

BELVEDERE

IN HOLLAND PARK

Decorated in 1920s oriental finery, the Belvedere's lofty dining room in the park beautifully echoes its traditional surroundings.

Sitting between the Orangery and the Ice House in the middle of Holland Park, the Belvedere is comprised of the ground floor, mezzanine and terrace dining rooms that evoke the original splendour of the building.

With views of park life and flowering trees from every table, the atmosphere is one of tranquil fine dining.

A far cry from the minimalism of other urban establishments, front of house staff at the Belvedere work carefully to make their calm setting a point of difference.

YOUR EVENT AT THE BELVEDERE

Dating back to the 17th century, The Belvedere was once the Summer Ballroom to the Jacobean Mansion that was Holland House. It stands, not only in the middle of one of London's most beautiful parks, but in one of the capital's most fashionable areas. Offering an oasis of tranquillity, it is surrounded by lawns, stunning flower gardens and a picturesque fountain.

The Belvedere excels itself in providing all the essential ingredients for a successful private dinner. Whether you are planning a dinner party for up to 60 guests or a smaller intimate celebration on the mezzanine, we can provide the perfect surroundings.

The Belvedere's Head Chef, Gary O'Sullivan, ensures the finest cuisine. In addition, the Belvedere Cellar offers a selection of over 200 bins, carefully chosen to complement our menus and to suit a variety of palates. Our Chef Sommelier will be happy to offer you expert advice.

The elegant upper dining room boasts views of the park with doors opening onto the balcony area outside which can cater for up to 60 guests. It is possible for a party to take over this level exclusively, a minimum spend or minimum numbers will apply.

The Mezzanine overlooking the ground floor can be booked for smaller more intimate parties. Accommodating a minimum of 14 guests and a maximum of 20 guests, £250 hire fee would normally be applicable for exclusive use for dinner under the minimum numbers.

The Belvedere can be hired exclusively to host a party for up to 140 guests, dining on the upper dining, mezzanine and ground floor areas. Alternatively, to keep all your guests together, a maximum number of 100 can be accommodated in the ground floor area.

Prices for weddings, exclusive events are available upon application

Capacities:

Mezzanine area	20 guests on one rectangular table of 20
Upper Dining area only	60 guests on 6 round tables of 10 (leaving mezzanine and/or outside terrace free for reception drinks)
Cocktail Reception	100 guests (using the upper dining, mezzanine and outside terrace if good weather)

LOCATION

The Belvedere is situated in Holland House on the western side of Holland Park. The entrance is via Abbotsbury Road and there is ample car parking in the council car park (charges apply). The nearest tube stations are Holland Park and High Street Kensington.

CANAPÉ MENU

Cold Canapés

Selection of Sushi
Lobster Cocktail on Baby Gem
Tartlet of Crab, Chilli & Spring Onion
Smoked Salmon Roulade
Marinated Sea Scallop, Ginger & Coriander
Crayfish & Avocado Croustade
Foie Gras Pate on Toast
Crostini with Duck Rillettes & Cornichons
Prosciutto, Pear & Rocket Parcel
Seared Duck & Tomato Chutney Poppadom
Quails Egg with Caviar
Asparagus, Quails Egg, Shaved Parmesan
Tartlet of Quails Egg, Celeriac Remoulade (v)
Confit Cherry Tomato & Black Tapenade (v)
Onion Tart, Black Olives & Thyme (v)

Hot Canapés

Lemon Sole Goujons, Tartar Sauce
Thai Chilli Prawns, Sweet Chilli Dip
Deep Fried Scallops, Tartar Sauce
Chicken & Leek Brochette
Mini Yorkshire Pudding, Horseradish Cream
Belvedere Mini Beef Burgers
Kofta Meatballs
Lamb & Roasted Pepper Brochettes
Chinese Duck Spring Rolls, Hoisin Sauce
Asparagus Tempura (v)
Asparagus Spear, Hollandaise (v)
Beignet of Mushroom Risotto (v)
Vegetarian Spring Rolls, Sweet Chilli Dip (v)
Baked Brie & Cranberry (v)
Quails Egg Tart, Mushroom Duxelle,
Hollandaise Sauce (v)

3 per person - £9.00
5 per person - £15.00

PRIVATE DINING MENUS

Please create your party menu by selecting **ONLY ONE** menu item at each course.
We are happy to cater separately for vegetarians or guests with specific dietary requirements

STARTERS

Celeriac Velouté, Duck Confit & Truffles

Butternut Squash Soup, Chive Crème Fraîche (v)

Grilled Native Lobster, Garlic Butter, Béarnaise
(£10.00 Supplement)

Tian of West Country Crab, Citrus Fruits, Mixed Leaves

Smoked Scottish Salmon, Capers, Lemon & Horseradish, Melba Toast

Scottish Cured Organic Salmon, Sweet Dill Mustard Dressing

Smoked Kipper Pate, Cornichons, Mixed Leaves, Toasted Poilâne

Papillotte of Smoked Salmon, Horseradish Cream

Smoked Chicken & Wild Mushroom Ravioli, Cepe Broth

Parfait of Foie Gras, Toasted Poilâne

Terrine of Foie Gras with Green Peppercorn, Toasted Brioche
(£6.00 supplement)

Hot Asparagus, Hollandaise Sauce (v)

Goat's Cheese Parcel, Beetroot, Tomato Chutney, Rocket Salad (v)

Tomato, Shallot & Courgette Tart, Buffalo Mozzarella, Basil Oil (v)

MAIN COURSES

Grilled Lobster, Garlic Butter, Sauce Béarnaise
(*Supplément* £15.00 *Native, Maximum 50 guests*)

Grilled Lemon Sole, Pomme Purée, Seasonal Mushrooms, Champagne Velouté

Seabass and Salmon Coulubiach, New Potatoes, Green Beans, Chive Beurre Blanc

Grilled Seabass, Cherry Tomato Tart, Baby Spinach, Saffron Mash

Fillet of Sea Bream, Crushed New Potatoes, Spinach, Shrimp Beurre Blanc

Baked Halibut, Tomato, Mushroom & Brioche Crust, Parsley Velouté

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Roast Loin of Veal à la Forestière, Gratin Dauphinois, Madeira Sauce

Slow Roast Gressingham Duck, Creamed Cabbage, Fondant Potato, Chestnut Jus

Saddle of Lamb stuffed with Spinach, Bacon & Mushrooms,
Fondant Potato, French Beans, Rosemary Jus

Roast Rump of Lamb, Gratin Dauphinoise, Spinach, Confit Cherry Tomato, Rosemary Jus

Medallion of Venison, Rosti Potato, Spinach, Braised Shallots, Sauce Grand Veneur

Beef Wellington, Fondant Potato, French Beans, Truffle Jus (*max 100 guests*)

Roast Fillet of Beef, Seasonal Mushrooms, Fondant Potato, French Beans, Truffle Jus

Roast Rib of Beef 'Yorkshire', Fondant Potato, French Beans, Red Wine Jus

Vegetarian Main Course Options:

Risotto of Pea & Mint, Reggiano Parmesan

Risotto of Seasonal Mushrooms, Reggiano Parmesan

Butternut Squash Ravioli, Sage Butter Sauce

Cassoulet of Green Vegetables, Confit Cherry Tomato, Herb Butter

DESSERTS

Seasonal Berries in Pink Champagne Jelly, Strawberry Coulis

Mocha Tart, Espresso Ice Cream

Caramelised Apple Tart, Calvados Ice Cream
(max of 50 guests)

Tart Bordalou, Poire William, Crème Anglaise

Crème Brûlée with Mango Sorbet

Chocolate & Tiramisu Parfait, Vanilla Ice-cream

Dark Chocolate Mousse, Blood Orange Sorbet, Chocolate Sauce

Vanilla and Gingerbread Cheesecake, Fresh Raspberries, Raspberry Sorbet

Glazed Champagne Sabayon, Mixed Seasonal Berries, Coulis, Vanilla Ice Cream,
Brandy Snap Basket

Terrine of Dark Chocolate and Digestives, Raspberries and Raspberry Coulis

Coconut & White Chocolate Pannacotta, Poached Fruits in Champagne Syrup

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Coffee

Three Courses with Coffee

£45.00 per person - Lunch

£60.00 per person - Dinner

ADDITIONAL

Canapés £9.00 per person

Cheese Course £10.50 per person

Petits Fours £6.00 per person

Flowers from £60.00 per centre (approx)

All prices inclusive of VAT

A 15% Gratuity will be Added to the Final Bill

BELVEDERE
IN HOLLAND PARK

TERMS AND CONDITIONS

All bookings are subject to the terms and conditions set out below.

The Belvedere was originally built in 1605 as the summer ballroom to Holland House. It is owned by The Royal Borough of Kensington & Chelsea and a Grade 1 listed property. We, the leaseholders are limited as to what interior and exterior work can be done to the building and we warn customers that in extreme weather, such as flash rain, problems can occur beyond our control.

CONFIRMATION OF BOOKINGS

To confirm your booking the attached form should be completed and returned to us by post or email, **within 48 hours of a tentative booking being made**, otherwise the management reserves the right to cancel the booking and allocate the venue to another client.

DEPOSIT & PAYMENT

A Deposit of 100% of the food cost is required to secure the reservation. The deposit must be for at least the minimum numbers imposed by the restaurant. For exclusive bookings a deposit of 20% of the minimum spend is required to secure the reservation, followed by 60% 3 months prior and the remaining 20% no later than 2 weeks prior. You will be presented with a final bill on the day / evening of your event with the deposit deducted and the balance must be settled before departure.

We accept personal and company cheques (payable to Haventel Ltd), BACS or CHAPS payments providing adequate time is provided for funds to clear. We accept all major credit cards (maximum limit of £5000.00 can be charged to AMEX card)

Unless credit arrangements have been established with the management of Belvedere, prior to the function date, settlement of the account will be at conclusion of the function. In the event of an account not settled on the day, the balance will be charged to the credit card details supplied on the booking form. Please note we do not have the facility to create multiple bills.

GUARANTEED NUMBERS

To ensure our maximum efficiency, a guaranteed number of guests is required two full working days prior to the event.

This will be regarded as the minimum number for the catering and charging.

EQUIPMENT / ENTERTAINMENT

Please be aware we must be informed that on some occasions, The Belvedere is bound by legal restrictions on noise levels. Therefore, The Belvedere must be informed upon confirmation of booking of any equipment, music or other entertainment you may wish to have in your room.

ROOM HIRE / MINIMUM NUMBERS

If numbers are less than 14 guests, a room hire of £250.00 will apply to all mezzanine bookings.

Bookings on the upper dining area are subject to a minimum number or minimum spend.

TIME RESTRICTIONS

Lunch parties will be asked to vacate the premises no later than 4.00pm. On some dates, the out by time will be 3.30pm.

Our liquor license permits us to serve alcohol up until 12 midnight. We only apply for a license extension for exclusive hire of the entire restaurant, not smaller parties.

LOSS OR DAMAGE

Under no circumstances are any banners, posters or such materials to be fixed to any walls or doors by any method. In the event of the violation of this condition, the management will take photographs of any damage immediately and the cost of any repair will be passed onto the client. Free standing display material is allowed.

The Belvedere will be under no liability for any loss, damage or injury to the Client's property or the property of the Client's guests if such loss, damage, injury is due to the act, neglect or default of the Client or his guests, servants or agents.

GRATUITY

A 15% gratuity will be incorporated into your minimum spend.

CANCELLATION BY THE BELVEDERE

The Belvedere may cancel a booking without any liability being incurred whatsoever if:

- The restaurant is closed down due to events and circumstances beyond our control such as fire or by order of public authority or any circumstances outside the control of Belvedere.
- The customer becomes insolvent or enters into liquidation.
- The customer fails to pay the required deposit

CANCELLATION BY THE CUSTOMER

Our cancellation fees are as follows:

With more than 10 weeks' notice, a full refund will be offered

Between 6-10 weeks before function: 50% of deposit will be kept as cancellation fee

0-6 weeks before function: 100% of deposit will be kept as cancellation fee

These charges may be waived in full or part, at the restaurants discretion, if the date is subsequently booked with a function of similar value

BELVEDERE
EXCLUSIVE BOOKING FORM

Date of Event:	Lunch 12pm until 4.30pm Dinner 6.00pm until midnight
Arrival time:	Time of meal:
No of Guests:	Contact Name of booker:
Company Name:	Name of Host:
Address:	Tel no:
	Email:
Aperitif:	White Wine / Bin no:
Nuts & Olives: <input type="checkbox"/>	Red Wine / Bin no:
Canapes: <input type="checkbox"/>	
Menu Choice:	
Dietary requirements: Please advise of any vegetarians, special diets or allergies	
Cheese Course: <input type="checkbox"/>	
Liqueurs to be offered: <input type="checkbox"/>	Personalised Logo / wording for menu cards:
Place Cards: If yes, please supply guests list <input type="checkbox"/>	
DEPOSIT 100% OF THE ESTIMATED FOOD COST IS REQUIRED TO SECURE YOUR RESERVATION	
Card Type:	Exact Name on the card:
Expiry Date:	Security Code:
Card Number:	
Exact Billing address of the card details:	
Please debit my card for: £	Alternatively, Cheques are payable to Haventel Ltd, please send to 37 Abbey Road, London, NW8 0AT
The Belvedere requires the final bill to be settled on the evening. In the event that the account is not settled on the day, any outstanding amounts will be charged to the credit card supplied on this form.	
The Terms and Conditions supplied with this form are accepted on behalf of above Company:	
Signed:	
Date:	