



THE GREENHOUSES

PRIVATE DINING

Escape to a beautiful, intimate setting in the heart of London, where you will find a collection of private dining rooms in the grounds of One Marylebone. The Greenhouses offer private dining across five unique spaces, ranging from a bijou nook for two guests to impressive dining spaces for up to 30 guests. From celebratory dinners and product launches to romantic dining experiences for two, The Greenhouses provide the perfect backdrop for any occasion.

Each designed with a unique floral backdrop and surrounded by foliage and twinkling lights, they make for the perfect one-of-a-kind dining experience to impress your guests. Available to book in all seasons, each space is heated come winter and kept cool during the warm summer months.



THE GREENHOUSES

Planning a show-stopping proposal or celebrating a milestone anniversary, our bijou Crescent Greenhouse offers the perfect setting to dazzle your loved one.

PRICING

CAPACITY

The Crescent Greenhouse 2 Guests

MINIMUM SPEND*

Available on request

* An additional 13% service charge applies



THE GREENHOUSES

Looking for an intimate space to host a family gathering or client lunch? The Albany Greenhouse provides the ideal choice for a seated lunch or dinner.

PRICING

CAPACITY

The Albany Greenhouse 3-6

MINIMUM SPEND*

The Albany Greenhouse from £800

* An additional 13% service charge applies



THE GREENHOUSES

Guaranteed to make a long-lasting impression, the largest of our greenhouses create an ideal setting for a product launch or a wedding celebration. They offer plenty of space for a standing drinks reception and seated meal.

PRICING

CAPACITIES

| | |
|---------------------------|----------|
| The Devonshire Greenhouse | up to 16 |
| The Portland Greenhouse | up to 20 |
| The Regency Greenhouse | up to 30 |

MINIMUM SPEND*

| | |
|---------------------------|-------------|
| The Devonshire Greenhouse | from £2,000 |
| The Portland Greenhouse | from £2,500 |
| The Regency Greenhouse | from £3,000 |

* Prices are subject to change dependent on the event. A 13% service charge applies, as well as a £500 room hire fee for The Devonshire & Portland Greenhouses. A room hire fee of £750 applies for The Regency Greenhouse.



SAMPLE MENU

Indulge in the vibrant flavours of the Middle East with our colourful menu of modern sharing plates. With a choice of starters, mains and desserts to pick from, the menu is designed so guests can savour the taste of the Middle East with every bite. Complement your meal with our carefully curated drinks offering, featuring a selection of wines, cocktails, beers, and spirits.

For those looking to host a business meeting or a working lunch, our new weekday lunch menu priced at £60 per person, is not only delicious but also an affordable choice for impressing your guests. Available to book Monday to Thursday in January - ask the team for more details and booking terms and conditions.

STARTERS

Pomegranate cured salmon, confit beets, rose harissa, crème fraiche, fennel

Gressingham duck, whipped parfait, confit leg, cherry molasses, fig & pistachio

Salt cod Kibbeh fritters, freekeh stew, saffron tahini, parsley oil

MAINS

Grilled Hake fillet, Cornish crab, shellfish sauce, purple potato, Swiss chard

Pumpkin & sage tortellini, feta, whipped winter squash hazelnut & caper butter

Chermoula roasted lamb tagine, spiced aubergine, compote, mint yoghurt

DESSERTS

Spiced banana & date crumble, salt caramel & tahini custard

Valrhona chocolate fondant, labneh ice cream, honeycomb

Knafeh, orange blossom syrup, pistachio, buttermilk



FESTIVE AFTERNOON TEA

There's nothing quite like a tiered cake stand laden with Christmassy treats to get you into the festive spirit. If you're looking for a delightful winter afternoon activity, our new Festive Afternoon Tea offering is the perfect way to celebrate the most joyous of seasons.

For those who crave something beyond the traditional, explore our Middle Eastern-inspired menu set against the enchanting backdrop of The Greenhouses' private dining rooms. Our festive afternoon tea selection features finger sandwiches dressed with pomegranate-cured salmon and turkey ballotine with spiced fruit stuffing. On the sweet front, you can expect a decadent Valrhona chocolate delice and spiced fruit scone with fig and molasses jam.

This exclusive menu is available for groups of 14 guests or more from 4 November until 31 January.



GET IN TOUCH

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