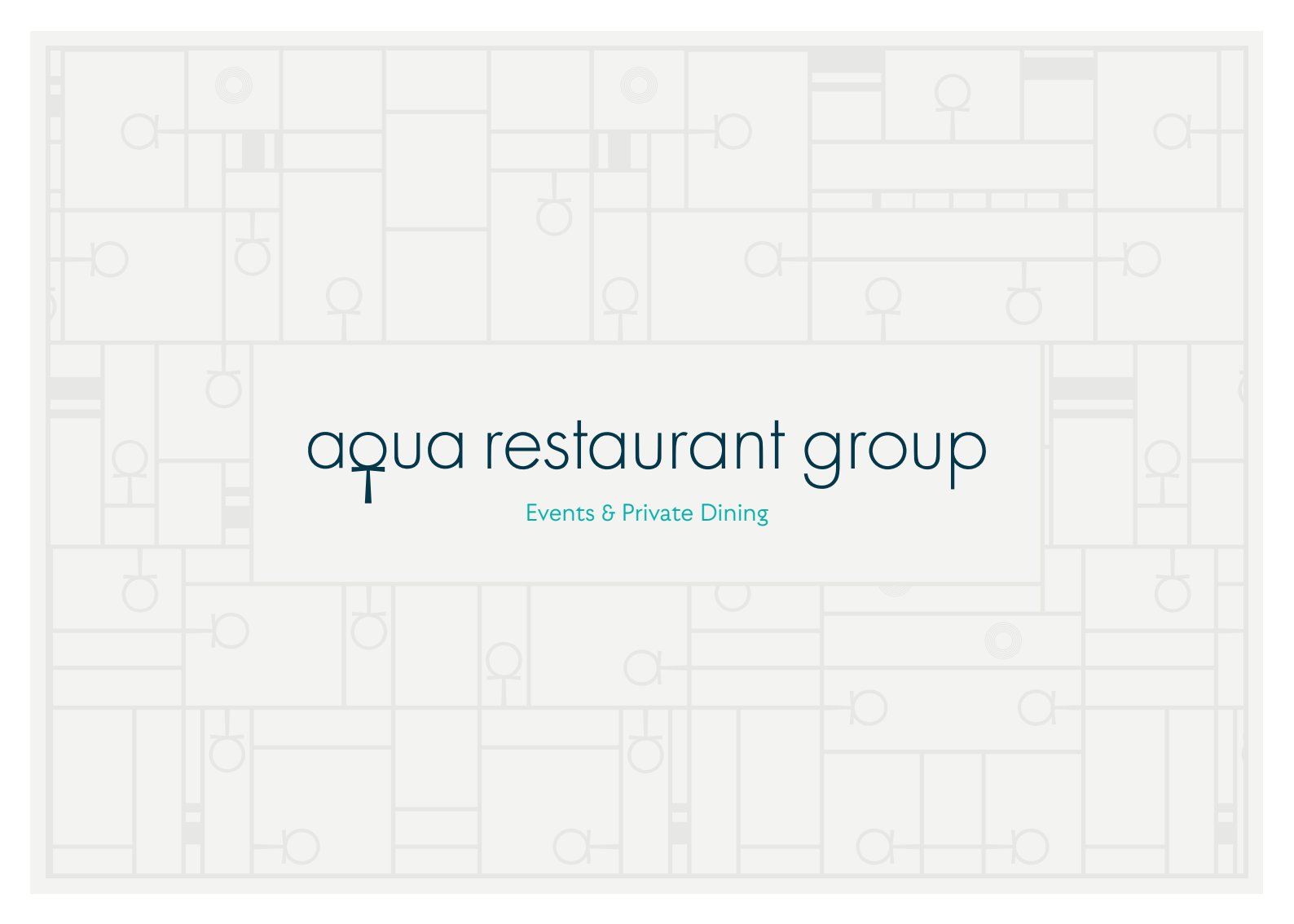
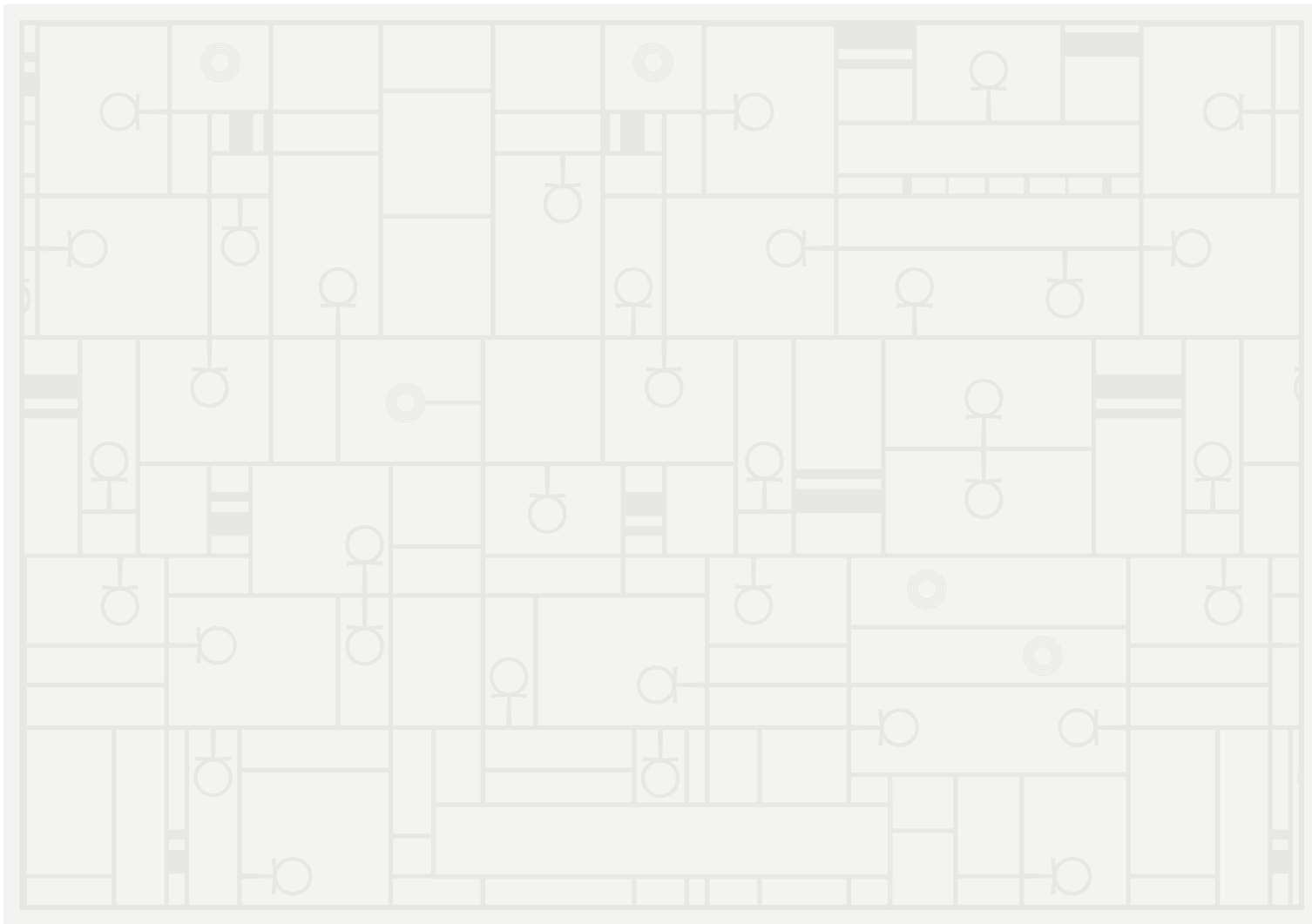




aqua restaurant group

Events & Private Dining



aqua restaurant group

In 2000, Singaporean-born British, former lawyer David Yeo, was living in Hong Kong and was encouraged by friends to open a restaurant as a result of his phenomenal at-home entertaining. From a simple 60-cover kitchen, Aqua Restaurant Group has grown to a culinary empire of over 23 restaurants and bars across the globe in London, Hong Kong, New York, Miami and Dubai.

Throughout the years, Aqua Restaurant Group's fundamental philosophy has remained unchanged; to prepare exquisite food using the freshest, highest quality produce and to prepare it in a way where the true flavours shine. This is coupled with service that is approachable and unobtrusive, and always in a jaw-dropping stylish environment that features the very best of innovative contemporary design, right down to the last small details, which has become the hallmark of Aqua Restaurant Group.

London's first site housing innovative Japanese Aqua Kyoto and contemporary Spanish restaurant Aqua Nueva opened on Regent Street in 2009. In 2013, Aqua Shard and the acclaimed Northern-Chinese restaurant Hutong were simultaneously opened.

All four venues serve exquisite cuisine in superbly designed spaces with professional, friendly service, perfect for a huge array of events; from intimate private dining for 8 to high profile film premieres for 800 and everything in between.

Private Dining Room



Aqua Restaurant Group | Events and Private Dining

aquashard

With breathtaking panoramic views of London and a stylishly modern interior, Aqua Shard, located on level 31 of The Shard, is one of the city's hottest destinations for events.

Offering contemporary British cuisine and carefully crafted cocktails, Aqua Shard has the capacity, experience and wow factor to host a variety of private events including film premieres or award ceremonies, cocktail receptions, exclusive breakfasts, lunches or dinners, press and product launches and more.

The event menus offer the finest seasonal British produce from carefully sourced local suppliers, beautifully prepared using innovative techniques.

For reception events, to offer flexibility, all canapés & bowls have been individually priced so that you can design a bespoke menu to suit your guests.

For group dining events over 12 guests, 1 set menu will be required for your entire party with the exception only of vegetarians and guests with special dietary requirements.

Aqua Shard Level 31 The Shard, 31 St. Thomas Street, London SE1 9RY

Events 020 3011 3234 | **Private Dining** 020 3011 3231
shardevents@aquashard.co.uk | aquashard.co.uk

Aqua Shard



Aqua Restaurant Group | Events and Private Dining

Private Dining Room



Event Space Set-up



Aqua Shard Restaurant



Event Space Set-up



Sample Dinner Menu

Choice on the day between

Starter

Hand-picked Cornish crab, oscietra caviar, brown crab soup, toasted sourdough
or
Rabbit & duck terrine, beetroot & strawberry jam, rapeseed buns
or
Courgette flower fried, broccoli & green bean salad, purple basil, raisin & cider dressing v

Main Course

A selection of side dishes to be served alongside
Grilled blue lobster, warm new potato & broccoli salad, grilled apricots, elderflower butter
or
Hereford 28 day dry-aged beef fillet, braised artichoke, green bean & pepper salad, cobble lane pancetta
or
Aubergine & mozzarella tortellini, Spring peas, spinach, borage flowers, spicy sauce v

Dessert

Rosemary & almond tart, roasted apricot, apricot sorbet
or
Elderflower panna cotta, raspberries, honeycomb, lemon gel
or
The Shard, passion fruit, raspberry, guava

Coffee & Petit fours

Cheese & Port, British finest artisanal cheese selection, fruit chutney, fruit & nut bread (supplement)

Please note, all menus included in this pack are sample menus only, therefore details and prices are subject to change. Please contact us for full and up-to-date menus.

Fillet of Hereford beef cottage pie, shallot, king oyster mushroom, port jus



Sample Canapé & Bowl Food Menu

Fish Canapés

Seared mackerel, tomato jam, strawberries
Tuna tartare, cherry jelly, caramel soya
Scallop ceviche, sweet potato, Champagne
Mini smoked salmon bagel, pickled cucumber, crème fraiche

Meat Canapés

Seared beef, daikon, spicy dressing
Rabbit & duck terrine
Slow-cooked pork belly, burnt apple purée
Chorizo sausage, rhubarb, piccalilli

Vegetarian Canapés

Pumpkin arancini, black truffle
Seasonal vegetable quiche
Leek & Stilton tartlet
Westcombe Cheddar cheese gougère

Desserts Canapés

Lemon & blackcurrant posset
Salted caramel chocolate tart
White chocolate & raspberry jammie dodger

Fish Bowl Food

Battered cod, mushy peas, tartare sauce
Grilled Scottish salmon, caviar, lemon sauce
Grilled halibut, crushed potato, spinach & grape salad
Roasted scallops, cauliflower cream, caper & lemon pesto

Meat Bowl Food

Lamb fillet stew, crispy mushrooms, tomato hollandaise
Roasted sirloin, potato cream, shallot jus
Pork belly, braised red cabbage, burnt apple, crispy sage
Grilled lamb cutlets, white bean stew, herb salad

Vegetarian Bowl Food

White truffle polenta, sauté mushrooms, toast
Bubble & squeak, seasonal greens, soft quail egg
Roasted mushrooms, confit garlic, goat's cheese
Red pepper gnocchi, spinach & black olive salad

Please note, all menus included in this pack are sample menus only, therefore details and prices are subject to change. Please contact us for full and up-to-date menus.



Bowl Foods



Canapés

Sample Cocktails & Wine Menu

Cocktails

Heavenly Punch
KLEOS Mastiha gin, Ketel One vodka, peach, orange blossom, tangerine, cardamom, Norfolk sage, black pepper

The Clipper
Asparagus Don Julio blanco, dry sherry, beech smoked pineapple, roasted hazelnut, Earl Grey, grapefruit, sesame

Cosmotropical
Ketel One vodka, lychee, rose, grapefruit, peach, sour berries, red wine, coconut milk

Flora
Cîroc Red Berry vodka, Whitley Neil rhubarb & ginger gin, elderflower, raspberry, bubbles

Wine List

Champagne
Veuve Clicquot, “Yellow Label” Brut France
Ruinart, Blanc de Blanc, France
Ruinart Rosé, France

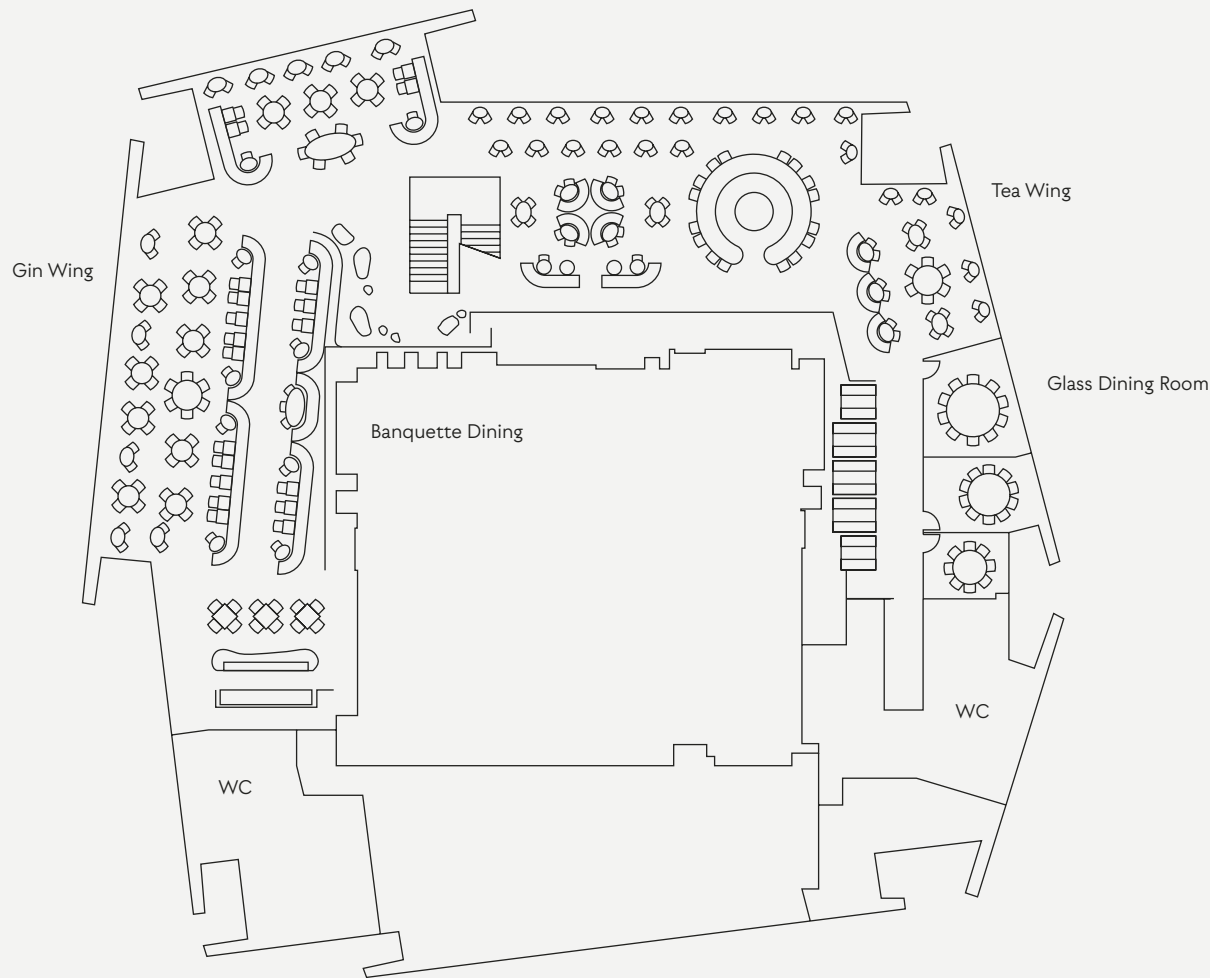
White Wine
Sauvignon Blanc, Yealands Reserve, Marlborough, New Zealand
Torrontés, Las Terrazas, Salta, Argentina
Chablis, Les Hauts de Milly, D. Defaix, Burgundy, France
Châteauneuf-du-Pape Blanc, D. Chante Cigale, Rhône Valley, France

Red Wine
Rioja Crianza, Dinastia Vivanco, Spain
Pinot Noir, Sherwood Estate, Waipara, New Zealand
Malbec, Las Terrazas, Mendoza, Argentina
Château Pavillon Rocher, Grand Cru Classé, Saint-Émilion, France

Rosé Wine
Château Sainte Marguerite, Cru Classé, Côtes de Provence, France

Please note, all menus included in this pack are sample menus only, therefore details and prices are subject to change. Please contact us for full and up-to-date menus.





Aqua Shard Floor Plan

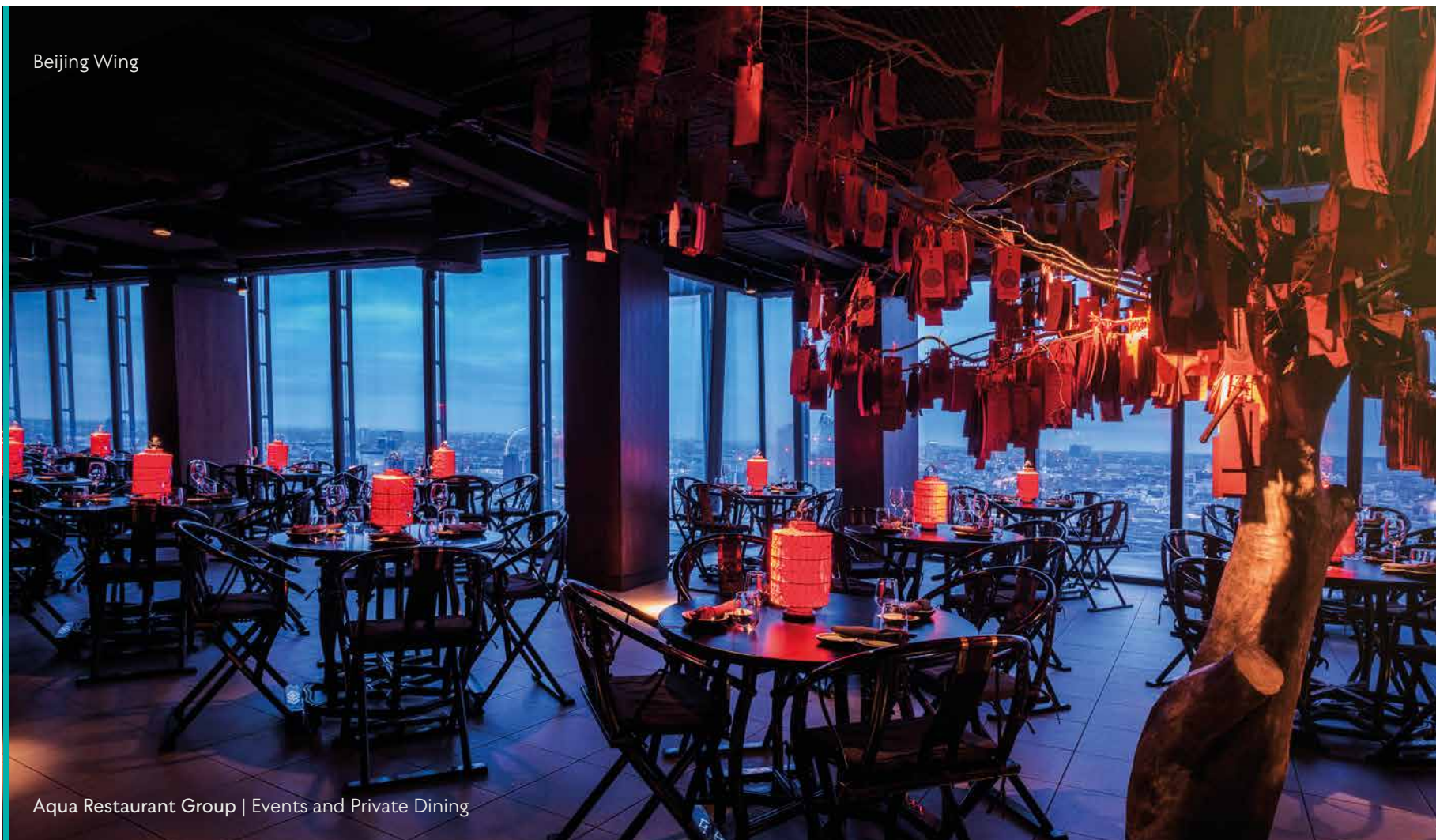


With stunning panoramic views of London and a sumptuous yet modern interior, Aqua Shard, located on level 31 of The Shard, is one of the city’s hottest destinations for events.

Event Options	Standing (Maximum)	Seated (Maximum)
Banquette Dining	n a	16
Glass Dining Room	60	30
Tea Wing	150	50
Gin Wing	200	100
Aqua Shard Exclusive Hire	360	200

Events 020 3011 3234 | Private Dining 020 3011 3231 | shardevents@aquashard.com

Beijing Wing



Aqua Restaurant Group | Events and Private Dining



In the heart of London Bridge, within easy reach of the Square Mile and Canary Wharf and located on the 33rd floor of The Shard, Hutong offers a truly unique yet accessible location for exclusive events, business lunches and dinners.

Experience the sights and sounds of old China whilst looking out over the stunning skyline of London; delicately carved wooden screens and tables fit for the Imperial Palace combine with red lanterns and traditional moon gates.

Hutong's cuisine takes its inspiration from the dishes served in the Imperial Palaces of what was then Peking. Based on the 'Lu school' cuisine of Shandong province, Hutong's event menus artfully capture the subtlety and surprises of Northern Chinese cooking mixed with the fiery spices and complex flavours of Sichuan province.

For dining events, the set menus available in Hutong are based on a sharing concept of dishes, that will be continually brought to the table over the course of your meal.

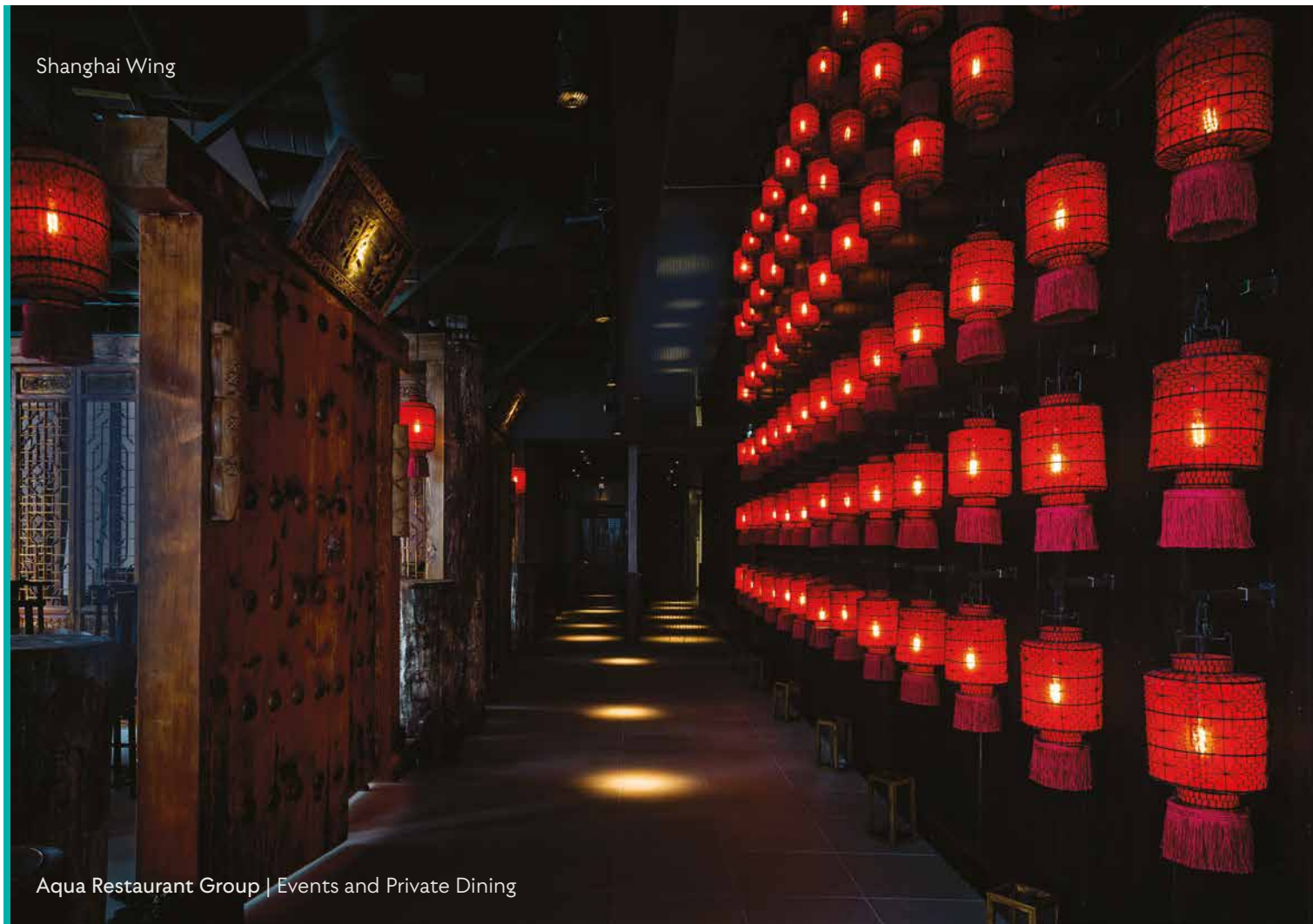
For reception events, to offer flexibility, all canapés & bowls have been individually priced so that you can design a bespoke reception menu to suit your guests.

Hutong Level 33 The Shard, 31 St. Thomas Street, London SE1 9RY

Events 020 3011 3234 | **Private Dining** 020 3011 3231

shardevents@aqua-london.com | hutong.co.uk

Shanghai Wing



Aqua Restaurant Group | Events and Private Dining

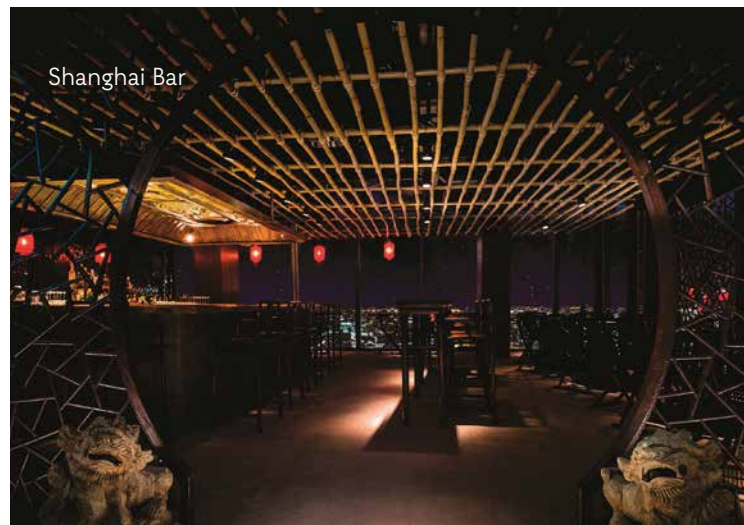
Beijing Private Dining Room



Beijing Event Set up



Shanghai Bar



Shanghai Private Dining Room



Sample Dinner Menu

点心拼 Dim sum platter

六角秋葵 Wasabi okra in a honey, soy and wasabi dressing

北京烤鸭 Roasted Peking duck

双椒芽香辣龙虾肉 Sichuan-style deep-fried lobster, wok-tossed with chilli, black bean and dried garlic

镇江骨 Chinkiang pork ribs braised with sweet vinegar sauce

老干妈煸炒牛柳 Ma La beef tenderloin, bell peppers, chilli and black bean sauce

姜汁芥兰 Wok-fried kai lan with ginger sauce v

農香炒飯 Seafood fried rice with dried salty fish and ginger

橘子冰糕 Mandarin sorbet

Please note, all menus included in this pack are sample menus only, therefore details and prices are subject to change. Please contact us for full and up-to-date menus.



Sample Canapé & Bowl Food Menu

Fish Canapés

Rosé Champagne shrimp dumpling
Cod and seaweed dumpling with tobiko
Crispy prawn & mixed seafood rolls
Ma la chilli skewer prawns

Meat Canapés

Baked Wagyu beef puff
Pan fried chicken dumpling
Peking duck roll
Minced lamb and fennel seed dumpling

Vegetarian Canapés

Vegetable crispy roll
Seasonal mushroom and cabbage dumplings
Wild mushroom pan-fried dumplings
Green asparagus honey dressed with white sesame

Dessert Canapés

Chocolate brownie with ginger glaze
Mango cone

Fish Bowl Food

Red Lantern - Sichuan deep fried crispy soft shell crab
Monkfish fillet with peanut, dried chilli & Lao gan ma sauce
Kung po-style fried prawns
Cuttlefish & Enoki mushroom with white sesame & chilli oil

Meat Bowl Food

Shredded chicken with Sichuan pepper dressing
Mongolian-style barbecue rack of lamb
Sichuan-style deep fried beef tenderloin, chilli, black bean & garlic
Chicken & noodle bowl

Vegetarian Bowl Food

Wok-fried lotus root in Lao gan ma sauce
Wok-fried kai-lan with mixed vegetables
Sweet Kung-po tofu with cashew nuts
Fried noodles with seasonal vegetables

Red Lantern - Sichuan Deep Fried Crispy Soft Shell Crab



Yam with Minced Pork Filling



Dim Sum Platter



Black Truffle & Shiitake Mushroom Buns



Please note, all menus included in this pack are sample menus only, therefore details and prices are subject to change. Please contact us for full and up-to-date menus.

Sample Cocktails & Wine Menu

Cocktails

Comfortably Numb
Stolichnaya vanilla, lychee liqueur, fresh chilli, Sichuan pepper honey

Fui Shi
Zacapa 23 y.o. rum, orange curacao, molasses, grenadine, lime juice, blue cornflower

Hutong Sunset
Bulleit rye whiskey, Solerno blood orange liqueur, Hutong amaro mix

Beijing Star
Tanqueray gin, jasmine tea, yuzu juice, egg white, anise tincture

Wine List

Champagne
Veuve Clicquot, “Yellow Label” Brut France
Ruinart, Blanc de Blanc, France
Ruinart Rosé, France

White Wine
Sauvignon Blanc, Single Block, Yealands, Marlborough
Albariño, Pazo Señorians, Rias Baixas
Torrantes, Las Terrazas, Salta
Pouilly Fuissé, Domaine Jacques Saumaize

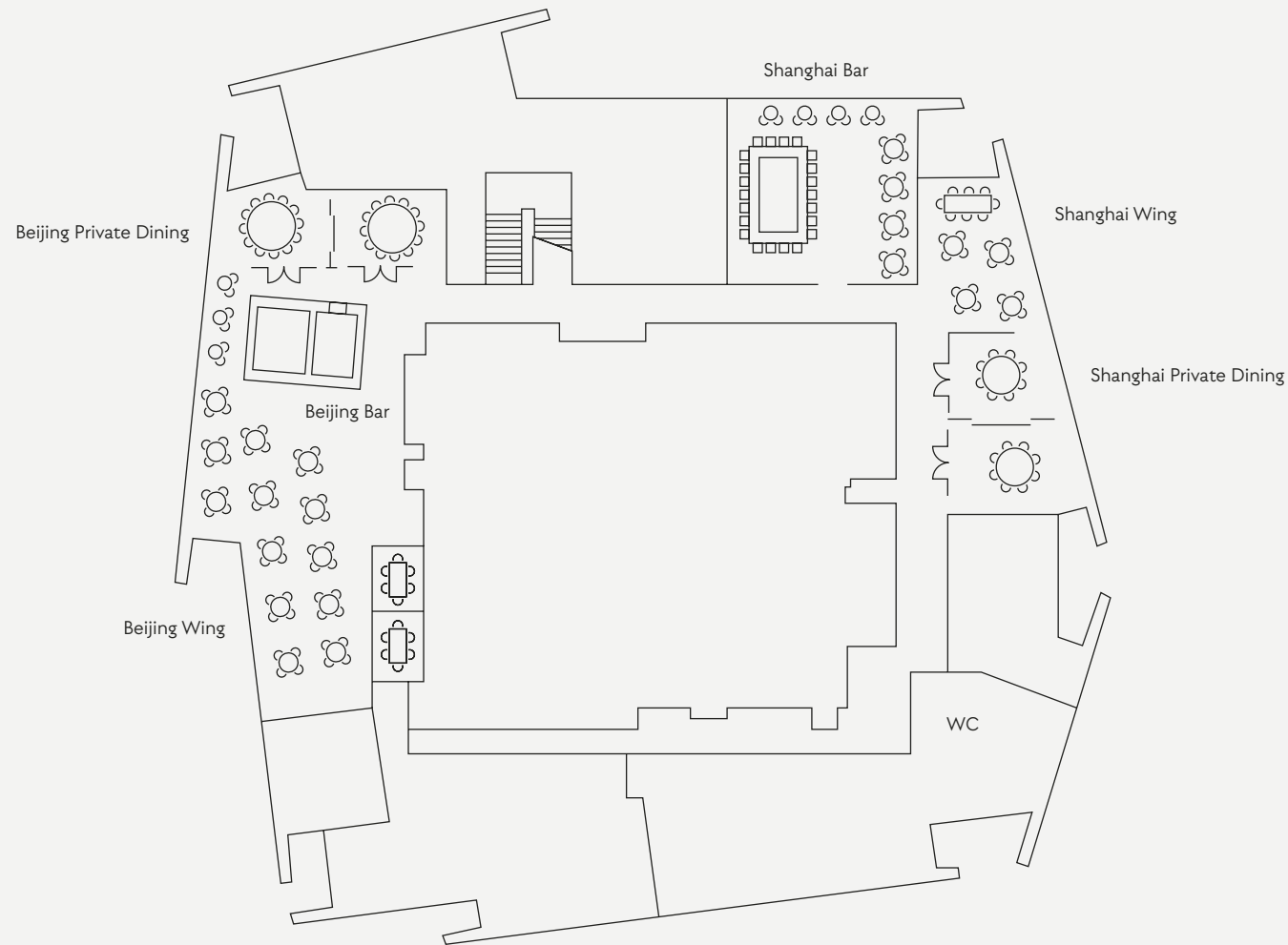
Red Wine
Rioja Crianza, Dinastia Vivanco
Malbec, Las Terrazas, Mendoza
Pinot Noir, Giant Steps, Yarra Valley, Victoria
Château Pavillon Rocher, Grand Cru, Saint-Émilion

Rosé Wine
Château Sainte Marguerite, Cru Classé, Côtes de Provence

Hutong Cocktails



Please note, all menus included in this pack are sample menus only, therefore details and prices are subject to change. Please contact us for full and up-to-date menus.



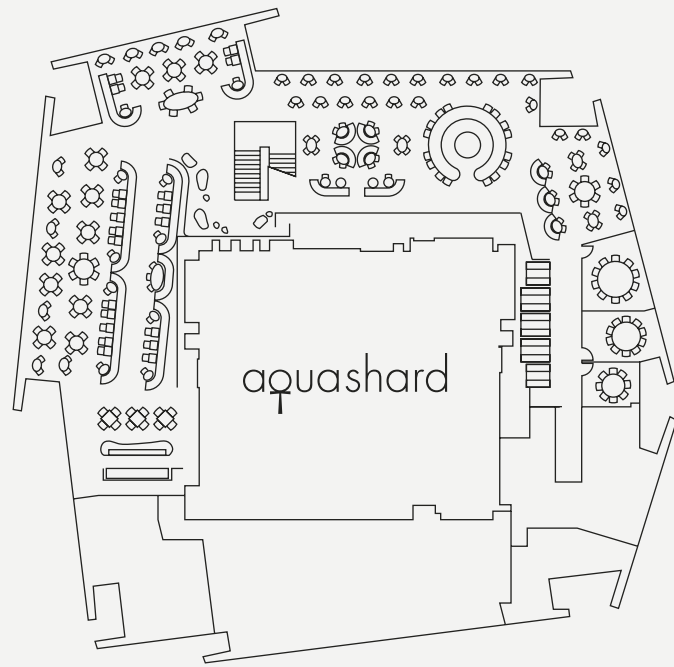
Floor Plan

Hutong, the acclaimed Northern Chinese restaurant on Level 33 of The Shard, offers a unique yet accessible location for exclusive events, business lunches and dinners.

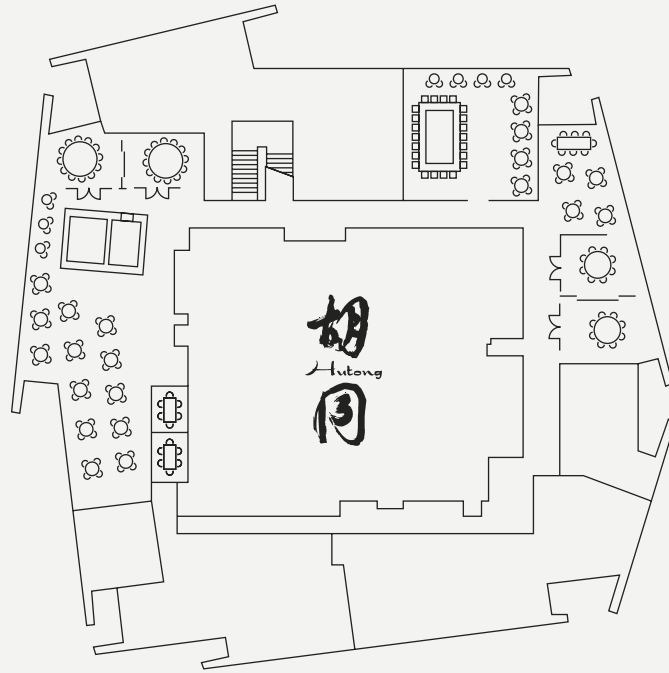


Event Options	Standing (Maximum)	Seated (Maximum)
Shanghai Private Dining	50	18
Beijing Private Dining	50	26
Shanghai Bar	100	n/a
Shanghai Wing	150	50
Beijing Wing	200	100
Hutong Exclusive Hire	340	120

Events 020 3011 3234 | Private Dining 020 3011 3231 | shardevents@aqua-london.com



Level 31



Level 33

Aqua Shard & Hutong Floor Plans

Situated on Level 31 & 33 in the iconic Shard building, Aqua Shard & Hutong, connected by a dramatic atrium staircase, offer an array of event opportunities when combined together.



Event Options	Standing (Maximum)	Seated (Maximum)
Aqua Shard Exclusive Hire	360	200
Hutong Exclusive Hire	340	120
Combined Venue Hire	700	300

Events 020 3011 3234 | Private Dining 020 3011 3231 | shardevents@aqua-london.com

Aqua Kyoto Restaurant



Aqua Restaurant Group | Events and Private Dining

aqua kyoto

An open sushi bar and grill combine with a stunning rooftop terrace with a retractable awning to provide a dramatic backdrop for a host of events, from smaller dining tables to exclusive hire. Offering the finest Japanese cuisine and creative cocktails, Aqua Kyoto can also be hired with adjacent bar Aqua Spirit for a larger capacity.

Aqua Kyoto offers an innovative and deliciously unique Japanese cuisine. An extensive menu of beautifully presented sushi and sashimi and creative hot dishes combine superb produce with a contemporary technique.

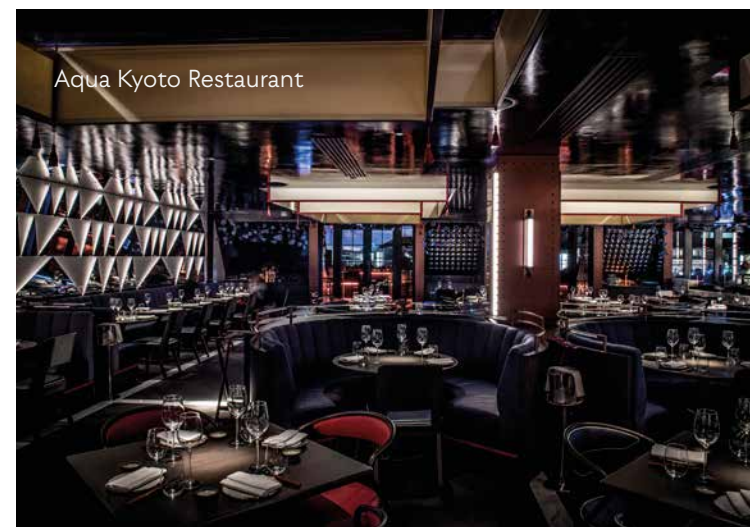
For reception events, to offer flexibility, all canapés & bowls have been individually priced so that you can design a bespoke reception menu to suit your guests.

For dining events, the set menus available in Aqua Kyoto are based on a sharing concept of dishes, which will be continually brought to the table over the course of your meal.

Aqua Kyoto 5th Floor, 30 Argyll Street, London W1F 7EB

Events 020 7478 0542

events@aqua-london.com | aquakyoto.co.uk



Sample Dinner Menu

昆布 枝豆 Kombu salted edamame v

味噌汁 Hiroshima miso soup v

和牛餃子 Wagyu gyoza, tsukudani veil ponzu pearls & tomato miso

刺身盛り合わせ-デラックス Aqua Kyoto sashimi moriawase 12 pieces

ロックシュリンプ 天婦羅 Rock shrimp tempura, chilli & garlic mayonnaise

ホタテ 柚子味噌焼き Grilled yuzu miso scallops

和牛 照り焼き Fillet of Wagyu sirloin beef, black garlic teriyaki & foie gras su miso

フォレスト フロア Forest Floor, yuzu oba leaf cream, almond praline, chocolate & azuki sour cherry sorbet

Please note, all menus included in this pack are sample menus only, therefore details and prices are subject to change. Please contact us for full and up-to-date menus.

Salmon & Avocado Harumaki



Sample Canapé & Bowl Food Menu

Fish Canapés

Seared tuna tataki with mizuna cress & chilli ponzu
'Takoyaki' octopus, ohba leaf mayonnaise, shirodashi teriyaki
Rock shrimp, anori with chilli garlic sauce
King crab daikon parcels with avocado & tobiko

Meat Canapés

Wagyu beef tartare, with nuka pearls & foie gras
Yakinuku Iberico secreto pork, shishito yakitori
Boneless chicken wings with coriander lime miso

Vegetarian Canapés

Japanese mushroom, sweetcorn rice croquette, with yuzu & miso
Mixed vegetable tempura with oba leaf dipping sauce
Shiitake and spring onion yakitori with wasabi sesame & teriyaki

Dessert Canapés

Strawberry biscuit and raspberry jelly with kurozu caviar
Chocolate and green tea ganache truffles
Smoked chocolate ganache, seasame praline gold leaf
Tofu vanilla cheesecake with kinako

Fish Bowl Food

Japanese prawn risotto with Japanese mustard
Teriyaki of salmon with katsuboshi rice, salmon pearls
King crab soba noodle with mentiko & kimchee
Soft-shell crab, katsu curry

Meat Bowl Food

Grilled Waygu beef bavette, Japanese mushrooms, onion miso
Chicken teriyaki with sweet potato, Japanese risotto, baby corn
Iberico secreto escalope katsu with sweet potato & crackers
Aka miso braised beef on butternut squash miso, crispy shallots

Vegetarian Bowl Food

Green tea soba noodles with edamame, Japanese mushrooms, tofu
Mixed Japanese mushrooms, spinach Japanese rice, shiitake powder
Vegetable curry katsu with sweetcorn & rice crackers

Sushi

Soft-shell crab with green mango mitsuba lime miso
Black cod with ebi tobiko, yuzu miso & mustard cress
King crab meat with tobiko and avocado
Asparagus and avocado miso, baby mizuna & beetroot yuba
Chef's vegetarian selection

Spinach, Toasted Sesame & Goma Dressing



Aqua Kyoto Omakase Sushi



Sirloin Beef Tataki, Crispy Garlic & Yuzu Ponzu



Please note, all menus included in this pack are sample menus only, therefore details and prices are subject to change. Please contact us for full and up-to-date menus.

Sample Cocktails & Wine Menu

Cocktails

Kyoto calling
Tanqueray Seville, violet bitter, citrus, Fever-Tree Soda

Home sweet home
Cîroc black raspberry, cassis de Dijon, banana, plum sake

Tsuchi
Tanqueray, mancino sakura, Montenegro infused fig, citrus

Rota Roy
Tanqueray Royal, Takara plum wine, Fever-Tree Tonic

Negroni royal
Tanqueray Royal, Roots mastic, dry vermouth, citrus

Wine List

Champagne
Veuve Clicquot, "Yellow Label" Brut France
Ruinart Rosé, France

White Wine
Viognier, Îles Blanches, Cellier des Chartreux, Rhône Valley
Vinho Verde Reserva, Quinta de Azevedo, Portugal
Muscadet de Sèvre et Maine Sur Lie, Château de la Ragotière, Loire, France
Sauvignon Blanc, Iona, Elgin, South Africa

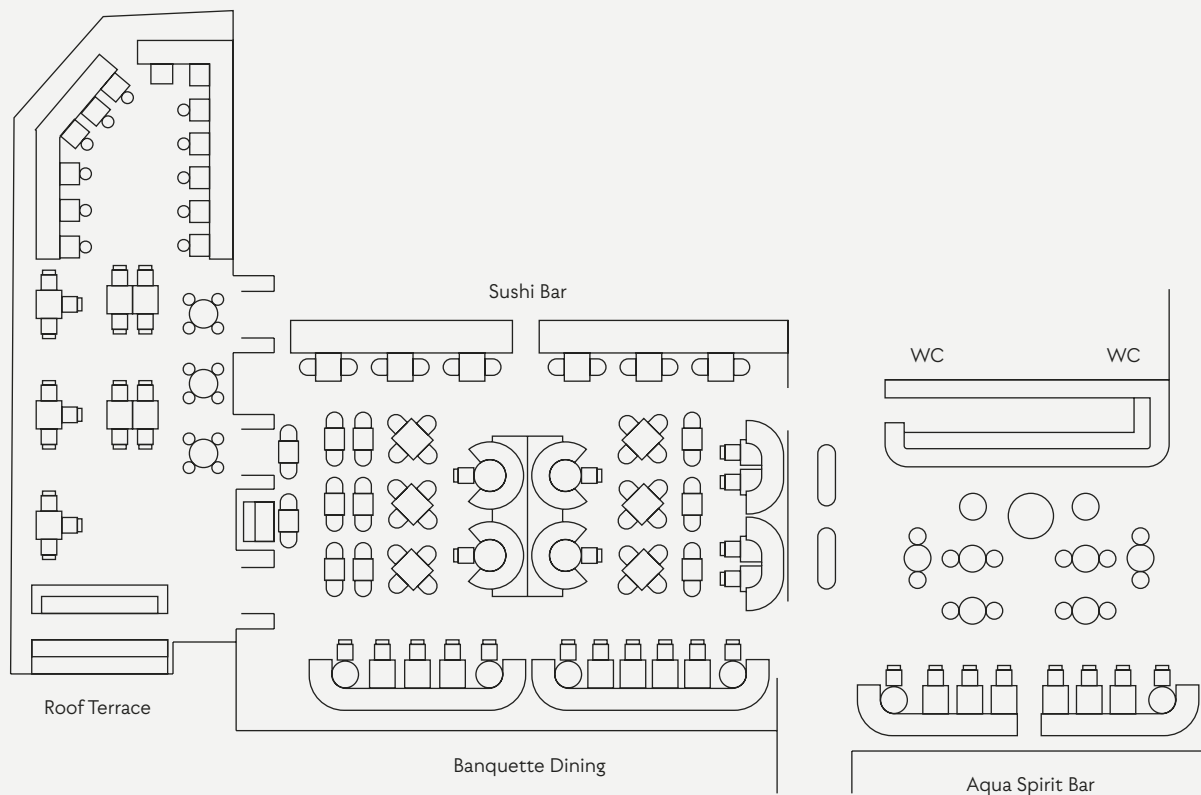
Red Wine
Garnacha, El Circo, Cariñena, Spain
Rioja Crianza, Ramón Bilbao, Spain
Merlot, Central Valley, Nostros Gran Reserva, Indómita, Chile
Pinot Noir, Yealands, Marlborough, New Zealand

Rosé Wine
Côtes de Provence, Domaine de l'Amour, France

Please note, all menus included in this pack are sample menus only, therefore details and prices are subject to change. Please contact us for full and up-to-date menus.

Aqua Kyoto Cocktails





Aqua Kyoto Floor Plan

aqua kyoto

An open-facing sushi bar and grill combine with dark timbers and abstract mirrors diffusing light throughout the restaurant. A stunning heated and covered rooftop terrace, provides a dramatic backdrop for a host of events, from intimate dinners to exclusive hire.

Event Options	Standing (Maximum)	Seated (Maximum)
Banquette Dining	n/a	16
Aqua Kyoto Exclusive	250	120
Aqua Kyoto & Aqua Spirit Bar	400	200
Aqua Kyoto Exclusive Hire	400	200

Events 020 7478 0542 | events@aqua-london.com

Aqua Nueva Bar



Aqua Restaurant Group | Events and Private Dining

aqua nueva

Sleek and elegant Aqua Nueva offers modern Spanish cuisine in a stunning interior. A large central cocktail bar, intricate marble tiled flooring, curved copper ceiling and beautiful rooftop terrace are sure to give your guests the wow factor.

Two adaptable private dining rooms with a private terrace provide multiple event options or larger events can hire the space exclusively.

Aqua Nueva has skilfully reinvented traditional Spanish dishes, exploring the variety and depth of Spain's vibrant flavours in their refined and modern menu.

For reception events, to offer flexibility, all canapés & bowls have been individually priced so that you can design a bespoke reception menu to suit your guests.

For dining events, the set menus available in Aqua Nueva are based on a sharing concept of dishes, which will be continually brought to the table over the course of your meal.

[Aqua Nueva 5th Floor, 30 Argyll Street, London W1F 7EB](#)

[Events 020 7478 0542](#)

events@aqua-london.com | aquakyoto.co.uk

Aqua Nueva Restaurant



Aqua Restaurant Group | Events and Private Dining

Aqua Nueva Private Dining



Aqua Nueva Entrance Event Set-up



Aqua Nueva Event Set-up



Nueva Terrace



Sample Dinner Menu

Iberico ham with tomato & crystal bread
Jamon Iberico, pan cristal y tomate

Avocado, crispy corn & bitter leaf salad
Ensalada de aguacate y maíz crujiente

Crispy baby artichokes with aubergine pisto
Corazones de alcachofa crujiente con pisto de berenjena calabacín

Seafood rice with grilled tiger prawns
Arroz caldoso de marisco

Iberico roasted pork presa & chickpeas
Presa de cerdo ibérico asado con pure de garbanzos

Dark chocolate ganache, salted caramel & clementine sorbet
Ganache de chocolate y caramelo con sorbete de mandarina

Coffee & Petit fours

Please note, all menus included in this pack are sample menus only, therefore details and prices are subject to change. Please contact us for full and up-to-date menus.

Crispy Baby Artichoke, Gordal Olives & Spicy Aubergine



Canapé & Bowl Food Menu

Fish Canapés

- Seafood tartlet
- Prawn with squid ink aioli
- Black seafood & aioli croquette
- Marinated salmon with dill & green apple

Meat Canapés

- Oxtail empanada with avocado
- Deep-fried spiced chicken & spring onion
- Marinated beef fillet skewer
- Grilled Iberico pork skewer with pineapple & coriander

Vegetarian Canapés

- Delicia pumpkin tartlets with pickled mushrooms
- Puff pastry filled with saffron fried onions, Torta del Casar
- Green asparagus with avocado mousse & vinaigrette
- Patatas bravas

Dessert Canapés

- Mini raspberry cheesecake
- Torrija with cinnamon & honey
- Mini chocolate cake with toffee
- Piña colada

Fish Bowl Food

- Grilled cod with fennel and black olives
- Confit tuna with piquillo peppers
- Cod ceviche
- Salmon con pisto, lemon, honey aioli

Meat Bowl Food

- Confit lamb shoulder with caramelised onion purée & breadcrumbs
- Beef fillet with cubed potatoes, padrón pepper, mustard sauce
- Grilled chicken breast, sweet potato & coconut
- Chicken bomba rice

Vegetarian Bowl Food

- Wild mushroom rice with truffle aioli
- Grilled baby artichokes hearts, spicy aubergine & smoked paprika
- Classic Spanish tortilla served on a bed of piquillo pepper cream
- Celeriac remoulade, green apple & walnuts

Award-winning Croquettes



Classic Spanish Tortilla, Caramelised Onion



Iberico Pork Pinchos



Patatas Bravas



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Sample Cocktails & Wine Menu

Cocktails

Olé
Canaima gin, Italicus, grapefruit, agave, Estrella

Sweet escape
Pampero Blanco rum, Chambord, peach liqueur, bergamot, passion fruit liqueur, vanilla, cranberry

Starting from the roots
Cîroc Pineapple, El Gobernador pisco, Graham white port, vanilla, Supasawa

Day in the country
Tanqueray gin, Aperol, Mancino Ambrato, peach, bergamot

Pink Panther
Tapatio reposado, peach, Campari, Supasawa, Fever-Tree Refreshingly Light Tonic

Wine List

Champagne
Veuve Clicquot, “Yellow Label” Brut France
Ruinart Rosé, France

White Wine
Viognier, Îles Blanches, Cellier des Chartreux, Rhône Valley
Vinho Verde Reserva, Quinta de Azevedo, Portugal
Muscadet de Sèvre et Maine Sur Lie, Château de la Ragotière, Loire, France
Sauvignon Blanc, Iona, Elgin, South Africa

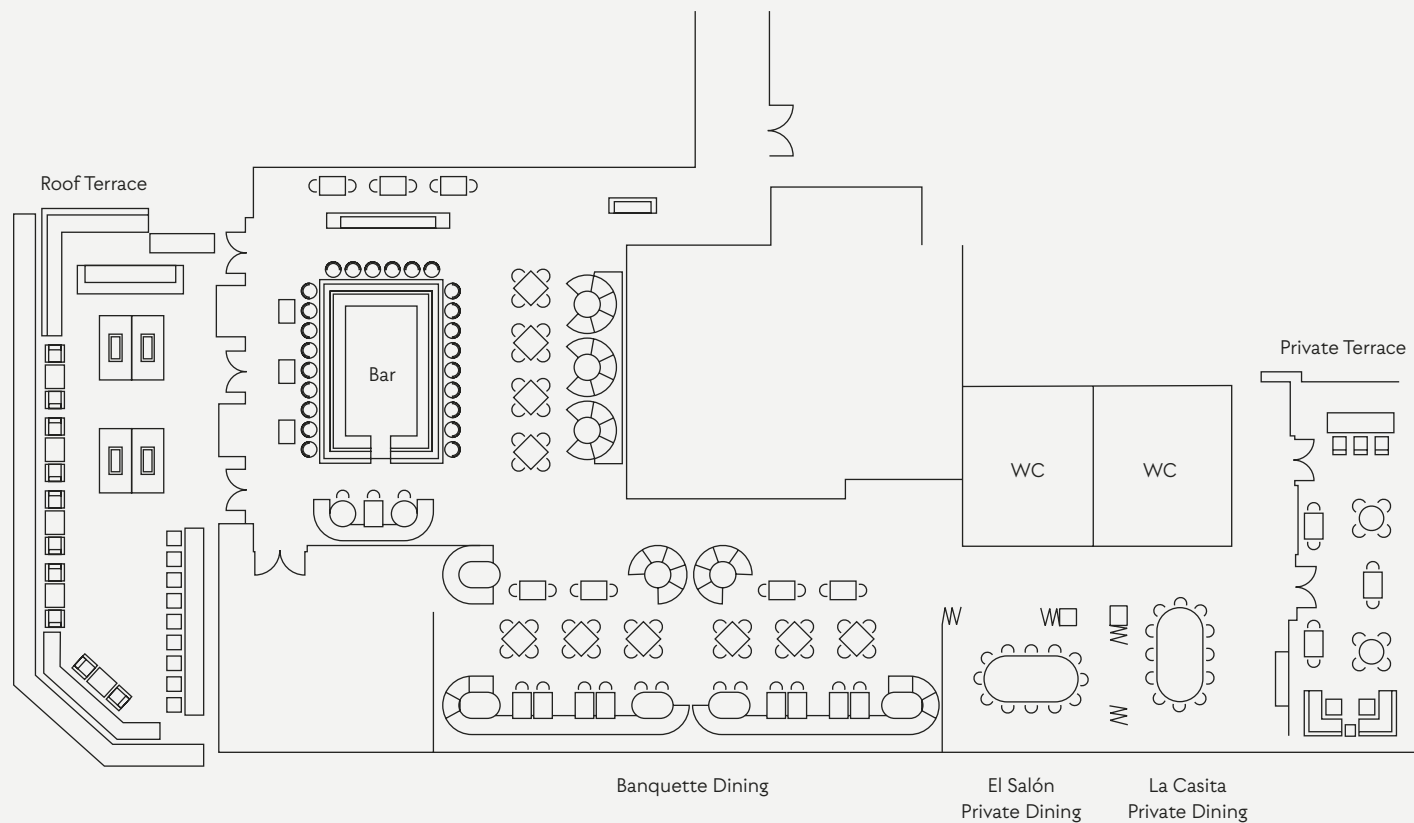
Red Wine
Garnacha, El Circo, Cariñena, Spain
Rioja Crianza, Ramón Bilbao, Spain
Merlot, Central Valley, Nostros Gran Reserva, Indómita, Chile
Pinot Noir, Yealands, Marlborough, New Zealand

Rosé Wine
Côtes de Provence, Domaine de l'Amour, France

Aqua Nueva Cocktail



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Aqua Nueva Floor Plan

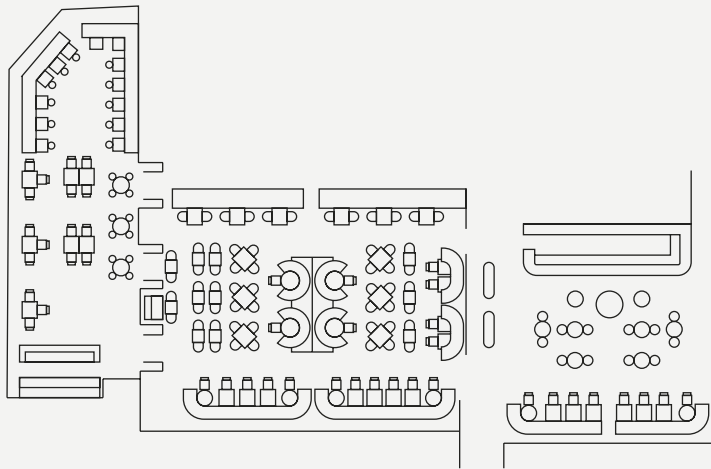
aqua nueva

Sleek and elegant Aqua Nueva offers modern Spanish cuisine in a stunning interior. A large central cocktail bar, intricate marble tiled flooring, curved copper ceiling and beautiful rooftop terrace are sure to give your guests the wow factor.

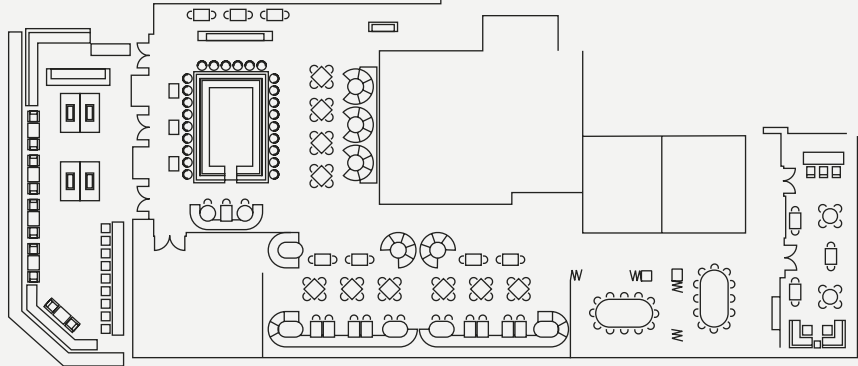
Event Options	Standing (Maximum)	Seated (Maximum)
Banquette Dining	n/a	20
El Salón Private Dining	n/a	15
La Casita Private Dining with Private Terrace	50	15
La Casita Private Dining with El Salón & Private Terrace	80	30
Aqua Nueva Bar & Terrace	120	n/a
Aqua Nueva Restaurant	250	100
Aqua Nueva Exclusive Hire	400	170

Events 020 7478 0542 | events@aqua-london.com

aqua kyoto



aqua nueva



Aqua Kyoto & Aqua Nueva Floor Plan

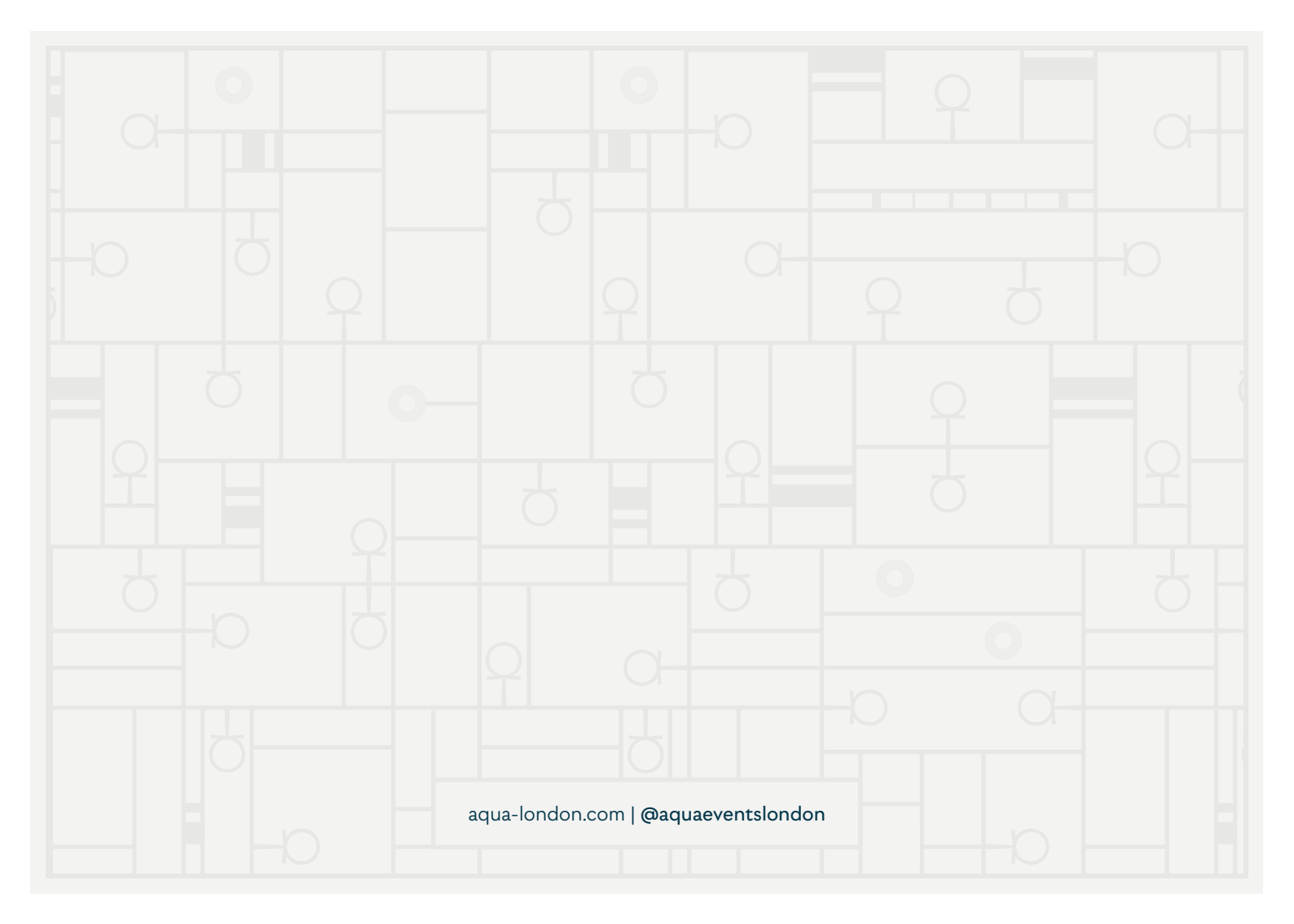
aqua kyoto aqua nueva

Made up of three integrated areas, Aqua London presents a stunning host of indoor and outdoor event options perfectly located in the heart of the West End.

Event Options	Standing (Maximum)	Seated (Maximum)
Aqua Kyoto Exclusive Hire	400	200
Aqua Nueva Exclusive Hire	400	170
Combined Restaurant Hire	800	370

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The background of the entire page is a complex, abstract geometric pattern. It consists of a grid of squares of various sizes, some of which are further divided into smaller squares or rectangles. Scattered throughout this grid are several circular motifs, some of which are concentric circles. The pattern is rendered in a light gray color against a white background, creating a subtle, textured effect.

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