# Smith's

Bar & Grill

PRIVATE EVENTS

PADDINGTON CENTRAL · LONDON

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THE VENUE

# *A modern British room above the Grand Union Canal, two minutes from Paddington.*

Floor-to-ceiling windows, a marble bar and a year-round terrace on the water. Four distinct spaces sit under one roof, taken alone, in combination, or as a full buyout, with menus built by our kitchen around the occasion, and a dedicated host from the first enquiry to the last glass.

THE RESTAURANT · SHELDON SQUARE

THE SPACES

| | |
|---|---|
| Restaurant | 100 seated · 200 standing |
| The Bar | 40 seated · 100 standing |
| Regent Room | 60 seated · 80 standing |
| Regent Parlour | 10 seated · 20 standing |
| Terrace | 100 seated |
| Exclusive Hire | 200 seated · 400 standing |

*Spaces may be taken individually, in combination, or as a full venue buyout.*

PRIVATE HIRE

# Regent Room

| 60 | 80 |
| --- | --- |
| SEATED | STANDING |

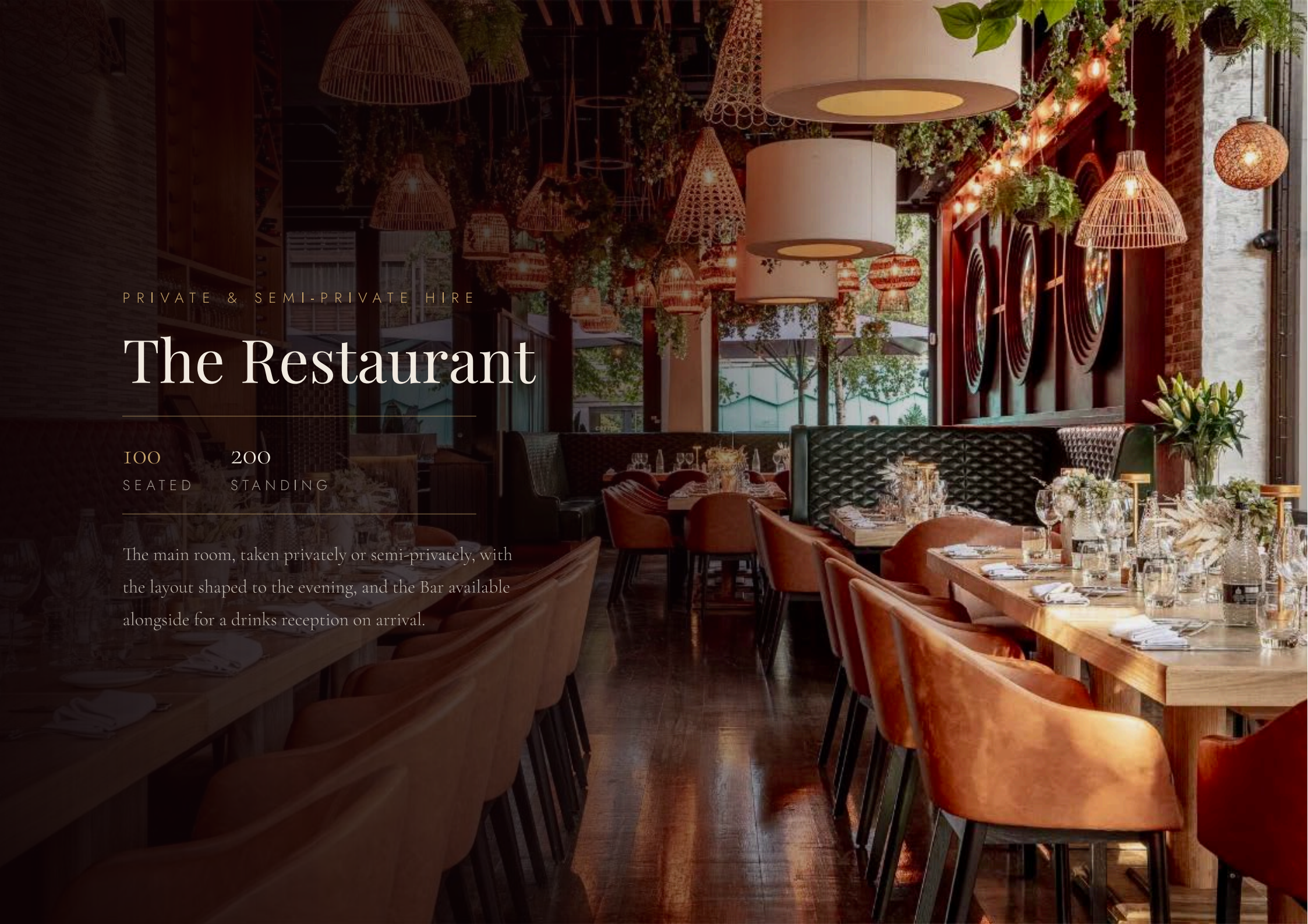
An intimate room curtained from the restaurant floor: private dinners, boardroom lunches and standing receptions, with projector, screen and flip charts on request.

SEMI-PRIVATE HIRE

# Regent Parlour

| 10 | 20 |
| --- | --- |
| SEATED | STANDING |

A cosy corner nestled within Regent Room, curtained for adjustable privacy: small dinners, quiet meetings and close celebrations.



PRIVATE & SEMI-PRIVATE HIRE

# The Restaurant

| 100 | 200 |
| --- | --- |
| SEATED | STANDING |

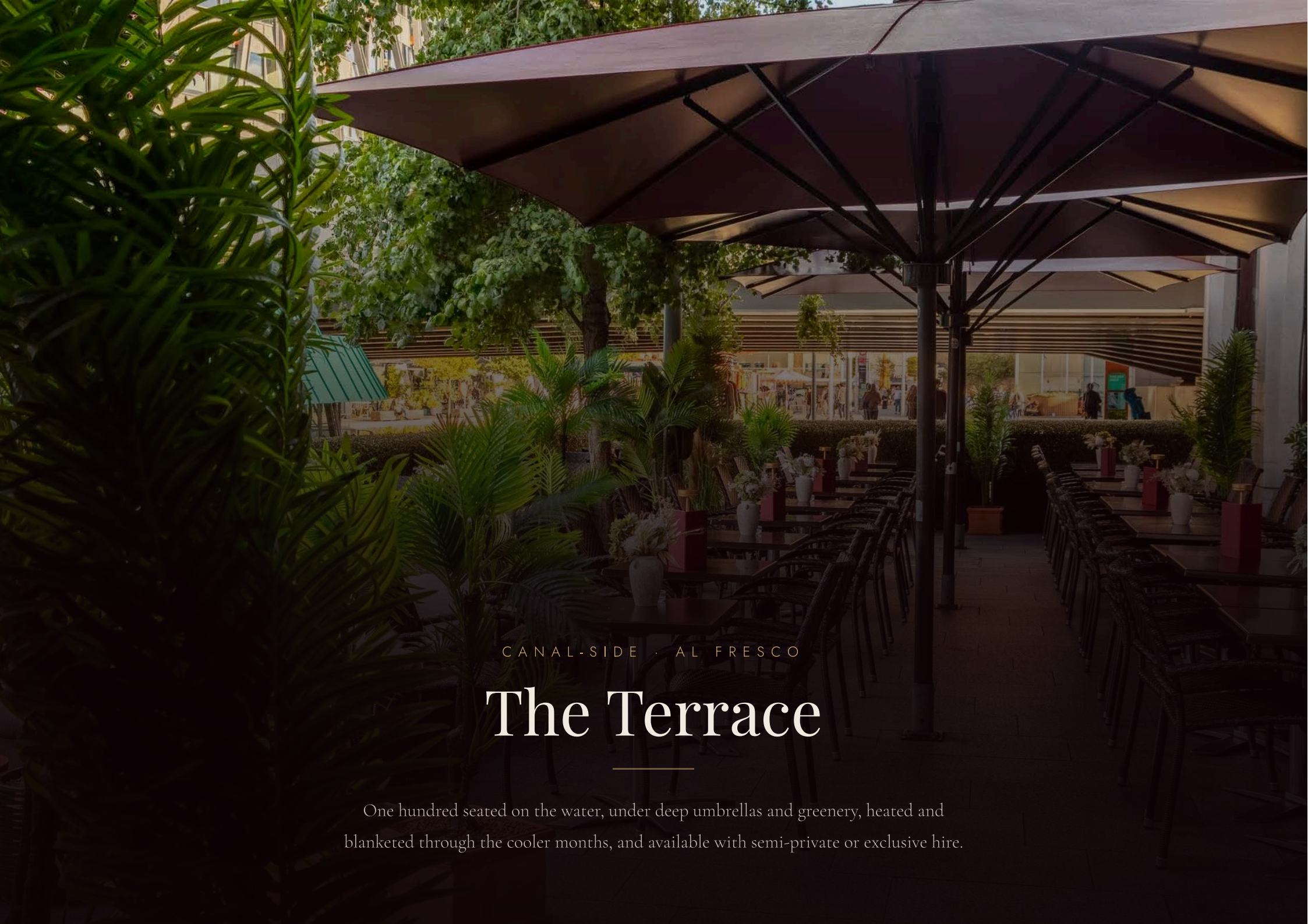
The main room, taken privately or semi-privately, with the layout shaped to the evening, and the Bar available alongside for a drinks reception on arrival.

SEMI-PRIVATE HIRE

# The Bar

| 40 | 100 |
| --- | --- |
| SEATED | STANDING |

Polished marble and low light. A semi-private section of the Bar for receptions that run late, with canapé or bowl food menus and the full drinks list.



CANAL-SIDE · AL FRESCO

# The Terrace

One hundred seated on the water, under deep umbrellas and greenery, heated and blanketed through the cooler months, and available with semi-private or exclusive hire.

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EXCLUSIVE VENUE HIRE

# The whole of Smith's, yours for the evening

| 200 | 400 |
| --- | --- |
| SEATED | STANDING |

Full run of the Restaurant, Bar, Terrace and Regent Room. Canapé, set or bespoke menus, full bar access, and audiovisual throughout: projector and screen, microphones, speakers and flip charts.

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# CANAPÉS & FINGER FOOD

## FINGER FOOD — £5 per item

CHEESEBURGER SLIDER

HALLOUMI & MUSHROOM BURGER SLIDER (V)

CHICKEN SKEWER

BEEF SKEWER

SQUID SKEWER

VEGETABLE SKEWER (VE)

BEEF BAO BUN

CHICKEN BAO BUN

## CANAPÉS — £2 per item

RARE BEEF CROSTINI

SMOKED SALMON BLINI

SEARED TUNA CROSTINI

BEEF CROQUETTE

DUCK SPRING ROLL

VEGETARIAN SPRING ROLL (V)

MUSHROOM CROUTON (V)

TOMATO & PESTO CROUTON (V)

## SWEETS SELECTION

CHOCOLATE BROWNIE

LEMON TART

PROFITEROLES

*Selections change with the season.*

## Set Menu A

### STARTERS

BURRATA (V) · *datterino tomatoes, kalamata olives, pine nuts, olive oil*

PARMIGIANA (V) · *fried aubergine, rich tomato sauce, mozzarella, parmesan*

SCALLOPS · *pan-fried, Jerusalem artichoke purée, veal jus*

BEEF TARTARE · *shallot, capers, tabasco, mustard, quail egg yolk*

### MAINS

TUNA · *char-grilled, caponata, cherry tomatoes, salsa verde*

FILLET STEAK · *gratin potatoes, red wine jus*

WILD MUSHROOM RISOTTO (V) · *chestnut risotto, mushroom broth, parmesan, parsley*

LAMB CUTLETS · *celeriac purée, kale, red wine jus*

COD · *roasted, buttered leeks, Dijon mustard sauce, capers*

### DESSERT

CHOCOLATE FONDANT · *vanilla ice cream*

CHURROS · *hazelnut chocolate sauce, orange zest*

APPLE TART TATIN · *vanilla ice cream*

TIRAMISÙ · *mascarpone cream, savoiardi, Italian coffee, cocoa*

## Set Menu B

### STARTERS

SMOKED SALMON · *in-house smoked, whipped crème fraîche, capers, dill*

BEEF CARPACCIO · *thinly sliced raw beef, Dijon mustard mayonnaise*

PARMIGIANA (V) · *fried aubergine, rich tomato sauce, mozzarella, parmesan*

CALAMARI · *deep-fried, tartare sauce*

### MAINS

BABY CHICKEN · *chargrilled, lemon and thyme, grilled vegetables*

RIB CHUCK EYE STEAK · *gratin potatoes, red wine jus*

SALMON · *char-grilled, braised kale, gremolata*

RAVIOLI (V) · *ricotta and spinach, butter parmesan sauce*

### DESSERT

QUINOA CRÈME BRÛLÉE · *almond & pistachio biscuit, tuile*

TIRAMISÙ · *mascarpone cream, savoiardi, Italian coffee, cocoa*

CHOCOLATE FONDANT · *vanilla ice cream*

CHURROS · *hazelnut chocolate sauce, orange zest*

*Sample menus only. Dishes change with the seasonality of produce.*

ENTERTAINMENT

# *The room after dark, arranged to taste.*

| | |
|---|---|
| Resident DJ | Live music |
| Saxophonist | Violinist |
| Special act performers | Magic & dance shows |
| Photographer | Meet & greet hosts |

*Arranged at an additional charge. More options on request.*

ACCESS & SERVICE

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| | | |
|---|---|---|
| Breakfast | 08:00–11:00 | HOST ACCESS 07:30 |
| Lunch | 12:00–16:00 | HOST ACCESS 11:30 |
| Dinner | 18:00–23:00 | HOST ACCESS 17:30 |

### INCLUDED

Printed menus, place cards and WiFi throughout.

### ADDITIONS

Seasonal flowers, table styling and live entertainment: DJ, saxophonist, violinist or special acts.

### LICENCES

Later licences arranged on request. Please speak with our events team.

Tell us the occasion. We will shape the room around it.

Smith's
Bar & Grill

ENQUIRIES

events@smithsbarandgrill.co.uk

0207 286 9458