

BELVEDERE

INTRODUCTION

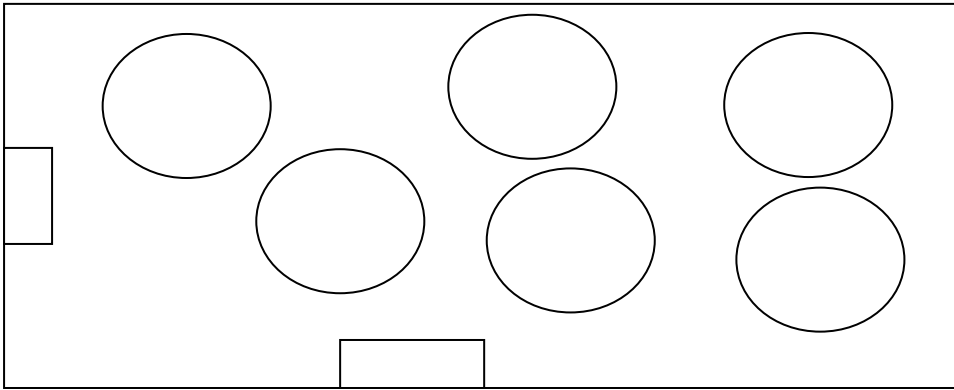
Decorated in 1920s oriental finery, the Belvedere's lofty dining room in the park beautifully echoes its traditional surroundings.

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.

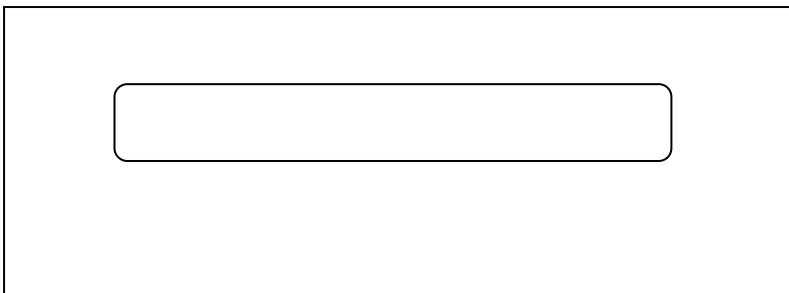
A far cry from the minimalism of other urban establishments, front of house staff at the Belvedere work carefully to make their calm setting a point of difference.

Upper dining area



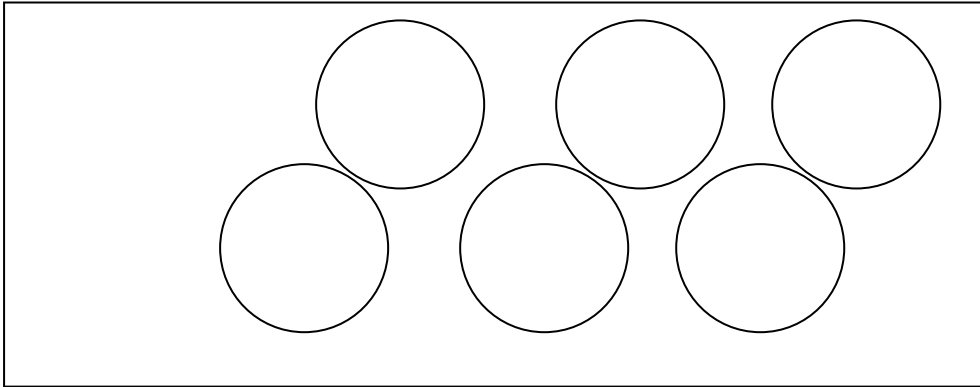
Banqueting Style	60
Boardroom Style	22
Cocktail Party	100

Mezzanine



Boardroom Style	20
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Ground Floor Restaurant



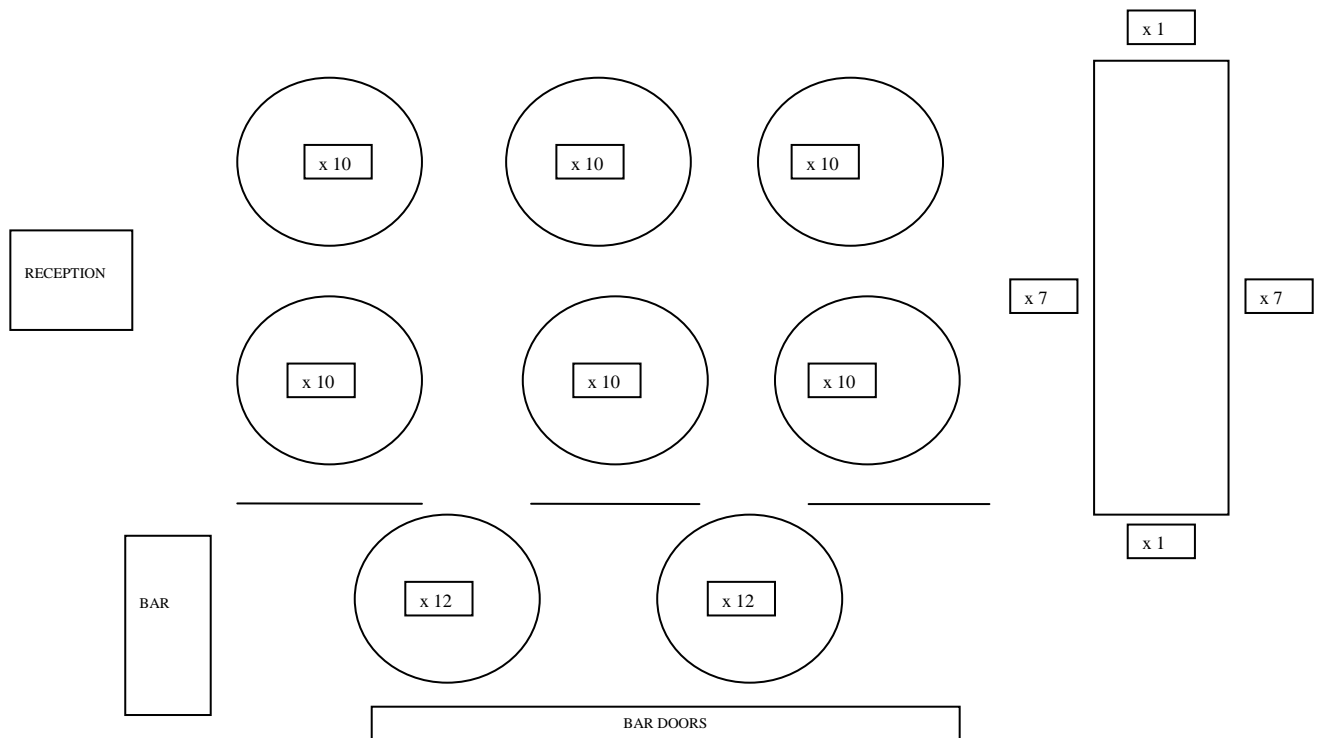
Banqueting Style 60
 Cocktail 150

Exclusive Events - Weddings

Belvedere is ideally suited to private parties and receptions with its secluded location in Holland Park. Civil Ceremonies can be held in the adjoining Orangery.

Banqueting Style 140 (guests dining on upper dining, mezzanine and ground floor)
 Maximum layout on one floor 100 (guests dining solely on the ground floor)
 Cocktail Reception 300

Ground Floor Maximum Layout



PRIVATE DINING

THE MENU

For parties of 14 guests and above we request that you choose one item from each course, creating your own menu for your special event. We are happy to provide alternatives for vegetarians or guests with special dietary requirements by prior agreement.

Parties between 11 and 14 guests will be offered a limited a la carte menu, offering a choice of 5 dishes at each course.

THE WINE LIST

The Belvedere Cellar offers a selection of over 200 bins carefully chosen to complement the menu to suit a variety of palates, Our Chef Sommelier will be happy to offer you expert advice.

PARTY BOOKINGS

Belvedere consists of three adjacent dining areas, a flexible arrangement which makes the restaurant ideal for all kinds of private events.

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 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

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. The nearest tube stations are Holland Park and High Street Kensington.

BELVEDERE
Canapé Menu

COLD CANAPES

SUSHI

(prawns, salmon, tuna, avocado)

LOBSTER COCKTAIL, ON BABY GEM

TUNA TARTAR, WASABI MAYONNAISE

TARTLET OF CRAB, CHILLI & SPRING ONION

SMOKED SALMON ROULADE

MARINATED SEA SCALLOP, GINGER & CORIANDER

FOIE GRAS PATE ON TOAST

CROSTINI WITH DUCK RILETTE & CORNICHONS

QUAILS EGG WITH CAVAIR

TARTLET OF QUAILS EGG, CELERIAC REMOULADE (V)

CONFIT CHERRY TOMATO & BLACK TAPENADE (V)

ONION TART, BLACK OLIVES & THYME (V)

HOT CANAPES

LEMON SOLE GOUJONS

THAI CHILLI PRAWNS, SWEET CHILLI DIP

DEEP FRIED SCALLOPS, TARTAR SAUCE

CHICKEN & LEEK BROCHETTE

MINI YORKSHIRE PUDDING, ROAST BEEF, HORSERADISH SAUCE

BELVEDERE MINI BEEF BURGERS

KOFTA MEATBALLS

LAMB & ROASTED PEPPER BROCHETTES

CHINESE DUCK SPRING ROLLS, HOISIN SAUCE

BEIGNET OF MUSHROOM RISOTTO (V)

QUAILS EGG TART, MUSHROOM DUXELLE, HOLLANDAISE SAUCE (V)

VEGETABLE SPRING ROLLS (V)

3 types, 3 per person

£9.00

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

Grilled Native Lobster, Garlic Butter, Bearnaise
(£10.00 *Supplement*)

Tian of Cornish Crab, Citrus Fruits & Woodland Cress

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

Scottish Cured Organic Salmon, Sweet Dill Mustard Dressing

Smoked Kipper Pate, Cornichons, Mixed Leaves, Toasted Poilâne

Papillote of Smoked Salmon, Horseradish Cream

Tuna Tartar, Caviar Cream, Petite Salad

Parfait of Foie Gras, Toasted Poilâne

Terrine of Foie Gras with Green Peppercorn, Toasted Brioche
(£10 *supplement*)

Hot Asparagus, Hollandaise Sauce (v)

Goats Cheese Tart, Red Onion Marmalade, Balsamic Dressing (v)

MAIN COURSES

Grilled Lobster, Garlic Butter, Sauce Béarnaise
(Supplement £15.00 Native)

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

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

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

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

Saddle of English Lamb stuffed with Spinach, Bacon and Wild Mushrooms,
Fondant Potato, French Beans, Rosemary Jus

Roast Rump of English Lamb with Mediterranean Vegetables, Spinach, Rosemary Jus

Beef Wellington, Fondant Potato, French Beans, Truffle Jus

Fillet of Beef, Wild Mushrooms, Fondant Potato, French Beans, Truffle Jus

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

Slow Roast 'Goosnargh' Duck, Creamed Cabbage, Roasted New Potatoes, Chestnut Jus

Roast Suckling Pig, Fondant Potato, Seasonal Vegetables, Marjorame Jus Gras

DESSERTS

Seasonal Berries in Pink Champagne Jelly, Strawberry Coulis

Mocha Tart, Espresso Ice Cream

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

Tarte Tatin of Pears, Vanilla Ice Cream
(max of 50 guests)

Crème Brûlée with Mango Sorbet

Dark Chocolate Mousse, 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

£60.00 per person - Dinner

Prices may vary for lunches and smaller parties.

ADDITIONAL

Canapés	£9.00 per person
Cheese Course	£8.50 per person
Petits Fours	£6.00 per person
Flowers	from £50.00 per centre (approx)

All prices inclusive of VAT
A 15% Gratuity will be Added to the Final Bill

APERITIFS

To welcome your guests on arrival, the following selection of aperitifs are recommended as popular choices:

Champagne	£8.75
Rose Champagne	£9.75
Kir Royal	£9.50
Bellini	£9.50
Champagne Cocktail	£9.50
Kir	£5.50

All prices are quoted by the glass.

CHAMPAGNE

House Champagne	NV	£ 44.00
Perrier Jouet Brut	NV	£51.50
Bruno Paillard	NV	£56.50
Veuve Clicquot Yellow Label	N/V	£59.00
Bollinger Special Cuvée	N/V	£62.00
Dom Perignon	2000	£220.00
Moet et Chandon Rosé Imperial	NV	£69.00
Laurent Perrier Rosé	NV	£84.00
Veuve Clicquot Rosé	NV	£96.00

*Please note that vintages may change depending on market conditions
We regret any disappointment this may cause.*

WHITE WINES (Sample of most popular wines- a more extensive list is available)

REGIONAL & AROMATIC VARIETIES

Pinot Grigio Trentino, Mezzacorona, Reserva, Italy	2008	£24.50
Albarino, Casal Caeiro, Rias Baixas, Spain	2009	£30.00
Pinot Blanc, Rolly Gassmann, Alsace, France	2004	£38.00

CHARDONNAY & WHITE BURGUNDY

Chablis, Jean Marc Brocard, Burgundy	2008	£34.00
St Véran, Domaine Gueugnon-Remond, Burgundy, France	2008	£35.00
Summerhouse Chardonnay, Marlborough, New Zealand	2007	£36.00
Castello della Sala Chardonnay, Antinori, Umbria, Italy	2008	£37.00
Montagny 1er Cru, A. Roy, Burgundy	2007	£40.00
Journeys End Chardonnay, Stellenbosch, South Africa	2008	£40.50
Pouilly Fuisse, 'Dom Beranger', G.Duboeuf, Burgundy	2008	£41.00
Trinity Hill, Chardonnay, Gimblet Rd, Hawkes Bay, NZ	2007	£48.00
Meursault 'Les Vireuils', Dupont-Fahn, Burgundy	2007	£72.00

SAUVIGNON BLANCS & SEMILLON

Sauvignon Blanc, Amaral, Leyda Valley, Chile	2009	£28.50
Pouilly Fumé, Les Berthiers, JC Dagueneau, Loire	2008	£41.00
Sancerre 'La Croix du Roy' L Crochet, Loire	2007	£40.00
Vasse Felix Semillion Sauvignon, Margaret River	2008	£34.00
Menetou-Salon 'Le Charnay', JM Roger, Loire, France	2007	£33.00
Summerhouse Sauvignon Blanc, Marlborough, NZ	2008	£32.00

ROSE

Château de Pampelonne, Cotes de Provence, France	2009	£29.00
Sancerre Rosé, 'Les Romains' Pascal Gitton, Loire	2007	£37.00

RED WINES

PINOT NOIR & RED BURGUNDY

Trinity Hill Pinot Noir, Hawkes Bay, NZ	2009	£31.50
Sebastiani, Sonoma Coast, California, USA	2007	£35.50
Chorey-les-Beaune, Domaine Mallard, Burgundy, France	2008	£41.50
Monthelie 'Les Vignes Rondes', Domaine Dupont Fahn	2007	£51.00
Nuits St Georges, Vieilles Vignes, Domaine Rion	2005	£68.00

BORDEAUX VARIETIES

Cabernet Sauvignon Santa Rita, Medalla Real, Maipo Valley, Chile	2007	£31.00
Vasse Felix Cabernet Merlot, Margaret River, Australia	2008	£55.00
Château Montaignuillon, Montagne St Emillion, Bordeaux	2005	£35.50
Château Haut Gros Caillou, St Emilion, Bordeaux, France	2005	£44.00
Château Rahoul, Graves, Bordeaux, France	2001	£50.00

RHONE VARIETIES

Château Val Joanis, Côte Du Luberon, Rhône, France	2005	£29.00
Côtes du Rhône Villages, Dom. Renjarde, Rhône, France	2006	£30.00
Journeys End, Shiraz, Stellenbosch, South Africa	2005	£40.50
Crozes Hermitage, Dom du Colombier, Rhône, France	2008	£45.00
Jim Barry McRea Wood Shiraz, Clare Valley, Australia	2005	£55.00
Côte Rotie, Seigneur de Maugiron, Delas, Rhône, France	2006	£79.00

REGIONAL VARIETIES

Rioja, Tempranillo, Conde De Valdemar, Spain	2005	£26.50
Bodega Norton, Finca La Colonia, Malbec, Argentina	2009	£29.00
Fleurie, Clos des Quatre Vents, G. Duboeuf, Beaujolais, Fr	2008	£31.00
Chianti Classico Riserva, Badia a Passignano, Antinori,	2004	£55.00
Rioja, Vinas de Gain, Artadi, Spain	2006	£48.00
Tignanello, Antinori, Tuscany, Italy	2006	£98.00

SWEET WINES

Muscat de Beaumes de Venise, Rhone	2007	£36.00
Castelnau Suduiraut, Sauternes, France	2005	£51.00

BELVEDERE
WHITE STAR LINE RESTAURANTS
TERMS AND CONDITIONS

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

THE BELVEDERE

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 fax, ***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

A Deposit of 80% of the minimum spend quoted is required to secure the reservation, with the full balance payable 14 days prior to the event taking place.

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 that some WSL properties are bound by legal restrictions on noise levels. Therefore, White Star Line must be informed upon confirmation of booking of any equipment, music or other entertainment you may wish to have in your room.

PAYMENT

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.

We accept payment by all major credit cards up to maximum limit of £5000 towards any one event. We accept personal and company cheques, BACS or CHAPS payments providing adequate time is provided for funds to clear.

MINIMUM SPENDS

The minimum spend set is based on the number of guests attending, the day of the week and the time of year that the event is to be held. An increase in numbers or change of date may incur additional costs. The quote given encompasses a minimum expenditure that will cover the restaurant for loss of revenue, due to closure, on a particular evening.

It is not a fully inclusive quote and additional charges may apply.

TIME RESTRICTIONS

Lunch parties will be asked to vacate the premises no later than 4.30pm.

Our liquor license permits us to serve alcohol up until 12 midnight. If you require an extension, an application must be admitted to the police no later than 28 days prior to the event taking place.

License extension fees are £500 to extend until 1am and £1500.00 to extend until 2am.

LOSS OR DAMAGE

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

Our cancellation fees are as follows:

12 weeks before function: 50% of minimum spend

Between 3-12 weeks before function: 80% of minimum spend

0-2 weeks before function: 100% of minimum spend

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

PLEASE COMPLETE THIS FORM TO CONFIRM YOUR BOOKING

Due to demand and popularity of this venue provisional reservations can only be held for 48 hours

DATE OF BOOKING.....20..... Lunch Dinner

Number of guests expected.....

(FINAL NUMBERS TO BE CONFIRMED 48 HOURS PRIOR TO THE FUNCTION)

RECEPTION TIME..... TIME OF MEAL.....

PLEASE BE ADVISED THAT ALL LUNCHTIME RESERVATIONS WILL BE ASKED TO VACATE BY 4.30PM.

NAME OF HOST.....

It is a great help if the organiser / host make themselves known to us on arrival.

Name & Address of Company / Organisation

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CONTACT NAME.....

TEL NO:..... EMAIL ADDRESS.....

APERITIF

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MENU CHOICE

WE WILL ALLOW FOR UP TO 3 ADDITIONAL VEGETARIANS TO BE CATERED FOR ON THE NIGHT IN ADDITION TO THOSE PRE-ORDERED. FURTHER REQUESTS WILL INCUR A COST OF £25.00 PER PERSON.

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WINE CHOICE

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PLEASE OFFER LIQUEURS AT THE END OF THE MEAL

Yes

No

LICENSE EXTENSION YES NO

This will incur an additional charge of £500.00 until 1.00am and are subject to availability.

DEPOSIT

A deposit of 80% of the minimum spend is required to secure your reservation.

Please find enclosed cheque for £..... Please debit by credit card for £.....

Card type.....Card no.....Card no.....Exp...../.....

Security Code.....Billing Address of Credit Card (if different from above).....

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Method of payment on the night.....

IN THE EVENT THAT YOU EXCEED YOUR MINIMUM SPEND ON THE DAY, ANY OUTSTANDING AMOUNTS WILL BE CHARGED TO THE CREDIT CARD DETAILS SUPPLIED ABOVE. CREDIT CARD DETAILS MUST BE SUPPLIED ON THIS FORM IN ORDER TO CONFIRM YOUR RESERVATION EVEN IF THE DEPOSIT PAYMENT IS BY AN ALTERNATIVE METHOD (E.G. CASH, CHEQUE, BACS)

THE TERMS AND CONDITIONS SUPPLIED WITH THIS FORM ARE ACCEPTED ON BEHALF OF ABOVE COMPANY

SIGNED: DATE:

Return fully completed fax to: sales office, 48 Greek Street, W1D 4EF fax: 020 7734 0033 tel: 020 7734 7333