



THE BERKELEY

LONDON

Private Events

Winter 2026



THE BERKELEY

LONDON

Welcome

Welcome

Breakfast

Coffee & tea breaks

Delegate lunch

Canapés & bowls

Stations & snacks

Lunch or dinner

A la carte

Non-offensive

Children

Afternoon tea

Charity

Wine list

Enquiries

A renowned address in the heart of London. A setting defined by style, history and prestige. A dedicated team ready to go above and beyond. From private board meetings and intimate cocktail gatherings to one-of-a-kind weddings and full-scale conferences, make a statement at The Berkeley.

Our menus evolve with the seasons, created by a passionate team of chefs inspired by the finest locally sourced ingredients. Whatever the occasion, we offer a menu to suit — or the freedom to create something entirely your own.

Shaun Whatling
Executive Chef





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Breakfast

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Breakfast can be served individually plated or buffet style.

All menus include a selection of tea, coffee & herbal infusions.

Menus are priced per person.

Continental £40

Freshly pressed Valencia orange juice

The Berkeley homemade breakfast pastries

Preserves & honey

Sliced seasonal fruit & berries

Selection of cured meat & European cheese

Homemade sourdough bread

Homemade granola & coconut yoghurt

English £45

Freshly pressed Valencia orange juice

The Berkeley homemade breakfast pastries

Preserves & honey

Sliced seasonal fruit & berries

Plain, fruit or low-fat yoghurt

Scrambled Burford Brown eggs, smoked dry-cured bacon,
cumberland sausage, grilled tomato & flat mushroom

Homemade sourdough bread

Wellbeing £46

Green goddess juice

Sliced seasonal fruit & berries

Plain, fruit or low-fat yoghurt

Oatmeal porridge with acacia honey & mixed berries

Chia seed & coconut pudding with exotic fruit compote

Scrambled egg whites, smoked Scottish salmon, avocado
& grilled tomato

Homemade sourdough bread



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Breakfast canapés

Selection of six canapés, £39 per person.

When ordered alongside a breakfast menu, canapés are priced individually at £6.50 per person.

Avocado mousse on sourdough with tomato & feta

Toasted mini bagel, smoked salmon & cream cheese

Miniature exotic fruit kebabs with red berry coulis

Chorizo madeleine

Blueberry pancakes

Mini hash browns, black pudding & apple

Chipolata wrapped in streaky bacon

Parma ham, honeydew melon skewer

Warm bacon, spinach & egg tart

Truffled scrambled organic eggs

Smoked Finnan haddock & leek tart, chive cream

Mini croissant, baked beetroot, cream cheese, watercress, pickled walnut

Mini ham & cheese toasties

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Select as many or as few of the following lighter options, all served with tea, coffee & herbal infusions. £7 per person, per serving.

Healthy break

Fresh fruit kebabs with seasonal fruits

A shot of carrot & ginger juice

Selection of seasonal crudités, assorted dips

Exotic fruit salad

Rose Ferguson protein ball

Homemade granola & greek yoghurt

The Berkeley trail mix - selection of three items

Dried apricots, raisins, nuts, dried mango, banana

Smoothies & juices

£35 per jug

New york style smoothies

Fresh seasonal fruit & berries with crushed ice

California smoothies

Fresh seasonal fruit & berries with live yoghurt

Orange juice

Freshly squeezed Valencia oranges

Green Goddess juice

Freshly squeezed green apples, celery, spinach, cucumber, parsley



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Select as many or as few of the following homemade cakes, all served with tea, coffee & herbal infusions. £8 per person, per serving.

Indulgent

Chocolate moelleux with dulce cream

Pistachio & raspberry cake

Pineapple & calamansi crémeux tart

Gianduja with red quinoa cube

Hazelnut dacquoise with caramelised apple compote
& calvados cream

Kalamata olive sablé with tonka bean ganache & chestnut cream

Warm doughnuts with raspberry jam & chocolate cream

Yuzu & meringue tart

Chocolate rocher

Vanilla cheesecake

Cassis & lime cheesecake

Dark rum chocolate soufflé tart

Homemade scones - plain or raisin
Served with clotted cream & jam



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Working lunch

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*Please select three cold items, four sandwiches and three desserts.
Included in the day delegate package, or £66 per person.*

Cold items from the sea

Home smoked salmon

Quail egg, Jerusalem artichoke, grapefruit, watercress

Sweet chilli glazed tiger prawns

Pickled mooli, glass noodles, peppers, toasted sesame seeds

Marinated torched mackerel

Roasted beetroot, pickled onion, hen's egg, dill & horseradish cream

Charred yellowfin tuna

Sweet & sour turnip, wakame, baby gem, radish, pickled mustard, avocado

Cold items from the earth

Charred plum & feta

Pomegranate seeds, heritage radish, baby gem lettuce, toasted almonds

Baked globe artichoke & duck egg

Calabrese pesto, pine nuts, tenderstem broccoli, watercress

Crispy beetroot falafel & houmous

Crispy chickpeas, winter lettuce, red onion, pickled turnips, Arabic chilli

Burrata poached fig & pear

Tardivo, trapanese pesto, candied walnut, basil

Cold items from the land

Confit duck croutons

Beetroot, date purée, radicchio, hazelnuts, chives

Sliced Angus beef fillet tail

Truffle mayonnaise, gem lettuce, potato salad, sweet & sour baby onion

Chermoula spiced barbeque chicken

Tabbouleh, chickpeas, harissa mayonnaise, parsley & mint salad

Parma ham & poached quince

Purple chicory, rocket, goat cheese



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*Please select three cold items, four sandwiches and three desserts.
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Sandwiches from the sea

Juniper cured Scottish salmon bagel

Golden beetroot remoulade, rocket

Norwegian prawn

Coleslaw, watercress, Marie Rose, brown bread

Confit tuna mayonnaise bap

Red Leicester, red onion, coriander, tomato

Crispy corn crusted prawns

Sweetcorn, smoked pepper emulsion, lettuce, wrap

Sandwiches from the earth

Falafel & pickled onion

Spicy mayonnaise, crisp lettuce, pickled turnip wrap

Hen's egg & sweet paprika mayonnaise

Mustard cress, brioche roll

Cucumber & cream cheese bagel

Dill, jalapeño

Montgomery cheddar, pickled walnut

Celeriac remoulade, white bread

Sandwiches from the land

Chicken tikka wrap

Tamarind & date sauce, peppers, lettuce

Miniature salt beef bagel

Apple sauerkraut, smoked cheddar, gherkin

Asian BLT

Slow-roasted pork belly, gochujang mayonnaise, lettuce, tomato, toasted milk bread

Roast corn-fed chicken

Lettuce, Japanese mayonnaise, homemade carrot cabbage slaw



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Add an additional hot dish for £15 per person. Should you wish to offer more than one hot main course, please refer to our buffet menus.

Additional hot main

Crispy buttermilk chicken

Roasted sweet potato, sweetcorn, spring onion, Texas BBQ sauce

Roasted salt marsh lamb rump

Redcurrant thyme jus, pommes parmentier, root vegetables

Pumpkin sage tortellini

Caramelised onion purée, salsify, diced pumpkin, sage, pecan

Mediterranean seabass fillet

Spiced sautéed potato, spring onion, shiitake, bok choy

Desserts

Carrot cake with walnut crunch, cheesecake mousse & peach jelly

Passion fruit crèmeux tart with salted caramel swirl

Vanilla choux with plum cream & blackberry gel

Cherry & matcha sphere

Tiramisu tart

Red velvet cake



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*Please select four cold items, three hot items, and three desserts.
Included in the day delegate package, or £88 per person.*

Cold items from the sea

Grilled saku tuna

Hen's egg, sundried tomato, pea shoots, gem lettuce, fine beans, Japanese emulsion

Crispy tempura sole

Baby spinach, rocket, datterino tomato, capers, chilli, miso dressing

Grilled spiced prawns

New potatoes, lambs' lettuce, grilled tenderstem broccoli, cherry tomato, almond

Home smoked salmon & avocado cream

Cucumber, potato, chicory, sourdough croutons, radish

Crispy baby squid

Sweet chilli jam, rocket, crème fraîche, coriander, toasted peanuts

Cold items from the earth

Harissa roasted heritage carrots

Pomegranate, muhammara, feta & purple endive

Roasted aubergine & cauliflower

Moutabal, parsley, chickpeas, dates

Chopped kale, avocado & goji berries

Parsley, almond, dill, sauerkraut, agave dressing

Burrata & sundried tomato pesto

Grilled courgette, romanesco, frisée salad, black olive crumble

Roast squash & braised orange fennel

Fried chickpeas, squash purée, fennel tops, nasturtium leaves



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Cold items from the land

Harissa roast chicken

Tabbouleh, butter beans, crumbled feta, pomegranate

Smoked duck breast

Goat cheese, orange, walnut crumble, croutons, radicchio salad

Roast Angus sirloin

Grilled tenderstem, blue cheese, pickled red onion, chimichurri sauce

Grilled lamb kofta

Houmous, red chicory, pickled cucumber, chilli, gremolata

Glazed Tamworth pork belly

Courgette & thyme purée, pickled fennel, romaine lettuce, carrot

Hot items from the sea

Roast Atlantic halibut & confit leek

Sautéed swiss chard, mustard mashed potatoes, beurre blanc, crispy pancetta

Seared Atlantic cod & shellfish velouté

Heritage tomato compote, fregola & spinach ragout

Mediterranean seabass fillet & salsa verde

Asparagus, shiitake mushroom, bok choy stir fry, miso broth

Crispy lemon sole

Orzo, courgette, tomato, lemon, bisque

Roast Scottish salmon

Wilted spinach, parmentier potato, pearl onion, lemon herb velouté



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Hot items from the earth

Goat butter baked cauliflower

Braised puy lentils, hazelnut, crispy kale

Tofu & aromatic red vegetable curry

Rice, pea, aubergine, pepper, holy basil

Roast butternut squash & goat cheese quiche

Chive sour cream, caramelised onion

Tomato & mozzarella gnocchi

Muhammara, tomato, spinach, nasturtium leaves

Saffron & Parmesan risotto

Crispy rocket, feta, cherry tomato, pine nuts

Hot items from the land

Veal schnitzel

Sautéed potatoes, tenderstem broccoli, mixed wild mushroom sauce

Roast Parmesan chicken

Mousseline potato, fine beans, wild mushrooms, truffle jus, watercress

Gochujang glazed slow-cooked pork belly

Kimchi vegetable fried rice, spring onion, sesame seeds

Roasted Kentish lamb rump

Sweet potato mash, grilled courgette, roasted red pepper, mint jus

Braised beef cheek & celeriac mash

Glazed carrot, grilled broccoli, jus



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Vegetable sides

*Please select additional accompaniment dishes at a £5 supplement
per person, per item.*

Chilli & garlic sautéed fine French beans

Honey & thyme roasted seasonal vegetables

Toasted almond broccoli with piquillo pepper salsa

Baked heritage beetroot, feta & hazelnut crumb

Desserts

Carrot cake with walnut crunch, cheesecake mousse & peach jelly

Passion fruit crèmeux tart with salted caramel swirl

Vanilla choux with plum cream & blackberry gel

Cherry & matcha sphere

Tiramisu tart

Red velvet cake



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Enquiries

Pre-meal canapés £39 per person, a selection of six canapés.

Cocktail party canapés £60 per person, a selection of ten canapés.

All selections are accompanied by roasted marinated nuts and olives.

Cold canapés from the sea

Poached salmon & dill pâté

Seeded puff cracker, trout roe, dill, pickled beetroot

Portland crab taco

Pickled cucumber, saffron aioli, lemon balm

Tuna tartare, chilli sesame cones

Wasabi avocado citrus soya, finger lime

Spiced tuna & salmon roll

Carrot, avocado, chives

Spicy mojo prawns

Tapioca cracker, avocado, lemon emulsion

Cornish lobster doughnut

Oscietra caviar, paprika, kewpie mayo, celery

Supplement of £5 per person

Cold canapés from the earth

Jackfruit tikka taco

Spiced mango, sour cream, coriander

Wild mushroom, sage & thyme éclair

Heritage beetroot, mushroom glaze, manchego

Tirosalata & tomato tart

Black olive crumb, chickpeas, chives

Beetroot macaroon

Whipped Ragstone cheese, confit kumquat

Marinated winter vegetables

Grated truffle, jerusalem artichoke purée & charcoal tart

Cherry tomato & goat cheese mousse

Thyme cracker, basil



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Cold canapés from the land

Coronation chicken cannelloni & garlic aioli

Quince jelly, toasted almonds, parsley cress

Venison carpaccio

Seeded cracker, celeriac remoulade, pickled blackberry, fig compote

Crispy Parma ham & charred melon pearl

Parmesan mousse, sablé biscuit

Foie gras mousse

Crispy chicken skin, date purée, hazelnut, parsley cress

Aberdeen Angus beef tartare

Soft blinis, confit yolk, tempura cornichon

Smoked duck & peppered cheese roulade

Plum chutney, crispy kale, milk sablé

Hot canapés from the sea

Queen scallop & pickled cauliflower

Caramelised cauliflower purée, raisin

Mini Scottish salmon fish cake

Leek, lemon garlic aioli, fried lilliput capers

Grilled octopus & chorizo skewers

Herb pesto, saffron aioli, puff potato

Lobster wellington

Citrus brown butter hollandaise

Sesame tempura prawn

Spicy ketchup

Charred seabass & beetroot purée

Horseradish, oyster leaf, toasted sourdough

Smoked cod taramasalata & baked potato pavé

Oscietra caviar, caramelised baby onion



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Hot canapés from the earth

Truffled camembert cheese toastie

Date & apple chutney, Manchego snow

Crispy enoki mushroom roll

Sriracha emulsion, chive, truffle

Spiced marinated paneer skewer

Pepper, tomato, mint compote, date purée

Red pesto & feta arancini

Pine nuts, parmesan, basil

Truffle wild mushroom bouchée

Crème cheese, parsley

Parmesan & polenta fries

Truffle cream cheese, Manchego snow

Baked ash goat cheese tart

Balsamic onion, pumpkin purée, toasted hazelnut

Hot canapés from the land

Pine crusted Angus beef fillet

Cauliflower purée, crispy kale

Furikake crispy popcorn chicken

Kimchi mayonnaise

Haggis bonbon

Parsnip purée, apple

Sticky Tamworth pork belly

Pickled radish, crispy pork scratching

Confit duck leg croquette

Date chutney, ginger dip

Wiltshire ham & cheddar toastie

Truffle cream cheese, milk brioche bread

Mini shepherd's pie

Shallot purée, watercress

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Canapés

Dessert canapés £8 per person, per serving.

Desserts

Kalamata olive sablé with tonka bean ganache & chestnut cream

Almond financier with plum crémeux & brandy snap

Dark rum chocolate soufflé tart

Gianduja with red quinoa cube

Hazelnut dacquoise with caramelised apple compote & Calvados cream

Cassis & lime cheesecake

Chocolate moelleux with dulce cream

Warm doughnuts with raspberry jam & chocolate cream

Almond & blackberry crumble

Pineapple & calamansi crémeux tart

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Bowl food

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Wine list

Enquiries

Selection of 8 bowls £96 per person.

Individual bowl £12 per person.

Cold bowls from the sea

Ancho prawns & charred corn

Winter lettuce, pickled cucumber, pearl couscous

Smoked Scottish salmon

Jerusalem artichoke, pickled turnip, treviso leaf, radish, beetroot

Salmon trout poké bowl

Avocado, pickled ginger, kimchi cabbage, edamame, charred corn

Yellowfin seared tuna

Avocado, quail egg, green beans, crispy potato, tamari dressing

Grilled octopus & broad beans

Purple potato, breakfast radish, crispy garlic gremolata

Cold bowls from the earth

Green goddess noodles

Avocado, bell pepper, carrot, radish, sesame dressing, red cabbage

Baked root vegetable

Vegan feta, hemp seed vinaigrette, purple kale, candied pecan

Superfood salad

Organic quinoa, heritage beetroot, avocado, hemp seed vinaigrette

Baked beetroot & goat curd

Rye crumble, rocket leaves, candied pecan nuts

Burrata & endive

Caramelised onion purée, heritage beetroot, maple mustard vinaigrette



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Enquiries

Selection of 8 bowls £96 per person.

Individual bowl £12 per person.

Cold bowls from the land

Confit duck & pine nuts

Charred plum, green bitter leaf salad, spiced date purée

Crispy fried Angus beef

Seasonal vegetables, rice noodles, sesame dressing

Sliced Serrano ham & Manchego cheese

Glazed fig, red leaf

Fried buttermilk quail

Roasted carrot, sweet corn salsa, blackberry, watercress

Rose harissa roast chicken salad

Couscous, spicy sweet potato, pine nuts

Hot bowls from the sea

Charred halibut & herb beurre blanc

Mousseline potato, baked celeriac, cavolo nero

Sautéed prawns & squid ink risotto

Parmesan, confit cherry tomato, gremolata

Pan seared Mediterranean sea bass

Fregola, slow-roasted pepper, crispy courgette, tomato fondue

Roasted cod & leek velouté

Hispi cabbage, pancetta, mashed potato

Grilled Scottish salmon & brown shrimp

Borlotti bean ragù, roasted tenderstem broccoli, shellfish velouté



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Selection of 8 bowls £96 per person.

Individual bowl £12 per person.

Hot bowls from the earth

Vegetable Thai green curry

Coconut & lime leaf rice, peanut crumbs

Spinach gnocchi & roasted tomato

Smoked paprika sauce, herb pesto, pecorino

Crispy cauliflower & edamame

Sticky rice, tenderstem broccoli, sesame seeds, manchurian sauce

Butternut squash & Parmesan risotto

Cherry tomato, pine nuts, gremolata, fried sage

Wild mushroom quiche

Pickled walnut, truffle crème fraîche, Manchego

Hot bowls from the land

Kentish lamb rump

Thyme braised carrot, mashed potato, sautéed wild mushroom, port wine sauce

Gochujang glazed Angus beef

Kimchi vegetable fried rice, coriander leaf

Roast Parmesan chicken & truffle Madeira jus

Savoy cabbage, Jerusalem artichoke purée

Old spot pork belly & pickled carrot

Mustard, onion & apple purée, sautéed cavalo nero

Butter chicken

Coconut rice, cucumber raita, mini poppadoms, coriander



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Minimum of 50 guests. Chef attendant £180 per station.

Sushi & sashimi (10pcs) £45

Assorted sushi, nigiri, ura maki, tuna sashimi, salmon sashimi

Accompaniments: pickled ginger, wasabi, kikkoman soy sauce

Oysters (3pcs) £21

Carlingford rock oysters

Mignonette pepper, shallot vinegar, kombu dressing, tabasco, lemon

Burger & lobster roll (2pcs) £35

Miniature Angus beef burgers

Brioche bun, lettuce, tomato relish, gherkin, smoked cheese

Native lobster & prawn roll

Squid ink, brioche torpedo rolls, celery, spring onion, smoked paprika mayonnaise

Served with French fries

Pasta £45

Rigatoni, tagliatelle, orecchiette pasta with Parmesan wheel

Select two from:

Cacio e pepe, pistachio pesto, arabiata, tagiasca pitted olive, Nocellara olive, parmesan flakes

Add truffle for a supplement of £8 per person

Charcuterie & cheese £40

Selection of seasonal local & European cheeses

A selection of local & continental charcuterie

Fennel salami, Italian coppa, prosciutto de Parma, bresaola

Dried fruits, quince jelly, crackers, crisp bread, sourdough, celery, grapes, pickled fruit



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Stations

Minimum of 50 guests. Chef attendant £180 per station.

Tacos £40

Select two fillings:

BBQ pulled jackfruit, slow-cooked beef brisket, pulled Gressingham duck or chilli con carne

Accompaniments:

Guacamole, sour cream, pickled jalapeños, shredded red cabbage, red onion, bell peppers, black & green olives, pickled coriander, queso fresco cheese

Desserts £30

Gianduja chocolate mini éclair

Ginger & rhubarb tart

Praline Paris Brest

Tiramisu tart

Vanilla crème brûlée

Red velvet cake

Chocolate & raspberry pavé

Hazelnut delice with coffee whipped ganache

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THE BERKELEY

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Late night snacks

£10 per person, per serving

Evening snacks

The Berkeley fish & chips

Tartare sauce

Mixed vegetable fritters

Sweet & sour chilli glaze, toasted sesame seeds

Mushroom & tarragon empanadas

Chilli sauce

Homemade pizza

Shaved olive, peppered ricotta

Chicken tikka wrap

Pepper, aromatic roasted tomato sauce, coriander

Cumberland sausage & sage roll

Cranberry gel, onion seeds

Mini hot dogs

Brioche torpedo roll, onion marmalade, ketchup, mustard

Mini beef brisket burger

Gherkin, smoked cheese, tomato relish

Steamed Hirata bao buns

Select one filling from: Chicken, pork, mushroom

Accompaniments: pickled cucumber, hoisin sriracha sauce, coriander, spring onion, peppers

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THE BERKELEY

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Plated dining

Welcome

Breakfast

Coffee & tea breaks

Delegate lunch

Canapés & bowls

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Non-offensive

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Charity

Wine list

Enquiries

Our three-course menu is priced per person, per course.

We kindly ask that one set menu be chosen for the entire party; however, we are happy to arrange suitable alternatives for guests with dietary requirements.

If you would like any guidance, please contact your Event Manager.

Starters from the sea

Smoked Scottish salmon £34

Potato, celery, caviar & chive salad, horseradish cream, pickled turnip, radicchio, seeded cracker

Roasted Scottish diver scallops & sea herbs £42

Jerusalem artichoke purée, tomato compote, herb golden crumb

Tuna tartare & radish wakame salad £38

Avocado cream, crispy lotus stems, soya ginger gel

Crispy Dorset crab cake £48

Charred corn, pickled quail egg, fennel, herb salad, dill butter sauce

Starters from the earth

Burrata & heritage beetroot £32

Hazelnut pesto, treviso, balsamic, crispy croutons, basil

Organic quinoa, walnut & apple salad £30

Organic baby herbs, baked sweet potato, caramelised apple purée

Baked butternut squash & goat cheese beignet £30

Smoked aubergine, pickled red onion, black garlic purée, nasturtium leaves

Parmesan crusted egg & baked globe artichoke £32

Radish, black olive crumble, grapefruit dressing, red endives, whipped feta

Starters from the land

Roast Aylesbury duck breast £35

Poached blackberry, golden beets, red vein sorrel, linseed croute, redcurrant jus

Rare seared Ayrshire venison loin £38

Horseradish celeriac remoulade, watercress, pickled girolles, grilled plum

Slow braised Tamworth pork belly & scotch quail egg £30

Charred Granny Smith apple, pickled ruby beetroot, puffed potato

Roasted imperial quail & crispy confit leg filo tart £32

Artichoke purée, glazed baby heritage carrot, chervil caramelised silver skin onion



THE BERKELEY

LONDON

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Our three-course menu is priced per person, per course.

We kindly ask that one set menu be chosen for the entire party; however, we are happy to arrange suitable alternatives for guests with dietary requirements.

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Mains from the sea

Wild seabass fillet & shellfish sauce £57

Coco bean ragout, wilted spinach, confit shallot, caramelised cauliflower purée

Slow roasted halibut with herb beurre blanc £54

Clams, puy lentil & vegetable ragout, charred leek

Baked Atlantic cod & shellfish bisque £48

Potato, salsify & leek fricassee, herb crusted confit tomato, orange braised endive

Roasted Scottish salmon, horseradish & paprika beurre blanc £50

Jerusalem artichoke purée, heritage glazed baby carrot, hispi cabbage

Mains from the earth

Wild mushroom risotto £42

Girrolle, chervil, braised globe artichoke, winter truffle, herb oil

Spinach & ricotta tortellini £40

Delica purée, sautéed dice squash, gremolata, pecan, sage, parmesan shavings

Glazed salt-baked celeriac £40

Braised roscoff onion, chestnut, sautéed winter greens, truffle jus

Roast butternut squash & goat cheese pithivier £40

Wilted kale, pine nuts, shallot purée, baby carrot, beurre blanc



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Mains from the land

Roast corn-fed chicken breast £40

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

Aberdeen Angus beef fillet & port jus £60

Potato fondant, baked parsnip purée, gratinated roscoff onion, cavalo nero

Kentish lamb cutlets & redcurrant jus £56

Braised lamb leg croquette, butternut squash, savoy cabbage, confit root vegetables

Roast Sika venison & truffle jus £67

Smoked mash potato, caramelised cipollini agrodolce, swiss chard, honey glazed quince

Beef wellington £68

Baby carrot, tenderstem broccoli, Jerusalem artichoke, truffle & port jus





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Desserts

Banoffee bar £30

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

Pistachio & calamansi bavaois £30

Pistachio mousse, raspberry gelée, salted caramel, coconut & ginger ice cream

Chocolate rocher & caramelised banana ice cream £30

Chocolate, hazelnut mousseline, salted caramel

Baked mascarpone flan £30

Flourless chocolate sponge, spiced caramelised pineapple, pina colada sorbet

White chocolate & lemon cake £30

Ivoire mousse, coconut jelly, oat & pecan sablé, coconut crumble sorbet

Hazelnut & blackberry tart £30

Hazelnut frangipane, blackberry confit, vanilla ice cream

Chocolate éclair £30

Gianduja chocolate cream, Jivara chantilly, lime & almond crumble, orange Cointreau sorbet

Dark chocolate mousse £30

Mango sorbet & berry confit



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Amuse bouche

£18 per person, per serving

Crispy filo, confit root vegetable, Tunworth & pickled mustard tart

Nasturtium leaves, herb oil

Smoked eel, beetroot apple salad

Horseradish velouté, tarragon

Salt-baked heritage carrot & glazed feta

Peanut & lentil salad, holy basil

Cured Wagyu beef loin

Glazed fig, goat cheese, watercress

Cured mi cuit salmon

Pickled shiitake mushroom, wasabi beurre blanc, trout roe

Soup

£15 per person, per serving

Spiced butternut squash velouté

Feta, gremolata, croutons

Shellfish bisque with brandy butter

Crayfish & shrimps

Jerusalem artichoke velouté

Truffle, sourdough croutons

Sorbet

£15 per person, per serving

Lime

Green apple & calvados

Lemon

Belvedere vodka & redcurrant



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Cheese course selection

£18 per person, per serving

Cornish Yarg, Ragstone goat's cheese, Shropshire Blue

Raisin bread, quince, grapes, crackers

Brie de Meaux & truffle fleur de sel, grissini

Smoked Camembert

Jalapeño, apricot jam, celery, oatmeal cakes

A selection of international cheese

Figs, grapes, crackers





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Enquiries

Plated three course menu, £150 per person.

Please select three options for each course to offer your guests a choice.

Starters

Burrata & baked heritage beetroot

Pickled walnut purée, red endive leaf, sourdough, basil

Crispy Dorset crab cake & jalapeño emulsion

Cucumber, mooli, cherry tomato, soft-boiled quail egg, herb salad

Saku tuna tartare

Charred corn & radish salad, avocado cream, sourdough croutons, soya gel

Roasted cauliflower & baked globe artichoke

Truffle wild mushroom mousse, Jerusalem artichoke crisps, pickled turnip

Main

Slow roasted halibut supreme & herb sauce

Jerusalem artichoke purée, horseradish & paprika hispi cabbage, butter confit leek

Aberdeen Angus beef fillet & port jus

Wilted spinach, braised short rib, charred roscoff onion, celeriac purée

Kentish lamb cutlets & redcurrant jus

Braised leg croquette, smoked pepper purée, tenderstem broccoli, potato terrine

Pumpkin & ricotta tortellini

Delica purée, sautéed diced squash, gremolata, parmesan shavings, pecan, sage

Dessert

Banoffee bar

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

Baked mascarpone flan

Flourless chocolate sponge, spiced caramelised pineapple, piña colada sorbet

Chocolate soufflé tart with vanilla ice cream

Vanilla ice cream, chocolate sweet dough, cocoa nib tuille

Dark chocolate mousse

Mango sorbet & berry confit

Selection of local & European cheese



THE BERKELEY

LONDON

Non-offensive menu

Welcome

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Lunch or dinner

A la carte

Non-offensive

Children

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Charity

Wine list

Enquiries

Halal menu, no pork, beef, shellfish, or alcohol.

Plated three-course menu, priced per course, per person.

Starters

Treacle-cured Scottish salmon & tapioca crisp £34

Avocado, Jerusalem artichoke, horseradish cream, pickled cucumber

Tuna tartare & herb salad £38

Avocado cream, charred corn, sourdough croutons, soya gel

Salmon & smoked haddock fish cake £35

Grilled courgette, radish, avocado, tarragon, grapefruit

Organic quinoa, chestnut purée & poached fig £30

Pickled shallot, chervil, watermelon, radish

Baked heritage beetroot & goat's curd £32

Rye crumble, red endives, nasturtium leaves

Za'atar marinated imperial quail & crispy confit £32

Roasted pepper purée, pickled plum, toasted macadamia, lemon tahini dressing

Main

Wild seabass fillet & chive butter sauce £57

Cocoa bean ragout, cauliflower purée, wilted spinach

Slow roasted halibut supreme & tomato compote £52

Butter baked celeriac, confit leek, hispi cabbage

Alaskan black cod & yuzu miso sauce £60

Sticky coconut rice, sautéed bok choy, shiitake mushrooms

Roast butternut squash & goat cheese pithivier £40

Wilted kale, pine nuts, shallot purée, baby carrot, butter sauce

Miso glazed salt-baked celeriac £40

Braised leek, chestnut, truffle, sautéed winter greens

Roast corn-fed chicken breast £40

Sautéed mushroom, fine beans, baby carrot, truffle mash potato, mushroom sauce



THE BERKELEY

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Non-offensive menu

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Non-offensive

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Charity

Wine list

Enquiries

Halal menu, no pork, beef, shellfish, or alcohol.

Plated three-course menu, priced per course, per person.

Desserts

Banoffee bar £30

Chocolate sweet dough, cocoa nib praline, flourless chocolate biscuit

Baked mascarpone flan £30

Flourless chocolate sponge, spiced caramelised pineapple, piña colada sorbet

Chocolate soufflé tart £30

Vanilla ice cream, chocolate sweet dough, cocoa nib tuille

White chocolate & lemon cake £30

Ivoire mousse, coconut jelly, oat & pecan sablé, coconut crumble sorbet

Hazelnut & blackberry tart £30

Hazelnut frangipane, blackberry confit, vanilla ice cream

Dark chocolate mousse £30

Mango sorbet & berry confit





THE BERKELEY

LONDON

Children's plated

Children's three-course menu, £55 per child (under 12 years).

Starters

Assorted Italian mini pizzas

Crispy calamari

Lemon mayonnaise

Baby mozzarella

Avocado, cherry tomato salad

Selection of vegetarian sushi rolls

Pickled ginger, soy sauce

Prawn cocktail

Marie Rose sauce, avocado, gem lettuce

Tropical fruit kebabs

Mains

Soy honey glazed Scottish salmon

Shimeji mushroom, green beans, broccoli, sticky rice

Berkeley fish & French fries

Mushy peas, tartare sauce

Tex-Mex selection

Fish or chicken tortilla wrap, nachos, potato wedges, corn on the cob

Berkeley fried chicken & French fries

With a selection of dips & sauces

Traditional roast chicken

Roast potato, carrot, tenderstem broccoli

Salmon & smoked haddock fish cake

Leek, lemon garlic aioli, tenderstem broccoli

Mac & cheese

Cherry tomato, cucumber, young leaf salad

The Berkeley Happy Meal

Select main: Chicken nuggets, fish goujons or beef burger

Select side: French fries or vegetables crudités

Fruit pot included

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Breakfast

Coffee & tea breaks

Delegate lunch

Canapés & bowls

Stations & snacks

Lunch or dinner

A la carte

Non-offensive

Children

Afternoon tea

Charity

Wine list

Enquiries



THE BERKELEY

LONDON

Children's plated

Children's three-course menu, £55 per child (under 12 years).

Desserts

Tropical fruit kebabs

Selection of dips

Chocolate & raspberry warm doughnuts

Ice cream

Chocolate, vanilla & strawberry

Chocolate brownie

Welcome

Breakfast

Coffee & tea breaks

Delegate lunch

Canapés & bowls

Stations & snacks

Lunch or dinner

A la carte

Non-offensive

Children

Afternoon tea

Charity

Wine list

Enquiries





THE BERKELEY

LONDON

Children's buffet

*Please select two cold items, two hot items, two sides, and two desserts.
Children's menu, £55 per child (under 12 years old).*

Cold items

Nachos

Selection of dips

Baby mozzarella

Avocado, cherry tomato salad

Seasonal melon cocktail

Chopped mint

Prawn cocktail

Marie Rose sauce, avocado, gem lettuce

Vegetable crudité

Selection of dips

Hot items

Crispy calamari

Lemon mayonnaise

Assorted Italian pizzas

Fish or chicken tortilla wrap

Mini beef sliders

Berkeley fried chicken

Vegetable fried rice

Hot items

French fries

Potato wedges

Corn on the cob

Tenderstem broccoli & carrots

Welcome

Breakfast

Coffee & tea breaks

Delegate lunch

Canapés & bowls

Stations & snacks

Lunch or dinner

A la carte

Non-offensive

Children

Afternoon tea

Charity

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THE BERKELEY

LONDON

Children's buffet

Welcome

Breakfast

Coffee & tea breaks

Delegate lunch

Canapés & bowls

Stations & snacks

Lunch or dinner

A la carte

Non-offensive

Children

Afternoon tea

Charity

Wine list

Enquiries

*Please select two cold items, two hot items, two sides, and two desserts.
Children's menu, £55 per child (under 12 years old).*

Cold items

Vanilla ice cream with chocolate or strawberry sauce

Chocolate mousse

Sticky toffee pudding with vanilla ice cream

Mini chocolate & jam doughnuts



THE BERKELEY

LONDON

Crew menu

Welcome

Breakfast

Coffee & tea breaks

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Canapés & bowls

Stations & snacks

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A la carte

Non-offensive

Children

Afternoon tea

Charity

Wine list

Enquiries

Three-course buffet menu, £40 per person.

Please select two cold items, two hot items, and two desserts.

Starters

Home smoked salmon

New potatoes, fine beans, egg, olives

Spiced prawn salad

Tenderstem broccoli, cherry tomato, almonds

Quinoa with heritage beetroot

Artichoke, pepper, red onion, lime vinaigrette

Saba noodle salad

Pepper, red cabbage, yuzu dressing

Chicken Caesar salad

Teriyaki beef salad

Red rice, avocado, sweetcorn, radish

Mains

Salmon with seaweed

Vegetables, beurre blanc

Haddock pie

Leek, egg, parsley

Mushroom risotto

Roasted celeriac, pine nuts, cherry tomato

Tofu curry with aromatic rice

Roast chicken

Mash potato, wilted spinach

Cottage pie

Carrots, peas



THE BERKELEY

LONDON

Crew menu

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Coffee & tea breaks

Delegate lunch

Canapés & bowls

Stations & snacks

Lunch or dinner

A la carte

Non-offensive

Children

Afternoon tea

Charity

Wine list

Enquiries

Three-course buffet menu, £40 per person.

Please select two cold items, two hot items, and two desserts.

Desserts

Vanilla cheesecake

Lemon meringue tart

Chocolate & raspberry pavé

Dark Chocolate Mousse

Mango sorbet & berry confit





THE BERKELEY

LONDON

Afternoon tea

Welcome

Breakfast

Coffee & tea breaks

Delegate lunch

Canapés & bowls

Stations & snacks

Lunch or dinner

A la carte

Non-offensive

Children

Afternoon tea

Charity

Wine list

Enquiries

Traditional cream tea, £85 per person.

Selection of sandwiches

Roast corn-fed chicken

Romaine lettuce, Japanese mayonnaise, homemade slaw, onion bread

Hen's egg & mojo mayonnaise

Mustard cress, radish, brown bread

Home cured Scottish salmon

Golden beetroot remoulade, sorrel, rye bread

Beef pastrami & Applewood cheddar smoked cheese

Mustard mayonnaise, pickle, granary bread

Cucumber, dill & jalapeño

Cream cheese, white bread

Selection of sweets

Homebaked scone, plain or raisin

Served with clotted cream & jam

Yuzu & meringue tart

Chocolate rocher

Vanilla cheesecake

Pistachio & raspberry cake





THE BERKELEY

LONDON

Charity plated dining

Welcome

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Lunch or dinner

A la carte

Non-offensive

Children

Afternoon tea

Charity

Wine list

Enquiries

Included in the charity package.

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

Mains

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

Desserts

Banoffee bar

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

Hazelnut & blackberry tart

Hazelnut frangipane, blackberry confit, vanilla ice cream

Chocolate soufflé tart

Vanilla ice cream, chocolate sweet dough, cocoa nibs tuile

Dark chocolate mousse

Mango sorbet & berry confit



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Wine list

Please note that vintages and prices may vary and certain wines may be limited in stock. For further information or personalised recommendations to complement your chosen menu, your Event Manager will be delighted to assist. Kindly be advised that this menu is a sample, and an updated wine selection will be provided upon enquiry.

Champagne

Non-vintage & rosé

N.V. Billecart-Salmon 'La Reserve'	125
N.V. Louis Roederer, Collection 245	160
N.V. Laurent-Perrier Rosé, Brut	200
N.V. Veuve Clicquot Yellow Label, Brut	150
N.V. Bollinger, Special Cuvée, Brut	170
N.V. Billecart-Salmon, Brut Rosé	180
N.V. Billecart-Salmon, Blanc de Blancs	200
N.V. Billecart-Salmon, 'Sous Bois'	250
N.V. Ruinart, Blanc de Blancs	230

Prestige cuvée

2012 Taittinger 'Comtes de Champagne'	365
2013 Dom Pérignon, Brut	380
2012 Billecart-Salmon, 'Nicolas François'	380
2015 Louis Roederer, Cristal	500

Magnum

N.V. Billecart-Salmon 'La Réserve'	300
N.V. Bollinger, Spécial Cuvée, Brut	350
N.V. Laurent Perrier Rosé, Brut	285

British sparkling

2019 Gusbourne Blanc de Blancs, Kent	120
2019 Gusbourne Rosé, Kent	120

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Enquiries

White wine

Alsace, France

2023 Riesling, Kientzler

65

Burgundy, France

2022 Chablis, Vieilles Vignes, Testut

80

2021 Pouilly Fuissé 'AME', Eric Foret

99

2021 Bourgogne Chardonnay, V.Girardin

99

2022 Puligny Montrachet, Bachelet-Monnot

180

Bordeaux, France

2022 Chateau Gran Village

80

South of France

2023 Picpoul de Pinet, La Grange de Rocs, Languedoc

55

Loire Valley, France

2023 Muscadet Serve-et-Maine, 'Garance' P.Marie et Marie Luneau

55

2023 Pouilly Fumé, Domaine Andre Dezat

68

2023 Sancerre, 'La Guiberte', A. Gueneau

75

Spain & Italy

2024 Gambellara Classico, Cantina di Gambellara, Veneto

52

2024 Gavi di Gavi, Folli & Benato

65

2023 Greco di Tufo, I Lapilli, Campania

65

2024 Terlaner Cuvee, Cantina Terlano, Trentino Alto Adige

90

2024 Albarino Diluvio Bodegas Abanico, Rías Baixas

60



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White wine

Germany & Austria

2022 Riesling Brauneberg, 'J' 1G, Fritz Haag, Mosel	75
2018 Grüner Veltliner 'Spitzer Graben', Martin Muthenthaler	85
2022 Riesling GG. Feils Fass 13', Peter Lauer, Saar	110

South Africa

2025 Sauvignon Blanc Ataraxia, Hemel en Aarde	65
2023 Chardonnay, Meerlust, Stellenbosch	80

Australia & New Zealand

2023 Sauvignon Blanc, Meltwater, Marlborough	65
2023 Chardonnay 'M3', Shaw + Smith, Adelaide Hills	95

North & South America

2024 Sauvignon 'Albaclara', Haras De Pirque, Valle Central, Chile	55
2023 Chardonnay 'EQ', Matetic, Casablanca, Chile	65
2022 Chardonnay, La Crema, Monterey, California	72

Rosé

2024 Negroamaro 'Calafuria', Tormaresca, Apulia	65
2024 Château Roubine, Côtes de Provence	75
2024 Clos Mireille, Domaine Ott, Côtes de Provence, France	120



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Red wine

Bordeaux, France

2016 'Esprit de Pavie', Bordeaux Supérieur	85
2018 Pauillac de Lynch-Bages	110
2019 Château de Pez, Saint-Estèphe	130

Burgundy, France

2023 Fleurie 'Vieilles Vignes', Domaine de la Madone	63
2022 Bourgogne Rouge, David Duband	99
2020 Volnay 'Vieilles Vignes', Vincent Girardin	165
2019 Gevrey-Chambertin Frédéric Magnien	165

Rhône Valley, France

2021 Côtes du Rhône, 'Nature', Famille Perrin	58
2022 Crozes-Hermitage 'Equinoxe' Rouge Domaine Equis	75
2019 Gigondas 'Origine' Domaine Saint Gayan	80
2022 Châteauneuf-du-Pape Rouge Domaine du Père Caboché	110

Languedoc Roussillon, France

2023 Merlot, Domaine des Moulins, VdP de l'Herault	52
2021 Bergerac 'La Gloire de Mon Père' Château Tour des Gendres	62
2022 Malbec, Chateau du Cèdre, Cahors	70

Italy

2019 Chianti Classico, Querciabella, Tuscany	68
2022 Le Difese, Tenuta San Guido, Tuscany	80
2021 Barbera d'Alba, Cascina delle Rose, Piedmont	80
2017 Brunello di Montalcino, Argiano, Tuscany	130
2020 Barolo, Prunotto, Piedmont	130



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Red wine

Spain & Portugal

2020 Rioja Reserva, Marqués de Murrieta, Spain	75
2015 Rioja Reserva	95
2020 Quinta do Leda, Douro Tinto, Casa Ferreirinha, Portugal	145

South Africa

2021 Cabernet Sauvignon Blend, Gabrielskloof, Walker Bay	58
2022 Mullineux Syrah, Swartland	98

Australia & New Zealand

2019 Shiraz, Penfolds, South Australia	65
2023 Pinot Noir Giant Steps Yarra Valley, Australia	105
2023 Pinot Noir 'Hawke's Bay', Trinity Hill, New Zealand	62

North & South America

2020 Cabernet Sauvignon 'Hussonet' Haras De Pirque, Chile	55
2022 Pinot Noir, La Crema, Monterey, California	78
2020 Malbec, Pannunzio, Mendoza, Argentina	65
2020 Malbec 'Altamira', Altos Las Hormigas, Mendoza, Argentina	138

Sweet wine

2020 Tokaji 'Late Harvest', Hetszolo, Hungary 50cl	70
2019 Jurançon La Magendia, Clos Lapeyre, South-West France	95



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LONDON

Wine list

Welcome

Breakfast

Coffee & tea breaks

Delegate lunch

Canapés & bowls

Stations & snacks

Lunch or dinner

A la carte

Non-offensive

Children

Afternoon tea

Charity

Wine list

Enquiries

Cocktails

Choco old fashioned £22

The One sherry oak whisky, dark chocolate liqueur, Pedro Ximénez, orange bitters

Nutty margarita £22

Patrón Silver tequila, verjuice, orgeat

Tropical highball £19.50

Appleton 12 rum, mint, falernum, orgeat syrup, coconut water

Floral cosmo £19.50

Grey Goose La Poire vodka, St-Germain elderflower liqueur, cranberry, lime

Coco ex martini £19.50

Appleton 12 rum, coconut purée, Frangelico hazelnut liqueur, fresh espresso

Aquavit negroni £19.50

Nuet Aquavit, Amaro Santoni, red vermouth, grapefruit

Passion spritz £19.50

Aperol, white port, passion fruit, Fever-Tree grapefruit soda, prosecco

Mocktails

Forest highball £12

Everleaf Forest, vanilla syrup, peach & jasmine soda

Very berry £12

Mixed berries, apple & cranberry juice, soda water

Elderflower spritz £12

Elderflower, sparkling water, lemon juice, fresh mint



THE BERKELEY

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Enquiries

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

