

THE WINE ROOM

Tucked away on the ground floor, the Wine Room offers an intimate setting surrounded by our collection of bottles from across the world. It's a space made for long dinners and lingering conversation – close enough to feel the energy of the room, yet private enough to make it your own.

CAPACITY - 8-12 GUESTS

MINIMUM SPEND £1,000 (UP TO 10 GUESTS)
£100 PER ADDITIONAL GUEST

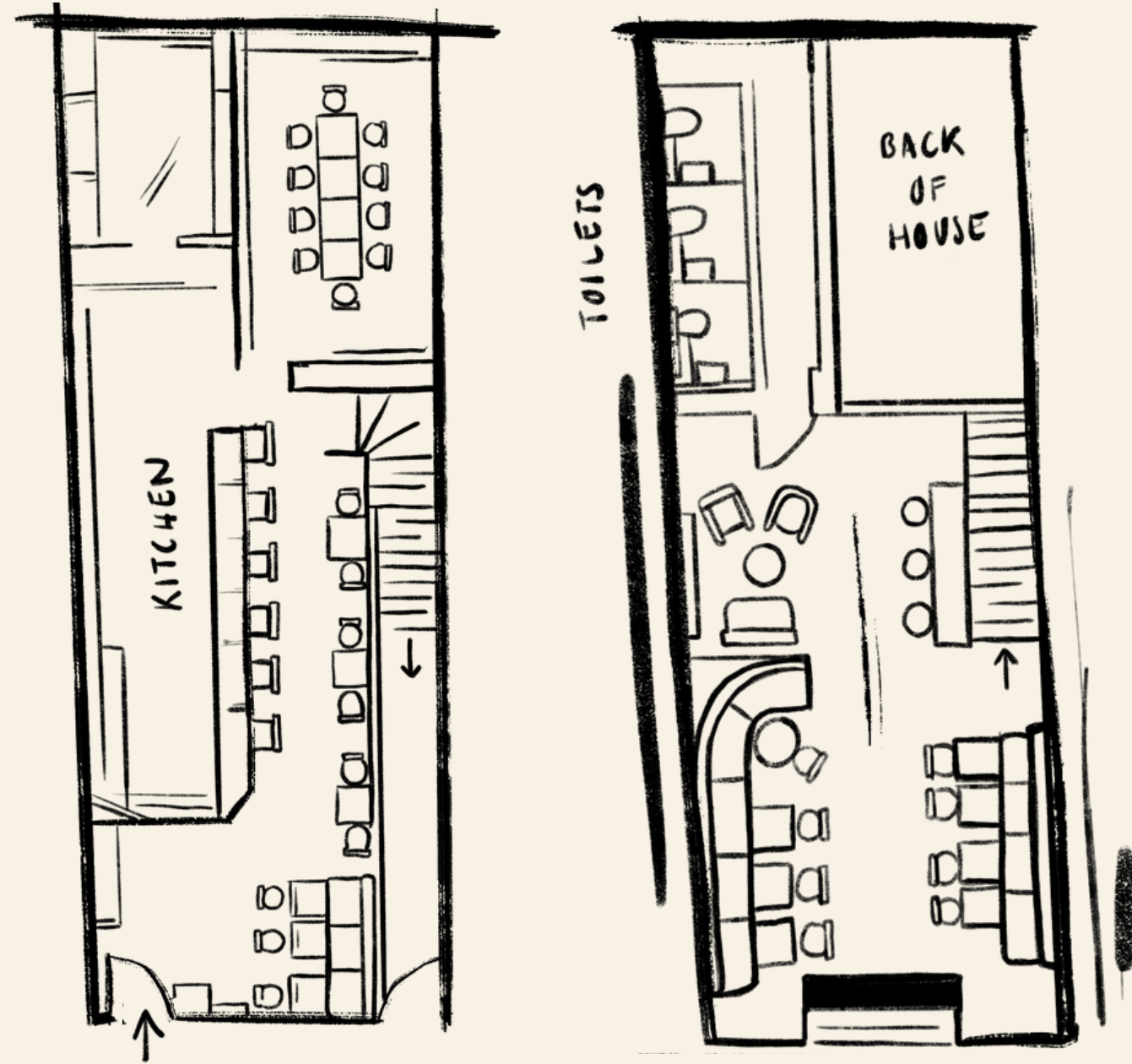
50% PRE-PAYMENT REQUIRED.
FINAL NUMBERS DUE 48 HOURS IN
ADVANCE.



FULL VENUE

GROUND FLOOR

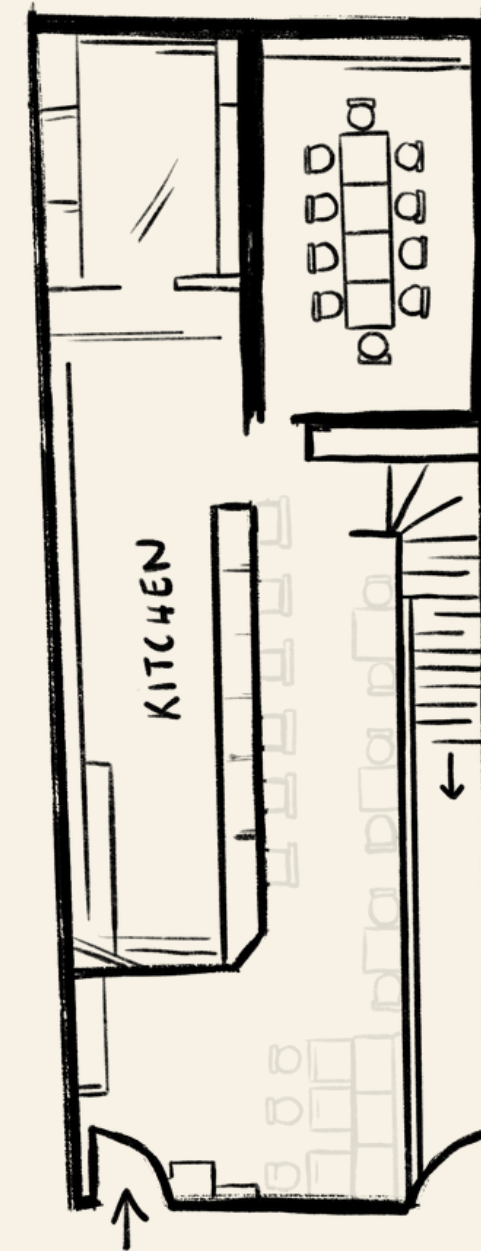
DOWNSTAIRS - THE GREEN ROOM



GOLBORNE
RO.

WINE ROOM

GROUND FLOOR



GOLBORNE
RO.

SET MENU'S

MENU'S ARE DESIGNED TO BE SHARED
FULL LIST OF ALLERGENS AVAILABLE

CAIA SET

(£85 PER PERSON)

SMALL

Maldon Oysters, calamansi & chilli

Fried Olives, pork & prawn

Flatbread, za'atar & bottarga taramasalata

Potato Pavé, sour cream & trout roe

Lamb Cutlet, anchovy & white wine marinade

PLATES

Courgette Carpaccio, stracciatella & pistachio pesto

Hamachi Crudo, burnt mandarin ponzu & mustard oil

Cacio e Pepe, cheung fun

Iberico Ribs, 24 hours slow cooked, house glaze

DESSERT

Tiramisu, ube, matcha & white chocolate

CAIA SIGNATURE SET

(£125 PER PERSON)

SMALL

Maldon Oysters, calamansi & chilli

Fried Olives, pork & prawn

Flatbread, za'atar & bottarga taramasalata

Potato Pavé, sour cream & caviar

Lamb Cutlet, anchovy & white wine marinade

PLATES

Courgette Carpaccio, stracciatella & pistachio pesto

Hamachi Crudo, burnt mandarin ponzu & mustard oil

Cacio e Pepe, cheung fun

Beef Ribeye, dairy cow, peppercorn jus

SIDES

Leek Gratin, comté & charred leek oil

Fries, aioli

DESSERT

Tiramisu, ube, matcha & white chocolate

SAMPLE WINE LIST

DRINKS, FOOD & MUSIC



46 GOLBORNE RD, LONDON W10 5PR

WINES OF THE WORLD

SPARKLING

NV	Guillaume, La Flûte Enchantée Franche Comté, France CHARDONNAY PINOT NOIR, PINOT MEUNIER	14/75
NV	Lanson Black Label, Champagne, France CHARDONNAY PINOT NOIR, PINOT MEUNIER	17/95
NV	Porte Noire Petite Porte, Champagne, France CHARDONNAY PINOT NOIR, PINOT MEUNIER	19/110

WHITE

2024	Adega De Monção Fresco, Vinho Verde, Portugal ALVARINHO, TRAJADURA	9/27/46
2023	Abadía De San Campio, Bodegas Terras Gauda, Galicia, Spain ALBARIÑO	12/36/64
2024	Markus Altenburger, Vom Kalk Burgenland, Australia CHARDONNAY	13/39/70
2023	Riesling Albert Mann, Alsace, France RIESLING	14/42/75
2020	Clos Varambon, Pouilly Fuissé, Burgundy, France CHARDONNAY	22/66/120

PINK & ORANGE

2024	Saint Béatrice, Côtes de Provence, France CINSAULT, GRENACHE, CABERNET SAUVIGNON	13/39/75
2022	Phoenix Orange, Qannboubine Valley, Lebanon MERWAH	13/39/70

RED

2021	Ferran Pradets Rouge, Côte du Marmandais, France MERLOT, CABERNET SAUVIGNON, MALBEC, CABERNET FRANC	9/27/46
2023	Jasci & Marchesani Montepulciano D'Abruzzo, Abruzzo, Italy MONTEPULICANO	11/33/56
2023	Vignoble Guillaume, France-Comté, France PINOT NOIR	13/39/68
2019	Perelada Balduino Y Fabiola, Catalunya, Spain CABERNET SAUVIGNON, GRENACHE, MERLOT, SYRAH	17/51/96
2019	Château Cantenac, St Emilion Grand Cru Bordeaux, France MERLOT, CABERNET SAUVIGNON, CABERNET FRANC	21/63/115

A DISCRETIONARY 13.5% SERVICE CHARGE WILL BE ADDED TO YOUR FINAL BILL. PLEASE LET OUR TEAM KNOW IF YOU HAVE ANY ALLERGIES, FULL ALLERGENS INFORMATION AVAILABLE.

@CAIA.LONDON

SAMPLE COCKTAIL LIST

C O C K T A I L S

SUNSHINE NEGRONI	15
Papa Salt Gin, Campari, Azaline, Noilly Prat, Lime Leaf, Limoncello	
DOM PEDRO	17
Sagatiba Cachaça, Cremant, Ruby Port, Peach, Lemon	
LONG COUNT	15
Banhez Mezcal, Lemon, Honey, Blackcurrant	
KING GEORGE SPRITZ	14
Savoia Orancio, Prosecco, Italian Basil	
EAST 8 HOLD UP	14
Element 29 Vodka, Aperol, Pineapple, Passionfruit, Lime	
HAY'S PUNCH	15
Boxer Gin, Limoncello, Lemon, Vanilla, Passionfruit, Milk, Clarified	
L'HERBORISTE	15
Byrrh Quinquina, Campari, Plum, Lemon, Seltzer	
THE MARSHALL	14
Flaming Pig Irish Whiskey, Compass Box Glasgow Blend, Lemon, Peach, Mint, Honey, Pomegranate	



PENNY FUSE.....	15
Belsazar Rosé, Element 29 Vodka, Lime Sherbet, Lime, Fever-Tree Tonic	
BIJOU	15
Papa Salt Gin, Cocchi Vermouth di Torino, Green Chartreuse	
TOREADOR DEL DIABLO	15
Cazcabel Blanco, Campari, Apricot, Ginger, Lemon, Honey	
YELLOW KOI	14
Sagatiba Cachaça, Dry Curaçao, Shiso, Yuzu, Grapefruit, Agave	
ALFONSO #10.....	15
Banhez Mezcal, Alameda Sherry, Campari, Aperol	
ROCKSTAR OLD FASHIONED	15
Cacao Butter Washed Evan Williams Bourbon, Hazelnut, Chocolate Bitters	

DIRECT MARTINI 16

Seven parts Tanqueray 10 Gin or Ramsbury Vodka to one part Dolin Dry Vermouth, served straight from the freezer

TERMS & CONDITIONS

MINIMUM SPEND & SERVICE CHARGE

All event packages are subject to a minimum spend, inclusive of VAT but exclusive of a discretionary 13.5% service charge applied to the final bill. If the minimum spend is not met, the shortfall will be charged as room hire.

MENU & PRE ORDERS

Final menu selections and any dietary requirements must be confirmed in advance:

- Wine Room & Green Room Semi-Exclusive - final numbers confirmed at least 48 hours before the event.
- Green Room Exclusive & Full Venue Hire - final numbers confirmed at least one week before the event.

FOOD & DRINK POLICY

External food or drink is not permitted unless agreed in writing.

Corkage is £40 per 750ml wine bottle. External cakes are welcome with a £5 per person plating fee.

MUSIC AND SOUND

Music levels and playlists are managed by the Caia team to maintain the atmosphere of the venue and comply with local regulations.

PHOTOGRAPHY AND FILMING

Photography and filming are permitted for personal use. Commercial shoots or branded content require prior written approval from the Caia team.

DEPOSITS & PAYMENTS

A 50% deposit of the agreed minimum spend is required to confirm all bookings. The remaining balance must be settled on the day of the event.

Deposits are refundable up to 7 days before your booking date.

CANCELLATION POLICY

After the confirmation deadline, 50% of the per-head minimum spend may be retained for late cancellations. No-shows on the day will be charged at the full per-head rate.

GUEST CONDUCT & VENUE USE

We ask all guests to respect the venue and our team throughout your event. The client assumes responsibility for any damage to the venue, fixtures, or furnishings during the event.

Additional cleaning fees may apply if the space requires extra service following the booking.

External music, decorations, or entertainment require prior written approval from Caia's events team.

FORCE MAJEURE

Caia will not be liable for any failure to perform its obligations due to circumstances beyond its reasonable control, including but not limited to acts of nature, government restrictions, or equipment failure.