



Events at Le Pont de la Tour Perfect for every occasion

Event Space	Seated	Standing
PRIVATE DINING ROOM	20	35
SEMI PRIVATE WINE CELLAR	24	35
MAIN RESTAURANT (BAR & GRILL REMAINS OPEN)	110	300
FULL EXCLUSIVE HIRE	160	400
BAR & GRILL TERRACE	30	60
RESTAURANT TERRACE	70	100

THESE SPACES ARE AVAILABLE WITH **no minimum spend and no room hire**

FOR MORE INFORMATION OR TO CHECK AVAILABILITY
PLEASE CALL 020 7940 1850 OR
E-MAIL justineoc@danddlondon.com

LE PONT DE LA TOUR
THE BUTLER'S WHARF BUILDINGS
36d SHAD THAMES
LONDON SE1 2EY



36d Shad Thames Butler's Wharf London SE1 2YE

TELEPHONE 020 7940 1850 - FAX 020 7940 1835

Welcome to Le Pont de la Tour, one of the most famous restaurants in London. Le Pont de la Tour has the elegance and authority of a stateroom and is complemented by outstanding modern French food and the very highest standards of service.

Private Dining Room



The Private Dining room lies at the far end of the main restaurant accessed via the Wine Cellar; a wall of glass divides the two spaces with an impressive display of wines from around the world, therefore viewing of this unique space is highly recommended.

This exclusive private dining room can seat a maximum of 20 guests for lunch or dinner, 7 days a week. The room is fitted with air conditioning and an optional laptop compatible wide screen plasma screen.



Semi Private Table in the Wine Cellar



THE SEMI PRIVATE WINE CELLAR IS THE PERFECT VENUE FOR SOMEONE LOOKING FOR SOMETHING OUT OF THE ORDINARY. TWO LARGE RUSTIC WOODEN TABLES ARE PLACED IN THE WINE CELLAR, SEATING UP TO TWENTY TWO GUESTS. SURROUNDED BY WINE RACKS OF THE FINEST BOTTLES OF WINE, YOU CAN ENJOY BOTH THE BUZZ OF THE MAIN RESTAURANT AND THE EXCLUSIVITY OF THIS SEMI-PRIVATE DINING ROOM.

THE WINE CELLAR IS SITUATED BETWEEN THE RESTAURANT AND IS USED AS ACCESS TO THE PRIVATE DINING ROOM. WE ARE ABLE TO ACCOMMODATE PARTIES OF UP TO 14 GUESTS ON ONE TABLE OR UP TO 24 OVER THE TWO TABLES IN THIS SPACE FOR DINNER FROM 8.30PM ONWARDS. PLEASE BE AWARE THE TABLES MAY NOT BE BROUGHT TOGETHER, AS THERE IS A STEP BETWEEN THE TABLES. THEREFORE, VIEWING OF THIS UNIQUE SPACE IS HIGHLY RECOMMENDED.

SHOULD YOU HAVE ANY QUERIES OR WOULD LIKE TO DISCUSS YOUR FUNCTION IN MORE DETAIL, PLEASE DO NOT HESITATE TO CONTACT :

JUSTINE O'CONNELL ON +44 (0)20 7940 1850 OR BY EMAIL AT [JUSTINEOC@DANDDLONDON.COM](mailto:justineoc@danddlondon.com)



Menu selection

Please choose one of the following menus for your event

Please note a separate vegetarian menu is available

MENU A

SALAD OF POACHED EGG, GRUYERE CHEESE, CROUTONS, SMOKED BACON

CLASSIC PRAWN COCKTAIL

NATIVE LOBSTER BISQUE

ROAST COD, CRUSHED POTATOES, GLAZED BABY ONIONS

SUPREME GUINEA FOWL, ROASTED BABY CARROTS, CEP SAUCE

CUSHION OF VENISON, BRAISED RED CABBAGE, POMME FONDANT, RED WINE SAUCE

ORANGE CRÈME BRÛLÉE

“JIVARA” MILK CHOCOLATE AND BAILEYS PARFAIT, BITTER CHOCOLATE SAUCE

CHERRY AND PISTACHIO TART

£35.00 PER PERSON LUNCH

£40.00 PER PERSON DINNER

MENU B

FOIE GRAS AND CHICKEN LIVER PARFAIT, WALNUT TOAST

SEARED SEA SCALLOP, CAULIFLOWER, SHELLFISH GLAZE

SMOKED DUCK, APPLE AND CELERY SALAD

POACHED HALIBUT, BRAISED SWISS CHARD, CAVIAR SAUCE

PAN FRIED SEABASS, CUCUMBER LINGUINE, SMOKED EEL

HERB CRUSTED LAMB RUMP AND SHOULDER, CARROT AND SWEDE GALETTE

“BLACK FOREST” GUANAJA CHOCOLATE MARQUISE,

PETIT POT AU CITRON

PECAN PIE, CRÈME FRAÎCHE

£40.00 PER PERSON LUNCH

£45.00 PER PERSON DINNER



MENU C

FOIE GRAS ' PANÉ', plum and apple compote

ASSIETTE of quail, boudin noir, apple and almond salad

SMOKED SALMON, POTATO AND CHIVE SALAD, CAPER BERRIES

POACHED HALIBUT, BRAISED SWISS CHARD, CAVIAR SAUCE

DEDHAM VALE BEEF FILLET, BRAISED RED CABBAGE, TRUFFLE SAUCE

CRUSTACEAN RISOTTO, PARSLEY BROTH

"BLACK FOREST" GUANAJA CHOCOLATE MARQUISE

STUFFED POIRE EN CROÛTE, WALNUT AND PRUNE ICE CREAM

CINNAMON BAVAROIS WITH A BUTTERSCOTCH RIPPLE, NUT CRUMBLE

£45.00 PER PERSON LUNCH

£50.00 PER PERSON DINNER

Vegetarian Menu:

PUMPKIN VELOUTÉ, PARMESAN CROUTONS, SAGE

SALAD of POACHED EGG, GRUYERE CHEESE, CROUTONS

AUBERGINE, TOMATO, GARLIC AND PARMESAN GRATIN, ROCKET SALAD

SPINACH AND GOATS CHEESE RAVIOLI, BAY LEAF SAUCE

CARROT AND SWEDE GALLETE, ROASTED BABY ONIONS AND WILD MUSHROOMS

'LE PONT' HOUSE SALAD of GRILLED AND PICKLED VEGETABLES

Sides 3.95

HARICOTS VERT, LEAF SPINACH, POMMES PURÉE, MINTED RATTE POTATOES, SALADE VERTE
(available on request on the evening or to pre order for your guests)

EXTRAS:

PRE DINNER CANAPÉS FROM £8.00 PER PERSON

CHEESE SELECTION £8.00 PER PERSON

SELECTION OF TEA & COFFEE AND CHOCOLATE COATED COFFEE BEANS £4.50 PER PERSON

SELECTION OF TEA & COFFEES AND PETIT FOURS £5.50 PER PERSON

ALL PRICES ARE INCLUSIVE OF V.A.T. AT 17.5 % A NON DISCRETIONARY 12.5 % SERVICE CHARGE WILL BE ADDED TO YOUR BILL

Please note : Items are subject to change

Parties up to 20 guests may have the full menu selection of either A or B or C

Parties of 21 and above may select one starter, one main courses and one dessert per course

(Please advise of number of vegetarians and any dietary requirements prior to the event)



**Le Pont de la Tour Canapé Menu
£2.00 per bite**

Savory canapés:

Steak tartare

Scallop cerviche

Breaded prawns & chilli jam

Smoked salmon roulade

Spiced foie gras en croûte

Dessert Canapés:

Chocolate brownie

Pistachio and cherry tart

A choice of up to 5 canapés may be selected

Le Pont de la Tour Ltd t/a Le Pont de la Tour
All prices are inclusive of V.A.T. @ 17.5 %.
An optional 12.5 % service charge will be added to your bill



Terms & Conditions

1) Confirmation of booking

Bookings will only be regarded as confirmed upon receipt of signed terms, credit card guarantee and a £30.00 per person deposit .

2) Cancellations

In the unfortunate circumstances that the Client has to cancel the confirmed booking at any time prior to the event the following conditions apply:

28 + days in advance the deposit will be refunded.

15-28 days in advance the deposit will not be deducted but will be transferable to another date within 3 months of the original booking. If another date cannot be found the deposit will be kept.

0-14 days in advance, the deposit will be charged.

48 hours the full menu price will be charged per person

In the event of a cancellation by the customer where Le Pont de la Tour has made arrangements for entertainment, equipment or otherwise all cancellation charges by outside contractors will be met by the customer.

3) Final numbers

We ask that final numbers be received no later than 48 hours in advance of your event. In the event that numbers are less than originally stated the last confirmed numbers will be charged, as produce will have been purchased.

4) Final Payment

We will require you to settle the bill in full at the end of your event. We are not able to offer account facilities.

5) Menu & Wine Selection

We ask for numbers above 20 that a set menu should be chosen from the recommended selection 14 days in advance. Special dietary requirements will be accommodated by prior arrangement.

Parties in excess of 12 guests are requested to select their wines before the function date in order to ensure that the correct vintage and quantities are stocked.

Please be aware that occasionally certain dishes and wines become unavailable at short notice due to difficulties of supply. In addition, the quality of produce delivered to us may not meet the approval of our Head Chef. In this event we will endeavor to provide you with a suitable alternative.

6) Other

The host assumes responsibility for any and all damages caused by themselves or their guests. Only food or wines supplied by Le Pont de la Tour are permitted for consumption on our premises.

17.5% VAT is included in all prices.

12.5% discretionary service charge will be added to your bill.