



## Group Dining & Events

- FW 2024 -

@VyTA Covent Garden





21 The Market, Covent Garden





# HOST YOUR EVENT AT VyTA

A retro-inspired Italian restaurant located in the Heart of Covent Garden, our venue is a true foodie's paradise.

Surrounded by shops, museums and theatres, it's the perfect location for a cultural authentic experience in the heart of London.

Experience the Italian authenticity at VyTA!

Our restaurant offers an exceptional dining experience featuring homemade pasta, seasonal vegetables, and unique desserts.





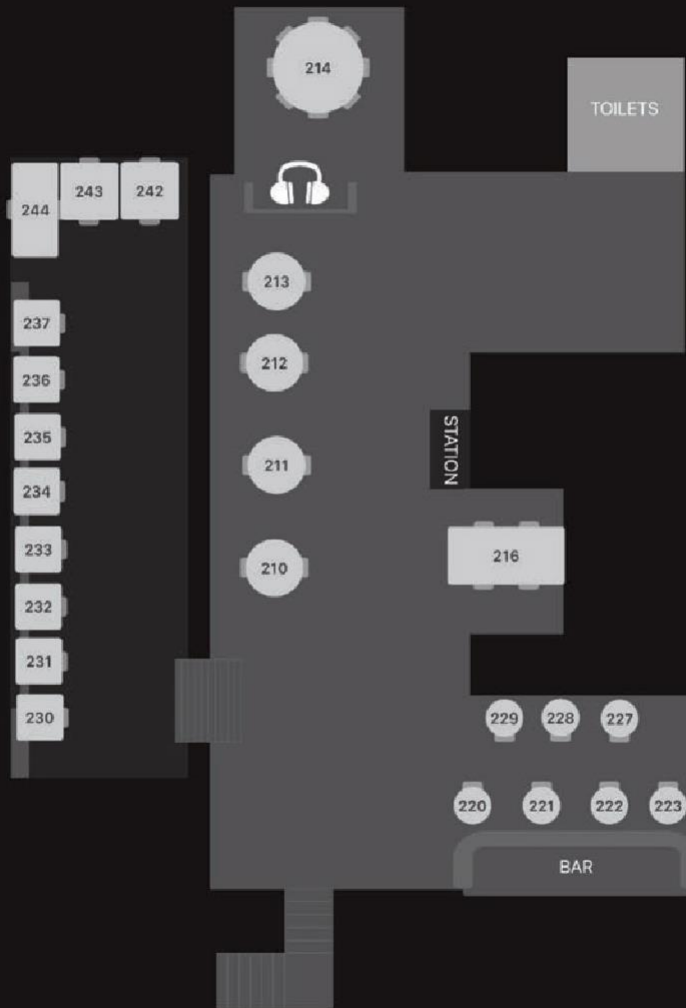
# THE LOUNGE

Located on the first floor of VyTA, our Lounge Bar is perfect to relax with friends and enjoy beautiful views of Covent Garden from their Private Balcony.

London's best DJs will also accompany you every Friday night and Saturday on this vibrant floor.

Our lounge room is ideal for corporate lunches or dinners, and a bespoke menu can cater to the preferred taste and budget.

It is suitable for more intimate events and celebrations like small functions, meetings or similar.



# THE LOUNGE

## BALCONIES: 230 TO 242

- up to 16 guests seated and 30 standing
- private balcony (side bar area), up to 6/8 guests seated

## LOUNGE AREA

- 210 to 213 8/10 guests
- 214 up to 6 guests
- 216 up to 4 guests
- 220 to 229 cocktail tables with bar stools accommodating 10 guests

## TOTAL CAPACITY OF THE LOUNGE:

- Seated dinner up to 20 guests on separate tables as per layout
- Standing event up to 70 guests





# FOOD

Our food philosophy is all about authentic Italy with a contemporary approach. Inspired by the raw elements offered by nature, we reinterpret timeless-quality Italian dishes to offer you what Italian quality means today. We pride ourselves in offering exceptional ingredients, paired with a unique atmosphere.

We offer set menus priced per person, ensuring a memorable dining experience for your event. In addition to our regular offerings, we craft personalised menus for group reservations and exclusive private events. These occasions are perfect for those seeking a more intimate, tailor-made dining experience that reflects their unique preferences and those of their guests.

Our commitment to seasonality and sourcing the finest ingredients remains unwavering. All our menus can be tailored for allergies and dietaries; please let our team know when you make your reservation.

## »»» VyTA «««

### **Our Food Vision**

*Chef Marli Chiumento at VyTA designs our menu with 90% products from Italy, which are cooked with natural ingredients, creating genuine meals with simplicity of a modern Italian cuisine. Inspired by the raw elements offered by nature, we reinterpret timeless quality dishes. We pride ourselves offering exceptional warmth of Italian food with a twist of tradition that is brought alive by our vision, creating a unique experience.*

## CANAPÉ PARTY I

### **Bruschetta ai Pomodorini (Bite size) (V)**

Organic Sourdough Bread,  
Yellow and Red Datterino Tomatoes marinated with Basil, Extra Virgin Olive Oil

### **Arancino al Tartufo (VG)**

Mushroom Arancini, Truffle, Parmesan Cheese Fondue

### **Polpette al Pomodoro (1 Meatball on skewers)**

Homemade Meatballs, Tomato Sauce, Organic Sourdough Bread, Basil

### **Mozzarella, Pomodorini e Basilico (skewers) (VG)**

Mozarella, Cherry Tomatoes, Basil

### **Fichi & Prosciutto Crudo di Parma**

Figs, Parma Ham

### **Calamari**

Fried Fresh Squid with Homemade Lime Mayo

### **Pumpkin Skewers (VG)**

Roasted pumpkin with Rosemary, Thyme

### **Mini Crème Brule' (VG)**

Cream, Sugar, Eggs, Vanilla

### **Mini Maritzo Selection (VG)**

Chantilly Cream, Madagascar Vanilla

VG = Vegetarian V = Vegan

@VyTACoventGarden [www.VyTACoventGarden.co.uk](http://www.VyTACoventGarden.co.uk)

Please inform your server for any allergies or dietary requirements.  
Our kitchen uses nuts and regrettably we cannot guarantee that any of our dishes are completely free of traces.  
Genetically Modified Oil is used on our deep-fried dishes. A discretionary 12.5% service charge will be added to your bill.

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## CANAPÉ PARTY II

### **Bruschetta ai Pomodorini (Bite size) (V)**

Organic Sourdough Bread, Yellow and Red Datterino Tomatoes marinated with Basil, Extra Virgin Olive Oil

### **Arancino al Tartufo (VG)**

Mushroom Arancini, Truffle, Parmesan Cheese Fondue

### **Polpette al Pomodoro (1 Meatball on skewers)**

Homemade Meatballs, Tomato Sauce, Organic Sourdough Bread, Basil

### **Mozzarella, Pomodorini e Basilico (skewers) (VG)**

Mozarella, Cherry Tomatoes, Basil

### **Fichi & Prosciutto Crudo di Parma**

Figs, Parma Ham

### **Calamari**

Fried Fresh Squid with Homemade Lime Mayo

### **Pumpkin Skewers (VG)**

Roasted pumpkin with Rosemary, Thyme

### **Roasted Beef Skewers (VG)**

Roast Beef, Rocket, Remoulade Sauce, Capers Fruit, Gherkins

### **Bruschetta con Prosciutto Crudo e Stracciatella**

Organic Sourdough Bread, Parma Ham, Stracciatella, Pinenuts, Extra Virgin Olive Oil

### **Mini Margherita (VG)**

San Marzano Tomatoes DOP, Fior di Latte Cheese, Basil

### **Mini Crème Brule' (VG)**

Cream, Sugar, Eggs, Vanilla

### **Mini Maritzo Selection (VG)**

Chantilly Cream, Madagascar Vanilla

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# Vyta Catering Services: Authentic Italian Cuisine Anywhere you need

At **Vyta**, we bring the essence of authentic Italian cuisine beyond our restaurant, offering **premium catering services** for restaurants, private events, and special occasions. With our deep expertise in **Italian pasta-making and culinary craftsmanship**, we have perfected the ability to **replicate our signature dishes in any location** of your choice, ensuring the same level of quality and flavor that defines Vyta.

Whether it's a **customized pasta station**, a curated selection of **Italian antipasti**, or a fully tailored menu featuring our renowned **handmade pasta and gourmet dishes**, our catering team works closely with clients to create a **bespoke dining experience**. Vyta's catering services are ideal for:

- ✓ **Restaurants** looking to incorporate authentic Italian dishes into their offerings
- ✓ **Corporate events** that require a refined culinary experience
- ✓ **Private gatherings, weddings, and celebrations** with a touch of Italian excellence

With a passion for **tradition, innovation, and high-quality ingredients**, Vyta delivers a true taste of Italy—wherever you need it.





# EXTRA SERVICES

- Dedicated Event Team
- Menu Custom
- Personal bartender
- Floral arrangements
- Decoration arrangements
- Personalised place cards and menu design
- Cloakroom
- Other custom entertainment services  
(DJs or other music requests)





# OUR PRICES

Our pricing is tailored to the specific event type and can be consulted with inquiries. We require a minimum spend for exclusive private hires based on the event's day.

\* Prices include VAT and exclude a discretionary 12.5% service charge, which will be added to the final bill on the day.

In order to secure the date, we will require 50% of the minimum spend up front and the remaining balance to be paid in full at least 30 days prior your booking date.

Please note we prepare /charge according to the number of guests booked, so we appreciate prior knowledge of those unable to attend.

Please get in touch with us for any pricing details





## STANDARD OPENING HOURS

Monday & Tuesday: 12:00 - 22:00

Wednesday & Thursday: 12:00 - 22:30

Friday & Saturday: 12:00 - 23:00

Sunday: 12:00 - 22:00

*For any booking inquiries,  
please complete the [form](#) on our website,  
and we will get in touch shortly.*

Or contact our event team at:

[events@vytacoventgarden.com](mailto:events@vytacoventgarden.com)

or call: **020 76543030**

21 The Market, Covent Garden  
London WC2E 8RD

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