



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.



THE CITY'S FRESHEST CULINARY HIGH NOTE

With our star-studded heritage, timeless interiors and glowing hospitality, The Cadogan is a special place to host your forthcoming event. 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

C O N T E N T S

BREAKFAST	4-7
DAILY DELEGATE	8-11
LUNCH & DINNER	
Plated	14-17
Reception	
Canapes	20
Bowl Food	21
AFTERNOON TEA	24 -25
CHILDREN FRIENDLY AND PARTIES	26-27
BEVERAGES	28-34



Breakfast

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 cheese
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

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

SMOKED SALMON

scrambled eggs

FULL VEGETARIAN (V)

Plant based sausage, vine tomato, mushroom, hash brown, choice of eggs

EGGS

Benedict | Royale | Florentine (v)

AVOCADOS ON TOAST (V)

With or without eggs

ADDITIONAL BREAKFAST RECOMMENDATIONS

£33 PER PERSON FOR 6 CANAPES PER GUEST

£48 PER PERSON FOR 8 CANAPES PER GUEST

£60 PER PERSON FOR 10 CANAPES PER GUEST

Smoked salmon bagels
Bacon brioche rolls
Mini pancakes (v)
Granola pots (v)
Smoked salmon scrambled egg tartlets
Mushroom vol au vent (v)
Ham and cheese croissant
Fruit skewers (v+)
Mini eggs Florentine
Smoothie (v+)

COCKTAILS

Brasserie Mary £15

Mimosa al Garibaldi £15

Also available as a mocktail

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Daily Delegate

DAILY DELEGATE

£135 PER DELEGATE
£125 HALF DAY

ON ARRIVAL

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

MORNING BREAK

Shortbread biscuits
Homemade power bars

COLD & HOT WORKING LUNCH

Soft drink selection

AFTERNOON BREAK

Afternoon tea cakes
Seasonal fruit plate

CHEESE

Cheese plate £15 for 3 cheeses
Cheese board £60 for 6 guests

BEVERAGES

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

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WORKING LUNCH

SALADS

Selection of four seasonal salads

SANDWICHES

Selection of seasonal afternoon tea sandwiches

BOARDS

Smoked salmon board or Charcuterie board

BOWL FOOD

Please select one cold dish and one hot dish:

COLD

Burrata, Datorini tomatoes, basil pesto (v)
Scallop ceviche, avocado, lime
Artichoke Truffle salad (v+)

HOT

Braised Beef Bourguignon
Poached Halibut fennel and tomato
Agnolotti, pumpkin, pecorino (v)

SWEET

Selection of seasonal desserts

TWO COURSE MENU

FOR THOSE WHO WOULD PREFER A PLATED LUNCH PLEASE DISCUSS WITH OUR
EVENTS MANAGER DIRECTLY. A SUPPLEMENT WILL BE ADDED ACCORDINGLY.

£10 PER GUEST FOR TWO COURSES

£35 PER GUEST FOR THREE COURSES

ENHANCE YOUR DAILY DELEGATE

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*

STATION OPTION ADD ON

Available on request, please speak to events manager for more information

Oyster station
Caesar salad station
Beef tartar station



Lunch & Dinner

PLATED MENU

Treat your guests to an elegant sit-down dinner, choosing from the options below. Our plated lunch and dinners includes, petit four and bread to start, as well as teas & coffee to conclude.

Please note, we kindly ask you choose one choice per course for your entire party. We are able to accommodate any dietary requirements or allergies for specific guests.

£90.00 PER PERSON FOR 3 COURSES

£105.00 PER PERSON FOR 4 COURSES

£125.00 PER PERSON FOR 5 COURSES

STARTER

Butter poached lobster, carrot, ginger bisque (£10 supp)
Cornish Crab, kohlrabi, salted cucumber, chive (£5 supp)
Seared tuna, avocado, pickled baby vegetables
Classic Beef tartare, Confit egg yolk, Pomme Gaufrette
Ham Hock terrine, mustard, homemade pickles
Twice Baked Montgomery Cheese souffle, green beans, compressed apple (v)
Artichoke truffle salad (v+)
Ravioli, truffle, old winchester, duck egg (v)

MIDDLE

Scallop in the shell, leek, ginger, citrus
Loch Duart Salmon, cucumber, avocado, citrus dressing
Agnolotti, Pumpkin, Mushroom, Pecorino (v)
Seasonal mushroom risotto, shallot & crispy sage (v+)

MAIN

Beef Filet, heritage carrots, truffled onion, potato galette - (£10 supp)
Roast Cornish Chicken, stuffed with brioche and Truffle, mashed potatoes
Cornish Lamb, fondant potato, tomato, olive & basil
Venison Wellington, salt baked celeriac, spiced pear, port sauce - (£10 supp)
Wild Seabass, Artichoke puree, roasted baby artichoke,
Day boat Turbot, baby leeks, Cauliflower puree, Rathfinny sauce - (£10 supp)
Truffle Tagliatelle, aged parmesan, chervil (v)
Leek, potato & comte pithivier, cauliflower sauce (v)
Seasonal mushroom risotto, shallot & crispy sage (v+)

PRE DESSERT

Confit kiwi, mint foam & lime
Rhubarb, elderflower, vanilla custard
Spicy papaya, kumquat espuma

DESSERT

Vanilla & caramel St honore (v)
Chocolate & Cacao tart (v)
Rhum Baba, creme fraiche (v)
Warm apple tatin, vanilla ice cream (v)
Lemon meringue pie (v)
Pavlova (v)

Tea and coffee, petit fours and bread included in the price

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5 COURSE SAMPLE MENU

£125 PER DELEGATE

Artichoke & truffle salad (v)

Scallop Baked in the shell, leek ginger, citrus

Filet of beef, heritage carrots, truffled onion, potato galette

Confit kiwi, mint foam & lime (v)

Pavlova (v)

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Receptions

CANAPES

£20.00 PER PERSON FOR 4 CANAPES
£30.00 PER PERSON FOR 6 CANAPES
£40.00 PER PERSON FOR 8 CANAPES
£50.00 PER PERSON FOR 10 CANAPES

COLD OPTIONS

Beef tartare Cornet
Goats Cheese & caramelised onion tartlet (v)
Marinated tuna, avocado, coriander
Pressed Hamhock, homemade pickles
Vegetable leaves, truffle dip (v+)
Scallop Tartare, radish, & marigold

HOT OPTIONS

Chicken Satay, Peanut Dip, Coriander
Leek & Smoked bacon tartlet
Mushroom & truffle vol au vent (v)
Old Winchester Cheese Gougeres (v)
Lamb kofta, cucumber raita
Salt cod Croquette

SWEET OPTIONS

Rhum Cannelle (v)
Chocolate bon bon (v)
Pâté de Fruit (v)
Hazelnut Madeleine (v)
Macaroon (v)

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BOWL FOOD

£30.00 PER PERSON FOR 3 BOWLS
£40.00 PER PERSON FOR 4 BOWLS
£50.00 PER PERSON FOR 5 BOWLS

COLD OPTIONS

Oyster, cucumber, radish
Burrata, Datorini tomatoes, basil pesto (v)
Scallop ceviche, avocado, lime
Beef tartare, herb emulsion, pomme gaufrette
Artichoke Truffle salad (v+)

HOT OPTIONS

Braised Beef Bourguignon
Butter poached lobster, carrot, ginger
Poached Halibut fennel and tomato
Smoked Potato, leek & truffle (v+)
Agnolotti, pumpkin, pecorino (v)

SWEET OPTIONS

Tiramisu (v)
Creme brulee (v)
Mango & coconut panna cotta(v)
Chocolate mousse(v)
Strawberry & vanilla mousse (v)

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Afternoon Tea

AFTERNOON TEA

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 £75 per person

Cream tea, selection of cakes from our trolley, served with a pot of tea £50 per person

WELCOME

Garden tarragon lemonde (V, GF, DF)

OUR SAVOURY SIDE

Salmon gravadlax 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)

OUR THREE LITTLE DESSERTS

Raspberry and beetroot fraicheur (V)

Salted butter caramel and buckwheat religieuse (V)

I “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

“R” de Ruinart, Reims, Champagne – NV Glass £20

Ruinart, Rosé Reims, Champagne – NV Glass £25

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Children's menu

CHILDRENS MENU

£45 PER GUEST

STARTER

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

MAIN

Cheese Burger, French fries, leaf salad
Fish Goujons, broccoli, leaf salad
Tomato linguini (v)

DESSERT

Profiterole & vanilla ice cream (v)
Chocolate mousse (v)
Fruit Sticks, Greek yogurt (v)

PARTY ENHANCEMENTS

Smoothies £7
Mocktails £7
Popcorns £25 - large bowl of popcorn - serves 5-10 guests
Sweet trolley £200

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CHILDRENS PARTY MENU

£50 PER GUEST, PLEASE CHOOSE 3 MAIN DISHES AND 2 SIDES PER GUEST

MAINS

Melon & parma ham
Crudités (v+)
Parmesan Arancini (v)
Cheese Burgers
Cheese and Tomato Mini Pizza (v)
Fish Goujons
Chicken Goujons
Selection of Finger Sandwiches

SIDES

Steamed Broccoli (v+)
French fries (v)
Zucchini fries (v)
Tomato salad (v+)
Mash potatoes (v)

DESSERTS

£10 SUPPLEMENT PER GUEST

Fruit Sticks, Greek yogurt (v)
Crêpes Choice of toppings (v)
Sugar, caramel sauce, syrup, banana, berries
Chocolate Mousse (v)

KIDS' MOCKTAILS

Drink Pink - strawberry syrup, raspberry soda, lemon juice, sugar £10
Bleu Spritz - lemon juice, apple juice, sugar, lemonade with a blue twist £10



Beverages

WINE LIST

CHAMPAGNE & SPARKLING

Rathfinny Classic Cuvée, Brut, East Sussex, England 2018	£90
Rathfinny, Blanc De Noirs, East Sussex, England 2018	£120
“ R” de Ruinart, Reims, Champagne NV	£120
Ruinart Brut Rosé, Reims, Champagne NV	£160
Ruinart Blanc des Blancs, Reims, Champagne NV	£170
Dom Ruinart Blanc des Blancs, Reims, Champagne 2010	£450
Taittinger Comtes de Champagne, Blanc de Blancs 2011	£400

WHITE

Picpoul de Pinet St Clair, Luvignac, Languedoc-Roussillon, France 2022	£50
Lugana Catulliano Pratello, Veneto, Italy	£55
Gavi di Gavi, La Giustiniana, Piedmont, Italy 2022	£70
Pouilly-Fumé Les Chailloux, Silex Châtelain, Loire, France 2021	£85
Chablis 1er Cru Montmains, Jean-Marc Brocard, Burgundy, France 2021	£130
Châteauneuf du Pape, Les Sinards, Famille Perrin, Southern Rhone, France 2021	£135
Saint-Aubin 1er Cru Les Perrieres, Burgundy, France 2021	£170
Les Grand Champs, Domaine Borgeot, Burgundy, France 2021	£250

ROSÉ

The Pale, Sacha Lichine, Provence, France 2022	£50
Tormaresca, Calafuria Rosé, Apulia, Italy 2022	£75
Whispering Angel Rosé, Caves D'Esclans, Sacha Lichine, Provence, France 2022	£78
Rock Angel, Caves D'Esclans, Sacha Lichine, Provence, France 2021	£90
Château d'Esclans, Chateau d'Esclans, Provence, France 2021	£140
Les Clans, Château d'Esclans, Provence, France 2021	£160
Garrus, Château d'Esclans, Provence, France 2020	£250

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RED

Cloof Very Sexy Shiraz, Darling, South Africa 2019	£50
Organic Passo DobleTierra Soleada, Masi Topungato, Argentina 2020	£60
Castel Firmian, Pinot Nero, Mezzacorona, Italy 2021	£65
Fleurie La Madone, Duboeuf, Rhone Valley, France 2020	£70
Peppoli, Chianti Classico, Antinori 2020	£90
Elgin Vintners, Pinot Noir, South Africa 2022	£75
Potensac, Chapelle Potensac, Bordeaux, France 2014	£10
Vi d'Altura Priorat, Mas La Mola, Priorat, Spain 2019	£120
Château de Pez, St Estephe, Bordeaux, France 2018	£145
Château Fonplégade, St.Émilion, France 2014	£190
Château Langoa Barton, St.Julien, France 2006	£310

DESSERT (375ML)

Riesling Cordon Cut, Clare Valley, Australia 2022	£70
Scweizer, Moscato Rosa, Franz Haas, Italy 2021	£100
Tokaji Aszu' 3 Puttonyos, Oremus, Hungary 2017	£140
Riesling cewine, Inniskillin, Niagara Peninsula, Canada 2017	£160

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BEER & CIDER

BEER

Lucky Saint. Unfiltered Low Alcohol - Lager (UK) £7
Fabal Lager (v+) £8

CIDER

Aspall Draught - Suffolk Cider (UK) £8

WHISKEY & BOURBON

SINGLE MALT GLS | BTL

Talisker 10yrs (Island) £15 | £210
Glenfiddich 12yrs (Speyside) £16 | £224
Laphroaig 10yrs (Islay) £18 | £252
Aberfeldy 12yrs (Highland) £18 | £252
Springbank 15yrs (Campbeltown) £22 | £308

BLENDED MALT

Johnnie Walker Black Label 12yrs (Scotland) £15 | £210
Monkey Shoulder (Scotland) £16 | £224

COCKTAILS

Champagne Cocktail £16
Peach Bellini £16
Aperol Spritz £16
Tom Collins £16
Elderflower Spritz (Non - Alcoholic) £11
Signature Cocktail - Lillie In Bloom £12
Seedlip Garden, Elderflower Cordial, Strawberry Syrup, Lemon Juice

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SPIRITS

VODKA GLS | BTL

Ketel One (The Netherlands) £16 | £224
Sipsmith Sipping (UK) £15 | £210
Grey Goose (France) £17 | £238

GIN GLS | BTL

Bombay Sapphire (UK) £15 | £220
Hendrick's (UK) £14 | £196
Sipsmith VJOP (UK) £17 | £238

RUM GLS | BTL

Bacardi Superior Carta Blanca (Puerto Rico) £12 | £168
Bacardi Carta Oro (Puerto Rico) £14 | £196
Diplomatico Reserva Exclusiva (Venezuela) £17 | £238
Ron Zacapa Centenario Solera 23 (Guatemala) £20 | £280

SOFT DRINKS & JUICES

Coca-Cola £5	Apple £6
Diet Coke £5	Cranberry £6
Fever Tree Indian Tonic £5	Orange £6
Fever Tree Ginger Beer £5	Tomato £6
Fever Tree Ginger Ale £5	Pink Grapefruit £6
Fever Tree Lemonade £5	Carrot £6
	Pineapple £6

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CONTACT US

+ 44 (0)20 8089 7004
events.cad@belmond.com
The Cadogan, A Belmond Hotel
75 Sloane Street, Chelsea, SW1X 9SG

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%
Beers 3%-6%
Vermouth 14%-18%
Ricard 45%
Sherry 16%-18%
Gin 37%-48%
Vodka 37%-40%
Rum 40%-63%

Prices include Value Added Tax.
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 50ml, Wines are available in 175ml or 350ml half bottle carafe and Champagne at 150ml as standard. Beer and cider is served as a 330ml serve in a bottle or can.

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