

## THE WHITE HORSE

BY HEDONISM WINES

**EVENTS & WINE TASTINGS** 



## **Private Events at The White Horse**

Launched in June 2021, *The White Horse* is Mayfair's official wine bar of Hedonism Wines with 6,000+ wine & rare spirit offer to build what we see as a uniquely special type of modern wine bar.

Equus, The lower ground floor bar with its mix of sofas & communal tables is the perfect location for hosting functions of all kinds, including wine tastings, private parties and networking events, for up to 60 guests.

The Vault, our newest, most intimate addition to our guest experiences, is fully private and situated just off of Equus. A cozy space ideal for parties up to 12 seated, and 18 standing.

All parties will be subject to a minimum spend and will be charged a 15% service charge, with an additional sommelier fee for sommelier-led tastings.

Off Peak Minimum Spend (Including of VAT, excluding 15% service charge)

The Vault - £500 Equus (semi exclusive)- £2000 Equus (exclusive)- £3000

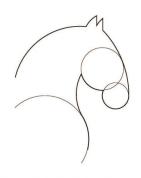
Peak Minimum Spend (Including of VAT, excluding 15% service charge)

The Vault- £650 Equus (semi exclusive)- £3000 Equus (exclusive)- £4000

"I can resist anything but temptation."
Oscar Wilde

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## Events Package Cheese & Charcuterie Platters

Cheese selection from La Fromagerie, served with chutney & seasonal fruit bread
Charcuterie selection: Mortadella, Jamón Serrano & salami
Wild farmed baguette & butter
Giraffa green olives, garlic, lemon, rosemary

Sample Canape Selection - (£4.50 per canape) minimum 15 per item

Chicken liver parfait, toasted brioche, fig & hibiscus chutney Crispy

Lake District lamb belly kebab & mint sauce

Gem lettuce, tarama & sunflower seeds

Stuffed peppers & pickled rosemary

Charcoal flatbread, crushed green herbs & ricotta

Anchovy & olive gilda

Red Leicester & Gruyere cheese jalapeno toastie

## **Bowl Food Selection**

The White Horse Scotch egg & mustard fruit puree
Grilled lamb belly, parmesan polenta & crushed green herbs
Fried corn-fed chicken with smoked paprika & oregano
Red Leicester & Gruyere cheese jalapeno toastie with tomato chutney
Stuffed peppers & freekeh salad, basil pesto
Steamed cod, tarama & breakfast radish
Delica pumpkin orzo, sage butter & toasted chestnut

French fries (supplement £6 per portion)
Burnt basque cheesecake (supplement £10 per piece)

Cheese & charcuterie only £38 pp Choice of three hot food options £46 pp (minimum 8 per item) Full events package £82 pp



















