

PRIVATE HIRE & EVENTS

DAISY
GREEN



PRIVATE HIRE & EVENTS.

Since 2012, we've hosted everything from elegant private dinners to wedding receptions, brand launches to intimate engagement parties, wine tastings to epic Christmas parties; from canapes to 8 courses and everything in between.

With beautiful spaces, extensive menus and enviable cocktail and wine lists we can create a unique experience that expresses your personality.

BRANDS WE HAVE HOSTED.



MATCHES
FASHION



hush

SOULCYCLE



MEDIA GROUP



ALPHA



Brookfield **SONY**

NETFLIX **دبي**

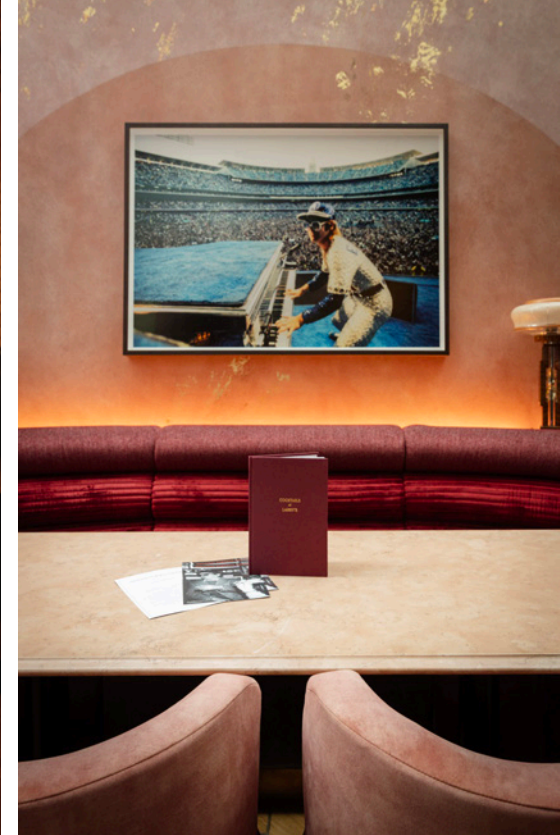


OUR SPACES.

Our venues are unique, with a focus around custom art, light and style. Each venue provides an array of options, perfect for every event.

1. Larry's, National Portrait Gallery (up to 120 guests)
2. Paradise Green (up to 400 guests)
3. Bondi Green (up to 250 guests)
4. Scarlett Green (up to 220 guests)
5. Timmy Green (up to 175 guests)
6. Peggy Jean at Riverside Green (up to 120 guests)
7. Darcie & May Green (up to 100 guests)
8. Johnny Green (up to 100 guests)
9. Barbie Green (up to 70 guests)
10. Ziggy Green (up to 70 guests)
11. Daisy Green (up to 60 guests)
12. Beany Green, Little Venice (up to 80 guests)
13. Beany Green, Broadgate Circle (up to 70 guests)
14. Beany Green, Regent's Place (up to 50 guests)

LARRY'S.



AT THE NATIONAL PORTRAIT GALLERY

<i>Whole Venue</i>	<i>Section Hire</i>
Standing 120	Standing 30

Hidden behind a secret entrance on Charing Cross Road, Larry's is our brand new underground cocktail bar located in the historic vaults of the National Portrait Gallery. Originally built as coal storage in 1896, the spectacular exposed brick space has been transformed offering a slice of elegance deep into the evening, just a short stroll from Covent Garden and Trafalgar Square. Sip on classic cocktails and dine on lavish bar snacks, amidst over 100 portraits of the famous faces of London's West End.





PARADISE GREEN.



100 BISHOPSGATE, CITY OF LONDON, EC2P 2SR

<i>Group Dining</i>	<i>Whole Venue</i>	<i>Section Hire</i>
20	Reception 350	Reception 100 Seated 80



Our incredible 10,000 sq ft space in the heart of the City has been stunningly designed to bring together art, design and food on an epic scale in an art gallery style restaurant. Playfully inspired by Surfers Paradise on Queensland's Gold Coast, it features a 'sunrise' room set in bright, airy interiors contrasted with the 'sunset' 3D light bar & restaurant. A very special Private Dining Room sits on the first floor set in its own felt Bank Heist art installation.

THE BANK VAULTS AT PARADISE GREEN.



100 BISHOPSGATE, CITY OF LONDON, EC2P 2SR

<i>Reception</i>	<i>Cabaret</i>	<i>Long table</i>
60	40	26

The Billion Dollar Bank Robbery by Lucy Sparrow makes this private dining area a unique and exceptional space for private dining. Immerse yourself in the middle of the midnight heist.

BONDI GREEN.

1-2 CANALSIDE WALK, W2 1DG

Group Dining

20

Whole Venue

Reception 250

Cabaret 100

Situated along the Paddington canal, Bondi Green is a spectacular and showstopping space. With byfolding windows, lush greenery and bespoke art installations, it brings a touch of Australia's famous beach to the heart of London. Featuring an impressive and award winning 18 metre bar, open flame robata grill and extensive kitchen, Bondi Green is the ultimate venue from long summer nights to dark winter evenings. Our most versatile Christmas venue.

THE SUPERMARKET

With an all Aussie supermarket created by artist Lucy Sparrow AKA Sew Your Soul giving the private dining room a quirky and fun backdrop.

Long table

14





SCARLETT GREEN.

4 NOEL STREET, SOHO, W1F 8GB

Group Dining

20

Whole Venue

Reception 250

Cabaret 100

The ultimate sexy, Soho location, Scarlett Green lends itself to a little rebellion, art, music and a good time. Split across two floors, this venue is sultry, quirky and a little naughty for a party with an edge.

DOWN UNDER

Named for the live music and burlesque shows we regularly host there, this space is the perfect underground location for that hidden speakeasy vibe.

Reception

80

Cabaret

70

THE MIRROR ROOM

A tiny private dining room perfect for an intimate party, with access to a cosy courtyard.

Dining room

Seated 6

TIMMY GREEN.



11 SIR SIMON MILTON SQUARE, SW1E 5DJ

Group Dining

30

Whole Venue

Reception 150

Cabaret 60

With glass frontage on three sides and towering double height ceilings, Timmy Green emphasises greenhouse design, with touches of gold and wood for a nod to the earth.





PEGGY JEAN.

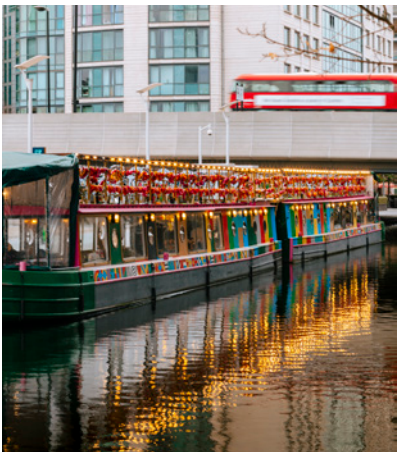


THE BOAT, RICHMOND RIVERSIDE, TW1 1TH

<i>Whole Venue</i>	<i>Inside Hire</i>	<i>Bridge View Deck Hire</i>
Reception 120	Reception 40	Reception 45
Cabaret 50	Cabaret 30	Tables 40

A floating oasis, Peggy Jean enjoys unparalleled views of the Thames, Richmond Bridge and Richmond Riverside. A stunning water-top dining destination, the historic barge and sun trap pontoon combines quintessential English charm with relaxed and inspired Aussie beach club vibes.

DARCIE & MAY GREEN.



GRAND UNION CANAL, PADDINGTON, W2 6DS

<i>Whole Venue Hire</i>	<i>Inside Hire</i>	<i>Terraces (May-Sep Only)</i>
Reception 100	Reception in bar 20 Long table 30	Standing 60

Sun drenched in the summer and intimate and cosy in the winter, Darcie & May Green our dual barges on the Paddington canal have been one of our most popular venues since the day they opened with a special fondness for weddings, special occasions and unique private dining.

JOHNNY GREEN.



87 ALLITSEN ROAD, ST JOHN'S WOOD, NW8 7AS

Group Dining

10

Whole Venue

Standing 100

Cabaret 65

Located just behind Regent's Park in the heart of St John's Wood, Johnny Green is beautiful, light and airy with an open kitchen and statement bar. With a relaxed yet elevated vibe, the space is perfect for private dining and smaller receptions.





BARBIE GREEN.

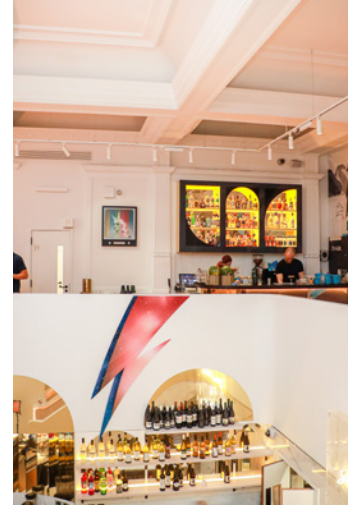


2 LONDON WALL PLACE, EC2Y 5AU

<i>Whole Venue</i>	<i>Long tables</i>
With terrace 70	50
Without terrace 60	

Overlooking the historic London Wall cathedral ruins, Barbie Green is picturesque, stylish and airy. Perfect for evening receptions or elegant dinners.

ZIGGY GREEN.



1 HEDDON STREET, W1B 4BD

Whole Venue

Reception 70

Long table 20

Cabaret 40

Awash with pop art, this Grade II listed building is bright and light filled. Perfect for brand events and art showings, or equally beautiful in the evening when the lights dim for cocktail hour.



DAISY GREEN, MARBLE ARCH.

20 SEYMOUR STREET, W1H 7HX

Whole Venue

Reception 60

Cabaret 30

Our original Daisy Green venue with Alice in Wonderland vibes is perfect for casual evenings and smaller private bottomless brunch bookings and workshops.



BEANY GREEN LITTLE VENICE.



6C SHELDON SQUARE, W2 6EZ

Whole Venue

With terrace 80

Inside only 50

Casual, laidback and fun, Beany Green faces on to the canal and features a large terrace and colourful interior.





BEANY GREEN BROADGATE CIRCLE.



41 BROADGATE, EC2M 2QS

Whole Venue

Standing 70



Overlooking the circle, it's a perfect spot for evening drinks in a more casual and laidback atmosphere with the impressive city skyline.

Summer hires only, May-September

BEANY GREEN REGENT'S PLACE.

25 BROCK STREET, NW1 3FG

Whole Venue

Standing 50

Tucked in between towering offices, this little gem is a perfectly relaxed venue for small gatherings.





OUR FOOD.

We focus each event around a core of exceptional food and beverages. We source fresh local produce from some of the UK's most trusted and awarded suppliers, including British farmed meats and poultry, and sustainable line caught local fish.



CANAPES.

Available at select venues for private hire

COLD

Tuna tostadas, avocado, yuzu cream, candied chilli
Scottish smoked salmon, sweetcorn & polenta blinis, avocado mousse
Nori wrapped seared tuna, panko crumb, wasabi cream (GF)
Freshly shucked Colchester oysters, yuzu, lime, ginger & coriander
Sweetcorn fritters, smashed avocado, poached quail egg (V)
Crispy rice pancakes, fire roasted aubergine, crispy kale (VG/GF)
Spicy avocado sushi roll, pickled ginger, wasabi mayonnaise (V/GF)
Salt and pepper tofu, house kimchi, togarashi, shiitake mushroom, brown rice (VG/GF)
Lamb koftas, fire roasted aubergine, mint yogurt (GF)
Serrano ham, melon, dukkha, basil (GF)
Beef tataki, Japanese ponzu, roasted nori
Bresaola wrapped asparagus tips, truffle pecorino (GF)

HOT

Scallop wonton, chilli oil
Salmon fishcake, dill, caper, lemon cream
Panko fried halloumi, pomegranate mint yogurt (V)
Smoked cauliflower croquettes, whipped feta, tomato, caper, herb salsa (V/GF)
Mushroom samosas, lime, chilli and coriander chutney (VG)
Sticky Korean cauliflower 'wings', sesame (VG/GF)
Feta cigarillos, spinach, caramelised onion (V)
Mediterranean arancini, sundried tomato, preserved lemon, Graceburn feta, parmesan (V/GF)
Chorizo and San Simon croquettes, zero waste charcoal crumb, saffron aioli
Beef shin cigarillos, tamarind sauce
Pigs in blankets, house cranberry sauce
Mini chicken parmigianas, crushed tomatoes, burrata (GF)
House-made beef sausage rolls, caramelised onion chutney
HG Walter 28 day fillet steak, horseradish cream, cress (GF)

SWEET

Mini vegan chocolate mud cake, honeycomb (VG)
Roasted pineapple and mango, coconut Eton Mess (GF)
Lemon and yuzu mini lamington, Italian meringue (GF)
Frozen Mars Bar bite, gold dust
Mini mince pies, spiced cream (seasonal)

SLIGHTLY LARGER.

FROM THE GRILL

Grilled chicken burger, mayo, lettuce, pickles, onion, cheese, tomato & burger sauce

Fermented mushroom burger, oyster mushrooms, Korean BBQ sauce, pickled ginger, sesame, cucumber, burnt aubergine, cashew cream (VG)

Fish and chips, house tartare sauce, mushy peas

Tandoori roasted salmon, mint yogurt, cucumber and crispy rice salad (GF)

Mini Timmy Cheeseburger, HG Walter beef burger, Red Leicester, house sauces, lettuce, tomato, pickled onions, gherkin, brioche bun

BBQ lamb cutlets, chimichurri

30 day dry aged Sirloin, (HG Walter), crispy NSO baby potatoes, house béarnaise sauce

Fresh prawn roll, lemon Kewpie, cress, brioche bun

Roasted Mediterranean vegetables, halloumi

Peruvian marinade grilled chicken

Catch of the day fish

BOWL FOOD

Truffle mushroom mac and cheese

Asian chicken salad, chicken breast, red cabbage, wombok, candied chilli, fresh herbs, shaved coconut, cashews, nuoc cham dressing (N) sub halloumi

Seasonal green risotto, vegan parmesan, fresh peas, crispy greens, pistachio (VG)(N)

Mushroom gnocchi, porcini and truffle cream, gnocchi with Comté filling and porcini dust

Tandoori roasted salmon, mint yogurt, cucumber and crispy rice salad (GF)

Fire roasted aubergine, crispy kale, coconut rice, miso tahini dressing (VG,GF)

Seabream ceviche, tiger's milk, fresh citrus, micro herbs

BBQ lamb cutlets, chimichurri

30 day dry aged Sirloin, (HG Walter), crispy NSO baby potatoes, house béarnaise sauce

London burrata, heirloom cherry tomatoes, black olive crumb, crispy prosciutto, cold

fermented activated charcoal sourdough crisp, basil oil





PIZZA

Available at select venues only

Marinara, organic tomatoes, fresh basil (VG)

Margherita, organic tomatoes, London mozzarella, basil, aged parmesan

Arugula and prosciutto, white base, shaved parmesan, cured prosciutto, arugula

Miso Aubergine, grilled aubergine, sesame passata, caramelised shallots, miso tahini, spring onions (VG)(N)

The Aussie, house cured leg ham, organic tomatoes, BBQ pineapple, London mozzarella, pink pickled onions

Pepperoni, spicy chorizo, nduja, organic tomatoes, London mozzarella

Spicy prawn, garlic prawns, greens, tomatoes, sumac, mozzarella

GRAZING PLATTERS

Available at select venues only

Market Garden board, house made hummus, spiced carrot dip, tzatziki, house relish, carrot batons, buffalo mozzarella, olives, assorted nuts, fresh seasonal fruit, house made lavosh (V)

Artisan cheese board, stilton, double crème brie, mature aged cheddar, soft goats' cheese, roasted grapes, house quince paste, fresh figs, seasonal fruit, assorted nuts, edible flowers, house made lavosh

Butcher's board, house made mini scotch eggs, beef & harissa sausage rolls, mini chorizo sausage, parma ham, olives, cornichon, mini pickled onions, assorted nuts, edible flowers

BESPOKE GROUP DINING.

With enviable menus and antipodean dining, we can cater to all styles of dinner. Having curated set menus for larger groups we can also create bespoke options and tasting menus giving each event a unique and personal touch.

Our menus are seasonal to highlight the best local produce, they also vary from site to site so please get in touch to see what is on offer for your event!





CHEF'S TABLE SHARING MENU.

From £65pp, sample menu, all menus are seasonal and bespoke

A selection of small plates, all designed to share, chosen by our chef. Designed to take the hassle of pre-ordering, this menu features seasonal variations as we source the best in British produce with an Aussie culinary twist.

STARTERS

Fresh baked sourdough, churned house herb butter
Tuna tataki, yuzu, tapioca crisp, tiger's milk
Cornflake crusted mini chicken parmigianas, burrata, pancetta crumb
Popcorn prawns, creamy fermented chilli sauce, lemon
Panko fried halloumi, pomegranate mint yogurt

MAINS (FROM THE FIRE)

Whole corn fed rotisserie spicy chicken, mini kiffler potatoes
Flaming Tomahawk, béarnaise sauce, crispy beer pickled onion rings
Slow roasted lamb shoulder, almond garlic cream, watercress, chimichurri, artichoke
Whole cauliflower, citrus cauliflower cous cous, creamy cauliflower puree, calamansi dressing, smoked goats cheese (V)
Fire roasted aubergine, miso tahini, crispy coconut rice, cavolo nero (VG)

all served with hand cut potatoes, house green house salad and sharing sauces for the table

SWEETS

Mars Bar cheesecake, fresh berries
Seasonal chef's tart
Baked strawberry and white chocolate pavlova, whipped cream

Due to the nature of the sharing style, not all dietary requirements can be catered for. Please talk to us to find out more. Available for Private and Semi Private hire only | Preorder required | Select venues only



THREE COURSE SET MENU.

From £54pp, sample menu, all menus are seasonal and bespoke

We curate a set menu around the season and our current menu. Please ask for the latest offering for your event.

Popcorn prawns, creamy fermented chilli sauce, lemon
Chorizo & San Simon croquettes, zero waste charcoal panko, saffron aioli
Padron peppers, jalapeño aioli (VG)

Fire roasted aubergine, coconut risotto, pomegranate, crispy kale, miso tahini dressing (VG)
BBQ tandoori salmon, avocado salsa, hot & sour puffed rice salad, cucumber & mint yogurt
Chicken parmigiana, panko coated chicken schnitzel, prosciutto, tomatoes, mozzarella, aged parmesan
30 day dry aged Sirloin, (280g) (HG Walter), crispy NSO baby potatoes, green salad, house béarnaise sauce (+£5pp)

all served with two seasonal sides of your choice for the table.

BBQ pineapple, lime syrup, shortbread, coconut sorbet (VG)(N)
House signature cold brew tiramisu, family style

Available for Private and Semi Private hire only | Preorder required | Select venues only

CHRISTMAS

SAMPLE FESTIVE MENU.

We do Christmas with a bit of an Aussie twist, bringing the Sydney sun to London with our Festive menu! Book your next Christmas party now!

Beetroot cured salmon, smacked cucumber, ponzu caviar (GF)

Beef shin cigarillos, tamarind sweet and sour sauce

Popcorn prawns, creamy fermented chilli sauce, lemon

Winter green risotto, vegan parmesan, fresh peas, crispy greens, pistachio (VG, GF)

Free range Norfolk Bronze roast turkey, pigs in blankets, crispy crushed potatoes, winter greens, roasted root vegetables, gravy, cranberry sauce, Yorkshire pudding (GF available)

Grilled salmon, Jerusalem artichoke crisp, lemon hollandaise, crispy crushed potatoes, winter greens (GF)

Butternut squash gateaux, nut roast, crispy crushed potatoes, winter greens, roasted root vegetables, gravy (GF) (VG)

24 hour slow roast beef shin, (HG Walter), pickled & roasted caramelised shallots, onion crema, roasted root vegetables, Madeira jus

Sticky toffee pudding, Starward whiskey butterscotch sauce, Madagascar vanilla ice cream

Cold-brew coffee tiramisu

Coconut rice pudding, roasted pineapple, coconut sorbet (GF, VG)

Traditional Christmas pudding, brandy sauce

Baked camembert, roasted pickled grapes (to share)

Our famous Mars Bar cheesecake ball (to share)





EVENT DRINKS.

COCKTAIL FOUNTAINS

A great way to kick off the party, our cocktail fountains are served in crystal dispensers for self serve. Ask us about our latest seasonal offerings or having your favourite cocktail.

Each fountain serves approx 8-10 cocktails.

BESPOKE COCKTAILS

We are experts in creating beautiful, individual events right down to the smallest detail. Our bespoke cocktails can include branding, special messages or artwork on top or let us create a cocktail based on you or your preferences.

ENTERTAINMENT.



We can provide a whole host of entertainment & styling for your event, from live music to performers & dancers. Please get in touch for more information & bookings.

Some examples of the many entertainment offerings we have arranged for past events:

- DJ's
- Live Singers & Bands
- Performances
- Interactive walk about entertainers
- Burlesque & Fire Dancers
- Tarot Readers
- Magicians
- Karaoke
- Bespoke Lighting
- Styling & Floral arrangements
- Photo Booths



As each of our events are bespoke, pricing & availability are subject to change & are quoted at the time of arrangement. Additionally, due to licensing & individual venue capabilities, unfortunately not all options may be available at all our locations.



