THE TOWER VIEW PRIVATE ROOM AT **THE IVY** TOWER BRIDGE

The Tower View Private Room At The Ivy Tower Bridge accommodates 38 guests on one long table, 52 guests across two tables or 150 guests for a standing cocktail reception. The Tower View Private Room offers stunning views of The Tower of London and Tower Bridge, and when hired exclusively the space provides an impressive setting in which to entertain clients, colleagues, friends or family.

The walls of the Tower View Private Room space are adorned with colourful vintage prints and artwork inspired by Tower Bridge and the Tower of London, and its polished parquet floor adds a touch of glamour to this already striking private space. The Tower View Private Room also features a beautiful pale orange onyx bar, decorated with antique brass rod detailing, perfect for both seated dining and standing receptions.

With a selection of menus available, specially created by our Executive Chef, Sean Burbidge, The Tower View Private Room is equally as suited to private parties as it is to corporate breakfasts, lunches and dinners.

Complimentary menu cards and place cards are provided for each event and each table is decorated with seasonal flowers and tea lights.

CONTACT US

Alice Boesso

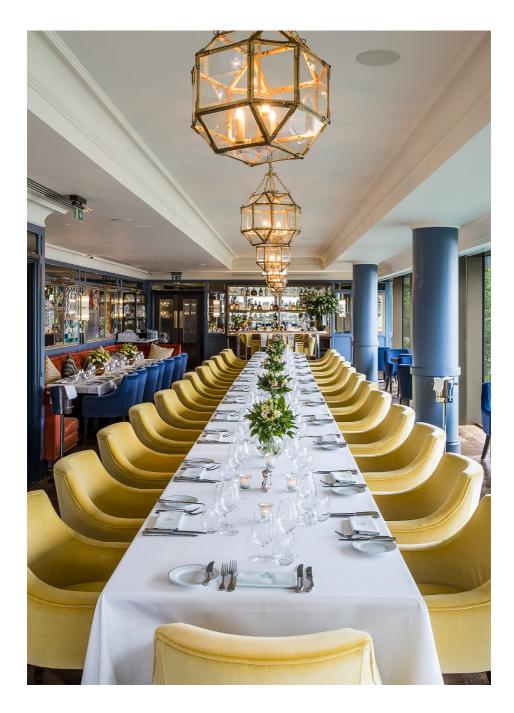
020 3935 1980 | events.ivytower@theivy-collection.com

1 Tower Bridge, Tower Bridge Road, London, SE1 2AA 020 3146 7723 | www.theivytowerbridge.com



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Please select **one** menu for your whole party.

Truffle arancini Fried Arborio rice balls with truffle cheese 5.50 Salted smoked almonds Hickory smoked and lightly spiced 3.50 Spiced green olives Gordal olives with chilli, coriander and lemon 3.50

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- MENUA -£45

Endive and Stilton salad

Shaved apple, cranberries and caramelised hazelnuts

Salmon and smoked haddock fish cake *Crushed pea and herb sauce with a soft poached hen's egg, baby watercress and tenderstem broccoli*

Classic crème brûlée Classic set vanilla bean custard with a caramelised sugar crust

Selection of teas and filter coffee

- MENUB -£50

Buffalo mozzarella Crispy artichokes, pear and truffle honey

Chicken bourguignon Flat-iron chicken with crispy skin, creamed potato, chestnut mushrooms and bacon lardons

Rich chocolate mousse Dark chocolate mousse with raspberries and a salted crunchy peanut caramel topping

Selection of teas and filter coffee



Mini chocolate truffles 3.50 With a liquid salted caramel centre

Selection of three cheeses 12.50 Cashel Blue, Quicke's and Camembert from Normandy with pear chutney, caramelised pecans, olive croutons, rye crackers

All prices include VAT, a 12.5% service charge applies. We cannot guarantee the total absence of allergens in our dishes. Please notify us of any food allergies or intolerances and we will cater for these separately.

Please select one menu for your whole party.

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MENU C -£55

Oak smoked salmon

Smoked salmon, black pepper and lemon with dark rye bread

The Ivy shepherd's pie

Slow-braised lamb shoulder with beef and Wookey Hole Cheddar potato mash with peas, sugar snaps and baby shoots

Frozen mixed berries

Frozen mixed berries with yoghurt sorbet and warm white chocolate sauce

Selection of teas and filter coffee

MENU D -

£60

Duck liver parfait

Caramelised hazelnuts, truffle and a tamarind glaze with pear and ginger compote, toasted brioche

Blackened cod fillet

Baked in a banana leaf with a soya and sesame marinade, citrus-pickled fennel, grilled broccoli, chilli and yuzu mayonnaise

> Cappuccino cake Warm chocolate cake, milk mousse and coffee sauce

Selection of teas and filter coffee

Mini chocolate truffles 3.50 *With a liquid salted caramel centre*

Selection of three cheeses 12.50 Cashel Blue, Quicke's and Camembert from Normandy with pear chutney, caramelised pecans, olive croutons, rye crackers

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£70 Crispy duck salad

MENU E -

Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger

Slow-cooked lamb shoulder

Herbed crumb, Dijon mustard, creamed potato, carrots, swede and a rosemary sauce

Apple tart fine

Baked apple tart with Calvados caramel and Madagascan vanilla ice cream

Selection of teas and filter coffee



MENU F

£75

Prawn cocktail

Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce

English matured 7oz/198g fillet steak

Chargrilled English matured 7oz fillet steak served with dauphinoise potatoes, green beans and watercress, peppercorn or Béarnaise sauce

Rum baba

Plantation rum soaked sponge with Chantilly cream and raspberries

Selection of teas and filter coffee

Mini chocolate truffles 3.50 With a liquid salted caramel centre

Selection of three cheeses 12.50

Cashel Blue, Quicke's and Camembert from Normandy with pear chutney, caramelised pecans, olive croutons, rye crackers

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- MENU G -£80

Half poached lobster salad

Half poached lobster with cucumber and watermelon salad, Amalfi lemon and basil mayonnaise

Fillet of beef Wellington

Truffle beef Wellington with mushroom duxelles, creamed potato, honey-glazed baby carrots and red wine sauce

Chocolate bombe

Melting chocolate bombe with milk foam and a vanilla ice cream and honeycomb centre with hot salted caramel sauce

Selection of teas and filter coffee

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Mini chocolate truffles 3.50 With a liquid salted caramel centre

Selection of three cheeses 12.50

Cashel Blue, Quicke's and Camembert from Normandy with pear chutney, caramelised pecans, olive croutons, rye crackers

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The following menu is available for parties of up to 15 maximum. Guests are welcome to order their dishes on the day of their event.

MENU H -

Oak smoked salmon

Smoked salmon, black pepper and lemon with dark rye bread

Crispy duck salad

Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, coriander and ginger

Mozzarella di bufala

San Marzanino tomatoes with Nocellara olives, sourdough croutons, pesto and baby basil



The Ivy shepherd's pie

Slow-braised lamb shoulder with beef and Wookey Hole Cheddar potato mash with peas, sugar snaps and baby shoots

Whole baked sea bass

Baby plum tomatoes, fennel, Nocellara olives, caper and shallot dressing with tenderstem broccoli

Roasted butternut squash with grains

Buckwheat, chickpeas, pumpkin seeds and pomegranate with crumbled bean curd, harissa sauce and coriander dressing



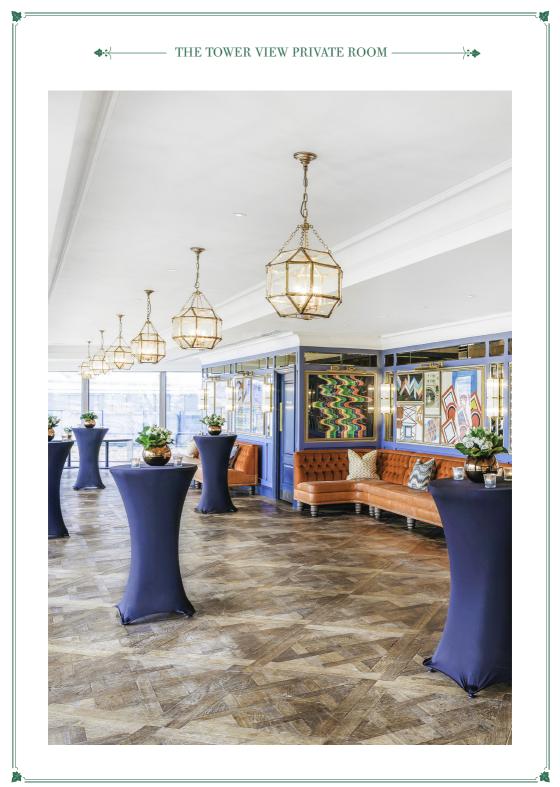
Classic crème brûlée Classic set vanilla bean custard with caramelised sugar crust

Frozen mixed berries Frozen mixed berries with yoghurt sorbet and warm white chocolate sauce

Chocolate bombe

Melting chocolate bombe with milk foam and a vanilla ice cream and honeycomb centre with hot salted caramel sauce

Selection of teas and filter coffee



CANAPÉS

We recommend 4 canapés per person for a pre-dinner reception or 12 per person for a drinks party.

Truffle arancini Fried Arborio rice balls with truffle cheese 5.50

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Salted smoked almonds Hickory smoked and lightly spiced 3.50 Spiced green olives Gordal olives with chilli, coriander and lemon 3.50

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SAVOURY CANAPÉS

£2.50 per bite

Crunchy tempura prawns with matcha green tea sauce Mini smoked haddock and salmon fishcake with horseradish mayonnaise Watermelon cube with feta, black olive and mint (v) Grilled sirloin skewers with truffle mayonnaise Duck liver parfait, hazelnut crumble on toasted brioche Crispy duck, hoisin, ginger and chilli Grilled chicken skewers with avocado houmous Mini roast beef Yorkshire pudding with shaved horseradish Truffle arancini (v) Lobster cocktail cornet with caviar Ponzu marinated tuna tartare, avocado and sesame Mini red pepper tart, whipped goat's cheese and basil (v)

Spiced green cucumber gazpacho shot with mint (v)

SWEET CANAPÉS

Raspberry cheesecake tart White chocolate and passion fruit ice cream balls Mini lemon meringue pie Macarons Crème brûlée doughnuts

SMALL DISHES

We recommend 6 bowl food options per person for a drinks party.

SAVOURY BOWLS

Tuna tartare, soy and sesame

The Ivy shepherd's pie

Endive and Stilton salad with shaved apple, cranberries and caramelised hazelnuts (v)

Buffalo mozzarella with crispy artichokes, pear and truffle honey (v)

Seasonal risotto

Bang bang chicken, with cucumber, radish, baby gem and sweet chilli and peanut dressing

Classic prawn cocktail

Crispy duck and five spice salad

SWEET MINI DISHES

£6.50

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Classic crème brûlée

Vanilla panna cotta

Chocolate and lavender flowerpot

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BREAKFAST

Please select **one** menu for your whole party.

MENU A -£20

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Toast and preserves

A choice of white, granary and gluten-free bread, served with strawberry jam, apricot jam and marmalade

Gluten-free organic granola

Puffed rice, buckwheat, quinoa grains, apricot, coconut, toasted seeds with berries and almond milk

Bacon and egg brioche roll

Smoked streaky bacon and fried hen's egg

MENU B £25

4-X

Selection of mini pastries and preserves

Mini croissant, chocolate twist, pain aux raisin and wild berry Danish, served with butter and preserves

Gluten-free organic granola

Puffed rice, buckwheat, quinoa grains, apricot, coconut, toasted seeds with berries and almond milk

Please select **one** for the entire party

Eggs Benedict

Pulled honey roast ham, toasted English muffins, two poached hen's eggs with hollandaise sauce and watercress

OR

Eggs Royale

Smoked salmon, toasted English muffins, two poached hen's eggs with hollandaise sauce and watercress



Menus come with a serving of freshly squeezed orange juice and English Breakfast tea or filter coffee

BREAKFAST

Please select **one** menu for your whole party.

MENU C -£28

Green juice

Avocado, celery, apple, spinach, watercress, cucumber, citrus and mint

Half caramelised pink grapefruit

Warm half grapefruit with caramelised demerara sugar

Gluten-free organic granola

Puffed rice, buckwheat, quinoa grains, apricot, coconut, toasted seeds with berries and almond milk

Poached hen's eggs with avocado, tomato and sesame

Chopped avocado with roast plum tomatoes and poached hen's eggs on toasted granary with sesame dressing

MENU D

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£32

Selection of mini pastries and preserves

Mini croissant, chocolate twist, pain aux raisin and wild berry Danish, served with butter and preserves

Gluten-free organic granola

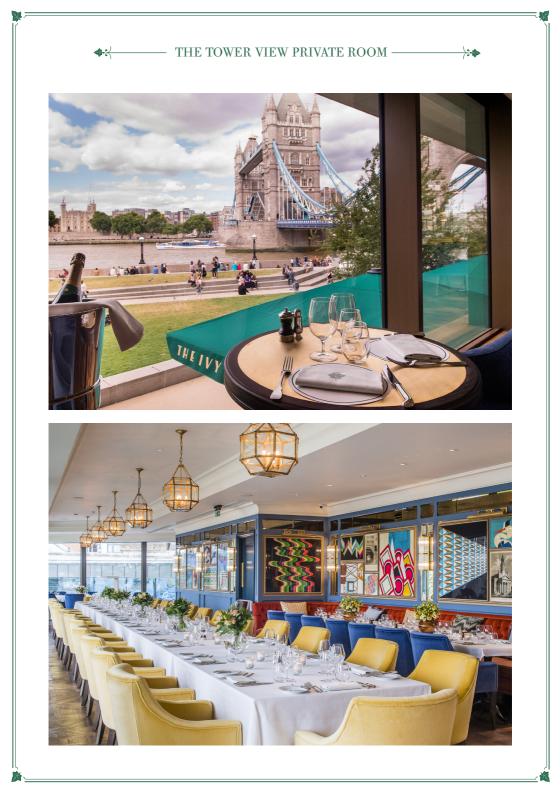
Puffed rice, buckwheat, quinoa grains, apricot, coconut, toasted seeds with berries and almond milk

The Ivy full English breakfast

Smoked streaky sweet cured bacon, Cumberland herbed sausage, fried hen's eggs, black pudding, roast plum tomatoes, grilled flat mushrooms and baked beans, served with sourdough toast

4

Menus come with a serving of freshly squeezed orange juice and English Breakfast tea or filter coffee



DRINKS

X

- 50

♠÷/ COCKTAILS	\longrightarrow
The Ivy Royale flute Hibiscus gin, sloe infusion, rose water & The Ivy Champagne	10.75
Rhubarb & Raspberry Crumble hi-ball Slingsby rhubarb gin, Chambord, lemon juice & Fever-Tree ginger beer	9.00
Elderflower & Juniper G&T rocks Juniper-rich Plymouth gin paired with Fever-Tree elderflower tonic & citru.	9.5 0
Orchard G&T rocks Chase Seville orange gin, RinQuinQuin à la Pêche & Creole bitters with Fever-Tree Mediterranean tonic	9.50
Peach Bellini flute Peach purée & Prosecco COOLERS & JUICES	8.50
Beet It Beetroot, carrot, apple juice	4.00
Green Juice Avocado, mint, celery, spinach, apple, parsley	4.00
Mixed Berry Smoothie Strawberry, raspberry, blueberry, banana	4.50
Power Up Wheatgrass, pineapple, papaya, orange	4.95
Rosemary Lemonade Rosemary infusion, lemon & lime with sparkling water	3.50
Peach & Elderflower Iced Tea Peach, elderflower & lemon with Ivy 1917 & Afternoon tea blends	4.50
Strawberry & Vanilla Soda A blend of strawberry, fruits & vanilla with Fever-Tree soda water	5.95
Vanilla Spiced Sour A non-alcoholic sour using Seedlip Spice, lemon juice, vanilla syrup & egg wh	5.95 hite
SOFT DRINKS	
Coca-Cola, Diet Coke, Coke Zero	3.25
Fever-Tree soft drinks range of tonics, Madagascan cola, ginger beer, ginger ale, lemonade	3.25
Acqua Panna still mineral water 750ml	3.75
San Pellegrino sparkling mineral water 750ml	3.75
☆──── BEERS & CIDER ────	
The Ivy Craft Lager, Scotland, 4.4% abv, 330ml	4.75
Paolozzi Helles Lager, Edinburgh, Scotland, 5.2% abv, 330ml	5.25
Harviestoun "Bitter & Twisted" Golden Ale Scotland, 4.4% abv, 330ml	4.75
Chapel Down Curious IPA, Kent, England, 4.4% abv, 330ml	5.00
Harviestoun Old Engine Oil, Scotland, 6% abv, 330ml	5.00
Aspall Cyder, Suffolk, England, 5.5% abv, 330ml	5.00
BrewDog Nanny State , Scotland, 0.5% abv, 330ml Packed full of hop flavours without the alcohol	4.00

FACILITIES & FURTHER INFORMATION -



Capacity

The Tower View Private Room accommodates up to 52 guests seated or 150 standing



Access, Service & Departure Times

Breakfast – access: 8.00 am | service: 8.30 am | guests' departure: 10.30 am Lunch - access: 11.30 am | service: noon | guests' departure: 4.30 pm Dinner – access: 6.00 pm | service: 6.30 pm | guests' departure: midnight (Sunday guests' departure 11:30 pm)



Service charge: 12.5%

Menu cards can be printed and dedicated to your requirements

Multiple displays of seasonal flowers are provided. Additional flowers can be arranged via our florist

Candles can be supplied to suit your table layout



Private bar

An iPod docking station is available for your own use or background music can be provided. We do not have the facilities for DJs or dancing

AV equipment can be provided at an extra cost



Complimentary Wi-Fi



Corkage is not permitted

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