

Lantana Fitzrovia

Private Dining & Events

Spring 2026





Gather

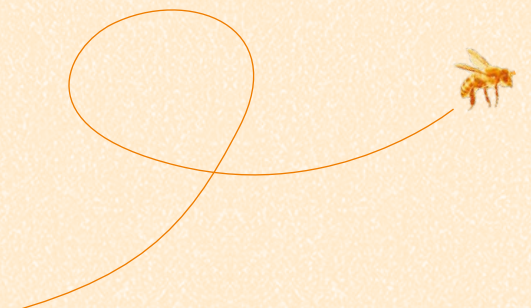
Lantana has always been about the kind of hospitality that makes people feel comfortable settling in.

Good food, great coffee, generous plates and the warmth of a neighbourhood restaurant where the table becomes the centre of the room.

In Fitzrovia, gatherings tend to feel a little more personal. Teams gather for long lunches, friends celebrate around the captain's table and small evening events take over the upstairs café.

It's the kind of space where conversation flows easily, plates are shared and the evening stretches naturally. Relaxed, welcoming and full of flavour.

And if you have an idea for an event, nothing is off the table.





At a Glance

1 Capacity

Exclusive Hire: Up to 30 standing, or 20 seated

2 Minimum Spend*

Mon to Sun, from 5pm to close

£1,000

Sat & Sun, daytime

£2,500

3 Best For

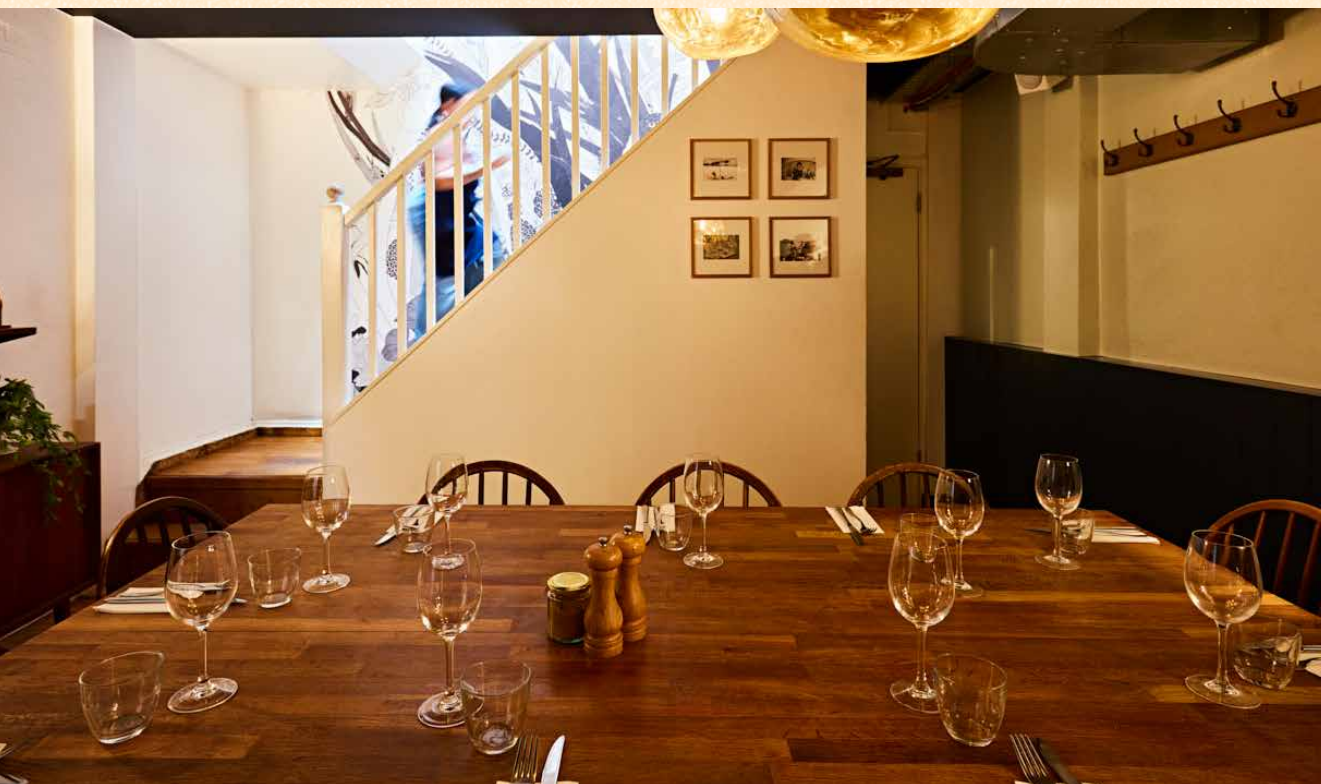
Long lunches & intimate dinners
Team socials & client hosting
Birthday celebrations
Creative gatherings & workshops
Exclusive café takeovers

4 The Space

Cosy café setting
Captain's table dining
Flexible seated & standing layouts
Relaxed day-to-night hosting

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 shared meals, celebrations and hosted dinners

Up to 20 seated

Ideal for birthdays, team dinners & client hosting

2 Drinks & Canapés

Relaxed standing events with cocktails, wine & seasonal food

Up to 30 standing

Perfect for after-work drinks & informal gatherings

3 Captain's Table

A more intimate dining experience in the basement of the restaurant

Ideal for smaller celebrations of up to 12 & special occasions

4 Exclusive Hire

Make the whole café yours for the evening

Perfect for intimate parties, launches & team socials





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

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



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

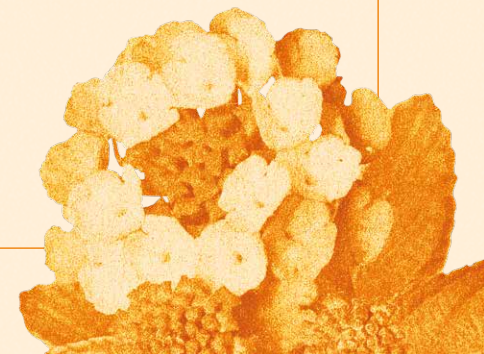
With Roasted Rhubarb, Crushed Meringue & Cream

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

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site.fitzrovia@lantanagroup.co.uk

We aim to respond within 24 hours