

Shhhh

EST. 1999
Hush
PRIVATE DINING & EVENTS



About Hush

Tucked away in a charming cobbled courtyard in the historic heart of Mayfair, Hush's iconic townhouse has remained one of London's favourite secret locations for nearly two decades. Hush was founded in 1999 by former entertainment lawyer Jamie Barber and the late Sir Roger Moore's son, Geoffrey; both passionate foodies with big ambitions and a great address book between them. Since first opening the doors, Hush has become a hugely successful and popular destination for a clientele that mixes savvy Londoners and sophisticated international visitors; deservedly honoured with the prestigious "Test of Time" award at the Tatler Restaurant Awards and more recently the winner of "Best Design" at the London Club and Bar Awards 2018. We welcome a variety of events at Hush, from corporate dinners and wedding receptions to cocktail masterclasses and after work drinks. Our dedicated team would be delighted to talk through the array of options available to ensure that your special event is a memorable and successful one.

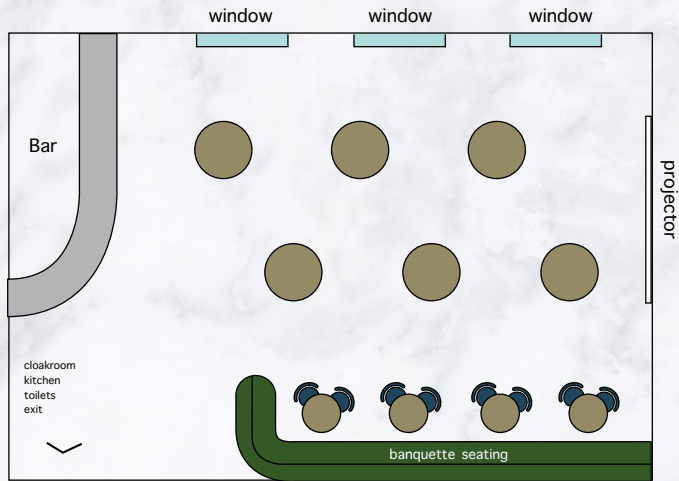


SIR
Greenwood
PRIVATE DINING ROOM

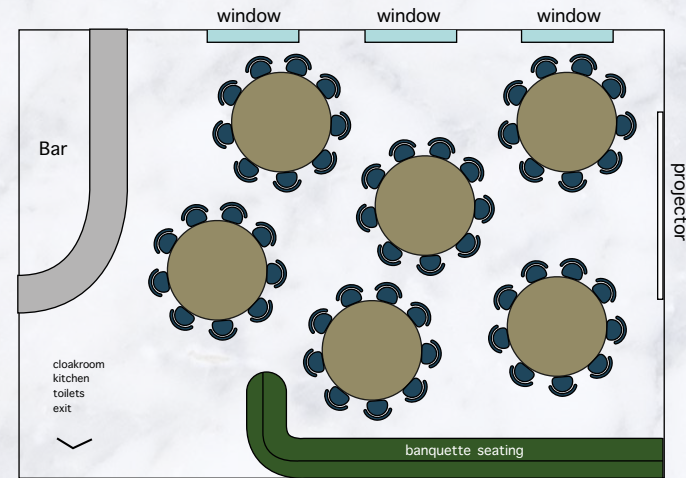


Room configurations

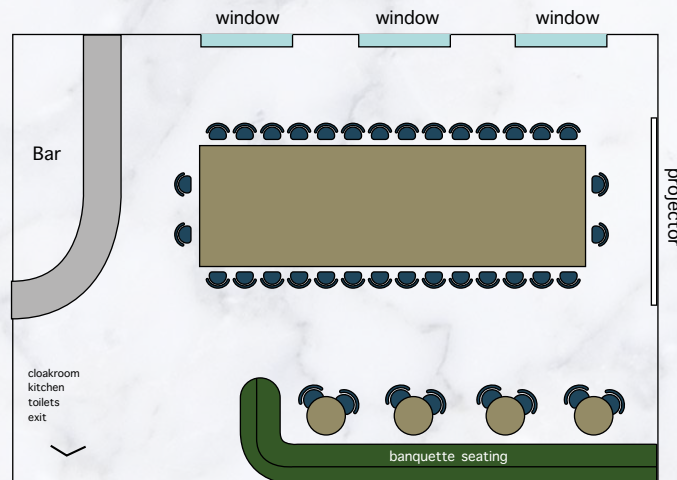
Dimensions 12.65m x 6.65m



Standing up to 100 guests



Seats up to 54 guests



Seats 10 to 32 guests



Event Planning

Access Times

Breakfast 8.00am – 10.30am

Lunch 12.00pm – 4.30pm

Dinner 6.30pm – 12.30am

Music

An AUX cable is available for your own music or background music can be played. You are welcome to arrange live musicians, performers and DJ that will have to bring their own equipment for your event.

Table Arrangements

Terrariums planted with succulents and cacti decorate each of the tables. We are more than happy for you to bring your own flower arrangements or put you in touch with our florist.

Facilities

Private bar and kitchen

Exclusive cloakroom

Disabled access

AV equipment

Hand held microphone

Complimentary Wi-Fi

Further Information

Menus can be printed and dedicated with text, image or logo for your event, Hush will provide complimentary place cards. VAT is included in all pricing. 15% service charge applies to all private bookings.

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Wine & Champagne

CHAMPAGNE

CANARD-DUCHÊNE

| | 125ml | Bottle |
|---|-------|--------|
| <i>Canard-Duchêne Cuvée Léonie Brut</i> | 16 | 90 |
| <i>Canard-Duchêne Léonie Brut Rosé</i> | 18 | 100 |
| <i>Canard-Duchêne Parcelle 181 Extra Brut</i> | | 135 |
| <i>Canard-Duchêne Charles 7 Blanc de Blancs</i> | | 140 |
| <i>Canard-Duchêne Charles 7 Blanc de Noirs</i> | | 145 |
| <i>Taittinger Brut</i> | | 150 |
| <i>Bollinger Special Cuvée Brut</i> | | 155 |

ROSÉ

| | Glass | Bottle |
|--|-------|--------|
| <i>Sangiovese Merlot Albia Rosé IGT, Ricasoli, Italy 2020</i> | 16 | 62 |
| <i>Grenache Syrah Cinsault Margnat France 2020</i> | 12 | 48 |
| <i>Grenache Rolle Cinsault Whispering Angel, Provence, France 2020</i> | | 90 |

White Wine

| | Glass | Bottle |
|---|-------|--------|
| <i>Chardonnay Rafegue, Pays d'Oc, France 2020</i> | 10 | 40 |
| <i>Picpoul de Pinet Grange Des Rocs Languedoc, France 2020</i> | 11.5 | 46 |
| <i>Pinot Grigio U Nick la Tordera Veneto, Italy 2019</i> | 12 | 48 |
| <i>Albarino Tambora', Rias Baixas, Spain 2020</i> | 12.5 | 50 |
| <i>Lugana Citari DOC Vigneto la Conchiglia, Lombardy, Italy 2020</i> | 13 | 52 |
| <i>Sauvignon Blanc Terrane, Labastide de Levis, France 2019</i> | 13.5 | 54 |
| <i>Verdejo-Viura Rueda Momo, Spain 2018</i> | 14.5 | 58 |
| <i>Gruner Veltliner Heideboden, Burgenland, Austria 2019</i> | | 54 |
| <i>Folle Blanche du Pays Nantais, Luneau-Papin, Loire, France 2020</i> | | 56 |
| <i>Vernaccia di San Gimignano DOCG Rubicini, Tuscany, Italy 2020</i> | | 58 |
| <i>Pinot Blanc Reserve Andre' Scherer, Alsace, France 2019</i> | | 60 |
| <i>Rabigato Gouveio Pedra a Pedra Branco, Douro DOC, Portugal 2018</i> | | 62 |
| <i>Riesling Collection, Cave du Ribeauville, Alsace, France 2019</i> | | 64 |
| <i>Saint Veran, Domaine Gueugnon-Remond, Burgundy, France 2018</i> | | 68 |
| <i>Langhe Bianco, Timorasso DOC, Piedmont, Italy 2019</i> | | 72 |
| <i>Falanghina DOP Campi Flegrei, Campania, Italy 2019</i> | | 75 |
| <i>Fiano di Avellino Guido Marsella, Italy 2018</i> | | 78 |
| <i>Sancerre Blanc Les Caillottes, J-Max Roger, Loire, France 2019</i> | | 82 |
| <i>Pouilly-Fuisse Bouchard Père et Fils, France 2018</i> | | 98 |
| <i>Vitovska Venezia Giulia bianco, Italy 2018</i> | | 120 |
| <i>Chateaufeuf-du-Pape Tradition Blanc, Domaine Usseglio, France 2018</i> | | 145 |
| <i>Corton-Charlemagne Grand Cru, France 2017</i> | | 350 |

Red Wine

| | Glass | Bottle |
|--|-------|--------|
| <i>Cabernet Sauvignon Rafegue, Pays d'Oc, France 2020</i> | 10 | 40 |
| <i>Montepulciano D'Abruzzo Monte Tessa DOP, Italy 2019</i> | 11.5 | 46 |
| <i>Malbec Sierra Alta, Mendoza, Argentina 2019</i> | | 13 52 |
| <i>Merlot Cabernet Sauvignon Château Roc de Levrault, France 2016</i> | 13.5 | 54 |
| <i>Chianti DOCG Colli Senesi, Poggio Salvi, Tuscany Italy 2018</i> | | 14 56 |
| <i>Morellino di Scansano DOCG I Butteri, Poggio Salvi, Italy 2018</i> | 14.5 | 58 |
| <i>Tempranillo Pata Negra, Rioja Crianza, Spain 2015</i> | | 15 60 |
| <i>Grenache Tempranillo Rioja DOC Bozeto Tinto, Rioja, Spain 2017</i> | | 64 |
| <i>Montepulciano Merlot Terra di Confine, Umbria, Italy 2013</i> | | 85 |
| <i>Pinot Nero Nino, Cantina Iuli, Piedmont, Italy 2019</i> | | 88 |
| <i>Grenache Mourvedre Syrah Gigondas, France 2016</i> | | 90 |
| <i>Merlot Cabernet Sauvignon Chateau Raoul Graves, France 2015</i> | | 95 |
| <i>Vino Nobile di Montepulciano DOCG, Poggio Salvi, Tuscany, Italy 2015</i> | | 110 |
| <i>Brunello di Montalcino DOCG, Poggio Conte, Tuscany, Italy 2016</i> | | 145 |
| <i>Chateaufeuf-du-Pape, Tradition Rouge, Domaine Usseglio, France 2015</i> | | 150 |
| <i>Amarone della Valpolicella DOCG Falezze di Luca Anselmi, Veneto, Italy 2015</i> | | 225 |
| <i>Barolo Bussia Prunotto, Piedmont, Italy 2012</i> | | 250 |
| <i>Tignanello Marchesi di Antinori, Tuscany, Italy 2011</i> | | 350 |

Wines subject to availability and Vintage changes

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Events Menu
Cocktails

CLASSIC
£14

Old Fashioned

House Blend Whiskey, Sugar, Bitters.

Swizzle

House Blend Rum, Honey, Falernum,
Lime, Bitters

Tom Collins

Gin, Lemon, Soda

Mexican Mule

Tequila, Lime, Bitters Ginger Beer

Cosmopolitan

Citron Vodka, Cointreau, Lime, Cranberry

**CHAMPAGNE
/ SPARKLING**
£16

£16

Bubble's O Clock

Canard Duchene Homemade Strawberry
and Balsamic Vinegar Foam

Madame

Campari, Pedro Ximenez, Cognac, Raspberry,
Grenadine, Sparkling Wine

Old Cuban

Rum, Lime, Sugar, Mint, Canard Duchene

TWIST
£15

Smoke Fashion

Havana 7, Zacapa 23, Frangelico, Bitters, Maple,
Tobacco Tincture

Spiced Berry Swizzle

All Berries Liquor, Spiced Rum, Lime, Berries

Elderflower & Cucumber Collins

Hendricks, Lemon, Elderflower, Cucumber, Soda

Sancho Mule

Mezcal, Amaro, Ginger Liquor, Agave,
Pineapple, Soda

Universal

Raspberry Vodka, Chambord, Raspberry Syrup,
Lime, Cranberry, Mint

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Private Dining Menus

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Event Menu at £80

Served with Warm Sourdough & Gordal Olives

Starters

- Citrus Cured Loch Duart Salmon *chilli, grapefruit, coriander*
Aged Beef Fillet Carpaccio *horseradish, crème fraîche, crispy capers*
La Latteria Burrata *violet artichokes, gremolata (v)*
Heirloom Beetroot and Apple Tartare *tamari, black garlic, wasabi (vg)*

Mains

- Aged Fillet of Beef *béarnaise, Pomme Anna, watercress, spinach*
Roasted Stonebass *braised fennel, Thai bouillabaisse*
Chermoula Marinaded Lamb Rump *harissa, yogurt, aubergine*
Salt Baked Celeriac Gnocchi *calçot vinaigrette (vg)*

Desserts

- Valrhona Chocolate Tart *Neal's Yard crème fraîche*
Lavender Crème Brûlée
Alphonso Mango Sorbet, Grilled Pineapple, Vanilla & Mint *(vg)*

Please inform us about any dietary requirements or allergies and we will be happy to assist you. All prices include VAT.
An optional service charge of 15% will be added to your bill. (v) Vegetarian (vg) Vegan

Hush

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Event Menu at £100

Served with Warm Sourdough & Gordal Olives

Snacks

- Smoked Cod's Roe & Winter Crudités / Fried Olives, Chili & Anchovy / Comté & Black Truffle Puffs
Vegan option: Winter Crudité & Black Tahini / Olives / Pear, Walnut & Chicory

Starters

- Aged Beef Fillet Carpaccio *horseradish, crème fraîche, crispy capers*
Hush Prawn Cocktail *avocado, Bloody Mary dressing*
La Latteria Burrata *violet artichokes, gremolata (v)*
Heirloom Beetroot & Apple Tartare *tamari, black garlic, wasabi (vg)*

Mains

- Aged Fillet of Beef *béarnaise, Pomme Anna, watercress, spinach*
Roasted Stonebass *braised fennel, Thai bouillabaisse*
Chermoula Marinaded Lamb Rump *harissa, yogurt, aubergine*
Salt Baked Celeriac Gnocchi *calçot vinaigrette (vg)*

Desserts

- Valrhona Chocolate Tart *Neal's Yard crème fraîche*
Lavender Crème Brûlée
Alphonso Mango Sorbet, Grilled Pineapple, Vanilla & Mint *(vg)*

Selection of British Cheeses, Crackers & Chutney

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Private Dining Menus

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Canapes

Meat £4

Cebo Iberico Ham Wrapped Guindilla Chilli
Grilled Chemoula Chicken Skewer, Yogurt & Coriander
Rare Beef, Kimchi and Kohlarabi Wraps

Fish £4

Salmon Belly Skewer, Yuzu Mayonnaise & Nori
Seabass Belly Goujons, Tartare Sauce
Crab Tartlets, Avocado & Lime
Cantabrian Anchovy Wrapped Gordal Olive

Vegetarian £4

Comté & Black Truffle Puffs
White Onion Soup with Black Truffle
Feta Watermelon & Niçoise Olive Skewer
Broccoli Tempura with Black Vinegar
Chicory Filled with Pear, Walnuts & Blue Cheese

Substantial / Bowl Food £6

Middle Eastern Spiced Freekah Salad, Yoghurt & Pomegranate
Mini Cheeseburgers, Dijon Mayonnaise & Rocket
Mini Fried Stone Bass Burger, Yuzu Mayo & Avocado
Mini Portabello mushroom burger, Cep Mayo & Watercress
Fried Chicken, Kimchi & Spicy Mayo
Muhamarra Flat Breads
Fried Tofu & Shiitake Broth

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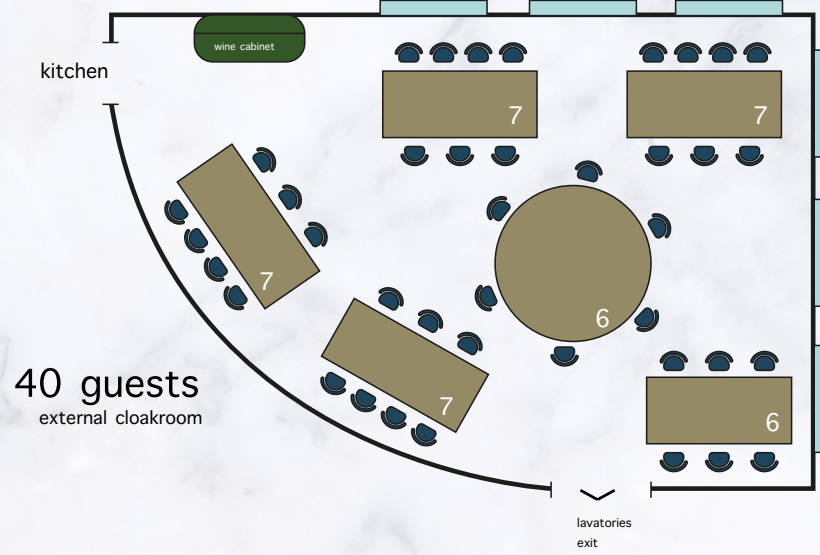
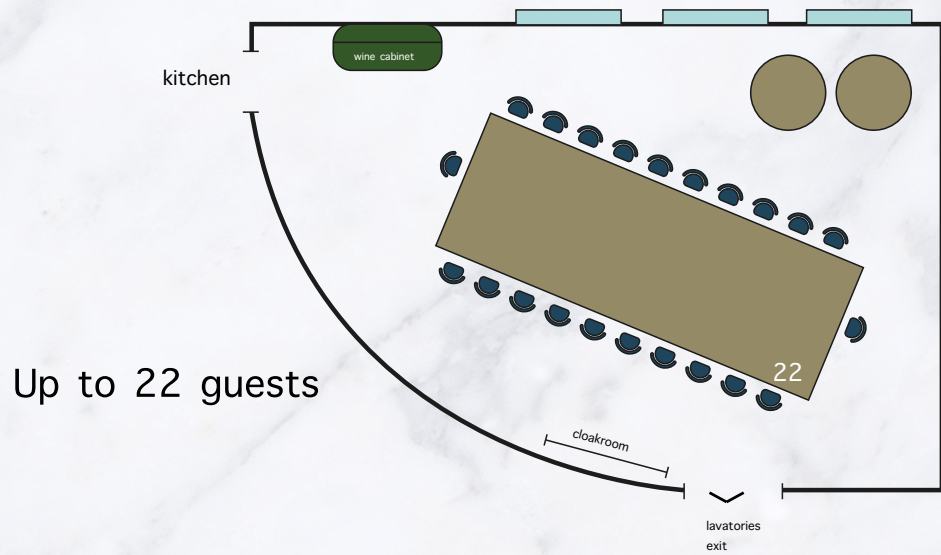
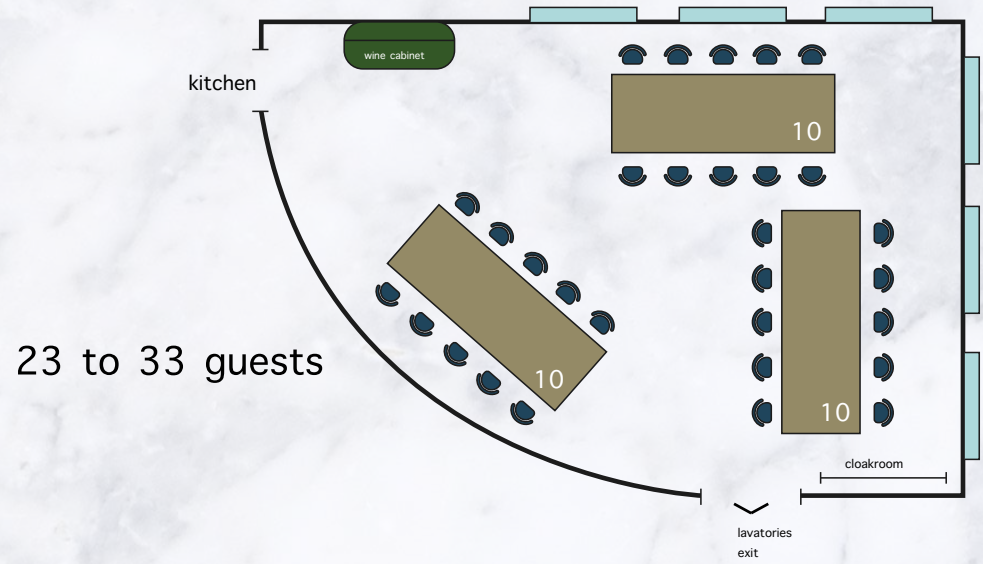
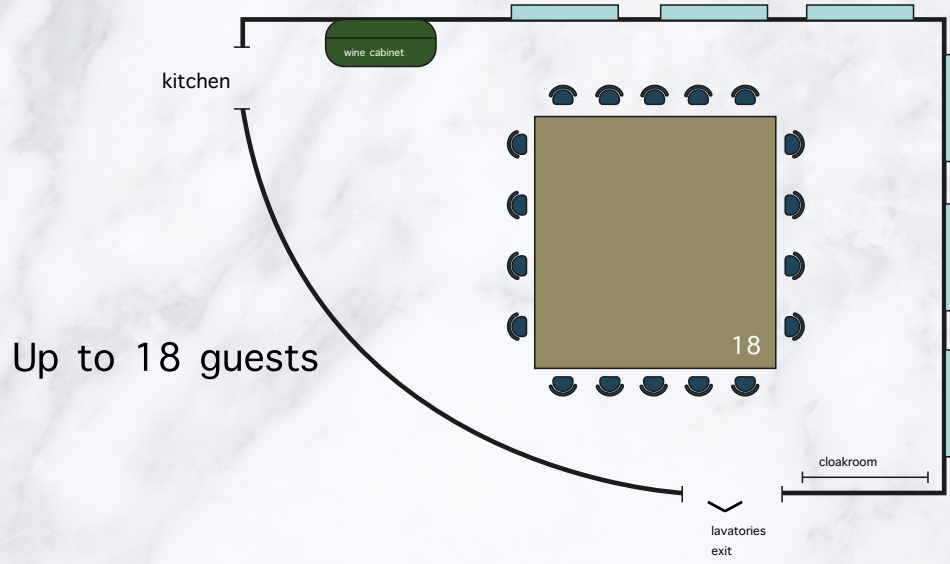
BLADES

AT HUSH

Blades at Hush harks back to a bygone era, when Mayfair was the place to go for any discerning Londonista. The name is a nod to the private members club of James Bond's M, and reflects our ethos that Hush is like a private members club without the membership. Hush has a natural 60s connection; the windows of Blades look in to Jimi Hendrix's apartment and a selection of 60s photography of Sir Roger Moore and other film stars from Hush co-founder Geoffrey Moore's personal collection line the walls. Together with Hush's natural affiliation with Bond, Blades is an opportunity to rediscover the glamour of the era. Blades is also proud to showcase one of the most extensive lists of fine and rare whiskies in London, including several lost distilleries of Scotland. Blades offers a charming and elegant setting for any event and is particularly fitting for intimate wedding receptions, bridal showers or birthday dinners. Adjacent to the cocktail lounge on the first floor, the restaurant can accommodate up to 40 guests for a seated reception or 50 guests for a cocktail party when hired exclusively.



Room configurations





Event Planning

Access Times

Breakfast 8.00am – 10.30am

Lunch 12.00pm – 4.30pm

Dinner 6.30pm – 12.30am

Music

Hush background music

Facilities

Cloakroom

Disabled Access

60" TV stand

Microphone and speaker

Further Information

Menus can be printed and dedicated with text, image or logo for your event, Hush will provide complimentary place cards. VAT is included in all pricing. 15% service charge applies to all private bookings.



Best Bar in London

London Club and Bar awards 2017

Host your party in one of London's most prestigious cocktail bars. Allow our expert team of mixologists to lead you on a journey around the world without leaving your bar stool to discover a time when luxury ruled the skies. Fitting for cocktail and canapé receptions for up to 100 guests, The Bar At Hush hosts an array of corporate and private events, whatever the occasion. Discreetly located off the main bar area is The Concorde Room, an exclusive den available for parties of up to eighteen. Semi-private areas from 10 - 50 standing guests can also be reserved whether you are looking for the perfect spot for after-work drinks or to impress friends and family. Our skilled and committed team of mixologists can also bring The Bar At Hush to you. From hosting a cocktail masterclass in the comfort of your own home, team building at your office or hiring our bar team to bring their first-class cocktails to your party.

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HAVE A LOOK AT OUR 3D MAP SHOWING ALL SPACES OF HUSH

[Click here](#)



We look forward to creating a memorable event for your special occasion at Hush. Please do not hesitate to contact our experienced and dedicated events team for further details.

Contact:

For event enquiries:
events@hush.co.uk
02076591523

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