Smith's
Bar & Grill
PRIVATE EVENTS
PADDINGTON CENTRAL · LONDON

CONTENTS

S
BG

03 The Venue

05 The Spaces

12 The Table

14 Drinks

15 Entertainment

16 The Detail

18 Enquiries

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BG

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

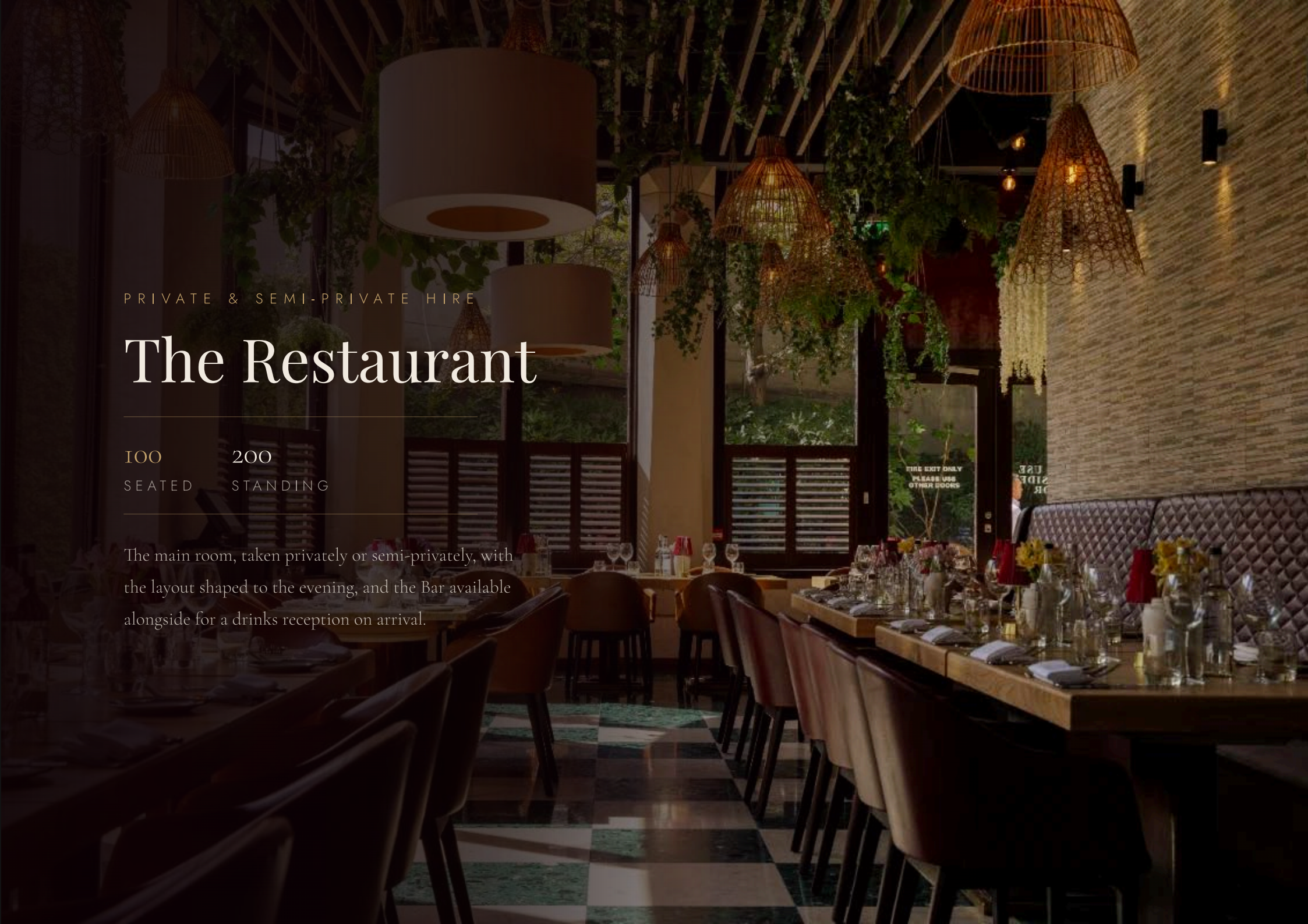
An intimate room curtained from the restaurant floor: private dinners, boardroom lunches and standing receptions, with projector, screen and flip charts on request.

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.

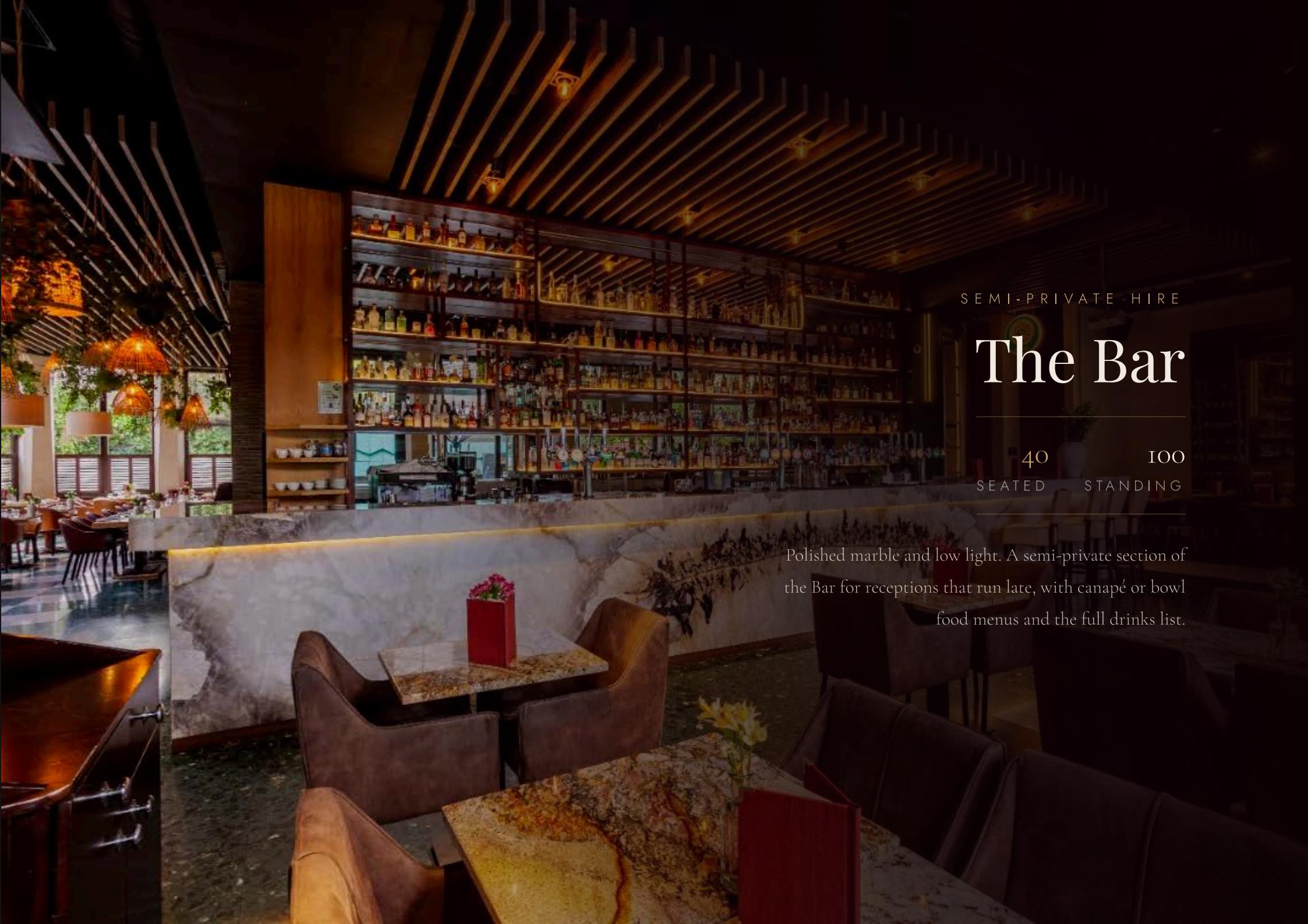


PRIVATE & SEMI-PRIVATE HIRE

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.

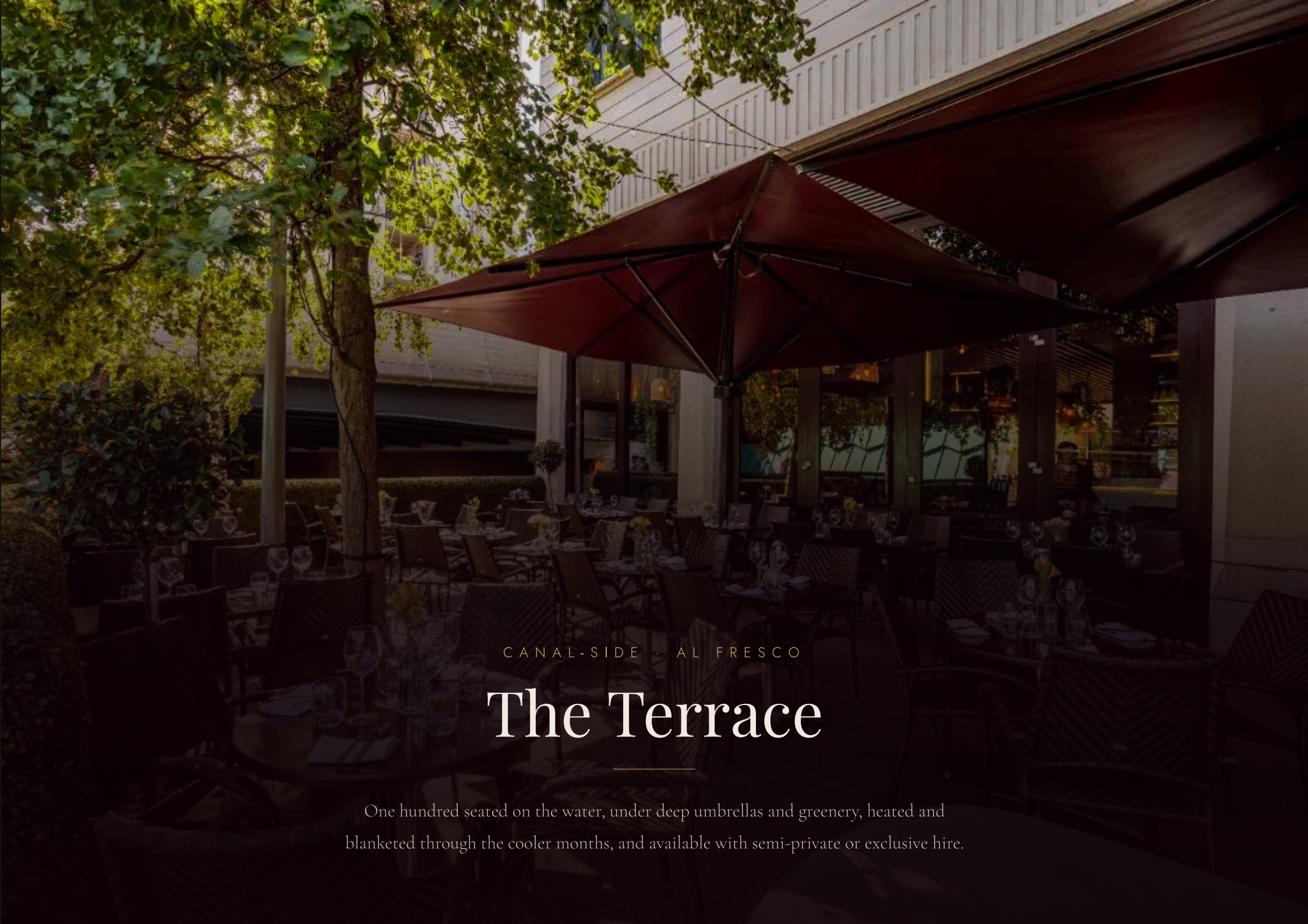


SEMI-PRIVATE HIRE

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.

SAMPLE SET MENUS

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.

DRINKS PACKAGES

Three packages

Wines chosen by Head Sommelier Maurizio Titone. Every guest may take wine, a pint or soft drinks at the same rate, so the whole table sits on one price.

Classic — £32

PROSECCO · PER PERSON

ON ARRIVAL

One glass of Prosecco DOC, Moletto Millesimato, Veneto (125ml)

WITH THE MEAL

Half bottle (375ml) of Colombard, Côtes de Gascogne, or Bardolino Dacastello, Veneto

TO FINISH

One coffee or tea

WATER

Still and sparkling water on the table

Signature — £45

CHAMPAGNE · PER PERSON

ON ARRIVAL

One glass of Champagne Canard-Duchêne, Brut Léonie (125ml)

WITH THE MEAL

Half bottle (375ml) of Muscadet Sèvre et Maine, Sauvignon Blanc Babich Classic, Montepulciano d'Abruzzo Annibale, or Malbec Santuario

TO FINISH

One coffee or tea

WATER

Still and sparkling water on the table

Reserve — £62

CHAMPAGNE · DIGESTIF · PER PERSON

ON ARRIVAL

One glass of Champagne Canard-Duchêne, Brut Léonie (125ml)

WITH THE MEAL

Half bottle (375ml) of Gavi La Fornace, Mâcon-Charnay Domaine G. Remond, Pinot Noir Coola Hills, or Barbera d'Alba Mauro Molino

TO FINISH

Taylor's Tawny Port, Sauternes Château Roumieu or Marsala Superiore Oro, then coffee or tea

WATER

Still and sparkling water on the table

PREFER BEER OR SOFT DRINKS? | The half bottle of wine can be substituted for draught beer or soft drinks. Please enquire with our events team.

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.

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ACCESS & SERVICE

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