

THE
WOLSELEY
HOSPITALITY GROUP

PRIVATE DINING & EVENTS


*The*WOLSELEY


The Delaunay


THE CRAZY COQS

BELLANGER



WHY CHOOSE US?



The Private Dining Rooms at The Wolseley, The Delaunay and Brasserie Zédel are as distinctive as the restaurants themselves.

Perfectly suited to hosting all manner of events and special occasions – from business breakfasts, to engagement lunches, celebratory afternoon teas or birthday dinners – our Private Rooms offer the same meticulous service and exceptional food for which our restaurants have become renowned, in a more intimate setting.

A dedicated event planner will coordinate every aspect of your experience, assisting with any bespoke requirements you may have.

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.

please call: +44 (0) 20 7659 9315

or email: privatedining@thewolseleybg.com



The Delaunay



Steeped in the glamour of 1920s Europe, The Delaunay's spectacular Private Dining Room will elevate every occasion.

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

Complete with dark wood panelling, brass fixtures, marble counters and original paintings from the restaurant's outstanding art collection, the room provides a warm and inviting space.

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

55 Aldwych, London, WC2B 4BB

*For availability and further information,
please call 020 7659 9316
or email pdr@thedelaunay.com*

www.thedelaunay.com/private-dining

THE ROOM



The Delaunay's Private Dining Room can accommodate up to 24 guests for larger celebrations or meetings.

A flexible space, the room can also be divided to offer two more intimate spaces for up to 10 guests in the Corner Room and 16 guests in the Kean Room.

Available to hire for breakfast, lunch and dinner, we can be flexible on timings and will liaise with you on what works best for your event.

The space is also wheelchair accessible on request.

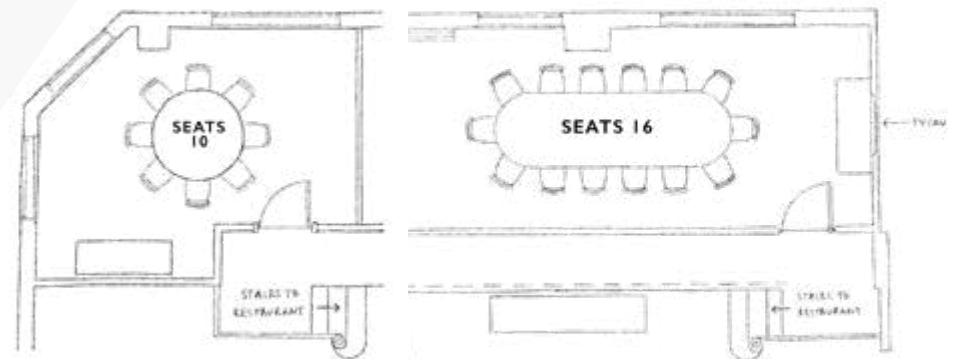
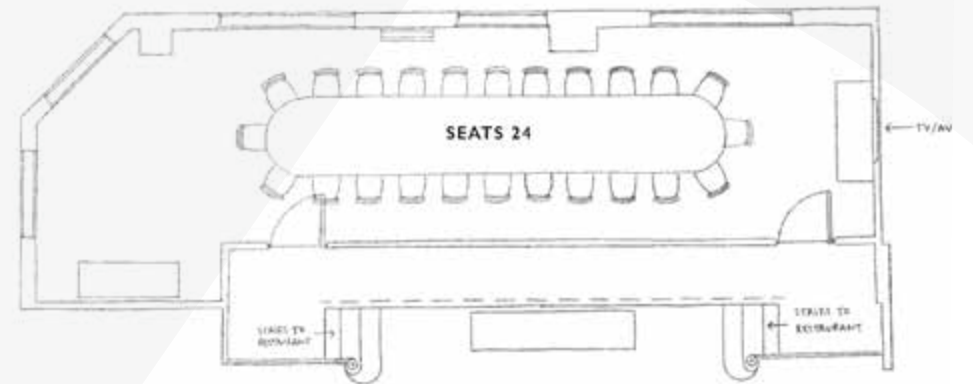
There is no hire charge for the rooms – only a minimum spend* starting from £250 applies.

Please note that small bouquets of seasonal 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 would be delighted to arrange for you on request.

**The minimum spend is the minimum amount required to take the room and not a totally inclusive package price.*



THE ROOM



THE MENUS



Incorporating classic dishes and house favourites – from Stroganoff to Apple Strudel – our menus are cooked simply and beautifully presented.

Designed by our Head Chef, Maciej Banas, our menus use only the finest seasonal produce and change regularly throughout the year.

Our team can cater for breakfast, lunch or dinner – and will be pleased to adapt dishes for any dietary requirements your party may have. A reduced a la carte menu can also be provided.

To complement your chosen menu, a curated selection of fine wines and champagne are available, with a bespoke pairing option for those wanting an extra touch of indulgence.





THE DELAUNAY COUNTER

BAR & CAFÉ



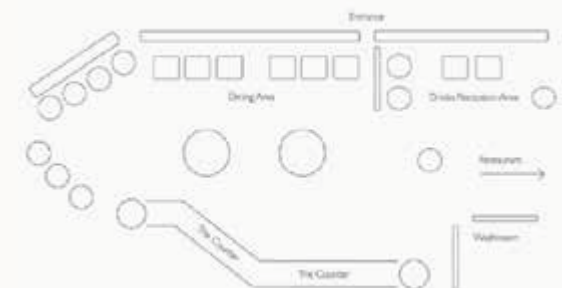
The Delaunay Counter Café and Bar, adjacent to The Delaunay Restaurant, offers a more informal and versatile space, available for evening events.

The space can seat up to 30 guests in different configurations, please ask our team, or accommodate standing receptions for up to 70 guests.

Available from 6pm for private hire, seven days a week.

There is no hire charge for The Counter – only a minimum spend* starting from £2,500 applies.

**The minimum spend is the minimum amount required to take the room and not a totally inclusive package price.*



THE MENUS

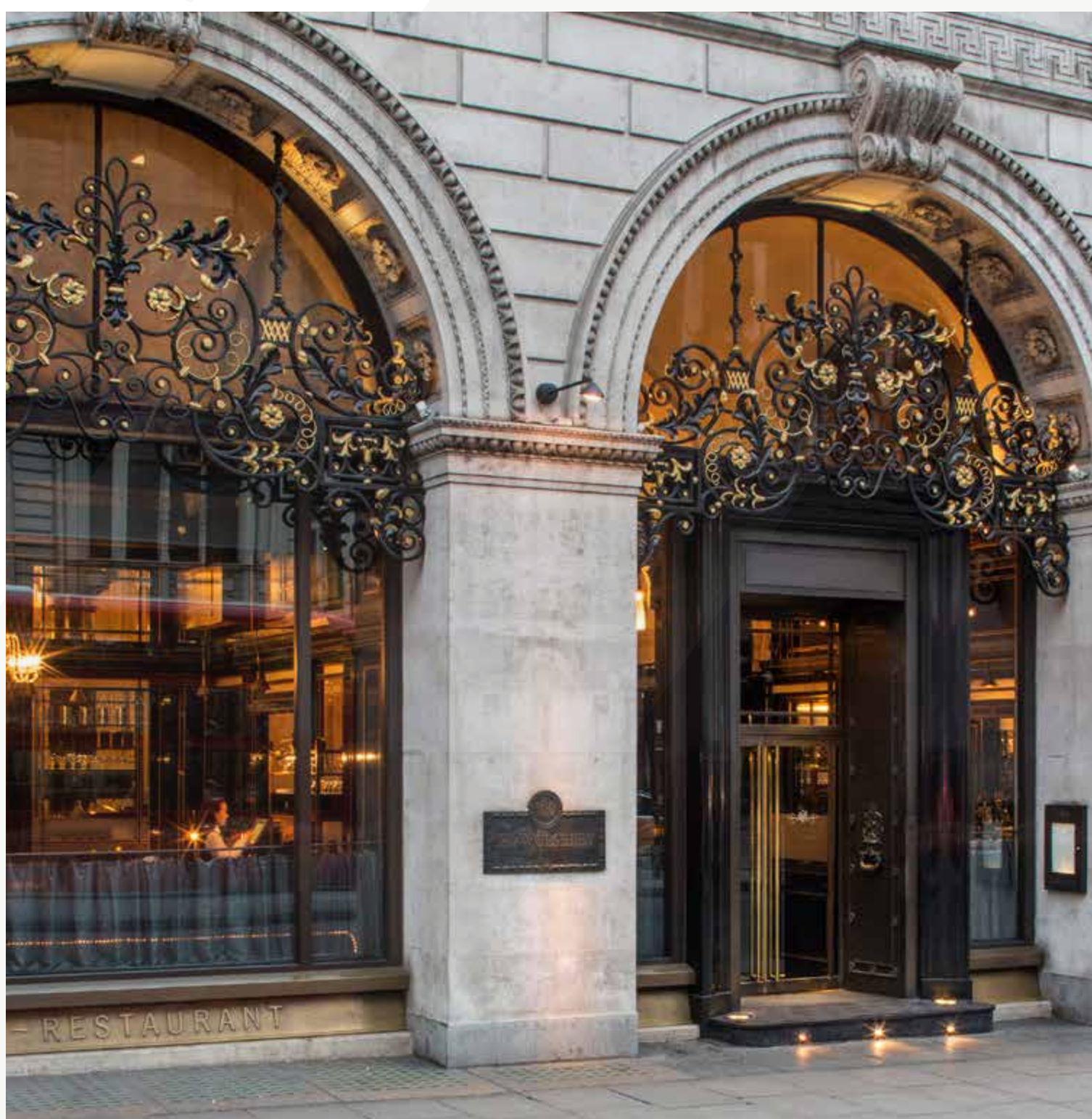


Incorporating classic dishes and house favourites – from Stroganoff to Apple Strudel – the seated menus available in The Counter are the same as in the main restaurant, designed by our Head Chef, Maciej Banas, using only the finest seasonal produce and change regularly throughout the year.

For standing receptions, a canapé menu is available with a selection including Wild Mushroom Arancini with Aioli and Chicken Dumplings with Sesame Soy. Our ever-popular Tarte Flambées can be ordered and are perfect for large groups.

The full wine list and a selection of cocktails can also be served.





*The*WOLSELEY



Often described as “one of the most beautiful in London”, The Wolseley’s Private Dining Room provides a secluded haven overlooking the restaurant below.

Accessed via its own private staircase and elegantly designed to complement the Art Deco interiors of the iconic restaurant below, the room is subtly hidden from view.

With arched windows on all four sides, it is bathed with natural light during the day and the glow from Piccadilly at night.

Perfect for every occasion – from working breakfasts, to birthday celebrations and all that’s in between.

160 Piccadilly, London, W1J 9EB

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please call 020 7659 9315
or email pdr@thewolseley.com*

www.thewolseley.com/privatedining

THE ROOM



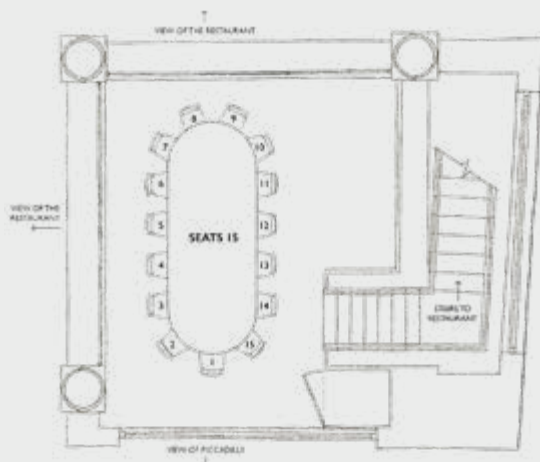
The Wolseley's Private Dining Room
can cater for up to 15 guests.

The room is available to book seven days a week,
right through from breakfast to dinner.

We can be flexible on timings to suit your
occasion – our events team will discuss timings
with you when booking.

There is no hire charge for the room, but a minimum
spend* starting at £350 applies to all bookings.

*Please note that small bouquets of seasonal 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 would be delighted to arrange for you on request.*



**The minimum spend is the minimum amount required to
take the room and not a totally inclusive package price.*



THE MENUS



From our celebrated breakfast dishes,
to ever-popular all-day favourites,
there is a menu to suit every occasion.

Expertly designed by our Head Chef,
Edward Ross, dishes are inspired by the grand
café traditions of Europe using only the finest
seasonal ingredients.

A carefully curated selection of fine wines and
champagnes are also available to complement
your meal. Bespoke pairings are available on
request.

Menus change throughout the year, and our
kitchen team are happy to cater for any
dietary requirements you may have – please
let us know when booking.

View our current sample menus online.
www.thewolseley.com/private-dining





BELLANGER



Bellanger's new spacious Private Dining Room, adorned with antique mirrors and sage green accents, offers Southern-Mediterranean cuisine in the heart of Islington. Situated within walking distance of the Business Design Centre, the Almeida and Sadler's Well's theatres, Bellanger is a short walk from Angel station, just one stop from thriving King's Cross.

With an Art Deco feel, complete with dark wood floors, wainscoting panelling, the room emanates a warm and inviting atmosphere.

Nestled discreetly at the back of the restaurant and bathed in natural light, the room is perfect for a daytime gathering, from working breakfasts to family lunches. And, as the sun sets, the room transforms into an intimate candlelit space, ideal for a celebratory dinner or a wedding reception.

9 Islington Green, London N1 2XH

*For availability and further information,
please email reservations@bellanger.co.uk*

THE ROOM



Bellanger's Private Dining Room can accommodate up to 48 guests for larger celebrations or meetings.

A versatile space, the room had two different layouts: five round tables for up to 48 guests or two long tables for 48 guests.

The Private Dining Room is available from breakfast to dinner Monday - Thursday and for dinner on Sundays. Friday evenings, Saturdays and Sunday lunches are subject to availability and can be discussed with our Private Dining team.

The space is wheelchair accessible.

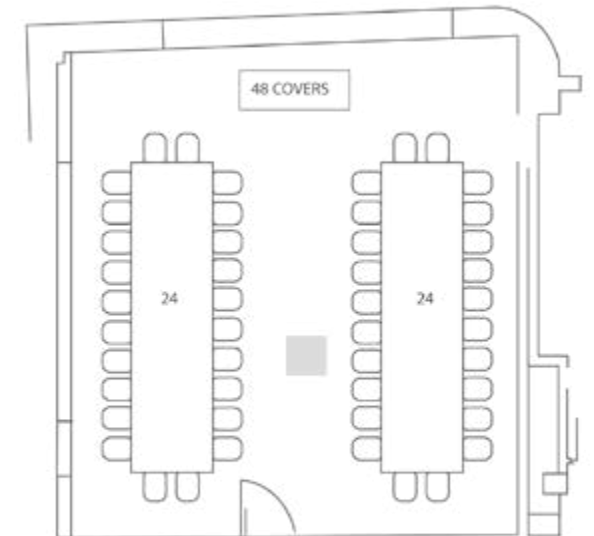
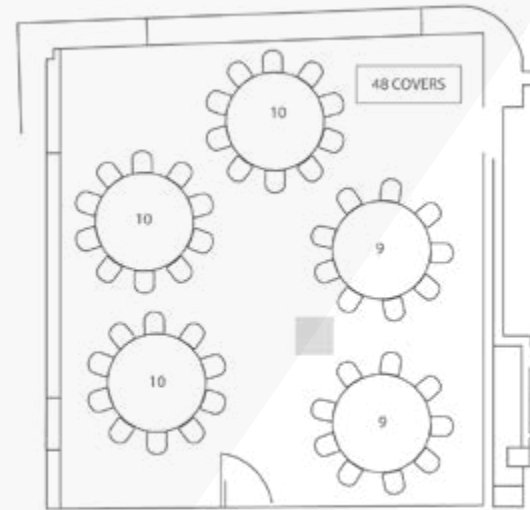
A minimum spend will apply, please enquire with our team.

*Please note that small bouquets of seasonal 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 would be delighted to arrange for you on request. *The minimum spend is the minimum amount required to take the room and not a totally inclusive package price.*





The Room



THE MENU



Taking inspiration from the southern Mediterranean coastal regions - from Andorra in Spain, through the Cotes De Provence in France, and into La Spezia in Italy - our menus will accommodate any occasion.

Designed by our Head Chef, Mauro Ferri, dishes are thoughtfully curated to showcase the highest quality seasonal ingredients. Our kitchen team will be able to cater for dietary requirements needed - please discuss with the Private Dining team when booking.

To enhance your dining experience, we offer a carefully curated assortment of exquisite wines and champagne, handpicked to complement your chosen menu. Bespoke pairings are available on request.

View our current sample menus online.





THE CRAZY COQS

Situated within Brasserie Zédel lies the Crazy Coqs Cabaret & Bar. With its magnificent Art Deco interiors, it is truly a one-of-a-kind space in the heart of London's West End.

The resplendent room features a striking monochrome design with red accents, along with a dedicated bar and stage.

The Crazy Coqs can accommodate up to 80 guests for standing receptions and up to 50 guests for seated events, making it an ideal setting for any private event – from lunches to parties and launches.

The room 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 space is wheelchair accessible, with lifts available.

*Brasserie Zédel, 20 Sherwood Street,
London W1F 7ED*

*For availability and further information,
please email events@brasseriezedel.com*

www.brasseriezedel.com/private-hire

THE 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.



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E Mail: privatedining@thewolseleyhg.com