

Celebrate the festive season with us at German Gymnasium



German Gymnasium Exclusive hire

To help you celebrate in style we can ensure up to 120 guests have an amazing time on our mezzanine level restaurant overlooking the exciting Grand Café area, alternatively we can host standing reception for up to 250 guests without having to hire the venue exclusively!

Looking for a full exclusive hire? We can seat up to 250 guests over two floors or stand up to 500 guests within this amazing building.

Our staff is always at hand to help with the set up, welcoming, dinner and drinks service the only thing you have to do is to relax and enjoy your time with your guests, let us take care of the nitty gritty this year!



Exclusive hire canapes menus

Menu A - £29.50 per person

Served in savoury crispy waffles

Atlantic shrimp, marry rose

Beef tartar, sour cream,

Goat cheese, herbs & olives (V)

Served on sunflower whole meal bread

Smoked Black Forest ham, Celeriac remoulade, pickles

Smoked salmon, horseradish cream

Bowl food

Curry sausage, straw chips

Menu B - £35.50 per person

Served in savoury crispy waffles

Atlantic shrimp, marry rose

Beef tartar, sour cream,

Goat cheese, herbs & olives (V)

Served on sunflower whole meal bread

Smoked Black Forest ham, Celeriac remoulade, pickles

Smoked salmon, horseradish cream

Bowl food

Caesar's Salad with black tiger prawn

Hey Speck with pickles

Dessert

Apple strudel, vanilla sauce

Menu C - £45.00 per person

Served in savoury crispy waffles

Atlantic shrimp, marry rose

Beef tartar, sour cream,

Goat cheese, herbs & olives (V)

Served on sunflower whole meal bread

Smoked Black Forest ham, Celeriac remoulade, pickles

Bowl food

Corn fritters, truffle cream (V)

Tempura Jumbo shrimp, truffle dip

Sliders, pulled pork, Curry sauce, coleslaw

Dessert

Mini Black Forest bites

Lemon tart

Hazelnut praline pot, Chantilly and caramelised hazelnuts



Please note these menus change on a regular basis due to seasonality. All our prices include VAT at the prevailing rate however a service charge of 12.5% is added to the final bill. Please communicate any dietary requirements to us in advance.

Pre-dinner Canapes & Drinks selection for seated hires

Canapes £3 per item

Please order a minimum of 10 canapes per items

Served in savoury crispy waffles

Atlantic shrimp, mary rose

Beef tartar, sour cream,

Goat cheese, herbs & olives (V)

Served on sunflower whole meal bread

Smoked Black Forest ham, Celeriac remoulade, pickles

Served on blini

Smoked salmon, horseradish cream



German Gym & Tonic £11.50

Tanqueray 10, tonic & elderflower cordial, clear apple juice and Riesling. Charged with CO2 and bottled. Served with its goblet glass garnished, a twist of grapefruit and fresh coriander

Christmas Whisper £13.00

Tanqueray n10, Ketel One , Homemade vermouth

Topped with mandarin and ginger air

Oh Tannenbaum £15.00

Blue Label, Zacapa, Homemade wine chocolate

stirred & topped with Orange cinnamon foam

garnished with caramelized cherries

Mocktail - Berry Blast £8.50

Fresh berries, elderflower cordial, cranberry juice, served in a sling over crushed ice



Festive Menus 2017

Festive Menu £50.00 per person three course

Bread basket, served with butter & quark

Tafelspitz Sülze, poached beef terrine, pickled vegetables, herbed sour cream dip

Black Forrest ham, pickled pumpkin, Obatzda

Waldorfsalad & Lamb lettuce, celeriac, apples, walnuts (V)

Creedy Carver Devon free range duck leg, braised red cabbage, potato dumplings, spiced orange sauce

Icelandic cod, truffled potato puree, red wine butter sauce

Lentil & barley Eintopf, tricolour lentils, root vegetables (V)

Apple strudel , vanilla sauce

Cinnamon crème brûlée, crumble, orange sorbet, candied orange zest

Farmhouse cheeses, selection of pasteurized and unpasteurized cheeses, apple chutney

supplement £5.00

For groups of up to 16 guests please select 1 menu to choose from on the night. For groups of 17 and above please reduce the 1 menu to 1 starter, 1 main course & 1 dessert to be enjoyed by the group. Any dietary requirements are catered for in addition. Alternatively we can work on an individual pre order basis 7 days in advance for groups of up to 32 guests.

Festive Menus 2017

Festive Menu £58.00 per person three course

Bread basket, served with butter & quark

Smoked Scottish salmon tartar, crisp shallot rings, yuzu crème fraiche, dill

Pumpkin soup, pumpkin seed oil, popcorn crusted chicken croutons

Marinated kohlrabi, sweet & sour beets, rocket, horseradish (V)

Beef filet Steak Stroganoff, spätzle, paprika, gherkins, champignons, sour cream

Seared seabass, spiced butternut squash, parsley, lemon

Mushroom & Truffle risotto, golden brown butter, balsamic, basil essence (V)

Layered chocolate & peanut butter mousse, chocolate cookies, chocolate crumble, vanilla ice cream

Twice baked lemon cheesecake, blueberry compote

Farmhouse cheeses, selection of pasteurized and unpasteurized cheeses, apple chutney

supplement £5.00

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Festive Menus 2017

Festive Menu £68.00 per person 5 course menu

Bread basket, served with butter & quark

Amuse bouche

Smoked duck breast, cranberry & truffle relish, orange candied zest

Yellowfin tuna tartar, mango, avocado, ponzu

Roasted vegetables & Goat cheese, watercress, hazelnuts, honey mustard dressing (V)

Lobster bisque, lobster croutons

Chesnut cream soup, vanilla & anise foam

Venison “Baden Baden” Brussel sprouts, Spätzle, poached pear, lingonberries, juniper jus

Grilled halibut, sun choke, leek, pistachio, orange

Schupfnudel & wild mushroom, hand rolled potato noodles, celeriac puree, butter sauce, fresh winter truffles (V)

Fürst Pückler – vanilla – chocolate parfait, marinated berries, balsamic pearls

Hazelnut Praline, hazelnut chocolate mousse, caramelized hazelnuts, toffee sauce, chantilly cream

Farmhouse cheeses , selection of pasteurized and unpasteurized cheeses, apple chutney

supplement £5.00

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	SEKT & CHAMPAGNE		Bottle
2009	Riesling Sekt 'Brut 1900', Van Volxem, Mosel, Germany		60.00
NV	Moët & Chandon 'Brut Impérial', Champagne, France		67.00
NV	Le Mesnil Grand Cru 'Blanc de Blancs', Champagne, France		72.00
NV	Veuve Clicquot 'Brut', Champagne, France		75.00
NV	Deutz Brut, Champagne, France		81.00
NV	Ruinart 'Blanc de Blancs', Brut, Champagne, France		95.00
NV	Perrier Jouët 'Blason Rosé', Champagne, France		105.00
	WHITE		Bottle
2015	Pinot Blanc 'Tradition', Turckheim, Alsace, France		26.00
2015	Grüner- Veltliner, Sepp Moser, Austria (organic)		28.00
2014	Pinot Gris 'Tradition', Turckheim, Alsace, France		32.00
2016	Grüner-Veltliner 'Federspiel Terrassen', Domäne Wachau, Austria		36.00
2015	Weingut Altenkirch 'Cuvée Boogie', Rheingau, Germany		36.00
2015	Hugel 'Gentil', Alsace, France		40.00
2015	Grauer Burgunder, Weingut Claus Schneider, Baden, Germany		44.00
2015	Mâcon-Fuissé, Domaine Michel Paquet, Burgundy, France		45.00
2015	Riesling, Van Volxem, Saar, Germany		47.00
2013	Grüner Veltliner 'Bürsting' Ebner-Ebenauer, Weinviertel, Austria		49.00
2015	Riesling Trocken 'Federspiel', Weingut Knoll, Wachau, Austria		50.00
2016	Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand		60.00
2014	Montagny 1 ^{er} Cru 'Découverte', Domaine Aladam, Burgundy, France		68.00
2015	Puligny-Montrachet, Jean Louis Chavy, Burgundy, France		100.00
	RED		Bottle
2015	Nero d'Avola, Barone Montalto, Sicily, Italy (organic)		26.00
2015	Zweigelt, Sepp Moser, Neusiedlersee, Austria (organic)		30.00
2015	Pinot Noir, Turckheim, Alsace, France		37.00
2014	Château des Gravières 'Cuvée Prestige', Graves, Bordeaux, France		38.00
2015	Lemberger, Aldinger, Württemberg, Germany		41.00
2015	Syrah Blend 'Cuvee 13', Sauska, Villány, Hungary		43.00
2014	Pinot Noir, Weiler Schlipf, Weingut Claus Schneider, Baden, Germany		44.00
2013	Pinot Noir, Weingut Becker, Pfalz, Germany		50.00
2013	Crozes-Hermitage, Etienne Guigal, Rhône Valley, France		55.00
2009	Finca Allende, Rioja, Spain		55.00
2002	Château Peyrabon, Haut-Médoc, Bordeaux, France		60.00
2012	Rully 1er cru 'La Fosse', Domaine JB Ponsot, Burgundy, France		62.00
2011	Château Rahoul, Graves, Bordeaux, France		65.00
2013	Saint-Joseph 'Cuvée Caroline', Domaine Louis Cheze, Rhône Valley, France		72.00
2012	Château le Boscq, Saint-Estèphe, Bordeaux, France		77.00
2011	Gevrey-Chambertin, Domaine Bernstein, Burgundy, France		90.00
2010	Château Moulin Saint Georges, Saint Emilion, Bordeaux, France		105.00
	SWEET & PORT		Bottle
2011	Domaine de Grange Neuve Monbazillac, France	375ml	30.00
2015	Beerenauslese, Domaine Wachau, Wachau, Autria	375ml	50.00
NV	Graham's 'Six Grapes', Port reserve, Douro, Portugal	750ml	40.00
	Our full wine list is available on request. Vintages are subject to change. Our Sommelier team would be more than happy to recommend wines based on your menu choice and budget. Should your requested wine become unavailable our sommelier team will suggest an alternative.		

1998, 1999, 2000, 2001, 2002, 2003, 2004, 2005, 2006, 2007, 2008, 2009, 2010, 2011, 2012, 2013, 2014, 2015, 2016, 2017, 2018, 2019, 2020, 2021, 2022, 2023, 2024, 2025, 2026, 2027, 2028, 2029, 2030, 2031, 2032, 2033, 2034, 2035, 2036, 2037, 2038, 2039, 2040, 2041, 2042, 2043, 2044, 2045, 2046, 2047, 2048, 2049, 2050, 2051, 2052, 2053, 2054, 2055, 2056, 2057, 2058, 2059, 2060, 2061, 2062, 2063, 2064, 2065, 2066, 2067, 2068, 2069, 2070, 2071, 2072, 2073, 2074, 2075, 2076, 2077, 2078, 2079, 2080, 2081, 2082, 2083, 2084, 2085, 2086, 2087, 2088, 2089, 2090, 2091, 2092, 2093, 2094, 2095, 2096, 2097, 2098, 2099, 2100, 2101, 2102, 2103, 2104, 2105, 2106, 2107, 2108, 2109, 2110, 2111, 2112, 2113, 2114, 2115, 2116, 2117, 2118, 2119, 2120, 2121, 2122, 2123, 2124, 2125, 2126, 2127, 2128, 2129, 2130, 2131, 2132, 2133, 2134, 2135, 2136, 2137, 2138, 2139, 2140, 2141, 2142, 2143, 2144, 2145, 2146, 2147, 2148, 2149, 2150, 2151, 2152, 2153, 2154, 2155, 2156, 2157, 2158, 2159, 2160, 2161, 2162, 2163, 2164, 2165, 2166, 2167, 2168, 2169, 2170, 2171, 2172, 2173, 2174, 2175, 2176, 2177, 2178, 2179, 2180, 2181, 2182, 2183, 2184, 2185, 2186, 2187, 2188, 2189, 2190, 2191, 2192, 2193, 2194, 2195, 2196, 2197, 2198, 2199, 2200, 2201, 2202, 2203, 2204, 2205, 2206, 2207, 2208, 2209, 2210, 2211, 2212, 2213, 2214, 2215, 2216, 2217, 2218, 2219, 2220, 2221, 2222, 2223, 2224, 2225, 2226, 2227, 2228, 2229, 2230, 2231, 2232, 2233, 2234, 2235, 2236, 2237, 2238, 2239, 2240, 2241, 2242, 2243, 2244, 2245, 2246, 2247, 2248, 2249, 2250, 2251, 2252, 2253, 2254, 2255, 2256, 2257, 2258, 2259, 2260, 2261, 2262, 2263, 2264, 2265, 2266, 2267, 2268, 2269, 2270, 2271, 2272, 2273, 2274, 2275, 2276, 2277, 2278, 2279, 2280, 2281, 2282, 2283, 2284, 2285, 2286, 2287, 2288, 2289, 2290, 2291, 2292, 2293, 2294, 2295, 2296, 2297, 2298, 2299, 2300, 2301, 2302, 2303, 2304, 2305, 2306, 2307, 2308, 2309, 2310, 2311, 2312, 2313, 2314, 2315, 2316, 2317, 2318, 2319, 2320, 2321, 2322, 2323, 2324, 2325, 2326, 2327, 2328, 2329, 2330, 2331, 2332, 2333, 2334, 2335, 2336, 2337, 2338, 2339, 2340, 2341, 2342, 2343, 2344, 2345, 2346, 2347, 2348, 2349, 2350, 2351, 2352, 2353, 2354, 2355, 2356, 2357, 2358, 2359, 2360, 2361, 2362, 2363, 2364, 2365, 2366, 2367, 2368, 2369, 2370, 2371, 2372, 2373, 2374, 2375, 2376, 2377, 2378, 2379, 2380, 2381, 2382, 2383, 2384, 2385, 2386, 2387, 2388, 2389, 2390, 2391, 2392, 2393, 2394, 2395, 2396, 2397, 2398, 2399, 2400, 2401, 2402, 2403, 2404, 2405, 2406, 2407, 2408, 2409, 2410, 2411, 2412, 2413, 2414, 2415, 2416, 2417, 2418, 2419, 2420, 2421, 2422, 2423, 2424, 2425, 2426, 2427, 2428, 2429, 2430, 2431, 2432, 2433, 2434, 2435, 2436, 2437, 2438, 2439, 2440, 2441, 2442, 2443, 2444, 2445, 2446, 2447, 2448, 2449, 2450, 2451, 2452, 2453, 2454, 2455, 2456, 2457, 2458, 2459, 2460, 2461, 2462, 2463, 2464, 2465, 2466, 2467, 2468, 2469, 2470, 2471, 2472, 2473, 2474, 2475, 2476, 2477, 2478, 2479, 2480, 2481, 2482, 2483, 2484, 2485, 2486, 2487, 2488, 2489, 2490, 2491, 2492, 2493, 2494, 2495, 2496, 2497, 2498, 2499, 2500, 2501, 2502, 2503, 2504, 2505, 2506, 2507, 2508, 2509, 2510, 2511, 2512, 2513, 2514, 2515, 2516, 2517, 2518, 2519, 2520, 2521, 2522, 2523, 2524, 2525, 2526, 2527, 2528, 2529, 2530, 2531, 2532, 2533, 2534, 2535, 2536, 2537, 2538, 2539, 2540, 2541, 2542, 2543, 2544, 2545, 2546, 2547, 2548, 2549, 2550, 2551, 2552, 2553, 2554, 2555, 2556, 2557, 2558, 2559, 2560, 2561, 2562, 2563, 2564, 2565, 2566, 2567, 2568, 2569, 2570, 2571, 2572, 2573, 2574, 2575, 2576, 2577, 2578, 2579, 2580, 2581, 2582, 2583, 2584, 2585, 2586, 2587, 2588, 2589, 2590, 2591, 2592, 2593, 2594, 2595, 2596, 2597, 2598, 2599, 2600, 2601, 2602, 2603, 2604, 2605, 2606, 2607, 2608, 2609, 2610, 2611, 2612, 2613, 2614, 2615, 2616, 2617, 2618, 2619, 2620, 2621, 2622, 2623, 2624, 2625, 2626, 2627, 2628, 2629, 2630, 2631, 2632, 2633, 2634, 2635, 2636, 2637, 2638, 2639, 2640, 2641, 2642, 2643, 2644, 2645, 2646, 2647, 2648, 2649, 2650, 2651, 2652, 2653, 2654, 2655, 2656, 2657, 2658, 2659, 2660, 2661, 2662, 2663, 2664, 2665, 2666, 2667, 2668, 2669, 2670, 2671, 2672, 2673, 2674, 2675, 2676, 2677, 2678, 2679, 26

2014 Riesling Auslese 'Ockfener
Borckstein',
St-Urbans-Hof, Mosel 375ml £55,00

2015 Riesling Auslese Sonnenhur
'100 Halves', Weingut Heinrichshof
375ml £59,00

2015 Beerenauslese Domäne Wachau, Wachau	375ml	£50,00
2012 Traminer Aulse, Weingut Knoll, Wachau	500ml	£63,00
2010 Eiswein, Weissburgunder, Hiedler, Kamptal	375ml	£75,00

2013 Tokaji Dorgo Vineyard Tokaji
Edes Szamorodni 500ml £44,00

2013 Mád, Tokaji, Late Harvest,
Tokaji 375ml £49,00

2011 Domaine de Grange Neuve,	
Monbazillac	500ml £30,00
2014 Gewurztramine 'Vendanges Tardives',	
Cave de Turckheim	750ml £64,00

2001 Château de Cérons,	
Cérons, Bordeaux	750ml £68,00
2005 Château Coutet, 1er Cru Classé,	
Sauternes, Bordeaux	750ml £134,00

Our History

FOR ALL EVENT ENQUIRES OR
QUESTIONS FEEL FREE TO
CONTACT OUR EVENTS MANAGER
MADLEN,
MADLENL@GERMANGYMNASIUM.COM

CALL US ON 0207 287 8000 OPT. 2

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MADE WHY NOT CONTACT
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DESIGNED BY EDWARD GRUNING, THE GERMAN GYMNASIUM WAS THE FIRST PURPOSE-BUILT GYMNASIUM IN ENGLAND AND WAS INFLUENTIAL IN THE DEVELOPMENT OF ATHLETICS IN BRITAIN. IT WAS BUILT IN 1864-65 FOR THE GERMAN GYMNASTICS SOCIETY. THIS SPORTING ASSOCIATION WAS ESTABLISHED IN LONDON IN 1861 BY ERNST RAVENSTEIN. THE BUILDING COST £6,000 AND WAS FUNDED SOLELY BY THE GERMAN COMMUNITY IN LONDON.

THE NATIONAL OLYMPIAN ASSOCIATION HELD THE INDOOR EVENTS OF THE FIRST OLYMPIC GAMES HERE IN 1866. THESE GAMES CONTINUED ANNUALLY AT THE GERMAN GYMNASIUM UNTIL THE WHITE CITY GAMES IN 1908.

THE MAIN EXERCISE HALL WAS A GRAND AND ELEGANT SPACE WITH A FLOOR TO CEILING HEIGHT OF 57FT. LONG FORGOTTEN SPORTS WERE PRACTICED HERE, INCLUDING INDIAN CLUB SWINGING AND BROADSWORD PRACTICE. THE GERMAN GYMNASTICS SOCIETY HAD A FORWARD-THINKING APPROACH TO WOMEN'S EXERCISE, WITH CLASSES TAKING PLACE HERE FROM AS EARLY AS 1866.

