



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.

private dining 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 fraîche
Harissa grilled 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, tomato jam
Slow cooked lamb tortilla, apple & avocado slaw
Santa Fe salad, avocado, black beans, tomato, corn, cilantro & lime dressing (vg)

Chipotle chicken breast, red rice, chilli, lime & cabbage slaw
Seared seabass, 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, fresh raspberries, raspberry coulis, 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 peaches, arugula (v)

Wagyu beef carpaccio

Lobster bisque, lobster dumplings

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

Seared seabass, 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)

Warm chocolate tart, homemade matcha ice cream, chocolate sauce

Lemon meringue tart, lemon curd, vanilla meringue, crème fraîche

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

ROSÉ

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

ENGLISH SPARKLING

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

SPARKLING WINE

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

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, 2018	360

BRUT NATURE

		Bottle
07	Laurent-Perrier Ultra Brut, NV	125

MAGNUMS

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

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Private Room Available | (v) vegetarian, (vg) vegan, (gf) gluten free

WHITE WINES

FRANCE

750 ml Bottle

149	Domaine Jubare, Pouilly Fuissé 2023, Burgundy, France	120
108	Maison les Alexandrins, Condrieu 2019, Rhone, France	130
156	Domaine de Bel Air, Pouilly-Fumé 2024, Loire, France	75
161	Domaine Borgeot 'Vieilles Vignes', Chassagne-Montrachet 2023, Burgundy, France	210
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 2024, Loire, France	55
155	Jean-Christophe Perraud, Terroir de Nancelles, Mâcon-Villages 2023, Mâconnais, Burgundy, France	65
103	Baron de Badassiere, Picpoul de Pinet 2024, Languedoc, France	50
115	Mas La Chevaliere, Viognier 2023, Langudeoc, France	45
153	Cavede Hunawihhr, Gewürztraminer Reserve 2019, Alsace, France	52
120	Domaine Sautereau, Sancerre 2023, Loire, France	85
160	Domaine Eve Grossot, Chablis 2023, 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 2023, Kamptal, Austria	55
127	Maximin Grunhaus, 'Monopol', Riesling 2022, Mosel, Germany	65

AUSTRALIA & NEW ZEALAND

750 ml Bottle

176	Greywacke, Sauvignon Blanc 2024, Marlborough, New Zealand	70
116	John Duval 'Plexus', Viognier 2021/2022, 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 2024, 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 'Lllivio' 2018, Colli Orientali, Italy	105
146	Ponte del Diavolo, Pinot Grigio 2024, Friuli-Venezia Giulia, Italy	50
132	Terre Antiche, Gavi di Gavi 2024, 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 2023, 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

750 ml Bottle

191	A Mano, Primitivo Rosato 2024, Puglia, Italy	60
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FRANCE

750 ml Bottle

195	Château Beaulieu, 'Cuvée Alexandre' Coteaux d'Aix-en-Provence 2024, Coteaux d'Aix-en-Provence, Provence, France	60
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RED WINES

ARGENTINA & CHILE

750 ml Bottle

221	Altos 'Terroir Uco', Malbec 2023, Mendoza, Argentina	60
214	Amalaya 'Gran Corte', Malbec 2022, Calchaqui Valley, Argentina	60
266	Kaiken 'Ultra', Merlot 2020, Mendoza, Argentina	56
227	Bodegas Colomé 'Authentico', Malbec 2022, Salta, Argentina	92
239	Montes 'Outer Limits', Pinot Noir 2022, 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 2022/2023, Rhone, France	75
289	Hautes Cotes de Nuits 'La Croix', Bourgogne 2020, Burgundy, France	135
224	Château Petit-Village 'Le Jardin de Petit-Village' Pomerol 2021, Bordeaux, France	155
272	Château Larose Perganson Cru Bourgeois Supérieur 2019, Bordeaux, France	82
216	Château Vaudieu 'Closeriede Vaudieu', Chateauneuf-du-Pape 2023, Rhone, France	80
217	Famille Perrin, Cotes du Rhône 2023, 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 2020/2021, Rioja, Spain	70
208	Bodega Garzon Reserve, Tannat 2021/2022, Maldonado, Uruguay	65

ITALY

750 ml Bottle

274	Poggio Al Tesoro 'Il Seggio', Bolgheri DOC 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 2019/2020, Tuscany, Italy	125
271	Cepparello, Isolee Olena 2018, Tuscany, Italy	255
237	Domenico Clerico, Barolo di Monforte d'Alba 2020, Langhe, Piemonte, Italy	135
205	Fantini Farnese, Organic Montepulciano d'Abruzzo 2023, Abruzzo, Italy	50
241	Allegrini, Valpolicella Classico 2024, Veneto, Italy	48
254	Curatolo Arini Nero d'Avola 2022, Sicily, Italy	52
244	San Polo, Rosso di Montalcino 2023, Montalcino, Tuscany, Italy	80

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RED WINES

USA

750 ml Bottle

283	The Fog Monster, Petite 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 2022/2023, Sonoma, USA	82
234	Fog Mountain, Cabernet Sauvignon 2023, California, USA	60
212	De Loach 'Heritage Collection', Pinot Noir 2022, California, USA	80
233	Tablas Creek, Petelinde Tablas Rouge 2023, Pao Robles, USA	78
248	Racines, Pinot Noir 2018, Santa Rita Hills, USA	165

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MAGNUMS

1500 ml Bottle

402	Isole e Olena, Chianti Classico 2022, 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 Laille, Sauternes 2022, Bordeaux, France		60

PORT WINES

75 ml Glass 1000 ml Bottle

80	Sandeman, Unfiltered Late Bottled Vintage Port 2019, 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 lentils & quinoa	15
Blackened Salmon jambalaya risotto	13
Guacamole chilli, lime, coriander, smoked paprika, tortilla chips	10
Minted Pea Risotto (v)	12
Maccheroncini (v) baby tomato, spinach, ricotta	11
Blackened Shrimp corn cake, black bean salsa	15
Cajun Spiced Chicken apple coleslaw, avocado, sweet potato mash	13
Santa Fe Salad (vg) avocado, black beans, tomato, corn, cilantro & lime dressing	11

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 – 4pm

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, maple syrup

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

Pistachio & White Chocolate Pannacotta

fresh raspberries, raspberry coulis, pistachio praline

Pecan Pie

espresso ice cream, candied pecans

New York Vanilla Cheesecake

berry compote

Chocolate Brioche French Toast (£10 supplement)

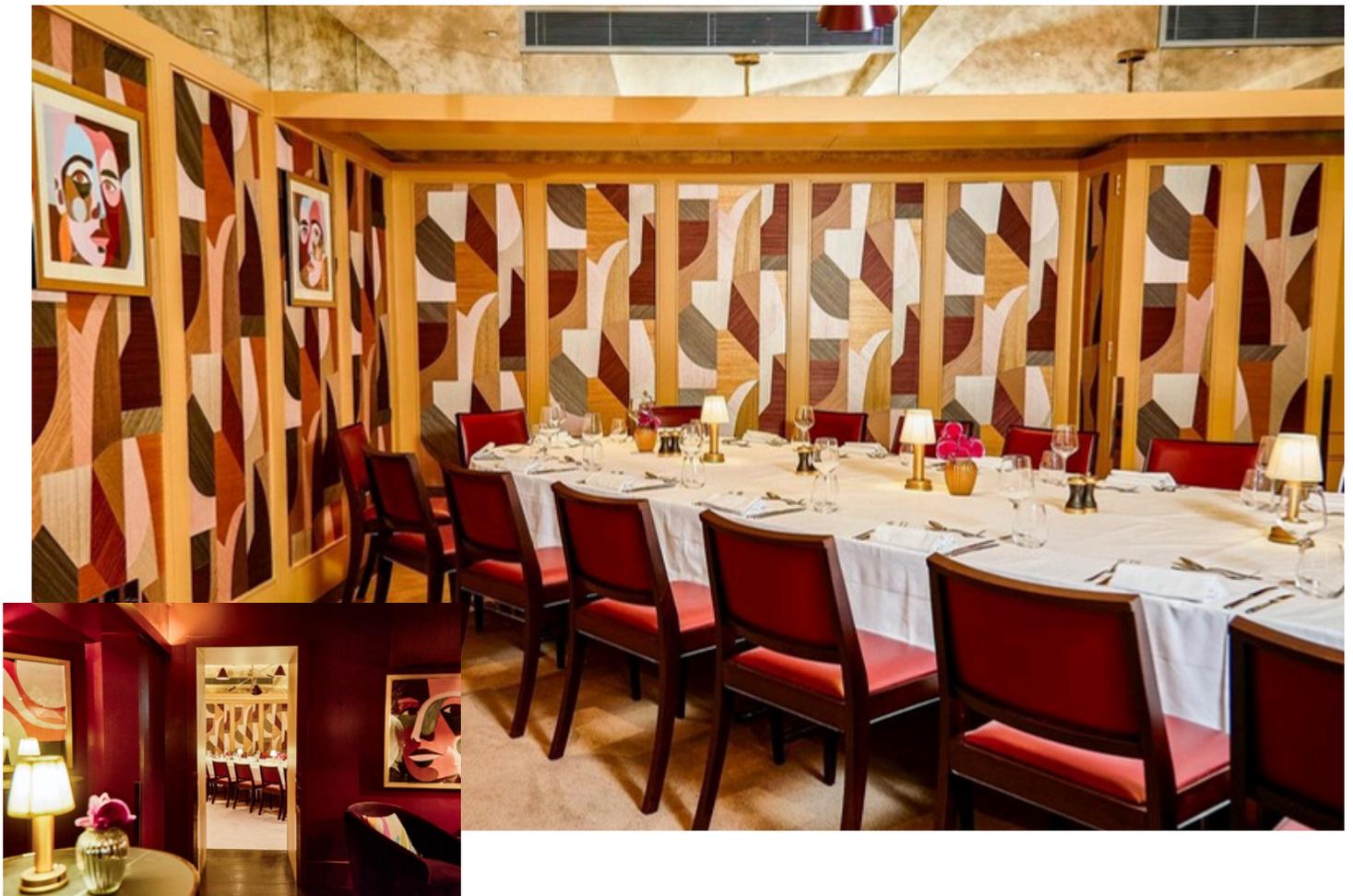
(milk or dark), vanilla ice cream, chocolate sauce

Sides / £6.50 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 for a 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 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 for a 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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