

THE CADOGAN

A BELMOND HOTEL

BANQUETING MENU

WITH THE CADOGAN, CHELSEA EVENTS
BECOME SHOWSTOPPING OCCASIONS.
AND OUR FOOD MAKES NO EXCEPTION.

FROM LAVISH BUFFETS TO MENUS
BRINGING BRITISH GASTRONOMY TO LIFE,
YOUR GUEST WILL RELISH EVERY BITE AND
FOREVER REMEMBER EVERY FLAVOUR.

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THE CITY'S FRESHEST CULINARY HIGH NOTE

With an unparalleled location, breathtaking interiors, and a star-studded history, The Cadogan, A Belmond Hotel is one of the most iconic meetings and events venues London has to offer. Whether it's an intimate dinner, captivating cocktail party, wedding reception or a curated menu showcasing the best of British gastronomy, every experience is crafted with care and designed to leave a lasting impression.

Let our team of experts help you shape a perfect day.
We'll take care of every little detail.

Contact us at events.cad@belmond.com



Please let us know if you have any dietary requirements or menu requests.
Dishes, ingredients, and prices are subject to change due to seasonality and product availability.
(V) Vegetarian • (V+) Vegan • (D/F) Dairy Free • (G/F) Gluten Free

BREAKFAST

CONTINENTAL

£40 PER PERSON

The Cadogan bakery selection of muffins and pastries (v)

Individual yoghurts (v)

Fresh seasonal fruit and berries (v+)

British cold meats and cheeses

Freshly brewed filter coffee, tea and fresh fruit juices

TRADITIONAL

£45 PER PERSON

Continental breakfast plus your guest's choice of the following

Full English Breakfast

Scrambled eggs, Cumberland sausage, streaky bacon, tomato, portobello mushroom, black pudding

Smoked Salmon

Scrambled eggs

Full Vegetarian (v)

Plant based sausage, vine tomato, portobello mushroom, hash brown, scrambled eggs

Eggs

Benedict | Royale | Florentine (v)

Avocado on Toast (v)

With or without eggs

ADDITIONAL BREAKFAST RECOMMENDATIONS

£33 PER PERSON FOR 6 CANAPES PER PERSON

£44 PER PERSON FOR 8 CANAPES PER PERSON

£55 PER PERSON FOR 10 CANAPES PER PERSON

Smoked salmon bagels

Bacon brioche rolls

Mini pancakes (v)

Granola pots (v)

Smoked salmon scrambled egg tartlets

Ham and cheese croissant

Fruit skewers (v+)

Mini eggs Florentine (v)

Fruit smoothie (v+)

COCKTAILS £25 | MOCKTAILS £22

Bloody Mary | Bellini



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DAY DELEGATE

£135 PER DELEGATE

ON ARRIVAL

Selection of pastries
Kale, celery, apple and spinach juice
Yoghurt granola pot

MORNING BREAK

Selection of biscuits
Granola & cranberry bar

LUNCH

Soft drink selection

AFTERNOON BREAK

Mini loaf cake
Seasonal fruit plate

BEVERAGES

Still & Sparkling water
Freshly brewed filter coffee,
espresso and tea selection

WORKING LUNCH (minimum of 10 people)

Selection of four seasonal salads
Afternoon tea sandwiches

Smoked salmon & house cured gravlax board
or

Selection of English charcuterie with pickles & sourdough bread

BOWL FOOD

Please select one cold dish and one hot dish:

COLD

Burrata, datterini tomato & basil (v)
Tuna tartare, ponzu & avocado
Artichoke, truffle cream & bitter leaves (v+)
Beef tartare, parsley mayonnaise, sour-
dough crisps
Poached Loch Duart salmon, cucumber &
wasabi

HOT

Mushroom & artichoke risotto
Pumpkin tortellini, pecorino & sage
Charred beef fillet, peppercorn sauce sau-
teed potatoes
Poached halibut, dashi nage, ikura caviar
Glazed pork belly, apple & smoked mash
potatoes

SWEET

Tiramisu (v)
Mango & coconut pannacotta (v)
Chocolate mousse (v)
Strawberry & vanilla mousse (v)

PLATED

For those who would prefer a plated lunch please discuss with our events manager directly.
A supplement will be added accordingly.

ENHANCE YOUR DAY DELEGATE

CHEESE

Selection of 3 cheeses for £18 per person

POPCORN £35 SERVES 5 PEOPLE

SWEETS £25 SERVES 5 PEOPLE

MIXED NUTS £25 SERVES 5 PEOPLE

FRUIT BOWL £60 SERVES 10 PEOPLE

CUT FRUIT PLATE £70 SERVES 10 PEOPLE



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LUNCH & DINNER MENU

2 COURSES - £65 PER PERSON (ONLY AVAILABLE MONDAY - SUNDAY) | 3 COURSES - £90 PER PERSON

4 COURSES - £105 PER PERSON | 5 COURSES - £125 PER PERSON

£5 / £10** / £15*** supplement*

STARTER

Egg yolk raviolo, spinach truffle & pecorino (v)
Artichoke & truffle salad, truffle cream & lemon (V+)
Heritage beetroot, goats cheese, spiced citrus dressing, caramelized walnut (v)
Roasted hand dived scallops, Dashi nage, and ikura caviar
Cornish crab, apple, cucumber & cauliflower
Tuna sashimi, avocado, sesame & smoked ponzu
Twice baked cheese souffle, green bean, apple & celery salad, mustard dressing
Roasted quail, smoked sweetcorn, grape & verjus
Poached Loch Duart salmon, cucumber & wasabi

MIDDLE

Poached lobster, carrot, ginger bisque
Goats cheese ravioli, baby leeks & hazelnut (v)
Monkfish, sweet potato, vadouvan & coriander
Pork Jowl, smoked mash potato & caramelized apple,

MAIN

Mushroom & artichoke risotto, crispy onion & truffle (v+)
Ricotta Gnocchi, butternut squash, crispy oyster mushroom, sage (v)
Roast Guineafowl, cauliflower, caramelized leek & supreme sauce
Spiced Duck breast, glazed chicory, celeriac & port sauce
Pan fried seabass, tomato, fennel & basil
Wild Turbot, cauliflower, cucumber, caviar & champagne sauce**
Fillet of beef wellington, celeriac puree and truffle sauce**
Herb crusted rack of lamb, pomme anna, tomato, olive and basil sauce
Grilled beef fillet, potato gratin, glazed carrots, port sauce**

PRE DESSERT

Lemon & Basil
Grapefruit & elderflower

DESSERT

Coconut mousse, Mango & passionfruit (V+)
Hazelnut & chocolate delice
Piña colada
Caramelised apple millefeuille & vanilla ice cream
Banoffee Tart
Pavlova

All menus include bread to begin, followed by tea, coffee, and petit fours to finish. Kindly note that a single selection per course is required for your entire party. Dietary requirements or allergies will be accommodated.



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CANAPÉS

COLD OPTIONS

Beetroot & goats cheese tart
Seaweed cracker, pickled cucumber & wasabi
Tuna tartare & smoked jalapeño tartlet
Crab tartlet, avocado & grapefruit
Seabass skewer, lime, shiso & chili
Smoked salmon blini, dill cream & salmon roe
Coronation chicken, coriander & coconut
Beef tartare rosti, parsley mayonnaise

HOT OPTIONS

Crispy polenta, mushroom purée & truffle
Chicken & tarragon vol au vent
Quickes cheddar cheese gougeres
Vegetable samosa, mint dip
Salt cod croquette tartare sauce
Chicken satay, peanut dip
Lamb kofte, cucumber raita
Soy & chili tiger prawn, sesame & lime

SWEET OPTIONS

Rum cananelle
Homemade bon bon
Paté de fruit
Vanilla madeleine
Macaroon

ALL CHARGED PER PERSON

£20.00 FOR 4 CANAPÉS

£30.00 FOR 6 CANAPÉS

£40.00 FOR 8 CANAPÉS

£50.00 FOR 10 CANAPÉS

BOWL FOOD

COLD OPTIONS

Burrata, datterini tomato & basil (v)
Tuna tartare, ponzu & avocado
Artichoke, truffle cream & bitter leaves (v+)
Beef tartare, parsley mayonnaise,
sourdough crisps
Poached Loch Duart salmon,
cucumber & wasabi

HOT OPTIONS

Mushroom & artichoke risotto
Pumpkin tortellini, pecorino & sage
Charred beef fillet, peppercorn sauce ,
sautéed potatoes
Poached halibut, dashi nage, ikura caviar
Glazed pork belly, apple & smoked
mash potatoes

SWEET OPTIONS

Tiramisu (v)
Mango & coconut pannacotta (v)
Chocolate mousse (v)
Strawberry & vanilla mousse (v)

£30.00 PER PERSON FOR 3 BOWLS

£40.00 PER PERSON FOR 4 BOWLS

£50.00 PER PERSON FOR 5 BOWLS



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AFTERNOON TEA (Sample menu)

Be taken on a unique interpretation of the classic British custom, designed and helmed by the acclaimed Benoit Blin. Bringing the countryside to the Cadogan, the menu uses genuine seasonal ingredients, each with a story to tell.

TRADITIONAL AFTERNOON TEA, SERVED WITH A POT OF TEA £80 PER PERSON

CREAM TEA, SELECTION OF CAKES FROM OUR TROLLEY, SERVED WITH A POT OF TEA £50 PER PERSON

WELCOME

Garden tarragon lemonade (V, GF, DF)

SAVOURY

Salmon gravlax on toasted croissant with quail egg and cream cheese

BBQ corn bread with cured Wagyu beef and chilli sauce (GF)

Cornish lobster roll with sturia oscietra caviar

Red pepper toasted baguette with olive tapenade, feta and provencal herbs (v)

Egg mayonnaise and Italian truffle brioche (V)

SWEET

Raspberry and beetroot fraicheur (V)

Salted butter caramel and buckwheat religieuse (V)

L' "abricot" and rosemary (V)

OUR SCONES

Choose between a fruit or plain scone (v)

served with homemade strawberry jam and clotted cream

FROM OUR TROLLEY

Your choice of:

Flan vanille (V)

Pistachio and raspberry tea cake (V)

Ultra lemon cake (V, GF)

Gianduja marble cake (V)

CHAMPAGNE By the bottle

"R" de Ruinart, Reims, Champagne NV £130

Ruinart Brut Rosé, Reims, Champagne NV £160

CHILDREN'S MENU (up to 12 years old)

3 COURSES £45 PER GUEST

STARTER

Prawn cocktail
Melon & Parma ham
Vegetable sticks, hummus & avocado (v+)

MAIN

Cheeseburger with French fries
Fish goujons with broccoli
Tomato linguini (v)

DESSERT

Profiterole & vanilla ice cream (v)
Milk chocolate mousse (v)
Fruit skewers (v)

PARTY ENHANCEMENTS

Fruit smoothie	£7
Mocktail	£7
Popcorn	£5
Sweet trolley	£200 for up to 20 kids

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CHILDREN'S PARTY MENU

£50 PER GUEST (CHOICE OF 3 MAIN DISHES, 2 SIDES)

£60 PER GUEST (CHOICE OF 3 MAIN DISHES, 2 SIDES AND A BEVERAGE OF CHOICE)

MAINS

Melon & parma ham platter
Vegetable crudités (v+)
Parmesan arancini (v)
Cheeseburger
Tomato & mozzarella mini pizza (v)
Fish goujons
Chicken goujons
Selection of finger sandwiches

SIDES

Steamed broccoli (v+)
French fries (v)
Zucchini fries (v)
Tomato salad (v+)
Mashed potato (v)

DESSERTS

£10 SUPPLEMENT PER GUEST

Fruit skewers (v)
Chocolate chip cookies
Milk chocolate mousse (v)

CHILDREN'S BEVERAGES

JUICE

£5

Apple or Orange

MOCKTAILS

£10

Drink Pink - strawberry syrup, raspberry soda, lemon juice, sugar

Blue Spritz - lemon juice, apple juice, sugar, lemonade with a blue twist

WINE LIST

ENGLISH SPARKLING

Rathfinny Classic Cuvée, Brut, East Sussex, England 2019	£100
Rathfinny, Blanc De Noirs, East Sussex, England 2019	£120

CHAMPAGNE

NV Veuve Cliquot Yellow Label Brut, Reims	£130
NV Veuve Cliquot Yellow Label Brut Rosé, Reims	£150
NV "R" de Ruinart, Reims	£160
NV Ruinart Brut Rosé, Reims	£170
NV Ruinart Blanc de Blancs, Reims	£180
2013 Dom Perignon, Epernay	£400

ZERO ALCOHOL SPARKLING

NV Steinbock Riesling Sparkling Zero Alcohol Free, Germany	£70
NV French Bloom Blanc	£100
NV French Bloom Rosé	£120

WHITE

2023 Gavi di Gavi La Minaia Nicola Bergaglio Piedmont, Italy	£90
2022 Old Vines Chenin Blanc Lievland, Paarl	£95
2022 Riesling, Trimbach Alsace, France	£100
2022 Sauvignon Blanc Cloudy Bay, Marlborough, New Zealand	£110
2023 Sancerre La Guiberte Alain Gueneau. France	£115
2023 Chablis 1er Cru Les Lys Domaine Damppt, France	£130
2022 Grüner Veltliner Federspie Rudi Pichler, Wachau, Austria	£130
2021 Maison Joseph Drouhin Montagny, France	£140
2021 Impero Blanc de Pinot Noir Fattoria Mancini, Marche, Italy	£175

ROSÉ

2024 Whispering Angel Château d'Esclans, Provence, France	£90
2023 Sancerre Rosé Alain Guineau, Loire, France	£110

RED

2023 Cabernet Sauvignon Terrazas de Los Andes, Mendoza, Argentina	£75
2022 Peppoli Chianti Classico Antinori, Italy	£100
2015 Chapelle de Potensac, Médoc, France	£120
2018 EQ Cool Climate Syrah Matetic Organic, Chile	£130
2020 Grand Malbec, Terrazas de Los Andes, Mendoza, Argentina	£135
2012 Reserva Historic Release, Marques de Murrieta, Rioja, Spain	£150
2021 Bourgogne Rouge Cuvée Margot, Olivier Leflaive, Burgundy, France	£175
2017 Margaux Château Rauzan-Ségla, Bordeaux, France	£175
2014 Dame Gaffelière Saint-Émilion Grand Cru, Château La Gaffelière, France	£200

DESSERT (375ML)

2022 Riesling Mount Horrocks Cordon Cut Clare Valley, Australia	£90
2019 Tokaji Oremus Aszu 3 Puttonyos Oremus Vega Sicilia, Hungary	£110
2021 Ben Rye Passito di Pantelleria, Sicily, Italy	£150
2023 Franz Haas Pink Muscat, Trentino Alto Adige, Italy	£140
2018 Domaines Schlumberger Gewurztraminer Grand Cru Kessler, Alsace, France	£165

Please enquire for more details on cocktail masterclasses and wine tasting events

BEER & CIDER

BEER

Lucky Saint. Unfiltered Low Alcohol 0.5% Lager (UK)	£9
Curious Lager (v+)	£9
Curious IPA (v+)	£9

CIDER

Sassy Cider (UK)	£9
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WHISKEY & BOURBON

SINGLE MALT

GLS | BTL

Glenmorangie (Highland)	£16 £224
Talisker 10yrs (Island)	£16 £224
Glenfiddich 12yrs (Speyside)	£16 £252
Laphroaig 10yrs (Islay)	£19 £266
Aberfeldy 12yrs (Highland)	£18 £252
Woodford Reserve (Kentucky, USA)	£17 £238

BLENDED MALT

Monkey Shoulder (Scotland)	£18 £252
Peat Elements of Islay (Scotland)	£18 £252

COCKTAILS

Champagne Cocktail	£24
Peach Bellini	£24
Aperol Spritz	£24
Tom Collins	£22
Elderflower Spritz (Non - Alcoholic)	£18

SPIRITS

SINGLE MALT	GLS BTL
Belvedere (Austria)	£17 £238
Tito's (USA)	£17
Grey Goose (France)	£17
Konik's Tail (Poland)	£20 £280

GIN	GLS BTL
Hendrick's (UK)	£17 £238
No 3 London Dry Gin (UK)	£18 £252

RUM	GLS BTL
Bacardi Superior Carta Blanca (Puerto Rico)	£15 £210
Ron Zacapa Centenario Solera 23 (Guatemala)	£25 £350

SOFT DRINKS & JUICES

Coca-Cola	£7	Apple	£7
Coke Zero	£7	Cranberry	£7
Diet Coke	£7	Orange	£7
London Essence Indian Tonic	£7	Tomato	£7
London Essence Ginger Beer	£7	Pink Grapefruit	£7
London Essence Ginger Ale	£7	Carrot	£7
London Essence Lemonade	£7	Pineapple	£7



CONTACT US

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The Cadogan, A Belmond Hotel
75 Sloane Street, SW1X 9SG

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FINER DETAILS

For the benefit of our guests, a guideline of the alcoholic strength of all beverages is as follows:

Champagne 12%-13%
White Wine 11%-14%
Red Wine 12%-15%
Beer 3%-6%
Vermouth 14%-18%
Ricard 45%
Sherry 16%-18%
Gin 37%-48%
Vodka 37%-40%
Rum 40%-63%
Whisky 40%-63%

In accordance with the Weights & Measures Act 1985 and the Licensing Act 2003, the measures for the sale of spirits available at The Cadogan are served in 25ml and 50ml. Wines are available in 175ml or 250ml and Champagne at 125ml as standard. Beer and cider is served as a 330ml served in a bottle.

Please note prices are subject to change and dishes may change based on seasonality.
Prices include VAT but not service charge.



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[BELMOND.COM/THECADOGAN](https://belmond.com/thecadogan)