



THE
ATHENÆUM
PALL MALL LONDON

Banqueting and Private Dining

Spring & Summer 2024

All private events in the Club must be hosted by a Member who takes complete responsibility for their guest's behaviour in accordance with the Club rules and for the payment of the bill for the event.

ATHENÆUM GENERAL REGULATIONS

15. (1) Members and their guests should be appropriately dressed in accordance with the Club's ambience, at all times (other than on Saturdays and Sundays) while in the Clubhouse, in accordance with the Club's relatively formal ambience preferred by the great majority of Members. This means using consideration to avoid causing discourtesy or offence to other Members and their guests. As a guide:
 - (A) save as permitted by (C) or (D) below, gentlemen must wear a jacket, collar and tie.
 - (B) save as permitted by (C) or (D) below, ladies must dress with equivalent formality by wearing what would be appropriate for a formal reception or lunch (although not an evening dress or black-tie event).
 - (C) Religious, traditional or national dress, or service dress uniforms are permitted.
 - (D) Jackets and ties are not required when breakfasting in the Club and "equivalent formality" for ladies may be adjusted accordingly.
 - (E) Soft shoes in muted shades not designed for sports use are permitted, while jeans and any denim clothing as well as sportswear (including tracksuits, t-shirts, sweatshirts, shorts and sports footwear) are always unacceptable.
 - (2) The Secretary may, in accordance with guidance previously provided by the General Committee, by notice posted in the Hall: -
 - (A) waive the requirement for gentlemen to wear a jacket; and
 - (B) in conditions which the Secretary considers to be exceptional, also waive the requirement for gentlemen to wear a tie.for such periods and in such parts of the Clubhouse as may be designated in the notice.
 - (3) Members are responsible for ensuring that their guests comply with this Regulation and the Secretary will draw to the attention of the Member concerned, and to the General Committee, any breaches of this Regulation. Members should advise their guests accordingly.
16. No guest under the age of 14 should normally be admitted to the Clubhouse.
18. (1) Members are responsible for ensuring that they and their guests conduct themselves with courtesy and respect for other Members and their guests and do not act in a manner likely to amount to a nuisance, create disturbance or give offence.
- (2) Without prejudice to the generality of (1), any noise or activity arising from or related to the possession or use in the Clubhouse (including stairways, passages and cloakrooms) of any electronic or digital device for receiving, perusing or transmission shall (except to the extent specifically provided for in these regulations) constitute a breach of (1).
- (3) The following activities are specifically exempted from (1) and (2):
 - (a) the silent and unobtrusive perusal of a hand-held device, except in the Coffee Room and Garden Room during lunch, dinner and Club events.
 - (b) the silent and unobtrusive use of a hand-held device while sitting at one of the writing tables in the Drawing Room or the Smoking Room or when alone in the North or West Libraries.
 - (c) the silent and unobtrusive use of computers and other electronic or digital devices in the Smoking Room and by Members in the South Library.
 - (d) use of devices conducted in the telephone box in the Hall, in bedrooms and privately hired rooms.
- (4) Should any Member consider the conduct of any other Member or guest constitutes a breach of this regulation, such Member shall advise a member of staff who, after consulting the senior member of staff in the Clubhouse, shall hand the former Member a note (in a form approved by the Executive Committee) drawing such Member's attention to the potential breach of this Regulation. The circumstances giving rise to the note and the Member's response to it shall be reported by the staff to the Secretary who shall, if he considers it appropriate, report it to Chairman of the Club.
13. Guests are not permitted to enter or use the South Library. Accompanied guests are otherwise permitted to enter and use all public parts of the Clubhouse whenever the Clubhouse is open. Where a Member and a Member's guest have booked a bedroom, the guest may even while unaccompanied use the bedroom between midday on the day of arrival and 10am on the day of departure.
14. Members are reminded that it is contrary to Rule 30 to personally give a gratuity to any Club staff. The appropriate way in which to show appreciation is by contribution to the Staff Fund.

CLUB ROOMS AVAILABLE FOR PRIVATE PARTIES

North Library	CAPACITY	Theatre 30 Boardroom 16 Lunch/dinner 16 Reception 35
West Library	CAPACITY	Theatre 20 Boardroom 12 Lunch/dinner 12 Reception 25
Picture Room	CAPACITY	Theatre 50 Boardroom 20 Lunch/dinner 28(U-Shape/Round) 20 (Oval table) Reception 60
Garden Room	CAPACITY	Theatre 120 Boardroom 38 Lunch/dinner 85 (E-shaped table) Reception 120
Smoking Room	CAPACITY	Drinks reception 120

ROOM HIRE CHARGES

A full day is from 9.00am to 5.00pm.

a full day plus dinner is at the full day rate plus lunch/dinner rate.

	Lunch/dinner (up to 4 hours)	Full day
North Library	£275	£360
West Library	£265	£325
Picture Room	£335	£550
Garden Room	£435	£645
Smoking Room	£435	

WEEKENDS

Hire of clubhouse (Excluding Libraries) £3650. The charge is in addition to all other costs.

WEEKEND STAFFING

As the staff have already worked a complete week, at weekends the Club has to pay overtime at 150% of their hourly rate. The first 100% is covered in the cost of the menu but an additional 50% will be added to your invoice.

GARDEN HIRE

We can apply on behalf of a Member for a license from the Crown Estate Paving Commission to use the Garden in summer time only.

There is a cost associated requested by the Commission. If you are interested, please speak to the Banqueting Coordinator who can share details. Please note we cannot guarantee the CPEC will grant the license.

STAFF FUND

A 12.5% charge will be added to the food and drink elements of the invoice. This is distributed to the Club staff twice a year.

INVOICE

An invoice will be sent to the Member after the event. The Club is unable to invoice non- Members. The invoice should be paid in full within 7 days of receipt.

FLOWERS

The Club's experienced florist can create arrangements to meet your needs. If you wish to order any arrangements, please let the banqueting team know..

AUDIO VISUAL EQUIPMENT

The following can be arranged:

- Flip chart £25 Small screen£60 Large screen£90 Plasma screen £95
- LCD Projector (Your laptop is required) £140
- PA system £150
- Lectern £50
- Online meeting equipment: screen, laptop, camera, microphones £140
- Flambeaux (per hour) £354
- Photocopying facilities are available in the banqueting office – an administration fee is added depending on the quantity required.

MENUS

Please let us know if you or any guests have any allergies or special dietary requirements.
Our dishes at the Club may contain traces of allergens.

TEA, COFFEE AND BISCUITS

Tea and coffee

£5.00

With biscuits

£9.00

With Danish pastry

£11.50

With fruit cake

£9.00

EARLY MORNING

Fresh fruit platter, fruit juice, Danish pastry, selection of yoghurts, tea and coffee

£22.15

HOT BREAKFAST

Hot bacon rolls, fresh fruit platter, fruit juice, Danish pastry, tea and coffee

£35.00

REFRESHMENTS

Freshly squeezed orange juice (litre)

£14.00

Mineral water (bottle)

£7.00

Elderflower water (litre jug)

£10.00

Jug of Pimms (1.6 litre, price per litre)

£35.00

Fruit basket (per person)

£7.50

Danish pastry

£7.50

AFTERNOON TEA

Choice of tea with scone, jam and clotted cream, a pastry and finger sandwiches

£23.50

LIGHT LUNCH

Sandwich Lunch £ 16.00 pp

(two rounds per person - on your choice of white, whole meal or granary bread)

Choose from...

Roast Beef & Horseradish
Coronation Chicken
Honey Roast Ham & Wholegrain Mustard
Scottish Smoked Salmon, Lemon & Black Pepper
Cacklebean Egg Mayonnaise & Cress (v)
Montgomery Cheddar & Pickle (v)
Avocado, Rocket and Roasted Romano Pepper with Vegan Cream Cheese (pb)

BUFFETS

Hot and Cold Buffet £ 45.00 per person

(can be tailored to individual requirements)

Heritage tomatoes, marinated bocconcini mozzarella, basil, balsamic dressing (v)
Char grilled courgette, aubergine and artichoke, roasted Romano peppers, Israeli cous cous (v)
Seasonal leaf, cucumber, spring onion and herb salad, house vinaigrette (v)

Navarin of lamb, baby turnips, leeks and carrots
Sea bass and vegetable parcels, sticky jasmine rice, soy, ginger and lemon grass broth
Fresh egg penne primavera(v)

Herbed new potatoes, green vegetables

Crème Brulee
Fresh fruit platter

Working Buffet £ 35.00 per person

Selection of sandwiches
Platter of charcuterie with gherkins, baby onions and piccalilli
Smoked and cured fish platter, horseradish crème fraiche and dill mayonnaise
Vegetable antipasti
Individual salad bowls
Lemon and cumin chicken kebabs, mint yoghurt dip
Teriyaki glazed salmon
Spinach and ricotta filo parcels
Berry tartlets
Sliced fruits

Please speak to a member of the banqueting team if you would like to adjust the menu choices.



CANAPES

4 canapés per person £ 17.00 per person | additional £ 4.25 each

COLD

Tuna tartare, ginger, chilli and soy, cucumber
Portland crab, crème fraîche, lime, coriander, prawn cracker
Beef carpaccio, rocket, parmesan, truffle, sourdough
Mini Quiche Lorraine
Cherry tomato stuffed with chorizo and saffron rice
Quails egg and prawn tartlet, marie rose, avruga caviar
Old Winchester cheese and truffle choux bun

HOT


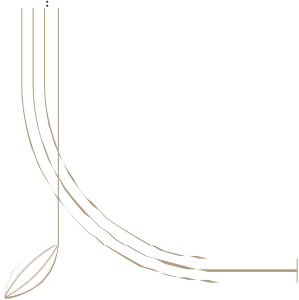
Seabass goujon, tartare sauce
Maryland style crab cake, sweetcorn relish
Grilled beef fillet, Bearnaise sauce
Duck bon bon, spiced plum chutney
Baby baked potato, stuffed with Montgomery cheddar, chives and spring onion
Cocktail Cumberland sausage, truffled honey and wholegrain mustard
Cajun chicken skewer, paprika mayonnaise
Grilled tiger prawns, garlic butter

PLANT BASED

Courgette, sun blushed tomato and artichoke roulade
Mushroom, red onion and chestnut pastry roll
Vegetable shots
Heritage tomato, basil and olive bruschetta
Vietnamese rice paper vegetable roll, soy and ginger dipping sauce

SWEET

Berry tartlets
Lemon meringue pie
Chocolate dipped strawberries
Frosted carrot cake
Triple chocolate brownie



PRIVATE DINING

SET MENUS

MENU 1

£ 55.00 per person

Smoked trout pate, potato and grain
mustard salad, watercress, crispy pancetta

Corn fed chicken supreme, braised baby
gem lettuce, button onions and peas,
creamed potato, tarragon sauce

Triple chocolate brownie, chocolate sauce,
vanilla ice cream

Tea & Coffee

MENU 2

£ 55.00 per person

Avocado, vine tomato and grilled aubergine
tian, sweet chilli, coriander

Brioche crusted Scottish salmon, saffron
crushed potato, sprouting broccoli,
courgette, warm cherry tomato dressing

Earl Grey crème brulee, langue de chat

Tea & Coffee

MENU 3

£ 67.50 per person

Duo of smoked salmon and halibut, capers,
lemon and horseradish, rye bread

Beef fillet steak, fondant potato, broad
beans, peas and watercress, young carrots,
port sauce

Brioche orange marmalade bread and butter
pudding, custard

Tea & Coffee

MENU 4

£ 85.00 per person

Isle of Wight heirloom tomatoes, Puglia
burrata, avocado and calamansi puree

Poached fillet of Cornish turbot, fennel
shavings, streaky bacon, girolle mushrooms,
lemon and chive dressing

Herb crusted lamb rack, olive oil mash,
ratatouille niçoise, truffled jus

Black forest delice

English cheese, celery and grapes

Tea & Coffee

3 COURSES £55.00 per person (includes Tea & Coffee)

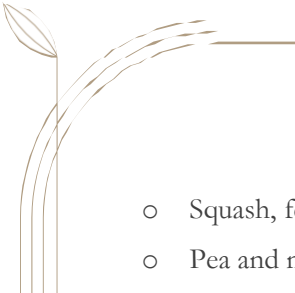
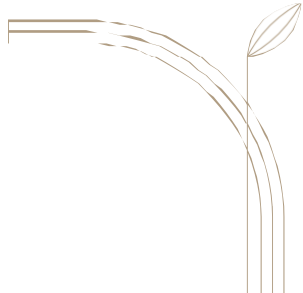
(All guests must have the same starter, main and dessert, a supplement may be applied in instances of multiple menu choices - if you have any special dietary requirements, please speak to a member of the Banqueting Team)

STARTERS

- Beetroot marinated salmon, horseradish, shallot and chive cream
- Confit duck rilette, fig chutney, lightly pickled cucumber, toasted sourdough
- Grilled diver caught scallops, pea puree, Parma ham and pea shoots (£6.50 supp)
- Prawn cocktail, iceberg lettuce, avruga caviar, Marie Rose sauce
- Portland crab and avocado tian, Arretton Jewel tomatoes, tarragon mayonnaise
- Beef carpaccio, rocket, parmesan, truffle, sourdough crouton
- Serrano ham with lemon and basil marinated mozzarella, mango puree
- Traditionally smoked salmon with lemon, capers, shallot and brown bread and butter
- Grilled, roasted and marinated vegetables, cherry tomato gazpacho (pb)
- Puglia burrata, rainbow radishes, broad beans, peas, lemon, mint and truffle (v)
- Heritage tomato salad with capers and Kalamata olives, avocado and coriander (pb)
- Rosary goats cheese tartlet, fine beans and almonds, acacia honey and mustard dressing(v)

MAIN COURSE

- Corn fed chicken supreme, button mushrooms, onions and parmentier potatoes, Marsala sauce
- Roasted chateaubriand, dauphinoise potato, chantenay carrots, fine beans, poivrade sauce (£9 supp)
- Gressingham duck breast, anna potato, roasted squash, hispi cabbage, cherry and red wine sauce
- Herb crusted lamb rump, minted new potatoes, baby vegetable parcel, anchovy and caper sauce (£8 supp)
- Breast of guinea fowl stuffed with parsley, olives and sun blushed tomato, cocotte potatoes, tenderstem broccoli, shallot and bacon white wine sauce
- Middle white pork tenderloin wrapped in pancetta with black garlic mash, sweet heart cabbage, grain mustard and cider cream sauce
- Pan fried sea bass fillet, grilled courgettes, roasted sweet peppers, lemon and herb crushed potato, spring onion and chive oil
- Brioche crusted Scottish salmon, saffron crushed potato, sprouting broccoli, courgette, warm cherry tomato dressing
- Fillet of Atlantic halibut, herb mash, artichokes, roasted vine tomatoes, and crab bisque (£10 supp)
- Medallions of monkfish, sticky jasmine rice, baby corn and aubergine, Thai green curry sauce
- Paupiette of lemon sole stuffed with salmon mousse, herbed new potatoes, fine beans and lemon parsley butter
- Roasted fillet of sea trout, spring vegetable gnocchi, almond, shallot and caper sauce
- Basil and sweetcorn fregola, grilled courgette, confit shallot and artichoke tian, slow roast cherry tomato, salsa verde (pb)
- Roasted pepper stuffed with spicy chick pea and bean tagine, apricot and raisin cous cous (pb)
- Truffled potato gnocchi with mascarpone, green vegetables, wild mushrooms and pesto, Pecorino shavings (v)

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- Squash, feta and spinach strudel, tomato and borlotti bean stew (v)
 - Pea and mint tortellini, girolles and pea fricassee, cashew cream, vegan parmesan (pb)
 - Woodland mushroom, sun blushed tomato and mozzarella lattice, baby vegetables and roasted new potatoes (v)
 - Asparagus and ricotta tortelloni, braised silverskin onions and peas, spinach, slow roast garlic and Parmesan crisps (v)
 - Heirloom carrot and orange quinoa with cinnamon and walnuts, carrot and cardamon slaw (pb)

DESSERT

- Brioche orange marmalade bread and butter pudding, custard
- Black forest chocolate delice, black cherry sauce
- Puff pastry bakewell frangipane, crème fraiche
- Triple chocolate brownie, chocolate sauce, vanilla bean ice cream
- Earl Grey crème brûlée, langue de chat
- Baked tangerine cheese cake
- Glazed lemon tart, clotted cream and raspberries
- Strawberry and basil Eton mess

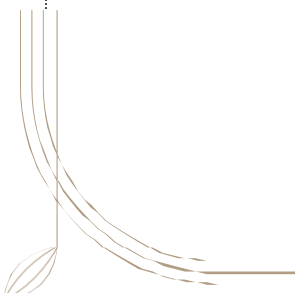

CHEESE £12.50 per person

- Selection of four artisan British cheeses, grapes, celery and biscuits
- Cropwell Bishop stilton, chutney, walnuts and oat cakes

SAVOURY £7.50 per person

- Welsh rarebit
- Scotch woodcock

MENU ADDITIONS

- Chocolates, two per person £4.50
 - Petit Fours, three per person £6.50
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Please speak to a member of the banqueting team if you would like to discuss the menu for your event.

WINES

White wine

5 glasses per bottle

Red wine

5 glasses per bottle

Champagne

5 glasses per bottle

Port

10 glasses per bottle

Sherry

10 glasses per bottle

Allow at least 3/4 bottle of wine per person for a 3-course meal and aperitif.

CORKAGE

For Members providing their own wine

Champagne

£35 per 75cl bottle

Wine

£30 per 75cl bottle

Spirits

£35 per 75cl bottle

CHAMPAGNE AND SPARKLING WINE

7608

PROSECCO NV

Terre di San' Alberto

£47.00

9007

VICTOIRE

Brut NV

£54.00

9105

BOLLINGER SPECIAL

Cuvee Brut

£76.00

9101

VEUVE CLICQUOT BRUT NV

£80.00

WHITE

BURGUNDY

5008

MÂCON-UCHIZY 2022

Gérald et Philibert Talmard

£25.00

5230

BOURGOGNE COTE D'ORANGE 2020

Domaine Jean-Jaques Girard

£47.00

5007

CHABLIS 1ER CRU LES BEUGNONS 2022

Domaine Long-Depaquit

£48.00



LOIRE

7041
MENETOU - SALON 2021
Domaine Les Chezeaux
£30.00

7038
POUILLY - FUMÉ 2021
Harmonie Domaine Chatelain
£46.00

7044
SANCERRE CUVÉE LA Garenne 2022
Domaine Godon-Reverdy
£50.00

RHÔNE

6215
CÔTES DU RHÔNE 2018
Le Rêveur Blanc, Guillaume Gonnet
£30.00

NEW ZEALAND

8001
SAUVIGNON BLANC 2023
Hunter's, Marlborough
£46.00

ROSÉ

7308
O de ROSÉ 2022
Maison Longeril
£29.00



RED

BORDEAUX

1013
CHÂTEAU PICARD 2016
Cru Bourgeois
Saint-Estèphe
£30.00

1296
VIEUX-CHÂTEAU GAUBERT 2010
Graves
£52.00

BURGUNDY

3012
CHOREY-LES-BEAUNE 2020
Domaine Girard
£52.00

3197
FIXIN 2020
Domaine Michel Magnien
£60.00

3200
GIVRY 1ER CRU LA GRANDE BERGE 2019
Domaine Ragot
£60.00

RHONE

3828
CÔTE DU RHÔNE 2020
Domaine Guigal
£28.00

3821
CÔTES DU RHÔNE
Domaine Saint-Anne Saint Gervais
£49.00

ITALY

4069
MONTEPULCIANO D'ABRUZZO, SAMAEI 2020
Poggio Anima
£24.00



SPAIN

4130
JARRARTE RIOJA 2016
Joven Abei Mendoza
£26.00

4142
RIOJA RESERVA 2018
Beronia
£46.00

AUSTRALIA

4525
SIDEWOOD ESTATE SHIRAZ 2019
Adelaide Hills
£28.00

DESSERT WINES

8103
COTEAUX DE L'AUBANCE LES TROIS SCHISTES 2019
Domaine de Montgillet, Loire, France
£53.00

8166
LAMOTHE GUIGNARD 2011
2eme Grand Cru Classe, Sauternes, France
£58.00

PORT

8520
FONSECA LBV 2018
£46.00

