

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.

Menu £45.00 per person

Slow roasted golden & red beets goat cheese, olive oil & balsamic (V)

Smoked Black Forest ham & Obatzda white & red radish salad

Herring "Hausfrauenart", onion, apple, sour cream, sunflower seed bread

Grilled free range chicken breast, wilted kale, bacon, toasted pine nuts

Seared Sea bass, courgette & cauliflower semolina, lemon oil

Potato Leek crepe, spring vegetables, confit garlic,

Chocolate & cherry delice

Apple strudel, vanilla sauce

Farmhouse cheese

Seasonal Dinner Menu

Menu £55.00 per person

Atlantic shrimp cocktail, cucumber, melon, Marie Rose

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

Potato crème soup, chive cream (V)

Swabian Zwiebel Rostbraten, grilled dry aged rib eye steak, caramelised & crisp onions, Spätzle

Seared Sea bass, wild garlic leaf & barley risotto, young fennel

Swiss chard ricotta "Maultaschen" toasted pine nuts, golden brown butter, basil essence (V)

Hazelnut praline, toffee sauce, caramelised hazelnuts and Chantilly

Vanilla & mango brûlée, passionfruit sorbet

Farmhouse cheeses

Menu C £65.00 per person

Amuse bouche chef's choice

Foie gras & smoked eel terrine pear & apple compote, port jelly

Chopped steak tartare, sour dough Melba

Heritage tomato, spring leaf salad, Buratta cheese, truffle oil vinaigrette (V)

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Veal Schnitzel, veal striploin, pea puree, young carrots, roast potatoes, mushroom sauce

Grilled Halibut, leek fondue, red wine butter sauce

Schupfnudeln & wild mushrooms, celeriac purée, butter sauce, white truffle oil

"Fuerst Pueckler" Chocolate, strawberry & vanilla parfait

Rhubarb & Quark mousse jelly, ice cream, biscuit

Farmhouse cheeses

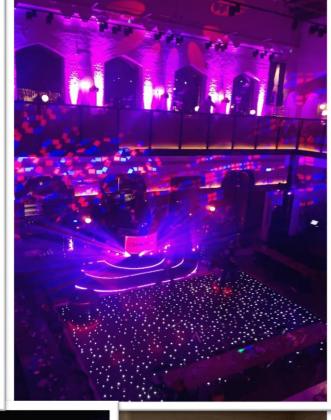
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	SEKT & CHAMPAGNE		Bottle
2014	Schloss Vaux 'Cuvée Vaux' Brut, Rheingau, Germany		35.00
2009	Riesling Sekt 'Brut 1900', Van Volxem, Mosel, Germany		60.00
	Moët & Chandon "Brut Impérial", Champagne, France		67.00
NV	Besserat de Bellefon 'Cuvée des Moines' Brut, Champagne, France		69.00
	Veuve Clicquot 'Brut', Champagne, France		75.00
NV	Ruinart 'Blanc de Blancs', Brut, Champagne, France		95.00
	Ramare Blane de Blanes , Brat, Onampagne, France		73.00
	WHITE		Bottle
	Pinot Blanc 'Tradition', Turckheim, Alsace, France		26.00
	Grüner- Veltliner, Sepp Moser, Austria (organic)		28.00
	Pinot Gris 'Tradition', Turckheim, Alsace, France		32.00
2016	Grüner-Veltliner 'Federspiel Terrassen', Domäne Wachau, Austria		36.00
	Weingut Altenkirch 'Cuvée Boogie', Rheingau, Germany		36.00
	Mád, Dry Furmint, St Tamas, Tokaji, Hungary		42.00
	Grauer Burgunder, Weingut Claus Schneider, Baden, Germany		44.00
2015	Mâcon-Fuissé, Domaine Michel Paquet, Burgundy, France		45.00
2015	Chardonnay 'Morning Fog', Wente Vineyards, California, USA		45.00
	Riesling, Van Volxem, Saar, Germany		47.00
	Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand		60.00
	Montagny 1er Cru 'Decouverte', D. Aladam, Burgundy, France		68.00
	Riesling Pfaffenwies EG, Weingut Altenkirch, Rheingau, Germany		70.00
2014	Meursault 'les Grands Charrons', Domaine Sylvain Bzikot, Burgundy, France		95.00
	ROSÉ		Bottle
2016	Rimauresq Cru Classé Rosé, Côtes de Provence, France		37.00
	RED		Bottle
	Nero d'Avola, Barone Montalto, Sicily, Italy (organic)		26.00
2015	Zweigelt, Sepp Moser, Neusiedlersee, Austria (organic)		30.00
	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
	Syrah Blend 'Cuvee 13', Sauska, Villány, Hungary		43.00
	Pinot Noir, Weiler Schlipf, Weingut Claus Schneider, Baden, Germany		44.00
	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
2012	Les Vignes Oubliées, Terrasses du Larzac, Languedoc, France		57.00
	Château Peyrabon, Haut-Médoc, Bordeaux, France		60.00
2012	Elephant Hill, Central Otago, New Zealand		68.00
2012	Shiraz, Luddite, Walker Bay, South Africa		75.00
2012	L'Esprit de Chevalier Rouge, Pessac-Léognan, Bordeaux, France		80.00
2013	Gevrey-Chambertin 'Vieilles Vignes', Domaine Marc Roy, Burgundy, France		129.00
2013	Devi ey-chamber an vielaes vigiles, Domaine Marc Roy, Dur gunuy, France		127.00
	QUITET A DARK		















Just some snaps from our 2016 Events!

Everything is bespoke to suit you & your guests preference so join is in 2017 for an event to remember







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

Looking for some great entertainment, lights or need help finding AV equipment. Our preferred supplier is Beyond Certainty. Feel free to contact Donnie Kat donnie@beyondcertainty.com

To hold on to the memories made ,why not contact Spiked Media and get a quote for a photographer contactus@spiked.media

