



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 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 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 greenhouses offer the perfect setting to dazzle your loved one.

PRICING

CAPACITIES:

Orange	2-4
Sweet Pea	2-4
Hydrangea	2-4
Rose	2-4

MINIMUM SPEND*

Lunch/Dinner	£300
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* 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	5-8
Cherry Blossom	9-14

MINIMUM SPEND*

Lunch/Dinner	from £800
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* An additional 13% service charge applies





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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	15-24
Bougainvillea	15-24

MINIMUM SPEND*

Lunch	£2,000
Dinner	£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.

STARTERS

Charred aubergine, raw tahini, date molasses, pomegranate seeds, goats 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

DESSERTS

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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