

# PRIVATE HIRE & EVENTS

DAISY  
GREEN



## PRIVATE HIRE & EVENTS

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.

SOME OF THE AMAZING BRANDS  
& CLIENTS WE HAVE HOSTED

 Santander  itv RIVER ISLAND

 BAUER  
MEDIA GROUP

SOULCYCLE  hush

 Knight Frank  QANTAS

 CNN  paymentsense

 Premier League  ALPHA  Microsoft

 HALLGARTEN  
& NOVUM WINES  MATCHES  
FASHION  ADELAIDE  
SOUTH AUSTRALIA

Brookfield  SONY

NETFLIX  DUBAI



## OUR SPACES

Our venues are unique, with a focus around custom art, light and style. Each venue provides an array of options, perfect for every event.

1. Paradise Green (up to 400 guests)
2. Bondi Green (up to 250 guests)
3. Scarlett Green (up to 220 guests)
4. Timmy Green (up to 175 guests)
5. Peggy Jean at Riverside Green (up to 120 guests)
6. Darcie & May Green (up to 100 guests)
7. Johnny Green (up to 100 guests)
8. Barbie Green (up to 70 guests)
9. Ziggy Green (up to 70 guests)
10. Daisy Green (up to 60 guests)
11. Beany Green, Little Venice ( up to 80 guests)
12. Beany Green, Broadgate Circle (up to 70 guests)
13. Beany Green, Regent's Place (up to 50 guests)

# 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

## SECTION HIRE

STYLE	Reception	Seated
CAPACITY	100 guests	80 guests



# THE BANK VAULTS AT PARADISE | GREEN

100 BISHOPSGATE, CITY OF LONDON, EC2P 2SR

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	Long table
CAPACITY	60 guests	40 guests	20 guests



# BONDI | GREEN

1-2 CANALSIDE WALK, W2 1DG

Situated along the Paddington canal, Bondi Green is a spectacular and showstopping space. With byfolding windows, lush greenery and bespoke art installations, it brings a touch of Australia's famous beach to the heart of London. Featuring an impressive and award winning 18 metre bar, open flame robata grill and extensive kitchen, Bondi Green is the ultimate venue from long summer nights to dark winter evenings.

## WHOLE VENUE HIRE

STYLE	Reception	Cabaret
CAPACITY	250 guests	100 guests

## THE SUPERMARKET

With an all Aussie supermarket created by artist Lucy Sparrow AKA Sew Your Soul giving the private dining room a quirky and fun backdrop.

STYLE	Long table
CAPACITY	14 guests



# SCARLETT | GREEN

4 NOEL STREET, SOHO, W1F 8GB

The ultimate sexy, Soho location, Scarlett Green lends itself to a little rebellion, art, music and a good time. Split across two floors, this venue is sultry, quirky and a little naughty for a party with an edge.

## WHOLE VENUE HIRE

STYLE	Reception	Cabaret
CAPACITY	250 guests	100 guests

## DOWN UNDER

Named for the live music and burlesque shows we regularly host there, this space is the perfect underground location for that hidden speakeasy vibe.

STYLE	Reception	Cabaret
CAPACITY	80 guests	70 guests

## THE MIRROR ROOM

A tiny private dining room perfect for an intimate party, with access to a cosy courtyard.

STYLE	Dining room
CAPACITY	6 guests seated





# TIMMY | GREEN

11 SIR SIMON MILTON SQUARE, SW1E 5DJ

With glass frontage on three sides and towering double height ceilings, Timmy Green emphasises greenhouse design, with touches of gold and wood for a nod to the earth. Perfect for summer parties with extensive terrace space and large festive bookings.

## WHOLE VENUE HIRE

STYLE	Reception	Cabaret
CAPACITY	150 guests	50 guests



# PEGGY JEAN AT RIVERSIDE GREEN

THE BOAT, RICHMOND RIVERSIDE, TW1 1TH

A floating oasis, Peggy Jean enjoys unparalleled views of the Thames, Richmond Bridge and Richmond Riverside. A stunning water-top dining destination, the historic barge and sun trap pontoon combines quintessential English charm with relaxed and inspired Aussie beach club vibes. Perfect for relaxed summer parties.

## WHOLE VENUE HIRE

STYLE	Reception	Cabaret
CAPACITY	120 guests	50 guests

## INSIDE HIRE

STYLE	Cabaret	Reception
CAPACITY	30 guests	40 guests

## THE BRIDGE VIEW DECK HIRE

STYLE	Reception	Tables
CAPACITY	45 guests	40 guests



# DARCIE & MAY | GREEN

GRAND UNION CANAL, PADDINGTON, W2 6DS

Sun drenched in the summer and intimate and cosy in the winter, Darcie & May Green our dual barges on the Paddington canal have been one of our most popular venues since the day they opened with a special fondness for weddings, special occasions and unique private dining.

## WHOLE VENUE HIRE

STYLE	Reception
CAPACITY	100 guests

## INSIDE HIRE

STYLE	Long table	Reception
CAPACITY	30 guests	20 guests in bar

## TERRACES (MAY-SEPTEMBER ONLY)

STYLE	Darcie & May terrace
CAPACITY	60 guests standing



# JOHNNY | GREEN

87 ALLITSEN ROAD, ST JOHN'S WOOD, NW8 7AS

Located just behind Regent's Park in the heart of St John's Wood, Johnny Green is beautiful, light and airy with an open kitchen and statement bar.

With a relaxed yet elevated vibe, the space is perfect for private dining and smaller receptions.

## WHOLE VENUE HIRE

STYLE	Reception	Cabaret
CAPACITY	100 guests	65 guests



# BARBIE | GREEN

2 LONDON WALL PLACE, EC2Y 5AU

Overlooking the historic London Wall cathedral ruins, Barbie Green is picturesque, stylish and airy. Perfect for evening receptions in the sun or elegant dinners.

## WHOLE VENUE HIRE

STYLE	Reception	Long tables
CAPACITY	70 guests with terrace 60 guests without terrace	50 guests



# ZIGGY | GREEN

1 HEDDON STREET, W1B 4BD

Awash with pop art, this Grade II listed building is bright and light filled. Perfect for brand events and art showings or equally beautiful in the evening when the lights dim for cocktail hour.

## WHOLE VENUE HIRE

STYLE	Reception	Long table	Cabaret
CAPACITY	70 guests	20 guests	40 guests



# DAISY | GREEN - MARBLE ARCH

20 SEYMOUR STREET, W1H 7HX

Our original Daisy Green venue with Alice in Wonderland vibes is perfect for casual evenings and smaller private bottomless brunch bookings and workshops.

## WHOLE VENUE HIRE

STYLE	Reception	Cabaret
CAPACITY	60 guests	30 guests



# BEANY | GREEN - LITTLE VENICE

6c SHELDON SQUARE, W2 6EZ

Casual, laidback and fun, Beany Green faces on to the canal and features a large terrace and colourful interior.

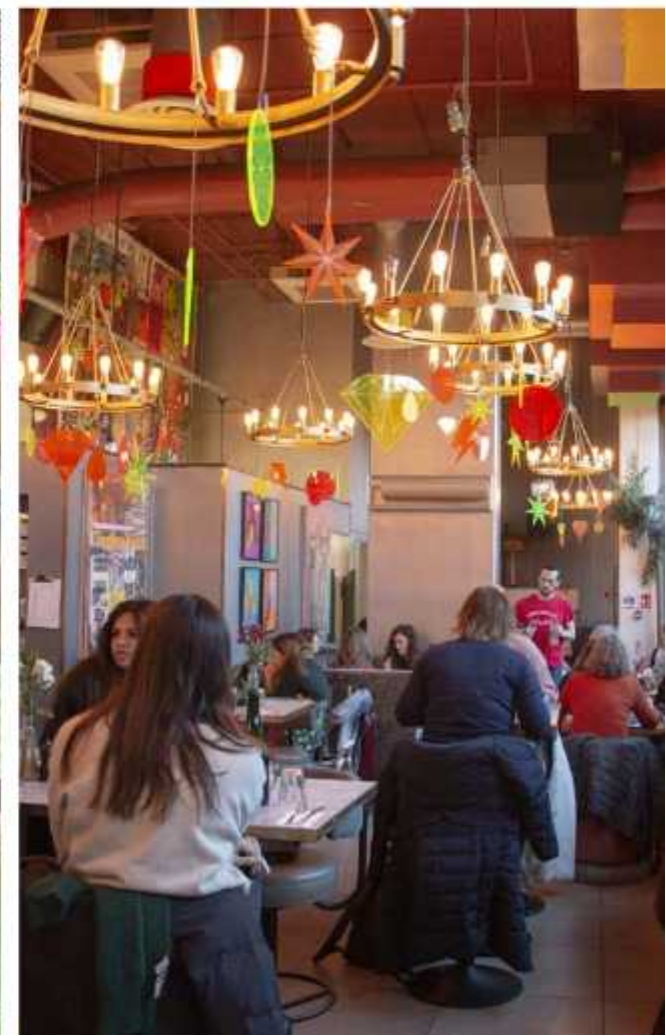
WHOLE VENUE HIRE

STYLE

Reception

CAPACITY

80 guests with use of the terrace  
50 guests inside





# BEANY | GREEN - BROADGATE CIRCLE

41 BROADGATE, EC2M 2QS

Overlooking the circle, it's a perfect spot in the summer for evening drinks in a more casual and laidback atmosphere with the impressive city skyline.

Summer hires only, May-September

## WHOLE VENUE HIRE

STYLE Reception

CAPACITY 70 guests



# BEANY | GREEN - REGENTS PLACE

25 BROCK STREET, NW1 3FG

Tucked in between towering offices, this little gem is a perfectly relaxed venue for small gatherings.

WHOLE VENUE HIRE

STYLE

Reception

CAPACITY

50 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.



# CANAPES

Available at select venues for private hire

## 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)

## SLIGHTLY LARGER

### FROM THE GRILL

Grilled chicken burger, mayo, lettuce, pickles, onion, cheese, tomato & burger sauce

Fermented mushroom burger, oyster mushrooms, Korean BBQ sauce, pickled ginger, sesame, cucumber, burnt aubergine, cashew cream (VG)

Fish and chips, house tartare sauce, mushy peas

Tandoori roasted salmon, mint yogurt, cucumber and crispy rice salad (GF)

Mini Timmy Cheeseburger, HG Walter beef burger, Red Leicester, house sauces, lettuce, tomato, pickled onions, gherkin, brioche bun

BBQ lamb cutlets, chimichurri

30 day dry aged Sirloin, (HG Walter), crispy NSO baby potatoes, house béarnaise sauce

Fresh prawn roll, lemon Kewpie, cress, brioche bun

Roasted Mediterranean vegetables, halloumi

Peruvian marinade grilled chicken

Catch of the day fish

### BOWL FOOD

Truffle mushroom mac and cheese

Asian chicken salad, chicken breast, red cabbage, wombok, candied chilli, fresh herbs, shaved coconut, cashews, nuoc cham dressing (N) sub halloumi

Seasonal green risotto, vegan parmesan, fresh peas, crispy greens, pistachio (VG)(N)

Mushroom gnocchi, porcini and truffle cream, gnocchi with Comté filling and porcini dust

Tandoori roasted salmon, mint yogurt, cucumber and crispy rice salad (GF) Fire roasted aubergine, crispy kale, coconut rice, miso tahini dressing (VG,GF)

Seabream ceviche, tiger's milk, fresh citrus, micro herbs

BBQ lamb cutlets, chimichurri

30 day dry aged Sirloin, (HG Walter), crispy NSO baby potatoes, house béarnaise sauce

London burrata, heirloom cherry tomatoes, black olive crumb, crispy prosciutto, cold fermented activated charcoal sourdough crisp, basil oil





## **PIZZA** (select venues only)

**Marinara**, organic tomatoes, fresh basil (VG)

**Margherita**, organic tomatoes, London mozzarella, basil, aged parmesan

**Arugula and prosciutto**, white base, shaved parmesan, cured prosciutto, arugula

**Miso Aubergine**, grilled aubergine, sesame passata, caramelised shallots, miso tahini, spring onions (VG)(N)

**The Aussie**, house cured leg ham, organic tomatoes, BBQ pineapple, London mozzarella, pink pickled onions

**Pepperoni**, spicy chorizo, nduja, organic tomatoes, London mozzarella

**Spicy prawn**, garlic prawns, greens, tomatoes, sumac, mozzarella

## **GRAZING PLATTERS** (select venues only)

**Market Garden board**, house made hummus, spiced carrot dip, tzatziki, house relish, carrot batons, buffalo mozzarella, olives, assorted nuts, fresh seasonal fruit, house made lavosh (V)

**Artisan cheese board**, stilton, double crème brie, mature aged cheddar, soft goats' cheese, roasted grapes, house quince paste, fresh figs, seasonal fruit, assorted nuts, edible flowers, house made lavosh

**Butcher's board**, house made mini scotch eggs, beef & harissa sausage rolls, mini chorizo sausage, parma ham, olives, cornichon, mini pickled onions, assorted nuts, edible flowers

## BESPOKE GROUP DINING

With enviable menus and antipodean dining, we can cater to all styles of dinner. Having curated set menus for larger groups we can also create bespoke options and tasting menus giving each event a unique and personal touch.

Our menus are seasonal to highlight the best local produce, they also vary from site to site so please get in touch to see what is on offer for your event!





## CHEF'S TABLE SHARING MENU

From £65pp | 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. Available for Private and Semi Private hire only | Preorder required | Select venues only





## THREE COURSE SET MENU

from £54pp | 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.

Popcorn prawns, creamy fermented chilli sauce, lemon

Chorizo & San Simon croquettes, zero waste charcoal panko, saffron aioli

Padron peppers, jalapeño aioli (VG)

Fire roasted aubergine, coconut risotto, pomegranate, crispy kale, miso tahini dressing (VG)

BBQ tandoori salmon, avocado salsa, hot & sour puffed rice salad, cucumber & mint yogurt

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

30 day dry aged Sirloin, (280g) (HG Walter), crispy NSO baby potatoes, green salad, house béarnaise sauce (+£5pp)

*All served with two seasonal sides of your choice for the table.*

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

House signature cold brew tiramisu, family style

Available for Private and Semi Private hire only | Preorder required | Select venues only

# CHRISTMAS

We do Christmas with a bit of an Aussie twist, bringing the Sydney sun to London with our Festive menu! Book your next Christmas party now!

## SAMPLE FESTIVE MENU

**Beetroot cured salmon**, smacked cucumber, ponzu caviar (GF)

**Beef shin cigarillos**, tamarind sweet and sour sauce

**Popcorn prawns**, creamy fermented chilli sauce, lemon

**Winter green risotto**, vegan parmesan, fresh peas, crispy greens, pistachio (VG, GF)

**Free range Norfolk Bronze roast turkey**, pigs in blankets, crispy crushed potatoes, winter greens, roasted root vegetables, gravy, cranberry sauce, Yorkshire pudding (GF available)

**Grilled salmon**, Jerusalem artichoke crisp, lemon hollandaise, crispy crushed potatoes, winter greens (GF)

**Butternut squash gateaux**, nut roast, crispy crushed potatoes, winter greens, roasted root vegetables, gravy (GF) (VG)

**24 hour slow roast beef shin**, (HG Walter), pickled & roasted caramelised shallots, onion crema, roasted root vegetables, Madeira jus

**Sticky toffee pudding**, Starward whiskey butterscotch sauce, Madagascar vanilla ice cream

**Cold-brew coffee tiramisu**

**Coconut rice pudding**, roasted pineapple, coconut sorbet (GF, VG)

**Traditional Christmas pudding**, brandy sauce

**Baked camembert**, roasted pickled grapes (to share)

**Our famous Mars Bar cheesecake ball** (to share)





## EVENT DRINKS

### COCKTAIL FOUNTAINS

A great way to kick off the party, our cocktail fountains are served in crystal dispensers for self serve. Ask us about our latest seasonal offerings or having your favourite cocktail.

Each fountain serves approx 8-10 cocktails.

### BESPOKE COCKTAILS

We are experts in creating beautiful, individual events right down to the smallest detail. Our bespoke cocktails can include branding, special messages or artwork on top or let us create a cocktail based on you or your preferences.

# ENTERTAINMENT

We can provide a whole host of entertainment & styling for your event, from live music to performers & dancers. Please get in touch for more information & bookings.

Some examples of the many entertainment offerings we have arranged for past events

**DJ's**

**Live Singers & Bands**

**Performances**

**Interactive walk about entertainers**

**Burlesque & Fire Dancers**

**Tarot Readers**

**Magicians**

**Karaoke**

**Bespoke Lighting**

**Styling & Floral arrangements**

**Photo Booths**

As each of our events are bespoke, pricing & availability are subject to change & are quoted at the time of arrangement.

Additionally, due to licensing & individual venue capabilities, unfortunately not all options may be available at all our locations.





