

MARCUS



PRIVATE DINING & EVENTS



Cured trout, juniper, cucumber, rose yogurt

STORY

Marcus, one of London's most acclaimed restaurants, combines delicious two Michelin-starred cooking with a relaxed and contemporary dining room. Set within The Berkeley in Knightsbridge, Marcus is the perfect venue to host a variety of events, whether corporate or private.

Chef-owner Marcus Wareing now shares the mantel with husband and wife, Shauna and Mark Froydenlund. Both part of the Marcus team for over a decade, the three work closely together to create innovative British menus. They are dedicated to sourcing the best seasonal ingredients from a trusted network of suppliers, including produce from Marcus's own kitchen garden in Sussex, highlighting quality and provenance in every dish.

Michael Deschamps, is another familiar face at Marcus. Passionate about wine service and responsible for our wine bible containing hundreds of quality wines at a range of prices. He has now risen to the top and manages the dining room in harmony with Shauna and Mark.

Dining options are flexible, with a range of menus on offer. From our light lunch menu to the longer 5-8 course seasonal Taste menus, all of which can be adapted based on preference and dietary requirements.

Delicious food is a given, but we can also tailor the nature of the service and menu to our guests. Nothing is too much trouble and a great experience is our goal.



CHEF'S TABLE

The Chef's Table at Marcus is a truly immersive and memorable affair. Set behind closed doors, the intimate space provides front row seats to the restaurant's two Michelin-starred kitchen. Here you will experience the focused intensity of the kitchen, creating an awe-inspiring atmosphere as dishes are created right before your eyes.

Shauna and Mark, in conjunction with Marcus, will create a seasonal Taste menu bespoke to your event.

All dishes are carefully created using the finest ingredients and individually presented to you by our chefs.

Michael, and his wine team are also on hand to perfectly pair each wine to each dish, elevating all elements to allow for a progression of tastes and textures throughout the meal.

Our passionate and dedicated team will go above and beyond to produce an unforgettable occasion, for up to 10 people.



THE SALON

The Salon provides the perfect setting for any occasion. An abundance of soft natural daylight from floor-to-ceiling windows and separated from the main dining room by a raised floor, the doors and drapes can be left open or closed depending upon the level of privacy required.

Our dedicated team of events and private dining professionals will work closely with you to create a bespoke event best suited to your needs and the occasion.

Choose from our selection of set menus or hand-pick your favourite dishes to create your own unique menu. Alternatively, leave it to Shauna and Mark, who will include an array of delicious plates designed to showcase Marcus's favourite seasonal dishes, using produce from his own kitchen garden in Sussex.

Accommodates up to 16 people around an oval table.



A UNIQUE AFFAIR AT MARCUS

Our highest priority is to create an event best suited to your needs and the occasion.

Start by planning your event with a hand-picked selection of canapés to enjoy with apéritifs of your choice. Continue by choosing from our range of set menus or pick your favourite dishes to create your own unique menu. There is also an option to enjoy cheese from our trolley and to finish the event with teas, coffees and petit fours.

We would be delighted to personalise your event further by having Marcus sign your menus and/or copies of his latest cookbook for each guest to take home.

Why not make your occasion even more special by arranging for a personal appearance by Marcus Wareing.

The combination of options are near endless, so allow our team to guide you along the way.



Cuore del Vesuvio, Tunworth cheese, basil, marmite



Pheasant egg, short rib ragu, wild garlic & truffle



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Yorkshire rhubarb, Melfort Farm burnt honey and ginger