

WORKING BREAKFAST £40 PER GUEST

- REFILLABLE TEA & FILTER COFFEE

- Fresh orange juice (1 x serve)

- CROISSANT

- SEASONAL FRUIT POT

- GREEK YOGHURT & GRANOLA POT

-X2 BREAKFAST ROLLS

PLEASE SELECT X2 OPTIONS FOR THE GROUP

BREAKFAST BAP

CUMBERLAND SAUSAGE, BACON, SCRAMBLED EGGS, HP SAUCE

VEGGIE WRAP (VG)

AVOCADO, BABY SPINACH, TOFU SCRAMBLED "EGGS", TOMATO PESTO

SMOKED SALMON

BAGEL, CREAM CHEESE WITH HERBS

HALLOUMI BAP

HARISSA, BOILED EGG, KALE, TOMATO

BOTTLED STILL OR SPARKLING WATER - £4.75 EACH



PRICES INCLUDE VAT AT THE PREVAILING RATE.

WE ARE HAPPY TO PROVIDE INFORMATION PERTAINING TO ALLERGIES & INTOLERANCES UPON REQUEST. *CONSUMING RAW & UNPASTEURISED FOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

SEATED BREAKFAST

£45 PER GUEST

Pre-order for up to x30 attendees

table plan required in advance

Please select x1 option only for 30+ attendees



- REFILLABLE TEA & FILTER COFFEE

- FRESH ORANGE JUICE (1 X SERVE)

-SEASONAL FRUIT POT

-GREEK YOGHURT & GRANOLA POT

- CROISSANT

FULL ENGLISH BREAKFAST

Cumberland Sausage, cured bacon, Portobello mushroom, hash browns, roasted tomato, baked beans, scrambled eggs & toast

SMOKED SALMON

POACHED EGG, CUCUMBER SHAVINGS, HUMMUS, BABY SPINACH, SOURDOUGH

VEGGIE BREAKFAST (VG)

CRUSHED AVOCADO, POMEGRANATE,
CUCUMBER RIBBONS, SOURDOUGH TOAST

BOTTLED STILL OR SPARKLING WATER - £4.75 EACH



WORKING LUNCH

£40 PER GUEST

X2 DELI, X2 SALADS AND X2 SNACK ITEMS SELECT X2 ITEMS FROM EACH CATEGORY FOR THE ENTIRE PARTY

---- **DELI** -----

CLUB CHICKEN WRAP

BACON, MARIE ROSE SAUCE, EGG, TOMATO

BRIE DE MEAUX MINI BAGUETTE

SUN DRIED PEPPER, ACACIA HONEY

MEDITERRANEAN WRAP (VG)

ROASTED AUBERGINE, HUMMUS, PIQUILLO PEPPERS, CUCUMBER,
TOMATOES, LETTUCE

VEGAN QUICHE (VG)

Baby spinach and cherry tomatoes

SMOKED SALMON QUICHE

CRÈME FRAICHE, PEAS, GRUYERE

BOTTLED STILL OR SPARKLING WATER - £4.75 EACH

---- SALADS ----

CAESAR SALAD

Cos lettuce, Caesar dressing, anchovies, 18 months parmesan and croutons

GRILLED VEGETABLES SALAD (VG)

Piquillo peppers, charred tender stem broccoli, broccoli, summer squash and pomegranate.

GREEK SALAD

Tomatoes, cucumber, olives, feta cheese, red onions and

Modena dressing

CAULIFLOWER SALAD (VG)

CHICKPEAS, CUCUMBER, GOLDEN RAISINS, TAHINI DRESSING

ADD CHICKEN + £2PP

ADD PRAWNS + £3PP

---- SNACK ITEMS -----

TAMWORTH SAUSAGE ROLL

BURNT ONION KETCHUP

SALMON TARTARE CONE

GINGER AND SOY DRESSING, AVOCADO PURÉE

PASTRY COURGETTE PARCEL

Courgette, Sun-Blush Tomato and Basil (VG)



REFRESHMENT BREAKS

PRICE PER SERVING

Tea, filter coffee & homemade biscuits - £7.00 per guest

Tea, filter coffee & homemade cake - £8.00 per guest

ADDITIONAL REFRESHMENT ITEMS £6.00 PER SERVING

TEA / FILTER COFFEE

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OUR DEDICATED EVENTS TEAM IS AVAILABLE TO HELP YOU PLAN YOUR MOST MEMORABLE AND MAGICAL, FESTIVE STAY YET +44 (0)20 3215 1219/23



BEDROOMS

South Place Hotel is boutique, luxurious, lively and fresh-faced, the first hotel from restaurateurs, D&D London. With 80 bedrooms, five bars and a floor of event

SPACES, THE HOTEL WAS DESIGNED FOR WINING,

DINING AND DANCING, BEFORE FALLING INTO A COMFORTABLE BED.

DURING THE WEEK THE HOTEL EXUDES STYLISH
BUSINESS BUZZ AND AT THE WEEKEND IT SLIPS
INTO SOMETHING MORE ELEGANT...

PLEASE ENQUIRE WITH THE EVENTS TEAM FOR MORE DETAILS

GROUP RATES AVAILABLE

