



MARRIOTT
LONDON GROSVENOR SQUARE



EVENTS MENU


PEOPLE INSPIRED. MARRIOTT DELIVERED.

BREAKFAST

FULL 'BRITISH' BUFFET

£30 PER PERSON

- Freshly Pressed Orange Juice, Freshly Pressed Pink Grapefruit Juice
- Low Fat Natural Yoghurt, Sweetened Cottage Cheese, Seasonal Berry Compote, Granola, Vanilla Infused Honey
- Assorted Seasonal Sliced Fruits
- G² Muesli and Selection of Cereals
- Grilled Back Bacon, Cumberland Sausages, Grilled Plum Tomato, Scrambled Egg, Herb Roasted Parmentieres Potatoes, Our Own Baked Beans, Kedgeree and Quails Eggs, Sautéed Button Mushrooms
- Freshly Baked Breakfast Pastries, Mini Chocolate Chip Muffins, Mini Blueberry Muffins, Cookies, Croissants, Sliced White and Brown Bloomer Bread, English Muffins, Crumpets, Unsalted Butter, Preserves
- Freshly Brewed Filter Coffee, Selection of International Teas

CONTINENTAL BUFFET

£27 PER PERSON

- Freshly Pressed Orange Juice, Freshly Pressed Pink Grapefruit Juice
- Low Fat Greek Yoghurt, Seasonal Berry Compote, Granola, Vanilla Infused Honey
- Assorted Sliced Fruits to include Pineapple, Galia Melon, Honeydew Melon, Cantaloupe Melon, Watermelon, Orange, Grapefruit, Strawberries
- Selection of Charcuterie to include Salami, Serrano Ham, Bresaola
- Selection of Continental Cheeses to include Gruyere, Emmenthal, Ricotta
- G² Muesli, Nuts, Seeds
- Freshly Baked Danish Pastries, Croissants, Pan au Chocolate, Freshly Baked Loafs, Unsalted Butter and Confiture
- Freshly Brewed Filter Coffee, Selection of International Teas



LONDON MARRIOTT HOTEL GROSVENOR SQUARE

Grosvenor, London. W1K 6JP United Kingdom.

meetings  imagined

BREAKFAST

FINGER BREAKFAST BUFFET

£25 PER PERSON

- Freshly Pressed Orange Juice, Freshly Pressed Pink Grapefruit Juice
- Freshly Baked Breakfast Pastries, Mini Chocolate Chip Muffins, Mini Blueberry Muffins, Croissants, Sliced White and Brown Bloomer Bread, Unsalted Butter, Preserves
- G² Muesli and Selection of Cereals
- Low Fat Natural Yoghurt, Seasonal Berry Compote
- Assorted Seasonal Sliced Fruits
- Mini Warmed Croissants, Honey Roast Wiltshire Ham and Mature Cheddar Cheese
- Mini English Muffins, Cream Cheese and 'London' Cured Salmon
- Brioche Croque Madam, Quail Egg (V)
- Mini Streaky Bacon Baps, Smoked Ketchup
- Mini Cumberland Sausage Baps, Our Own Brown Sauce
- Freshly Brewed Filter Coffee, Selection of International Teas

AMERICAN

£27 PER PERSON

- Freshly Pressed Orange Juice, Freshly Pressed Pineapple Juice
- Granola, Fresh Berries, Natural Yoghurt, Manuka Honey
- Mini Toasted Bagels, Cream Cheese, Smoked Salmon
- American Waffles, Crispy Bacon, Maple Syrup
- American Pancakes, Sour Cream, Blueberry Compote
- American Muffin Selection
- Lucky Charms
- Freshly Brewed Filter Coffee, Selection of International Teas



LONDON MARRIOTT HOTEL GROSVENOR SQUARE

Grosvenor, London. W1K 6JP United Kingdom.

meetings  imagined

BREAKFAST ENHANCEMENTS

3 COURSE DELUXE BREAKFAST

£50 PER PERSON

- Tea Poached Fruits and Set Vanilla Pod Parfait
- Free Range Venison Sausages wrapped in Pancetta, Toasted Brioche with Forest Mushroom Ragout,
- Poached Duck Egg with 'London' Cured Salmon and Truffled Hollandaise
- Buttermilk Pancake Stack, Seasonal Berries, Local Honey Crème Fraiche
- Freshly Pressed Blood Orange Juice
- Freshly Brewed Filter Coffee, Selection of International Teas

LIVE COOKING STATIONS

ONE OF OUR TALENTED CHEFS WILL ENHANCE YOUR BREAKFAST EXPERIENCE WITH A PERSONALISED COOKING STATION

- Free Range Poached or Fried Eggs £6
- Omelette Station £10
- Free Range Eggs, Tomato, Red Onion, Cheddar Cheese, Honey Roasted Wiltshire Ham, Button Mushrooms, Peppers



LONDON MARRIOTT HOTEL GROSVENOR SQUARE

Grosvenor, London. W1K 6JP United Kingdom.

meetings  imagined

WORKING LUNCH MENU

ALL OF OUR WORKING LUNCHES ARE SERVED WITH AN HEIRLOOM TOMATO AND BOCCONCINI SALAD, VEGETABLE CRISPS, FRESH CUT FRUIT AND ASSORTED CAKES.

CHOOSE 3 FROM THE FOLLOWING FILLINGS:

SIMPLY SLICED BREAD CLASSICS

- Classic BLT - Sweetcured Bacon, Tomato & Mixed Leaves On Granary Bread
- British Ham & Wholegrain Mustard Mayonnaise On White Bread
- British Ham, Mature Cheddar & Branston Pickle On Granary Bread
- Roast Chicken & Sweetcured Bacon On Granary Bread
- Classic Roast Chicken Salad On Granary Bread
- Chicken & Sweetcorn With Seasoned Mayonnaise On Granary Bread
- Coronation Chicken, Mango Chutney & Mixed Leaves On Granary Bread
- Tuna & Sweetcorn With Cucumber On Granary Bread
- Classic Atlantic Prawn Mayonnaise On Wholemeal Bread
- Tuna & Herb Mayonnaise On Granary Bread
- Free Range Chunky Egg Mayonnaise & Mustard Cress On Wholemeal Bread
- Barbers West Country Mature Cheddar & Salad On Granary Bread
- Power Hummus

SIMPLY SLICED BREAD

- Soho New York Deli With Pastrami, Swiss Cheese On Rye Bread
- Roast Beef With Caramelised Red Onion & Mustard Mayo
- Chipotle Chicken & Chorizo
- Roast Chicken With Basil Pesto
- Chicken In A Sriracha Dressing With Vine Ripened Tomato
- Fiery Harissa Chicken With Vine Ripened Tomato & Tzatziki
- Severn & Wye Smoked Salmon, Lemon & Dill Cream Cheese On Rye Bread
- Tuna Nicoise With Free Range British Egg, Vine Ripened Tomato & Apollo Leaves On Granary Bread
- Forman's Poached Salmon & Dill Cream Cheese On Granary Bread
- Free Range Chunky Egg Mayonnaise With Slow Roasted Tomato & Spinach On Granary Bread
- Mozzarella Tricolore, Pesto Mayo, Vine Ripened Tomato & Spinach
- Hummus & Falafel On Sun Dried Tomato Bread
- Garden Vegetable Croxton Manor Cream Cheese
- Brie & Vine Ripened Tomato On Sun Dried Tomato Bread

Add Chunky Chips With Tiptree Ketchup For A Supplement Of £2 Per Person

Add A Seasonal Homemade Soup For A Supplement Of £5 Per Person



LONDON MARRIOTT HOTEL GROSVENOR SQUARE

Grosvenor, London. W1K 6JP United Kingdom.

meetings  imagined

WORKING LUNCH MENU

ALL OF OUR WORKING LUNCHES ARE SERVED WITH AN HEIRLOOM TOMATO AND BOCCONCINI SALAD, VEGETABLE CRISPS, FRESH CUT FRUIT AND ASSORTED CAKES.

CHOOSE 3 FROM THE FOLLOWING FILLINGS:

WRAPS

- Chicken Caesar With Shaved Parmesan & Apollo Leaves In A Tortilla Wrap
- Hoisin Duck, Cucumber & Spring Onion In A Tortilla Wrap
- Forman's Poached Salmon & Dill Cream Cheese In A Tortilla Wrap
- Hummus & Falafel With Mixed Leaves In A Flatbread
- Spicy Greek Feta & Jalapeño With Cucumber, Grated Carrot & Apollo Leaves In A Flatbread

BAGELS

- Deli Roast Beef & Rocket Leaves Multiseed Bagel
- Severn & Wye Smoked Salmon With Lemon & Dill Cream Cheese Multiseed Bagel
- Tuna In Lemon & Parsley Mayonnaise With Cucumber Multiseed Bagel
- Tzatziki, Red & Yellow Peppers, Spinach Leaves & Slow Roasted Tomatoes Multiseed Bagel

CHOLLAH ROLLS

- Soho New York Deli Pastrami & Swiss Cheese Chollah Roll
- Free Range Egg Mayonnaise, British Ham & Spinach Leaves Chollah Roll
- Fiery Harissa Chicken With Vine Ripened Tomato & Tzatziki Chollah Roll
- Atlantic Prawn Mayonnaise & Rocket Chollah Roll
- Free Range British Egg Mayonnaise & Mustard Cress Chollah Roll
- French Brie & Vine Ripened Tomato Chollah Roll

Add Chunky Chips With Tiptree Ketchup For A Supplement Of £2 Per Person

Add A Seasonal Homemade Soup For A Supplement Of £5 Per Person



LONDON MARRIOTT HOTEL GROSVENOR SQUARE

Grosvenor, London. W1K 6JP United Kingdom.

meetings  imagined

WORKING LUNCH MENU

ALL OF OUR WORKING LUNCHES ARE SERVED WITH AN HEIRLOOM TOMATO AND BOCCONCINI SALAD, VEGETABLE CRISPS, FRESH CUT FRUIT AND ASSORTED CAKES.

CHOOSE 3 FROM THE FOLLOWING FILLINGS:

FOCCACIA

- Roast Chicken Breast Slices Dressed In A Nut Free Basil Pesto On Focaccia
- Tuscan Style Tuna With Spinach Leaves On Focaccia
- Italian Mozzarella, Tomato, Apollo Leaves & Nut Free Basil Pesto On Focaccia
- Garden Vegetable Cream Cheese With Mixed Leaves On Focaccia

WHEAT FREE

- Roast Chicken Salad On Gluten Free Brown Bread
- Tuna & Sweetcorn On Gluten Free Brown Bread
- Free Range Egg Mayonnaise & Mustard Cress On Gluten Free Brown Bread
- Barbers Mature Cheddar & Salad On Gluten Free Brown Bread

Add Chunky Chips With Tiptree Ketchup For A Supplement Of £2 Per Person

Add A Seasonal Homemade Soup For A Supplement Of £5 Per Person



LONDON MARRIOTT HOTEL GROSVENOR SQUARE

Grosvenor, London. W1K 6JP United Kingdom.

meetings  imagined

BOWL FOOD MENU

COLD

- Mini Caesar Salad, Anchovies £4.00
- Mini Caesar Salad, Chicken £5.00
- Beef Fillet Teriyaki, Glass Noodles £5.00
- Foreman 'London' Cured Salmon, Spiced Avocado, Watermelon, Basil £6.00
- Seared Tuna Nicoise Salad, Quail Egg £6.00
- Allo Papdi Chat (V) £4.00
- Dahi Wada (V) £4.00
- Plum Tomato, Bocconcini and Wild Rocket, Aged Balsamic (V) £4.00
- Poached Pear, Roquefort, Walnut Dressing (V) £4.00
- Sea Salted Baby Beets, Hampshire Watercress, Rosary Goat's Cheese (V) £6.00
- Curry Curd Rice, Ginger and Mustard Seed, Coriander (V) £5.00

HOT

- Thai Green Curry, Coconut Rice, Prawn Cracker, Basil Oil £5.00
- Lamb Navarin, Rosemary Gnocchi £6.00
- Beef and 'London Pride' Stew, Parsley Dumpling £6.00
- Spiced Salmon and Crab Bon Bons, Soused Vegetables, Mango Salsa £7.00
- Pan Tossed Chorizo and Green Beans, Sour Dough, Lime £6.00
- Spinach and Ricotta Tortellini, Tomato and Basil Capponata £6.00
- Wild Boar Sausage, Colcannon, Caramelised Shallot Jus £5.00
- Lamb Rogan Josh, Mint Rice £6.00
- Smoked Haddock, Garden Pea, Lemon and Dill Arancini £6.00
- Chicken Tikka Masala, Jeera Pulao, Mini Poppadom £5.00
- Channa Cholee (V) £5.00
- Butternut Squash, Saffron and Sage Arancini (V) £5.00
- Palak Paneer, Mini Garlic Naan (V) £5.00
- Moroccan Cous Cous, 5 Bean Tagine, Toasted Almonds (V) £5.00
- Dahl Tadana, Onion Bhaji (V) £5.00



LONDON MARRIOTT HOTEL GROSVENOR SQUARE

Grosvenor, London. W1K 6JP United Kingdom.

meetings  imagined

BOWL FOOD MENU

SWEET

- Strawberry Eaton Mess, Cointreau and Green Peppercorns £5.00
- Winter Berry Eaton Mess, Vanilla £5.00
- Lemon Posset, Raspberry £5.00
- Lime Fool, Butter Shortbread £5.00
- Valrhona Chocolate Mousse, Amaretto Crumbs £5.00
- Mango Cheesecake £5.00



CANAPÉS MENU

COCKTAIL PARTY CANAPÉS

Selection of 6 Canapés per Guest

£22

Selection of 10 Canapés per Guest

£28

COLD CANAPÉS – MEAT SELECTION

- Foie Gras Mousse, Madeira Gel
- Ham Hock, Watercress Cream, Pickle Gel
- “Corned Beef” With Horseradish & Capers

COLD CANAPÉS – FISH SELECTION

- Rilette Of Salmon & Herbs, Spring Onion Remoulade, Caviar
- Tuna Carpaccio With Black Sesame & Chili, Coriander Mayo
- Crab Tartlet, Lemon, Caviar
- Crayfish With Avocado-Chilli Salsa
- Prawn & Sriracha Eclair

COLD CANAPÉS – VEGETARIAN SELECTION

- Quail Egg “Caesar” Salad
- Smoked Tomato & Avocado, Black Olive
- Watercress & Wild Mushrooms Crème Fraiche Tart

COLD CANAPÉS – VEGAN SELECTION

- Smoked Tomato & Avocado, Black Olive
- Hummus, Grilled Courgette With Cumin-Chilli Sauce



LONDON MARRIOTT HOTEL GROSVENOR SQUARE

Grosvenor, London. W1K 6JP United Kingdom.

meetings  imagined

CANAPÉS MENU

HOT CANAPÉS – MEAT SELECTION

- Crisp Black Pudding & Scallop
- Duck Confit, Plum Gin
- Chorizo & Chicken Bon-Bon, Rouille
- Turkish Spiced Lamb, Mint Garlic Yoghurt
- Bread-Crumbed Pork Belly, Lemon & Pepper Mayonnaise

HOT CANAPÉS – FISH SELECTION

- Smoked Haddock Cake, Saffron Aioli
- Teriyaki Salmon

COLD CANAPÉS – FISH SELECTION

- Rilette Of Salmon & Herbs, Spring Onion Remoulade, Caviar
- Tuna Carpaccio With Black Sesame & Chili, Coriander Mayo
- Crab Tartlet, Lemon, Caviar
- Crayfish With Avocado-Chilli Salsa
- Prawn & Sriracha Eclair

HOT CANAPÉS – VEGETARIAN SELECTION

- Courgette & Mushroom Wellington
- Creamed Cauliflower Soup, Sautéed Wild Mushrooms & Thyme
- Beetroot & Goat's Cheese Arancini, Hazelnut & Parsley "Pesto" Wonton With Water Chestnut & Chili Stir-Fry

HOT CANAPÉS – VEGAN SELECTION

- Aubergine Katsu Curry
- Cauliflower Soup, Wild Mushrooms & Thyme
- Beetroot & Rosemary Arancini, Hazelnut "Pesto"
- Courgette & Mushroom Wellington



SET DINNER MENU

BY CHEF GRAEME CAMPBELL

STARTERS

- Pressed Terrine Of Ham Hock & Cockles, Mustard Mayo, Cockle Popcorn DF
- Corned Beef Tart, Mature Cheddar And Grain Mustard, Pickled Vegetables
- Smoked Duck Breast, Roast Peach, Watercress Crème Fraiche GF
- Smoked Haddock Fishcake, Soft Egg Yolk
- Seabass Ceviche, Toasted Coconut, Mango-Coriander Salsa DF / GF
- London Cured Smoked Salmon, Rocket Cream, Sourdough Crisp
- Goat's Cheese & Sweet Potato Cake, Candied Pecan, Chilli Jam V
- Roast Heritage Carrot & Avocado Salad, St Clements Dressing V / DF / GF
- Mediterranean Vegetable Tart, Hummus, Salsa Verde, Crisp Chickpeas V

MAIN COURSES

- Roast Chicken Supreme, Wing Drumette, Garlic Puree, Creamed Leeks
- Pork Belly, Black Pudding & Lobster Bon-Bon, Beetroot DF
- Lamb Rump, Grilled Aubergine, Confit Potato, Zatar Spinach DF / GF
- Beef Short Rib, Thyme Dumpling, Roast Carrot, Shallot Puree
- Sea Bass, Chorizo & White Bean Ragout, Roast Vine Tomato
- Salmon Darne, Artichokes & French Beans, Scallop Cream GF
- Fillet Of Cod, Bacon & Parsley Dauphinoise, Spinach, Red Wine Jus GF
- Roast Vegetable Wellington, Garlic Fricassee Of Beans, Confit Tomato Compote V / DF
- Thai Spiced Fried Tofu With Coconut Rice , Spiced Spinach, Chilli & Spring Onion V / GF / DF
- Artichoke And Pepper Paella, Salsa Verde, Crisp Leeks V / DF



LONDON MARRIOTT HOTEL GROSVENOR SQUARE
Grosvenor, London. W1K 6JP United Kingdom.

meetings  imagined

SET DINNER MENU

BY CHEF GRAEME CAMPBELL

DESSERTS

- Rhubarb & Custard Tart, Ginger Ice Cream, Star Anise
- Jam Jar Pimm's Panna Cotta, Lemon & Mint Infused Berries, Lavender Shortbread
- Plantation Rum & Dark Chocolate Mousse, Spiced Pineapple Compote
- Orange Crème Brûlée, Cardamom Syrup, Rosemary Shortbread
- Cob Nut & Maple Syrup Mousse, Apple & Pears
- Jam Jar St Clements Cheesecake, Passion Fruit
- White Chocolate & Strawberry Éclair, Balsamic & Pepper, Strawberry Puree
- Assiette Of Lemon Meringue, Orange Crème Brûlée, White Chocolate & Strawberry Eclair

KOSHER MENU (FROM £120)

Including Starter, Main Course and Dessert.

Cutlery and Crockery



LONDON MARRIOTT HOTEL GROSVENOR SQUARE
Grosvenor, London. W1K 6JP United Kingdom.

meetings  imagined