

PRIVATE HIRE & EVENTS

DAISY
GREEN



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Since 2012, we've hosted everything from elegant private dinners to wedding receptions, brand launches to intimate engagement parties, wine tastings to epic Christmas parties; from canapes to 8 courses and everything in between.

With beautiful spaces, extensive menus and enviable cocktail and wine lists we can create a unique experience that expresses your personality.

PARADISE | GREEN

100 BISHOPSGATE, CITY OF LONDON, EC2P 2SR

Our incredible 10,000 sq ft space in the heart of the City has been stunningly designed to bring together art, design and food on an epic scale in an art gallery style restaurant. Playfully inspired by Surfers Paradise on Queensland's Gold Coast, it features a 'sunrise' room set in bright, airy interiors contrasted with the 'sunset' 3D light bar & restaurant. A very special Private Dining Room sits on the first floor set in its own felt Bank Heist art installation.

WHOLE VENUE HIRE

STYLE	Reception
CAPACITY	350 guests



THE BANK VAULTS AT PARADISE | GREEN

The Billion Dollar Bank Robbery by Lucy Sparrow makes this private dining area a unique and exceptional space for private dining. Immerse yourself in the middle of the midnight heist.

THE BANK VAULTS

STYLE	Reception	Cabaret	Banquette
CAPACITY	60 guests	40 guests	24 guests



BANK VAULTS

TERMS & CONDITIONS

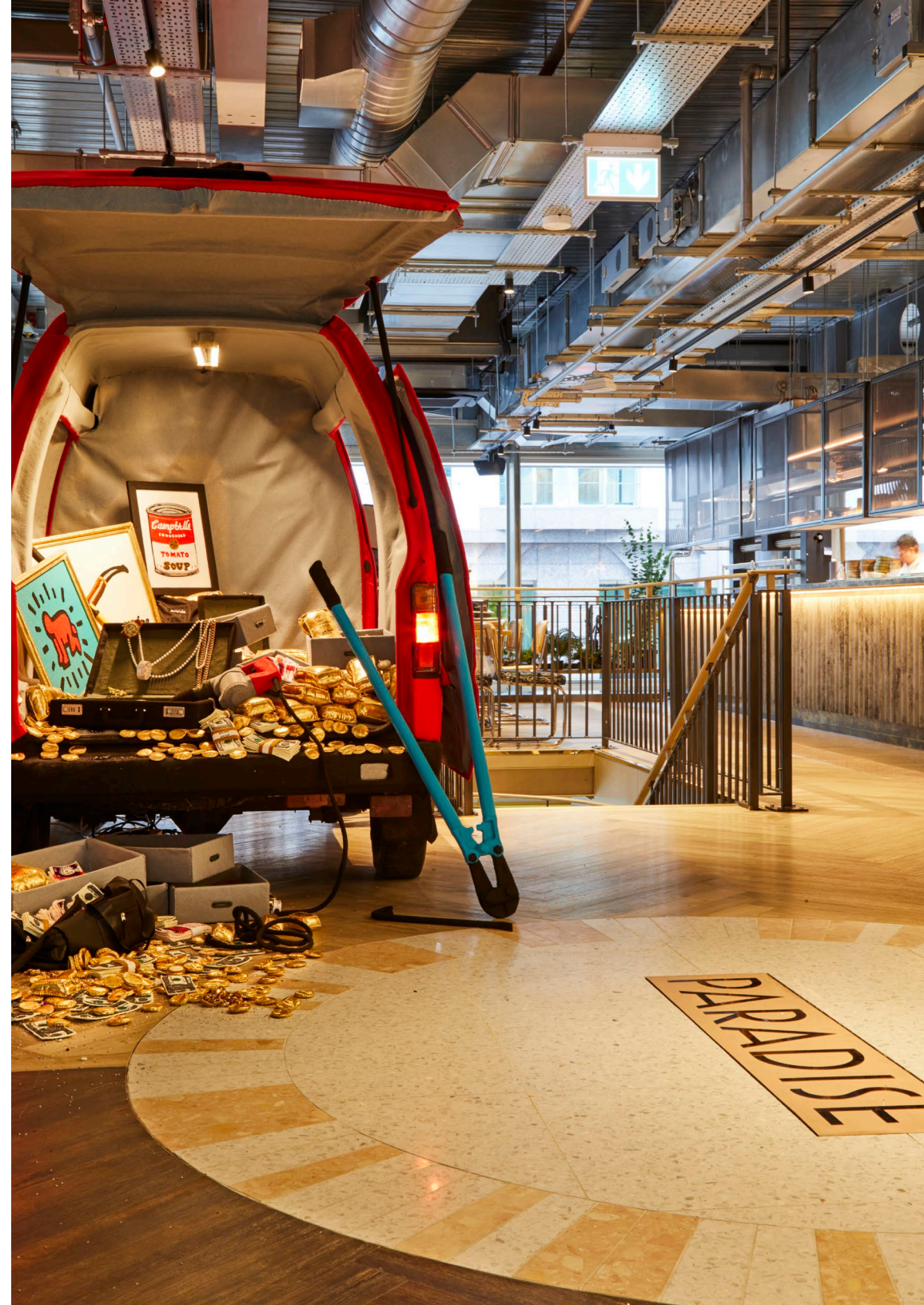
We kindly require a minimum notice to cater for events:

Canape events require 14 days notice.
Set menu events require 7 days notice.

Minimum spends:

We do not charge a venue hiring fee, we simply have a set minimum spend for the requested time and date for exclusive use.

Please note that a 13.5% discretionary service charge is added to the quoted minimum spend. We require 50% of the minimum spend to be paid in advance when securing the booking and the remaining 50% of the minimum spend or the remaining total of the pre-orders (whichever is greater) to be paid 7 days prior to the event.



THE PRIVATE DINING ROOM AT PARADISE | GREEN

MINIMUM SPEND: £50PP | SET MENU

Tucked behind the curtains, our private dining room is the perfect intimate space for dinner. Continuing the bank heist theme, you will be seated surrounded by felt masterpieces from Picasso to Munch.

PRIVATE DINING ROOM

STYLE Seated

CAPACITY 10-12 guests



BOOTH DRINKS BOOKINGS AT PARADISE | GREEN

MINIMUM SPEND: £1000 WHOLE EVENING | 5PM-CLOSE

BOOTH DRINKS BOOKINGS

STYLE Booth

CAPACITY 6 guests



SUNRISE AT PARADISE | GREEN

SUNRISE

STYLE

Cabaret

Standing

CAPACITY

60 guests

100 guests



SUNSET AT PARADISE | GREEN

SUNRISE

STYLE

Cabaret

Standing

CAPACITY

80 guests

150 guests





OUR FOOD

We focus each event around a core of exceptional food and beverages. We source fresh local produce from some of the UK's most trusted and awarded suppliers including British farmed meats and poultry and sustainable line caught local fish.



THREE COURSE SET MENU

from £50pp | sample menu, all menus are seasonal & bespoke

We curate a set menu around the season and our current menu. Please ask for the latest offering for your event.

Torched Stracciatella, preserved tomato, dehydrated black olive and vegemite crumb, crispy chorizo

Chorizo & San Simon croquettes, charcoal panko, saffron aioli

Halloumi fries, pomegranate, lemon and mint yogurt (V)

Popcorn prawns, creamy fermented chilli sauce, lemon

Spring green risotto, vegan parmesan, fresh peas, crispy warragal greens, pistachio (VG)

Sashimi tuna steak, white bean puree, tenderstem broccoli, raw kohlrabi, candied beets and fennel, citrus and soft herb salad

Chicken parmigiana, panko coated chicken schnitzel, prosciutto, tomatoes, mozzarella, aged parmesan, hand cut chips

28 day dry aged rare breed ribeye, bearnaise sauce, crispy pickled onion rings (+£7.5pp)

BBQ roasted pineapple, lime syrup, shortbread, coconut sorbet (VG)

Chocolate mud cake, coconut cream (VG)

Frozen Gold Mars Bar

Preorder required



CHEF'S TABLE SHARING MENU

From £60pp | sample menu, all menus are seasonal & bespoke

A selection of small plates, all designed to share, chosen by our chef. Designed to take the hassle of pre-ordering, this menu features seasonal variations as we source the best in British produce with an Aussie culinary twist.

STARTERS

Fresh baked sourdough, churned house herb butter

Tuna tataki, yuzu, tapioca crisp, tiger's milk

Cornflake crusted mini chicken parmigianas, burrata, pancetta crumb

Popcorn prawns, creamy fermented chilli sauce, lemon

Halloumi fries, pomegranate mint yogurt

MAINS (FROM THE FIRE)

Whole corn fed rotisserie spicy chicken, mini kiffler potatoes

Flaming Tomahawk, béarnaise sauce, crispy beer pickled onion rings

Slow roasted lamb shoulder, almond garlic cream, watercress
chimichurri, artichoke

Whole cauliflower, citrus cauliflower cous cous, creamy cauliflower
puree, calamansi dressing, smoked goats cheese (V)

Fire roasted aubergine, miso tahini, crispy coconut rice, cavolo nero (VG)

all served with hand cut potatoes, house green house salad and sharing sauces for
the table

DESSERTS

Mars Bar cheesecake, fresh berries

Seasonal chef's tart

Baked strawberry and white chocolate pavlova, whipped cream

Due to the nature of the sharing style, not all dietary requirements can be catered for.
Please talk to us to find out more. Preorder required



CANAPES

From £42pp | sample menu, all menus are seasonal & bespoke

COLD

Tuna tostadas, avocado, yuzu cream, candied chilli

Scottish smoked salmon, sweetcorn & polenta blinis, avocado mousse

Nori wrapped seared tuna, panko crumb, wasabi cream (GF)

Freshly shucked Colchester oysters, yuzu, lime, ginger & coriander

Sweetcorn fritters, smashed avocado, poached quail egg (V)

Crispy rice pancakes, fire roasted aubergine, crispy kale (VG/GF)

Spicy avocado sushi roll, pickled ginger, wasabi mayonnaise (V/GF)

Salt and pepper tofu, house kimchi, togarashi, shiitake mushroom, brown rice (VG/GF)

Lamb koftas, fire roasted aubergine, mint yogurt (GF)

Serrano ham, melon, dukkha, basil (GF)

Beef tataki, Japanese ponzu, roasted nori

Bresaola wrapped asparagus tips, truffle pecorino (GF)

HOT

Spicy popcorn prawns, creamy habanero sauce (GF)

Scallop wonton, chilli oil

Salmon fishcake, dill, caper, lemon cream

Halloumi fries, pomegranate mint yogurt (V)

Smoked cauliflower croquettes, whipped feta, tomato, caper, herb salsa (V/GF)

Mushroom samosas, lime, chilli and coriander chutney (VG)

Sticky Korean cauliflower 'wings', sesame (VG/GF)

Feta cigarillos, spinach, caramelised onion (V)

Mediterranean arancini, sundried tomato, preserved lemon, Graceburn feta, parmesan (V/GF)

Chorizo and San Simon croquettes, zero waste charcoal crumb, saffron aioli

Beef shin cigarillos, tamarind sauce

Pigs in blankets, house cranberry sauce (seasonal)

Mini chicken parmigianas, crushed tomatoes, burrata (GF)

House-made beef sausage rolls, caramelised onion chutney

HG Walter 28 day fillet steak, horseradish cream, cress (GF)

SWEET

Mini vegan chocolate mud cake, honeycomb (VG)

Roasted pineapple and mango, coconut Eton Mess (GF)

Lemon and yuzu mini lamington, Italian meringue (GF)

Frozen Marsbar bite, gold dust

Mini mince pies, spiced cream (seasonal)

