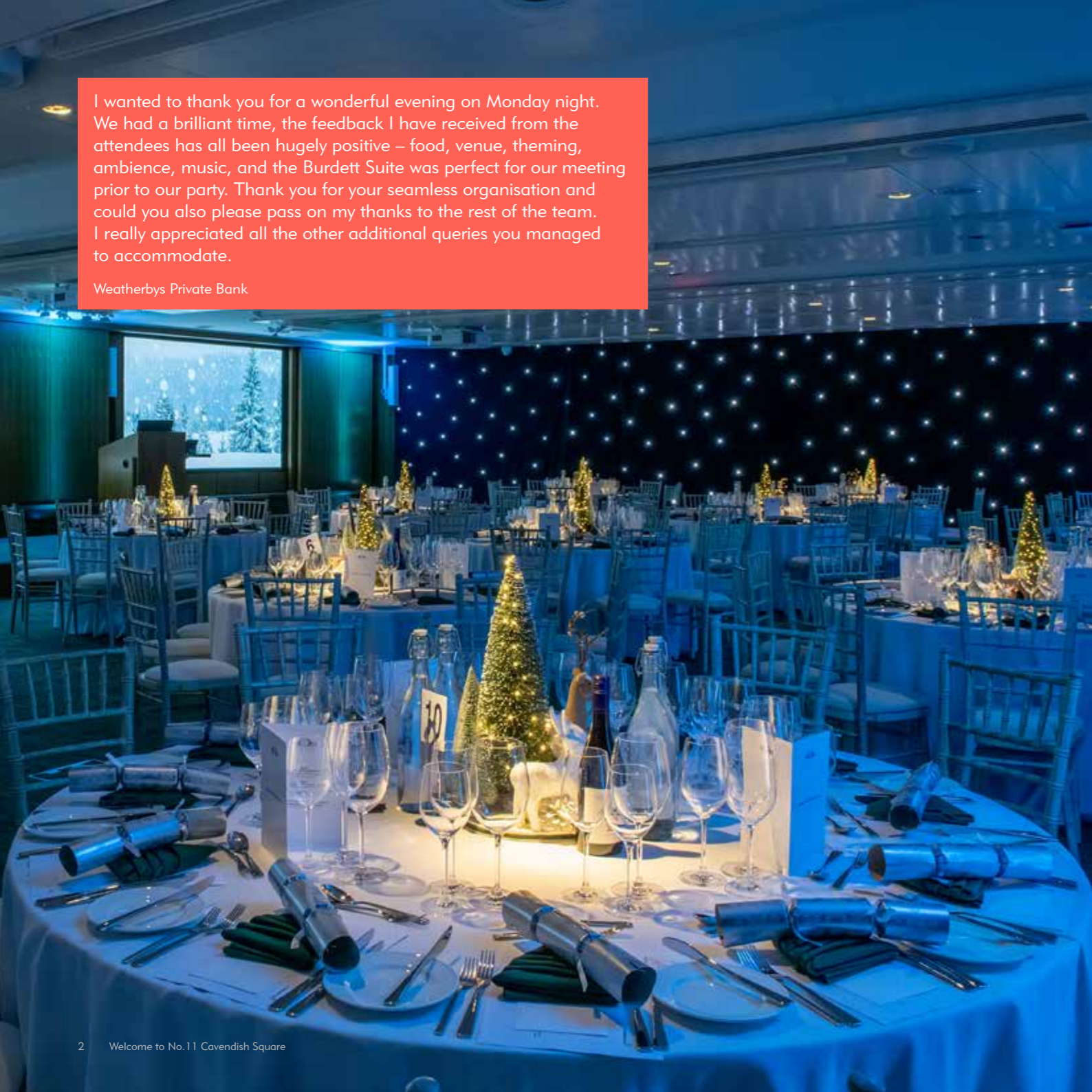




Masquerade 'Bau-ball'
Christmas party 2024

I wanted to thank you for a wonderful evening on Monday night. We had a brilliant time, the feedback I have received from the attendees has all been hugely positive – food, venue, theming, ambience, music, and the Burdett Suite was perfect for our meeting prior to our party. Thank you for your seamless organisation and could you also please pass on my thanks to the rest of the team. I really appreciated all the other additional queries you managed to accommodate.

Weatherbys Private Bank



Thank you for your interest in booking your Christmas celebration at No.11 Cavendish Square.

Welcome to our Grade II-listed Georgian townhouse, with exceptional classic and modern spaces, fine dining prepared freshly on site, and fantastic theming – perfect for your end-of-year celebration. Christmas is all about letting your hair down and having fun, and what better way to end the year than spending it in an elegant Masquerade Ball with a touch of mystery. We are transforming our spaces with lavish theming, opulent décor and glistening lights – all of which will lead to an unforgettable experience. The attention to detail throughout promises to transport guests to the grandeur of a masquerade ball at a 15th-century manor house. Whether you are looking to host a 300-person drinks reception, a 240-person sit-down dinner or a smaller intimate soirée, our spaces are versatile and unique. Our aim is to make your event a memorable experience for guests from start to finish, so that everyone will be talking about it until Christmas 2025! We look forward to welcoming you to No.11 Cavendish Square and delivering the perfect event.



Christmas at No.11 Cavendish Square



Christmas at its finest

We have a range of new and exciting festive packages to choose from in our Orangery with adjacent Courtyard, Garden Room and Burdett Suite. Our masterful chefs will delight with fresh flavours, served either in a traditional seated format or standing reception. A party isn't a party without amazing food that takes you on a culinary journey, as well as great drinks and a stunning atmosphere. That's why all our packages include festive theming, 'Masquerade 'Bau-ball'' and up to five hours of unlimited beverage service to make your celebration one to remember. No.11 Cavendish Square is a central London venue and combines heritage style with modern convenience and highly professional service.

Thank you and all your team for a fantastic evening on Saturday. It ran really smoothly, the venue looked stunning, the food was amazing and the staff were all on point – well done! Please pass on our thanks to everyone.

CUBE Global

Christmas at No.11 Cavendish Square



Let's toast to tradition

Enjoy a sparkling festive occasion with a classic three-course seated dinner created by our award-winning Head Chef Toby Windsor in our stunning Orangery or contemporary Burdett Suite.

Our Masquerade 'Bau-ball' package includes exclusive use of our Grade-II listed Garden Room, Orangery and Courtyard from 6.00pm until late, along with a selection of mouth-watering dishes. We have catered to those looking for a traditional Christmas celebration with our festive three-course seated dinner menu, complete with traditional roast turkey and all the trimmings. Alternatively, choose from our chef's own signature dishes, which combine balanced ingredients, flavours and textures, for a captivating dining experience.

On arrival, you'll be welcomed with a sparkling wine reception immediately transporting you to the magnificent masquerade balls of the 17th and 18th centuries. Combine this with a dedicated event manager, an unlimited drinks package, a DJ and dance floor complete with atmospheric lights, novel centrepieces and themed styling, and all is set for a memorable festive celebration.

Selection of one dish from the starters and main course options is required for the whole party. For dessert, choose either one option plated and served to the table, or for a more modern twist, choose three items that will be available on the dessert station.

Christmas at No.11 Cavendish Square

Just wanted to say a massive thank you for Saturday night, everyone had lots of fun. Your team were great, the theming was fabulous and the food was delicious! Loved the dancing with the DJ! Thank you.

Domus Nova

Exclusive hire of the Garden Room, Orangery and Burdett Suite (subject to numbers)

Seated dinner

Three-course dinner with tea, coffee and petit fours (120–240 people)

or

Standing reception

Four canapes and four choices of bowl-food (120–300 people)

£140+VAT

* All dietary requirements can be accommodated





For standing reception packages, all the starters and mains below can be chosen and will be adapted to be served as bowl food.

STARTERS

Beetroot and truffle bûche (ve)

Smoked salmon, radish, cucumber and anise salad

Hen of the woods, porcini mushroom panna cotta, vegetable crisps, mushroom pickle (ve)

Hickory wood smoked chicken, crisp leek nest, chicken mayonnaise, leek and potato chutney

Sussex Slipcote cheese, pickled walnuts, apple, celeriac (v)



MAIN COURSES

Ballotine of turkey, wild mushrooms and bacon, tarragon and cranberries, tumbleweed, Chapel Down blanc

Fillet of beef, smoked brisket and cabbage, confit salsify, chestnuts, sand carrot £5 supplement

Isle of Gigha halibut, Jerusalem artichoke, puree, chicken butter sauce, winter greens

Confit celeriac, smoked celeriac cream, vegetable ragout, courgette, tumbleweed (v) (ve)

Lake District lamb rump, pressed lamb shoulder, tomato and tarragon sauce, pommes Anna

PUDDINGS

Mandarin mousse, kumquat and rosemary compote

Madagascan chocolate bûche, salted caramel, red berries

Ambrosia cake, Seville orange, Tahitian vanilla

Amalfi lemon tart, yoghurt sorbet, yuzu citron

Cinnamon panna cotta, green apple, muesli crumble



CANAPÉS

Choose four for £16.00+VAT per person

Cold

Porcini mushroom, tarragon pâté on toast (ve)

Courgette, mint, smoked halibut tartare

Moroccan aubergine meze (ve)

Tomato, red pepper, basil roulade, sweet pepper jam

Confit duck and plum clafoutis

Crab and avocado, sesame egg roll

Hot

Beef ribeye skewer

Halloumi and lounza (v)

Smoked chicken croquette

Prawn, ginger and spring onion fritters, ramen sauce

Bombay potato, mango pickle

Sage and Roscoff onion tartlets, pickled onion jam (ve)

MIDNIGHT MUNCHIES

£8.50+VAT per item

Toad in the hole

Vegetable toad in the hole (v)

Croque monsieur

Chipotle vegetable chilli with Monterey Jack cheese (v)/(ve)

Beef pie

Pizzette napolitana (v)

NIBBLES

£6.50 per person

Black truffle palmier

Parmesan cheese straws

Falafel picos ((ve)

Rosemary nut mix (vegan)

DRINKS UPGRADE

£21.00+VAT per person

Applies to confirmed final guest numbers

House spirits available from 9pm until midnight

BRITISH CHEESE STATION

£9.50+VAT per person
Minimum of 30 guests

Blacksticks Blue

Somerset Brie

Worcester Hop

Selection of breads and biscuits

Grapes, celery, dried fruit, nuts

Rhubarb and Bramley apple relish

Green tomato pickle

Huge thank you to you and your team for the smooth operation of our Christmas party last night.

We have received great feedback especially regarding the staff, theming and food. The beef was delicious.

Europe Arab Bank plc

Christmas at No.11 Cavendish Square

No.11 Cavendish Square
London
W1G 0AN
Tel: 020 7307 2474
Email: venue@11cavendishsq.com

No.11 Cavendish Square is run by KEHF Limited, a wholly owned trading subsidiary of The King's Fund.
Registered VAT number: 907 8743 91

www.11cavendishsq.com