



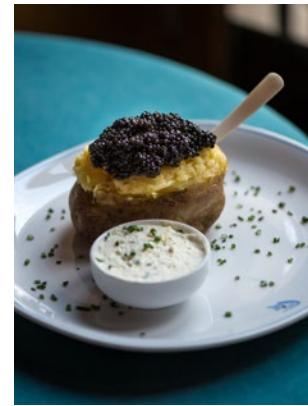
CAVIAR

KASPIA

PARIS 1927

LONDON

PRIVATE EVENTS



CAVIAR KASPIA

THE ART OF CAVIAR SINCE 1927

Founded in Paris in 1927, Caviar Kaspia remains a leading influence in the rise of the 'Art of Caviar', helping to establish caviar as an essential ingredient of prestigious dinners across France and around the world.

In 1927, Arcady Fixon, a Russian émigré, brought the culture of caviar to Paris, a city fast becoming the epicentre of cultural creativity and extravagant living, fuelled through the rise of 'haute couture' and the golden age of the Moulin Rouge and Folies Bergère.

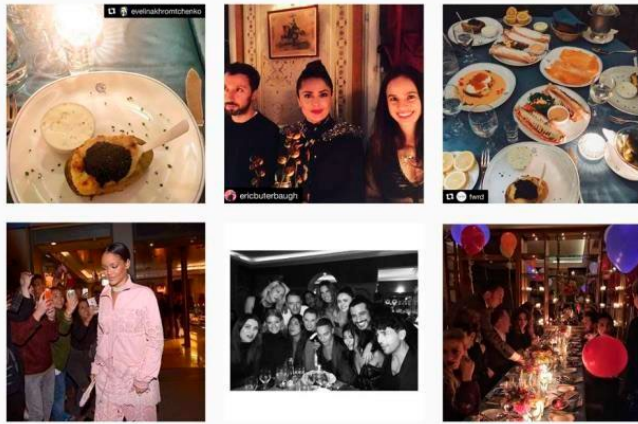
Arcady Fixon rapidly established his boutique as a cultural institution, renowned across the world for its exceptional caviar and luxurious seafood



THE NAME OF EXCELLENCE

Remaining faithful to its core philosophy, Kaspia continues to offer the finest seafood from all over the world.

Kaspia has uniquely captured the romance and glamour of caviar whilst combining it with the highest level of quality, offering unforgettable and exceptional memories.





LONDON WELCOMES

KASPIA'S FIRST MEMBERS CLUB

Newly opened in the heart of Mayfair, Caviar Kaspia invites its members and guests to enjoy a luxurious collection of intimate environments over three floors.

Curated by renowned interior designers Oitoempono, the club includes a boutique, cocktail bar, restaurant, members lounge and private dining room.

CAVIAR KASPIA LONDON

AN EXCEPTIONAL VENUE TO ORGANIZE YOUR EVENTS

Our offer includes but is not limited to:

- Room or exclusive venue hire
- Seasonal menus created by our Head Chef
- Catering for all dietary requirements
- Catering for canapé parties and private dining

All private hire or event bookings must be accompanied by a 50% deposit to confirm your reservation. Deposit will be retained in the event of any cancellation within 72 hours of the proposed event.









EMPEREUR MENU

KASPIA SELECTION CHAMPAGNE &
CANAPES

—
CRAB SALAD

OR

SMOKED SALMON & BLINIS

—
POTATO WITH CAVIAR*

—
BERRIES

—
MINERAL WATER / COFFEE

If you have any queries regarding the menu or wish to adjust or expand it, please let us know.

* Selection of caviars (30 GR)

Imperial Baeri: £250
Oscietra selection: £285
Oscietra Reserve: £300
Beluga: £385

An additional 15% service charge will be added to the bill.



WINE PACKAGES

WINE PACKAGE 1 - £50 PER PERSON

Sandro di Bruno Colli Scaligeri Soave 2019
Bodegas Artuke Tinto 2021
Kaspia selection of Vodkas - white, bison, cherry

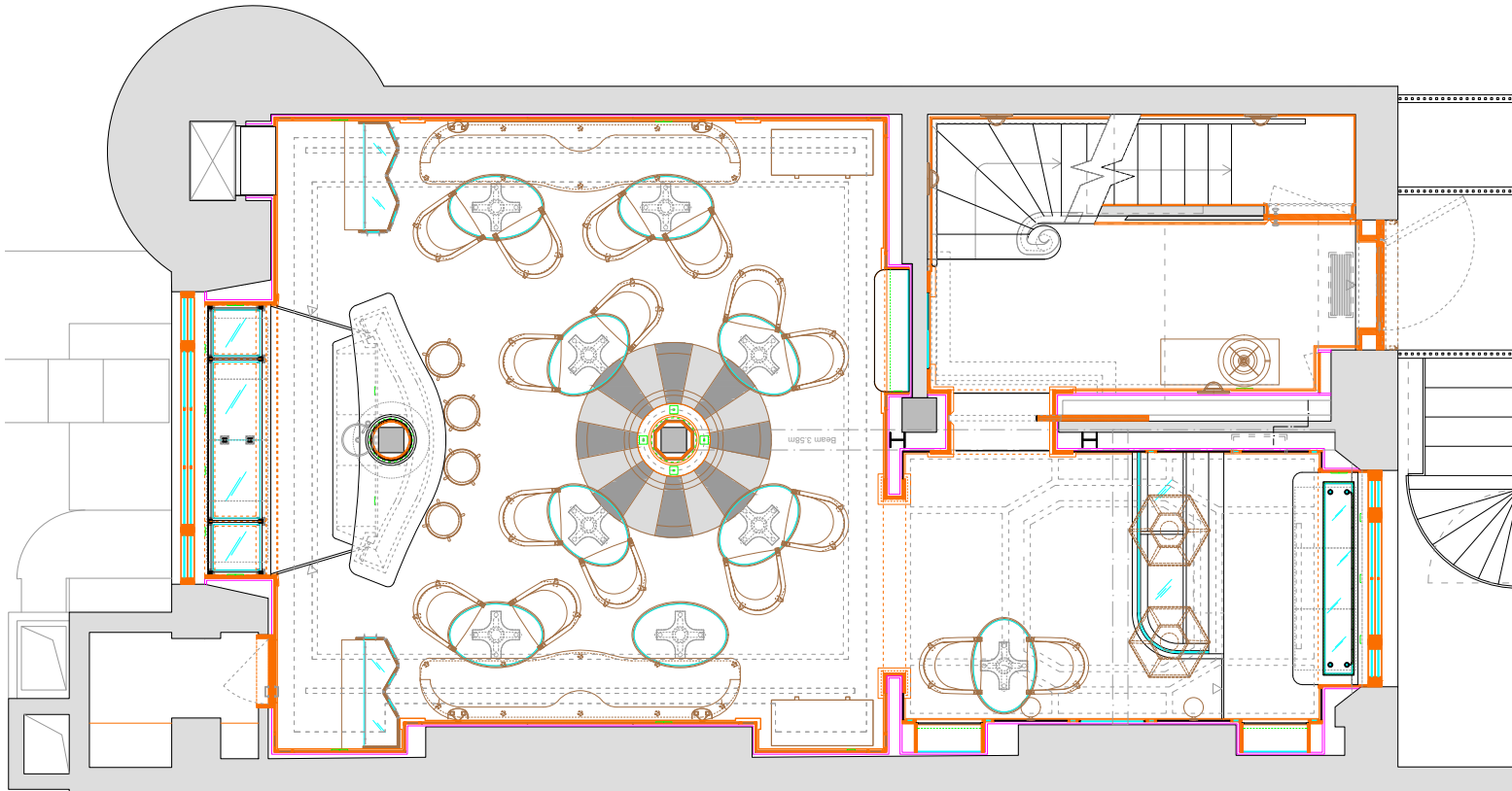
WINE PACKAGE 2 - £75 PER PERSON

Kaspia Selection Sancerre La Graveliere J Mellot 2021
Bourgogne Hautes-Côtes de Nuits, Pierre Maizière 2019
Kaspia selection of Vodkas - white, bison, cherry

WINE PACKAGE 3 - £100 PER PERSON

Gris Pinot Gris Selezione, Lis Neris 2019
Fleurie, Domaine Julien Sunier 2020
Kaspia selection of Vodkas - white, bison, cherry

Our wine packages include 1/2 bottle of wine per person, (white and red combined), and 1 vodka carafe for 4.

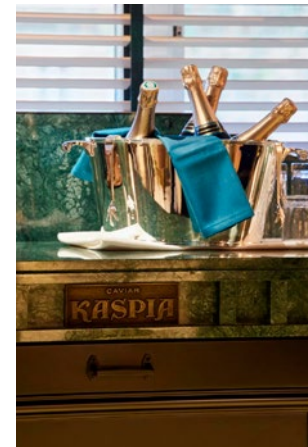


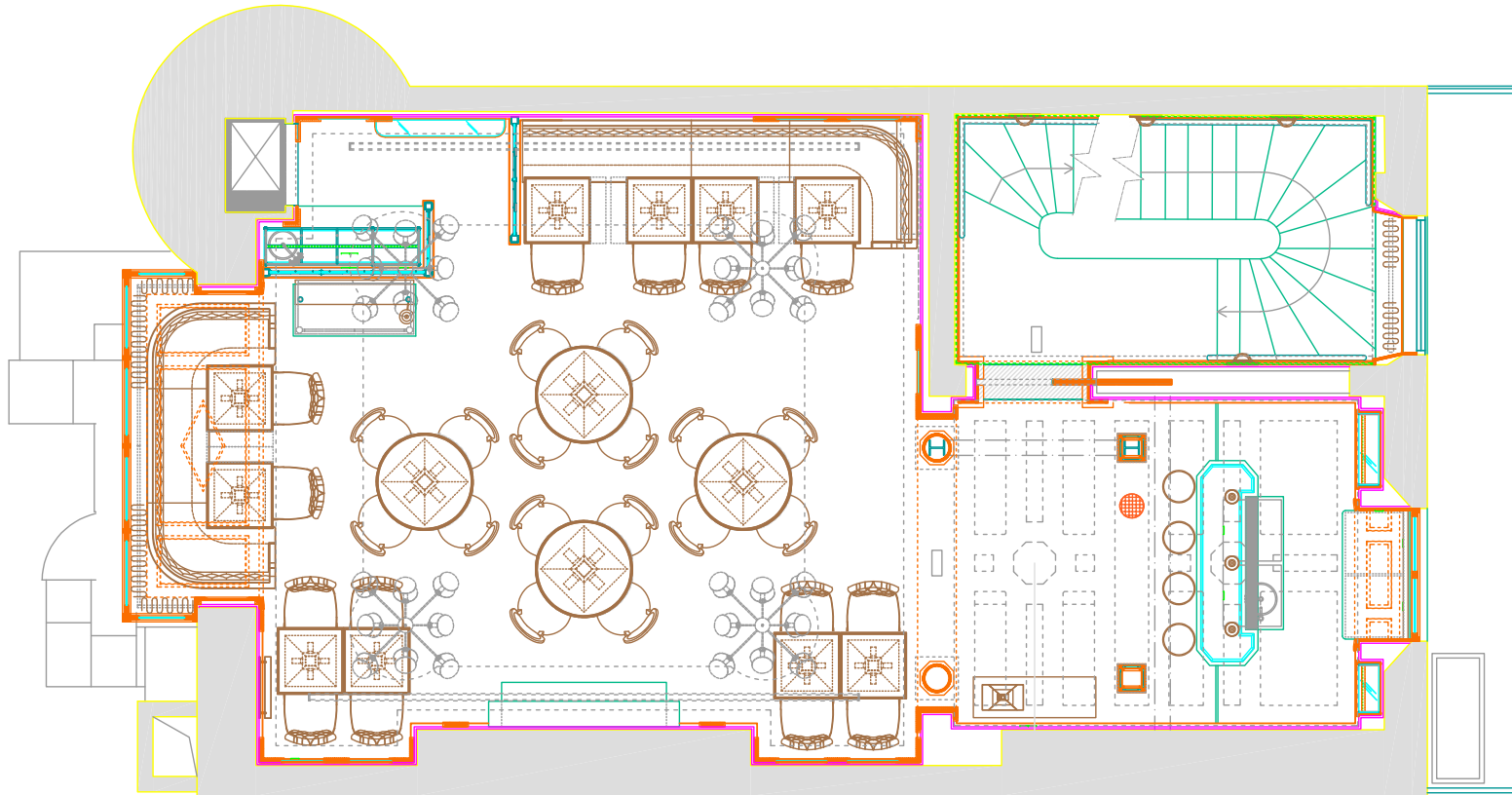
CAVIAR KASPIA LONDON

GROUND FLOOR

Located on the ground floor, the Kaspia boutique provides an exceptional range of caviars and smoked fish, along with an assortment of fine foods and beverages from around the world.

The adjacent cocktail bar accommodates up to thirty guests and is well suited for an aperitif or pre dinner cocktail in the evening.



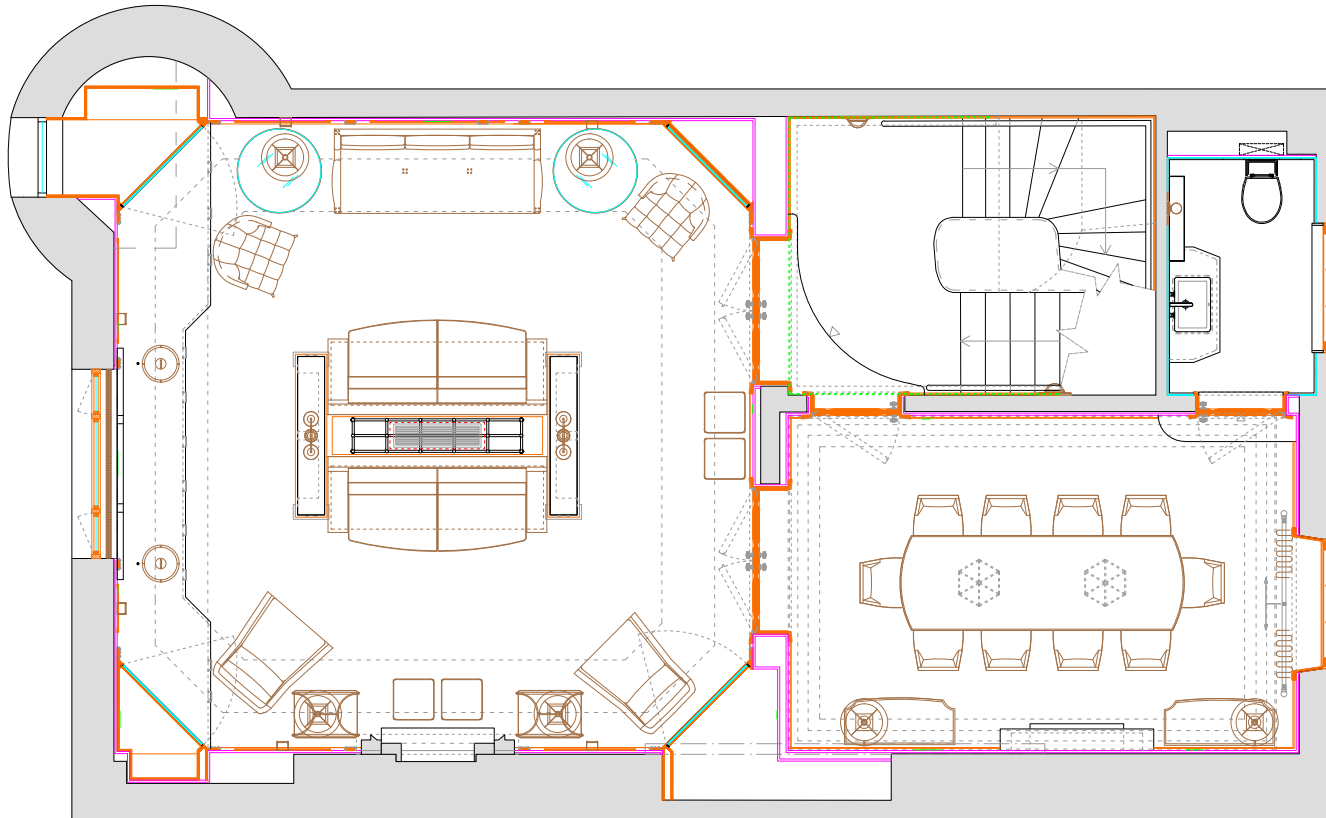


CAVIAR KASPIA LONDON

FIRST FLOOR

The main dining room is an ideal venue for larger parties. The restaurant can accommodate up to fifty guests for a seated lunch or dinner.





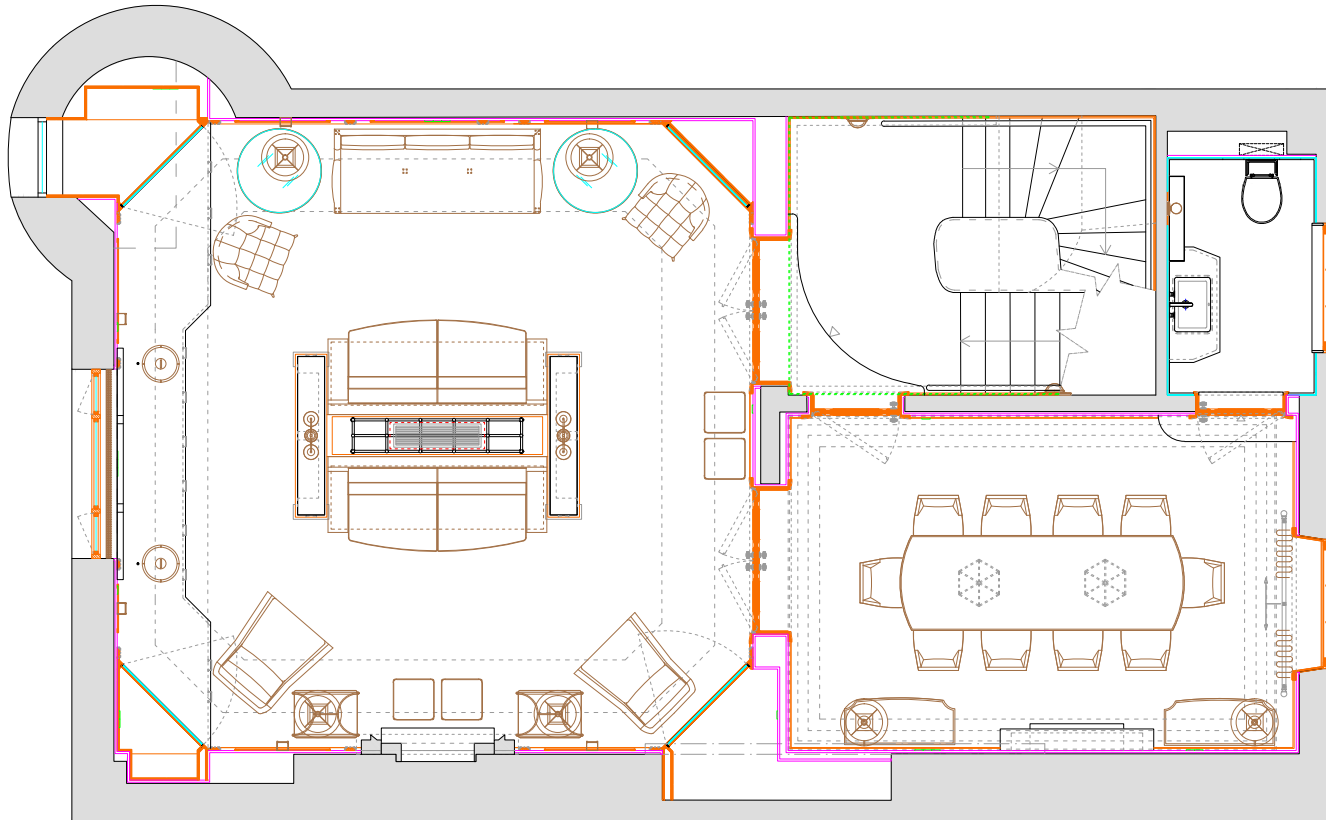
CAVIAR KASPIA LONDON

SECOND FLOOR

THE LOUNGE

The lounge can be booked separately and is able to accommodate up to thirty people for a cocktail party.





CAVIAR KASPIA LONDON

SECOND FLOOR

THE PRIVATE DINING ROOM

The private suite offers an intimate and luxurious experience across two rooms that may be booked separately or as one.

Our private dining room can seat up to twelve guests and the adjacent lounge can be used for pre and post dinner cocktails.



