



THE CONNAUGHT



THE ART OF
ENTERTAINMENT
AT THE CONNAUGHT:
GROUP DINING EXPERIENCES



A STORIED ENTRANCE

Amid the gentle buzz of Mount Street, The Connaught is a Mayfair landmark wrapped up in the art and culture of the capital. Inside, cocooning warmth and effortless elegance are the hallmarks of a hotel that promises a rare sense of belonging.

From our storied suites to the vintages held in our cellars, every element of The Connaught is beautifully crafted. Culinary luminaries put Mayfair on the menu, while award-winning mixologists stir the senses across our spirited bars. Embark on a journey of gastronomic discovery from H el ene Darroze's three-Michelin-starred restaurant, embrace the flame and flair of The Connaught Grill, and gather to experience the inspiring menus of the inimitable Jean-Georges Vongerichten.

As the arrival of the iconic Martini trolley heralds cocktail hour in the Connaught Bar, our Champagne Room invites guests beyond the velvet curtain, the intimate Coburg Bar promises a vintage evening and the Red Room sets an artful scene for a wine event that is distinctive by design.

Across chefs' tables and secret rooms, each space is as close as it gets to the culinary magic. For group dining with a true sense of occasion, welcome to The Connaught.

JEAN-GEORGES AT THE CONNAUGHT

CAPACITY: 8-16 guests

EXPERIENCES: Curated group menus.

PRICING

- Sharing menu at £103 per guest, three course menu where guests get to choose from 3 starters, 3 mains and 3 desserts.
- Sharing menu at £120 per guest where guests have shared starters, choice between 3 mains and shared desserts.
- With Taste of Jean-Georges tasting menu: £142 per guest.
- Afternoon Tea from £85 per guest.

Sophisticated style and a dash of playfulness are the signatures of Jean-Georges at The Connaught. Blending the renowned chef's love of London and market-fresh fare with his passion for Southeast Asian flavours, eclectic menus are served within John Heah's dining room – infused with light and the mellow energy of Mayfair. From the bold stained-glass windows to artwork by Sean Scully, the stage is set for bold, vibrant gatherings.

OPENING TIMES

Breakfast: 7am–11am

Lunch: 12pm–2pm

Afternoon Tea: 2.30pm or 4.30pm

Dinner: 6pm–12am

PRIVATE HIRE

For up to 100 guests; please enquire for a personalised quote.





THE CONNAUGHT GRILL

EXPERIENCES

- For up to 12 guests, our curated group menus are available at £115, £145 & £179 per guest.
- For parties larger than 12, we will reserve two or more separate, but closely set, tables.

A new era for The Connaught Grill brings together its distinguished culinary legacy. At its heart is the open kitchen, where the flames of the wood-burning grill burn bright.

Settle into the richness of the rosewood interiors, reimagined by John Heah and crafted by Mira Nakashima, and savour menus that honour best-of-British fare – served with flair. Time-honoured roasts are carved tableside on the Grill's vintage silver trolley and flambéed desserts promise a showstopping finale, bringing a dash of theatre to proceedings.

OPENING TIMES

Mon-Sat: Dinner 6pm–10.15pm

Sat: Lunch 12pm–2.30pm

Sun: Lunch 12pm–3pm & Dinner 6pm–9pm

PRIVATE HIRE

For an intimate soirée of up to 40 guests, we will be happy to provide a quote.







HÉLÈNE DARROZE AT THE CONNAUGHT

Within this three-Michelin-star restaurant, guests are invited to embark on a voyage of culinary discovery across sea and shore, forest and field. Curated menus tell the story of the season, transporting diners from Scottish lochs to French vineyards – each course a celebration of the makers, growers, farmers and fishermen within Hélène’s trusted circle of suppliers.

Grounded in a passion for produce and celebrating Hélène’s singular artistry, each course is as inspiring as the space in which it is served. Pierre Yovanovitch’s expressive interior design flows from the beautifully appointed dining room to the strikingly set Chef’s Table, creating a feast for the senses.



HÉLÈNE DARROZE AT THE CONNAUGHT

EXPERIENCES

THE SOMMELIER'S TABLE (Up to 8 guests)

Gastronomic art and viniculture come together at The Sommelier's Table, set deep within the limestone wine cellar at the heart of The Connaught. Cocooned by many of the world's most renowned, and lesser-known, bottles, savour bespoke dishes by Hélène Darroze perfectly paired with sips poured by your private sommelier – guiding you on this immersive journey that begins with a private tour for your group.

THE CHEF'S TABLE (Up to 10 guests)

Granting you and your guests front-row seats to the pass, The Chef's Table unveils the magic of the Hélène Darroze kitchen. With just ten seats around the blush marble table and a surprise tasting menu bespoke to your group, this is exclusivity at its most exquisite.

ARMAGNAC MASTERCLASS (For 2 guests)

Reserve a space at the definitive Darroze experience. At this event, shaped to suit your group, the Chef's family heritage is poured into every sip and story – as a trio of distillations are presented alongside her signature Baba recipe.

OPENING TIMES

Tues-Sat

Lunch: 12pm–2pm

Dinner: 6.30pm–9pm

EXCLUSIVE HIRE & PRIVATE DINING OPTIONS

Proposals are available upon request.



CONNAUGHT BAR

CAPACITY: 2-6 guests

EXPERIENCE: Art of Mixology masterclass.

PRICING

£350 per guest, from 12.30–2pm (subject to the availability of our mixology team).

Distilling the original spirit and cocooning sophistication of the hotel, the Connaught Bar is known – and loved – for serving drinks of distinction. Beyond the doors of this Mayfair gem, cocktail glasses clink and the gentle buzz of conversation flows. When the legendary Martini Trolley arrives, cocktail hour truly begins.

Inside, the David Collins Studio design takes its cues from 1920s English and Irish Cubist art, setting a timeless tone for group gatherings. Expect classic mixes and contemporary twists from the award-winning mixology maestros, and moments delivered with a personal touch.

OPENING TIMES

Mon-Sat: 4pm–1am

PRIVATE HIRE & OUTSIDE CATERING

Please enquire for a tailored quote, with the option to accommodate external catering.







CHAMPAGNE ROOM

CAPACITY: Up to 20 guests

PRIVATE HIRE

The iconic spirit(s) of the Connaught Bar carry through to the Champagne Room. Whether it's time-honoured cocktails and canapés or sparkling champagne receptions, this intimate space can be yours for one hour, or the whole evening.

Please enquire for a tailored quote.

Some secrets simply cannot be kept hidden. Step through the velvet curtain to discover the Champagne Room, fizzing with charisma and for those in the know. Discreet by design, made for just 20 guests, this is the place for vintage pours served by the celebrated Connaught Bar team. Guy Oliver's interiors set the tone for a space defined by creativity, as Sophie Dickens' 'Diver', glimpsed through the statement glass skylight, presides over it all.

OPENING TIMES

Mon-Sat: 4pm–1am



RED ROOM

CAPACITY: Up to 10 guests

EXPERIENCES: Curated menus and tastings.

For full details and a personalised quote, please contact us.

An ode to artistry, every detail of the Red Room is strikingly designed. A world apart from the energy of the capital, this enigmatic escape is tucked behind a velvet curtain beside the Champagne Room. Step in to discover a gallery in rouge by the artworld's visionary female creatives: Louise Bourgeois, Jenny Holzer, Ti-A Thuy Nguyen and Trina McKillen, as well as a singular piece by Brian Clarke. This enigmatic exhibition sits within Bryan O'Sullivan's masterful interiors – serene, sophisticated and striking in equal measure.

Wine takes centre stage in the Red Room, first growths, fresh discoveries and rare vintages standing side by side on the marble trolley. In the mix is a capsule collection of cocktails, all perfectly accompanied by seasonal small plates.

OPENING TIMES

Tues-Thurs: 4pm–1am

Fri-Sat: 3pm–1am

Sun: 4.30pm–12am





COBURG BAR

CAPACITY: Up to 6 guests

EXPERIENCES: Masterclass and tasting with our dedicated Whisky sommelier.

PRICING

£250 per guest.

The Coburg Bar is devoted to the rare and refined, home to a coveted whisky collection. Pull up a velvet chair fireside for morning coffee to nightcaps and let this charismatic Mayfair bar work its magic.

As the bustle of Carlos Place continues outside, time goes by slowly here. Its polished style and mellow spirit are steeped in the traditions of The Connaught, every element a tribute to craftsmanship – from the original wingback chairs, cast in jewel tones by Parisian designer India Mahdavi, to Julian Opie’s striking monochrome artwork. Settle in, amidst the warm wood panelling, and journey into the world’s finest casks, each storied sip a masterclass.

OPENING TIMES

Mon-Sat: 9am–1am

Sun: 9am–12am







THE CONNAUGHT

PRIVATE DINING ENQUIRIES

For enquiries, further information and to book your private dining experience please contact our team:

Email: privatedining@the-connaught.co.uk

Please contact the H el ene Darroze team for enquires, further information and to book your private dining experience:

Email: helenedarroze@the-connaught.co.uk

Tel: +44 (0)20 3147 7200

GENERAL ENQUIRIES

Tel: +44 (0)20 7499 7070

Fax: +44 (0)20 7495 3262

Email: info@the-connaught.co.uk

www.the-connaught.co.uk

A discretionary service charge of 15% is applicable to all private dining experiences and all prices include VAT.

The Connaught makes every effort to comply with the dietary requirements of our guests. Please notify us of your specific dietary requirements to ensure we are able to provide accurate information and advice on the ingredients and allergens in our dishes.

In order to secure bookings, credit card details are required. Your booking cannot be guaranteed until these are provided.

We operate a one week cancellation policy (minimum spend charge). The minimum spend quoted or pro forma invoice is charged in full one week before the booking date.

Separate terms and conditions for H el ene Darroze will be provided at the point of enquiry.

