

MONDRIAN

LONDON
AT SEA CONTAINERS

RUMPUS ROOM

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RUMPUS ROOM

RUMPUS ROOM AT MONDRIAN LONDON

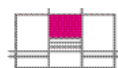
RECEPTIONS UP TO 300 PEOPLE

MEETINGS UP TO 80 PEOPLE

SOCIAL EVENTS UP TO 108 SEATED

Our elegant rooftop playground now has a brand new look and feel!

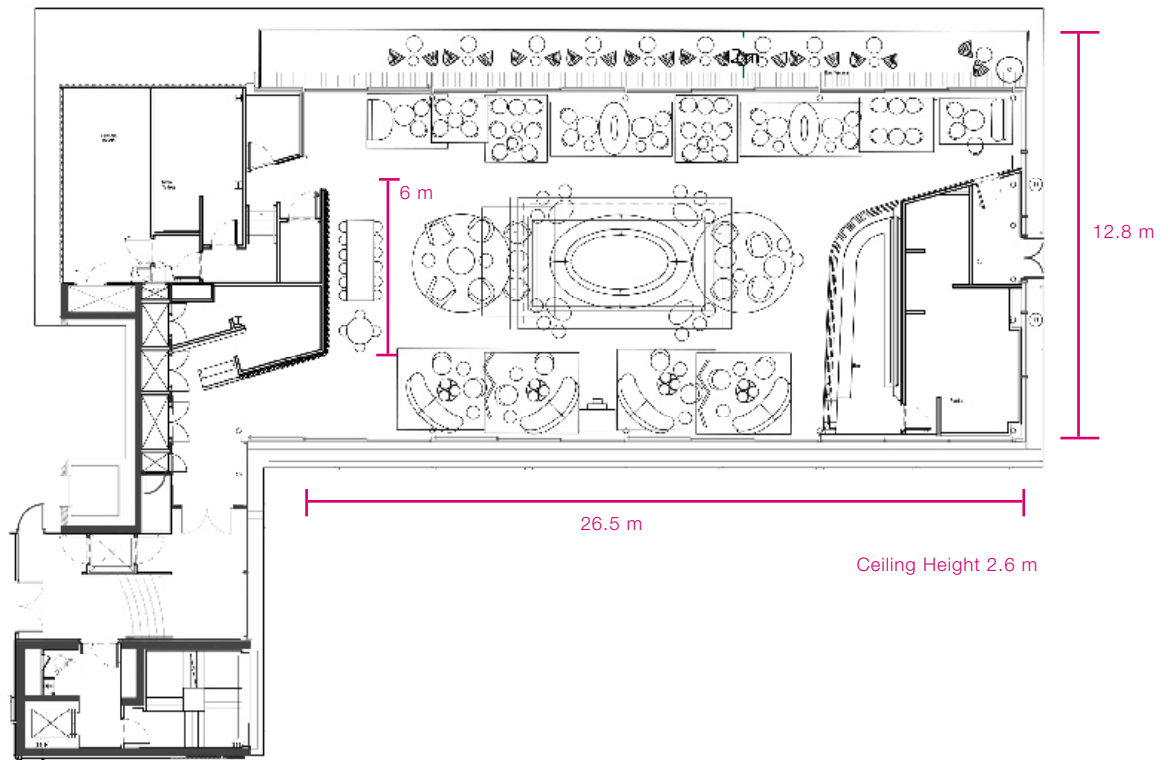
We are excited to welcome you to Rumpus Room, a bright and verdant riverside rooftop bar. Expect lush greenery, plush sofas and comfortable lounge spaces, perfect for enjoying the iconic view morning to night-time.



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FEATURES

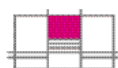
Ceiling-mounted Full HD Data / Video Projector
Electronic Ceiling-mounted Screen
Connections for computer

Built in entertainment Function One PA system, consisting of:

- 4 x Function One F1201 Main Speakers
- 2 x Function One F101 DJ Monitors
- 3 x Function One F55 Peripheral Speakers
- 2 x Function One BR118 Bass Speakers

Movable Yamaha Cat6 Stage Box

Yamaha TF 1 Digital Mixer



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A FOOD AND BEVERAGE SPEND IS REQUIRED FOR EXCLUSIVE COCKTAIL RECEPTIONS

SUNDAY FROM £20,000

MONDAY FROM £20,000

TUESDAY FROM £25,000

WEDNESDAY FROM £35,000

THURSDAY FROM £40,000

FRIDAY AND SATURDAY - PRICE UPON APPLICATION

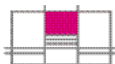
ALL THE ABOVE COSTS ARE INCLUSIVE OF VAT AND SUBJECT TO A 12.5% SERVICE CHARGE

FULL DAY HIRE BETWEEN 8 AM AND 5 PM £12,000 INCLUSIVE OF VAT

HALF DAY HIRE £6,000 INCLUSIVE OF VAT

DAILY DELEGATE RATE OF £140.00 PER PERSON INCLUSIVE OF VAT AND SERVICE CHARGE

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MENUS

BREAKFAST EVENT MENU

BREAKFAST BUFFETS

CONTINENTAL / LIGHT & EASY 24

SERVED BUFFET STYLE

Fresh orange & grapefruit juice

Fresh fruit plate

Freshly baked muffins & Danish pastries

Smashed avocado on seven grain toast

Homemade granola, Greek yoghurt pots with seasonal berries

Coffee, tea or herbal infusions

HEALTHY / FRESH 24

SERVED BUFFET STYLE

Fresh orange & grapefruit juice

Fresh fruit salad with natural Greek yoghurt

Smoked salmon, chive cream on rye bread

Porridge, crushed banana, apple cinnamon & raisins

Coffee, tea or herbal infusions

FULL ENGLISH 28

SERVED BUFFET STYLE

Fresh orange, apple & grapefruit juice

Scrambled eggs, bacon, black pudding, roasted tomato, field mushrooms, Cumberland sausages

Freshly baked muffins & Danish pastries

Toast with preserves

Coffee, tea or herbal infusions

MONDRIAN FULL BREAKFAST 40

SERVED BUFFET STYLE

Fresh juices (orange, apple & grapefruit juice)

Seasonal fruit platter

Assorted yoghurt, fruit compotes

Freshly baked muffins & Danish pastries

Smoked salmon & cream cheese bagel

Rocket, cherry tomato & olive salad free range scrambled eggs

Pancakes, clotted cream, maple syrup

Porridge, crushed banana, apple cinnamon & raisins

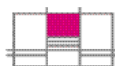
Selection of cured meats & cheese

Coffee, tea or herbal infusions

Toast with preserves

Coffee, tea or herbal infusions

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BREAKFAST EVENT MENU

TAILOR YOUR BREAKFAST SELECTION WITH
ANY OF THE FOLLOWING ITEMS:

INDIVIDUAL FRUIT SMOOTHIES & JUICES 5

PER PERSON

- Mango & passion fruit smoothie
- Strawberry, banana & lime smoothie
- Mondrian G5 juice
- Pear, carrot & turmeric juice
- Beetroot & blackcurrant juice

PER PERSON

- Assorted yoghurt, fruit compotes 4
- Smoked salmon & cream cheese bagel 5
- Bircher muesli pots 4
- Selection of cured meats & cheese 7
- Smashed avocado on seven grain toast 4
- Bacon brioche roll 6
- Free range egg brioche roll 6
- Cumberland sausage brioche roll 6
- French toast, clotted cream, fruit compote 5
- Pancakes, clotted cream, maple syrup 4
- Porridge, crushed banana, apple cinnamon & raisins 4
- Coffee, tea & herbal infusions 4
- Coffee, tea & herbal infusions with Danish pastries 8.5
- Coffee, tea & herbal infusions with cookies or cakes 6.5

BREAKFAST CANAPÉS

CHOOSE 4 FOR 15

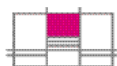
COLD

- Scottish smoked salmon,
chive cream, mini bagels
- Fruit skewers & raspberry coulis
- Melon & parma ham skewers
- Mini pastéis de nata

HOT

- Truffle croque monsieur
- Mushrooms on toast
- Leek & Gruyère quiche
- Bacon-wrapped chipolatas with
mustard hollandaise
- Smoked salmon, quail egg vol-au-vents

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DAILY DELEGATE BREAKS SELECTOR

INCLUDED IN DAILY DELEGATE RATE

PLEASE PICK ONE ITEM PER REFRESHMENT BREAK

Smashed avocado, crushed chilli, coriander, seven grain toast

Truffle Welsh rarebit

Greek yoghurt, berry compote & granola pots

Seasonal fruit skewers

Carrot, pear, turmeric juice

Seasonal fruit smoothies

Hazelnut financier cakes

Sweet muffins

Danish pastries

Cake of the day

Assorted fruit tartlets

SUPPLEMENT 5

PER ITEM

Mini seasonal vegetable quiche, goat's curd

Prawn cocktail brioche roll

Beetroot blinis, mushroom duxelle

Cornish crab on toast, coriander, chilli, lime

Baked pita chips, sumac, red pepper hummus

Smoked salmon, chive cream, brioche

Seasonal fruit skewers

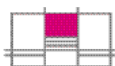
Scones with homemade red berry jam & clotted cream

Selection of mini choux pastry

Selection of macaroons

Fresh fruit bowl

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BUFFET MENU INCLUDED IN DAILY DELEGATE RATE

STARTERS

CHOOSE 2

PIG CHEEK, LEEK & HAM HOCK TERRINE

pickled vegetables, grilled sourdough

CONFIT DUCK & CHICKEN TERRINE

kumquat & ginger chutney, toasted brioche

SELECTION OF CURED MEAT

capers, sourdough, baba ganoush

GRILLED CHICKEN SALAD

chickpea, green mango, coconut

DUCK

orange miso, green mango, endives, romaine lettuce

BEETROOT GRAVLAX

dill & fennel salad, lemon crème fraîche, Irish soda bread

MIRIN-CURED SALMON

pickled radish kohlrabi, ponzu mayonnaise, rye bread

SCOTTISH SMOKED SALMON

pickled daikon radish, crispy seaweed, Irish soda bread

GRILLED MACKEREL

roast beetroot, dill miso mustard dressing, soft quail eggs

SEARED TUNA

asparagus, beans, sesame seed dressing

COMPRESSED WATERMELON

goat's cheese mousse, basil, caramelised shallot vinaigrette

MARINATED GRILLED VEGETABLES

olives with flat bread, hummus, baba ganoush

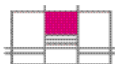
GRILLED BROCCOLI

chickpeas, baby spinach, yoghurt tahini dressing

POACHED PEARS

blue cheese, kale, endives, toasted hazelnuts

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DAY DELEGATE BUFFET MENU

SALADS

CHOOSE 3

MIXED LEAF

cucumber, avocado, petit herb, classic vinaigrette

CAESAR

crispy bacon, garlic croutons, white anchovies

MIX SPROUTS

radish, kale, kohlrabi, chilli soy dressing

BURRATA

Heirloom tomatoes, basil, rocket pesto

NEW YORK COBB

grilled chicken

BURNT PEACH

rocket, watercress, goat's cheese, walnuts

SPELT

beetroot, goat's cheese

SPROUTING BROCCOLI

baby kale, beans, sweet tahini dressing

BABY GEM

quinoa, black garlic aubergine, almond flakes

ASPARAGUS

green beans, peas, mangetout, sesame vinaigrette

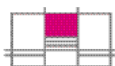
SPICE CURED PORK

shaved fennel, apple, radish & pickled walnut

FARFALLE PASTA

sweet peas, artichoke, parmesan

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MAINS

CHOOSE 2

BEEF BOURGUIGNON

chestnut mushrooms, button onions, tarragon jus

PEPPER-CRUSTED BEEF SIRLOIN

mash potatoes, braised shoulder, baked root vegetables, red wine jus

CORN-FED CHICKEN BREAST

confit leg, parsnip purée, sage & onion crumbs

ROAST JERK CHICKEN

sweet potatoes, charred corn, thyme jus

SLOW-ROASTED PORK BELLY

celeriac purée, fennel, Marsala jus

HARISSA LAMB NECK FILLETS

roasted heritage carrots, black garlic aubergine purée, Swiss chard, spiced jus

LAMB RUMP

baked fondant, caramelised wild mushrooms, mint jus

PAN-FRIED SEABASS

orecchiette, romanesco, lobster sauce

SEA BREAM

charred hispi cabbage, grape beurre blanc

GNOCCHI

roasted butternut squash, kale, pecorino, rocket

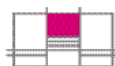
ASPARAGUS

Comté cheese, walnut quiche, rocket salad

TRUFFLE RICOTTA TORTELLONI

roasted beetroot, thyme nage

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SIDES

CHOOSE 1

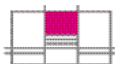
Aromatic roast potatoes
Mousseline potatoes
Dauphinoise potato gratin
Baked new potato fondant
Duck fat roasted heritage carrots
Market vegetables
Cinnamon-scented, apricot, raisin couscous
Saffron-scented basmati rice
Broccoli, toasted almonds
Cauliflower & cheese gratin

DESSERTS

CHOOSE 2

Seasonal freshly baked tart
Chocolate & lime madeleine
Praline & pear cake
Trio chocolate-coffee-vanilla
Caramelised banana choux pastry
Orange & bergamot meringue tart
Hazelnut crème brûlée
Pecan brownie, salted caramel chantilly
Chocolate & blackcurrant sponge cake
Apple & maple syrup tart

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CANAPÉ MENU

8 FOR 28 | 10 FOR 35 | 12 FOR 40

INDIVIDUAL CANAPÉS 4

COLD CANAPÉS

VEGETARIAN

Herb rolled goat's cheese, sable, pear & ginger chutney

Green mango, vegetable rice paper roll, soy & chilli dressing

Heritage carrot tartare tacos, crispy nori

Crispy shallot, avocado & carrot sushi, ponzu mayonnaise

Smoked heritage beetroot, quail eggs, gold leaf

Grilled aubergine, gordals olives, tomato, feta

Compressed watermelon, peppered goat's cheese, toasted almonds

Asparagus, blue cheese, walnut

SEAFOOD

Crab & lobster tart, yuzu emulsion

Seabass tartare, crispy quinoa, radish, sumac

Seared tuna, coconut jelly, crackling

Crab, compressed cucumber, pink ginger

Wasabi cracker, prawns, avocado, radish

Smoked salmon Muscovite, caviar

Yellowfin tuna, spiced soy candy

Cured salmon, quail egg, dill mayonnaise, crispy capers

Salmon ceviche, crispy vermicelli, coriander, green mango

Portland scallop ceviche, turmeric & yuzu gel pomegranate, coriander, orange

MEAT

Foie gras, date & black tea puree, parmesan sablé

Duck rillettes, cornichons, brioche

Marinated beef tacos, caper, parsley, sriracha emulsion

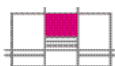
Smoked duck & foie gras, pickled beets, orange gel

Seared beef & quinoa rice paper roll, tamarind sauce

Tea-smoked duck breast, green mango, pomegranate, Thai basil

Angus beef carpaccio, truffle tea, parmesan crisp

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HOT CANAPÉS

VEGETARIAN

Isle of Mull cheddar & smoked paprika gougères
Wild mushroom beignet, tarragon mayonnaise
Coconut-crusted tofu, maple sriracha sauce
Artichoke & ricotta doughnut, truffle sauce
Butternut squash & sage bouchée
Onion marmalade & goat's cheese quiche
Goat's cheese & sun-dried tomato arancini
Steamed vegetable gyoza, honey & kimchi sauce
Vegetable spring rolls, sweet chilli
Spinach & feta filo rolls, sumac yoghurt dip

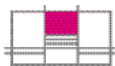
SEAFOOD

Prawn gyoza, kewpie mayonnaise
Cajun crab croquette, fennel & lime aioli
Octopus & chorizo skewers, salsa criolla
Lobster & mushroom bouchée
Thai crab cakes, saffron aioli
Salmon skewers, nori mayonnaise
Indian spiced prawns, coriander & buttermilk dip
Smoked salmon Scotch eggs, watercress emulsion

MEAT

Harissa lamb skewers, minted sheep's milk yoghurt
Chicken & tarragon vol-au-vents, sauce choron
Tandoori chicken, mango & curry leaf emulsion
Pork & pistachio sausage rolls, vanilla aioli
Ox cheek beignet, chipotle relish, pickled walnut
Confit duck croquette, kumquat & ginger jam
Confit duck roll, orange miso
Grilled sirloin, truffle hollandaise
Buttermilk chicken, ranch sauce
Rabbit beignet, pickled walnut & shallot purée

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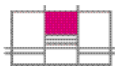
SWEET CANAPÉS

Pecan chocolate brownies, salted caramel chantilly
Orange & bergamot meringue tartlets
Blackcurrant & violet crunchy lollies
Banana cheesecake
Vanilla custard tarts
Hazelnut & lemon pavlovas
Mandarin & cinnamon profiteroles
Spiced caramel mini cupcakes
Rose water mousse, caraway seeds shortbread
Chocolate & lime bites

SUBSTANTIAL CANAPÉS 6

Aberdeen Angus gourmet burger, smoked cheddar
Glazed pork belly, kohlrabi coleslaw, brioche
Crispy sole, brioche, poppy seed mayo
Mini fish & chips, tartare sauce
Lentil & broad bean galette, coconut chutney
Mini pizza, olives, shaved mushrooms

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BOWL FOOD

COLD

- Seared tuna, marinated glass noodles, nori sauce 8
- Grilled asparagus, truffle Caesar salad 8
- Baked beetroot, feta, fine herbs 8
- Chickpeas, green mango, coconut, coriander dressing 8
- Marinated broccoli, Parma ham & balsamic dressing 8
- Harissa chicken, fine beans, fregola, lemon 8

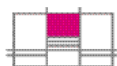
HOT

- Saffron & lemon cod, couscous, chilli coriander dressing 10
- Seabass, crushed Jerusalem artichoke, kombu broth 10
- Sake-simmered seabass, sesame rice, corn & sorrel sauce 10
- Cottage pie, braised red cabbage, smoked bone marrow 10
- Chimichurri glazed sirloin, mousseline potatoes, kale 12
- Mughal chicken biryani, gold leaf, onion raita 10
- Saffron & raisin pulao, chicken tikka masala 10
- Truffle ricotta tortelloni, baked beets, thyme nage 8
- Stir-fried vermicelli, seasonal vegetables, coconut & lemongrass broth 8
- Wild mushroom macaroni gratin 8

SWEET

- Trio coffee-chocolate-vanilla topped with crumble 8
- Warm apple clafoutis, vanilla custard sauce 8
- Floating island, pink praline, dulce de leche 8

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RUMPUS ROOM EVENT MENU

SEATED MENU SELECTION - PRICE PER PERSON

STARTERS

SCOTTISH SMOKED SALMON 25
crispy seaweed, caviar, beetroot & horseradish cream,
rye bread

RABBIT & FOIE GRAS TERRINE 25
grilled plums, kale chips, pickled veg, brioche

YELLOWFIN TUNA TARTARE 25
wasabi & ponzu jelly, lotus stem chips, olive crumble,
avocado

YUZU CURED SALMON 22
marinated quail egg, chive cream, trout roe, pickled
cucumber caviar

CHARRED CAULIFLOWER 20
golden raisins, caper Nantaise sauce, nasturtium oil

SMOKED DUCK BREAST 25
red cabbage purée, shaved mushrooms, blackberry jus

GOAT'S CHEESE 23
Malbec roasted beets, wild honey figs, focaccia,
hazelnuts, beetroot corals

MAIN COURSES

CUMBRIAN BEEF FILLET 45
mushroom purée, kale, charred onions

WILD CAUGHT BASS 35
celeriac purée, braised chicory, salsify, saffron sauce, watercress oil

ROASTED GUINEA FOWL BREAST 31
chestnut purée, sweet potato fondant, confit shallots, Marsala jus

ROAST SUFFOLK CHICKEN BREAST 30
confit leek, Savoy roulade, pancetta, crispy artichoke, red wine jus

KENTISH LAMB RUMP 31
salt baked cauliflower, burnt parsnip purée, radicchio, mint jus

PUMPKIN & RICOTTA TORTELLONI 30
mushroom purée, kale, sage foam

WILD MUSHROOM & CHESTNUT RISOTTO 30
truffle, parmesan, rocket

DESSERTS

WINTER LOG 15
pecan praline & orange, mulled wine sorbet

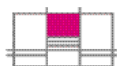
MONT BACHELOR CHESTNUT CREAM 14
meringue & mandarin

FLOATING ISLAND 13
custard sauce, dulce de leche

MONDRIAN TIRAMISU 12
amarena cherry sorbet

CHOCOLATE LAVA CAKE 15
vanilla ice cream, chocolate sauce, crunchy
blackcurrants

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