

MARCUS



PRIVATE DINING & EVENTS



Roast Orkney scallop, asparagus mousse, smoked bonito and lime dressing

STORY

Marcus is a contemporary European Michelin-starred restaurant from celebrated British chef Marcus Wareing.

Set within the five-star The Berkeley Hotel in Knightsbridge, we offer an outstanding fine dining experience in a warm and welcoming dining room. We offer flexible a la carte and tasting menus across our elegant dining room and two private dining spaces – the Salon and Chef's Table.

Marcus works closely with joint Chef Patrons, Shauna and Mark Froydenlund, to develop innovative British menus. They are dedicated to sourcing the best seasonal ingredients from a trusted network of suppliers, including produce from Marcus' own kitchen garden in Sussex, highlighting quality and provenance in every dish.

Since opening in 2008, we have received a number of accolades, including one Michelin star, 5 AA Rosettes, Hardens' Best Restaurant of the Year and Time Out's Restaurant of the Year.



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 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.

Our 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 illuminates the completely private space, separated from the main dining room by a raised floor.

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.

The Salon 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 exclusive event for up to 80 guests 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.



PRIVATE EVENTS AT HOME OR AWAY

If you're looking to host a bespoke celebration in your own home, or selected location, we can bring the Marcus experience to you.

Our team can create unique culinary experiences to suit any occasion, whether it be a sit-down dinner for 40 guests, or a standing reception for 80 of your nearest and dearest.

From menu design to drink pairings, we will collaborate with you to produce a bespoke offering that's bound to leave a lasting impression on your guests.

For something truly memorable, Marcus Wareing can host your event, or we can arrange signed copies of the menu or his latest cookbook.

Whatever your vision, our team would be delighted to help bring it to life.





Goosnargh duck, English pea, hazelnut granola, hen of the wood mushroom

Elderflower and vanilla mousse, strawberries, gin, meringue



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