

Lantana London Bridge

Private Dining & Events

Spring 2026

www.lantana.co.uk





Gather

At Lantana, gatherings are built around the things that make people want to stay longer. Vibrant seasonal food, great coffee, cocktails and generous hospitality.

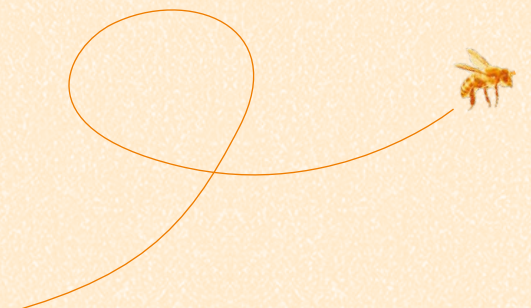
Our London Bridge restaurant brings that atmosphere into the heart of the city.

Throughout the day, teams gather over breakfast meetings and long lunches. As the evening arrives, the space shifts naturally into celebrations, client dinners and lively receptions with cocktails and canapés.

With two floors to work across, events can unfold at their own pace, drinks upstairs, dinner downstairs, conversations that carry on well into the evening.

It's relaxed, welcoming and designed to make hosting feel easy.

And if you have something in mind, nothing is off the table.





At a Glance

1 Capacity

Basement Space: Up to 60 standing, or 45 seated
Full Venue (Two Floors): Up to 120 standing, or 80 seated

2 Minimum Spend*

Mon to Fri, all day from 7am

Lunch & Dinner: £1,500 (Basement Space)

Sat & Sun, from 5pm

Lunch & Dinner: £1,500 (Basement Space)

Mon to Sun, from 5pm to 12am

£3,500 (Full Venue)

3 Best For

Team socials & client entertaining
Brand launches & networking events
Birthday dinners & celebrations
Drinks receptions
Private dining & long-table feasts

4 The Space

Split-level event space
Bright airy restaurant overlooking Southwark Street
Flexible seated & standing layouts
DJ, music & presentation capability

5 Food & Drink

Seasonal sharing menus
Canapés & bowl food
Cocktails, wine & beer
Day to night hosting

**A 13.5% service charge applies to all minimum spends.*



Hosting

Events can be shaped around how you want to host.

Our team will guide the format, flow and detail, so everything runs smoothly, and the energy stays exactly where it should be.

Choose Your Set Up

- 1 Long Table Dining**
For seated celebrations, client dinners and shared feasting
Up to 45 seated
Ideal for team dinners, birthdays & hosted occasions
- 2 Drinks & Canapés**
Relaxed standing receptions with cocktails, wine & seasonal food
Up to 60 standing
Perfect for after-work socials, launches & networking
- 3 Basement Events**
A dedicated private space
Ideal for private dinners, presentations & celebrations
Flexible seated or standing layouts
- 4 Full Venue Takeover**
Bring the entire restaurant to life across two floors
Up to 120 standing / 80 seated
Perfect for larger celebrations, launches & all-evening events



Build your Event

Food sits at the centre of every Lantana gathering.

Our menus reflect vibrant, seasonal cooking inspired by Australian café culture and are designed to flex around your event, allowing you to build a format that suits your guests.

- 1 Canapés, Skewers & Sliders**
Ideal for drinks-led events and standing receptions
- 2 Bowl Food & Desserts**
Perfect for informal dining without a seated structure
- 3 Sharing Boards & Nibbles**
Designed for social tables and relaxed gatherings
- 4 Seated Menus**
For more structured dining experiences

Add-ons

Package 1: PA Hire £320

Package 2: PA Hire & DJ Kit £600

Package 3: Wireless Mic x2 £95

Canapés, Skewers & Sliders

Served in quantities of 20

Meat

Canapés 3.25

Chorizo Croquetas & Aioli

Mini Sausage Rolls with House BBQ Sauce

Skewers 4.25

Gochujang Chicken Kofte

Lamb Kofte & Mint Yoghurt

Sliders 6.5

Cheeseburger Slider
with Jalapeños & Dill Pickle Mayo

Fish

Canapés 3.25

Smoked Mackerel Crostini with Caramelised
& Pickled Onions

Potato Rosti with Smoked Salmon,
Horseradish Cream & Chives

Skewers 4.25

Prawns with Lemon, Garlic & Herbs

Teriyaki Salmon

Vegetarian

Canapés 3.25

Smashed Avocado with Chilli Jam
on Sweetcorn Blinis

Pea, Ricotta, Mint & Feta Mini Tartlets

Leek & Smoked Cheddar Croquetas

Crostini with Sun-blushed Tomato,
White Bean Hummus, Roasted Peppers,
Chilli Shallot Crumb

Edamame & Pea Falafel

Skewers 4.25

Caprese with Bocconcini,
Tomato & Basil

Sliders 6.5

Hot Honey Halloumi, Spinach & Kewpie Mayo

Mushroom, Caramelised Onions,
Spinach & Hummus (Ve)





Bowl Food

Minimum order of 20

Meat

8

Chicken Shawarma Nourish Bowl

Caramelised Pork Nasi Goreng

Vegetarian

8

Bang Bang Cauliflower Nourish Bowl

Crispy Tofu Nasi Goreng

Roasted Mediterranean Vegetables,
Garlic Yoghurt & Flatbread

Desserts

Mixed Berry Eton Mess

8.7

Brownie Bites

2.5

Sharing Boards

Charcuterie 65

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

Mezze & Dips (Vf) 46

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

Cheese 52

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 22

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



Nibbles

Mixed Nuts & Marinated Olives 8pp

Dessert Platters

Brownie Bites (x20) 35

Mini Cakes (x20) 43

Flourless Citrus Cakes & Berry Friands



Packages

Premium Australian Wine Upgrade +10pp

Canapés & Drinks

Five Canapés, ½ Bottle of Wine or Two Beers 45pp

Five Canapés, Bottle of Wine or Four Beers 55pp

Canapés, Bowl Food & Drinks

Four Canapés, Two Bowl Foods 60pp
½ Bottle of wine or Two Beers

Four Canapés, Two Bowl Foods 75pp
Bottle of Wine or Four Beers

Nibbles & Drinks

Nibbles, ½ Bottle of Wine or Two Beers 25pp

Nibbles, Bottle of Wine or Four Beers 35pp

Sharing Boards, Nibbles & Drinks

Nibbles, Sharing Boards 45pp
½ Bottle of Wine or Two Beers

Nibbles, Sharing Boards 55pp
Bottle of Wine or Four Beers

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



Drinks

Sparkling Wine

Prosecco, Bella Retta

Veneto, Italy, NV
White Flowers, Pear & Melon

No.1 Family Estate Assemblé

Marlborough, New Zealand, NV
Lively Apple Nose, Moderate Weight

Rosé Wine

Pur Azur Côtes de Provence

Côtes-de-Provence, France, 2021
Apricot, Wild Strawberry, Grapefruit

Orange Wine

Reverie Orange Wine

Languedoc-Roussillon, France, 2023
Orange Blossom, Peach, Spice

White Wine

Eclat de Joie Blanc

Languedoc-Roussillon, France, 2024
Grapefruit, White Peach & Pear

Flor De Verão Vinho Verde

Vinho Verde, Portugal
Light, Zesty, Green Herbs

Yalumba Gen Chardonnay

Adelaide, South Australia, 2023 (Organic)
Fennel, Pineapple, Peach & Melon

Chateau Petit Roubie Picpoul de Pinet

Languedoc-Roussillon France, 2024 (Organic)
Crisp, Apricot, Grapefruit

Tiraki Marlborough Sauvignon Blanc

Marlborough, New Zealand, 2024 (B Corp)
Guava, Passion Fruit, Cool Green Herbs

Head Riesling

Eden Valley, South Australia, 2022
Pineapple, Lemon, Grapefruit

40

65

41

32

31

36

39

43

45

54

Red Wine

Eclat de Joie Rouge

Languedoc-Roussillon, France, 2023
Ripe Blackberry & Plum

Colinas De Lisboa

Lisboa, Portugal, 2023
Black Cherry, Liquorice

Ca Gout de Ciel Pinot Noir

Languedoc-Roussillon, France, 2022 (Organic)
Red Berries, Damson, Truffle

Head, Heart & Home Shiraz

Barossa Valley, Australia, 2022
Blackberry, Olive, Dark Cherry & Spice

Profecía Tannat

Canelones, Uruguay, 2024
Cassis, Blood Orange, Black Pepper

Bodegas Krontiras 'Mikron' Malbec

Mendoza, Argentina, 2024 (Organic, Biodynamic)
Floral Mulberry, Dark Cherry, also good chilled

Penley Estate 'Phoenix' Cabernet Sauvignon

Coonawarra, Australia, 2021
(Winemaker of the Year Award)
Black Fruit, Herb, Anise

31

34

39

43

46

49

53



Beers

Unity Lager

6

MeanTime Pale Ale

6

Lervig No Worries

Non-Alcoholic

5.7



Packages

Buy a case of any wine and the 6th bottle is on us

Buy a bundle (10) of any beer and the 10th bottle is on us

Seated Events

Two Courses 43

Three Courses 50

Arrival

Glass of Prosecco

Shared Starters

Mezze Board

Sun-blushed Tomato White Bean Hummus & Labneh with Toasted Organic Sourdough, Olives, Cornichons & Pickled Red Onion

Leek @ Smoked Cheddar Croquetas

With Aioli

Crispy Layered Potatoes

With Sriracha Mayo & Crispy Shallots

Mains (Select One)

Chicken Parmigiana

Buttermilk Chicken Schnitzel with Napolitana Tomato Sauce, Mozzarella & Parmesan, Pickled Fennel & Cabbage Salad

Roast Cod

With Celeriac, Apple, Watercress & Fennel Salad & Horseradish Crème Fraîche

Bang Bang Cauliflower (Vf)

With A Salad Of Quinoa, Cavolo Nero, Green Beans, Broccoli, Pickled Fennel, Toasted Almonds, Basil & Mint Dressing & Turmeric Seeds

To Share

Tenderstem Broccoli with Garlic Oil (Vf)

Fries with Lantana Salt (Vf)

Puddings (Select One)

Rhubarb Mess

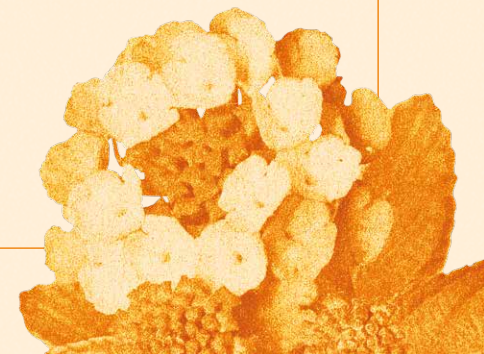
With Roasted Rhubarb, Crushed Meringue & Cream

Warm Chocolate Brownie

With Pecan, Almond & Sesame Crumble & Ice Cream

Loaded Lamington

With Ricotta Cream & Berry Compote





Let's plan your event

Whether you're organising a team social, celebration or brand event, our team will help bring it together.

Tell us what you have in mind and we'll guide the rest.

Contact

marketing@lantana.co.uk

site.londonbridge@lantanagroup.co.uk

We aim to respond within 24 hours