

Private *Dining*



Alain Ducasse
at The Dorchester



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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 LUIZE MIKELSONE,
OUR EVENTS EXECUTIVE, AT LUIZE.
MIKELSONE@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 to 30 guests

Room hire: £750

TABLE LAYOUT

From 14 to 24 guests / 2 tables

From 25 to 30 guests / 3 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*



Chef Patron *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 *Marion Pépín*, our Restaurant Director and her 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 Chef Patron only works with *the best produce* of the season available, therefore menus are subject to change.





Dinner *Menus*

Temptation - *3 courses, £250*

Prestige - *7 courses, £285*

WINE PAIRINGS

Prestige menu pairing - *£145*

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 Roger Coulon Heri-Hodi - Brut - £160

NV Barons de Rothschild Concordia Brut - £165

Baron de Rothschild Rosé Brut - £170

2013 Dom Pérignon Brut - £470

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 / £250

Amuse-bouche

Roasted cep, chestnut mousse and oxalis

Cornish turbot, Kalibos cabbage, hazelnut, watercress,
sea urchin and plancton emulsion

Golden apple and cider, smoked raw cream,
Granny Smith and sweet clover sorbet



Enhancing *your culinary experience*

SUPPLEMENTS

Enjoy the delicate flavours of:

- Caviar - £80 *per 10gram*
- White truffle - £22 *per gram*
(3 grams minimum *per guest*)
- 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 / £285*

Hand-dived scallop, citrus beurre blanc
and Kristal caviar

Roasted cep, chestnut mousse
and oxalis

Native lobster, artichoke, shiso and Périgord truffle

Cornish turbot, Kalibos cabbage, hazelnut, watercress,
sea urchin and plancton emulsion

Pigeon from Anjou, crapaudine beetroot,
bottarga and wasabi

Assortment of French cheeses

Golden apple and cider, smoked raw cream,
Granny Smith and sweet clover sorbet

SAMPLE MENU. KINDLY NOTE THAT MENUS ARE SUBJECT
TO CHANGE ACCORDING TO THE SEASON. ALTERNATIVES
CAN BE PROVIDED; SOME MIGHT BE OFFERED WITH SUP-
PLEMENT. 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>2021 Alsace Riesling - Kientzler</i> This Alsatian white wine smells of flowers, green apples, and ripe stone fruits. The vibrant texture is integrated into the elegant, fresh body and gives wonderful length.</p> <p><i>2021 Chablis - W. Fèvre</i> Expressive and complex aromas of yellow apple, lemon and grapefruit zest combined with a lean texture. Delightful and refreshing on the palate it is pure 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>2017 Russian River Valley, Pinot Noir - J Vineyards</i> This wine reveals a floral nose of dark cherry, blackberry fruit, hints of sweet spices. The palate is superb with intense ripe fruit followed by a juicy palate with raspberry, cherry and blueberry fruit. There are soft tannins with great length and finess.</p> <p><i>2020 Valpolicella Il Valpo- La Giuva</i> A Corvina blend that displays fresh fruit aromas (red cherry & strawberry) and refine notes of liquorice and black pepper. Racy and fresh palate with elegant structure.</p>	<p><i>2016 Monterrei Gorvia Tinto - Quinta da Muradella</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 - Castelnaud 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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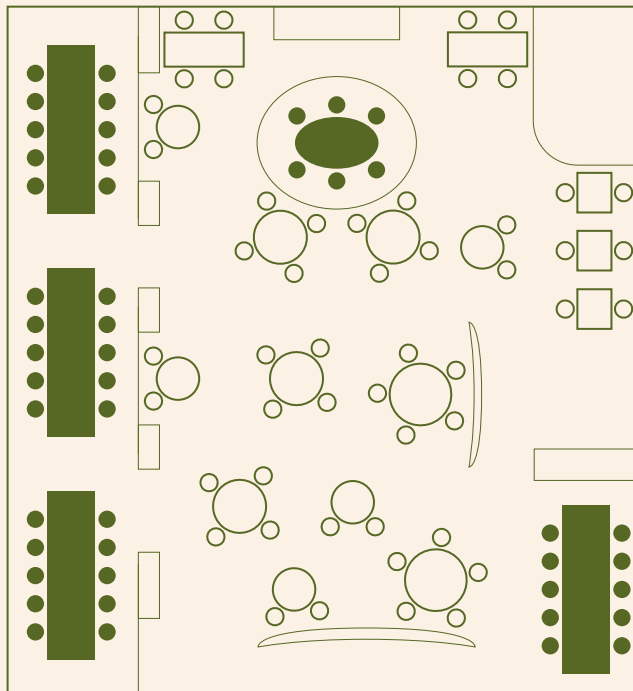
Table *plans*

SALON PARK LANE

SEATING OPTIONS

14-24 GUESTS

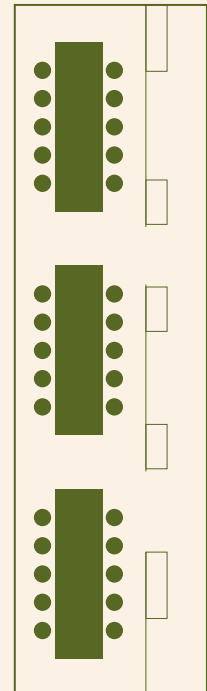
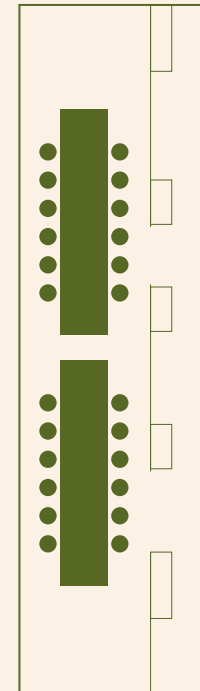
25-30 GUESTS



SALON
PARK LANE

TABLE
LUMIÈRE

SALON
PRIVÉ



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

Chef Patron

Jean-Philippe Blondet

Restaurant Director

Marion Pépin

Head Sommelier

Martin Kleveta

Pastry Chef

Valentin Jollivet

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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