

THE TGREENHOUSES

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 nine unique spaces, ranging from bijou nooks for 2-4 guests to impressive dining spaces for up to 22 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 oneof-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 greenhouses offer the perfect setting to dazzle your loved one.

PRICING	
CAPACITIES: Orange Sweet Pea Hydrangea Rose	2-4 2-4 2-4 2-4
MINIMUM SPEND* Lunch/Dinner	£300

^{*} An additional 13% service charge applies









THE GREENHOUSES

Looking for an intimate space to host a family gathering or client lunch? Our medium sized greenhouses are the ideal choice for a seated lunch or dinner.

PRICING	
CAPACITIES: Clematis Cherry Blossom	5-8 9-14

MINIMUM SPEND* Lunch/Dinner 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: Wisteria Bougainvillea	15-24 15-24
MINIMUM SPEND* Lunch Dinner	£2,000 £2,500

^{*} A room hire fee of £500 and additional 13% service charge applies.















SAMPLE MENU

Our colourful menu of Mediterranean-style sharing plates showcase vibrant flavours that will awaken your senses. With a choice of starters, mains and desserts to pick from, the menu is designed so guests can savour the taste of the Mediterranean with every bite. As well as food, there's an extensive list of cocktails and wine to choose from - all complementing the Mediterranean menu offering.

TARTER

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Charred aubergine, raw tahini, date molasses, pomegranate seeds, qoats cheese

Burrata, feta, aubergine, roasted onions, toasted challah bread

Sirloin carpaccio, tomato vinaigrette, Mediterranean salad, artichokes

MAINS

Roasted cauliflower, swiss chard, beluga lentils, cashew gazpacho, harissa oil

Stone bass, white tahini, freekeh stew, broccolini, green beans, spinach, labneh

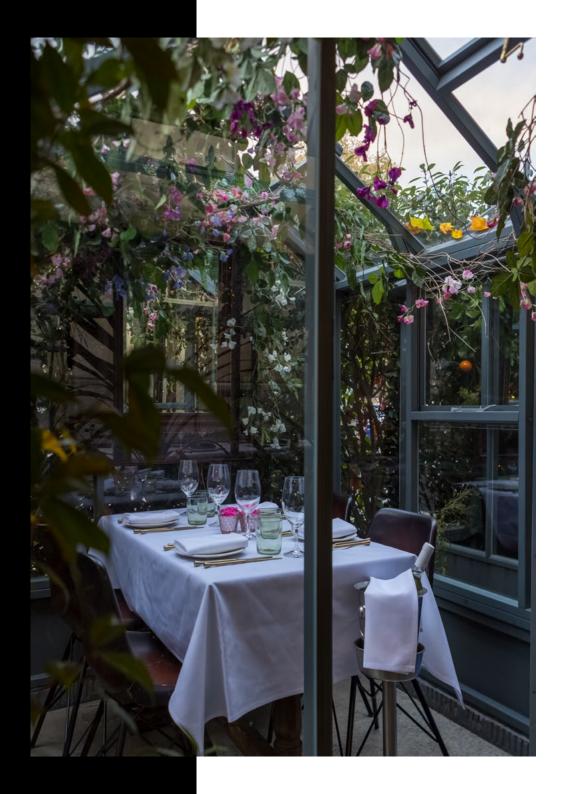
Lamb shank, slowcooked butternut squash, Israeli couscous, Tershi

ESSERTS

Buttermilk panna cotta, berries salad, vanilla crumble, raspberry sorbet

Deconstructed chocolate tart, cocoa crumble, sable, figs

Passionfruit curd, crumbled sable, tropical kiwi, lemon sorbet





GET IN TOUCH

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