



Private Dining Room
Menus, Wine List &
General Information

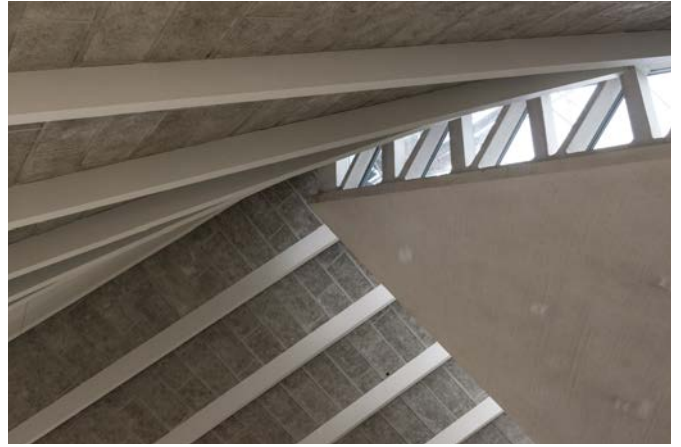
Parabola

Bar
Café
Restaurant

the
DESIGN
MUSEUM



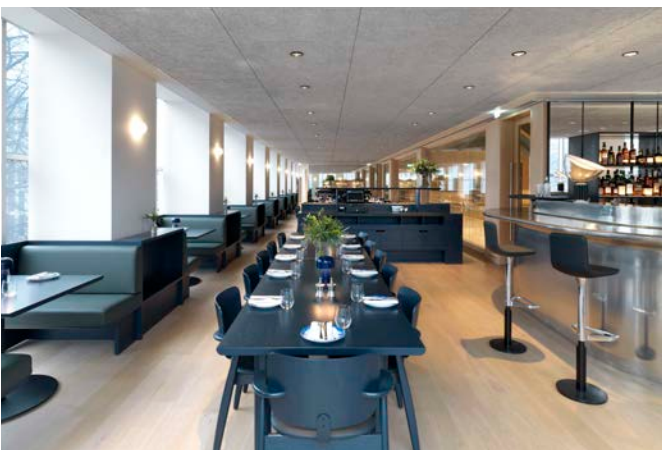
Exterior looking from Holland Park



The famous hyperbolic paraboloid roof



Members' lounge & bar



Parabola restaurant



Parabola bar

Introduction

Parabola Private Room – Situated on the second floor just off the main atrium and next to the restaurant, the Parabola private room is available to hire for drinks receptions, dinners and other such gatherings.

Designed by Universal Design Studio, and overlooking Holland Park, the private facility complements John Pawson's original brief for the Design Museum. The long and impressive room features a polished pewter bar, mirror clad walls, Barber Osgerby designed furniture and a unique collection of Philip Sayer photographs featuring 30 legendary designers.

The versatile space is equally suitable for small events with just a handful of people to seated dinners for up to 26 people or drinks parties hosting a maximum of 45 guests.

Menus

Drink & Canapés Receptions

Canapés Reception Menu Number One @ £20pp

Includes three cold and three hot canapés and assumes 1.5 of each type of canapés per person. A total of nine canapés per person.

Canapés Reception Menu Number Two @ £30pp

Includes five cold and three hot canapés and assumes 1.5 of each type of canapés per person. A total of 12 canapés per person.

Pre-Dinner Canapés Menu One @ £12.5pp

Includes two cold canapés and one hot canapés, one of each item, a total of three canapés per person.

Menus available from December to end February 2017. Should you prefer something different, we would be delighted to arrange for you to speak with our event manager or chef so that a special bespoke menu can be arranged.

Please note that vegetarian and special dietary menus can be arranged on request. In the event that additional unplanned meals are served on the evening, they will be charged as an extra items.

All menus include coffee or tisane served at the end of the meal.

Dinner Menu One @ £50pp

Beetroot and horseradish cured salmon, soda bread

—
Spatchcock poussin, wild mushrooms
Pomme purée, green beans and toasted almonds

—
Crème brûlée

Dinner Menu Two @ £55pp

Shaved butternut squash, radicchio, goats curd and chilli

—
Roast halibut, celeriac, watercress sauce
Buttered greens

—
Lemon tart

Dinner Menu Three @ £60pp

Lobster and prawn cocktail

—
Launceston lamb pie
Roast carrots, new potatoes

—
Yorkshire rhubarb and King's ginger trifle

Dinner Menu Four @ £70pp

Scallops, cucumber, chervil and blood orange

—
Beef in puff pastry, red wine sauce
Seasonal vegetables, gratin dauphinois

—
Amedei chocolate and salted caramel, crème fraiche

Wine & Drinks List

The following cocktails and wines are available when pre-ordered. We are more than happy to source any other wines or special drinks. Prescott & Conran employ one of the most experienced sommelier teams in London and we list over 2,000 wines at our different restaurants. For private dining, we also like to promote large format bottles, such as magnums, jeroboams, imperials etc. Please ask for further details in this regard.

The 10 Classic Cocktails

- 1 Gin & Tonic__9.5**
Bombay Sapphire, lemon wedge & Fever Tree tonic
- 2 Classic Dry Martini__10.5**
Bombay Sapphire, Noilly Prat & lemon peel
- 3 Sazerac__10.5**
Sazerac Rye, Courvoisier, Absinthe & Peychaud bitters
- 4 Corpse Reviver No.2__8.5**
Bombay Sapphire, Cointreau, Lillet Blanc, fresh lemon juice, Absinthe & orange peel
- 5 Negroni__9**
Bombay Sapphire, Martini Rosso, Campari & orange peel
- 6 Classic Punch__12**
Bacardi Carta Blanca, Bacardi Oro Gold, apple juice, pineapple juice, grenadine, passion fruit syrup, fresh lime juice & maraschino liqueur
- 7 Daiquiri__8.5**
Bacardi Carta Blanca, fresh lime juice & sugar
- 8 Old Fashioned__9.5**
Woodford Reserve, Angostura bitters, brown sugar & orange peel
- 9 White Russian__8.5**
Russian Standard, Kahlua, milk & cream
- 10 Bloody Mary__9.5**
Finlandia, tomato juice, Worcestershire sauce, Tabasco, fresh lemon juice, sea salt & pepper

12.5% discretionary service charge will be added to the bill.
Please notify your waiter if you have any special dietary requirements.

Parabola

Holland Park Cocktails

Gin Bouquet__10

Bombay Sapphire, cranberry, rose & goji syrup, spiced cherry shrub, fresh lemon juice, egg white

The Peacock__14

Finlandia, spiced cherry shrub, lemon, agave & sparkling wine

Suntory Negroni__14

Suntory Hakushu 12yr Japanese whisky, umeshu plum sake, Cocchi Torino, Campari, & Laphroaig mist

Japanese Mule__10

Ginger infused shochu, lemongrass tamarind & kafir lime syrup, cream soda

Sakura Manhattan__12

Rittenhouse Rye, umeshu, Cocchi Torino, cherry heering, angostura bitters

Red Dragon__10

Somerset 5yr cider brandy, umeshu, cloves, orange. Served warm

Non Alcoholic

Garden Martini__7

Seedlip, cloudy apple juice, elderflower, orange blossom, lime.

Juniper tea cup__7

Pu Erh tea, raisin syrup, fresh lemon juice, Juniper berries

Shrubs & Soda__4.5

Clementine, orange, lemon thyme, dill & nutmeg

Shrubs & Soda__4.5

Spiced cherry

Beer & Cider

Paolozzi Lager__5

5.2% 330ml

Portobello Craft Brewery Pilsner__5

4.6% 330 ml

Chapel Down Curious Porter__5.5

4.4% 330ml

Albion Pale Ale__5

4.2% 500ml

Albion Cider_6.5

7% 500ml

Cider Breton Brut__5

4.5% 330ml

Cidre Artisanal, Le Brun, Demi Sec__6

4.0% 330ml

12.5% discretionary service charge will be added to the bill.
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Wine List

Fizz

	125ml	Carafe	Bottle
Château de L'Aulée Intense Touraine Brut, Loire, NV			39
Ridgeview Cavendish Brut, West Sussex, 2013	9		50
Veuve Clicquot Yellow Label, Champagne, NV	12		65
Ruinart Blanc de Blancs, Champagne, NV			95
Veuve Clicquot Vintage, Champagne, 2008			110

White

Vermentino di Sardegna Marmora DOC, Sardinia, 2015 Vermentino			25
Rioja Blanco Alavesa Bhilar Plots, Rioja, 2014 Viura	5	15	28
Etna Bianco Tornatore, Sicily, 2015 Carricante	6.5	17	32
Mâcon Ige 'Château London' Domaine Fichet, Burgundy, 2014 Chardonnay	7.5	20	38
Sancerre Les Chasseignes Domaine Fouassier, Loire, 2014 Sauvignon Blanc			48

Rosé

Veuve Clicquot Rosé, Champagne, NV Chardonnay/Pinot Noir/ Pinot Meunier	14		75
Coates & Seely Britagne Brut Rosé, Hampshire, NV Pinot Noir/Pinot Meunier			65
Côtes du Roussillon Rosé Miraflores Domaine Lafage, Midi, 2015 Grenache	6	17	29
Rosé de Léoube Château Léoube, Provence, 2015 Grenache	8.5		35
Château d'Esclans Garrus Rosé, Provence, 2014 Grenache			150

Red

Bergerac Rouge Château Billot, Bergerac, 2014 Merlot/Cabernet Franc			25
Faugères La Catiède Mas des Capitelles, Midi, 2014 Carignan	5	15.5	29
Chiroubles Les Farges Domaine Cheysson, Beaujolais, 2014 Gamay	7	18	35
Vilosell Tomas Cusine, Catalunya, 2013 Tempranillo	7.5	21	40
Chianti Classico Riserva Castellare, Tuscany, 2013 Sangiovese			50

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Wine List

Unusual

	125ml	Carafe	Bottle
White Riesling Vine Mind, Clare Valley, 2015 Riesling		20	38
White Savagnin 'Les Sarres' Domaine Rijckaert, Jura, 2012 Savagnin			45
Red Ciro Rosso Classico Superiore Scala, Calabria, 2012 Gaglioppo		20	38
Red Garage Wine Co Old Vine Carignan Maule Lot #47, Maipo Valley, NV Carignan			38
Red Château Changyu Moser Family Selection, Ningxia, 2013 Cabernet Sauvignon			56

Special

White Meursault Domaine Vincent Latour, Burgundy, 2013 Chardonnay	19		75
White Pouilly Fumé Blanc Silex Didier Dagueneau, Loire, 2013 Sauvignon Blanc			125
Red Magari Gaja Toscana, Tuscany, 2012 Merlot	22		83
Red Vougeot 1er Cru Les Petits Vougeots Domaine Roux, Burgundy, 2013 Pinot Noir			110
Red Côte Rôtie St Cosme, Northern Rhône, 2007 Syrah			120

World Renowned

White Puligny-Montrachet 1er Cru Les Caillerets, Domaine de la Pousse d'Or, Burgundy, 2008 Chardonnay			145
White Chassagne-Montrachet 1er Cru Les Caillerets, Domaine Fontaine-Gagnard, Burgundy, 2011 Chardonnay			160
Red Chassagne-Montrachet 1er Cru Les Caillerets, Domaine Fontaine-Gagnard, Burgundy, 1999 Pinot Noir			175
Red Sassicaia, Tuscany, 2007 Cabernet Franc/Cabernet Sauvignon			350
Red Ridge Monte Bello, California, 1997 Cabernet Sauvignon			375
Red Vega Sicilia Unico, Ribera del Duero, 2002 Cabernet/Tempranillo			495
Red Château Cheval Blanc, Saint-Emillion, 1985 Merlot/Cabernet Franc			650

On The Sweet Side

Pasarisa, Salta, 2015 Torrontes			27
Moscato d'Asti Cascinetta Vietti, Piedmont, 2015 Moscato			27
Loupiac Château Loupiac Gaudiet, Bordeaux, 2011 Semillon/Sauvignon	6.5	17.5	36
Blue Label 5 Puttunoyos Royal Tokaji 50cl, Tokaji, 2009 Furmint			48
Maury Grenat Els Pyreneus Lafage 50cl, Languedoc-Roussillon, 2014 Grenache			34

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Please notify your waiter if you have any special dietary requirements.

Parabola

General Information, Terms & Conditions

Service charge

A 12.5% discretionary service charge is added to the final bill.

VAT

All prices include VAT at 20% unless stated to the contrary.

Capacity

26 for dinner at a single long table – 12 on each side and one at each end. For a drinks reception the capacity is 45.

Table stationery

Included in our menu price is a simple dinner menu card printed on A5 paper, one per person. If you would like something different or place cards, please let us know and we can arrange everything for you, an additional charge may apply.

Numbers

The client is required to confirm the final chargeable number of guests not less than 48 hours prior to the event commencement. In the event that the numbers reduce after this point we regrettably must still charge for the confirmed numbers.

Minimum spend

The minimum spend for any event in the private dining room is £700.

Payment

Full payment is required on the night of the event by credit card or cash. We do not offer any credit facilities.

Deposit

£500 is required to confirm the booking. Until this payment has been received by our bank the event is considered unconfirmed.

Cancellation

In the event that the event cancels with less than 14 days prior to the event the deposit is retained by Parabola and no refund is applicable. In the event that the event cancels between 15 and 28 days prior to the event, the deposit is retained by Parabola but can be used towards a future event. In the event that the event cancels more than 29 days prior to the event, the deposit can be refunded in full.

Hire charge

£250.

Access

The Parabola Private Dining Room is used as the Design Museum's Members' Room from 10am to 6pm. The earliest drinks receptions can commence at 6.30pm and dinners from 7pm. Not available on Sunday evening.

Flowers

Please let us know if you would like us to arrange any special flower arrangements or other table decorations. Please note that the DM operates a list of approved sub-contractors.

Damage

Without exception, the client is wholly and exclusively responsible for any damage to property and reputation belonging to Parabola or the Design Museum.