

The Elizabeth

Private Dining Brochure

020 3971 0761

139 Ebury Street, Belgravia SW1W 9QU

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Welcome to The Elizabeth

Thank you for considering The Elizabeth in Belgravia for your upcoming celebration. We are delighted at the prospect of hosting your special event and are committed to making it truly memorable.

This brochure has been thoughtfully prepared to provide all the information you'll need regarding private dining in our downstairs Dining Room, which offers an elegant and intimate atmosphere.

Our dedicated team will be on hand to ensure every detail is carefully managed, from décor to bespoke menus, so you and your guests can relax and enjoy the occasion. We look forward to the opportunity to celebrate with you and make your event unforgettable.

www.theelizabethswl.co.uk


OUR PRIVATE DINING ROOM



THE SPACE

(Accommodates up to 34 seated guests or up to 40 standing)

Our Private Dining Room provides an elegant and versatile setting for up to 34 guests seated or up to 40 guests standing. Tucked away downstairs, the room offers privacy and comfort, making it ideal for long lunches, birthday celebrations, or corporate dinners.

The interior blends timeless design with a warm and welcoming ambience. Soft candlelight and natural tones create an intimate atmosphere that feels both relaxed and refined — perfect for enjoying good food, good company, and a truly memorable experience.

Whether you're planning a lively gathering or a more formal occasion, the space can be tailored to suit your needs, ensuring a seamless and personalised event from start to finish.





MINIMUM SPEND & HIRING HOURS

Below are the minimum spending requirements to reserve The Dining Room, broken down by the day of the week:

LUNCH FUNCTIONS

Monday to Saturday from 12pm - 5pm
Sunday from 12-3pm

Monday to Thursday	£3,000
Friday	£4,000
Saturday to Sunday	£3,000

DINNER FUNCTIONS

Monday to Saturday from 6pm - 11pm

Monday to Saturday	£4,000

If you have any questions, wish to organise a site inspection or enquire as to prices not listed, please don't hesitate to get in touch with any of our friendly team.



MENUS

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We offer a refined selection of seasonal and festive menus, designed to showcase the best of our kitchen and the finest locally sourced ingredients.

Guests can choose from our Set Menu or Festive Menu* *(*only available from 1st November)*. Menus are structured in tiers, allowing flexibility to suit your preferences and budget. Please note that dishes cannot be mixed between tiers, but all selections are crafted with the same focus on quality, balance, and flavour.

Our team is happy to advise on wine pairings and beverage options, with curated packages available upon request.

Please note that the menus are fixed and cannot be combined, as they are offered as distinct options.





SAMPLE SET MENUS

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2 courses £50 / 3 courses £55

Whipped cod's roe, carosello & barattiere cucumber, artisanal pitta

Classic duck, pork & guinea fowl terrine 'en croûte'

Autumn salad of Italian leaves and vegetables, sweet spice vinaigrette

Grilled Tamworth pork chop, leeks, apple relish

Cornish sea bream, piperade 'our way', bouillabaisse sauce

Rabbit, 'It has to be mustard' carrots, persillade

Roscoff onion filled with aromatic rice, baked butter beans

La Fromagerie cheese, per piece

Blackberry pavlova

Crème brûlée

Rum baba, whipped cream

Chocolate mousse, caramelised hazelnuts



FESTIVE SET MENUS

Available from 1st November 2025

CLASSIC MENU

2 COURSES £47 / 3 COURSES £55

Ribollita-classic Tuscan white bean, vegetable and cavolo nero soup

Fresh rigatoni, Aynehoe Park venison ragû, parmesan

Cornish cod, ragout of mussels, chorizo and parsley

Fricassée of Sutton Hoo chicken, wild mushrooms and Madeira

Classic sticky toffee pudding, crème fraiche

Floating Island 'île flottante', custard

PREMIUM MENU

2 COURSES £60 / 3 COURSES £70

Smoked salmon, pear and gruyere, witlook endive salad

Duck, guinea fowl & pork terrine 'en croûte', pickled walnut relish

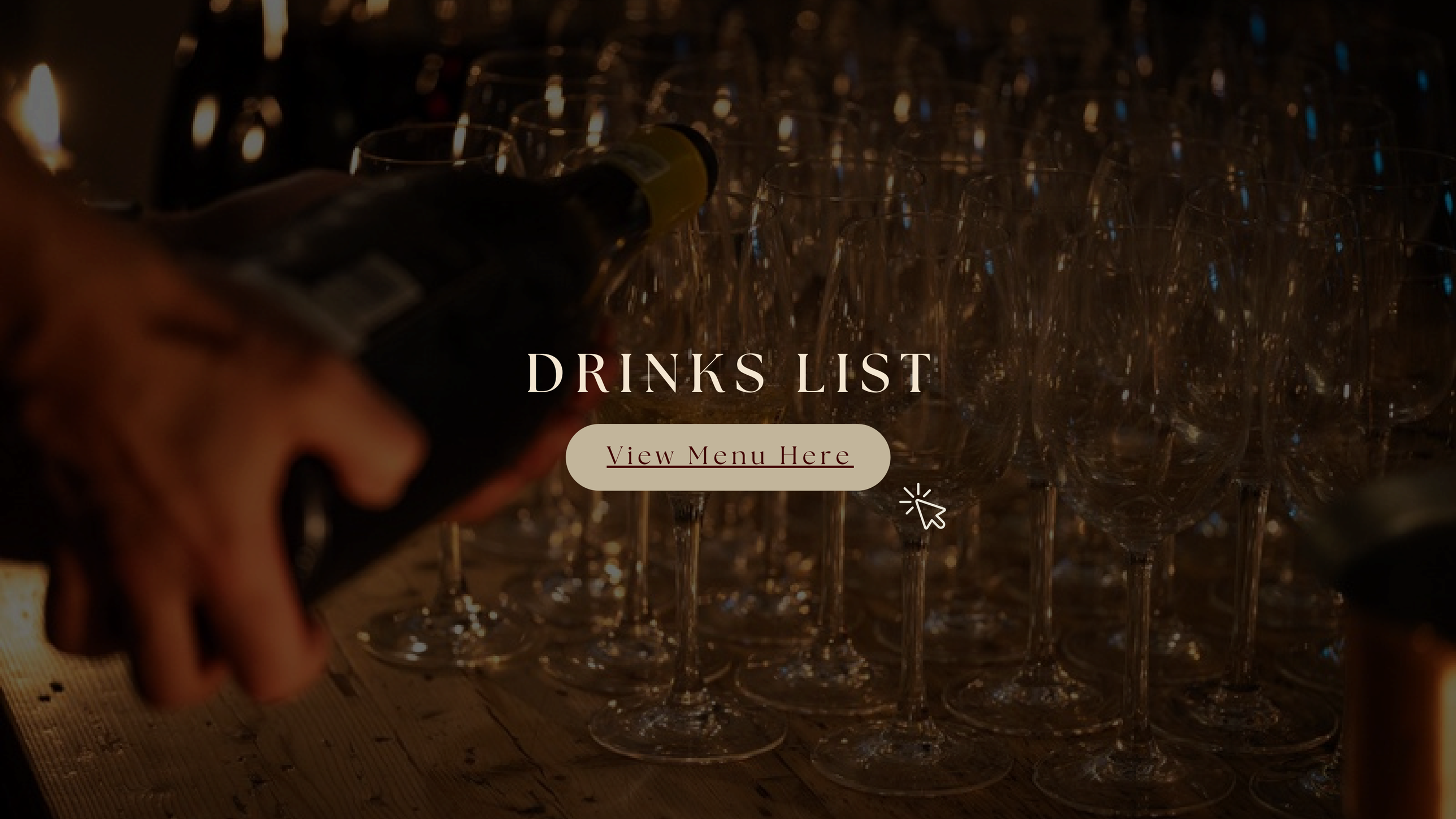
Saddle of Aynhoe Park venison, grilled salsify, prune & Armagnac sauce

Cornish halibut simmered in salted butter, brown shrimps, lemon & parsley 'Dieppoise'

Crème brûlée

Rum baba, Chantilly cream

Additional Sides Available — Koffmann Fries | Charlotte potatoes | Slow roasted courgettes | Tomato salad — *all £7*


DRINKS LIST
View Menu Here



Book you event today!

Get in touch with our team today, and a dedicated Manager will be right there with you, carefully planning your event from start to finish!

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INFO@THEELIZABETHSW1.CO.UK

THE ELIZABETH PRIVATE DINING ROOM – RESERVATION TERMS & CONDITIONS

1. Confirmation

a)To secure your booking, a deposit of £20 per guest is required, which will be deducted from the final bill. Payments can be made either over the phone or in person at the venue.

2. Cancellation

a) The cancellation period is one month prior to your event. Cancellation before this period will incur no charge and your deposit will be refundable.
b) Should you wish to cancel after the cancel by date you will be responsible to pay for the full amount of the minimum spend and your deposit will be non-refundable.
c) Should you fail to arrive, or cancel within 72 hours prior to the event, you will also be responsible to pay for any pre-ordered items that exceed your agreed minimum spend.

3. Minimum spend & hire charges

a) There is no hire charge for private spaces unless the minimum spend is not met on the day of your event.
b) Minimum spends will only be applied to our games room this will be inclusive of all food, beverage and service charge of 12.5%. If the minimum spend is not reached, the difference will be charged.
d) All of our prices will be inclusive of VAT.

4. Payment

a) Deposits and pre-payments can be made in person or over the phone, payments must be processed and cleared no later than 1 week prior to your event.
b) If there is an outstanding payment for an event, this must be made in full on one credit/debit card at the end of the function. All major credit cards are accepted (excluding diners' card). Please note we are unable to issue invoices after your event has concluded.

5. Menus

a) Guests will be required to pre-select the set menu no later than 10 days prior to their event.
b) All menus are based on seasonal availability and dishes will be subject to change regularly. The wine list is subject to price and vintage changes throughout the year.
c) Any pre-ordered food needs to be received and acknowledged at least 72 hours before the event. Whilst efforts will be made to accommodate requests, changes to the order or late submissions cannot be guaranteed past this point.

THE ELIZABETH PRIVATE DINING ROOM TERMS AND CONDITIONS

6. Food and Beverage

a) Only food and beverage purchased in your allocated event space will contribute towards your minimum spend.
b) Any food or drink bought from an outside source will incur corkage charges which should be discussed and agreed prior to the event.

7. Service Charge

a) Please note that a discretionary 12.5% gratuity is applied to all bills for private parties. Service charge does contribute towards the minimum spend

8. Conduct & Property

a) Guests may decorate our private spaces providing it will not cause damage to any of our furniture, walls or floors.
b) Blu tac, confetti and glitter are not permitted.
d) The owners / management of the pub are not responsible for loss or damage to personal property of guests joining us for an event. Guest's personal property is solely their responsibility.

9. Decoration

a) If you would like any decoration (flowers, balloons, table settings) you are more than welcome to bring your own. Please let the team know when we should expect delivery of this items. If you have a stylist/florist, they will be able to set these items up for you, or if they are simple, our team on site are happy to set these up as per your instruction.

10. Booking Times

a) We operate on 2 sittings. Lunch (12-5pm) and Dinner (6pm-11pm). You are welcome to book both slots if you would like to hire one of our private spaces for the whole day. This will mean adding the lunch and the dinner minimum spends together. Otherwise, your event will conclude at either 5pm or our closing time, in order for us to clean your space in time for the next booking.

11. Music

a) We have a music system for the room, the volume of which can be controlled, but regrettably we are unable to allow the playing of guests own music