



AQUAVIT

— L O N D O N —

Private Dining & Events

AQUAVIT



ABOUT

Aquavit London is a Michelin starred Nordic inspired brasserie. We showcase the very best of Nordic cuisine and design offering a relaxed and casual dining experience in a sophisticated and elegant setting.

Situated on the first floor, our two private dining rooms accommodate up to 63 seated and 130 standing. The Copenhagen is perfectly equipped for daytime meetings and intimate dinners, while the Stockholm is popular for larger groups and parties. As the two rooms are adjoining book both and have the first floor to yourselves.

Exclusive hire of the entire venue is also available up to 120 seated and 200 standing.

The highly acclaimed design studio of Swedish-born Martin Brudnizki has created an impressive dining space that celebrates Nordic heritage in a contemporary and welcoming space. All located in the prestigious redevelopment of St. James's Market in the heart of central London.

Executive Chef, Henrik Ritzen, has carefully crafted set menus exclusively for private dining and events. The selection of dishes are Nordic-inspired with fresh and locally sourced ingredients. The Nordic cuisine is inspired by Scandinavian nature; a land surrounded by water, rich in game, berries, mushrooms, and wild foods, with an abundance of seafood.

For all event enquiries contact the Events Team
events@aquavitrestaurants.com
020 7024 9848

Due to the exclusivity of your event service charge is 15%

AQUAVIT

COPENHAGEN



Capacity

15 guests round table
30 standing reception

Sessions

Breakfast – 7:30 -11:30am
Lunch 12 - 4:30pm
Evening 5:30 - 11pm

Amenities

Bang & Olufsen AV equipment
Lift access
Projector and drop down screen
Wireless internet access
Wireless microphone
Separate cloakroom
Butler bell

Menus & place cards available on request

First Floor Exclusive

For larger groups book the adjoining Stockholm Room and have the entire floor to yourselves

AQUAVIT



STOCKHOLM

Capacity

25 guests one long table

30 guests two long tables

63 guests on rounds tables

100 for standing cocktail and canapé receptions

For larger groups book the adjoining Copenhagen Room for pre drinks

Sessions

Breakfast -7:30am - 11:30am / Lunch 12 - 4:30pm / Evening 5:30 - 11pm

Amenities

Bang & Olufsen AV equipment

Lift access

Projector and drop down screen

Wireless internet access

Wireless microphone

Separate cloakroom

Butler bell

Menus & place cards available on request

First Floor Exclusive

For larger groups book the adjoining Copenhagen Room for pre drinks and have the entire floor to yourselves

AQUAVIT

EXCLUSIVE HIRE



The main restaurant is available to hire for breakfast, lunch or dinner, Monday - Sunday.

Capacity:
120 seated
200 for standing cocktail and canapé receptions

The perfect setting for large scale parties and events, from launches and corporate events through to weddings and social celebrations.

Michelin star cuisine, sommelier on-site, delicious cocktails and Aquavit - all in a beautiful setting.



AQUAVIT



BREAKFAST MENUS

CONTINENTAL

£20 pp

A selection of Swedish pastries, jars of yoghurt, granola and blueberry compote
sliced fresh fruit, toast with butter and jam

Orange juice, filter coffee or breakfast tea

THE NORDIC

£24 pp

A selection of Swedish pastries and sliced fresh fruit for the table

Crisp rye bread, boiled eggs, smoked cods roe, avocado

Orange juice, filter coffee or breakfast tea

THE SCANDINAVIAN

£28 pp

A selection of Swedish pastries and sliced fresh fruit for the table

Smoked salmon, avocado, scrambled eggs and toast

Orange juice, filter coffee or breakfast tea

THE AQUAVIT

£28 pp

A selection of Swedish pastries and sliced fresh fruit for the table

Bacon, sausage, scrambled eggs, black pudding, raggmunk, mushrooms

Orange juice, filter coffee or breakfast tea

Please choose one menu for the group

One glass of orange juice is included, then charged on consumption

PRIVATE DINING MENUS

Option 1
£55 pp
Choose 1 dish per course
(all guests eat the same menu)

Option 2
£55pp
Choose 1 starter, 2 mains, 1 dessert
(pre order required)

Option 3
£70 pp
Choose 1 starter, 2 mains, 1 dessert
(main course to be ordered on the day)
(Max 25 guests)

All options include an additional
vegetarian / vegan option and dishes can
be tailored for special diets.

All are served with home-made bread
selection with Glastonbury whey butter

EXTRA TOUCHES

Canapés £12 pp
Select 4 options from the menu

Smorgasbord
Select 4 dishes from the menu
£15 pp / £20pp with a glass of Aquavit
Pickled vegetables
Shrimp Skagen
Blood pudding, lingonberries, bacon, lardo;
Matje herring, potato, sour cream, egg yolk Liver pâté
Celeriac, mustard, lovage;
Gravlax, mustard & dill sauce
Herrings: mustard, vendace roe & chives, Brantevik

Tea, coffee
£3.50 pp

Vendace roe
“Kalix Ljörom”,red onion, sour cream, chives, 25g
£25 pp

Aquavit Aperitif
See pairing suggestions or full menu

STARTERS

Gravlax, dill mustard sauce

Slow cooked hen’s egg, wild
mushrooms, Jerusalem
artichoke puree (v)

Raw beef tartare, bleak roe,
egg yolk, sour cream,
shallots

Shrimp Skagen

Devon crab, rye brioche,
pickled fennel
(£5 supplement)

Charred cabbage, nobis
dressing, toasted seeds (v)

Smoked eel, gem lettuce,
lovage, smoked tomato
(£5 supplement)

MAIN COURSE

Aquavit Swedish meatballs,
lingonberries, pickled cucumber

Duck breast, cauliflower, black
berries, hazelnuts

Cod loin, pickled cucumber, black
potatoes, Sandefjord sauce, trout
roe

Roast striploin of beef, Jansson’s
Temptation, red wine sauce
(£10 supplement)

Monkfish, sea shore vegetables,
ansjovis velouté, Jerusalem
artichoke
(£10 supplement)

Kroppkakor, mushrooms,
lingonberries, brown butter (v)

Glazed salsify, pickled girolles,
beetroot and black berry purée
(vegan)

DESSERTS

Damson and almond tart,
yoghurt sorbet

Norwegian omelette, sea
buckthorn, vanilla

Chocolate cake, liquorice ice
cream

Douglas fir panna cotta,
blueberry & raspberry
sorbet, sorrel

Lemon posset, blue berries,
almond biscuit

Sea buckthorn sorbet

Selection of British farm
house cheeses, quince paste,
knackebrod
(£5 supplement)

EXPRESS LUNCH MENU

2 courses £40 pp

3 courses £50 pp

All options include an additional vegetarian / vegan option and dishes can be tailored for special diets.

All are served with home-made bread selection with Glastonbury whey butter

EXTRA TOUCHES

Canapés £12 pp

Select 4 options from the menu

Smorgasbord

Select 4 dishes from the menu

£15 pp / £20pp with a glass of Aquavit

Pickled vegetables
Shrimp Skagen
Blood pudding, lingonberries, bacon, lardo;
Matje herring, potato, sour cream, egg yolk Liver pâté
Celeriac, mustard, lovage;
Gravlax, mustard & dill sauce
Herrings: mustard, vendace roe & chives, Brantevik

Tea, coffee

£4.30 pp

Vendace roe

“Kalix Löjrom”, red onion, sour cream, chives, 25g
£25 pp

Aquavit Aperitif

See pairing suggestions or full menu

STARTERS

Gravlax, dill mustard sauce

Raw beef tartare, bleak roe, egg yolk, sour cream, shallots

Liver pate, pickled cucumber, toasted soughdough

Charred cabbage, nobis dressing, toasted seeds (v)

MAIN COURSE

Aquavit Swedish meatballs, lingonberries, pickled cucumber

Cod loin, pickled cucumber, black potatoes, Sandefjord sauce, trout roe

Kroppkakor, mushrooms, lingonberries, brown butter (v)

Roast Dingley Dell pork rack, charred hispi cabbage, poached quince

DESSERTS

Damson and almond tart, yoghurt sorbet

Chocolate cake, liquorice ice cream

Lemon posset, blue berries, almond biscuit

Sea buckthorn sorbet



AQUAVIT



SHARING MENU

SMÖRGÅSBORD

£70 pp

For an authentic Nordic experience, these sharing style dishes are a great introduction that celebrate the Nordic region's traditional dishes.

We highly recommend including a paired Aquavit

Gravlax, dill mustard sauce
Shrimp Skagen salad
Pickled herrings; mustard, Brantevik, vendace roe
Matje herring, egg, sour cream, red onion and chives
Liver pate, pickled cucumber
Blood pudding, lingonberries, bacon
Eggs and smoked cods roe
Pickled vegetables
Carrot and caraway, hazelnuts

Swedish meatballs, lingonberries, pickled cucumber
Jansson's Temptation
Green beans, smoked anchovy and shallots
Kroppkakor, mushrooms, lingonberries

Chocolate cake, whipped cream



CANAPÉ & STANDING PARTIES

Standing canapé reception £28pp

Choose 8 savoury and 2 sweet canapés from the list below

Pre-dinner canapés £12pp

Choose 4 canapés from the list below

Savoury:

Västerbotten tart, vendace roe, sour cream
Gravlax tartare, dill, mustard
Shrimp Skagen
Black pudding, bacon and lingonberries
Onion and caraway tart
Matje herring, potato and red onion
Crab, rye and fennel
Celeriac, lovage, apple
Liver Pâté and pickled cucumber
Smoked mackerel, tomato and dill

Sweet:

Raspberry shortbread
Punsch roll
Chocolate truffle
Lingonberry macaroons

Bowl food:

Beef slider, brioche, smoked mustard mayonnaise £6
Swedish meatballs, pickled cucumber, lingonberries £8
Kroppkakor, wild mushrooms, lingonberries £6

Minimum order of 20 bowls per option

AQUAVIT

DAYTIME MEETING PACKAGE

£70 per person
8am – 4:30pm

BREAKFAST:

A selection of Swedish pastries, sliced fresh fruit, toast with butter and jam
Yoghurt pots with granola and blueberry compote
Orange juice
Filter coffee or breakfast tea and filtered water

LUNCH:

Bread and smoked cod's roe butter
Beechwood smoked salmon salad, pickled red onion, hen's eggs, sour cream dressing, rye croutons and horseradish
Selection of open sandwiches on Danish rye bread:
Shrimp Skagen, Matje herring, gravlax, celeriac, lovage & apple
Chocolate cake, whipped cream
Filter coffee or breakfast tea and filtered water

Both private rooms include:

Bang & Olufsen AV equipment
Drop down screen
Projector
Wireless microphone
Butler bell



AQUAVIT

THE DISTILLERS



TASTING MENU

6 COURSE MENU

£80 pp

Minimum 8pax / maximum 30pax

Devon Crab, rye brioche, pickled fennel

Dry aged grass-fed raw beef, bleak roe, egg yolk, sour cream, shallots

Devon smoked eel, Charred lettuce, lovage, smoked tomato

Scottish Cod loin, pickled cucumber, black potatoes, Sandefjord sauce, trout roe

Merry field farm Duck breast, cauliflower, black berries, hazelnuts

Norwegian omelette, sea buckthorn, vanilla

Bespoke wine and Aquavit pairing available