



THE BERKELEY

LONDON

Charity Programme

Winter 2026



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Charity programme

Inclusions

Charity menu

Beverages

Enquiries

The Berkeley offers an inclusive per-person price of £175 for charitable events, available for lunch or dinner.

This package requires a minimum guarantee of 80 guests and can accommodate a maximum of 150 guests. Rates are available on Sundays, Mondays and Fridays only, subject to availability.

The Charity Programme includes the following per person:

- Exclusive use of the event room
- Three cold canapés
- Two glasses of Billecart-Salmon Champagne
- Three-course lunch or dinner
- Half a bottle of house wine
- One bottle of still or sparkling mineral water

We work with a number of talented suppliers and would be delighted to assist with any enhancements to your event, at a supplementary charge.

This includes the following:

- Audio-visual equipment (microphones, lighting, etc.)
- Floral arrangements
- Stationery (place cards, menu cards, etc.)
- Use of rigging points





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The following menu selections have been thoughtfully curated by our Executive Chef and are available for both lunch and dinner guests.

Please select one option from each course to create your set menu.

Starters

Treacle cured smoked salmon & avocado cream

Sourdough croutons, horseradish cream, orange jelly, radish, pickled cucumber, tapioca crisp

Burrata & baked heritage beetroot tartare

Onion purée, endive salad, balsamic, focaccia croutons, baby basil, pistachio

Roasted delicata pumpkin

Globe artichoke, black garlic purée, herb salad, beurre blanc

Slow braised Tamworth pork belly

Pickled radish, puffed sweetcorn, heritage carrot, charred cucumber, sweetcorn purée

Main

Baked Atlantic cod & turmeric & ginger sauce

Wilted spinach, slow-cooked onion, vegetable pearls, samphire

Spinach gnocchi, courgette pesto

Sautéed courgette, gremolata, parmesan shavings, wild mushroom

Roast corn-fed chicken breast

Crispy chicken skin, celeriac, cavolo nero & mushroom ragout, truffle mash, tarragon velouté

Kentish lamb rump & mint jus

Broccoli purée, confit root vegetables, fondant potato

Dessert

Banoffee bar

Banana compote, chocolate sablé, Jivara mousse, caramel ice cream

Hazelnut & blackberry tart

Hazelnut frangipane, blackberry confit, vanilla ice cream

Vanilla ice cream, chocolate sweet dough, cocoa nibs tuile

Pistachio joconde, kaffir lime gel, strawberry crèmeux, pink grapefruit sorbet

Dark chocolate mousse

Mango sorbet & berry confit



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Champagne

N.V. Billecart-Salmon 'La Reserve'

White wine

Gambellara Classico, Cantina di Gambellara, Veneto, Italy

Red wine

Merlot, Domaine des Moulines, VdP de l'Herault

Water

Whitehole Still & Sparkling Mineral Water



All prices are inclusive of VAT. A discretionary 15% charge will be added to your bill. Due to the presence of allergens in our kitchen, we unfortunately cannot guarantee any menu item will be completely free from a particular allergen. For more information on allergens or dietary requirements, please speak to one of the team members. Adults need around 2,000 calories a day.
(v) - vegetarian (ve) - vegan (n) – contains nuts



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For event enquiries, further information, and to book your event, please contact our Events team:

Tel: +44 (0)20 7201 1385

Email: events@the-berkeley.co.uk

For general enquiries, please contact our team below:

Tel: +44 (0)20 7235 6000

Email: info@the-berkeley.co.uk

