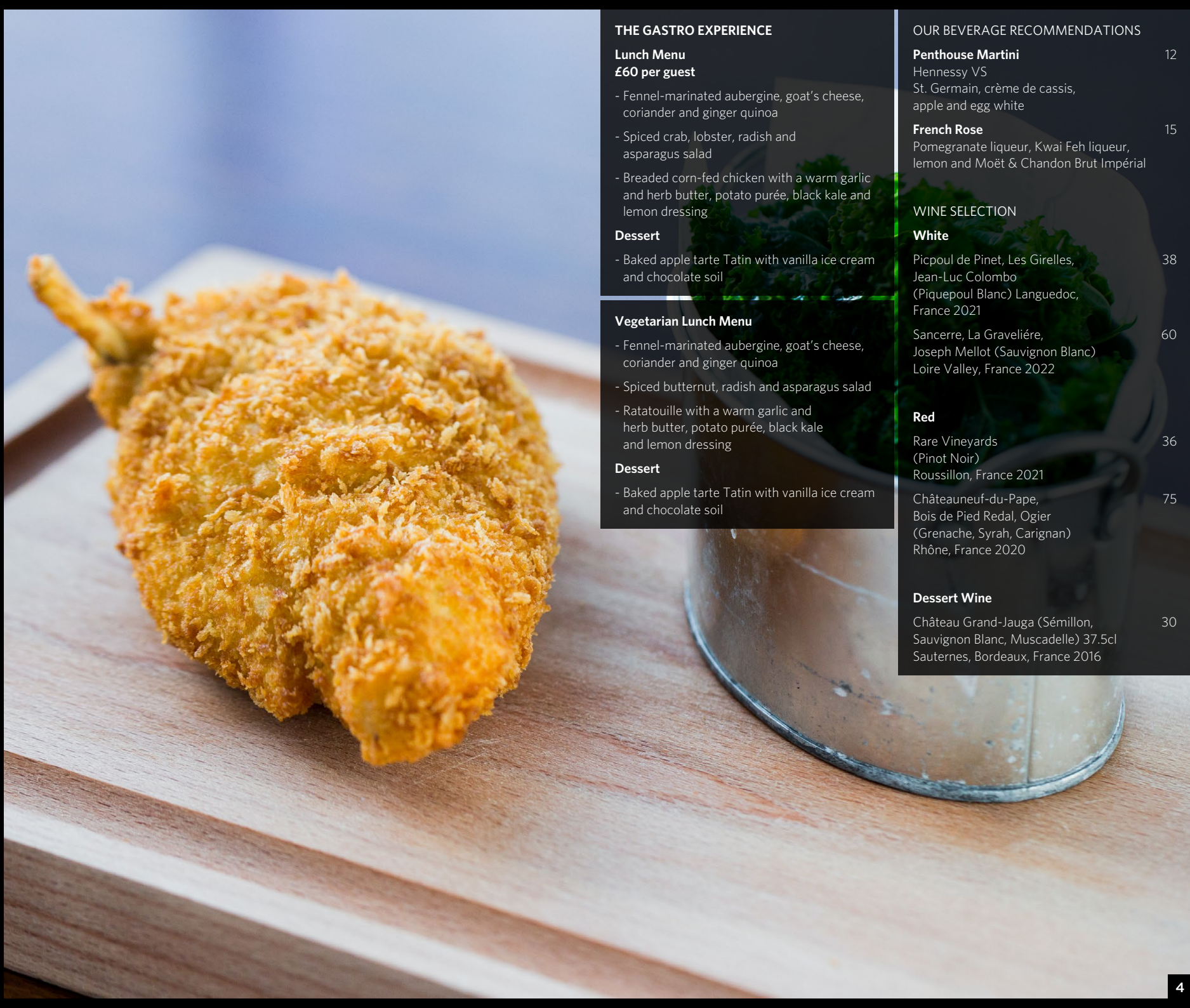
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THE GASTRO EXPERIENCE

Lunch Menu

£60 per guest

- Fennel-marinated aubergine, goat's cheese, coriander and ginger quinoa
- Spiced crab, lobster, radish and asparagus salad
- Breaded corn-fed chicken with a warm garlic and herb butter, potato purée, black kale and lemon dressing

Dessert

- Baked apple tarte Tatin with vanilla ice cream and chocolate soil

Vegetarian Lunch Menu

- Fennel-marinated aubergine, goat's cheese, coriander and ginger quinoa
- Spiced butternut, radish and asparagus salad
- Ratatouille with a warm garlic and herb butter, potato purée, black kale and lemon dressing

Dessert

- Baked apple tarte Tatin with vanilla ice cream and chocolate soil

OUR BEVERAGE RECOMMENDATIONS

Penthouse Martini

Hennessy VS
St. Germain, crème de cassis,
apple and egg white 12

French Rose

Pomegranate liqueur, Kwai Feh liqueur,
lemon and Moët & Chandon Brut Impérial 15

WINE SELECTION

White

Picpoul de Pinet, Les Girelles,
Jean-Luc Colombo
(Picpoul Blanc) Languedoc,
France 2021 38

Sancerre, La Gravelière,
Joseph Mellot (Sauvignon Blanc)
Loire Valley, France 2022 60

Red

Rare Vineyards
(Pinot Noir)
Roussillon, France 2021 36

Châteauneuf-du-Pape,
Bois de Pied Redal, Ogier
(Grenache, Syrah, Carignan)
Rhône, France 2020 75

Dessert Wine

Château Grand-Jauga (Sémillon,
Sauvignon Blanc, Muscadelle) 37.5cl
Sauternes, Bordeaux, France 2016 30

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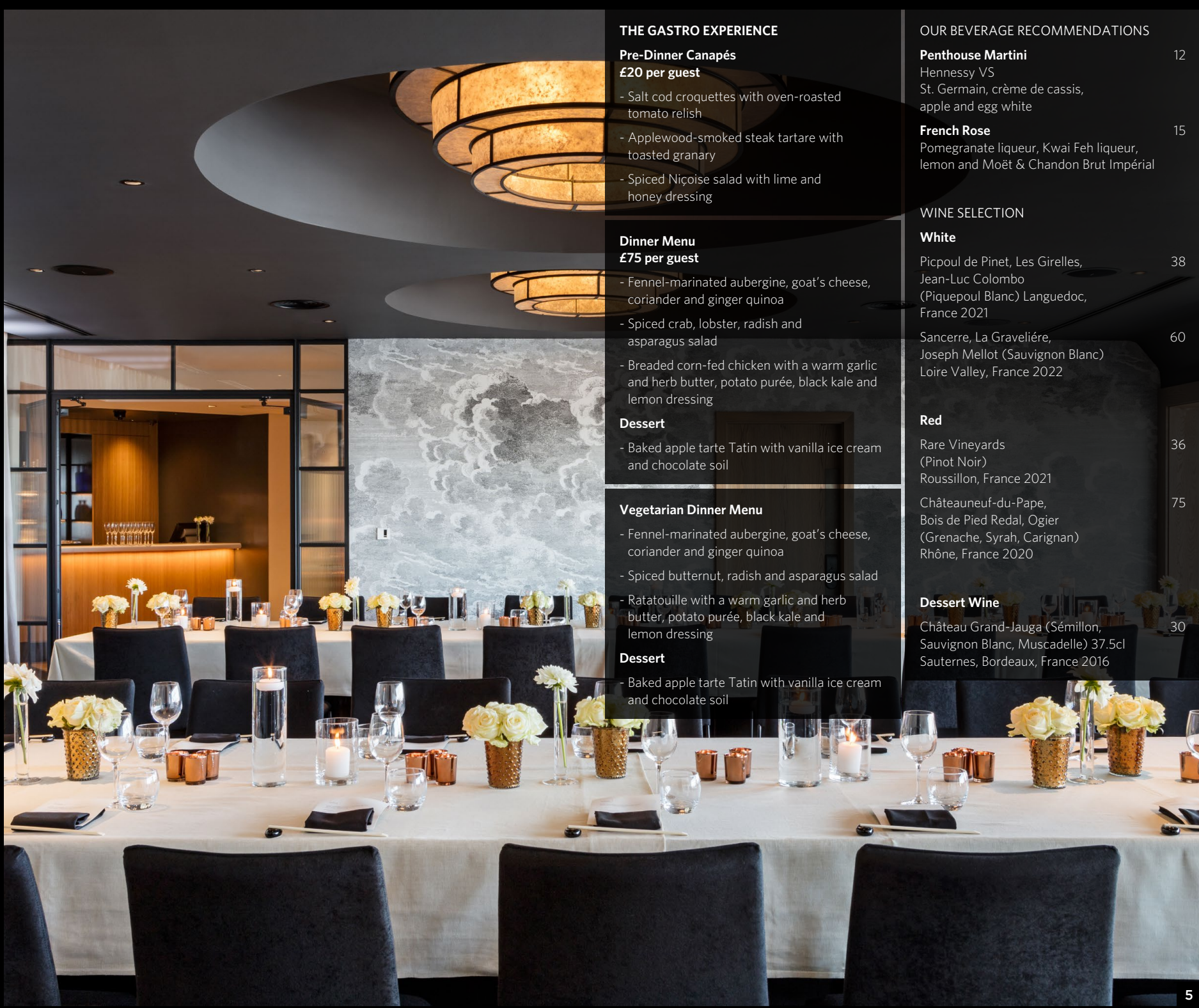
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THE GASTRO EXPERIENCE

Pre-Dinner Canapés

£20 per guest

- Salt cod croquettes with oven-roasted tomato relish
- Applewood-smoked steak tartare with toasted granary
- Spiced Niçoise salad with lime and honey dressing

Dinner Menu

£75 per guest

- Fennel-marinated aubergine, goat's cheese, coriander and ginger quinoa
- Spiced crab, lobster, radish and asparagus salad
- Breaded corn-fed chicken with a warm garlic and herb butter, potato purée, black kale and lemon dressing

Dessert

- Baked apple tarte Tatin with vanilla ice cream and chocolate soil

Vegetarian Dinner Menu

- Fennel-marinated aubergine, goat's cheese, coriander and ginger quinoa
- Spiced butternut, radish and asparagus salad
- Ratatouille with a warm garlic and herb butter, potato purée, black kale and lemon dressing

Dessert

- Baked apple tarte Tatin with vanilla ice cream and chocolate soil

OUR BEVERAGE RECOMMENDATIONS

Penthouse Martini

Hennessy VS
St. Germain, crème de cassis,
apple and egg white 12

French Rose

Pomegranate liqueur, Kwai Feh liqueur,
lemon and Moët & Chandon Brut Impérial 15

WINE SELECTION

White

Picpoul de Pinet, Les Girelles,
Jean-Luc Colombo
(Piquepoul Blanc) Languedoc,
France 2021 38

Sancerre, La Gravelière,
Joseph Mellot (Sauvignon Blanc)
Loire Valley, France 2022 60

Red

Rare Vineyards
(Pinot Noir)
Roussillon, France 2021 36

Châteauneuf-du-Pape,
Bois de Pied Redal, Ogier
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Rhône, France 2020 75

Dessert Wine

Château Grand-Jauga (Sémillon,
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Sauternes, Bordeaux, France 2016 30

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**THE LEICESTER SQUARE KITCHEN
CONTEMPORARY MEXICAN
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Lunch Menu

£60 per guest

- Crispy duck and pomegranate ensalada with papaya chilli dressing
- Stone bass with crushed Andean chilli lime sea salt
- Crispy corn-fed chicken in a parmesan & chilli lemon panko crust

Dessert

- **Lima Sensación**
Coconut mousse, raspberry tuille and lime sponge

Vegetarian Lunch Menu

- Heritage tomato ceviche with cilantro
- Chargrilled cabbage steak with jalapeño truffle butter
- Wild mushroom risotto with black chilli, spinach and truffle butter

Dessert

- **Arroz con leche**
Palm sugar rice pudding, mango and coriander pico de gallo with caramelised tortilla

OUR BEVERAGE RECOMMENDATIONS

Palomino

12

The Paloma reimagined. Verde Momento mezcal, grapefruit & yuzu sherbet, Pampelle Ruby L'Apéro grapefruit liqueur, topped with Fever-Tree soda

Lychee & Elderflower Martini

12

Elegant and refreshing, a blend of Hendrick's gin, Kwai Feh lychee liqueur, elderflower, cranberry and a dash of Mount Fuji bitters

WINE SELECTION

White

Veramonte Reserva (Chardonnay)
Casablanca Valley, Chile 2022

30

Luis Felipe Edwards Gran Reserva
(Sauvignon Blanc)
Leyda Valley, Chile 2021

38

Red

Veramonte Reserva (Carménère)
Colchagua Valley, Chile 2020

30

Terrazas Selection Malbec (Malbec)
Uco Valley, Mendoza, Argentina 2019

46

Dessert Wine

Errázuriz Late Harvest
(Sauvignon Blanc) 37.5cl
Casablanca Valley,
Chile 2013/2014

26

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**THE LEICESTER SQUARE KITCHEN
CONTEMPORARY MEXICAN
& PERUVIAN EXPERIENCE**

**Pre-Dinner Canapés
£20 per guest**

- Shredded crab tostada with spicy ginger mayo
- Chicken anticucho skewers
- Vegetable hard taco with tomato salsa

**Dinner Menu
£75 per guest**

- Sea bass ceviche with avocado, white corn and red onion
- Stone bass with crushed Andean chilli lime sea salt
- 28-day-aged rib-eye steak with garlic lime butter

Dessert

- **Lima Sensación**
Coconut mousse, raspberry tuille and lime sponge

Vegetarian Dinner Menu

- Tomato ceviche
- Char-grilled cabbage steak with jalapeño truffle butter
- Wild mushroom risotto with black chilli, spinach and truffle butter

Dessert

- **Arroz con leche**
Palm sugar rice pudding, mango and coriander pico de gallo with caramelised tortilla

OUR BEVERAGE RECOMMENDATIONS

Palomino

The Paloma reimagined. Verde Momento mezcal, grapefruit & yuzu sherbet, Pampelle Ruby L'Apéro grapefruit liqueur, topped with Fever-Tree soda

12

Lychee & Elderflower Martini

Elegant and refreshing, a blend of Hendrick's gin, Kwai Feh lychee liqueur, elderflower, cranberry and a dash of Mount Fuji bitters

12

WINE SELECTION

White

Veramonte Reserva (Chardonnay) Casablanca Valley, Chile 2022

30

Luis Felipe Edwards Gran Reserva (Sauvignon Blanc) Leyda Valley, Chile 2021

38

Red

Veramonte Reserva (Carménère) Colchagua Valley, Chile 2020

30

Terrazas Selection Malbec (Malbec) Uco Valley, Mendoza, Argentina 2019

46

Dessert Wine

Errázuriz Late Harvest (Sauvignon Blanc) 37.5cl Casablanca Valley, Chile 2013/2014

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THE CONTEMPORARY JAPANESE EXPERIENCE

Lunch Menu £65 per guest

- Seared beef tataki with truffle ponzu
- Organic salmon with dried red chilli and lemon shiso salsa
- Chilli and lemon roasted baby chicken

Dessert

- Passion fruit brûlée with coconut sorbet and umeshu jelly

Vegetarian Lunch Menu

- Blanched spinach and hazelnut salad with white goma dressing
- Grilled asparagus with dried red chilli and lemon shiso salsa
- Chilli and lemon roasted tofu

Dessert

- Passion fruit brûlée with coconut sorbet and umeshu jelly

OUR BEVERAGE RECOMMENDATIONS

Yuzu Osaka 12

Finlandia grapefruit vodka, yuzu sake, sparkling sake and fresh cucumber

Passion Fruit & Vanilla Mojito 12

Havana 3 year rum, passion fruit, vanilla, lime, mint and Fever-Tree soda water

SAKE SELECTION

Junmai Yamahai 720ml Bottle 55

Yamato Shizuku

Notes of marzipan, nuts and koji on the nose. This is a fruity but elegant sake with delicate minerality

Daiginjo Genshu 720ml Bottle 68

Akashi Tai

A full-bodied sake with flavours of white flowers and honey with hints of spice

Junmai Daiginjo 720ml Bottle 58

Nizawa Atago No Sakura

Soft, clean and delicate sake with a touch of tropical fruit

Yuzu Sake 500ml Bottle 58

Nakajima Shiroku

A clean, tart junmai full of the flavour of yuzu Japanese citrus fruits

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THE CONTEMPORARY JAPANESE EXPERIENCE

Pre-Dinner Canapés £20 per guest

- Chilean sea bass yasai zuke
- Warm Wagyu beef with dried chilli and yuzu mayo
- Roasted aubergine with rocoto chilli and wasabi sour cream

Dinner Menu £80 per guest

- Seared beef tataki with truffle ponzu
- Organic salmon with dried red chilli and lemon shiso salsa
- Chilli and lemon roasted baby chicken

Dessert

- Passion fruit brûlée with coconut sorbet and umeshu jelly

Vegetarian Dinner Menu

- Blanched spinach and hazelnut salad with white goma dressing
- Grilled asparagus with dried red chilli and lemon shiso salsa
- Chilli and lemon roasted tofu

Dessert

- Passion fruit brûlée with coconut sorbet and umeshu jelly

OUR BEVERAGE RECOMMENDATIONS

- Yuzu Osaka** 12
Finlandia grapefruit vodka, yuzu sake, sparkling sake and fresh cucumber
- Passion Fruit & Vanilla Mojito** 12
Havana 3 year rum, passion fruit, vanilla, lime, mint and Fever-Tree soda water

SAKE SELECTION

- Junmai Yamahai 720ml Yamato Shizuku** Bottle 55
Notes of marzipan, nuts and koji on the nose. This is a fruity but elegant sake with delicate minerality
- Daiginjo Genshu 720ml Akashi Tai** Bottle 68
A full-bodied sake with flavours of white flowers and honey with hints of spice
- Junmai Daiginjo 720ml Nizawa Atago No Sakura** Bottle 58
Soft, clean and delicate sake with a touch of tropical fruit
- Yuzu Sake 500ml Nakajima Shiroku** Bottle 58
A clean, tart junmai full of the flavour of yuzu Japanese citrus fruits

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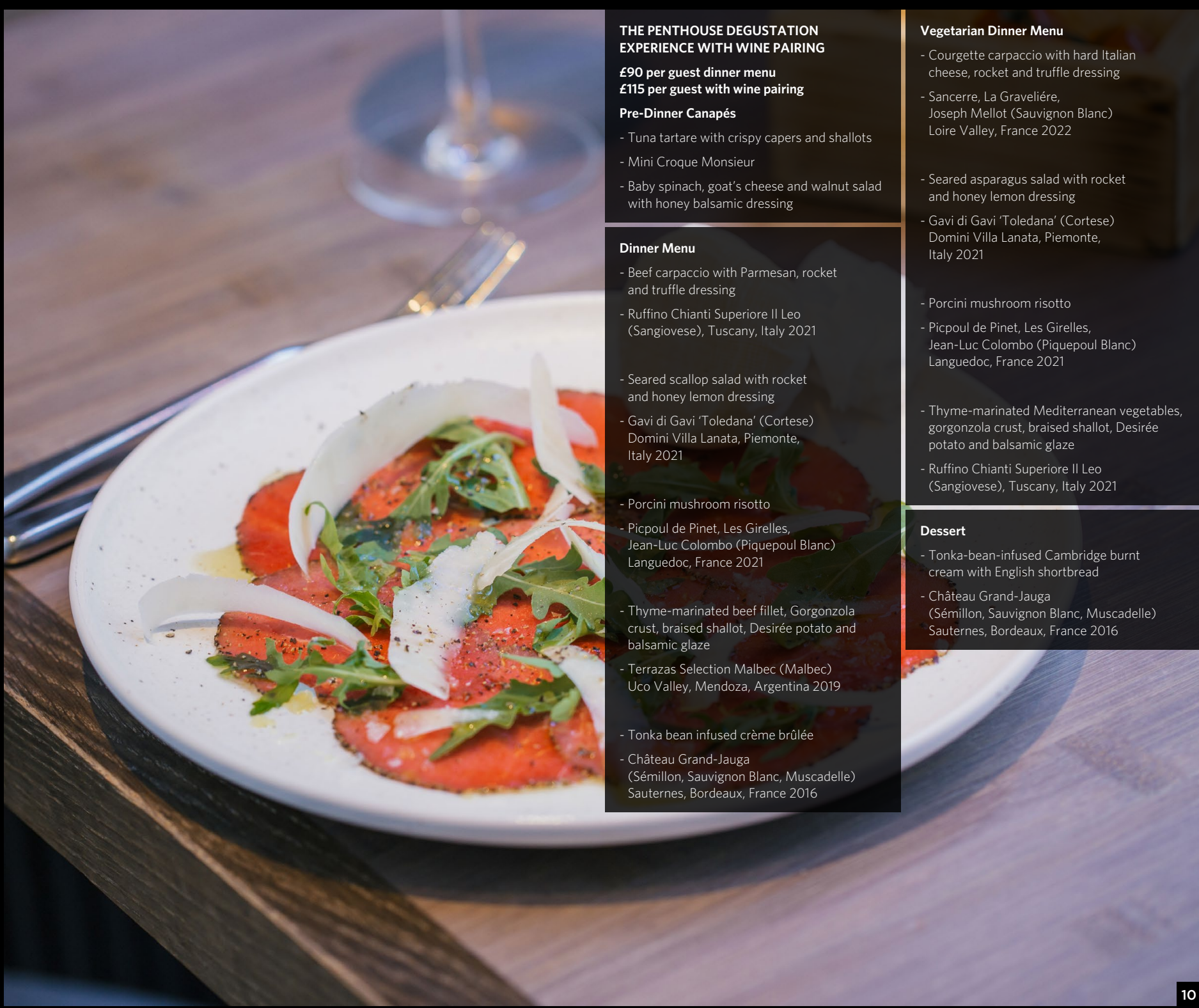
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**THE PENTHOUSE DEGUSTATION
EXPERIENCE WITH WINE PAIRING**

£90 per guest dinner menu

£115 per guest with wine pairing

Pre-Dinner Canapés

- Tuna tartare with crispy capers and shallots
- Mini Croque Monsieur
- Baby spinach, goat's cheese and walnut salad with honey balsamic dressing

Dinner Menu

- Beef carpaccio with Parmesan, rocket and truffle dressing
- Ruffino Chianti Superiore Il Leo (Sangiovese), Tuscany, Italy 2021
- Seared scallop salad with rocket and honey lemon dressing
- Gavi di Gavi 'Toledana' (Cortese) Domini Villa Lanata, Piemonte, Italy 2021
- Porcini mushroom risotto
- Picpoul de Pinet, Les Girelles, Jean-Luc Colombo (Piquepoul Blanc) Languedoc, France 2021
- Thyme-marinated beef fillet, Gorgonzola crust, braised shallot, Desirée potato and balsamic glaze
- Terrazas Selection Malbec (Malbec) Uco Valley, Mendoza, Argentina 2019
- Tonka bean infused crème brûlée
- Château Grand-Jauga (Sémillon, Sauvignon Blanc, Muscadelle) Sauternes, Bordeaux, France 2016

Vegetarian Dinner Menu

- Courgette carpaccio with hard Italian cheese, rocket and truffle dressing
- Sancerre, La Gravelière, Joseph Mellot (Sauvignon Blanc) Loire Valley, France 2022
- Seared asparagus salad with rocket and honey lemon dressing
- Gavi di Gavi 'Toledana' (Cortese) Domini Villa Lanata, Piemonte, Italy 2021
- Porcini mushroom risotto
- Picpoul de Pinet, Les Girelles, Jean-Luc Colombo (Piquepoul Blanc) Languedoc, France 2021
- Thyme-marinated Mediterranean vegetables, gorgonzola crust, braised shallot, Desirée potato and balsamic glaze
- Ruffino Chianti Superiore Il Leo (Sangiovese), Tuscany, Italy 2021

Dessert

- Tonka-bean-infused Cambridge burnt cream with English shortbread
- Château Grand-Jauga (Sémillon, Sauvignon Blanc, Muscadelle) Sauternes, Bordeaux, France 2016

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CANAPÉ RECEPTION EXPERIENCE

Selection of 10
£60 per guest

Cold Selection

- Tuna tartare with crispy capers and shallots
- Shredded crab tostada with spicy ginger mayo
- Applewood-smoked steak tartare with toasted granary
- 'Nduja bruschetta with toasted sourdough and garlic cream
- Roasted aubergine with rocoto chilli and wasabi sour cream
- Baby spinach, goat's cheese and walnut salad with honey balsamic dressing
- Vegetable hard taco with tomato salsa
- Spiced Niçoise salad with lime & honey dressing

Warm Selection

- Salt cod croquettes with oven-roasted tomato relish
- Seared tuna with caponata
- Chilean sea bass yasai zuke
- Warm Wagyu beef with dried chilli and yuzu mayo
- Chicken anticucho skewers
- Mini Croque Monsieur
- Tomato and mozzarella arancini with spicy mayo
- Mexican street-spiced asparagus

Dessert Selection

- Lima Sensación
- Tonka bean infused crème brûlée
- White peach and oregano panna cotta
- Deconstructed tiramisu served with Disaronno espresso
- Assorted mochi selection

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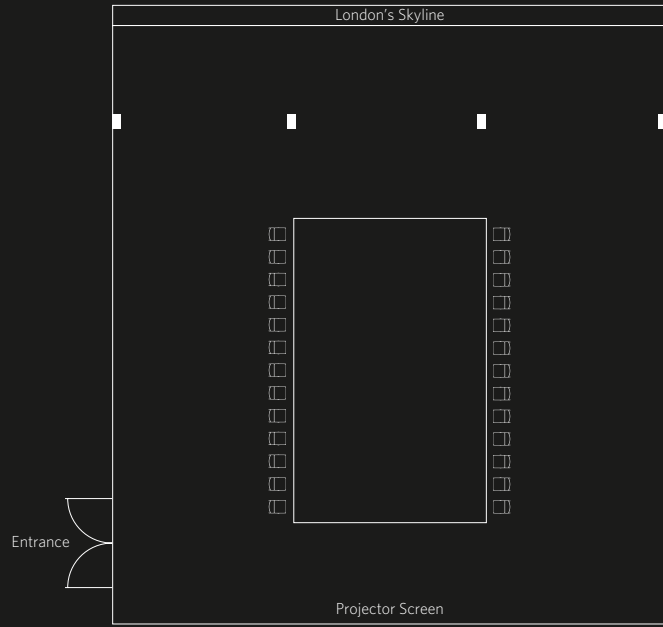
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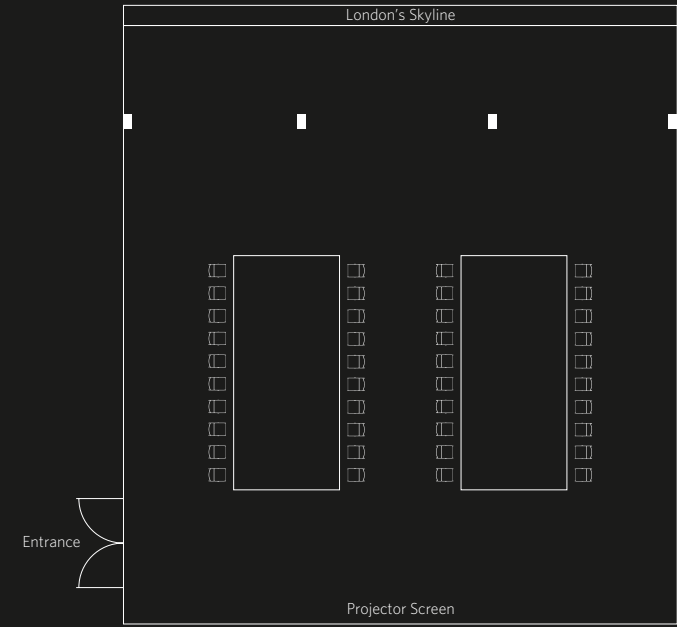
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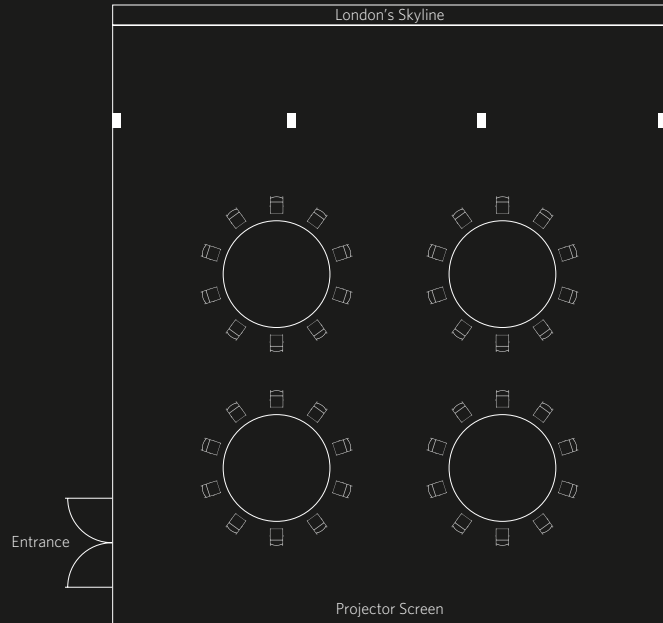
26 Guests



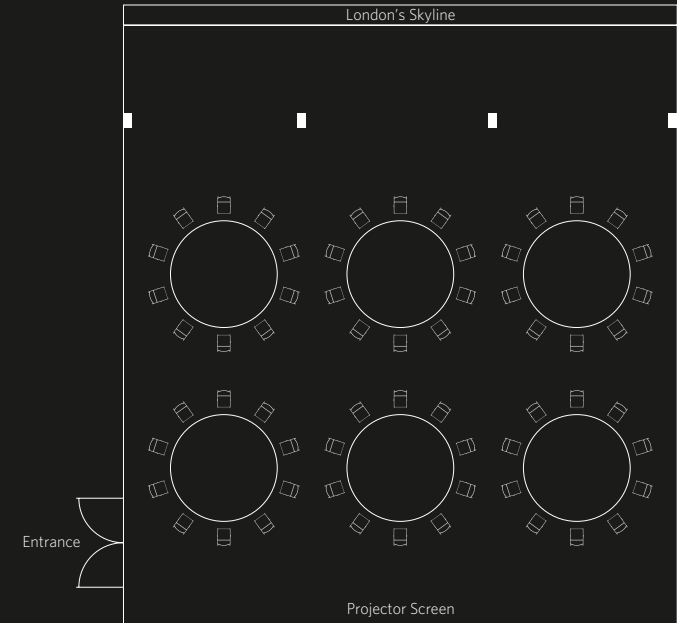
40 Guests



40 Guests



60 Guests



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AT THE
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Date of Event: _____ 20 _____

Number of Guests: _____

Sit Down: 25 (min) - 60 (max) guests

Cocktail: 25 (min) - 100 (max) guests

Reception Time: _____

Time of Meal: _____

Lunch from 12.30pm – 4.30pm
(Saturday and Sunday only)
Dinner from 6.30pm – Midnight

Please note our beverage licence ends at midnight. Last beverage orders will be made 15 minutes prior to the above times.

Our Penthouse will need to be vacated by the following times:

Lunch: 5pm
Dinner and canapés: 12.30am

Name of Host: _____

Name of Event: _____

Name of Company/Organisation: _____

Address: _____

Contact Name: _____

Position: _____

Tel No: _____

Fax No: _____

Email Address: _____

Mobile No: _____

Menu Selection

(Please select your menu option by ticking the appropriate box)

Lunch Experiences:

- Italian £50 per guest
- Contemporary Japanese £55 per guest
- Gastro £50 per guest

Pre-Dinner Canapé Experiences:

- Italian £20 per guest
- Contemporary Japanese £20 per guest
- Gastro £20 per guest
- Leicester Square Kitchen £20 per guest
- Degustation £20 per guest

Dinner:

- Italian £75 per guest
- Gastro £75 per guest
- Leicester Square Kitchen £75 per guest
- Contemporary Japanese £80 per guest
- Degustation £90 per guest
- With wine pairing £115 per guest

Canapés:

- Selection of eight £60 per guest

Dietary Requirements: _____

Beverage selection. Pre-ordered drinks are charged on a consumption basis only, you will not be charged if not consumed. Reception drinks (to be served on arrival):

i.e. champagne, selection of soft drinks, beer, wines

White Wine: _____

Red Wine: _____

Open Bar:

Yes No
(any other drinks can be served upon request)

Deposit

A deposit of £1,500 is required to confirm your booking, therefore please complete the details below.

We accept all major credit cards.
All payments are required to be made through our online payment gateway within 48 hours of confirmation.

The outstanding amount should be paid 5 working days before the event date, through our online payment gateway.

Any extra consumption will be paid on the day of the event, before departure.

Menus:

At The Hampshire Penthouse can provide personalised menus and place cards to place on the table at your exclusive event. Please inform us if you require this service.

Yes No

Payment:

Must be completed on the day or night of the event. Prevailing VAT rate is included and a 12.5% discretionary service charge will be added to the final bill. The deposit will be deducted from the final bill on the day/night of your event.

Cancellation:

Cancellation of a confirmed booking must be in writing and a cancellation charge of 100% deposit paid is retained. If we have not received at least 5 working days' notice for a cancelled booking, the client will incur the full cost of the chosen menu, excluding the deposit already paid. The remaining amount will be charged to the credit card used to pay the deposit.

The terms and conditions supplied with this form are accepted on behalf the above company or individual.

Menu and beverage prices are subject to change.

Signed: _____

Date: _____

Return Full Completed Scan to: _____

For reservations and enquiries, please contact:

T +44 (0)20 7451 0228
E hampcb@radisson.com

WELCOME TO AT THE
HAMPSHIRE PENTHOUSE

THE ITALIAN EXPERIENCE

THE GASTRO EXPERIENCE

THE LEICESTER SQUARE
KITCHEN CONTEMPORARY
MEXICAN & PERUVIAN
EXPERIENCE

THE CONTEMPORARY
JAPANESE EXPERIENCE

THE PENTHOUSE
DEGUSTATION
EXPERIENCE WITH
WINE PAIRING

CANAPÉ RECEPTION

FLOOR PLANS

BOOKING FORM

TERMS AND CONDITIONS

PRINT

AT THE
HAMPSHIRE
PENTHOUSE

TERMS & CONDITIONS

All bookings for At The Hampshire Penthouse are subject to the terms and conditions set out below.

1. Contract

- The booking form must be signed by the client and returned to us with credit card payment via our online payment gateway, within 7 days of the date on which it is posted to or otherwise delivered to the client
- If the client fails to return the signed booking form as stated, the Company reserves the right to release the booking and allocate At The Hampshire Penthouse to another client.
- The signed booking form constitutes the entire contract between the client and the Company.

2. Amendments

- A reasonably accurate number of guests are required at the time of the booking. However, to ensure our maximum efficiency, a guaranteed number of guests are required 5 working days prior to the event. The Company will confirm minimum guaranteed numbers as part of the confirmation, which will be regarded as the minimum number for the catering and charging.

3. Cancellation

- The client acknowledges that the Company will suffer loss of business if the client cancels a confirmed booking. Cancellation of a confirmed booking must be in writing, and a cancellation charge of the full deposit paid will be retained.
- If we have not received at least 5 working days notice for a cancelled booking, the client will incur the full cost of the chosen, excluding the deposit already paid. The remaining amount will be charged to the credit card used to pay the deposit.

4. Deposit

- A deposit of £1,500 is required to confirm your booking; this will be deducted from the final bill on the day/night of client's event.
- The deposit is non refundable upon cancellation as outlined in clause 3 of the terms.
- The booking is not considered confirmed until the contract is signed and returned and the deposit paid.

5. Payment

- The balance must be settled at the end of the event.
- In the event of the bill not being settled on the day, the balance will be charged to the credit card used to pay the deposit. We accept all major credit cards and company cheques by prior agreement.

6. Loss or damage

- The Company shall not be liable for any loss or damage to the property of the client and/or its invitees attending the event unless this is due to the Company's negligence.
- Guests will be liable for any damages to At The Hampshire Penthouse.

7. Gratuity

- A discretionary 12.5% gratuity will be added to the final bill.

Radisson Blu Edwardian, Hampshire Hotel

31-36 Leicester Square

London

WC2H 7LH

T +44 (0)20 7451 0228

E hampcb@radisson.com



AT THE
HAMPSHIRE
PENTHOUSE