

PIQUE

Private Hire 2026
October-January

Pique Café, 171 Lavender Hill, SW11 5TE

Private Hire

Our beautiful café becomes the perfect space for a celebratory dinner with friends.

Our menus and drinks packages are designed with celebrations in mind and our friendly team will be ready for you with welcome drinks, nibbles and good vibes to ensure you can relax into enjoying your celebration.

Your guests are welcome to arrive from 7pm and you will have until midnight to enjoy the space, although the music must be turned down from 11pm. If you'd like to come earlier with up to 2 others to add your own decorations, you can come from 6pm.

The tables will be laid ahead of time and we will provide dinner candles. Flowers are an extra cost.

We do not allow external catering or drinks but our catering team are guaranteed to create a menu which your guests will be raving about and our bar staff are on hand for cocktails, wine and more! We can agree on a drinks list available and you can choose to have a cash bar, pre-pay for drinks packages or a bit of both.

Max standing capacity: **70 people**
Max seating capacity: **50 people**



Testimonials

“Recently hosted my 30th Birthday dinner here and it was the perfect evening! Gorgeous venue, food, and drinks! The team were super helpful with both the planning and on the night. Couldn't recommend enough!”

“If you're thinking about booking a private event with Pique, you MUST! We booked a special celebration over the weekend and the team were so helpful from start to finish. No request was too much. The space was beautiful, the staff were so accommodating and the food was stand out amazing. Such good value. Thank you team for throwing us such a special night to remember! Ellie”

“Hosted a private birthday dinner here and I couldn’t recommend it more for a special event! We opted for a sit down meal, sharing style and really enjoyed it. The event was easy to plan, with Charlotte helping to organise flowers to decorate & a beautiful bespoke birthday cake. The staff on the night were friendly and accommodating. All the guests were so impressed with the venue, food and the atmosphere. Thank you team Pique!”

Celebration Packages

Perfect for birthdays & celebrations. Our catering team is on hand to deliver an evening of free flowing drinks, nibbles and up to three courses of food. We can provide birthday table scaping, your choice of welcome cocktail, balloons and more.

1. **Canapés and two courses sharing style**: £55pp
2. **Canapés and three courses sharing style**: £67.50pp
3. **Welcome cocktail, canapés and two courses sharing style:** £67.50pp
4. **Welcome cocktail, canapés and three courses sharing style:** £77.50pp

A private hire fee of £225 will be added to all bookings.

Minimum spend on food and drinks: £1000 (Mon-Thurs) £1500 (Fri-Sun)

Canapés

£3.50 / canapé or choose 4 as part of your package

- Squash, leek and gruyere arancini, herby aioli (V, NF)
- Mini sausage rolls, beetroot ketchup (NF, DF)
- Herby sweet potato & goat’s cheese frittata (GF, V, NF)
- Whipped goat's cheese crostini, thyme roasted grapes & honey (V, NF)
- Scotch quail eggs with herby aioli (NF, DF)
- Coconut & lemongrass chicken skewers with sweet chilli & crispy onions (NF)
- Miso trout skewer with pickled radish, black sesame & wasabi (NF, GF)
- Brown butter cornbread with green mole, pickled chili & feta (NF, GF)
- Spiced carrot hummus and crispy curry leaf cucumber cups (VE, GF, NF, DF)
- Mushroom bahn mi, pickles, coriander, spicy mayo (VE, NF, DF)
- Smoked salmon open mini bagels with dill mayo, pickles & capers (NF, DF)
- Seared beef tartare on crispy wonton with pickled shimeji and gochujang (NF, DF)



Starters

£15pp

Choose 1 for the group (dietaries will be catered for)

Freshly baked focaccia for the table included with every starter

Option 1
Burrata, winter citrus, radicchio & dukkah

Option 2
Whipped feta, slow roast cherry tomatoes, honey and chilli oil

Option 3
Caramelised celeriac puree, wild mushrooms, crispy sage, gremolata



Mains

Choose 1 for the group (dietaries will be catered for)

Option 1 £25pp
Chicken Milanese with gremolata and parmesan
Rigatoni Pomodoro
Cavalo nero with lemon and chilli

Option 2 £25pp
Roast chicken with romesco sauce, spring onion and jalepeno salsa
Herby potatoes with dill and pickled shallots
Seasonal greens

Option 3 £30pp (add £5 to any packages)
Sticky beef short-rib with salsa verde
Honey roasted carrots
Potato gratin



Cafe Christmas Special Menu

£38pp

Citrus brined turkey breast with cranberry sauce and roast onion gravy

Roasted brussel sprouts with tahini dressing and toasted pumpkin seeds

Maple glazed carrots with dukkah

Crispy smashed baby potatoes with rosemary and confit garlic

Sage, onion & apricot stuffing

Pudding

£15pp

Option 1

Cherry and almond Tiramisu

Option 2

Dark chocolate tahini cake, toasted sesame, creme fraiche

Option 3

Basque cheesecake, seasonal compote

Option 4

Sticky Date pudding with salted caramel & pouring cream

or....

Birthday / celebration cake! See next page...

Extras

Drinks package:

- Welcome cocktail & bottle of house wine per person £32pp
- Unlimited bar package £60pp (ask for info)

Birthday cake:

- Simple birthday cake (2 tier 10 inch cake in vanilla or chocolate fudge) £50
- Premium Birthday cake (Bespoke design of any kind) : £130 (idea in picture)

Flowers:

- We can provide beautiful, seasonal table flowers for £60

Name place poems:

- We use The Versary who create beautiful bespoke poems (no AI involved!)- info required on each guest. POA.





Build Your Own

- Pre order anything from our catering delivery menu.

or

- You’re also welcome to order any food from this document and have a cash or prepaid (or mix of both) bar- perfect if you’re looking to host a canapé evening.

Private hire cost £225 to include staff, minimum spend on food and drinks is £1000 Monday-Thursday, £1500 Friday-Sunday.



Drinks Menu

Sparkling (75cl)
Amie Cremant **£35**
Cinzano Prosecco **£22**
Paul Langier Champagne **£35**
Perrier Jouet Champagne **£70**

White
Alasia Gavi del Commune Di Gavi **£38**
Amie Sauvignon Blanc **£27**

Red
Amie Carignan **£24**
Pablo Y Walter Malbec **£32**

Rosé & orange
Amie premium organic rosé **£26**
Pique Roque Cotes de Provence Rosé **£35**
Weezies orange wine **£30**

Beer (330ml bottle)
Peroni **£5**
Birra Moretti **£5**

Draught beer
Keg of Estrella (88 pints) **£450**

Cider (500ml): £6
Hawkstone cider

Cocktails
Spiced pear & ginger mule **£12**
Winter campari spritz **£12**
Spicy marg **£12**
Cranberry thyme G&T **£12**
Paloma **£12**
Tequila shot station **£7 each**

Mocktails
Botivo spritz **£8**
0% paloma **£8**
Botivo & elderflower tonic **£8**

How to Book

Email cafe@piquefood.co.uk to enquire.

Please include the following:
Date:
No. guests:
Idea of food & drink package
Any extras

We will take a £225 deposit to secure the booking. Full payment is due 2 weeks before the booking and any extras can be paid for on the night; if you want a cash bar, we will ask guests to pay as they order, or you can choose to have 1 tab to pay at the end of the night, we cannot keep multiple tabs.

No external catering is allowed.