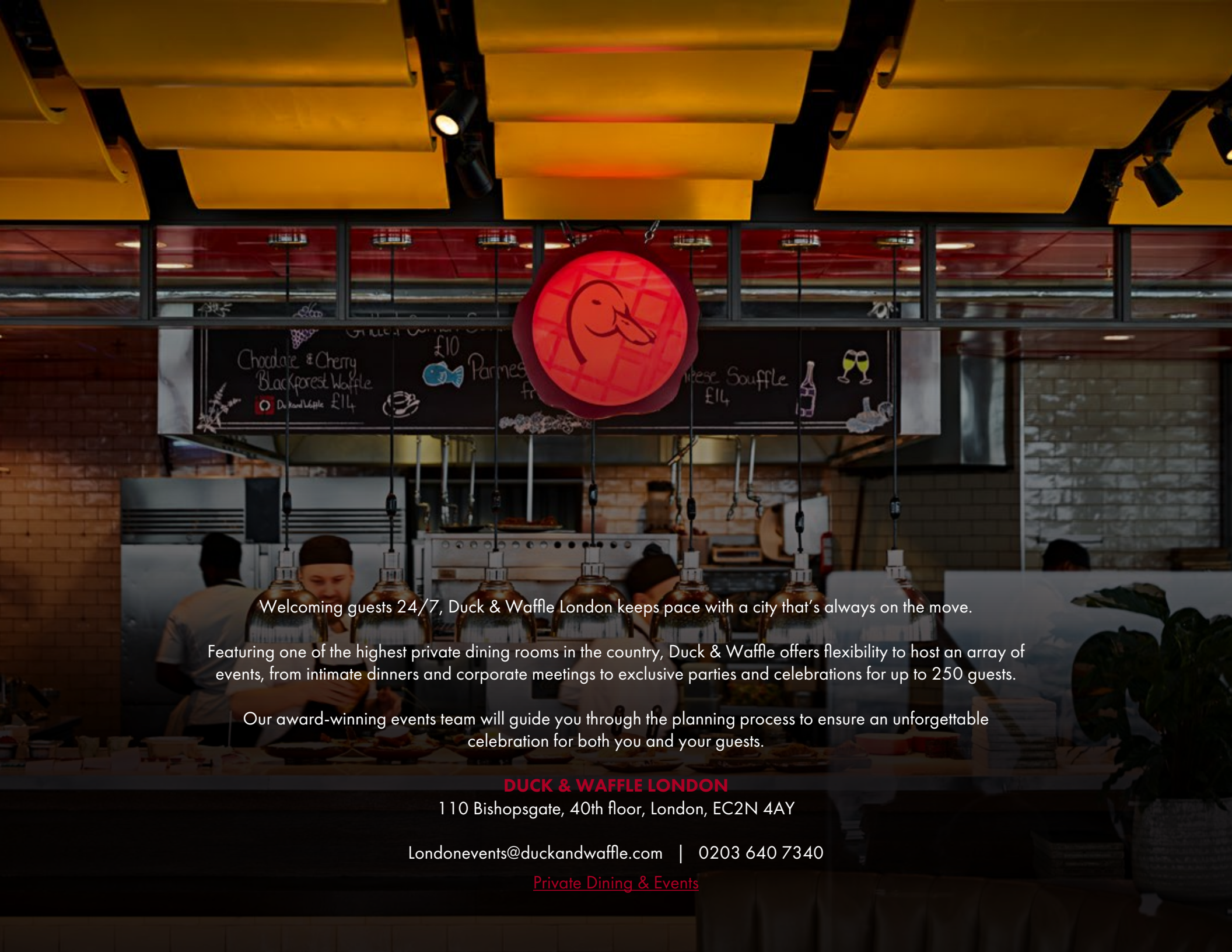




Duck & Waffle

Event Kit





Welcoming guests 24/7, Duck & Waffle London keeps pace with a city that's always on the move.

Featuring one of the highest private dining rooms in the country, Duck & Waffle offers flexibility to host an array of events, from intimate dinners and corporate meetings to exclusive parties and celebrations for up to 250 guests.

Our award-winning events team will guide you through the planning process to ensure an unforgettable celebration for both you and your guests.

DUCK & WAFFLE LONDON

110 Bishopsgate, 40th floor, London, EC2N 4AY

Londonevents@duckandwaffle.com | 0203 640 7340

[Private Dining & Events](#)

THE VENUE

Duck & Waffle is located on the top floor of the Heron Tower at 110 Bishopsgate, 40 stories above the City. The express lifts travel at 5 metres per second, bringing you and your guests to the summit in less than a minute.

Designed by acclaimed architects at CetraRuddy, the restaurant features wraparound floor-to-ceiling windows that overlook Olympic Park, The Tower of London, and the Gherkin. Interior highlights include a theatrical open kitchen, private dining room, and 'inside-out' bar where you and your guests can interact with our bar team as they create Duck & Waffle's award-winning libations. With its sociable ambience, unparalleled views, artful interpretations of regional cuisine and innovative design, Duck & Waffle embodies a truly unique experience!

DUCK & WAFFLE EVENT SPACES

RESTAURANT GROUP BOOKING

PRIVATE DINING ROOM

SEMI-PRIVATE BAR BOOKING

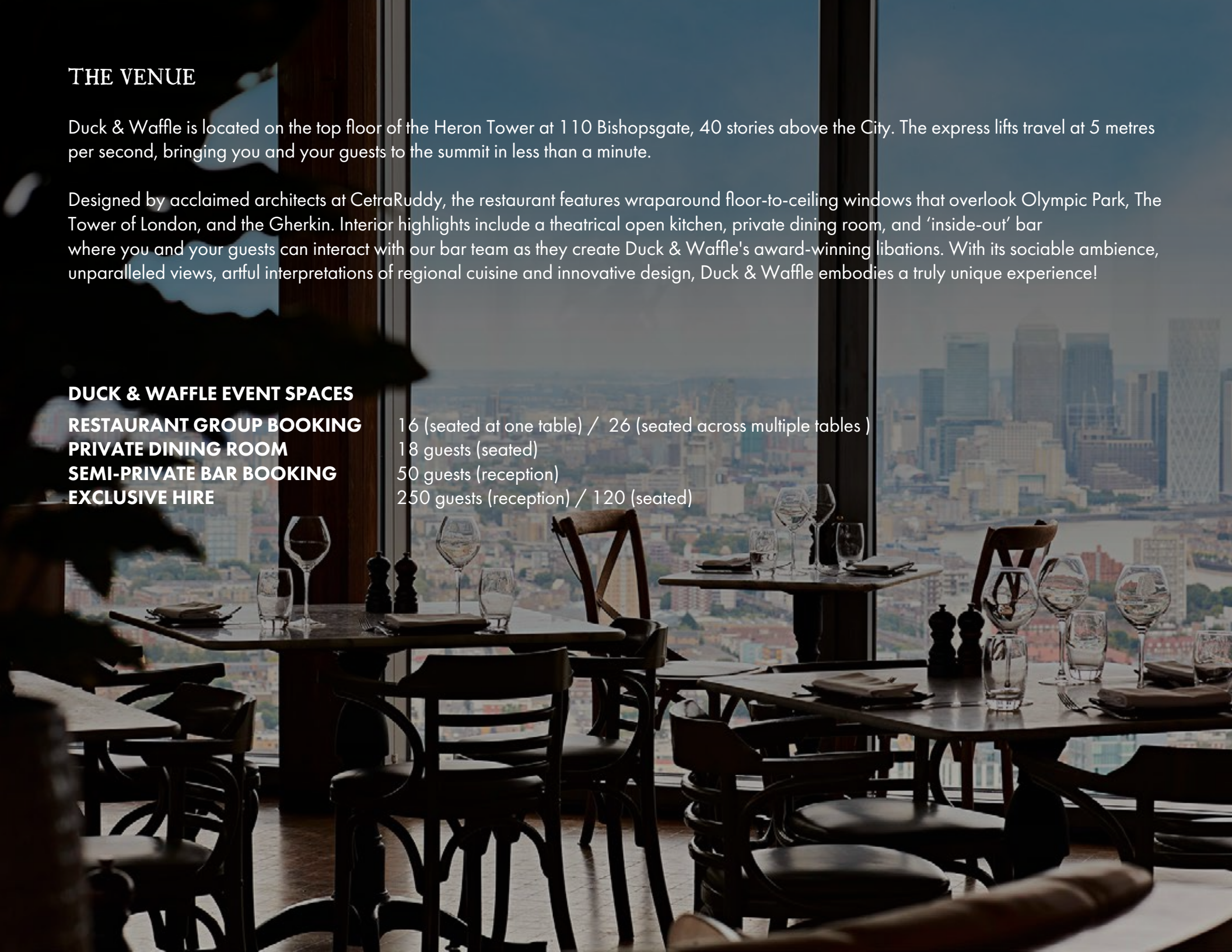
EXCLUSIVE HIRE

16 (seated at one table) / 26 (seated across multiple tables)

18 guests (seated)

50 guests (reception)

250 guests (reception) / 120 (seated)



RESTAURANT GROUP BOOKINGS

For a more relaxed atmosphere – we offer group bookings for up to 16 guests on one table or for up to 26 across 3 tables in the same area of the main dining room.

Large groups in the restaurant are offered premium sharing menus only. Our sharing menus are served family-style along the centre of the table for you and your guests to share and enjoy, and best represent the Duck & Waffle style.



PRIVATE DINING ROOM

Experience one of the highest private dining rooms in the country!

From sunrise breakfasts, bridal showers, Sunday Roast and lunch meetings to intimate dinner parties, our Private Dining Room is a perfect solution for your bespoke celebration.

Adjacent to the main restaurant and bar, this unique space comfortably accommodates up to 18 guests for a seated event.





SEMI-PRIVATE BAR EVENTS

Elevate your next gathering at the Duck & Waffle Bar with our semi-private area, perfect for standing events of up to 50 guests.

Enjoy the sophisticated ambience, bespoke service, and stunning views while you and your guests indulge in delicious canapés and crafted cocktails.

Whether it's a corporate event, a birthday celebration, or an intimate gathering, our semi-private area provides the perfect blend of privacy and vibrancy.

EXCLUSIVE HIRE

Duck & Waffle has garnered a reputation for hosting some of London's most exclusive events, premieres, and after-parties, offering breathtaking views of the London skyline and being the hottest restaurant in England.

The perfect venue for product launches, music showcases, and celebration dinners, Duck & Waffle features a state-of-the-art lighting and AV system. Comprising a separate restaurant space, bar area, and a private dining room, Duck & Waffle London's overall capacity reaches 250 guests.

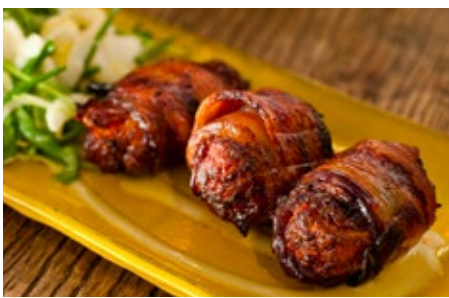




ENTERTAINMENT & PRODUCTION

Duck & Waffle is the perfect venue for both corporate and special occasions alike. Our dedicated events team will work closely with you to design a bespoke event that best suits your needs and exceeds your expectations.

Drawing from their wealth of knowledge working for some of the capital's most prolific venues, our team will enhance your event from sourcing and managing entertainment, production and AV, to selecting fresh flowers and festive décor, creating an unforgettable experience for you and your guests.



CUISINE

Duck & Waffle draws inspiration from the market's freshest offerings to create a menu of memorable flavors. Dishes designed for sampling and sharing include **Cheesy Polenta Croquetas** with black truffle mayo; the signature **Duck & Waffle** with crispy leg confit, fried duck egg, and mustard maple syrup; and **Rigatoni Arrabiata** with Datterini tomatoes, smoked chipotle, Parmesan, and basil. Complementing the menu are inventive desserts, including **Torrejas** with maple caramel apples; and a decadent **Chocolate Cake**.

For standing events and receptions, our chefs have created a Canapé Menu, featuring miniature versions of our signature dishes. The offering complements the style of Duck & Waffle, whilst catering for up to 250 guests.

BREAKFAST

Monday - Friday | 6am - 10am



Breakfast Individual Choice Menu

£45 per person

Enjoy a breakfast selection of dishes to share followed by an individual pre-ordered breakfast entrée.

EXTRACT PROJECT PERU FILTER COFFEE
CANTON TEA
FRESHLY SQUEEZED ORANGE JUICE

for the table

FRESHLY BAKED PASTRIES ☺

GREEK YOGHURT ☺
homemade granola, honey

choose one for each guest in the party

COLOMBIAN EGGS ☺
scrambled eggs, tomato & spring onions, sourdough toast, avocado

DUCK & WAFFLE
Gressingham duck crispy leg confit, fried duck egg, mustard maple syrup

'WANNA BE' DUCK & WAFFLE ☺
crispy tempura oyster mushrooms, fried duck egg, mustard maple syrup

ENGLISH BREAKFAST
Elizabethan sausage, two scrambled eggs, middle-cut Dingley Dell bacon, roasted tomato, homemade baked beans, field mushrooms, hash brown, sourdough toast

VEGETARIAN BREAKFAST ☺ ☺
two eggs ~ any style, dressed feta, spinach, roasted tomato, field mushrooms, hash brown, homemade baked beans



Breakfast Sharing Menu

£35 per person

Served family style down the centre of the table for you and your guests to share and enjoy.

EXTRACT PROJECT PERU FILTER COFFEE
CANTON TEA
FRESHLY SQUEEZED ORANGE JUICE

FRESHLY BAKED PASTRIES ☺

GREEK YOGHURT ☺
homemade granola, honey

MINI WAFFLES
crème fraîche & Avruga caviar

ELIZABETHAN SAUSAGE
SCRAMBLED EGGS
MIDDLE-CUT DINGLEY DELL BACON
ROASTED TOMATOES
FIELD MUSHROOMS
HASH BROWNS
SOURDOUGH TOAST
HOMEMADE BAKED BEANS

☺ Gluten Free ☺ Vegetarian ☺ can be made Vegan

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.
All prices include VAT. A discretionary 15% service charge will be added to the bill.

BRUNCH

Saturday & Sunday | 10am - 4pm



Brunch Sharing Menu

Signature Selection £45

Indulge in our sharing menu served down the centre of the table for you and your guests to enjoy, including an array of Duck & Waffle signature dishes.

CHEESY POLENTA CROQUETAS 🌾🌱

black truffle mayo

CORN RIBS 🌾🌱

black garlic & fermented chilli

SPICY OX CHEEK DOUGHNUT

apricot jam, smoked paprika sugar

KING OYSTER MUSHROOM SKEWERS 🌱🌱

crispy shallots, pickled squash

DUCK & WAFFLE

Gressingham duck crispy leg confit, fried duck egg, mustard maple syrup

EGGS FLORENTINE 🌱

poached eggs, spinach, hollandaise, lemon zest

CARAMELISED BANANA WAFFLE 🌱

housemade hazelnut chocolate spread, vanilla ice cream, peanut crunch



Brunch Sharing Menu

Premium Selection £55

Indulge in our sharing menu served down the centre of the table for you and your guests to enjoy, including an array of Duck & Waffle signature dishes.

CHEESY POLENTA CROQUETAS 🌾🌱

black truffle mayo

BACON WRAPPED DATES 🌾

linguiça, Manchego, mustard

CORN RIBS 🌾🌱

black garlic & fermented chilli

SPICY OX CHEEK DOUGHNUT

apricot jam, smoked paprika sugar

LOBSTER ROLL

spicy Marie Rose sauce, brioche

KING OYSTER MUSHROOM SKEWERS 🌱🌱

crispy shallots, pickled squash

DUCK & WAFFLE

Gressingham duck crispy leg confit, fried duck egg, mustard maple syrup

EGGS FLORENTINE 🌱

poached eggs, spinach, hollandaise, lemon zest

COLOMBIAN EGGS 🌱

scrambled eggs, tomato & spring onions, sourdough toast & avocado

CARAMELISED BANANA WAFFLE 🌱

housemade hazelnut chocolate spread, vanilla ice cream, peanut crunch

'THE FULL ELVIS' 🌱🌱

PBJ, caramelised banana, Chantilly, all the trimmings

COFFEE & TEA

house selection

🌾 Gluten Free 🌱 Vegetarian 🌱 can be made Vegan

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.
All prices include VAT. A discretionary 15% service charge will be added to the bill.

LUNCH & DINNER | SHARING MENU

Monday - Friday | 11:30am - 10pm

Saturday - Sunday | 5pm - 10pm

All Day Sharing Menu

Signature Selection £75

Indulge in our sharing menu served down the centre of the table, including an array of Duck & Waffle signature dishes.

BACON WRAPPED DATES 🍷

linguiça, Manchego, mustard

NOCELLARA DEL BELICE & KALAMATA OLIVES 🍷 🌱

HARISSA ROASTED CAULIFLOWER 🍷 🌱

dukkha, tahini

PUY LENTIL & SWEET ONION RAGOUT 🍷 🌱

miso yoghurt, spinach, toasted buckwheat

SEARED GRASS-FED BEEF CARPACCIO

truffle emulsion, shallots, capers, pickled shimeji mushrooms

CITRUS-CURED ROAST MACKEREL 🍷

green tomato gazpacho, kohlrabi, lemon

DUCK & WAFFLE

Gressingham duck crispy leg confit, fried duck egg, mustard maple syrup

FOIE GRAS CRÈME BRÛLÉE

pork crackling & marmalade, brioche

TORREJAS 🍷

maple caramel apples, cinnamon ice cream

SELECTION OF ICE CREAM AND SORBET 🍷 🌱

3 scoops of your choice

vanilla, chocolate, rum and raisin, cinnamon, lemon, green apple, orange, crème fraîche

All Day Sharing Menu

Premium Selection £85

Indulge in our sharing menu served down the centre of the table, including an array of Duck & Waffle signature dishes.

BACON WRAPPED DATES 🍷

linguiça, Manchego, mustard

CHEESY POLENTA CROQUETAS 🍷 🌱

black truffle mayo

NOCELLARA DEL BELICE & KALAMATA OLIVES 🍷 🌱

HARISSA ROASTED CAULIFLOWER 🍷 🌱

dukkha, tahini

PUY LENTIL & SWEET ONION RAGOUT 🍷 🌱

miso yoghurt, spinach, toasted buckwheat

LOBSTER ROLL

spicy Marie Rose sauce, brioche

SEARED GRASS-FED BEEF CARPACCIO

truffle emulsion, shallots, capers, pickled shimeji mushrooms

CITRUS-CURED ROAST MACKEREL 🍷

green tomato gazpacho, kohlrabi, lemon

DUCK & WAFFLE

Gressingham duck crispy leg confit, fried duck egg, mustard maple syrup

FOIE GRAS CRÈME BRÛLÉE

pork crackling & marmalade, brioche

BRITISH CHEESE PLATE 🍷

membrillo, crackers

TORREJAS 🍷

maple caramel apples, cinnamon ice cream

BISCOFF CHEESECAKE 🍷

Lotus Biscoff crumb, shaved white chocolate

SELECTION OF ICE CREAM AND SORBET 🍷 🌱

3 scoops of your choice

vanilla, chocolate, rum and raisin, cinnamon, lemon, green apple, orange, crème fraîche

FILTER COFFEE & TEA

house selection

🍷 Gluten Free 🌱 Vegetarian 🌱 can be made Vegan

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.
All prices include VAT. A discretionary 15% service charge will be added to the bill.

LUNCH & DINNER | PRIVATE DINING ROOM MENU

up to 16 guests (order on the day)

GROUP A'LA CARTE MENU

3-courses £85



Add a selection of Snacks for the table for an extra £14.50 per person

BACON WRAPPED DATES ⑧
linguiça, Manchego, mustard

CHEESY POLENTA CROQUETAS ⑧ ⑩
black truffle mayo

**NOCELLARA DEL BELICE
& KALAMATA OLIVES** ⑧ ⑩

STARTER

CAESAR SALAD ⑩

little gem lettuce, Parmesan, Aleppo, sourdough croutons

LOBSTER ROLL

spicy Marie Rose sauce, brioche

SEARED GRASS-FED BEEF CARPACCIO

truffle emulsion, shallots, capers, pickled shimeji mushrooms

MAIN

RIGATONI ARRABBIATA ⑩

Datterini tomatoes, smoked chipotle, Parmesan, basil

SWORDFISH PUTTANESCA ⑧

sundried tomato, parsley, garlic confit aioli, olives, lemon

DUCK & WAFFLE

Gressingham duck crispy leg confit, fried duck egg, mustard maple syrup

*SIRLOIN AU POIVRE ⑧

350g native breed, 28 day dry aged

*48 hours notice, £30 supplement per person

SIDES

Supplement

TENDERSTEM BROCCOLI ⑧ ⑩ 9
chermoula, toasted pumpkin seeds

GREEN SALAD ⑩ 8
house dressing

TRUFFLE & PARMESAN FRIES ⑧ ⑩ 10

DESSERT

CHOCOLATE MOUSSE ⑩

lime caramel, chocolate ice cream

STICKY TOFFEE WAFFLE ⑩

butterscotch caramel sauce, clotted cream

SELECTION OF SEASONAL SORBET ⑩

CHOCOLATE CAKE ⑩

dark chocolate, chocolate sponge, chocolate mousse, chocolate mirror glaze, cocoa nibs
supplement +£5



⑧ Gluten Free ⑩ Vegetarian ⑩ can be made Vegan

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.
All prices include VAT. A discretionary 15% service charge will be added to the bill.

LATE NIGHT
Daily | 12am - 4am



Late Night Sharing Menu
£45 per person

Indulge in our sharing menu served down the centre of the table for you and your guests to enjoy.

BACON WRAPPED DATES 🌱
linguiça, Manchego, mustard

CRISPY POLENTA 🌱 🌱
truffle mayonnaise

NOCELLARA DEL BELICE & KALAMATA OLIVES 🌱 🌱

~
SPICY OX CHEEK DOUGHNUT
apricot jam, smoked paprika sugar

DUCK BARBACOA TACOS 🌱
avocado, coriander, lime, salsa taquero

"THE WINGS"
spicy BBQ sauce, chilli, spring onions

~
DUCK & WAFFLE
Gressingham duck crispy leg confit, fried duck egg, mustard maple syrup

~
CARAMELISED BANANA WAFFLE 🌱
housemade hazelnut & chocolate spread, vanilla ice cream, peanut crunch



🌱 Gluten Free 🌱 Vegetarian 🌱 can be made Vegan

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.
All prices include VAT. A discretionary 15% service charge will be added to the bill.

CANAPÉ

Available for exclusive venue hire and semi-private bar bookings

Canapé Menu

Our canapé selection includes an array of signature dishes perfect for standing events and parties.



Vegetarian

CHEESY POLENTA CROQUETAS black truffle mayo ③ ④	4
TOMATO BRUSCHETTA balsamic, basil, baguette ④	4
MAPLE GLAZED CORNBREAD harissa yoghurt ③ ④	4
ARANCINI aioli ③ ④	4
BRÛLÉE MUSHROOM PARFAIT sourdough ④	4.5

Seafood

SEABASS CRUDO tapioca crisp, leche de tigre ④	5
JUMBO PRAWN white wine, garlic, chilli ④	5.5
SMOKED HADDOCK CROQUETAS seaweed mayo	6
ATLANTIC PRAWN ROLLS jalapeño, dill, Marie Rose sauce	7

Meat

BACON WRAPPED DATES linguica, Manchego, mustard ③	4.5
DUCK BARBACOA TACO taquero salsa, coriander ③	8.5 each
FOIE GRAS CRÈME BRÛLÉE pork crackling, marmalade brioche	9
DUCK & WAFFLE Gressingham duck crispy leg confit, fried duck egg, mustard maple syrup	10

Bowl

PUY LENTIL & SWEET ONION RAGOUT miso yoghurt, spinach, toasted buckwheat ③ ④	5
CRISPY FISH SARNIES tartare sauce, watercress, lemon	7
TUNA MEATBALL SUB tomato sauce	7
DRY AGED BEEF SLIDER brioche bun, mature Cheddar, bacon chilli jam, caramelised onions, special sauce	9
BBQ-SPICED CRISPY PIG EARS ③	9

Dessert

MINI BANOFFEE PIE banana caramel, clotted cream ④	4
SALTED CARAMEL TRUFFLES ④	4
MINI CHOCOLATE FONDANT chocolate ganache ③ ④	5
LEMON MERINGUE WAFFLE lemon curd, Italian meringue, dill ④	6
SEASONAL MACARONS	4






AWARD-WINNING BAR PROGRAMME

Duck & Waffle is a celebration of culinary theatre, where ingredients are elevated to art and cocktails are delivered in the most unexpected ways.

Our beverage team collaborates closely with the culinary team to craft distinctive flavour combinations that make up our dynamic cocktail menu. The menu regularly changes, offering reimagined classic cocktails with an iconoclastic twist designed to surprise and delight with each visit.

[Explore our Beverage Book](#)





Thank you for your interest in hosting your next event at DUCK & WAFFLE

Contact Information:

londonevents@duckandwaffle.com
Phone 0203 640 7340

[BOOK PRIVATE DINING ROOM](#)

[EVENT INQUIRY](#)

[Facebook](#) | [Twitter](#) | [Instagram](#)