

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

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](mailto:events@cromwellplace.com) or call +44 (0)20 8057 0773.



# LAVERY STUDIO

## CAPACITIES:

100 Standing Reception/ 80 Theatre/ 80 Banquet

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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

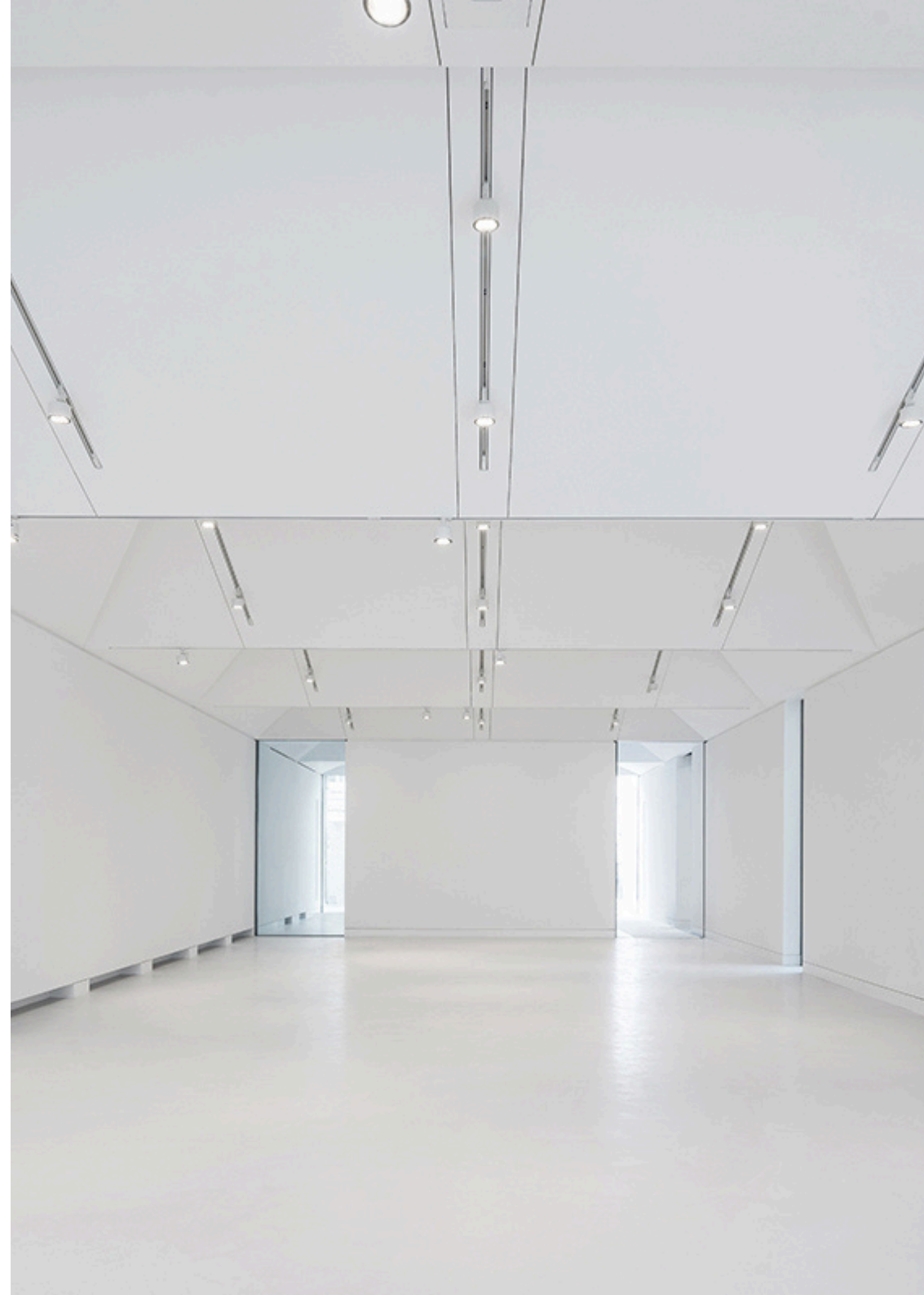
## CAPACITIES:

200 Standing Reception/ 200 Theatre/ 120 Banquet

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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 CAFÉ

## CAPACITIES:

80-100 Standing Reception/ 40 Banquet

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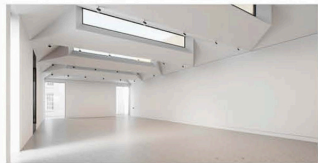
The Cromwell Place Café features interiors by Nick Vinson and is open to all visitors, providing an elegant destination to meet, relax, and enjoy delicious food. This space offers the charms of a heritage building with the comforts of a modern setting in central London. The Café serves breakfast, lunch, and aperitivo, alongside tea, coffee, and drinks.

The Cromwell Place Café is available for private hire for weddings, lunches, dinners and cocktail parties.

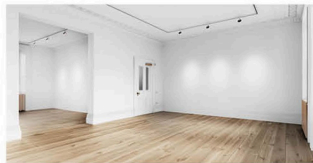


# EVENT SPACES

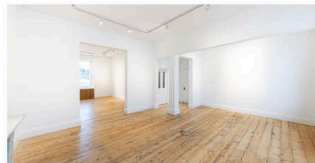
Ranging from 24m<sup>2</sup> to 195m<sup>2</sup>, our event spaces combine period features with modern architecture. For further details on each space, including dimensions and 360° views, please click on the gallery spaces below.



PAVILION GALLERY



GALLERY 1



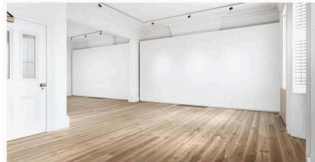
GALLERY 3



ARC GALLERY



GALLERY 5



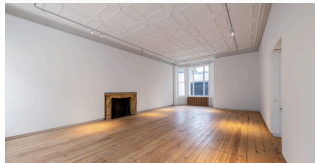
GALLERY 6



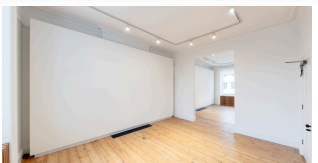
GALLERY 7



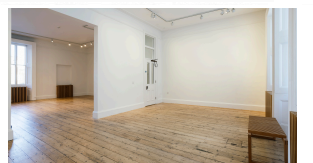
LADY HAZEL GALLERY



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 <sup>2</sup>	STANDING	BANQUET	THEATRE
LAVERY STUDIO	109	100	80	80
PAVILION GALLERY	195	200	120	200
LOUNGE	74	80	40	-
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	73	80	40	70
GALLERY 11	64	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](#)

# BREAKFAST MENU

Minimum 10 guests

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

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

Selection of sourdough tartine £12 per guest

- Jambon de Paris, Brue valley butter and cornichon
- Smashed avocado and micro green cress (V, DF)
- Westcombe ricotta and poached pear (V)

## Add-ons

Selection of pastries £5 per guest

Seasonal fruit (VG, GF) £5 per guest

Fen Farm yoghurt with fruit compote and granola (V) £3.5 per guest

Raw juice £4 per guest

- Super green (VG, GF)
- Beet-tox (VG, GF)

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

# FAMILY STYLE MENU

Minimum 12 guests, £80 per guest

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

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Sourdough with Two Fields olive oil (VG)

## ON THE TABLE

- Prosciutto di Parma with celeriac remoulade (GF)
- Mozzarella di bufala with roasted Delica pumpkin, cavolo nero pesto (V GF)
- Chicory salad with roasted beetroot, citrus and walnuts (VG, GF)

## MAIN COURSE

Choose one meat or fish, and one vegetarian dish:

- Swaledale chicken braised with fennel, marsala, cream and breadcrumbs
- Seabass with datterini tomato, marjoram and olives (GF, DF)
- Cavolo nero and taleggio risotto with girolle (V, GF)
- Tuscan chickpea and Swiss chard stew (VG, GF)

Served with:

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

## DESSERTS

Choose one:

- Torta Caprese (GF, DF)
- Pavlova with Autumn fruits (GF)
- Apple tart tatin with vanilla ice cream (VG)

List subject to change and availability, all prices exclude VAT

# CANAPÉS

Minimum 10 guests

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

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## 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)

### CANAPÉS

- Artichoke and coco bean on crostini (VG, DF)
- Pumpkin caponata on chicory (VG, DF)
- Beetroot, whipped feta on cucumber (V, GF)
- Tunworth, walnuts and pear mostarda on chicory (V, GF)
- Wild mushroom arancini (V, GF)
- Venetian salt cod on polenta (GF)
- Portland crab slaw on little gem (GF, DF)
- Smoked salmon, potato blini
- Monkfish skewer, cherry tomato, salsa verde. (GF, DF)
- Bresaola and fig (DF, GF)
- Fennel salami, Pecorino, house pickles (GF)
- Slow cooked lamb, baba ghanoush, pomegranate in pastry
- Harry's bar sandwich

### SWEET CANAPÉS

- Pear financier (V)
- Lemon tartlet (V)
- Pistachio cannoli (V)

(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

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## 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.

### Example dishes:

- Burrata with radicchio, pine nut and aged balsamic (V, GF)
- Chicory salad (V, GF)
- Bresaola with celeriac remoulade (GF)
- Fennel and Puntarelle salad (VG, GF)
- 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

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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

- Prosciutto with celeriac remoulade and walnuts (GF)
- Tunworth, chicory and roasted beetroot salad (V, GF)
- Mozzarella di bufala with roasted Delica pumpkin and cavolo nero pesto (V, GF)
- Portland crab with shaved fennel and citrus salad (DF, GF)
- Marinated Angus beef with radish and shaved parmesan (GF)
- Autumn leaves and lentil salad with pomegranate molasses (VG, GF)
- Buckwheat risotto with king oyster mushroom and black truffle (VG, GF)

## MAIN COURSE

- Roasted spiced Delica pumpkin and cauliflower with tomato, almond and coriander (VG, GF)
- Swaledale lamb neck fillet with fennel Parmigiana and watercress
- Chalk stream trout with heritage carrot, chard and horseradish (GF)
- Cornish hake with potato, dried porcini and leek "al forno", salsa verde (GF, DF)
- Guinea fowl Saltimbocca, prosciutto, sage, spinach and coco bean (GF)
- Slow cooked Swaledale pork with turnip top and chickpeas (GF, DF)

## DESSERT

- Amalfi lemon tart
- Pistachio tiramisu (GF)
- Original Beans chocolate cake with crème fraiche (GF)
- Baked pear with hazelnut biscotti, chocolate and cream
- Apple tart tatin with vanilla ice cream (VG)

# DRINKS MENU

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## CHAMPAGNE & SPARKLING WINE

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

## WHITE WINE

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

## ROSÉ WINE

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

## RED WINE

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

# DRINKS MENU

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## 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

<b>Royal Borough</b> Vodka, lemon, mint, hibiscus tea, prosecco.	£12.50
<b>The Brompton</b> Mescal, tequila, honey, lime, ginger.	£12.50
<b>Alexander Estate</b> Scotch, red vermouth, bitters.	£12.50
<b>Blank Canvas</b> Vodka, gin, sherry, grapefruit bitters.	£12.50
<b>Aperol Spritz</b> 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
Belvoir, Lemonade	250ml	£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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[@cromwellplace](#)

LINKS:

[Preferred Supplier list](#)

