



the ORCHARD ROOM

Conrad London St.James

PRIVATE DINING & EVENTS BROCHURE

Q4 2025

The Hedgerow

COCKTAIL BAR

WELCOME TO THE ORCHARD ROOM & THE HEDGEROW BAR

A Secret Garden Nestled in the Heart of Westminster

Located within [Conrad London St. James](#), The Orchard Room and The Hedgerow Bar are distinguished venues ideal for private parties and exclusive receptions. Set within a hotel that seamlessly blends a historic 19th-century façade with contemporary, locally inspired design, this space offers both elegance and versatility.

With stunning floral decorations and relaxed ambience, The Orchard Room features a beautiful glass roof that fills the space with natural light, enhancing its sophisticated, contemporary design. Much like nature, this versatile space transforms to suit your vision—whether it's an intimate gathering, afternoon tea for groups or a grand celebration. Bright, open, and effortlessly inviting, The Orchard Room is the perfect backdrop for unforgettable moments, tailored entirely to you.

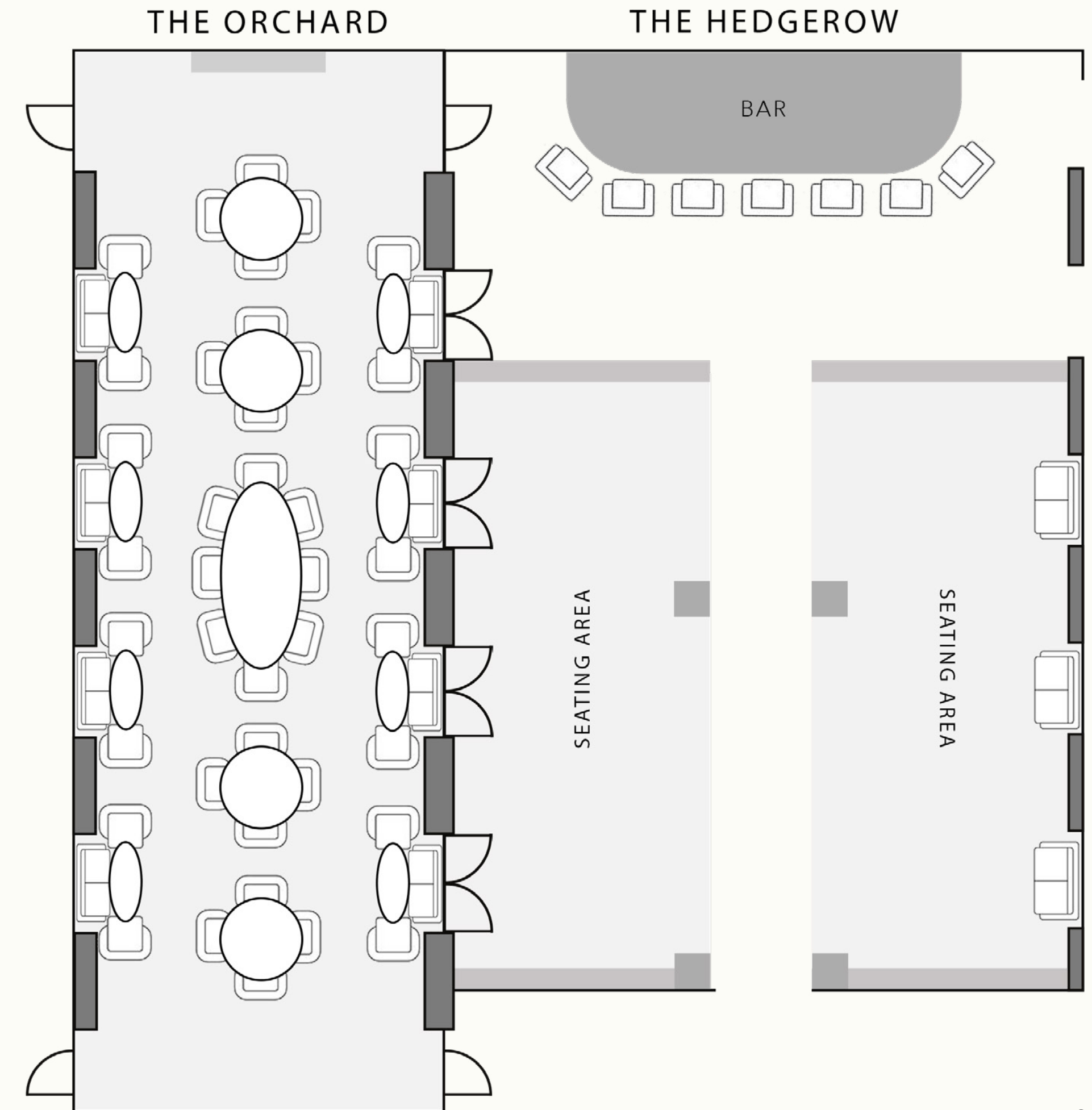
The Hedgerow, our glamorous cocktail bar features a dramatic green marbled bar, making it a unique destination for drinks before dinner in the sister venue - The Orchard or an evening out in the city.



THE ORCHARD ROOM & THE HEDGEROW BAR FLOOR PLAN

Spanning 126 sqm, with dimensions of 7.7 x 19.3m and a 6.1m ceiling height, The Orchard Room provides a spacious yet intimate setting, perfect for a variety of occasions.

For a seamless event experience, floor-to-ceiling doors connect The Orchard Room to its sister venue, The Hedgerow Bar, creating an ideal space for pre-dinner reception drinks.



Existing setup of
The Orchard Room & The Hedgerow Bar

EVENTS , PRIVATE DINING & DRINKS RECEPTION

The Orchard Room offers flexible seating arrangements to suit any occasion.

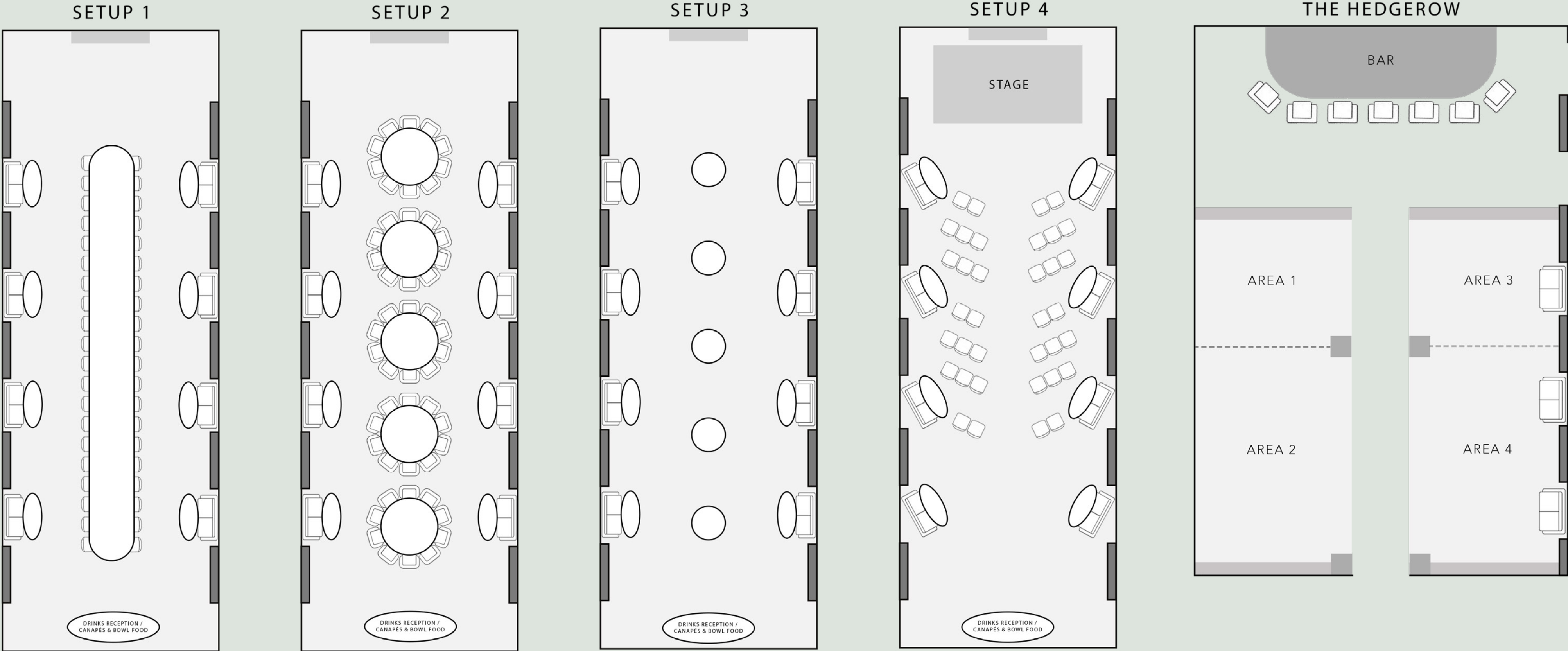
It can accommodate up to 50 guests for a seated dinner or up to 80 guests for a drinks reception.

The Hedgerow Bar is also available for exclusive hire, offering an ideal setting for drinks receptions of up to 120 guests, or semi-private hire for more intimate gatherings.

For a more detailed view of the layout (setups) options, please refer to page 6.



SETUPS



Setup 1: Long table arrangement for up to 40 guests. | Setup 2: Up to 5 round tables, each seating up to 10 guests. | Setup 3: Reception drinks for up to 80 guests, with multiple poser tables. | Setup 4: Theater-style setup for up to 50 guests seated, with an additional 38 standing. | The Hedgerow Setup: exclusive hire up to 120 guests for a drinks reception. The Hedgerow Setup semi-private hire: Area 1 & 3 - Each accommodates up to 20 guest; Area 2 & 4 - Each accommodates up to 40 guests.

FEATURES

WiFi

State-of-the-art Audio Visual Equipment

Cloakroom

Air conditioning

Personalised menus and place cards

Sommelier wine recommendations & pairings to set menu

Step-free access is available through
the Conrad London St. James entrance.



SET MENU

Seasonal menus crafted by our Executive Chef,
inspired by the finest seasonal ingredients.

STARTER

Wye Valley Asparagus Tartlet
Old Winchester crisp, fine herb salad

or

Rose Veal Carpaccio
Violet artichoke barigoule, black garlic cream

or

Hand Dived Orkney Scallop
Aged white balsamic, crispy chicken skin
(£6 supplement)

MAIN

Roasted Lions Mane Mushroom
Burnt leek, confit potato, tarragon velouté

or

Pan Roasted Monkfish
Smoked mussel, saffron velouté, tropea onion

or

Roast Sirloin of Jersey Beef
Red onion tartlet, pickled pear, walnut
(£8 supplement)

DESSERT

Milk Chocolate and Hazelnut Tart
Earl Grey Tea ice cream

or

Meadowsweet Crème Brulee
Citrus madeleines

or

Lemon Meringue
Yoghurt sorbet, limoncello

£75 per guest

All prices are inclusive of V.A.T. at current rate and are subject to discretionary service charge at 12.5%. All produce is prepared in an area where allergens are present.
For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.

BOWL-STYLE SELECTION

SNACK £8

CHILLI SALTED CRISPY SQUID
Sauce royal

BREADED PORTOBELLO MUSHROOMS (V)
Roasted garlic butter

CORONATION CHICKEN SCOTCH EGG
Golden raisin and apricot chutney

BLUE BOAR SAUSAGE ROLL
Oxford sauce

TRIPLE COOKED CHIPS (VG)
Pickled walnut ketchup

MINI BOWL FOOD £12

BEER BATTERED CORNISH COD
Thick cut chips, crushed peas, tartar sauce

CORN FED CHICKEN
Rosemary, sage and thyme, roasted shallots,
bread sauce

RUBY MURRAY (V opt)
Chicken or paneer curry with pilaf rice, paratha

BBQ DIRTY BURGER
Potato bun, maple streaky bacon, balsamic onions,
smoked Applewood cheddar

BEYOND MEAT BURGER (VG)
Red cabbage slaw, onion rings, gherkins,
smoked Applewood vegan cheese

MINI PUDDINGS £8

LEMON POSSET
Shortbread and fresh berries

GUINNESS CHOCOLATE TART
Crème fraîche

STICKY TOFFEE PUDDING
Vanilla ice cream

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CANAPÉS SELECTION

Please choose 4, 5, or 8 of the same options for your whole party.
The number of canapés options available will depend on your chosen package.

Dirty Slider, Mini Dirty Burger, Maple Cured, Bacon & Smoked Applewood	Sundried Tomato, Mozzarella Arranchini, Toasted Almonds, Saffron & Red Pesto Crème Fraîche
~	~
Seared Scottish Scallops, Mushy Peas & Crisp English Bacon	Mild Curry Spiced Panko Chicken & Katsu Dipping Sauce
~	~
Confit Duck Leg Croquette & Caramelised Peach Puree	Ox Cheek Beignet, Tarragon & Grain Mustard Mayonnaise
~	~
Beer Battered Cod Bites, Skinny Fries, Kewpie Tartar & Lemon	Thai Inspired Salmon Cakes, Coriander, Soy Chilli Garlic & Dipping Sauce
~	
Pigs in Blankets, Honey & Toasted Sesame Glaze	

Canapé Options: 4 pieces – £30 per guest | 6 pieces – £40 per guest | 8 pieces – £50 per guest

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DRINKS PACKAGES

SILVER PACKAGE – £390

Prosecco Superiore Brut – 3 Bottles
House White Wine – 1 Bottle
House Red Wine – 1 Bottle
Beer (Lager / IPA / Cider) – 20 Bottles

GOLD PACKAGE – £740

Prosecco Superiore Brut – 4 Bottles
House White Wine – 3 Bottles
House Red Wine – 3 Bottles
Beer (Lager / IPA / Cider) – 40 Bottles

PLATINUM PACKAGE – £1000

Prosecco – 7 Bottles
House White Wine – 3 Bottles
House Red Wine – 3 Bottles
Beer (Lager / IPA / Cider) – 40 Bottles

SPARKLING PACKAGE – £220

Bolla Prosecco Superiore Brut – 4 Bottles

LUX SPARKLING PACKAGE – £430

Ayala Brut Majeur NV – 4 Bottles

WINE PACKAGE – £170

House White Wine – 2 Bottles
House Red Wine – 2 Bottles

BEER PACKAGE – £140

Beer (Lager / IPA / Cider) – 20 Bottles

LARGE BEER PACKAGE – £270

Beer (Lager / IPA / Cider) – 40 Bottles

We are pleased to offer the flexibility to tailor drinks packages to your specific requirements or design bespoke options for a truly exceptional dining experience.

All prices are per bottle and inclusive of V.A.T. at current rate.

AFTERNOON TEA GROUP BOOKINGS

Adding to its charm, The Orchard Room offers an elegant and serene setting for the quintessentially British tradition of afternoon tea.

The venue presents the InfiniTEA Experience – Fit for Royalty, an indulgent affair featuring a lavish selection of sandwiches, freshly baked scones, and exquisite pâtisseries, all served on Royal Warrant holder Wedgwood's Wild Strawberry fine bone china. Paired with bottomless Bollinger Champagne, it's the perfect way to celebrate an occasion made for toasting, again and again.

Ideal for special moments with family, friends, or colleagues, such as a baby shower, hen party, retirement, office celebration, graduation, or birthday party.

InfiniTEA Experience £60 per guest

InfiniTEA Bottomless Bollinger Experience £95/ £105 per guest

InfiniTEA Sommelier Experience £75 per guest



AFTERNOON TEA MENU

FINGER SANDWICHES

Coronation chicken
Smoked salmon, herb mayonnaise, capers
Beef pastrami, sauerkraut, cream cheese
Organic egg truffle, watercress (v)
Cucumber and mint (v)
(543 kcal)

CAKES AND PASTRIES

Gilded honey & orange blossom cake
Fiona's signature lemon fondant fancy
Classic Victoria sponge with strawberry & Chantilly cream
Decadent chocolate & sour cherry cake
(482 kcal)

SCONES SELECTION

Jersey butter scone
Raisins scone
Dark chocolate stracciatella scone
Blueberry lemon scone

Served with
Cornish clotted cream
The Orchard lemon curd
Strawberry jam
(228 kcal)

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TERMS & CONDITIONS

OVERVIEW

Our Terms & Conditions outline the essential policies and procedures for booking and hosting events with us. They cover key aspects such as minimum spend requirements, booking confirmations, menu selections, equipment use, dietary needs, final guest numbers, and cancellation policies.

MINIMUM SPEND

We offer a variety of elegant sections tailored to different group sizes, ensuring a bespoke experience. Minimum spends are allocated based on the day of the week, time of day, and the chosen section/capacity. Our minimum spends are inclusive of food, beverage and VAT, and only exclude a discretionary service charge of 12.5%.

CONFIRMATION & DEPOSIT

The agreed minimum spend will be used as a deposit. If the whole minimum spend cannot be settled as a deposit, then two payments of 50% of the minimum spend will be settled prior to arrival. The first payment will be used as an initial deposit to hold and confirm the space, and the second payment will be taken 10 days prior to the event date. In order to confirm any booking, a secure link to upload card details must be completed. Upon receipt of the card details, if there is no depository payment, the card on file will be liable for any cancellation fees.

CANCELLATION

Once a booking has been confirmed, the event may be cancelled with at least 10 days' notice of the due date at no charge. In case of cancellation with less than 10 days' notice, 50% of the deposit will be forfeited. If the cancellation is made with less than 7 days' notice, 100% of the deposit will be forfeited.

EQUIPMENT, DECORATIONS & Audio Visual Equipment

The Orchard Room & The Hedgerow Bar reservations team must be informed upon confirmation of booking of any equipment, music, decorations, or other entertainment the Client may wish to have in the room, and any decisions regarding said entertainment will be at our discretion and subject to licensing laws. Audio Visual equipment is subject to a standard fee, which will vary depending on the extent of the requirements and whether external hire is necessary. Pricing includes VAT but excludes service charge.

MENUS & WINE LIST

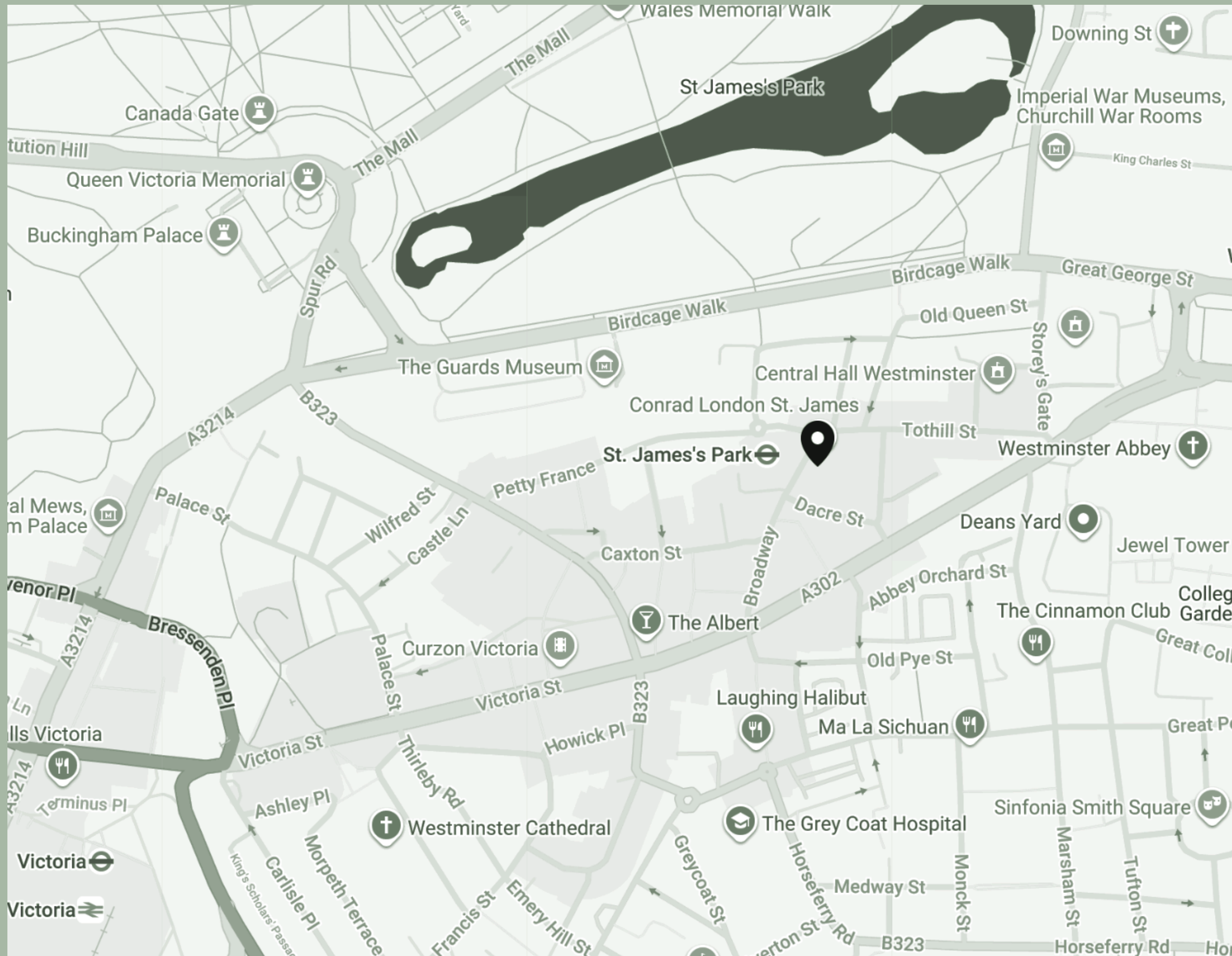
To ensure the best possible experience, we kindly request that all menu choices be received at least 10 days in advance of the event. If menu choices are not received by this time, we cannot guarantee the availability of your selected items.

DIETARIES

Ideally, dietary requirements or allergies should be received at the time of menu choices. However, we can accommodate these if received by the Wednesday of the week before the event. We will do our best to accommodate all requests.

FINAL NUMBERS

Final guest numbers must be confirmed at least 7 days before the event. After this point, the confirmed number of guests will be charged the full menu price on the day. We will do our best to accommodate any additional guests, but we cannot guarantee availability.



LOCATION

A hidden gem in the heart of London's royal and political district.

Located just a short walk from the city's most iconic landmarks:

- St James's Park (2 min walk)
- Westminster Abbey (2 min walk)
- The Palace of Westminster & Big Ben (5 min walk)
- Buckingham Palace (8 min walk)
- London Eye (15 min walk)

Nearest Underground Stations:

- St. James's Park Station (1 min walk)
- Westminster Station (7 min walk)
- Victoria Station (10 min walk)

Nearest Parking Station:

Address: Q-Park Victoria, Horseferry Road,
Arneway Street. London SW1P 2TX



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Our knowledgeable team would be delighted to provide
a tailored quote for your event. For more details or to make a booking for
an event or private dining please contact us on:

ConradLondon.reservations@ConradHotels.com

www.theorchardroom.com