



Private Hire Brochure

Spring/Summer 2024

www.lantana.co.uk



Your Event with Lantana



Fitzrovia

13 Charlotte Place, London, W1T 1SN

Lantana Fitzrovia, the original Lantana, boasts a sun-trapped location near Goodge Street. The venue offers a relaxed atmosphere with speciality grade coffee, and Australian fusion menus. Ideal for intimate gatherings, casual meetings, canapé and drinks receptions.

Exclusive Hire:

Up to 30 standing, or 20 seated

Minimum spend

Monday to Sunday, from 5pm to close: £1000

Saturday & Sunday daytime: £2500

Chef's Table:

Up to 10 seated, minimum of 6 guests.

Minimum spend

No minimum spend





Shoreditch

2 Oliver's Yard, 55 City Road, London, EC1Y 1HQ

Lantana Shoreditch, a modern space with a covered outdoor terrace, provides a casual urban atmosphere. Privately hire the venue for events, or large group bookings. Enjoy our Australian inspired menus offering fresh, seasonal, multicultural flavours, plant-based options and catering to all types of functions and party sizes.

Exclusive Hire:

Up to 150 standing, or 60 seated

Minimum spend

Monday to Sunday, from 5pm to 12am: £2,500

Mural Zone:

Up to 50 standing, or 40 seated

Minimum spend

Monday to Sunday, from 5pm to 12am: £1,000



London Bridge

44-46 Southwark St, London, SE1 1UN

Lantana London Bridge, our south-of-the-river location, adjacent to the iconic Borough Market, offers a vibrant setting over two floors. Choose from options to reserve a single floor or the entire space, ensuring a tailored and personalised atmosphere for your celebration.

Exclusive hire (over two floors):

Up to 120 standing, or 80 seated

Minimum spend

Monday to Sunday, from 5pm to 12am: £3,500

Basement Space:

Up to 60 standing, or 45 seated

Minimum spend

Monday to Friday, all day from 7am,

Lunch and Dinner: £1500

Saturday & Sunday, from 5pm: £1500

*Basement Space is also available for Breakfast Meetings





Lantana

Our experienced team at Lantana is excited to help you create a memorable event. Reach out to us to discuss your vision, explore the venues, and start planning your unforgettable celebration.

For any further information or to create an event that falls outside of our options, please drop us an email on the contact below so we can help you!

Contact details:

marketing@lantanagroup.co.uk

www.lantana.co.uk

Direct contacts:

London Bridge: 020 7403 2633

Shoreditch: 020 7253 5273

Fitzrovia: 020 7637 3347



“Nothing brings people together like good food”

Menus

Lantana



Canapés

*Minimum order of 20

Vegetarian

Mushroom Arancini & Aioli

Pea, Ricotta, Mint & Feta Mini Tartlet

Mini Mushroom & Chestnut Roll with House BBQ Sauce (Vf)

Smashed Avocado with Chilli Jam on Sweetcorn Blinis

Edamame Falafel & Aioli

Crostini with Apricot Harissa Hummus,
Roasted Peppers, Chilli Shallot Crumb (Vf)

Meat

Gochujang Chicken Kofte Skewer

Chorizo Croquetas & Aioli

Lamb Kofte Skewer & Mint Yoghurt

Mini Sausage Roll with House BBQ Sauce

Fish

Smoked Salmon with Lemon Crème Fraiche
on Sweetcorn Blini

Smoked Mackerel Tart

Sesame Ginger Prawns

Sushi Ball with Black Rice Topped with Smoked Salmon
& Spicy Mayo



Lantana

Bowl Food

*Minimum order of 20

Vegetarian

Bang Bang Cauliflower Nourish Bowl

Mushroom Nasi Goreng

Spiced Sweet Potato Harvest Bowl

BBQ Mushroom Hash

Meat

Chicken Shawarma Nourish Bowl

Pork Adobo Nasi Goreng

BBQ Beef Brisket Hash

Dessert Pots

5

Lemon Posset with Berry Compote

Chocolate Mousse



Sharing Boards

Charcuterie 60

Coppa, Parma Ham & Salami with Grilled Sourdough, Gordal Olives & Cornichons

Mezze & Dips (Vf) 42

Raw Vegetable Crudité with Dip Selection, Grilled Mediterranean Vegetables & Gordal Olives

Cheese 48

Kidderton Ash Goat's Cheese, Camembert, Stilton with Grapes, Medjool Dates, Celery & Oatcakes

Bread Basket 20

Sliced Organic Sourdough with Butter (12 Slices)

Flat Bread Basket 20

Potato Flat Bread with Basil & Mint Dipping Sauce (24 Pieces)

Nibbles

Mixed Nuts & Marinated Olives





Dessert Platters

Brownie Bites (x20) 36

Mini Cakes (x20) 40

Flourless Citrus Cakes & Berry Friands

Breakfast Packages*

Minimum order of 15

Cold 20pp

Croissants, Fruit, Muffins, Granola Pots,
Tea & Filter Coffee

Warm 26pp

Bap Platters - Bacon, Halloumi, Sausage, Egg or
Mushroom (*Minimum 6 Each Option*), Toasted Banana
Bread Platters, Granola Pots, Tea & Filter Coffee

*London Bridge only



Drinks

Sparkling Wine

Prosecco, Bella Retta

Veneto, Italy, NV

Rosé Wine

Pur Azur Côtes de Provence

Côtes-de-Provence, France, 2021

White Wine

Finca Cerrada Viura

La Mancha, Spain, 2020
(Organic)

Red Wine

Al Sur Natura Tempranillo Cabernet Sauvignon

La Mancha, Spain, 2019
(Organic)

Beers

Four Pure Lager (Vf)

Four Pure Pacific Pale Ale (Vf)

Big Drop - Poolside IPA

Non-Alcoholic



Please enquire if you would like to upgrade for additional wine, beer or drink options.

Packages

Canapés & Drinks

45pp

Five Canapés

½ Bottle of wine or Two Beers

Canapés, Bowl Food & Drinks

60pp

Four Canapés

Two Bowl Foods

Bottle of Wine or Four Beers

Nibbles & Drinks

25pp

Nibbles

½ Bottle of Wine or Two Beers

Sharing Boards, Nibbles & Drinks

55pp

Minimum multiples of 10 for nibbles & boards

Nibbles

Sharing Boards

Bottle of Wine or Four Beers

**GF options available. Items may be substituted with a like for like replacement on occasion.*

This is the minimum required for this package. Additional drinks & alcohol can be ordered, and we can charge based on consumption of the additional on the night. A discretionary service charge of 14% will be added to your bill, all of which is shared between the team.



Seated Events

*Sample menu

Two Courses 42

Three Courses 46

Arrival

Glass of Prosecco

Shared Starters

Mezze Board

Olives & Labneh with Apricot Harissa Hummus, Toasted Organic Sourdough, Hazelnut & Pistachio Dukkah & Pickled Red Onion

Chorizo Croquetas

With Citrus Mayo

Layered Potato Bites

With Smoked Paprika Aioli

Mains (Select One)

Baked Salmon Fillet

With Beetroot & Toasted Quinoa Salad, Pickled Fennel & Sauce Vierge

Roast Pork Belly

With Parsnip Apple Puree, Caramelised Onion & Pea Velouté & Crispy Sage

Chicken Parmigiana

Buttermilk Chicken Schnitzel with A Napoli Tomato Sauce & Grilled Cheddar
Served with House Mixed Salad Dressed with Honey Mustard Apple Vinaigrette

Spiced Sweet Potato

Roasted Sweet Potato with Tenderstem Broccoli, Crispy Kale,
Padron Peppers, Napoli Tomato Sauce & Dukkha

Shared Sides

Twice Cooked Roasted Potatoes

Seasonal Greens

Puddings (Select One)

Sticky Toffee Pudding

With Caramel Sauce and Ice Cream

Chocolate Mousse

With Clotted Cream and Hazelnut Crumble

Lemon Posset

With Sour Cherry Compote

