



CHRISTOPHER'S



PRIVATE DINING

Club Room & Sunset Room



Christopher's newly refurbished Club Room serves as an exclusive retreat to host anything from sit-down lunches and dinners, to private drinks parties, launch events and corporate presentations throughout the day.

Completely self contained, equipped with audio-visual facilities (including a TV screen) and Wi-Fi, and with its own bar and tailored menus available, the flexible space is suited to all private occasions.

The Club Room can accommodate up to 40 guests seated and up to 80 for standing events.

“the food is superb, and so is the wine.”

conde nast traveller

The Sunset Room, also newly refurbished, can accommodate up to 25 seated guests. This beautifully decorated room boasts a stunning view of the Lyceum Theatre, the Waterloo Bridge, and the bustling streets of Covent Garden.

Seasonal bespoke menus are offered so guests are not limited to having the same dishes. Our experienced team at Christopher's will make sure your event runs perfectly, tailoring menus and layouts to meet your every need.

Our private event spaces are available from 8am -11am for breakfasts, midday till 4pm for lunch, and until 1am for evening events.

club room bookings & reservations:

0207 240 4222 / clubroom@christophersgrill.com

SET MENU CHOICES

3 COURSES / £65

Jerk-spiced shredded chicken tacos, red cabbage slaw, smashed avocado, sweet potato crisps, crème fraiche
Missouri seared shrimps, black bean & tomato salsa, corn cakes
Caesar salad, romaine lettuce, focaccia croutons, parmesan (v option available)

Blackened salmon, jambalaya risotto
Chipotle chicken breast, red rice, chilli, lime & cabbage slaw
C's pink sauce rigatoni (add shrimps £9)

New York vanilla cheesecake, berry compote
Warm chocolate fudge brownie, vanilla bean ice cream, Valrhona chocolate sauce
Pecan pie, espresso ice cream, candied pecans

3 COURSES / £70

Maryland crab cake, harissa aioli, arugula
BBQ wagyu beef tacos, mixed peppers, chipotle chilli, truffle mayo
Santa fe salad, avocado, black beans, tomato, corn, cilantro & lime dressing(vg)

Chipotle chicken breast, red rice, chilli, lime & cabbage slaw
Seared wild bass, yukon gold potatoes, black bean salsa, smoked almond crumble, orange & cardamom dressing
USDA prime rib-eye steak, chimichurri sauce, fries, chilli almond broccoli (**£10 supplement**)
Wild mushroom linguine, crème fraîche (**add chargrilled chicken £8**)

Pistachio & white chocolate pannacotta, spiced fig, pistachio praline
Warm chocolate fudge brownie, vanilla bean ice cream, Valrhona chocolate sauce
Pecan pie, espresso ice cream, candied pecans

All menus include filter coffee

Should you have an allergy of any kind, please advise the waiting staff. A menu detailing allergens is available upon request. Whilst every effort is made to be extremely careful, it is with regret that we cannot guarantee any of our food/drinks will be free of any traces of allergens, including **peanuts**.

(v) vegetarian, (vg) vegan, (gf) gluten free

A 15% service charge will be added to your bill | All prices are inclusive of VAT

3 COURSES / £80

Buffalo mozzarella, grilled figs, arugula (v)

Wagyu beef carpaccio

Lobster bisque, lobster dumplings

Berberé marinated lamb chops, cumin spiced lamb shoulder, pomegranate yoghurt, mango jam

Seared wild bass, yukon gold potatoes, black bean salsa, smoked almond crumble, orange & cardamom dressing

Scottish 8oz fillet, peppercorn sauce, steamed spinach, parmesan truffle fries (**£15 supplement**)

Pumpkin, coconut & ginger curry, red rice (vg)

Chocolate & almond cake, pistachio ice cream (gf)

Pistachio & white chocolate pannacotta, spiced fig, pistachio praline

Pecan pie, espresso ice cream, candied pecans

All menus include filter coffee

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CHRISTOPHER'S

Wine List

CHAMPAGNE

BRUT NON-VINTAGE

		Glass	Bottle
02	Laurent-Perrier La Cuvée Brut, NV	20	110
04	Veuve Clicquot-Posardin Yellow Label Brut', NV		120
05	Bolinger Special Cuvée NV		110
06	Charles Hiedsieck Blanc de Blancs, NV		130
09	Laurent-Perrier Blanc de Blancs, NV		185

VINTAGE & PRESTIGE CUVÉE

		Bottle
10	Laurent-Perrier Brut MILLESIME 2012	240
12	Charles Hiedsieck Millesime 2013	190
13	Laurent-Perrier Grand Siècle, NV	280
14	Veuve Clicquot Ponsardin La Grande Dame, 2012	360

ROSÉ

		Glass	Bottle
08	Laurent-Perrier Cuvée Rose, NV	28	160

BRUT NATURE

		Bottle
07	Laurent-Perrier Ultra Brut, NV	125

ENGLISH SPARKLING

		Glass	Bottle
03	Rathfinny Wine Estate Classic Cuvée Brut, 2019	14	80
19	Rathfinny Wine Estate Cuvée Rosé Brut, 2019	17	100

MAGNUMS

		Bottle
15	Laurent-Perrier Brut Magnum, NV	210
16	Laurent-Perrier Cuvée Rosé Brut Magnum, NV	310

SPARKLING WINE

		Glass	Bottle
01	Ca'Di Alte Prosecco Extra Dry, NV	10	50

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WHITE WINES

FRANCE

750 ml Bottle

149	Domaine Jubare, Pouilly Fuissé 2023, Burgundy, France	120
126	Domaine Du Tunnel, Saint-Peray, Sauvignon Blanc 2023, Rhone, France	120
108	Maison les Alexandrins, Condrieu 2019, Rhone, France	130
156	Domaine de Bel Air, Pouilly-Fumé 2023, Loire, France	75
161	Domaine Borgeot 'Vieilles Vignes', Chassagne-Montrachet 2022, Burgundy, France	210
137	Bader-Mimeur Bourgogne Aligoté 2020, Burgundy, France	80
104	Château du Coing de St. Fiacre, Muscadet Sevre & Maine 'Sur Lie' 2022, Loire, France	45
133	Domaine Roc de l'Abbaye 'Tradition', Touraine Sauvignon Blanc 2022/2023, Loire, France	55
155	Jean-Christophe Perraud, Terroir de Nancelles, Mâcon-Villages 2022, Mâconnais, Burgundy, France	65
103	Baron de Badassiere, Picpoul de Pinet 2023, Languedoc, France	50
115	Mas La Chevaliere, Viognier 2023, Langudeoc, France	45
153	Cavede Hunawih, Gewürztraminer Reserve 2020/2021, Alsace, France	52
120	Domaine Sautereau, Sancerre 2022/2023, Loire, France	85
160	Domaine Corinne Perchaud, Chablis 2022, Burgundy, France	70
143	Domaine Vrignaud 'Fourchaume', Chablis 1er Cru 2022, Burgundy France	120

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WHITE WINES

SOUTH AFRICA

750 ml Bottle

123	Fairview Chenin Blanc 2024, Swartland, South Africa	45
171	Thorne & Daughters, 'Rocking Horse' Cape White Blend 2021, Wellington, Western Cape, South Africa	80

GERMANY & AUSTRIA

750 ml Bottle

175	Gruener Veltliner, Loimer 2022, Kamptal, Austria	55
127	Maximin Grunhaus, 'Monopol', Riesling 2022, Mosel, Germany	65

AUSTRALIA & NEW ZEALAND

750 ml Bottle

176	Greywacke, Sauvignon Blanc 2023, Marlborough, New Zealand	70
116	John Duval 'Plexus', Viognier 2021, Barossa Valley, Australia	74
136	Trinity Hill 'Gimblett Gravels', Marsanne / Viognier 2018, Hawkes Bay, New Zealand	75

IBERIAN

750 ml Bottle

130	Bodegas Gallegas, 'Sentidino', Rias Baixas Albarino 2022, Galicia, Spain	60
110	Izadi, Rioja 'Selección' Blanco 2023, Rioja Alavesa, Rioja, Spain	60

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WHITE WINES

ITALY

		750 ml Bottle
145	Livio Felluga 'Llivo' 2018, Colli Orientali, Italy	105
146	Ponte del Diavolo, Pinot Grigio 2023, Friuli-Venezia Giulia, Italy	50
132	Terre Antiche, Gavi di Gavi 2023, Piemonte, Italy	55

USA

		750 ml Bottle
148	Littorai 'B.A. Thierot Vineyard', Biodynamic Chardonnay 2018/2019, Sonoma Coast, USA	210
129	De Loach, Russian River Valley Chardonnay 2021, Sonoma County, California, USA	80
106	Pine Ridge, Chenin Blanc 2023, Napa Valley, USA	65
131	Arneis, Seghesio 2018, Russian River Valley, USA	80

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ROSÉ WINES

ITALY

191	A Mano, Primitivo Rosato 2023, Puglia, Italy	750 ml Bottle 60
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FRANCE

195	Château Beaulieu, 'Cuvée Alexandre' Coteaux d'Aix-en-Provence 2023, Coteaux d'Aix-en-Provence, Provence, France	750 ml Bottle 60
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RED WINES

ARGENTINA & CHILE

		750 ml Bottle
221	Altos 'Terroir Uco', Malbec 2021/2022, Mendoza, Argentina	60
214	Amalaya 'Gran Corte', Malbec 2021, Calchaqui Valley, Argentina	60
266	Kaiken 'Ultra', Merlot 2018/2020, Mendoza, Argentina	56
227	Bodegas Colomé 'Authentico', Malbec 2020/2021, Salta, Argentina	92
239	Montes 'Outer Limits', Pinot Noir 2020, Zapallar, Chile	75

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RED WINES

FRANCE

750 ml Bottle

210	Chateau Durfort-Vivens, 'Le Plateau' de Durfort-Vivens 2019, Bordeaux, France	120
250	Maison Les Alexandrins, Crozes Hermitage 2021/2022, Rhone, France	75
289	Hautes Cotes de Nuits 'La Croix', Bourgogne 2019/2020, Burgundy, France	135
224	Château Petit-Village 'Le Jardin de Petit-Village' Pomerol 2019, Bordeaux, France	155
272	Château Larose Perganson Cru Bourgeois Supérieur 2019, Bordeaux, France	82
216	Château Vaudieu 'Closerie de Vaudieu', Chateauneuf-du-Pape 2022, Rhone, France	80
217	Famille Perrin, Cotes du Rhône 2022, Rhone, France	55
252	Dominique Morel, Fleurie 2023, Beaujolais, France	72
238	Domaine du Château Philippe le Hardi, Mercurey Rouge 'Les Cheneaults' 2021, Côte Chalonnaise, Burgundy, France	76

AUSTRALIA

750 ml Bottle

280	Henschke, 'Keyneton Euphonium' Barossa Shiraz / Cabernet Sauvignon / Merlot / Cabernet Franc 2017, Barossa, South Australia, Australia	130
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RED WINES

IBERIAN

750 ml Bottle

218	Familia Castano 'Coleccion', Monastrell / Cabernet Sauvignon 2018, Murcia, Spain	50
265	Casa Ferreirinha 'Quinta da Leda', Douro Tinto 2015/2017, Douro, Portugal	150
220	Bodegas LAN, 'D-12', Rioja Crianza 2020, Rioja, Spain	70
208	Bodega Garzon Reserve, Tannat 2021, Maldonado, Uruguay	65

ITALY

750 ml Bottle

274	Poggio Al Tesoro 'Il Seggio', Bolgheri DOC 2020/2021, Tuscany, Italy	80
209	Dievole, Chianti Classico 2022, Tuscany, Italy	72
270	Torredel Falasco, Amarone Della Valpolicella 2019, Veneto, Italy	92
251	Fossacolle, Brunello di Montalcino 2017/2019, Tuscany, Italy	125
271	Cepparello, Isolee Olena 2018, Tuscany, Italy	255
237	Domenico Clerico, Barolo di Monforte d'Alba 2019, Langhe, Piemonte, Italy	135
205	Fantini Farnese, Organic Montepulciano d'Abruzzo 2019/2022, Abruzzo, Italy	50
241	Allegrini, Valpolicella Classico 2023, Veneto, Italy	48
254	Curatolo Arini Nero d'Avola 2022, Sicily, Italy	52
244	San Polo, Rosso di Montalcino 2022, Montalcino, Tuscany, Italy	80

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RED WINES

USA

750 ml Bottle

283	The Fog Monster, Petit Sirah 2015/2016, El Dorado County, USA	120
277	Le Clos Jordanne 'Le Grand Clos', Pinot Noir 2017/2018, Niagara, USA	105
282	Seghesio 'Sonoma County', Zinfandel 2019/2020, Sonoma, USA	82
234	Fog Mountain, Cabernet Sauvignon 2022, California, USA	60
212	De Loach 'Heritage Collection', Pinot Noir 2022, California, USA	80
233	Tablas Creek, Petelinde Tablas Rouge 2018, Pao Robles, USA	78
248	Racines, Pinot Noir 2018, Santa Rita Hills, USA	165

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MAGNUMS

1500 ml Bottle

402	Isolee Olena, Chianti Classico 2021, Tuscany, Italy	250
401	Kaiken Ultra, Malbec 2018, Mendoza, Argentina	130
403	Château Petit-Village 'Le Jardin de Petit-Village' Pomerol 2019, Bordeaux, France	280

DESSERT WINES

75 ml Glass 375 ml Bottle

51	Rutherglen Muscat, NV Victoria, Australia	9	42
52	Domaine Cauhape 'Symphonie de Novembre', Juracon 2021, France	12.5	50
53	Château Laville, Sauternes 2018, Bordeaux, France		60

PORT WINES

75 ml Glass 1000 ml Bottle

80	Sandeman, Unfiltered Late Bottled Vintage Port 2016/2018, Douro, Portugal	9.5	90
81	Sandeman, 10-Year-Old Tawny Port NV, Douro, Portugal	12	110
82	Sandeman, 30-Year-Old Tawny Port NV, Douro, Portugal		250

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CANAPE MENU

We recommend: 8 canapés per person for a 2-hour Reception or 10 canapés per person for a 3-hour Reception

VEGETARIAN _____ 5 each

Deep-fried Mozzarella Balls
Marinara Sauce

Minted Pea Risotto

Corn Cakes
Guacamole, Tomato & Red Onion Salsa

Zucchini Tempura Fries
Ginger Soy Dip

CANAPES _____ 5.5 each

Southern-grilled Chicken Satay
Spicy Peanut Dip

Smoked Salmon
Rye Bread, Sour Cream & Capers

Shrimp & Salmon Fishcake
Harissa or Basil Mayo

Tuna Tacos
Tuna Tartare, Avocado, Wasabi Mayo

CANAPES _____ 6 each

Seared Beef
Mini Bruschetta, Rocket Pesto

Mini BBQ-rubbed Hamburger
Mustard Aioli

Mini Fish & Chips
Tartare Sauce

Pulled Pork Mini Rolls
Caramelised Onions

Wild Mushroom & Truffle Crostini (v)
Popcorn Shrimp Guacamole

Beetroot Macaroons (v)
Horseradish Cream

Mini Reuben Sandwich
Salt Beef, Sauerkraut, Dill Pickle Mayo

Bowl food

Price per bowl

Lamb Cutlet	15
Lentils & Quinoa	
Blackened Salmon	13
Jambalaya Risotto	
Guacamole	10
Chilli, Lime, Coriander, Smoked Paprika, Tortilla Chips	
Minted Pea Risotto (v)	12
Maccheroncini (v)	11
Baby Tomato, Spinach, Ricotta	
Blackened Shrimp	15
Corn Cake, Black Bean Salsa	
Cajun Spiced Chicken	13
Apple Coleslaw, Avocado, Sweet Potato Mash	
Santa Fe Salad (vg)	11
Avocado, Blackbeans, Tomato, Corn, Cilantro & Lime Dressing	

small bowls

Price per bowl

Marinated Olives	7
Mixed Spiced Nuts	7
Chunky Fries, Chilli Mayo	7

CANAPES _____ 6.25 each

Fried Calamari
Harissa Mayo

Spiced Lamb Burgers
Tzatziki

Chicken & Tarragon Mousse
Rice Cracker

CANAPES _____ 6.50 each

Tuna Tartare
Guacamole

Mini Crab Cakes
Red Pepper Mayo

CANAPES _____ 9 each

Seared Scallop
Pea & Mint Purée

Foie Gras 'Lollipop'
Sauterne Jelly, Pistachio Praline

SUBSTANTIAL _____

Seared Philly Steak Mini Rolls **10**

Mini Lobster Rolls **13**

Crispy Shrimp Sliders **7.25**

SWEET _____ 5 each

Mini Chocolate Brownie

Mini New York Cheesecake

Mini Pecan Maple Pie

Mini Ice Cream Cones

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Breakfast options

(NB: bespoke menus available on request)

BUFFET STYLE BREAKFAST £35 per person

**Scrambled Eggs, Smoked Salmon, Sausages, Oven-roasted Tomatoes,
Boston Baked Beans, Sweet-cured Crispy Bacon, Hash Browns, Warm**

Sourdough Bread

Buttermilk Pancakes (v)
with maple syrup

Blueberry Buttermilk Pancakes (v)
with blueberry compote

Unlimited Filter Coffee

English Breakfast Tea

PLATED BREAKFAST £30 per person

Choose between:

Smoked Salmon & Scrambled Eggs

or

Buttermilk Pancakes with Maple Cured Bacon

Served on side table:

Grapefruit & Orange Segments

Figs & Dates with Greek Yoghurt & Maple Syrup

Warm Sourdough Bread

Unlimited Filter Coffee

English Breakfast Tea

CONTINENTAL BREAKFAST £30 per person

Selection of Breakfast Pastries

Selection of Ham & Cheese

Selection of Fresh Fruit

Greek Yoghurt

Warm Sourdough Bread

Unlimited Filter Coffee

English Breakfast Tea

Extras

Jugs of Orange Juice (Additional £18)

4/5 glasses

Still or Sparkling Water (Additional £6)

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Weekend Brunch menu

Available Saturday and Sunday, 11am –2pm

3 COURSES / £55

Granola (v)

coconut yoghurt, chia seeds, honey, berries

Avocado & Tomato Sourdough Toast (v)

feta crumble, chilli, lime, flaxseeds

Buttermilk Pancakes

maple-cured bacon, maple syrup

Fried Chicken & Waffles

chipotle sauce, lime and coconut yoghurt

Wagyu Burger (£5 supplement)

lettuce, tomato, mayo, caramelised onions, dill pickle,
monterey jack cheese

Huevos California

tortilla, chilli salsa, guacamole, monterey jack cheese, fried eggs

Eggs Benedict

Vanilla Bean Pannacotta

spiced plums, pistachio praline

Pecan Pie

salted caramel ice cream, candied pecans

New York Vanilla Cheesecake

honeycomb ice cream, berry compote

Chocolate Brioche French Toast (£10 supplement)

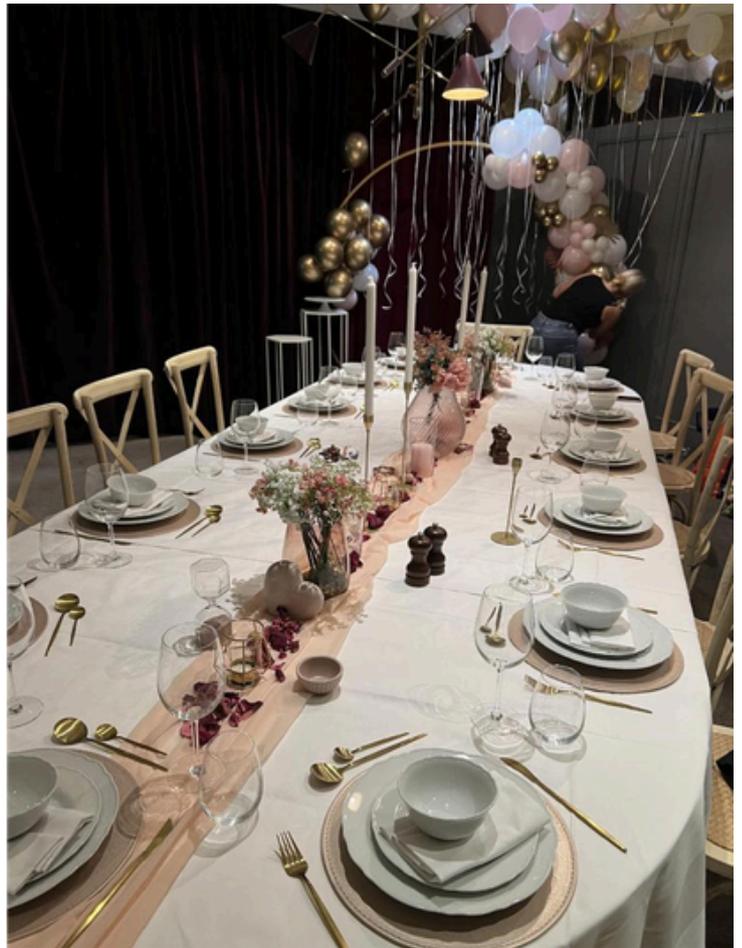
(milk or dark), vanilla ice cream, chocolate sauce

Sides / £6 each

Fries, Sweet Potato Fries, Tobacco Onion Rings, Hash Browns,
Honey-roasted Carrots, Chilli Almond Broccoli

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Facilities & Further Information



The Club Room

- Located on the Lower Ground Floor
- Capacity: 40 seated (up to 22 on one table) / 80 standing reception
- Access, service & departure times:
 - Breakfast 8am –11am
 - Brunch (Saturday & Sunday) 11.30am – 4pm
 - Lunch 12pm –4pm
 - Dinner 6pm –midnight (Friday/Saturday till 1am)
- Complimentary menu cards & place cards are provided depending on your requirements.
- Complimentary flowers are provided in the Club Room. However, should you require bespoke arrangements, we can provide further quotations from florists.
- Complimentary candles are supplied to suit your table layout.
- Should you prefer to bring in your own designer to create a bespoke décor, our events team would be happy to welcome them.
- Please note that there is no lift access to the Club Room.
- Complimentary Wi-Fi and an iPod docking station is available for music.
- Private Bar within the area.
- Private cloakroom & bathroom facilities.
- There is no room hire charge, however we specify a minimum spend on food & beverages consumed in the Club Room.

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The Sunset Room

- Located on the First Floor
- Capacity: 25 seated (up to 20 on one table) / 30 standing reception
- Access, service & departure times:
 - Breakfast 8am –11am
 - Brunch (Saturday & Sunday) 11.30am – 4pm
 - Lunch 12pm –4pm
 - Dinner 6pm –midnight (Friday/Saturday until 1am)
- Complimentary menu cards & place cards are provided depending on your requirements.
- Complimentary flowers are provided in the Club Room. However, should you require bespoke arrangements, we can provide further quotations from florists.
- Complimentary candles are supplied to suit your table layout.
- Should you prefer to bring in your own designer to create a bespoke décor, our events team would be happy to welcome them.
- Please note that there is no lift access to the Sunset Room.
- This space is adjacent to our Restaurant and will be partitioned off for the duration of your event. Due to this, we ask for a £1000 hire fee for the Sunset Room.
- We specify a minimum spend on food & beverages consumed in the Sunset Room to be paid on top of the hire fee.

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