

BENTLEY'S

Lunches, dinners - and now breakfasts too.

Set in the beating heart of central London, Bentley's historic private dining spaces are the perfect spot for any event. From board meetings to celebrations, enjoy the very best of the Bentley's menu alongside.

Get in touch

reservations@bentleys.org 020 7734 4756
www.bentleys.org/private-dining-events

BREAKFAST EVENTS



BREAKFAST

BENTLEY'S

EVENT MENU

We are pleased to introduce breakfast at Bentley's.

Thoughtfully designed for board meetings, round tables and early discussions, our breakfast offering brings the same care, discretion and quality you would expect from us at any time of day.

Set in the heart of Mayfair, our private rooms provide a calm and considered setting for focused conversations, supported by attentive service and a breakfast menu suited to the pace of business.

Our events team will be pleased to guide you through the available rooms and menu options.

OUR ROOMS

Mersea Room
Boardroom Seating for 24

Swallow Library
Boardroom Seating for 16

Rib Room
Boardroom Seating for 24

Crustacea Room
Boardroom Seating for 15

Swallow Street Rooms
Boardroom seating for 30 or 60 in rounds

Includes:
Plasma Screen, Wi-Fi, Pads & Pens

A minimum spend of £1,200 + 15% service will be required for any of our rooms. Rooms are available for 2.5 hours between the hours of 730 – 1030am Monday – Friday

PRIVATEDINING@BENTLEYS.ORG / 0207 734 4756

THE MENU - £65 PP

TO BEGIN

SERVED ON ARRIVAL

Freshly Baked Pastries

Toast and Preserves

Filter Coffee & Tea

Fresh Orange Juice

HOT BREAKFAST

CHOOSE ONE FOR YOUR GROUP

Bentleys Full English

Pork Sausage, Streaky Bacon, Black Pudding, Grilled Tomato, Mushroom, Hashbrown, Scrambled Egg (Vegetarian Option Available)

Bentley's Rooftop Smoked Salmon

Scrambled Eggs, Toasted Soda Bread

Avocado Toast

Soda Bread, Poached Eggs, Guacamole, Rocket (v)

Grilled Kippers

Poached Egg, Toasted Soda Bread

Smoked Haddock

Poached Egg, Hollandaise Sauce

Poached Eggs

Benedict, Royale or Florentine

Lobster Thermidor Royale (+20)

Lobster, Poached Egg, Thermidor Sauce

Warm Crab Crumpet (+20)

Brown Crab Cream, Fried Egg

ENHANCEMENTS

PRICED PER PERSON

Unsmoked, Thick Cut Back Bacon (+5)

Oscietra Caviar, Blinis (+20)

Cumberland Sausage (+5)

Fresh Fruit Smoothie Selection (+8)

Roof-Top Smoked Salmon & Lemon (+7.5)

Mineral Waters (+6.5)

Seasonal Fruit, Yogurt & Granola (+12)

Bloody Mary & Mimosas (+17)

Fresh Fruit Platter (+9)

Virgin Cocktails (+11)

Smoked Salmon, Blinis (+6.5)

Charles Heidseick Champagne (+21)

