

INTRODUCTION

Sophisticated **No.5**, London's best kept secret townhouse in secluded Cavendish Square, offers a variety of options for the discerning diner and party-goer. Facilities include a stunning restaurant seating up to 80 guests, private dining for 24 with butler service in the library with tranquil views over the square, an intimate member's bar, a beautiful main bar with high ceilings and a patio, the VIP Cristal Room, a nightclub, a beautiful roof terrace and to top it all, 8 luxury suites for those who wish to make a night of it.

The luxurious ground floor bar, open from 10am till late, is furnished with high ceilings, enormous windows, antique mirrors and plush velvet seating. It boasts an impressive drinks menu and exclusive cocktails like the famous Berry No 5 and offers a delicious bar food menu with mouth watering snacks. There's even a patio garden - a perfect sun trap and space for summer cocktails.

After drinks in the bar, make your way up the beautiful sweeping staircase to the dining room, where deep reds and burnished gold compliment a beautiful white grand piano. Choose from the fabulous Modern European menu (3 courses start at £50) and be spoilt by the extensive wine list of 100 wines from around the world.

Catering for both business and social gatherings, the Library offers private dining for up to 22 guests including a reception area. This large dining area and lounge is exclusively yours for the night - with butler service and views over the square. Then retire to the Member's Bar, home of the most expensive bottles of whiskey in London! Just sit back in leather chairs, relax and enjoy!

Following dinner celebrities such as Charlize Theron, Samuel L Jackson, Billy Zane, Pink, Victoria Beckham and Damon Dash (to name but a few) often head down to the funky nightclub which has a powerful 5k sound system and guest DJ's to really get the party started.

During the hot summer you can while away the hours at No.5's best kept secret - the spacious roof terrace with its own bar. You can enjoy delicious cocktails and even sip champagne while enjoying the breeze way above the hot streets of London.

The eight hotel suites are entirely bespoke by design, using imported unique antiques and fabrics from Italy and Asia. Each suite is a supremely lavish affair, with king-size beds, DVD players, Wireless internet connection and opulent stone bathrooms. Guests can relax and unwind in a double-sized bath, which is complimented by the unique **No.5** bath menu. For the ultimate decadent experience, the 100% is a bath filled to the brim with pure champagne; included is a bottle of Louis Roederer Cristal and sumptuous aromatherapy oils.

The overall atmosphere at NO 5 is one of elegance with a contemporary twist. No 5 has the ability to be what you want it to be - it can be the perfect place for an exclusive party, a fun night out, a romantic dinner, a lunch time drink.....

If you require any further information regarding No5 Cavendish Square
please do not hesitate to contact Lucy Parker on 020 70795000
Email: lucy@no5ltd.com / web: www.no5ltd.com

Fact Sheet

Address No. 5 Cavendish Square, London, W1G 0PG
 Telephone 020 7079 5000
 Facsimile 020 7079 5001
 Internet www.no5ltd.com
 Email events@no5ltd.com
 Cuisine Modern European
 Owner Jay Maggistro
 Head Chef Claudio Barchieri

Private Event Capacities

	Dinner party	Theatre Style	Cocktail Party
Restaurant	80 guests approx.	80 guests	See below*
Library Room	22 guests approx.	24 guests	60 guests approx.
Member's Bar	n/a	n/a	n/a
Roof Terrace	n/a	n/a	n/a
Club	n/a	n/a	180
Bar	n/a	n/a	180

Average Price per Head Lunch: £20- £45.00 including wine
 Dinner: £40-£65.00 including wine

Opening Times Monday - Friday Lunch 12 till 3pm
 Dinner 6 till 11pm
 Saturday Dinner 6 till 11pm
 Sunday Lunch 1 till 3pm

Bar Food Available 12- 12am hours/ 7 days a week

Nearest Tube Oxford Circus or Bond Street

GROUP DINING MENU

No.5 Limited. Registered in England No.3686626. VAT No.798 7890 30.
 Registered Office: No.5 Cavendish Square, London W1G 0PG

PLEASE CHOOSE 2 DISHES PER COURSE FROM THOSE LISTED BELOW TO CREATE A THREE COURSE MEAL (PLEASE NOTE THE PASTA DISHES CAN BE USED AS A STARTER OR MAIN). GUESTS WILL RECEIVE A REDUCED MENU ON THE EVENING WITH THESE CHOICES ON.

NO.5 PEA SOUP
WITH TOASTED ALMONDS & ORANGE ZEST

SWEET PEPPER & MOZZARELLA QUICHE
WITH BASIL DRESSING

PICKED CRAB WITH A LEAF SPINACH WRAP

TUNA TARTARE WITH SALMON ROE,
BELUGA & NATIVE OYSTERS

ROASTED ASPARAGUS
WITH POACHED DUCK EGG, PARMESAN SAUCE & BLACK TRUFFLES

BEEF CARPACCIO
WITH ROCKET & SHAVED PARMESAN

PEAR & GOATS CHEESE SALAD
WITH RADICCHIO

PASTA

(CAN BE USED AS A STARTER OR MAIN DISH)

HOME-MADE PENNE ARRABBIATA

RAVIOLI WITH SUN BLUSHED TOMATOES & GOAT CHEESE

HOME MADE SPAGHETTI
WITH FRESH TOMATOES, GREEN OLIVES, ROCKET & PECORINO CHEESE

MAIN COURSE

BAKED BLACK COD
WITH SHIMEJI MUSHROOM AND SPRING ONION NOODLES

GRILLED FILLET OF SEA BASS
WITH ASPARAGUS & SUN DRIED TOMATOES

BREAST OF BARBARY DUCK
WITH CHESTNUT AND HONEY DRESSING

RACK OF PEVENSEY LAMB WITH ARTICHOKE
AND MINTED POTATOES

ROAST ABERDEEN ANGUS FILLET WITH FOIE GRAS
AND CELERIAC MASH

DESSERTS

GOAT'S CHEESE CHEESECAKE WITH GRAPES AND CELERY

WHITE CHOCOLATE MOUSSE

ROASTED WHITE PEACH WITH PROSECCO SAUCE AND PEACH SORBET

BAKED CASSATA WITH FRESH FRUITS

EXOTIC FRUIT SOUP WITH FRESH LYCHEES AND GINGER ICE CREAM

SELECTION OF ICE CREAMS AND SORBETS

PASTIERA NAPOLITANA

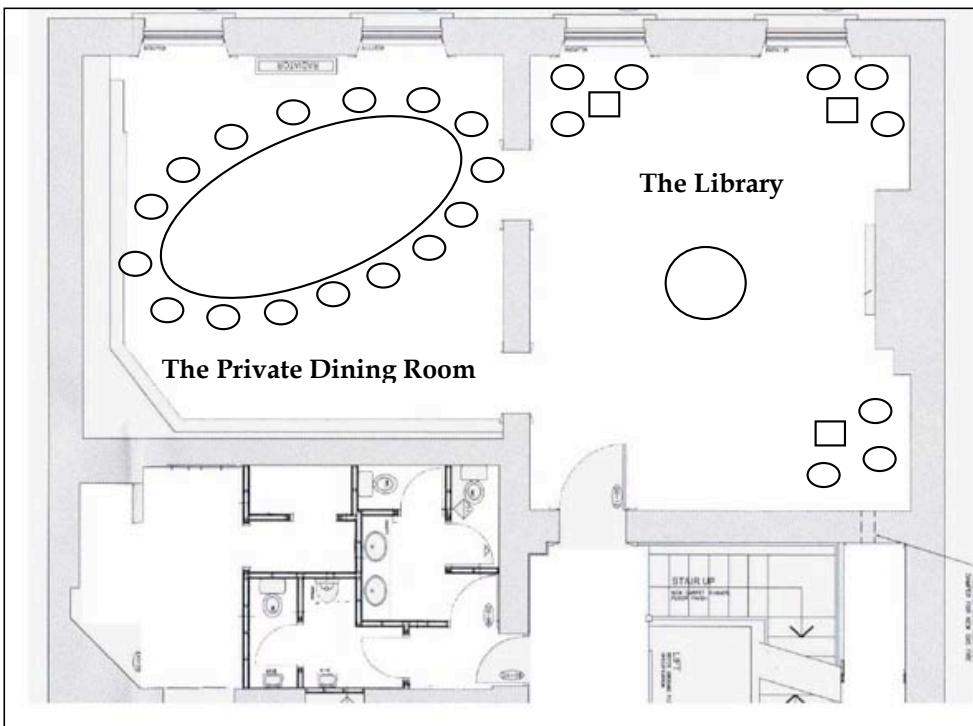
COFFEE & BISCUITS

THREE COURSES @ £50
PRE DINNER CANAPÉS @ £10
CHEESE & BISCUITS @ £8.50

CONFERENCES & MEETINGS @ No.5
THE PRIVATE DINING ROOM & THE LIBRARY

LUNCH/DINNER	22	RECEPTION	55
BOARDROOM	22	ROOM HIRE (PER DAY)	£500

RATES PER HOUR, HALF DAY AND TAILOR MADE WILL BE PROVIDED UPON REQUEST. AUDIO VISUAL EQUIPMENT IS AVAILABLE FOR HIRE, PLEASE ALLOW 24-HOUR NOTICE. THE PRIVATE DINING ROOM CONSISTS OF TWO ADJOINING ROOMS; BOTH ROOMS HAVE NATURAL DAYLIGHT VIA 2 WINDOWS EACH, A PERSONALISED SOUND SYSTEM AND WIRELESS INTERNET ACCESS.



MENUS

Morning Tea & Coffee with Pastries

£5.00/person

Afternoon Tea & Coffee with Homemade Biscuits	£5.00/person
Still and Sparkling water	£4.85 / bottle
Working Breakfast	£15.50/person
Selection of Croissant and Danish pastries, Fresh Fruit Platter Fruit Juices, Smoked Salmon & Cream Cheese Bagels, Coffee and Tea	
Bacon Sandwiches	£5.50 / person
Bowl of Whole Fresh Fruits (minimum of 10 people)	£4.00 / person
Afternoon Tea	£15.50/person
Selection of Savoury Finger Sandwiches, Scones with Clotted Cream and Jam, Selection of Cakes, Fruit Juices, Coffee and Tea	
<u>Working lunch (served in the Private Dining Room)</u>	
No.5 Lunch	£22.50/person
Please choose 2 options each from the Sandwich, Quiche and Salad Selections :	
Sandwich Selection with Fries:	
Bacon, Lettuce Tomato	
Chicken, Avacado and Chilli	
Smoked Salmon and Rocket	
Ham and Cheddar Cheese	
Cray Fish, Lettuce and Seafood Sauce	
Quiche :	
Asparagus, Red Onion and Brie	
Bacon, Spring Onion and Cheddar Cheese	
Porcini and Chestnut Mushroom	
Parmesan, Aubergine, Mozzarella, Oregano and Fresh Tomatoes	
Salads :	
Caprese (Buffalo Mozzarella, Avacado, Basil)	
Chicken Caesar	
Salmon, Ricotta and Rocket	
Roast Beef, Rocket and Parmesan	
Mixed Leaf	
Selection of Cheeses with Biscuits	
Assorted Desserts	
<u>Set lunch</u>	
3-courses	£45.00 /person

The A La Carte Menu is also available for groups under 10 people.

Prices are also available for Canapés Menus

CANAPÉ MENU

PLEASE CHOOSE 10 CANAPES FROM THE FOLLOWING SELECTION...

~ CONES ~

BRAISED AUBERGINES, MOZZARELLA & OREGANO
GOAT CHEESE MOUSSE, PINK PEPPERCORN & MINT
LANGOUSTINE, ROCKET, FRESH TOMATOES & AVOCADO
STIR FRIED VEGETABLES WITH CORIANDER & SESAME SEED
CRISPY CHICKEN CAESAR SALAD

~ CROSTINI ~

CHEDDAR CHEESE AND PEAR
SWEET PEPPER, SPECK & PARSLEY
CRAYFISH WITH SEAFOOD SAUCE
SKATE WITH CAPERS, TARRAGON & CHILLI
FOIE GRAS PATE WITH BLACK TRUFFLE
DUCK AND ORANGE PATE

~ QUICHE ~

ASPARAGUS AND CHEDDAR
SWEET PEPPER AND GOATS CHEESE
PORCINI MUSHROOM AND TALEGGIO CHEESE
BACON ONION AND SPINACH

~ FORKS ~

PROVOLONE CHEESE AND RED GRAPES
SMOKED SWORDFISH WITH ASPARAGUS
CHILLI & LEMON MARINATED PRAWNS
PARMA HAM AND MELON
COCKTAIL SAUSAGES WITH HOT MUSTARD DIP
SPICY MEAT BALLS

~ BITES ~

MINI VEGETABLE SAMOSA
ROSEMARY & GARLIC CRUSTED BRIE WITH BBQ SAUCE
CONES OF MINI FISH AND CHIPS
TEMPURA PRAWNS WITH SWEET CHILLI DIP
SALMON, CHIVE & CREAM CHEESE ROLLS
ROAST BEEF WITH YORKSHIRE PUDDING & HORSERADISH SAUCE
CHICKEN GOUJONS ON A STICK
MINI DUCK SPRING ROLLS

~ **SKEWERS** ~

SCALLOP AND PANCETTA
GRILLED PRAWNS WITH LEMON GRAS & MANGO CHILLI
WARM MOZZARELLA, CHERRY TOMATO & BASIL
CHICKEN SATAY WITH PEANUT BUTTER
CHICKEN YAKATORI
ORANGE & HONEY MARINATED DUCK
GRILLED MINTED LAMB
RARE BEEF WITH ASPARAGUS

~ **SWEET** ~

LEMON TARTLET
MINI APPLE STRUDEL
MINI CHOCOLATE BROWNIE
RASPBERRY & WHITE CHOCOLATE TARTLETS
PINEAPPLE, STRAWBERRY & KIWI SKEWERS
STRAWBERRIES DIPPED IN CHOCOLATE
MINI BREAD & BUTTER PUDDINGS
MINI TIRAMISU

MENU @ £25 PER HEAD

A 12.5% SERVICE CHARGE WILL BE ADDED TO THE FINAL BILL

CANAPÉ & BOWL FOOD

MENU @ £35 AHEAD

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CANAPÉS
(PLEASE CHOOSE 5 DISHES)

VEGETABLE SAMOSAS
VEGETABLE SPRING ROLLS
FISH & CHIPS WITH TARTARE SAUCE
SALMON, CHIVE & CREAM CHEESE ROLLS
FOIE GRAS PATÉ WITH BLACK TRUFFLE ON TOASTED BRIOCHE
FILO PASTRY FILLED WITH MOZZARELLA & CHERRY TOMATO SALAD
ROSEMARY CROUTONS WITH DOLCE LATTE, PEAR AND WALNUT
BRUSCHETTA OF SWEET PEPPER & OLIVE PATE
MINI CRAYFISH WITH SEAFOOD SAUCE
CHICKEN SATAY
MINI CHOCOLATE CAKE
RASPBERRY & WHITE CHOCOLATE TARTLETS
STRAWBERRY DIPPED IN CHOCOLATE

BOWL FOOD
(PLEASE CHOOSE 2 DISHES)

BOXES OF STIR FRIED NOODLES
PORK SAUSAGES & GRAIN MUSTARD MASH
COUSCOUS, MARINATED PEPPERS, FETA & OLIVES
PENNE OF PANCETTA, MUSHROOM & CREAM
WILD MUSHROOM RISOTTO
PENNE ARRABIATTA

SUBSTANTIAL
(BUFFET STYLE)

SKEWERS WITH CHICKEN/BEEF TERIYAKI/ROASTED MEDITERRANEAN VEGETABLES
ROAST BEEF, HONEY ROAST HAM AND ITALIAN MEATS WITH BAPS/ROLLS
GRILLED PRAWNS, LEMON GRAS & MANGO CHILLI

(MINIMUM OF 30 COVERS)

SUPPER CANAPÉ MENU

VEGETABLE SPRING ROLLS

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LOBSTER MEDALLIONS, SORREL MAYONNAISE
SMOKED SALMON & CRÈME FRAICHE ON TOAST
VINE TOMATO, MOZZARELLA & BASIL CROSTINI
CHICKEN LIVER PATE WITH BLACK TRUFFLE
PARMA HAM & MELON

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VEGETABLE SAMOSAS  
ROASTED VEGETABLE SKEWERS  
LEMON SOLE GOUJONS IN CONES WITH TARTARE  
GRILLED PRAWNS ON SKEWERS WITH LEMON GRAS & MANGO CHILLI  
ROAST BEEF WITH YORKSHIRE PUDING & HORSERADISH SAUCE  
ROSEMARY & GARLIC CRUSTED BRIE WITH BARBEQUE SAUCE  
CHICKEN YAKITORI  
CHICKEN SATAY

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LEMON TART
MINI CHOCOLATE CAKE
RASPBERRY & WHITE CHOCOLATE TARTLETS
STRAWBERRY DIPPED IN CHOCOLATE

Menu @£36.50 per person
(Minimum 30 covers)

A 12.5% SERVICE CHARGE WILL BE ADDED TO THE FINAL BILL