



QUAGLINO'S

Bar Groups

Fashionably glamorous and seldom out of style, Quaglino's has, over the decades, welcomed people from every walk of life.

Quaglino's is the perfect place for a celebration. The cocktail bar is situated on the mezzanine level overlooking the bustle of the brasserie below.

Every evening and on Saturday lunch times, Quaglino's cocktail bar plays host to live music playing homage to our 1930's heritage, with a programme of jazz, swing and rat pack.

We can accommodate groups in the bar from 8 to 50 people. You will have your own reserved area and VIP service.

A minimum spend will apply to reserve an area of the cocktail bar. Please ask a member of the events team for further details.



Drinks Packages

The following packages are available for groups of 8 – 50 people

Package 1: Mixology*

2 cocktails per person

Mixology lesson

£22.50 per person

Package 2: Champagne

½ bottle NV Piper Heidsieck Champagne per person

Luxury Canapés – 6 bites per person

£44.00 per person

*Cocktails from a limited selection. Mixology lesson subject to availability.



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canapés

priced per bite
minimum of 15 bites of each type

meat & fish

foie gras ballotine on brioche, confit orange zest	£3.50
carpaccio of beef, rocket, parmesan & truffle oil	£3.00
smoked salmon blinis, crème fraîche & caviar	£3.50
honey glazed pork belly, confit pineapple	£3.00
red mullet rilette	£3.00
quaglino's steak tartare on crostinis	£3.50
rolled smoked duck & vegetables, toasted sesame seeds	£3.50
smoked salmon & herbed cream cheese on pumpernickel	£3.50
mini fish & chip cones, tartare sauce	£3.50

crustacea

deep fried oysters, crème fraiche	£3.00
rock oyster, shallot vinegar	£2.75
crab & mango mayonnaise on toast	£3.00
scallop & lime tartare	£3.50
crab & ginger spoons, pickled vegetables	£3.00

vegetarian

red onion & keens cheddar tarts	£3.00
caviar vichyssoise shots (can be served hot or cold)	£3.50
red onion beetroot & goats cheese tarts	£3.00
chilled tomato consommé shots, basil oil	£3.00
mini caesar salad	£3.00

sweet

mini pavlova, summer berries, double cream	£2.50
lemon meringue tartlet	£2.00
choux bun, chantilly & caramel	£2.00
mini bread & butter pudding	£2.50
chocolate truffles	£2.00
pistachio macaroons	£3.00

we recommend you select at least 10 bites per person for a canapé party
or 6 per person for pre-dinner.

bar snacks

all priced at £4.50 each

charcuterie foccacia bruschetta
sautéed mini chorizo, apple & honey dressing
mini chicken salad
mini quaglino's steak tartare
white anchovy, red pepper, lemon mayonnaise
mini dressed crab
mini quaglino's crayfish cocktail
chips with aioli



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sample cocktails: all £9.00

contemporary

future love: fresh mint, raspberries & ginger, charged with raspberry vodka, passion liqueur, lychee liqueur & cranberry juice served long over crushed ice.

marcus way: kiwi & blackberries, sloe gin, crème de mure and a kiwi schnapps. shaken all together, served long.

cucumber cooler: fresh cucumber muddled, shaken with large measure of hendrick's, gin & an apricot brandy, balanced with cloudy apple & elderflower syrup.

classic

quaglino's special: bombay sapphire, dry vermouth, sweet vermouth & a dash of grand marnier, stirred with ice & served in chilled martini glass

white lady cocktail: large measure of bombay sapphire, equal amount of cointreau & lemon juice, shaken & served in a chilled martini glass

jubilee: bombay sapphire, dry martini, grand marnier & calvados, shaken & served in a chilled martini glass

martini

8th element: sultanas, black peppercorns muddled, charged with element 8 gold, mandarin napoleon & cloudy apple juice. served in a chilled martini glass.

extra kettle: lemongrass, ginger & coriander, kettle one citron, apple schnapps balanced with ginger lemongrass syrup.

lemony: amalfi lemon, lemon schnapps, ketel one citron & limoncello shaken & served in a chilled martini glass.

