



SOUTH PLACE HOTEL

Meetings & Events

A photograph of two cocktails in textured, diamond-patterned glasses. The glass on the left contains a pale yellow drink with a lemon twist and a small purple flower. The glass on the right contains a vibrant red drink with an orange slice. They are placed on a white marble surface. In the background is a large, abstract painting with bold strokes of blue, purple, orange, and black.

SOUTH PLACE HOTEL

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SOUTH PLACE HOTEL

Meetings & Events

South Place Hotel's seven private dining and meeting rooms are all situated on the first floor. They combine distinctive, Conran-designed interiors with all the technical, AV and practical functionality you might require.

Ideal for private dining and corporate entertaining, all of the rooms are equally suited to day meetings, presentations and product launches.

The rooms can accommodate groups of between six and 200 people, or the whole of the first floor can be hired for up to 350 guests.





SOUTH PLACE HOTEL

Private Dining

South Place is the first hotel from restaurateurs D&D London, and food is a particular passion.

Our private dining menus have been specially created for different needs and occasions, from a working lunch to a five-course dinner. Needless to say, if you are looking for something very specific, our chefs will work with you to ensure that we deliver.

For larger parties and corporate entertaining, Purdey and Steed interconnect to create a space for up to 200 guests, or you can hire the whole of the first floor for parties of up to 350.



SOUTH PLACE HOTEL

Private Parties

Let your imagination run wild and leave the hard work to us. We can help you host the ultimate house party for up to 350 people, where you and your guests can eat, drink and be merry, before tumbling into bed in one of the hotel's 80 luxurious bedrooms.

Of course, we can also help you with smaller parties - whether you are celebrating a birthday, hosting a staff summer party, celebrating a Christmas knees-up, or launching a product to press.

SOUTH PLACE HOTEL

Exclusive Hire

On special occasions, our two restaurants are available for exclusive hire.

Up on the top floor you will find our Michelin-starred Angler restaurant and rooftop terrace, which can be all yours for up to 84 people (seated) or 200 (standing).

On the ground floor, our South Place Chop House is ideal for parties of up to 70 guests.



SOUTH PLACE HOTEL

MENUS



Menus are subject to change due to seasonality and product availability.
A discretionary service charge of 15% will be added to your bill.
All prices include VAT. Vegetarian – (v) and Vegan – (vg).

SOUTH PLACE HOTEL

Breakfast

Smoked streaky bacon & smashed avocado roll

Sausage and onion roll, HP sauce

Scrambled egg and avocado roll (v)

Smashed avocado and grilled halloumi roll (v)

London smoked salmon and cream cheese open bagel

A selection of two items for £15 per person

Tea & coffee

Fresh juice

Mini muffins

Mini pastries

Additional breakfast items £5 per guest

SOUTH PLACE HOTEL

Breakfast

Tea & coffee

Fresh juice

Greek yoghurt and fruit granola pot

Selection of the breakfast items – (1 item per person)

Seasonal fruit salad pot

Working Breakfast for £20 per person

Tea & coffee

Fresh juice

Pastry basket

“Full English” breakfast/ Full vegetarian breakfast

Fried or scrambled egg

Seasonal fruit salad pot

English Breakfast £30 per guest

Vegetarian Breakfast £25 per guest



SOUTH PLACE HOTEL

Refreshment Breaks

Price Per Serving

£5.50 per guest

Tea & coffee
Homemade biscuits

£8.00 per guest

Tea & coffee
Cake

£10.00 per guest

Tea & coffee
Pastry basket
Seasonal fruit salad

£15.00 per guest

Tea & coffee
Pressed juices
Pastry basket
Two small butties



SOUTH PLACE HOTEL

Working Lunch Menus

Two sandwiches, two salads and two cold dishes for the entire party

or

Two hot dishes and two desserts for the entire party

The organiser selects one of the above options from the list below for the entire party

Sandwiches

Served on a variety of fresh flavoured breads, all served with a variety of crisps

Corn fed chicken, smoked bacon, avocado

Prawn Marie rose, baby gem lettuce

York ham, mature cheddar and English mustard

Marinated piquillo peppers, hummus and basil dressing (v)

Montgomery cheddar and caramelised onion relish (v)

Salads

Superfood salad, grains, pomegranate, coriander, mint, natural yogurt (v)

Kale salad, carrot, pumpkin seed, orange dressing (vg)

English Garden salad, butter lettuce, peas, broad beans, radish, homemade salad cream (v)

Heritage tomato and red onion salad, soft boiled egg, black olive and basil (v)

Chop house salad, romaine lettuce, smoked bacon, croutons, blue cheese dressing

Working Lunch - £30 per guest

SOUTH PLACE HOTEL

Working Lunch Menus

Cold

Gloucester old spot sausage roll, pickled walnut ketchup

Flatbread, smoked aubergine, charred red pepper, pesto (vg)

Baked tomato tart, burrata, basil (v)

Lincolnshire poacher and caramelised onion quiche (v)

Smoked mackerel crostini, spring onion, chives

Hot

Slow cooked Goosenargh chicken leg, black olive, mushrooms, farfalle

Glazed beef rib, creamed potato, wild garlic dressing

Scottish salmon fillet, spiced couscous, raisins, coriander

Stuffed peppers, courgettes, aubergine, cherry tomato (vg)

Truffle mac and cheese, aged parmesan, brioche crumb (v)

Sweet

Summer berries and almond tart

Raspberry chocolate ganache, vanilla shortbread

English Strawberry Eton mess

Seasonal fruit salad

Working Lunch - £30 per guest

SOUTH PLACE HOTEL





SOUTH PLACE HOTEL

Bowl Food

Hot

Glazed beef rib, creamed potato, wild garlic dressing
Scottish salmon fillet, spiced couscous, raisins, coriander
Truffle mac and cheese, aged parmesan, brioche crumb (v)
Beer battered fish and chips, tartar sauce

Cold

Superfood salad, spring onion, coriander, mint (v)
Kale salad, carrot, pumpkin seed, orange dressing (vg)
Heritage tomato and red onion salad, soft boiled egg, black olive and basil (v)

Sweet

Raspberry chocolate ganache, vanilla shortbread
Summer berries and almond tart
English strawberry Eton mess

£7.50 per bowl

SOUTH PLACE HOTEL

Canapés

Cold

Seared tuna, wasabi, avocado

Smoked salmon, cream cheese, chive

Heritage tomato, red onion and basil tart (v)

Flatbread, hummus, pequillo pepper, mint (vg)

Beef tartare, sourdough crostini, horseradish

Caesar dressed chicken, baby gem, shaved parmesan

Hots

Dorset crab cake, devilled brown crab mayonnaise

Quail scotch egg, pickled walnut ketchup

Wild garlic arancini (v)

Onion bhaji, mango chutney (vg)

Sesame glazed salmon

Roast beef and horseradish Yorkshire pudding

Sweet

Salted caramel truffle

Lemon meringue tart

Seasonal macaroon

Strawberry and vanilla profiterole

£3 per item



SOUTH PLACE HOTEL

Private Dining

Starters

Roasted red pepper gazpacho crème fraîche, basil oil (v)

Marinated tomato and avocado salad, black olive, sourdough croutons,
aged balsamic vinegar (vg)

Dorset crab salad, avocado, granny smith apple, sorrel

Marinated Heritage tomato and red onion salad, burrata, basil dressing (v)
/ (vg option without burrata)

Coronation Chicken terrine, curry emulsion, golden raisin, coriander

Cured Loch Duart salmon, horseradish cream, English caviar, lemon
vinaigrette

Wye Valley asparagus, Burford Brown egg, hollandaise, spring truffle (v)
whilst available

SOUTH PLACE HOTEL

Private Dining

Mains

Poached fillets of Cornish plaice, courgettes, Morecambe bay shrimps,
butter sauce, wild garlic

Newlyn cod, charlotte potatoes, caramelised cauliflower, rainbow chard

Herdwick lamb rump, crisp potato terrine, English peas, broad beans,
rosemary jus

Roasted breast of Goosenargh chicken breast, croquette of confit leg,
girolles, shallot purée and roasting juices

Pea, leek, and goats cheese tart, soft herb salad (v)

Roasted cauliflower steak, spiced couscous, coconut yogurt, coriander (vg)

200g Fillet steak, field mushroom, roasted tomato, hand cut chips,
Béarnaise sauce
(£10 Supplement)

SOUTH PLACE HOTEL



SOUTH PLACE HOTEL

Private Dining for Lunch & Dinner

Sides

Seasonal greens

Hand cut chips

Glazed organic carrots

Green leaf salad

£4.25 each

Desserts

English strawberry pavlova, strawberry sorbet

Raspberry chocolate ganache, basil ice cream

Apricot and chocolate cream, apricot sorbet (vg)

Peach, summer berries and almond tart, vanilla ice cream

Selection of cheeses, seeded crackers and chutney (supplement)



SOUTH PLACE HOTEL

Private Dining for Lunch

UP TO 20 GUESTS
(SELECT OPTION 1, 2 OR 3)

1. SET MENU - £65 per person

One option per course for the entire party
All guests have the same

2. PRE-ORDER REDUCED À LA CARTE MENU - £70 per person

Three options per course for the group to select from in advance. The organiser selects the three options per course then circulates to guests. Pre order selections and table plan sent to venue 10 days prior to arrival.

3. REDUCED À LA CARTE MENU - £75 per person

Three options per course for the entire party.
The organiser selects the three options per course.
Guests choose from this reduced menu on the day.

SOUTH PLACE HOTEL

Private Dining for Lunch

FOR 21 TO 30 GUESTS
(SELECT OPTION 1 OR 2)

1. SET MENU - £65 per person

One option per course for the entire party
All guests have the same

2. PRE-ORDER REDUCED À LA CARTE MENU - £70 per person

Three options per course for the group to select from in advance. The organiser selects the three options per course then circulates to guests. Pre order selections and table plan sent to venue 10 days prior to arrival.

FOR PARTIES 31+GUESTS

1. SET MENU - £65 per person

One option per course for the entire party.
All guests have the same.

SOUTH PLACE HOTEL

Private Dining for Dinner

UP TO 20 GUESTS
(SELECT OPTION 1, 2 OR 3)

1. SET MENU - £70 per person

One option per course for the entire party
All guests have the same

2. PRE-ORDER REDUCED À LA CARTE MENU - £75 per person

Three options per course for the group to select from in advance. The organiser selects the three options per course then circulates to guests. Pre order selections and table plan sent to venue 10 days prior to arrival.

3. REDUCED À LA CARTE MENU - £80 per person

Three options per course for the entire party.
The organiser selects the three options per course.
Guests choose from this reduced menu on the day.

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SOUTH PLACE HOTEL

Private Dining for Dinner

FOR 21 TO 30 GUESTS
(SELECT OPTION 1 OR 2)

1. SET MENU - £70 per person

One option per course for the entire party
All guests have the same

2. PRE-ORDER REDUCED À LA CARTE MENU - £75 per person

Three options per course for the group to select from in advance. The organiser selects the three options per course then circulates to guests. Pre order selections and table plan sent to venue 10 days prior to arrival.

FOR PARTIES 31+ GUESTS

1. SET MENU - £70 per person

One option per course for the entire party.
All guests have the same.

Menus are subject to change due to seasonality and product availability.
A discretionary service charge of 15% will be added to your bill.
All prices include VAT. Vegetarian – (v) and Vegan – (vg).



SOUTH PLACE HOTEL

Contact Us

Our dedicated Events Team is available to help you plan your most memorable and magical event yet.

Drop us a note at: Events@SouthPlaceHotel.com

or give us a call on:

020 3215 1223 or

020 3215 1219

#SouthPlaceMagic
SouthPlaceHotel.com