

Lantana

Private Hire Brochure

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: £1,000

Saturday & Sunday daytime: £2,500

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

Restaurant Space:

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: £1,500

Saturday & Sunday, from 5pm: £1,500

*Basement Space is also available for Breakfast Meetings





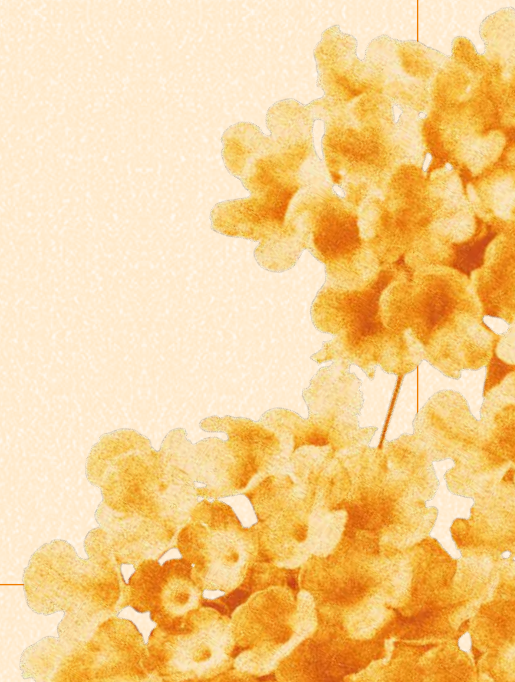
Our experienced team at Lantana is excited to help you create a memorable event. Reach out to us to discuss your vision, explore the venues, and start planning your unforgettable celebration.

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



“Nothing brings people together like good food”

Menus

Lantana



Canapés

*Minimum order of 20

Vegetarian

Leek & Smoked Cheddar Croquetas

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 Pumpkin Seed Hummus,
Roasted Peppers, Chilli Shallot Crumb

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

Tofu Korean Fried Rice

**Roasted Mediterranean Vegetables,
Garlic Yoghurt & Flatbread**

**“Caprese” with Roast Tomatoes, Bocconcini
& Basil Pistou**

Meat

Chicken Shawarma Nourish Bowl

Caramelised Pork Korean Fried Rice

Vietnamese Pork Meatballs & Noodle Salad

Dessert Pots

Mixed Berry Eton Mess

Chocolate Mousse

5

Sharing Boards

Charcuterie 65

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

Mezze & Dips (Vf) 46

Raw Vegetable Crudit  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 5pp





Dessert Platters

Brownie Bites (x20) 35

Mini Cakes (x20) 43

Flourless Citrus Cakes & Berry Friends

Breakfast Packages*

Minimum order of 15

Cold 21pp

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

Warm 27.5pp

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

The Wanderer Blanco

Navarra, Spain, 2023

Premium Wine: Australian Female Winemaker

Yalumba GEN Organic Chardonnay

South Australia, 2022

Red Wine

The Wanderer Garnacha

Navarra, Spain, 2021

Premium Wine: Australian Female Winemaker

Penley Estate Atlas Shiraz

Coonawarra, Australia, 2021

Beers

Unity Lager

MeanTime Pale Ale

Lervig No Worries

Non-Alcoholic



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

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.*

Additional drinks and alcohol can be ordered on the night and will be charged based on consumption. A discretionary 13.5% service charge will be added to your bill, all of which goes directly to the team.



Seated Events

*Sample menu

Two Courses 43

Three Courses 50

Arrival

Glass of Prosecco

Shared Starters

Mezze Board

Pumpkin Seed Hummus & Labneh with Toasted Organic Sourdough, Olives, Hazelnut & Pistachio Dukkah, Cornichons & Pickled Red Onion

Leek & Smoked Cheddar Croquetas

with Aioli

Smoked Salmon

on Crispy Confit Potatoes with Lemon Crème Fraiche

Mains (Select One)

Chicken Schnitzel

Buttermilk Chicken Schnitzel with a Pickled Fennel & Cabbage Salad & Caesar Mayo

Roast Cod

with Summer Greens Salad, Salt & Vinegar Pangrattato & Tartare Sauce

Burrata “Caprese”

Burrata with Roasted Cherry Tomato & Plum Tomatoes, Green Beans, Rocket, Radicchio & Basil Pistou

Ribeye Steak + £8 supplement

HG Walter’s 8oz Grass Fed Aged Ribeye Steak with Rosemary Salt & Chimichurri

Shared Sides

Seasonal Greens

Crispy Confit Potatoes

Puddings (Select One)

Mixed Berry Eton Mess

Chocolate Mousse

With Clotted Cream & Hazelnut Crumble

