



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:

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

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? Our medium sized greenhouses are the ideal choice for a seated lunch or dinner.

PRICING

CAPACITIES

The Clematis Room	4-6
The Cherry Blossom Room	7-12

MINIMUM SPEND**

The Clematis Room	from £800
The Cherry Blossom Room	from £2,000

* **A room hire fee of £250 for Cherry Blossom applies. The total bill is also subject to an additional 13% service charge.





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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:

The Sycamore Room	13-22
The Eden Room	13-22

MINIMUM SPEND*

Lunch	from £2,500
Dinner	from £3,000

* Prices are subject to change dependent on the event. A room hire fee of £500 and additional 13% service charge applies. [Contact us](#) for Christmas pricing (from 20/11/23 - 31/12/23).



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

Spiced cod, freekeh, Dakous, cod crackling, parsley oil

Braised beef Tortelloni, labneh, smoky greens, Ras El Hanout crumb, crunchy onions

MAINS

Winter mushroom risotto, saffron, artichokes, black lemon

Monkfish tagine, chermoula, couscous, charred apricot, tershi

Lamb rump, braised shank, Persian rice, spiced beetroot yoghurt, pomegranate, dill

DESSERTS

Chocolate cheesecake, Persian black lemon, pistachio, rose petal ice cream

Banana & date crumble, sweet doukha, Kataifi, salted tahini custard

Cardamom mahalabia, winter fruits, mint



GET IN TOUCH

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