



## *Dinner Packages*



One Great George Street

## *Dinner Packages*



*Our Dinner Packages include everything you need to host a seamless, memorable and beautifully organised evening event. Designed to offer ease, elegance and excellent value, each package combines room hire, pre-dinner drinks, a three-course dining experience and wine with the meal.*

*Whether you are planning a formal celebration, corporate dinner, awards evening or private gathering, our packages provide a complete hospitality experience with the key details taken care of. With a choice of stunning rooms, dedicated pre-dinner spaces and carefully considered inclusions, your guests can enjoy a polished event from arrival through to the final toast.*

*For those looking to enhance the experience further, a selection of upgrades is also available — allowing each dinner to be tailored to the occasion and expectations of your guests.*



## Room Options & Inclusions



*Our Dinner Packages are designed to make planning a private dinner, celebration or corporate evening seamless and memorable. Each package brings together the key elements of your event, including dining room hire, a three-course dinner, drinks with the meal and a dedicated pre-dinner drinks reception space.*

*Packages are based on tables of 10 guests and include a three-hour service period, from the start of arrival drinks through to coffee being served. This ensures a well-paced evening, with plenty of time for guests to arrive, enjoy pre-dinner drinks, dine comfortably and conclude the meal with coffee and truffles.*

| ROOM OPTIONS            | Minimum Numbers | Pre-Dinner Drinks Area  |
|-------------------------|-----------------|-------------------------|
| GREAT HALL              | 130 guests      | Library Room            |
| SMEATON ROOM            | 70 guests       | Brunel Room             |
| COUNCIL ROOM            | 30 guests       | Stephenson Room         |
| STEPHENSON ROOM         | 10 guests       | Within the dining space |
| PRESIDENT'S DINING ROOM | 10 guests       | Within the dining space |

## INCLUSIONS

Room hire from 18:30–23:00 (for the applicable room)

Two glasses of English sparkling wine or a soft drink per person for the pre-dinner drinks reception.

Drinks reception to start at 19:00 (only applicable to dinners in the Great Hall and Smeaton Room).

Three-course set menu served with coffee and truffles

Half a bottle of house wine per person with the meal

Unlimited still and sparkling water during dinner

LED candlesticks



## Dinner Menu



*Please choose one starter, one main course, and one dessert for all guests.*

*Vegetarian and plant-based options available on request.*

*Available for 10 people or more. Menu includes our signature coffee and truffles.*

*Please inform your Event Manager of any dietary requirements  
at least 5 working days in advance.*

### Starters

Gin & tonic cured pavé of Forman's royal salmon served with an English summer soft herb and flower meadow salad with citrus sour cream (GF)

Chilled chilli Pernod prawns with fennel and tomato compôte and whipped feta (GF)

Lime cured tuna tartare with pickled ginger, avocado and ponzu mayonnaise (DF)

Chermoula roasted sea bass on curried butternut squash purée (GF, DF)

Smoked mackerel pâté with horseradish crème fraîche, pickled cucumber, fennel and toasted focaccia

Weald of Kent smokery duck breast with pickled sour cherries, bulgur wheat, dill and walnut salad (DF)

Beal's Farm mangalitsa coppa ham with ripped mozzarella, heritage tomato and basil pesto (GF)

Chicken liver parfait with whipped truffle butter, red fruit and raspberry vinegar chutney and artisanal bread

Pumpkin and herb tortelloni with red pepper and almond sauce (DF, PB)

Charred asparagus spears with red pepper humous, toasted pine nuts and edible flower petals (DF, GF, PB)

Savoury baked Rosary goat's cheese and fig cheesecake with balsamic glaze (V)

Wild English mushroom and thyme risotto with a king oyster mushroom and cheese crisp (GF, V)

*This dish can be made plant-based*



(DF) Made without dairy-containing ingredients, (GF) Made without gluten-containing ingredients, (V) Vegetarian dishes, (PB) Plant-based dishes.  
Dishes from the menu may contain traces of allergens.

## Mains

Roast fillet of sea bass with saffron fondant potato, ratatouille and gremolata oil (GF, DF)

Forman's pan-fried fillet of salmon with pea purée, confit fennel, roast barrel potatoes and zesty lemon sauce (GF)

Peterhead cod fillet on sautéed oyster mushrooms, onion and spinach, with charred tomato and pepper purée and dauphine potatoes

Lemon and thyme roasted Devon white chicken breast with tenderstem broccoli, nutmeg mashed potato, glazed carrots and caramelised onion jus (GF)

Devon white ezme seasoned chicken breast with butternut purée, sliced fondant potato, courgette batons and garlic, rosemary jus (GF)

Confit Gressingham duck leg with rustic cassoulet sauce, cocotte potato and sautéed savoy cabbage (GF)

Roast breast of Cornish lamb on root vegetable mash, sautéed kale with salsa verde and lamb jus (GF, DF)

Rosemary marinated rump of lamb with pea purée, glazed carrots and beans with redcurrant jus and dauphinoise potatoes (GF)

Pan-fried fillet of dry-aged Aubrey Allen beef with leek mash, spinach, roast vine cherry tomatoes, mushroom croquette and Madeira jus (£2.00 supplement)

Five spice marinated crispy Surrey pork belly with miso buttered cabbage, sweetcorn purée and hoisin jus

Caramelised shallot and thyme tarte tatin topped with warm goat's cheese and balsamic fig relish, fresh herb and edible flower salad (V)



Corn and courgette cake, coriander chutney, cherry tomato salsa and tandoori roasted aubergine (DF, PB)

Braised portobello mushroom with a maple roasted squash wedge, Kentish rapeseed oil mash, British pearled spelt and mushroom jus (DF, PB)

Peppered vegetable Wellington with spinach, turned carrots, château potatoes and vegetable jus (DF, PB)

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## *Desserts*

Plant-based chocolate mousse,  
served with chocolate sorbet (GF, DF, PB)

Soaked sticky date pudding with whipped toffee  
cream and spiced poached pear (V)

Honey nut rum baba with whipped vanilla cream (V)

Baked chocolate fondant served with cherry  
compôte and Hackney pistachio gelato (V)

Cherry frangipane tart with Amaretto custard (V)

Baked vanilla cheesecake with seasonal  
berry compôte (V)

Eton mess (GF, V)

Rum and brown sugar glazed pineapple tarte tatin  
with coconut sorbet (DF, PB)

Apple and caramel tart with oat crumble topping  
and vanilla ice cream (V)

Fresh fruit salad with elderflower syrup and  
tropical fruit sorbet (GF, DF, PB)

Seasonal British cheese and accompaniments

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Dishes from the menu may contain traces of allergens.



# Seasonal and Locally Sourced



*Proud holders of the Gold ECOsmart accreditation, we are committed to embedding sustainability into everything we do. Our menus celebrate seasonal and locally sourced produce, selected in partnership with specialist suppliers to minimise environmental impact whilst maximising freshness and flavour. As an independent venue, we offer the flexibility to tailor menus to your needs while staying true to our values.*

## SPRING/SUMMER MENU APRIL - SEPTEMBER

### STARTER

Gin & tonic cured pavé of Forman's royal salmon served with an English summer soft herb and flower meadow salad with citrus sour cream (GF)

Windrush Valley English goat's cheese with lemon zest, radish with elderflower vinaigrette and toasted focaccia (V)

Charred asparagus spears with red pepper houmous, toasted pinenuts and edible flower petals (GF, DF, PB)

### MAIN

Seared breast of Devon white chicken on a warm salad of Jersey Royals, green bean, fennel and heritage tomato served with buttermilk dill dressing (GF)

Spring lamb rump served with celeriac dauphinois, seasonal green vegetables, pea purée and rosemary jus (GF)

Cauliflower, spring onion and Quicke's cheddar cheesecake, served with asparagus, spring greens and kale, watercress sauce (V)

### DESSERT

Panna cotta with rhubarb compôte and orange zest shortbread

Summer pudding with Cornish clotted cream (V) (can be made plant-based on request)

Eton mess swirl with English strawberries and raspberries (GF, V)

## AUTUMN/WINTER MENU OCTOBER - MARCH

### STARTER

Mixed wild mushroom risotto with a king oyster mushroom crisp (GF, V) (can be made plant-based on request)

Cream of parsnip soup with toasted focaccia croutons and confit garlic oil (V) (can be made plant-based on request)

Black truffle royal salmon sliced on a sour cream potato and chervil salad with gribiche sauce (GF)

### MAIN

Roast pancetta and cracked black pepper wrapped venison loin served on iron bark pumpkin purée, with kale, a sage and onion stuffing ball and cloudberry juniper sauce

Roast breast of pheasant with thyme and blackcurrant stuffing on a rosti potato, with apple and caraway braised red cabbage, port and moscatel vinegar sauce (GF)

Plant-based cottage pie with cauliflower mash, sautéed savoy cabbage and glazed turned beetroot (GF, DF, PB)

### DESSERT

Plum, blackberry and ginger crumble with vanilla custard (V)

Soaked sticky date pudding with toffee whipped cream and spiced pear (V) (can be made plant-based on request)

Rum baba served with stewed apple and whipped cream (V)



## Elevate Your Dining Experience



Enhance your dinner package with a selection of upgrades, designed to add extra sparkle and flexibility to your celebration. Whether you're planning a memorable welcome reception, offering guests more menu choice, or extending the evening beyond 23:00, our team will guide you through the options to help create the perfect experience.

### OPTIONAL UPGRADES

#### PRE-DINNER CANAPÉS (Three pieces)

£12.75  
per person

#### CHAMPAGNE RECEPTION

£12.10  
per person

#### CHOICE MENU (Maximum of 3 choices per course)

Pre-order would be required 2 weeks before the event date  
with a table plan

£15.00  
per person

#### ADDITIONAL COURSE / CHEESE COURSE

£11.00  
per person

#### UNLIMITED BEER, WINE AND SOFT DRINKS PACKAGES

Prices per person

|         |        |
|---------|--------|
| 1 hour  | £19.00 |
| 2 hours | £29.00 |
| 3 hours | £35.00 |

#### LATE EXTENSION FEES

|                 |           |
|-----------------|-----------|
| 11pm - midnight | £600.00   |
| 11pm - 1am      | £1,400.00 |
| 11pm - 2am      | £2,200.00 |

#### AUDIO VISUAL

|                              |                      |
|------------------------------|----------------------|
| Great Hall PA only           | £500.00              |
| Great Hall PA and technician | £750.00              |
| Bespoke Stage set quotes     | Available on request |
| Entertainment quotations     | Available on request |



## *Additional Information*



Final guaranteed numbers for catering and dietary requirements must be advised 5 working days in advance. Working days are deemed as Monday to Friday not including public holidays.

Dishes from the menu may contain traces of allergens. Please ask one of our team if you require further information about the allergens contained in our dishes.

Whilst every effort is made to guarantee our commitment to sourcing local and seasonal produce, should certain ingredients not be available, a similar substitution may be used.

2026 prices are subject to change with 3 months' notice advertised online.

Please note the service time for all lunch and dinner events is 3 hours, from the scheduled start of your drinks reception up until dessert is cleared and coffee is served. Any overrun on this 3-hour window will incur labour charges of £25.00 per table per half hour.

Our Standard T&Cs also apply and can be found on our website:

[www.onegreatgeorgestreet.com](http://www.onegreatgeorgestreet.com)

### SECURITY

For the safety and security of your event and attendees the below security charges apply:

- One security guard is obligatory for lunch, dinner, or reception events of between 100 – 250 guests.
- Two security guards are obligatory for lunch, dinner, or reception events of between 250 – 350 guests.
- For all events with numbers of over 350 guests, 3 guards are required.

The Manager reserves the right to impose security charges on an event should it feel that the safety of event attendees, the property or its employees may be compromised by an event. The security charge is £230.00 + VAT, per guard for a minimum of 8 hours.

### BAR SET-UP CHARGES

- Set up a bar within the Great Hall (includes 3 members of staff) - £450.00
- Set up a bar within the Smeaton Room (includes 2 members of staff) - £295.00





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