



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 22
The Regency Greenhouse	up to 30

MINIMUM SPEND*

Lunch	from £2,000
Dinner	from £2,500

* 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. From starters to desserts, our menu is designed to awaken your senses with every bite. Complement your meal with our carefully curated drinks offering, featuring a selection of wines, cocktails, beers, and spirits.

STARTERS

Marinated watermelon, date glazed figs, halloumi, Zatar tuille, white radicchio

Salt Marsh lamb carpaccio, labneh, wild garlic, burnt peach, spiced nut brittle

Chermoula cured tuna, spiced aubergine & tomato compote, tzatziki

MAINS

Charred harissa cabbage, parsley, spiced summer squash, hazelnuts

Cornish lemon sole, Turkish caper butter, Jersey royals, swiss chard

Grilled spatchcock chicken, Persian spices, parsley sauce, Tabouleh

DESSERTS

Knafeh, orange blossom syrup, pistachio, buttermilk

Rosewater Pavlova, Chantilly cream, strawberries, lemon balm

Chocolate cheesecake, labneh ice cream, black lemon



GET IN TOUCH

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