



# About Us

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Inspired by broad European and British influences and spirit, the restaurant's vibrant atmosphere encourages a convivial experience for guests through its array of dishes designed for sampling and sharing. Duck & Waffle places emphasis on local, rustic, seasonal and sustainable British ingredients, manifested in daily inspirations created from the market's freshest offerings. The restaurant welcomes guests 24/7, 365 days a year, keeping pace with a city that's always on the move, offering breakfast, brunch, lunch, dinner and late night menus..

## The Venue

Duck & Waffle is located on the top floor of the City's 40-story skyscraper at 110 Bishopsgate. The express lifts travel at 5 metres per second, bringing you and your guests to the summit in less than a minute. Acclaimed architects Cetra Ruddy designed the interior, which features wrap around floor-to-ceiling windows that overlook Olympic Park, The Tower of London and the Gherkin.

The interior design of Duck & Waffle features a theatrical open kitchen, a private dining room for 18 guests and an inside-out bar, where you and your guests can interact with our team as they create libations by Head of Spirit & Cocktail Development Richard Woods. The décor is playfully injected with modern influences; stainless steel and frosted glass are juxtaposed by old world materials: white marble, rustic metals, weathered wood and ceramic tiles.

With its sociable ambience, unparalleled views, artful interpretations of regional cuisine and innovative design, Duck & Waffle embodies a truly unique experience!



Your friends at Duck & Waffle

# Event Info

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## Private Parties and Exclusive Hire

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.

We are pleased to offer the exclusive hire of any or all spaces, based on food and beverage minimum spend, so your full budget can be spent on your guests as intended.

### Capacities

- Main dining room – 120 seated either dining or theatre style, 250 standing
- Private dining room – 18 seated

**Contact** [londonevents@duckandwaffle.com](mailto:londonevents@duckandwaffle.com)

## Group and Private Dining

Experience the highest private dining room in the country. Accommodating up to 18 guests seated, the room is available for breakfast, lunch and dinner with menus featuring the restaurant's signature dishes, which are perfect for both corporate meetings and personal celebrations. We can also accommodate 25 guests standing for lunch and dinner. The main restaurant can also accommodate 14 guests on one table so please do speak to a member of the team.

The private dining room comes with a food and beverage minimum spend. The rates are inclusive of VAT and exclusive of a discretionary service charge of 12.5%. We are happy to source additional audio/visual requirements so please do speak to a member of the team.

- Breakfast - £350
- Brunch - £500
- Lunch - £1000
- Dinner - £1500
- Late Night - £350

\*Note that these minimum spends differ over the Christmas period so please ask for further details.

**Contact** [londongroups@duckandwaffle.com](mailto:londongroups@duckandwaffle.com)

# Interior

Main Dining Room



Private Dining Room



Main Dining Room



Bar Area



# Events



## Overview 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 the Spicy Ox Cheek Doughnut with apricot jam and smoked paprika sugar; the signature Duck & Waffle with crispy leg confit, fried duck egg and mustard maple syrup; and Whole Roasted Chicken with ratte potatoes, wild mushrooms and truffle. Complementing the menu are inventive desserts, including Torrejas with maple caramel apples; and Chocolate Fondant.

For standing events and receptions, our chefs have created a Canapé Menu, featuring miniature versions from the All Day Menu with staple British favourites such as Fish 'n' Chip Cones and Mini Burgers. The offering compliments the style of Duck & Waffle, whilst catering for up to 250 guests.



## Overview Drink

Duck & Waffle is all about culinary theatre, showcasing ingredients as an art and delivering cocktails in an unexpected way. Under the creative leadership of Head of Spirit and Cocktail Development Richard Woods, the beverage team collaborates with culinary to produce distinctive flavour combinations on an ever-changing cocktail menu. The opening list features classic cocktails crafted with an iconoclastic approach, including the Roasted Cosmo with orange liqueur, a bone marrow infusion and cranberry conserve lime and the G & T featuring gin, tonic and yuzu.



# Summary 4<sup>th</sup> Floor

## Contact

Events

**E:** [londonevents@duckandwaffle.com](mailto:londonevents@duckandwaffle.com)

**T:** 0203 640 7340

Private Dining & Group Bookings

**E:** [londongroups@duckandwaffle.com](mailto:londongroups@duckandwaffle.com)

**T:** 0203 640 7314

## Address

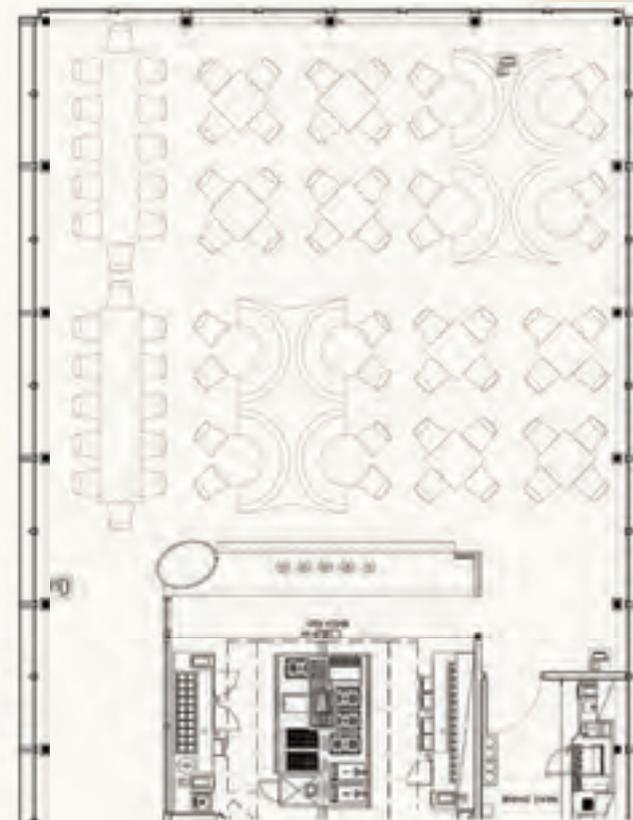
110 Bishopsgate, London, EC2N 4AY

## Opening Hours

We're open 24 hours a day, 7 days a week, 365 days a year.

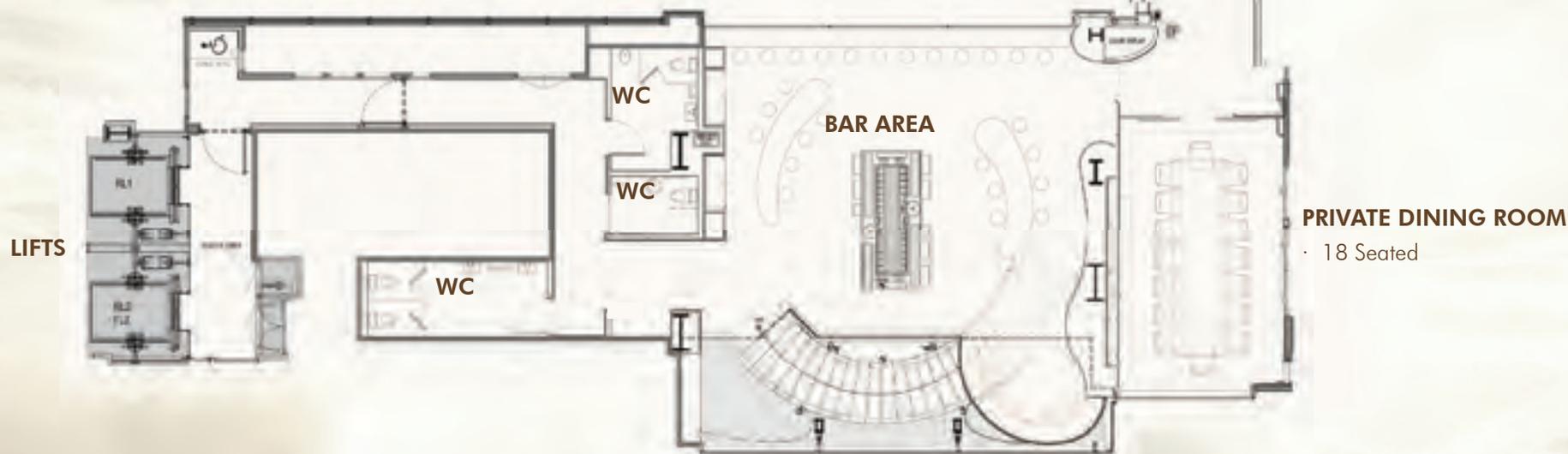
## MAIN RESTAURANT

- 120 Seated
- 250 Standing



## TOTAL FLOOR CAPACITY

- 250 Standing



LIFTS

WC

WC

WC

BAR AREA

## PRIVATE DINING ROOM

- 18 Seated