



BRASSERIE
MARCELINE

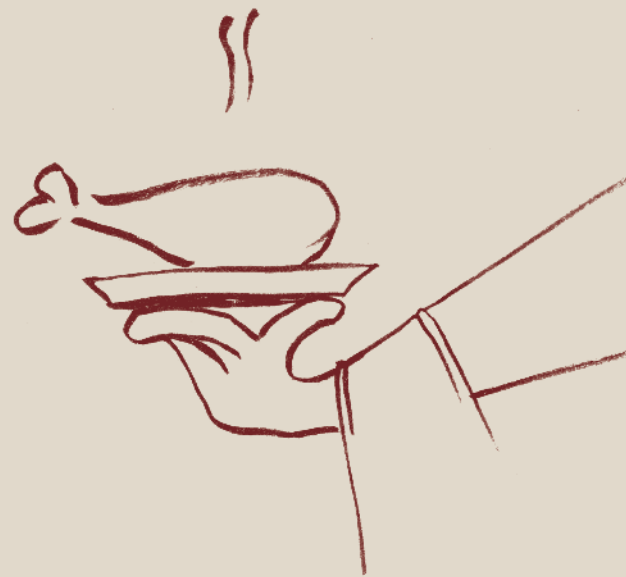




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EVENTS AND PRIVATE HIRE



THE SALON

Positioned at the front of the restaurant, the Salon is an ideal space for larger corporate events or parties.

Experience a drinks and canapé reception in a vibrant setting offering refined exclusivity away from the Dining Room.

CAPACITY: 30 standing



DINING ROOM

The Dining Room is a versatile event space at the heart of the restaurant. With double height ceilings and striking views over the water in Canary Wharf, the space is perfectly suited for hosting special occasions, business networking events and corporate dinners.



CAPACITY: 85 seated, 250 standing



BALCONY



Located on the first floor, with private access from the iconic cantilevered half spiral staircase, The Balcony is an exclusive setting, guaranteed to impress.

It offers an intimate dining area that blends with the ambiance of the wider restaurant or can be completely privatised with an optional partition.

CAPACITY: 25 seated, 45 standing



MEZZANINE

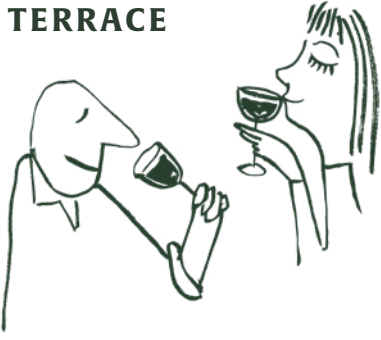


The Mezzanine is a versatile space that showcases a private, fully-stocked bar and views across Canary Wharf. It can accommodate both seated and standing events with the options of exclusively hiring alongside The Balcony for a statement celebration.

CAPACITY: 60 seated, 100 standing



TERRACE



Overlooking the water, The Terrace offers a unique setting for hosting al fresco events, perfect for casual drinks and canapés or more formal dining experiences.

CAPACITY: 30 seated, 60 standing



EXCLUSIVE HIRE



Celebrate like never before with full access to Marceline, available for exclusive hire. Dive into the complete French Brasserie experience when hosting your event within our unique space, adaptable to any occasion.

A coveted choice for both larger corporate or social gatherings, our Brasserie accommodates groups of up to 400 guests.

CAPACITY: 175 Seated, 400 Standing



SAMPLE SET MENU

TO SHARE

Oysters

Oyster of the Day, Red Wine,
Shallot Mignonette

Steak Tartare

Hazelnuts, Watercress, Mint,
Artichoke Chips

Shrimp Cocktail

Avocado, Bibb Lettuce

Beetroot

Goats Cheese, Honey, Apple,
Lambs Lettuce, Hazelnut Dressing

A CHOICE OF

Fillet Steak

Sauce Au Poivre

or

Trout

Green Beans, Almonds, Brown Butter
Chicken Nage

or

Half Grilled Lobster

Garlic Butter

or

Wild Mushroom Vol-Au-Vent

Spinach, Mushroom Velouté

TO SHARE

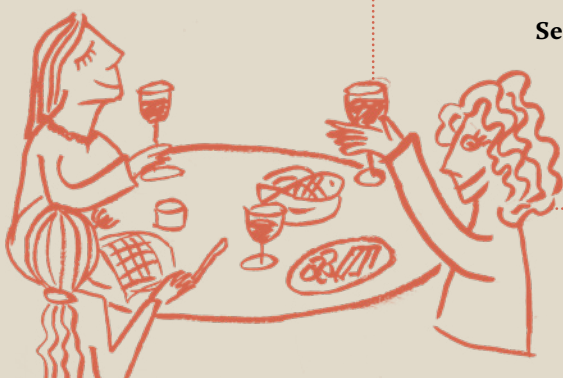
Profiteroles

Cookie Crust, Banana,
Vanilla Ice Cream, Chocolate Sauce

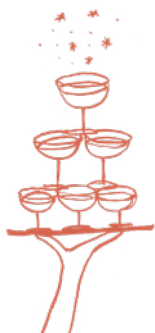
Chocolate

70% Dark Chocolate, Crème Chantilly, Cacao Nibs,
Chocolate Crumble

Selection of Three Cheeses



BESPOKE ARRANGEMENTS



Our events team are on hand to ensure your event is personalised and crafted to suit your occasion. From customisable menus, curated soundtracks, floral arrangements and bespoke table design - they are here to help create a memorable experience.

Should you require specific production or added elements, please share these details with us and we will be happy to assist.





For all event enquiries, please contact
our dedicated events team on

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