



THE STAFFORD LONDON EST 1912

Meetings & Events

Menus & E-Brochure

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LEGEND

11H





Meetings & Events

Factsheets

The Stafford London is the perfect location for any event, offering some of the most luxurious meeting rooms in the capital. Each of our seven/ eight private dining locations provide a unique setting, while our discreet staff will ensure your event is seamless from start to finish.

From an important business meeting, to an informal lunch or dinner with friends or a cocktail reception in the 380-year-old working wine cellars, the team are on hand to create bespoke events that are flawless every time.







THE WINE CELLARS

The Stafford London's vaulted wine cellars are a perfect backdrop for a unique event.

Exclusive wine tasting events offer an enlightening experience for wine lovers, and are available for up to groups of 40. Our knowledgeable Sommeliers are on hand to take you on a journey through the magnificent 400-year-old Wine Cellars, and create the ultimate evening of wine tasting, or enjoy a wine pairing dinner to make your event truly memorable.

For a truly special occasion, the Wine Cellars can be hired for private dining groups of up to 44, with the atmospheric candlelit surroundings proving particularly popular for intimate wedding parties or family celebrations.

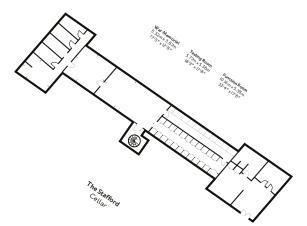
HIGHLIGHTS

- A hidden WWII museum with original
- memorabilia
- Selection of meeting, private dining and wine tasting packages with our Sommelier

KEY FACTS

Dimensions: 10m x 5.3m / 32.9 x 17.3ft Total Area: 61 m² / 657 ft² Ceiling height: 2.3m Location: Basement

LAYOUT	CAPACITY
Oval Table	32
Round Table	24 (3x8)
E-Shape	44
Boardroom	32
Theatre	40
Cabaret	l8 (3x6)
Classroom	24
Standing	85



THE WINE CELLARS ALTERNATIVE LAYOUT OPTIONS



Tasting chamber - ideal for wine tastings and drinks



Standing reception - up to 85 guests



E-shape layout - up to 44 guests







THE SUTHERLAND ROOM

The versatile Sutherland Room always looks impressive, whether prepared for a high-level board meeting, set for a lavish breakfast or for an exclusive private dinner.

The Sutherland Room, conveniently located to the rear of The Game Bird, can be used semi-privately for a casual lunch or dinner or privately for a more formal evening or meeting. The Sutherland Room is combined with The Panel Room, which can be used for pre-dinner drinks or as a break-out room for meetings.

HIGHLIGHTS

- Can be hired semi-privately or privately
- Linked with The Panel Room
- Selection of meeting and private dining
- packages
- Bespoke menus from The Game Bird

KEY FACTS

Dimensions: 9.63m x4.47m / 31.6 x 14.7ft

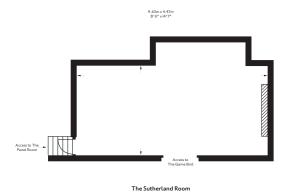
Total Area: 48 m² / 517 ft²

Ceiling height: 2.54m

Adjoining Room: The Panel Room / The Game Bird

Location: Ground floor

LAYOUT	CAPACITY
Oval Table	26
Round Table	24 (3X8)
U-Shape	22
Boardroom	26
Theatre	40
Cabaret	18 (3X6)
Classroom	24
Standing	40
E-Shape	29



THE SUTHERLAND ROOM ALTERNATIVE LAYOUT OPTIONS



Theatre layout - up to 40 guests



Reception - up to 60 guests with The Panel room



Oval layout - up to 26 guests or 24 guests with plasma screen







THE PANEL ROOM

The Panel Room provides a cosy setting for an intimate dinner or small meeting with the warm, mahogany panelled walls and original fireplace.

Conveniently located next to the larger Sutherland Room, The Panel Room can be connected as a stunning area for pre-dinner drinks or as a syndicate room for meetings.

HIGHLIGHTS

- Can be hired privately or linked with The Sutherland Room
- Selection of meeting and private dining packages
- Bespoke menus from The Game Bird

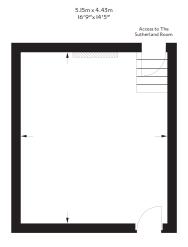
KEY FACTS

Dimensions: 5.15m x 4.43m / 16.9 x 14.5ft Total Area: 24m² / 258 ft² Ceiling height: 2.68m Adjoining Room: The Sutherland Room Location: Ground floor

LAYOUT	CAPACITY
Oval Table	-
Round Table	8
U-Shape	-
Boardroom	8
Theatre	8
Cabaret	6
Classroom	-
Standing	14

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THE PINK ROOM

The Pink Room, with its period style and abundance of natural light, is the perfect space for a small meeting or event.

Interconnecting to the larger Argyll Room, the two venues provide the perfect combination for a reception followed by a private lunch or dinner, or a break out room during business meetings.

HIGHLIGHTS

- Can be hired privately or linked with The Argyll Room
- Selection of meeting and private dining packages
- Bespoke menus from The Game Bird
- Natural daylight

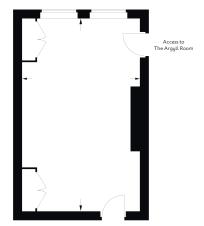
KEY FACTS

Dimensions: 6.26m x 3.81m /20.5 x I2.4ft Total Area: 23m² / 247 ft² Ceiling height: 3.2m Adjoining Room: The Argyll Room Location: Ground floor

LAYOUT	CAPACITY
Oval Table	10
Round Table	8
U-Shape	-
Boardroom	8
Theatre	10
Cabaret	6
Classroom	8
Standing	4

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THE ARGYLL ROOM

Flooded with natural daylight the elegant Argyll Room retains original features such as panelled walls and marble fireplace and is the ideal venue for formal presentations and board meetings or a celebration with family and friends.

Conveniently located next to the smaller Pink Room, The Argyll Room can be connected as a stunning area for pre-dinner drinks or as a syndicate room for meetings.

HIGHLIGHTS

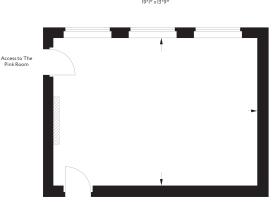
- Can be hired privately or linked with The Pink Room
- Selection of meeting and private dining packages
- Bespoke menus from The Game Bird
- Natural daylight

KEY FACTS

Dimensions: 5.84m x 4.24m / I9.1 x I4ft Total Area: 24m² / 269ft² Ceiling height: 2.4m Adjoining Room: The Pink Room Location: Ground floor

LAYOUT	CAPACITY
Oval Table	14
Round Table	10
U-Shape	-
Boardroom	12
Theatre	14
Cabaret	6
Classroom	12
Standing	18

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5.84m x 4.24r 19'1" x 13'9"



THE GAME BIRD

The Game Bird restaurant and lounge is a contemporary tale about relaxed, informal dining any time of the day for a private lunch, dinner or evening drinks reception.

Simplicity and elegance will lead the way; enjoy the finest seasonal ingredients, in simple yet creative dishes, with relaxed, attentive service, in stylish and comfortable setting.

HIGHLIGHTS

- Bespoke menus from The Game Bird
- Adjoining room: The Sutherland Room
- Natural daylight

LAYOUT	CAPACITY
Oval Table	
Round Table	
U-Shape	
Boardroom	
Theatre	
Cabaret	
Existing	55
Standing	80



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THE STAFFORD PARK SUITE

A large open plan sitting room and dining room features a stunning central Calcutta marble fireplace, which is flanked by double glass doors that lead out onto the spectacular private terrace, where guests can enjoy magical rooftop views.

Both the sitting room and outdoor terrace are hired as one private dining space and can be adapted for drinks and canapés reception.

HIGHLIGHTS

- Newly renovated, contemporary design
- Sitting room and terrace can be hired privately together with terrace
- Selection of meeting and private dining packages
- Bespoke menus from The Game Bird
- Natural daylight
- Outdoor terrace with views of London
- Outdoor heaters and coverings available

KEY FACTS

Dimensions: 3.96m x 4.15m (living area) 2.97m x 0.96m (stage area) 4.32m x 4.15m (outdoor terrace)

Total Area: 66.7m² / 7l8ft²

Ceiling height: 2.68m

Location: Main House Hotel, 5th Floor

LAYOUT	CAPACITY
Oval Table	6
Round Table	-
U-Shape	-
Boardroom	-
Theatre	-
Cabaret	-
Classroom	-
Standing	20

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THE COURTYARD

The Courtyard is the perfect place for al fresco events and celebrations. The Stafford London offer semi-private events in this stunning location. Whether it be a lavish drinks reception, or a sumptuous barbecue, our unique courtyard is the ideal location to enjoy exquisite food and drinks in the London sunshine.

When booking The Courtyard you will also have access to The Wine Cellars, which can be accessed via the stairs located in The Courtyard.

HIGHLIGHTS

- Can be hired semi-privately
- Selection of meeting and private dining packages, including a barbecue menu
- Bespoke menus from The Game Bird
- Heaters and awning available
- Private bar available

KEY FACTS

Dimensions: 20m x I3.25m / 65.6lft x 43.47ft

Location: The American Bar at The Stafford London, Blue Ball Yard

LAYOUT	CAPACITY
Oval Table	-
Rounds	30
U-Shape	-
Boardroom	-
Theatre	-
Cabaret	-
Classroom	-
Standing	50













Meetings & Events

Menus

We offer a selection of menus to suit any event. From a business lunch, to an indulgent private dining celebration, our menus showcase the best The Stafford London has to offer.

Choose from our lunch selection, canape menu, or our specially-curated private dining menus, including The Discovery menu, Taste of The Game Bird, and finally our Gourmet menu.



Please select one of the following three Private Dining menus.

Discovery Menu

Starters

SLOW POACHED LOCH DUART SALMON Citrus Crème Fraîche, Cucumber

> GARDEN PEA CROQUETTE (V) Watercress & Radish Salad

TOMATO CONSOMMÉ (V OR VG) Sun-Dried Tomatoes, Basil

Mains

FREE RANGE CHICKEN New Season Greens, Bacon, French Peas

> AUBERGINE PARMIGIANA (V) Parmesan Cream

CRISPY NORTH SEA COD Warm Tartare Sauce, Parsley & Lemon

Puddings

STRAWBERRY ETON MESS (V)

PASSION FRUIT POSSET (V) Coconut Sorbet, Mango Foam

DARK CHOCOLATE & TONKA BEAN TART (V) Raspberry Sorbet

SELECTION OF THREE BRITISH CHEESES Quince Jelly, Homemade Chutney, Cheese Crackers £22.00 PER PERSON or £92.00 SHARING BOARD*

£95.00 per person

*Supplement charge applied when ordering selection of three British cheeses. Information on food allergies and intolerances available on request. As food allergies are present in the kitchen, there is a risk that traces may be found in dishes. Vegetarian, vegan and gluten options available on request with advance notice. Prices are inclusive of VAI. A discretionary service charge of 15% is added to your bill. (V) vegetarian option, VEO vegan option. Please note that we require final menu choices for all attendees one week prior to the event. Failure to confirm choices in advance, or any changes to the confirmed choices after the deadline cannot be guaranteed and will be at the discretion of the Chef. Menu available for groups of 2 to 44 guests from 21st March until 31st August 2025.



Taste of The Stafford

Starters

YELLOW FIN TUNA NIÇOISE Soft Quails Egg, Ponzu Dressing

SPRING CHICKEN & LEEK TURNOVER Homemade Piccalilli

Mains

STUFFED SPRING LAMB SADDLE Young Spinach, Crispy Potato

GRILLED ASPARAGUS (V) Soft Herb Dumpling, Choron Sauce

Puddings

PISTACHIO CHEESECAKE (V) Raspberry Compote

EARL GREY & ORANGE CRÈME BRÛLÉE (V)

SELECTION OF THREE BRITISH CHEESES Quince Jelly, Homemade Chutney, Cheese Crackers £22.00 PER PERSON or £92.00 SHARING BOARD*

£110.00 per person

"Supplement charge applied when ordering selection of three British cheeses. Information on food allergies and intolerances available on request. As food allergens are present in the kitchen, there is a risk that traces may be found in dishes. Vegetarian, vegan and gluten options available on request with advance notice. Prices are inclusive of VAT. A discretionary service charge of 15% is added to your bill. (V) vegetarian option (VG) vegan option. Please note that we require final menu choices for all attendees one week prior to the event. Failure to confirm choices in advance, or any changes to the confirmed choices after the deadline cannot be guaranteed and will be at the discretion of the Chef. Menu available for groups of 2 to 44 guests from 21st March until 31st August 2025.



Gourmet Menu

Starters

HAND-DIVED ORKNEY SCALLOP Smoked Almond, Romesco

WILD MUSHROOM SCOTCH EGG (V) Pickled Vegetables, Garlic Cream

Mains

GRASS-FED BEEF WELLINGTON Heritage Carrot, Peas, Beans & Marjoram

LEEK & TRUFFLE AGNOLOTTI (V) Pecorino Sauce

Puddings

PISTACHIO & WHITE CHOCOLATE FONDANT (V) Raspberry Sorbet

> BRITISH STRAWBERRY TRIFLE (V) Champagne Granita, Financier

SELECTION OF THREE BRITISH CHEESES Quince Jelly, Homemade Chutney, Cheese Crackers £22.00 PER PERSON or £92.00 SHARING BOARD*

£140.00 per person

*Supplement charge applied when ordering selection of three British cheeses. Information on food allergies and intolerances available on request. As food allergens are present in the kitchen, there is a risk that traces may be found in dishes. Vegetarian, vegan and gluten options available on request with advance notice. Prices are inclusive of VAT. A discretionary service charge of 15% is added to your bill. (V) vegetarian option (VG) vegan option. Please note that we require final menu choices for all attendees one week prior to the event. Failure to confirm choices in advance, or any changes to the confirmed choices after the deadline cannot be guaranteed and will be at the discretion of the Chef.

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