

Private *Dining*



Alain Ducasse
at The Dorchester



Private *Dining*



Experience incomparable contemporary French cuisine and impeccable service at *Alain Ducasse at The Dorchester*. The contemporary and elegant dining room boasts *two unique private dining rooms* providing the ideal setting for a corporate event or a more intimate gathering with friends or family: the bright *Salon Park Lane* that runs the length of the restaurant and the intimate *Salon Privé*.



FOR A PRIVATE DINING ENQUIRY,
PLEASE CONTACT ORSOLYA SANTA,
OUR EVENTS MANAGER, AT ORSOLYA.
SANTA@ALAINDUCASSE-DORCHESTER.COM
OR ON +44 (0) 207 319 7384.





Salon *Park Lane*

With its high ceilings, an abundance of natural light and large oak-framed French windows, Salon Park Lane brings an ambiance of tranquility and makes any event unforgettable. Its modern chandelier of glowing leaves creates an elegant atmosphere of soft light in the evening.

From 14 up to 24 guests

Food & Beverage minimum spend £4,200



TABLE LAYOUT

From 14 to 24 guests / 2 tables

Salon *Privé*

Dark lacquered walls studded with thousands of green silk buttons enhance the vibrancy of this cosy, private alcove. The colourful design reflects the greenery of Hyde Park opposite, drawing the outside in. A modern fireplace at the top of the room is reminiscent of a traditional English hearth.

In the bustling heart of Mayfair, Salon Privé provides an oasis of comfort and an ideal venue for an intimate meal with discreet service.

Up to 12 guests

Room hire £300



A unique *culinary experience*



Our Executive Chef *Jean-Philippe Blondet* interprets Alain Ducasse's cuisine in a modern and refined way, consistently championing and enhancing the best of the seasonal produce, while *Christophe Charraudéau*, our General Manager and his team, guide you through a



unique and enchanting experience. From the *Champagne & Canapé reception* to the unique *Menus and Beverage Collections*, our guests can enjoy a tailored experience. Our Executive Chef only works with *the best produce* of the season available, therefore menus are subject to change.





Dinner *Menus*

Temptation - *3 courses, £150*

Prestige - *7 courses, £210*

WINE PAIRINGS

Prestige menu pairing - *£125*

Prestige menu wine experience - *£250*

Prestige menu wine icons - *£500*

BESPOKE PAIRING FOR OUR 3 COURSES MENU IS AVAILABLE UPON REQUEST AS AN ALTERNATIVE TO OUR WINE COLLECTIONS, PLEASE INQUIRE WITH OUR TEAM.

Beverage *collections*

£70 / £95

(Includes a half bottle of wine, half a bottle of mineral water and coffee/tea per person)

PLEASE KINDLY NOTE THAT MENUS ARE SUBJECT TO CHANGE ACCORDING TO THE SEASON. PRICES INCLUSIVE OF VAT AND EXCLUSIVE OF A DISCRETIONARY SERVICE CHARGE AT 15%.

Pre-dinner *reception*

- Champagne & canapés – £39pp
(3 canapés + 1 glass of champagne
Moët & Chandon Impérial Brut)

- Dom Pérignon reception - £75pp
(3 canapés + 1 glass of *Dom Pérignon champagne*)

Reception *à la carte*

Canapés - £5 per canapé

Seared duck foie gras, dolce forte sauce

Vegetable tart

Artichokes, confit lemon

Sea bass ceviche

Spicy beef

Champagne – per bottle

NV Moët & Chandon Impérial Brut - £100

NV Delamotte Blanc de Blancs Brut - £140

NV Roger Coulon Heri-Hodi - Brut - £160

Baron de Rothschild Rosé Brut - £170

2012 Dom Pérignon Brut - £355

2004 Dom Pérignon P2 Brut - £785

UPON REQUEST, OUR EXECUTIVE CHEF WILL BE DELIGHTED TO DESIGN A BESPOKE SELECTION OF CANAPÉS USING THE FINEST INGREDIENTS AVAILABLE. PLEASE DO NOT HESITATE TO CONTACT US FOR FURTHER INFORMATION.



Temptation *Menu*

A 3-course menu exploring seasonal flavours / £150

Amuse-bouche

Beetroot, marigold and wasabi

Saddle of Denbighshire venison,
butternut squash and kombu

Vassout pear, curd and citron sorbet



Enhancing *your culinary experience*

SUPPLEMENTS

Enjoy the delicate flavours of:

- Caviar - £80 per 10gram
- White truffle - £22 per gram
(3 grams minimum serving)
- Assortment of French cheeses - £25 per guest

PERSONALISATION

- Our souvenir menus can be personalized with your logo, title, or message.
- Kitchen tours, in groups of 6-8 guests, can be organised.





Prestige *Menu*

*A 7-course culinary journey
for the ultimate experience / £210*

Hand-dived scallop, citrus beurre blanc
and Kristal caviar

Beetroot, mackerel and wasabi

Lobster medallion, chicken quenelles,
Périgord truffle and homemade semolina pasta

Cornish turbot, Kalibos cabbage
chestnut and clementine

Saddle of Denbighshire venison,
butternut squash and kombu

Assortment of French cheeses

Vassout pear, curd and citron sorbet

SAMPLE MENU. KINDLY NOTE THAT MENUS ARE SUBJECT TO CHANGE ACCORDING TO THE SEASON. ALTERNATIVES CAN BE PROVIDED; SOME MIGHT BE OFFERED WITH SUPPLEMENT. PRICES INCLUSIVE OF VAT AND EXCLUSIVE OF A DISCRETIONARY SERVICE CHARGE AT 15%.

Beverage collections

Beverage collections are designed by our Head Sommelier to reflect your menu and include ½ bottle of wine, ½ bottle of mineral water, and coffee or tea per person.



PLEASE CHOOSE YOUR
WHITE WINE
FROM THE
FOLLOWING:

	£70 PP - DINNER	£95 PP - DINNER
WHITE		
	<p><i>2020 Alsace Sylvaner Rosenberg Vieilles Vignes - Domaine Barmès Buecher</i> This Alsatian white wine smells of flowers, green apples, citrus fruits, apricots and white peaches. The silky texture is integrated into the elegant, fresh body and gives wonderful complexity.</p> <p><i>2018 Willamette Valley Pinot Gris Terroir Series - Alexana, Oregon</i> Expressive and complex aromas of white peach, melon and grapefruit zest combined with a creamy texture. Delightful and refreshing on the palate it is rich and harmonious with a mouth-watering finish.</p>	<p><i>2019 Pessac-Léognan Château Lamothe-Bouscaut</i> Made from a blend of Sauvignon Blanc and Semillon offers fresh citrus and floral notes. On the palate, it is well rounded with grapefruit and pineapple flavours. The oak is subtle giving the wine body and balance.</p> <p><i>2020 Anjou Blanc Expecto - Le Clos Galerne</i> A classic dry chenin blanc from Loire Valley. The palate is well rounded and offers fresh citrus and floral flavours, complex and concentrated with vibrant acidity that gives it a rich mouthfeel and long finish.</p>

PLEASE CHOOSE YOUR
RED WINE
FROM THE
FOLLOWING:

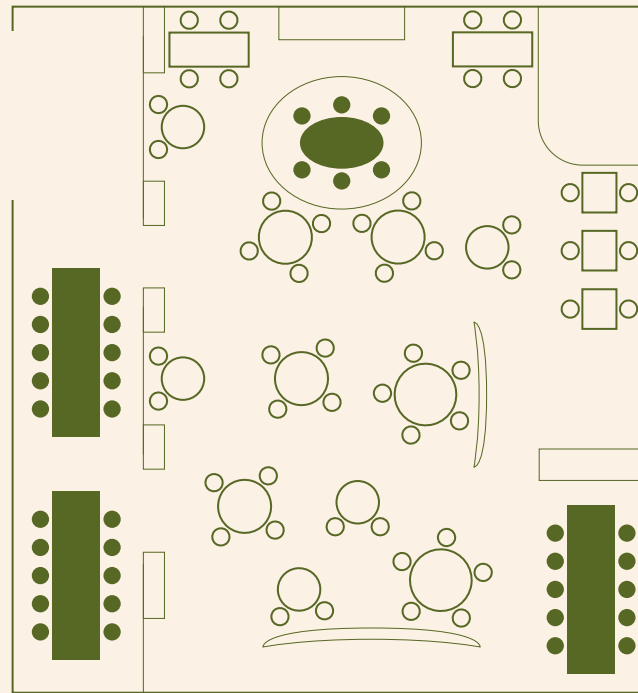
RED		
	<p><i>2019 Burgenland Blaufränkisch Reserve - Weingut Moric</i> This wine reveals a floral nose of violets, blackberry fruit, hints of sour cherry. The palate is superb with crunchy fruit followed by a juicy palate with raspberry, cherry and blueberry fruit. There are soft tannins slight saline and with great length.</p> <p><i>2015 Rioja Viña Arana Gran Reserva - La Rioja Alta</i> Mainly Tempranillo that displays a well-developed and a little heady nose show pure fruit, with ripe red fruits and black cherry base with refined spice. A hint of vanilla, cinnamon and toasted coffee-bean in the finish.</p>	<p><i>2016 Monterrei Gorvia Tinto - Quinta da Muradella, Galicia</i> Aromas of sour cherry, raspberry with hints of leather and tea leaves. At the palate the wine shows a mix of earthy tobacco, dried herb and spice notes. A unique blend of Mencia, Bastardo and Caiño.</p> <p><i>2016 Madiran - Château Montus</i> Made from Tannat and Cabernet Sauvignon grapes showing intense black-fruit aromas and a spicy herb flavour. The palate follows with earthy garrigue, cassis and flavors of smoky and cedar box.</p>

SWEET

		<p><i>2012 Sauternes-Preignac - Castelnau de Suduiraut</i> Intense aromas of candied fruit, honey, caramel, sweet spices and a hint of citrus. The palate is warm and enveloping, with good persistence.</p>
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Table *plans*



SALON
PARK LANE

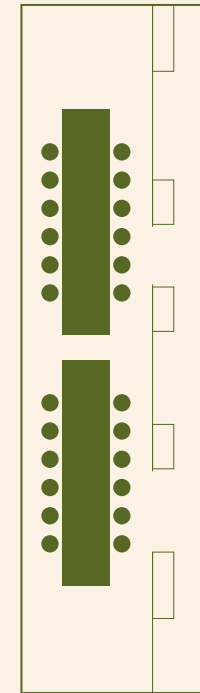
TABLE
LUMIÈRE

SALON
PRIVÉ

SALON PARK LANE

SEATING

14-24 GUESTS



Alain Ducasse

at *The Dorchester*

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EMAIL ALAINDUCASSERESERVATIONS
@ALAINDUCASSE-DORCHESTER.COM

CUISINE

Contemporary French

Three Michelin Stars since 2010

CAPACITY

80 covers

TEAM

Executive Chef

Jean-Philippe Blondet

Restaurant Director

Christopher Charraudeau

Head Sommelier

Vincenzo Annese

Pastry Chef

Douglas Oberson

OPENING TIMES

Tuesday - Saturday

6.00pm - 9.30pm

2023 ANNUAL CLOSURES

New Year

1ST to 17TH January

Easter

2ND to 10TH April

Summer

6TH to 28TH August

Festive

25TH December dinner,
26TH December lunch & dinner,
31ST December lunch.

DRESS CODE

Our dress code is smart-casual.
Jackets and collared shirts are preferred
and long trousers are required for gentlemen.
Appropriate footwear is required.

CHILDREN POLICY

We accept children from the age of 10.

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