

THE CORK & BOTTLE
PADDINGTON

PRIVATE DINING



27 SPRING STREET, LONDON W2 1JA



Quality without compromise, our central London venue offers incredible value, and our superior service-driven team will make sure that your event is a stress-free success.

Conveniently located around the corner from Paddington Station and close to both Hyde Park and Mayfair, The Cork & Bottle's Private Dining Room is the perfect location for any event. The room is adaptable and can set up as one large room or two smaller rooms.

We offer an excellent choice of menus which can be customised to meet your exact needs. All of our food is prepared on site using fresh ingredients of the highest quality and sourced locally whenever possible.

From your initial enquiry through to the end of the event, you can be confident that our experienced team will work with you to ensure everything runs seamlessly and exceeds expectations. Our returning clients and consistently outstanding reviews are testament to this, and it is something that we are extremely proud of.

Call or e-mail us for more info:
020 7262 1485
paddington@thecorkandbottle.co.uk



CORPORATE DINING

At the Cork & Bottle, we can offer you a variety of options alongside state-of-the-art audio visual technology and dedicated waiting staff to support you throughout your event. Our private dining room offers a flexible set up and privacy to suit a wide range of events, from workshops and seminars to meetings, dinners and drinks receptions.

Amenities include:

- Personal events co-ordinator
- Dedicated waiting team
- Two 55" Touch screen TVs
- Built in surround sound system
- Video conferencing facilities
- Electronic soundproofed partition wall
- Multiple power outlets
- Flexible lighting

BREAKFAST MEETING MENUS

FROM £10.50

MENU 1

HOT BREAKFAST SANDWICHES

Served with coffee, traditional teas & freshly squeezed orange juice

CHOOSE TWO OPTIONS: Bacon sandwich, Sausage sandwich, Tomato & avocado, Smoked salmon croque-Monsieur, Wiltshire ham & Emmental toastie, Spinach, mushroom & Emmental wrap

MENU 2

CONTINENTAL BREAKFAST

Selection of croissants, pain au chocolat, pain au raisins, muffins, served with coffee, traditional and herbal teas & orange juice

MENU 3

TRADITIONAL ENGLISH

Cumberland sausage, smoked bacon, black pudding, baked beans, mushrooms, & eggs. Served with coffee, traditional teas & freshly squeezed orange juice. (vegetarian option available)

WORKING LUNCH MENUS

FROM £15

THE WORKING LUNCH MENU

A selection of artisan sandwiches served on platters with crisps and fruit. A serving of coffee, traditional teas & freshly squeezed orange juice

THE DELUXE MENU

A selection of artisan sandwiches served on platters with crisps. Selection of savoury pastries, quiches, whole fruit & sliced fruit platter. A serving of coffee, traditional teas & freshly squeezed orange juice

PRIVATE EVENTS

With a great central location, relaxed atmosphere and over 300 wines in stock at any one time, Cork and Bottle's Private Dining Room makes every event memorable. The room's flexibility means it is more than just a dining room, we can host a wide range of events from meetings and presentations, to birthday parties, wedding receptions and any social gathering that springs to mind.

Perfect for:

- Christmas Parties
- Family Gatherings
- Birthdays
- Hen Parties/Stag Do's
- Weddings

...and so much more

DELUXE 5 COURSE MENU £49

(Upgrade for the perfect wine pairing experience for an additional £26)

Smoked haddock corn chowder

- Paired with Albarino 'Pazo Das Bruxas'

Octopus carpaccio, pineapple & chilli

- Paired with Riesling Dr Loosen 'Red Slate'

Roe deer loin, golden beetroot, fondant potato, truffle shavings, chanterelles

- Paired with Cotes du Rhone - Domaine du Grand Montmirail

Champagne sorbet, raspberry & ginger crumble

Rich chocolate & kirsch cherry mousse cake, bramble & spiced hazelnut tulle

- Paired with Graham's 10YO Tawny port

Freshly brewed coffee & mint crisp



2 & 3 COURSE MENUS

MENU A

2 courses £19 / 3 courses £25

STARTERS

*Chef's homemade soup of the day
Warm goat's cheese & almonds
Roasted beetroot & rocket*

MAINS

*Lamb cutlets, salsa verde, crushed new potatoes
Asian spiced vegetable & noodle salad*

PUDDINGS

*Homemade cheesecake
Chocolate torte*

MENU B

2 courses £29 / 3 courses £35

STARTERS

*Sweetcorn chowder
Venison carpaccio
Mussels, white wine, cream*

MAINS

*Corn-fed chicken supreme, fondant potato & chanterelles
Sea bream, crushed new potatoes, wilted spinach
Pea & mint risotto cake, blanched asparagus, poached egg
*Sirloin steak, Shropshire blue butter, chips & salad
£5 suppliment

PUDDINGS

*Cheesecake
Chocolate cherry mousse cake
Cork and Bottle cheese plate*

*Add a palate cleanser for £4
Champagne sorbet, raspberry coulis*





PRIVATE WINE TASTINGS

With over 40 years' experience and 300+ wines on our list; wine tasting evenings are something we love to host and are something of a labour of love for us! Add to that the privacy and exclusivity of the private dining room and we're sure we can host a night you'll be talking about for years to come.

We build all our private wine tastings on an individual basis depending on the client, what they would like to taste and any specific countries, regions, grapes, styles etc that they would like to learn more about.

Call or e-mail us for more info:
020 7262 1485
paddington@thecorkandbottle.co.uk

FORMAL TASTINGS

A sit down tasting matched with some fantastic food from bespoke menus created by our Executive Chef. This is the most informative way of tasting that if your guests wish to learn a more in-depth knowledge of wine we would suggest.

INFORMAL TASTINGS

This is the most informative way of tasting that we would suggest, if your guests wish to learn a more in-depth knowledge of wine.

PRICING

Pricing depends on the style of tasting you would like to host and the number of guests we will be accommodating.

Introductory tastings start at £20 per person for 3 wines, informal tastings at £35 per person for 6 wines and dinner tastings start at £55 per person for 3 courses and 6 wines. At least 10 guests are required to book a private tasting, and minimum spends apply.

DISCOVER UNLIMITED POTENTIAL AT OUR PADDINGTON VENUE

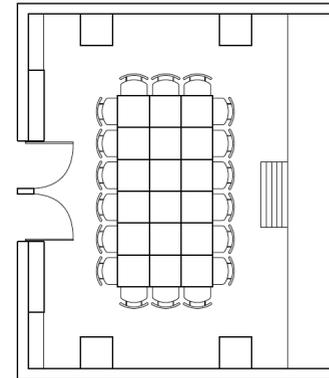
Our unique, flexible, private dining room can transform into a meeting room, training room, luxury event venue, classroom, and much more.

Our versatile private dining room(s) allows you to concentrate your focus on the matter at hand; away from the distractions of the office or your normal working environment. The vast array of layouts, menus and packages in our portfolio will surely afford the most viable space for all your needs and requirements.

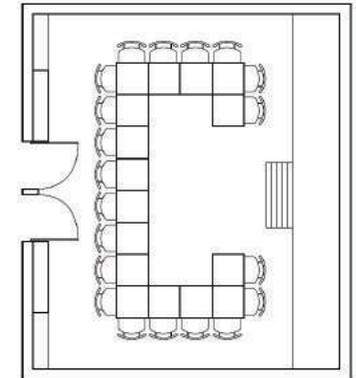
All room hires come with interactive touch screen TVs, A.V. equipment, flip charts, whiteboard and a designated waiter as standard.

Conveniently located next to Paddington station, delegates have great access to all major transport links, hotels and destination venues for a great evening out, whether you are arranging a private wedding party, family reunion and more. We pride ourselves with our incredibly flexible services to suit even the most unique requirements.

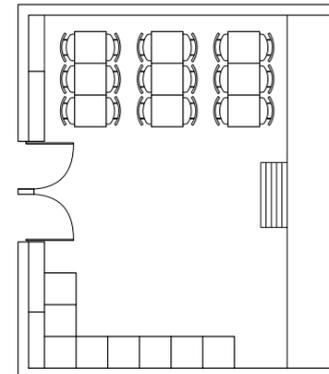
Call or e-mail us for more info:
020 7262 1485
paddington@thecorkandbottle.co.uk



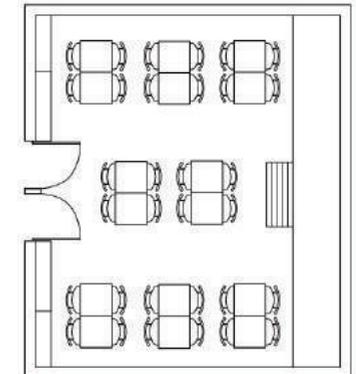
Full table



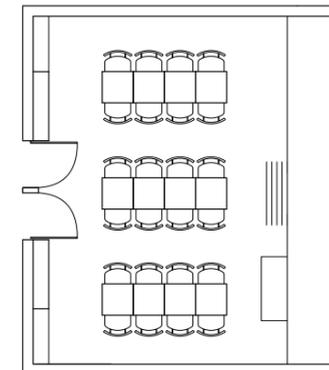
Conference/TV viewing



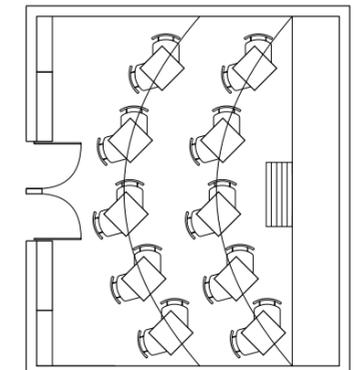
Buffet layout



Classroom layout



Dining layout



Stage/Cabaret layout

HOW TO GET HERE...

Only a minute's walk from Paddington Station,
or five minutes from Lancaster Gate Station

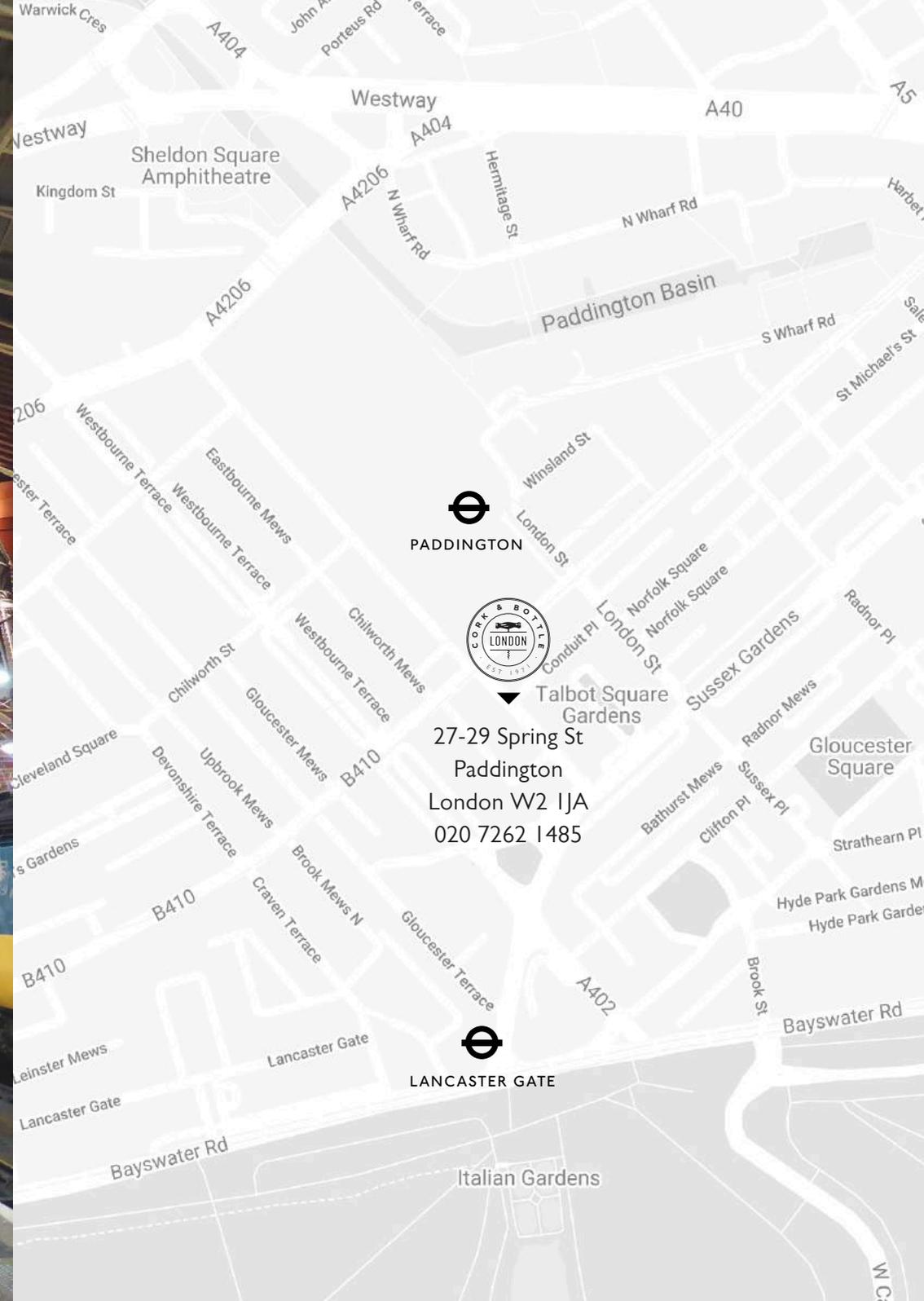
PADDINGTON STATION

Bakerloo Line
Circle & District Lines
Hammersmith and City Line
Heathrow Express
National Rail Services

LANCASTER GATE STATION

Central line

27 Spring Street, London W2 1JA
020 7262 1485
paddington@thecorkandbottle.co.uk





www.thecorkandbottle.co.uk