







Meetings & Events

Our Spaces

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 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 380-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

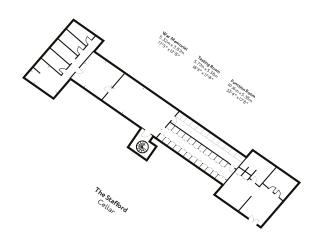
Dimensions: I0m x 5.3m / 32.9 x I7.3ft

Total Area: 61 m² / 657 ft²

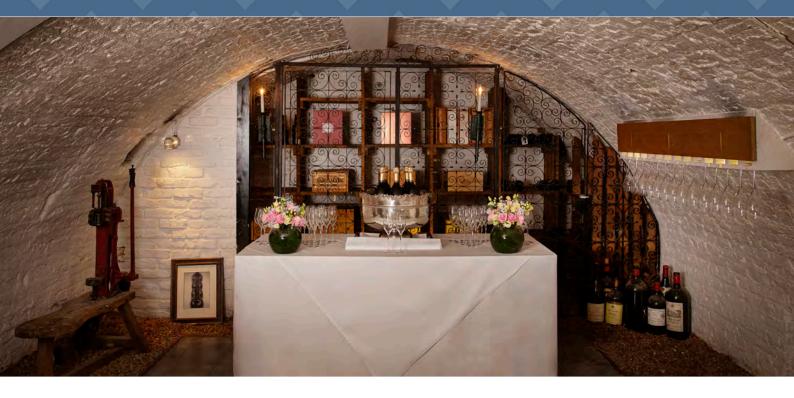
Ceiling height: 2.3m

Location: Basement

LAYOUT	CAPACITY
Oval Table	32
Round Table	24 (3x8)
E-Shape	44
Boardroom	32
Theatre	40
Cabaret	18 (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

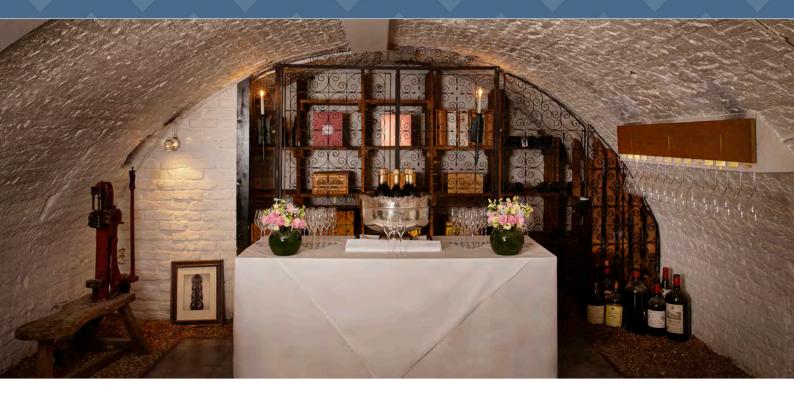


E-shape layout - up to 44 guests

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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 I4.7ft

Total Area: 48 m² / 517 ft²

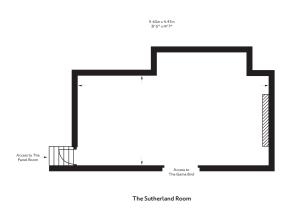
Ceiling height: 2.54m

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

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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

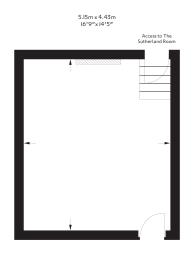
Total Area: 24m² / 258 ft²

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 3.8lm /20.5 x I2.4ft

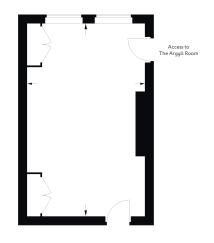
Total Area: 23m² / 247 ft²

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	14







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 / 19.1 x 14ft

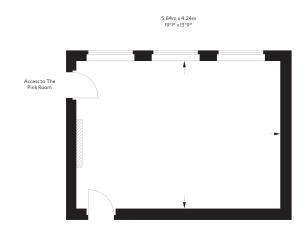
Total Area: 24m² / 269ft²

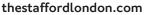
Ceiling height: 2.4m

Adjoining Room: The Pink Room

Location: Ground floor

CAPACITY
14
10
-
12
14
6
12
18









THE GAME BIRD

The Game Bird is a contemporary tale about relaxed, informal dining any time of the day. A place to eat, drink and socialise. The focus is on modern British comfort cooking executed with style and panache, all wrapped in a seductive ambience that oozes cool sophistication.

We are offering exclusive use of The Game Bird Restaurant for a private lunch, dinner or evening drinks reception.

HIGHLIGHTS

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

LAYOUT	CAPACITY
Oval Table	
Round Table	4
U-Shape	· -
Boardroom	
Theatre	A-
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 quests 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 / 7I8ft²

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





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



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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.

CANAPÉS

Selection of 4 - £22.50pp Selection of 6 - £33.75pp

Fish

DEVON CRAB TART Oscietra Caviar

H FORMAN & SON SMOKED SALMON SLIDERS

CRISPY TIGER PRAWNS Singapore Chilli Sauce

Meat

ROAST BEEF KOFTA Mint Yogurt, Pine Nuts

BUTTERMILK FRIED CHICKEN Mustard Crème Fraîche

> GAME SAUSAGE ROLL Smoked Mayonnaise

Vegetarian

GOLDEN CROSS PARIS-BREST Basil Pesto

GARDEN PEA CROQUETTES
Truffle Aioli

SALT-BAKED BEETROOT
Toasted Pine Nuts, Whipped Ricotta

RED ONION & GOAT'S CHEESE TART

Puddings

DARK CHOCOLATE CHOUX BUN Crème Diplomate

LEMON MERINGUE PIE

APPLE AND BLACKBERRY CRUMBLE

Lunch Selection

Please choose any 5 items for £55 Please choose any 8 items for £65

Sandwiches

THE AMERICAN BAR CLUB SANDWICH Grilled Chicken, Pancetta, Free-Range Egg, Vine Tomato, Baby Gem Lettuce

CHICKEN CAESAR WRAP

MONTGOMERY CHEDDAR CHEESE AND TRUFFLE TOASTIE

PRAWN COCKTAIL WRAP

SMOKED SALMON BAGEL Cream Cheese

SUN-DRIED TOMATO, MOZZARELLA, PESTO PANINI

BARREL AGED FETA BRUSCHETTA Green Olive Tapenade

Salads

WALDORF SALAD Endive, Celery, Walnuts, Apple, Mustard Mayonnaise

PANZANELLA SALAD New Season Tomatoes, Shallots, Sourdough Bread, Moscatel Vinegar

BUTTERMILK CHICKEN SALAD Green Leaves, Spring Onions, Ranch Dressing

MIXED GREEN SALAD

SUPERFOOD SALAD Quinoa, Broccoli, Sweet Potato, Feta, Pomegranate, Pesto

SALT BAKED BEETROOT SALAD Pine Nuts, Goat's Curd

Puddings

VANILLA CRÈME BRÛLÉE LEMON MERINGUE PIE FRUIT PLATTER

CHOCOLATE & CARAMEL TART

The Discovery £95 per person

Starters

SPRING CHICKEN TURNOVER Homemade Piccalilli

YELLOWFIN TUNA NIÇOISE

TOMATO CONSOMMÉ (v) or (v*) Sun-dried Tomatoes, Basil

Mains

CHAR-GRILLED PORK CHOP Café de Paris Butter, Hasselback Potatoes, Pickled Onions

AUBERGINE PARMIGIANA(v)
Parmesan Cream

CONFIT COD Beer Batter Scraps, Pea Purée, Warm Tartare Sauce

Puddings

STRAWBERRY ETON MESS (v)

BUTTERMILK AND TONKA BEAN PANNA COTTA Grapefruit Jelly

CHOCOLATE & HAZELNUT SWISS ROLL (v)

Coffee Ice Cream

SELECTION OF THREE BRITISH CHEESES Quince Jelly, Homemade Chutney, Cheese Crackers PLATE £20.00/BOARD £65.00

We are happy to provide information on food allergies and intolerances on request. As food allergens are present in the kitchen, there is a risk that traces of these may be found in our dishes. (v) vegetarian option (v*) vegan option.

Taste of The Game Bird £110 per person

Starters

SLOW-POACHED SALMON Citrus Crème Fraîche, Compressed Cucumber

> GARDEN PEA VELOUTÉ (v) or (v*) Truffle & Cheese Choux

Mains

STUFFED LOIN OF LAMB Potato Terrine, Broccoli Purée

FRESH HERB DUMPLINGS (v) New Season Vegetables, Gremolata

Pudding

PISTACHIO CHEESECAKE (v) Raspberry Compote

GARDEN FRUIT COBBLER (v)
Vanilla Ice Cream

SELECTION OF THREE BRITISH CHEESES Quince Jelly, Homemade Chutney, Cheese Crackers PLATE £20.00/BOARD £65.00

We are happy to provide information on food allergies and intolerances on request. As food allergens are present in the kitchen, there is a risk that traces of these may be found in our dishes. (v) vegetarian option (v*) vegan option.

All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill. Menu available from 21st March until 22nd September.

The Gourmet Menu £140 per person

Starters

DEVON CRAB TART Exmoor Caviar

BRITISH BURRATA (v) Watercress Pesto, Candied Orange Zest, Radish

Mains

GRASS-FED BEEF WELLINGTON Smoked Cabbage, Carrot Purée, Red Wine Sauce

> LEEK & TRUFFLE AGNOLOTTI (v) Pecorino Sauce

Pudding

AFTER EIGHT (v) Aerated Mint Chocolate

STRAWBERRY & CHAMPAGNE CHOUX (v) White Chocolate Ganache

SELECTION OF THREE BRITISH CHEESES Quince Jelly, Homemade Chutney, Cheese Crackers PLATE £20.00/BOARD £65.00

We are happy to provide information on food allergies and intolerances on request. As food allergens are present in the kitchen, there is a risk that traces of these may be found in our dishes. (v) vegetarian option (v^*) vegan option. All prices are inclusive of VAT. A discretionary service charge of I2.5% will be added to your bill. Menu available from 2lst March until 22nd September.