

aqua shard

PRIVATE DINING ROOMS



Private Dining Rooms

With breathtaking panoramic views of London's iconic landmarks and a chic, contemporary interior, Aqua Shard is one of the city's most wanted destinations for private events and group dining located on level 31.

Offering contemporary British cuisine and innovative cocktails, Aqua Shard has the capacity, experience and wow factor to host a variety of private events including film premieres, award ceremonies, cocktail receptions, exclusive breakfasts, lunches or dinners, press and product launches and more. The event menus offer fine British produce from carefully sourced local suppliers, beautifully prepared with innovative techniques. Located in the Tea Wing at Aqua Shard, the unique glass private dining room can seat up to 30 guests on three round tables and up to 60 guests for a standing reception. For reception events, to offer flexibility, all canapés & bowls have been individually priced so that you can design a bespoke reception menu to suit your guests.

Our dedicated events team meticulously curates every detail, ensuring your guests enjoy an unforgettable experience.



Aqua Shard | Private Dining Room



Sample Weekend Brunch Menu

Optional arrival Champagne & canapés:

A glass of NV Veuve Clicquot, Yellow Label & four canapés £40pp

A glass of NV Ruinart Blanc de Blancs & four canapés £65pp

A glass of 2015 La Grande Dame, Veuve Clicquot & four canapés £80pp

A glass of 2013 Dom Pérignon & four canapés £110pp

£65 per person

Set menus for groups of 12 - 30 guests

STARTERS | SELECT ONE

Lincolnshire Celeriac Velouté v VG

Pickled Shimeji mushrooms, croutons, black truffle, parsley cress | vegan option available

Piquillo Pepper Hummus

Grilled peppers, caponata, salsa Verde

Cotswolds White Chicken Terrine

Poached & confit chicken, Paris brown mushroom, pickled onion purée, crisp chicken skin

Smokin' Brothers Egg Royale

Toasted English muffin, cold smoked Scottish salmon, hollandaise, salmon roe

The Shard's Fluffy Pancakes

Mixed berries, maple cured bacon, chantilly

MAIN COURSES | SELECT ONE

Wild Garlic Spelt Risotto v

Morel mushroom, garlic crisps, -8 beer vinegar gel, black garlic | vegan option available

Roasted Fillet Sea Bream

Spiced tomato orzo risotto, basil tapenade

Roasted Corn-fed Chicken

Confit leg, savoy cabbage, bacon, Pommery mustard & herb velouté

Jimmy Butler's Pork Chop

Caramelised apple purée, buttered Cavolo Nero, black pudding, cider sauce

Roast Hereford Beef Sirloin

Green beans, confit carrot, roasted potatoes, red wine gravy, yorkshire pudding

DESSERTS | SELECT ONE

Chocolate Dome

Guanaja 70%, feuilletine, Amarena

Baked Alaska

Vanilla, Yorkshire forced rhubarb, meringue

Yuzu Posset

Strawberry sorbet, vanilla shortbread, white chocolate cream

Please note; all menus included in this pack are sample menus only. Therefore details are prices are subject to change.

Please contact us for full and up to date menus.



Sample Weekday Lunch Menu

Available Monday - Friday

Optional arrival Champagne & canapés packages:

A glass of NV Veuve Clicquot, Yellow Label & four canapés £40pp

A glass of NV Ruinart Blanc de Blancs & four canapés £65pp

A glass of 2015 La Grande Dame, Veuve Clicquot & four canapés £80pp

A glass of 2013 Dom Pérignon & four canapés £110pp

£60 per person

Set menus for groups of 12 - 30 guests

STARTERS | SELECT ONE

Lincolnshire Celeriac Velouté v

Pickled Shimeji mushrooms, croutons, black truffle, parsley cress | vegan option available

Cured Blow Torched Mackerel

Pink Fir potato, pickled apple & cucumber, sorrel, herring roe caviar dressing

Cotswolds White Chicken Terrine

Poached & confit chicken, Paris brown mushroom, pickled onion purée, crisp chicken skin

MAIN COURSES | SELECT ONE

Wild Garlic Spelt Risotto v

Morel mushroom, -8 beer vinegar gel, black garlic | vegan option available

Roasted Fillet Sea Bream

Spiced tomato orzo risotto, basil tapenade

Roasted Corn-fed Chicken

Confit leg, savoy cabbage, bacon, Pommery mustard & herb velouté

DESSERTS | SELECT ONE

Chocolate Dome

Guanaja 70%, feuilletine, Amarena

Yuzu Posset

Strawberry sorbet, vanilla shortbread, white chocolate cream

Baked Alaska

Vanilla, Yorkshire forced rhubarb, meringue

Coffee & Petit Fours

Please note; all menus included in this pack are sample menus only. Therefore details are prices are subject to change.

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Sample Dinner Menus

Optional arrival Champagne & canapés packages:

A glass of NV Veuve Clicquot, Yellow Label & four canapés £40pp

A glass of NV Ruinart Blanc de Blancs & four canapés £65pp

A glass of 2015 La Grande Dame, Veuve Clicquot & four canapés £80pp

A glass of 2013 Dom Pérignon & four canapés £110pp

Legacy Set Menu | £130 per person

Set menus for groups of 12-30 guests

STARTERS | SELECT ONE

Piquillo Pepper Hummus v

Grilled peppers, caponata, salsa verde

Cured Blow Torched Mackerel

Pink Fir potato, pickled apple & cucumber, sorrel, herring roe caviar dressing

Cotswolds White Chicken Terrine

Poached & confit chicken, Paris brown mushroom, pickled onion purée, crisp chicken skin

MAIN COURSES | SELECT ONE

Wild Garlic Spelt Risotto v

Morel mushroom, -8 beer vinegar gel, black garlic | vegan option available

Butter Poached Shetland Cod

Roasted & pickled cauliflower, English sparkling wine velouté

Merrifield Farmed Duck Breast

Confit duck leg, sweet potato & orange purée, baby gem lettuce, hazelnut, sweet & sour sauce

DESSERTS | SELECT ONE

Chocolate Dome

Guanaja 70%, feuilletine, Amarena

Baked Alaska

Vanilla, Yorkshire forced rhubarb, meringue

Yuzu Posset

Strawberry sorbet, vanilla shortbread, white chocolate cream

Coffee & Petit Fours

Prestige Set Menu | £160 per person

Set menus for groups of 12-30 guests

STARTERS | SELECT ONE

Lincolnshire Celeriac Velouté v

Pickled Shimeji mushrooms, croutons, black truffle, parsley cress | vegan option available

Salt Baked Beetroot Salad

Pickled candy beetroot, William pear, crisp walnuts, crematta, basil pesto

Poached Portland Cock Crab

Brown crab & pineapple purée, chilli, ginger, finger lime, aromatic crab jelly

Carpaccio of Irish Beef

Garlic purée, green beans, preserved tomato, rocket, beef essence, aged Parmesan

MAIN COURSES | SELECT ONE

Mushroom Tortellini v

Winter truffle, wilted rocket, Madeira butter sauce

Roasted Moroccan Spiced Cauliflower

Pickled raisins, caramelised cauliflower & yuzu purée, romanescos, amaretto foam

Roasted Cornish Turbot

Brown shrimps, sea herbs, pickled lemon, cucumber, smoked butter sauce

Roasted Striploin of Wagyu Beef

Caramelised artichoke purée, wilted spinach, pickled shallot & red wine sauce

PRE-DESSERT

Bramley Apple Compote

Sheep milk yoghurt, meringue

DESSERTS | SELECT ONE

Poached Soy Pineapple

Oat, chilli, pineapple sorbet

Seven Vales

Hazelnut, yuzu, 70% chocolate

The Shard

Guava, raspberry & passion fruit

Coffee & Petit Fours

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Sample Set Canape & Bowl Food Menus

FISH CANAPÉS

Crisp Salt Cod Parsley Purée, Capers
Salmon Rillettes Wasabi, Radish
Crab Tartlet, Apple
Prawn Tempura, Harissa Dressing
Seabass Tartar Dashi Gel, Pickled Butternut Squash

MEAT CANAPÉS

Tartlet of Aged Beef Tartare, Horseradish
Glazed Pork Belly, Apple
Buttermilk Chicken Chilli, Garlic

VEGETARIAN CANAPÉS

Gruyere Gougère, Truffle
Crispy Goats Cheese Fig, Basil
Mushroom Tartlet, Truffle
Red Pepper Mouse Garlic, Chilli

DESSERTS CANAPÉS

Caramelized Brownie, Banana Crisps, whipped caramel ganache
Lemon Curd Choux Bun, Coconut Cream
Salted Chocolate Tart, Mirror glaze
Passion Fruit Cheesecake, Lime

FISH BOWL FOODS

Buttered Lobster Pickled Mango, Orange, Coriander
Poached Cod Crusted Potato, Smoked Butter Sauce
Herb Crusted Stone Bass Pumpkin Veloute, Crisp Sea Sprigs
Slow Cooked Salmon Spiced Cous Cous, Lemon Salsa

MEAT BOWL FOODS

Braised Chicken Thigh Mac & Cheese, Bacon Crumb
The Shard Slider Comte, Tomato, Brioche Bun
Roasted Beef of Sirloin Buttery Mash, Red Wine Jus

VEGETARIAN BOWL FOODS

Butternut Squash Spelt Risotto Pumpkin, Crispy Sage
Charred Broccoli Gnocchi, Garlic Butter
Home Wood Ewes Curd Salt Baked Beetroot, Orange, Rocket Pesto
Tortellini of Mushroom Madiera, Truffle Sauce



Sample Cocktail & Wine Menus

COCKTAILS

A View To Thrill

Bombay Sapphire, Campari, Mancino Sakura Vermouth, Pedro Ximenez, strawberries, Aberfeldy 12ys

Rolling Spice

Sumac Infused Bombay Sapphire, Agave, Blood orange, Soda

Girl In The Glass

Waqar Pisco, Beefeater Pink, strawberry, lime, soda

Floating On Clouds

Grey Goose, Italicus, basil & dill sherbert, lime, cardamom bitter

Miniskirt

Ciroc red Berries, St'Germain, Luxardo maraschino, rose, citrus

Dandy

Hennessy VS, Teeling Small batch, Bordeaux Distillery Rock N' Rye, peach, tangerine, absinthe

Golden Mile

Abelha Cachaca, Bacardi Caribbean Spiced Rum, Bordeaux Distillery Coldbrew Coffee liquor, pineapple, lime, almond

Rowing Royale

Bombay Sapphire, Passito, Creme the violet, Peach Raspberry, Aromatic bitter, Veuve Clicquot Yellow Label

CHAMPAGNES

NV Veuve Clicquot 'Yellow Label' Brut, Reims

NV Ruinart 'Blanc de Blancs', Reims

NV Veuve Clicquot Rosé, Reims

NV Ruinart Rosé, Reims

SPARKLING WINE

Hoffmann & Rathbone 'Classic Cuvée', Sussex, Brut, England

WHITE WINES

Insolia Colline delle Rose, Terre Siciliane, Italy

Iona Sauvignon Blanc, Elgin Highlands, South Africa

Peter Lehmann, Riesling, Eden Valley, Australia

Chablis, St Martin, D. Laroche, 19 110 Burgundy, France

Paul Hobbs, Chardonnay, Russian River, 33 175 Sonoma, USA

ROSÉ WINE

Lágrimas Rosé, Bodegas Obergo, Spain

Whispering Angel, Chateau D'Esclans, Côtes de Provence, France

RED WINES

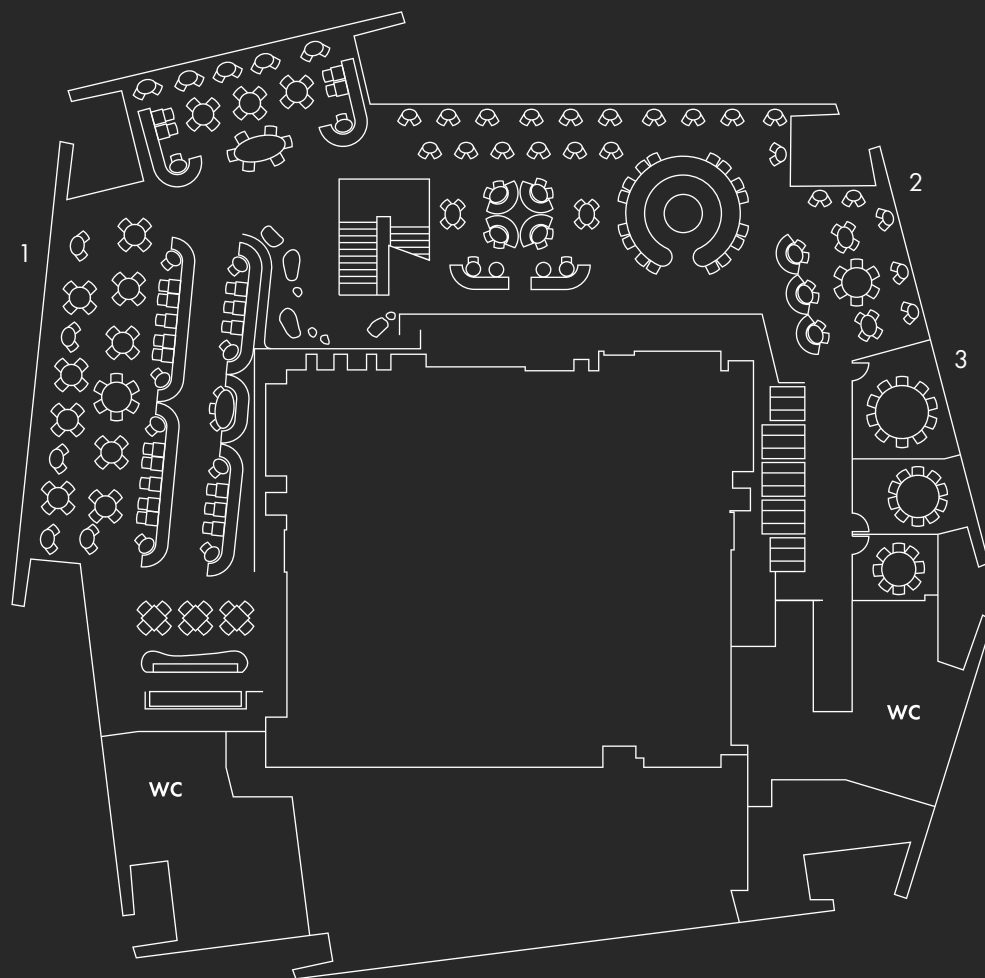
Ai Galera, Poético, Tejo, Portugal

Rioja Valdegarú, La Rioja Alavesa, Spain

Malbec, Las Terrazas, Mendoza, Argentina

Pinot Noir, Ata Rang, 'Crimson', 19 110 Martinborough, New Zealand

Château Pavillon Rocher, Grand Cru, 21 120 Saint-Émilion, France



aquashard

Event Options	Standing (Maximum)	Seated (Maximum)
Banquette Dining	n/a	16
Glass Dining Room	60	30
Tea Wing	150	50
Gin Wing	200	100
Aqua Shard Exclusive Hire	360	200

1 - Gin Wing

2 - Tea Wing

3 - Private Dining Room

Contact us

Private Dining Enquiries:

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Aqua Shard

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aquashard.co.uk

aqua restaurant group

LONDON

aqua shard



aqua kyoto

aqua nueva

AZZURRA

shiro



Our gift to you!

We are delighted to invite you to join our exclusive private dining loyalty scheme. As a token of our appreciation we have hand-picked a selection of great rewards for you to enjoy across our Aqua Restaurant Group venues, when booking a private dining room.

How it works: Each private dining room booking confirmed within the year will be counted towards one of our rewards. Let us know once your eligible bookings have taken place and then the prize is yours to redeem!

Upon booking 5 private dining rooms or when spending £10k or more

Upon booking 10 private dining rooms or when spending £15k or more

Upon booking 15 private dining rooms or when spending £25k or more

Receive a complimentary brunch, lunch or champagne afternoon tea for two

Receive a complimentary lunch or dinner for four

Receive a complimentary luxury dining experience for you and five guests

Please see website for terms and conditions.