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EVENTS
BROCHURE



Championing creativity, collaboration and community, Cromwell Place brings together visual art forms from across different geographies, genres and time periods.

Opened in 2020 and set within five Grade II listed Victorian townhouses in South Kensington, Cromwell Place is one of London's most exciting arts destinations, offering a year-round programme of diverse exhibitions and events across gallery spaces open to the public, alongside a restaurant and bar, the Cromwell Place Café.

Cromwell Place offers unique opportunities for entertaining in a prestigious central London location.

In this brochure, you will find a variety of spaces available to hire, for events large or small. From simple networking events to formal sit-down dinners, intimate cocktail soirées to dazzling festive parties, Cromwell Place has a space to suit every occasion.

To enquire or find out more, please contact events@cromwellplace.com or call +44 (0)20 8057 0773.



LAVERY STUDIO

OUR SPACES

CAPACITIES:

100 Standing Reception/ 80 Theatre/ 80 Banquet

Featuring beautiful period details, a soaring ceiling and Europe's largest sash window, the Lavery Studio is a one-of-a kind space. For 50 years, it was the studio of the great Anglo-Irish painter, Sir John Lavery (1856-1941), who painted the key influential figures of the inter-war years and was a close friend of Sir Winston Churchill (whose portrait was painted in this very room).

The Lavery Studio provides an exceptional and elegant space for all types of events.



PAVILION GALLERY

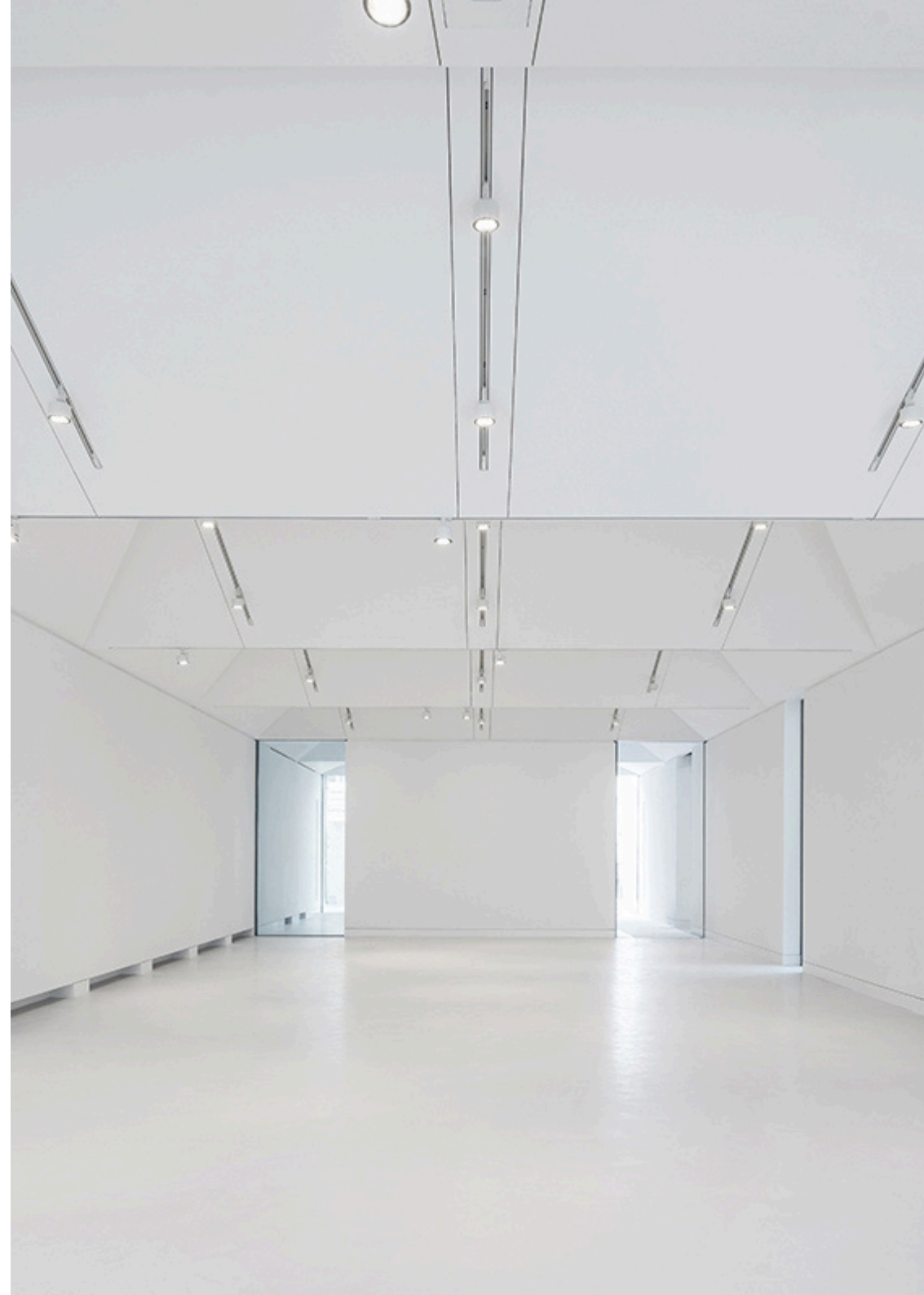
OUR SPACES

CAPACITIES:

200 Standing Reception/ 200 Theatre/ 120 Banquet

The striking contemporary design of the Pavilion Gallery provides a perfect complement to the historical architecture of the rest of buildings. The largest space within Cromwell Place, the Pavilion Gallery has hosted exhibitions with the National Portrait Gallery, dinners with the Tate and performances with the Philharmonia Orchestra. Versatile and modern, with clean lines and sleek details, the gallery can host any kind of event from fashion shows to a lavish sit-down dinners.

The Pavilion Gallery also has two separate accessible entrances and a courtyard for outdoor entertaining.



CROMWELL PLACE BAR & LOUNGE

OUR SPACES

CAPACITIES:

80-100 Standing Reception/ 40 Banquet

Cromwell Place Bar and Lounge is open to all our visitors, providing a space to meet, relax, and eat. The Bar and Lounge serves breakfast, lunch, and aperitivo, alongside tea, coffee, and drinks.

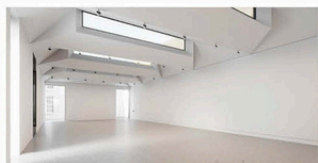
The Bar and Lounge are available for Private Hire for weddings, dinner/lunches and cocktail parties.



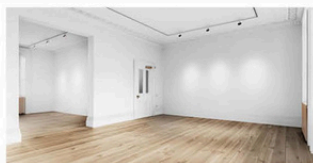
GALLERY SPACES

OUR SPACES

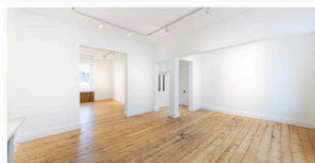
Ranging from 24m² to 195m², our gallery spaces combine period features with modern architecture. For further details on each space, including dimensions and 360° views, please click on the gallery spaces below.



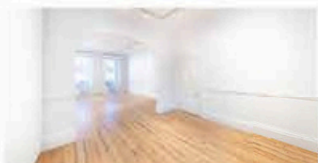
PAVILION GALLERY



GALLERY 1



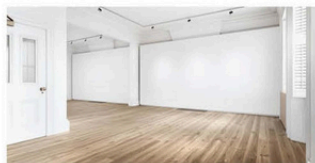
GALLERY 3



ARC GALLERY



GALLERY 5



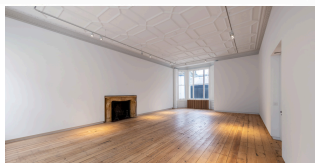
GALLERY 6



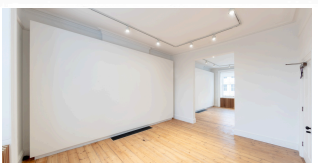
GALLERY 7



LADY HAZEL GALLERY



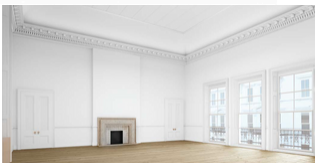
GALLERY 11



GALLERY 12



WING GALLERY



LAVERY STUDIO

For more detail on the space, including 360° views, please visit our website.
[View in 360°](#)

	TOTAL AREA in m ²	STANDING	BANQUET	THEATRE
LAVERY STUDIO	112	100	80	80
PAVILION GALLERY	195	200	120	200
CROMWELL PLACE LOUNGE	74	80	40	-
CROMWELL PLACE BAR	36	20	-	-
GALLERY 1	55	55	20	40
GALLERY 3	72	70	-	40
ARC GALLERY	43	45	14	35
GALLERY 5	56	55	-	30
GALLERY 6	55	55	-	30
GALLERY 7	48	45	14	35
LADY HAZEL GALLERY	24	80	30	30
GALLERY 11	74	80	40	70
GALLERY 12	44	40	14	30
WING GALLERY	71	80	30	40

THE FULL CAPACITY FOR 1-5 CROMWELL PLACE IS 600 PEOPLE

[View our Gallery Floorplan HERE](#)

EVENT MENUS

C R O M W E L L
P L A C E

BREAKFAST MENU

Minimum 10 guests

Dietary alternatives must be selected a minimum of seven working days prior to date of event

Selection of freshly baked pastries, coffee & tea £11 per guest

Selection of sourdough tartine £10 per guest

- Jambon de Paris and Brue Valley butter
- Westcombe ricotta and poached fruit (V)
- Smashed avocado and microgreens (VG)

Add-ons

Selection of pastries £5 per guest

Seasonal fruit platter £5 per guest

Neal's Yard yoghurt with fruit compote and granola (V) £3.5 per guest

Raw juice £4 per guest

- Super green
- Beet-tox

SHARING MENU

Minimum 12 guests, £85 per guest

Dietary alternatives must be selected a minimum of seven working days prior to date of event

Sourdough with Two Fields olive oil (VG)

ON THE TABLE

- Mozzarella di bufala with raw zucchini salad (V/GF)
- Prosciutto di Parma with black figs (GF/DF)
- Tuna, borlotti bean, bull's heart tomato and basil (GF/DF)

MAIN COURSE

Choose one meat or fish, and one vegetarian dish:

- Swaledale chicken with summer girolles and herbed breadcrumbs (DF)
- Seabass with Amalfi lemon, parsley and black olives (GF/DF)
- Risotto with yellow datterini tomato, lemon thyme and pecorino (V/GF)
- Roasted Sicilian aubergine with green bean, Vesuvio tomato, almond and basil (VG)

Served with:

- Potato al forno (VG)
- Seasonal greens (VG)

DESSERTS

Choose one:

- Torta Caprese (GF/DF)
- Pavlova with summer fruits (GF)
- Banana loaf cake with vegan vanilla ice cream (VG)

CANAPÉS

Minimum 10 guests

Dietary alternatives must be selected a minimum of seven working days prior to date of event

Minimum x 3 canapés per guest

x 3 per guest	£18	(each additional canapé £6)
x 5 per guest	£27.5	(each additional canapé £5.5)
x 8 per guest	£40	(each additional canapé £5)

COLD CANAPÉS

- Beetroot tartare, ricotta and cucumber (V/GF)
- Artichoke and parsley crostini (VG/DF)
- Bresaola with celery, rocket and gorgonzola (GF)
- Mozzarella bocconcini and pickled courgette (V/GF)
- Confit duck and pomegranate molasses on chicory (DF/GF)
- Fennel salami with sheep's cheese and pickled vegetables (GF)

HOT CANAPÉS

- Savoury choux bun with whipped feta (V)
- Aubergine and tomato in filo parcel (VG/DF)
- Portland crab gratin in courgette (DF/GF)
- Chicken liver and pickled shallot on crostini
- Harry's Bar sandwich
- Arancini with peas and prosciutto (GF)

SWEET CANAPÉS

- Pear financier (V)
- Lemon tartlet (V)
- Chocolate truffles (V/GF)

(V) Vegetarian (VG) Vegan (DF) Dairy free (GF) Gluten free

SMALL PLATES

Dietary alternatives must be selected a minimum of seven working days prior to date of event

Minimum x 3 plates per guest

£9 per plate

A selection of seasonal small plates. Chosen from the freshest, in-season produce available on the date of the event.

Examples of the type of dishes served:

- Burrata with heritage tomatoes, served with a balsamic dressing (V)
- Chicory salad with blue cheese, pears and walnuts (V)
- Prosciutto di Parma with black figs (GF/DF)
- Fennel and puntarelle salad with navel orange and olives (VG)
- Sourdough bruschetta with pumpkin ricotta and rocket pesto (V)

List subject to change and availability, all prices exclude VAT

THREE-COURSE MENU

Three-course seasonal menu, £89 per guest

Subject to change depending on availability of ingredients

Dietary alternatives must be selected at least 7 working days prior to date of event

Choose a set menu with a starter, main and dessert for all guests with a dietary alternative if required.

Sourdough with Two Fields olive oil (VG)

STARTERS

- Fresh coco bean salad with black figs and frisée (VG/GF)
- Mozzarella di bufala with nectarine, Vesuvio tomato and basil (V/GF)
- Portland crab and little gem salad with pink fir, caper and chive (DF/GF)
- Seabass carpaccio with datterini tomato with marjoram (DF/GF)
- Marinated Angus beef with green beans, shallot vinaigrette and parmesan (GF)
- Summer minestrone with Genovese pesto (V/GF)

MAIN COURSE

- Risotto with yellow datterini tomato, lemon thyme and pecorino (V/GF)
- Roasted Sicilian aubergine with green beans, bull's heart tomato, almond and basil (VG/GF)
- Wild seabass with roasted beet, rainbow chard and taggiasche olive (DF/GF)
- Chalk stream trout with marinated pepper, chickpea and horseradish (GF)
- Chicken supreme with borlotti, grilled zucchini and salsa rossa (DF)
- Swaledale lamb leg with Sicilian aubergine, potato, tomato and marjoram (DF/GF)

DESSERT

- Original beans chocolate cake with crème fraiche (GF)
- Two fields olive oil cake, grilled peach with crème fraiche (GF)
- Baked black fig with crème fraiche and amaretti (GF)
- Amalfi lemon tart (V)
- Banana loaf cake with vanilla ice cream (VG)

DRINKS MENU

CHAMPAGNE & SPARKLING WINE

Vinvita Prosecco DOC, Italy Green apple and peach flavours, with a fresh acidity.	10.5%ABV	£33.50
Highweald Brut Reserve, England Elegant with aromas of orchard and citrus fruit.	12.0% ABV	£75.00
Ruinart R De Ruinart Brut, France Lively and well-balanced, with greengage fruit. Fine bubbles and a lengthy finish.	12.0% ABV	£110.00
Krug Grand Cuvée, France Fine and elegant bubbles, with tangy flavours of lemon and grapefruit	12.5% ABV	£300.00

WHITE WINE

Il Meridione Catarratto, Terre Siciliane IGT, 2023, Italy Ripe tropical fruit aromas with hints of peach and a lightly herbal note.	12.5% ABV	£25.00
Scali Sirkel, Chenin Blanc, 2022, South Africa Quince and ripe pear, with lemongrass and a backdrop of lime.	13.0% ABV	£30.00
Olivier & Lafon, Côtes du Rhône Blanc, 2022, France Floral, round, and refreshing, with notes of ripe apricots.	13.5% ABV	£35.00
Albarino, Eiral Rias Baixas, 2022, Spain Dry with grapefruit flavours and long, clean, and rounded finish.	12.5% ABV	£42.00
Palazzone, Terre Vineate Orvieto Classico Superiore DOC, 2021, Italy Intense straw colour, dense and dry, with a balanced tart finish.	12.5% ABV	£50.00

ROSÉ WINE

La Baume Languedoc, France Pale pink, delicate, and bright with fruity notes and citrus hints.	12.5% ABV	£30.00
Bardolino Chiaretto Stefano Casaretti, 2022, Italy Fruity and intense, with hints of peach and rose.	12.5% ABV	£41.00

RED WINE

Baccolo Rosso Veneto IGT, 2021, Italy Merlot and corvina grapes, with black cherry flavours.	13.5% ABV	£25.00
Alto De Mayo, Malbec, N/V, Argentina Cherries, dark bramble fruit, and hints of violets and spice.	13.0% ABV	£30.00
Olivier & Lafon, Côtes du Rhône Rouge, 2021, France Raspberry liqueur, blackberry jam, and a full-bodied mouthfeel.	13.5% ABV	£35.00
Vina Albina, Rioja Crianza, DOC, 2020, Spain Blackberry and cassis, pomegranate, dark chocolate, and dried herbs.	13.5% ABV	£42.00
Antolini, Valpolicella Superiore Ripasso DOC, 2019, Italy Red fruits and a hint of vanilla.	13.5% ABV	£50.00

DRINKS MENU

BEER AND ALE

Peroni Nastro Azzuro	330ml	5.1% ABV	£4.55
Fullers London Pride	330ml	4.7% ABV	£4.55
Peroni Nastro Azzuro 0.0	330ml	4.7% ABV	£4.25

COCKTAILS

Royal Borough Vodka, lemon, mint, hibiscus tea, prosecco.	£12.50
The Brompton Mescal, tequila, honey, lime, ginger.	£12.50
Alexander Estate Scotch, red vermouth, bitters.	£12.50
Blank Canvas Vodka, gin, sherry, grapefruit bitters.	£12.50
Aperol Spritz Aperol, soda, prosecco, orange.	£12.00

SPIRITS

Belvedere Vodka	25ml	40% ABV	£4.00
Margin London Dry Gin	25ml	41.4% ABV	£4.00
Johnnie Walker Black Label	25ml	40% ABV	£4.00
Cantinerero Blanco Tequila	25ml	40% ABV	£4.00

MIXERS AND SOFT DRINKS

Harrogate, Sparkling / Still Water	750ml	£3.50
Fever Tree, Ginger Beer	200ml	£3.60
Fever Tree, Sicilian Lemonade	200ml	£3.60
Bottlegreen, Sparkling Pressé (Pomegranate/Apple/Raspberry)	250ml	£3.60
Coca Cola, Diet Coke, Coke Zero	200ml	£3.60

CROMWELL PLACE

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events@cromwellplace.com

+44 (0)20 8057 0773

ADDRESS:

[4 Cromwell Place](#)

[London SW7 2JE](#)

cromwellplace.com

[@cromwellplace](#)

LINKS:

[Preferred Supplier list HERE](#)

