



**3HenriettaSt.**  
**CoventGarden.**

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# 3HenriettaSt.

3 Henrietta Street is a beautifully restored five floor building on Henrietta Street in the heart of Covent Garden. A hub for locals and visitors alike, 3 Henrietta Street houses two restaurants from celebrated chefs Mark Greenaway and Luis Pous, along with all-day Lilly's Cafe by world class pastry chef Kimberly Lin and coffee house favorite The Gentlemen Baristas.

Built in 1780, 3 Henrietta Street is steeped in history; the townhouse has homed many different occupants over the years. From bakers, lace-makers and drapers to accomplished surgeons, stockbrokers and then providing a residence for the nobility.

Fast forward to 2021, and 3 Henrietta Street has opened again provide a space for those at the top of their game, with the team hand- picking the best chefs, bakers, bar-tenders and baristas to take up residence. Each floor of the townhouse has been carefully restored and designed to give its distinct character, whilst also preserving the original features and quirks that make the Grade II listed building so special.

Hire the whole venue and throw a townhouse party like no other. 3 Henrietta Street can host up to 130 guests over 4 floors, providing an adventurous and enchanting setting for an event with a difference.

Your guests could freely wonder through this unique space experiencing different interiors as well as cuisines from all three dining brands. And it doesn't end there, the ground floor is also the optimum space for music and dancing, with the ability to hold a DJ proving music throughout the whole venue.



## PRIVATE DINING ROOM FOR MEETINGS AND EVENTS

3 Henrietta Street hosts a unique private dining room and event space on the 2nd floor with stunning views over Covent Garden's Piazza. Perfect for high-end meetings and board lunches/dinner for approximately 25 guests.

The room also boasts a demo kitchen for foodie experiences from the in-house team. A perfect but unusual space to host launches, masterclasses, supper clubs, drinks receptions, the list is endless!



**Capacity:** 20-30

**Cuisine:** Modern British

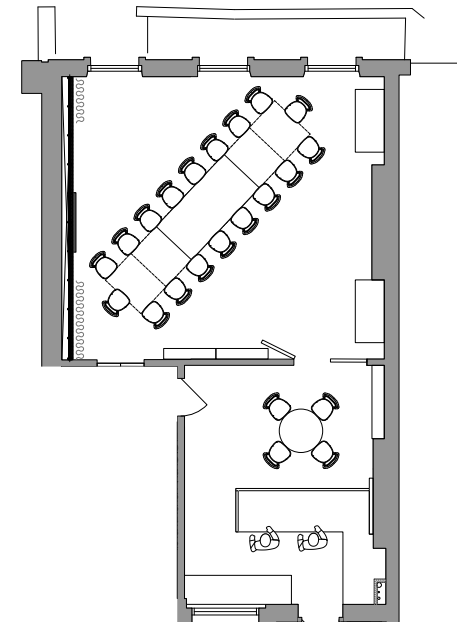
**Drinks:** Top Hat coffee and Hoogly tea

**Music:** Clients own

**Menu options:** DDR menus

**Timings:** 9am - 11pm

**Room Size:** 58 square metres



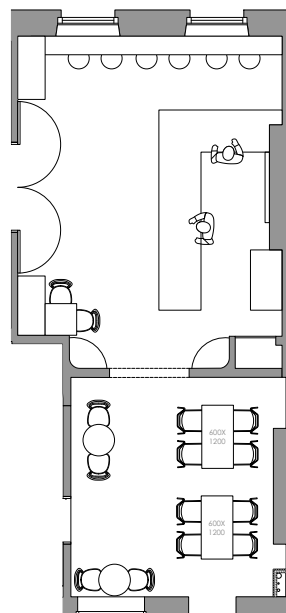
# Theo GENTLEMEN BARISTAS



The Gentlemen Baristas new Covent Garden coffee house is on the ground floor of 3 Henrietta Street. Founders Henry Ayers and Edward Parkes have been serving up their 'well-mannered coffee' since 2014 providing exceptional coffee in a warm environment with knowledgeable baristas and their latest site will be no different.

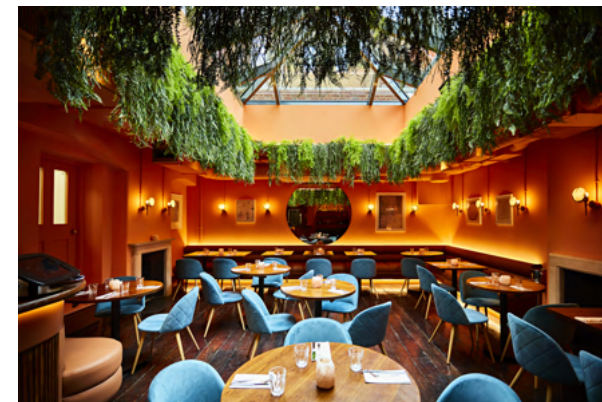


Split into two rooms across the ground floor of the building, the space will have a relaxed style in the elegant townhouse setting with a focal bar in the centre of the room. The back-room space will provide more seating that continues in the informal style and will provide an ideal meeting point and thinking space for London's modern-day visionaries, perfectly in line with the ethos of 3 Hen.



# Lilly's cafe

On the ground floor, and housed within the terracotta-hued conservatory space, is Lilly's, a forward-thinking cafe headed up by world-class pastry chef Kimberly Lin, who brings with her a wealth of experience from her roles as Executive Pastry Chef at The Corinthia and Claridges along with having been development chef for Dominique Ansel for the past three years.



Named after the 17th century astrologer William Lilly, Lilly's will seamlessly blend wellness and fun with the menu and interiors taking inspiration from the attributes of the elements, gems and signs of the zodiac.

**Capacity:** Seated 40 / Standing up to 60

**Cuisine:** International, light and colourful

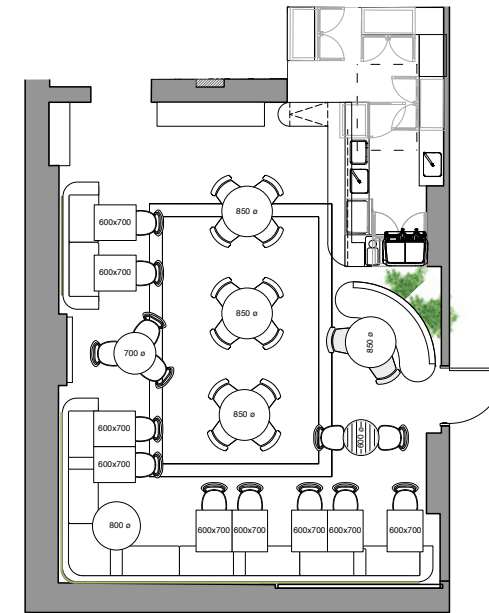
**Drinks:** Prosecco cocktails

**Music:** Mellow music

**Menu options:** Canapes, Bowl Food, Choice Menus and Family Sharing Style

**Timings:** 9am - 11pm / Monday to Sunday

**Room Size:** 64 sq metres



# EL TAKOY

HAWAIIAN STREET FOOD

Resident in the cellar is El Ta'Koy, the first UK opening of the much-loved restaurant from critically acclaimed Cuban chef Luis Pous.

El Ta'Koy takes inspiration from the Tiki bars of Hawaii with an eclectic menu of dishes from Asia to Latin America, reflecting Hawaii's reputation as a melting pot of food, culture and cocktails.



**CAPACITY:** Seated 22 / Standing up to 30

**CUISINE:** Hawaiian Street Food

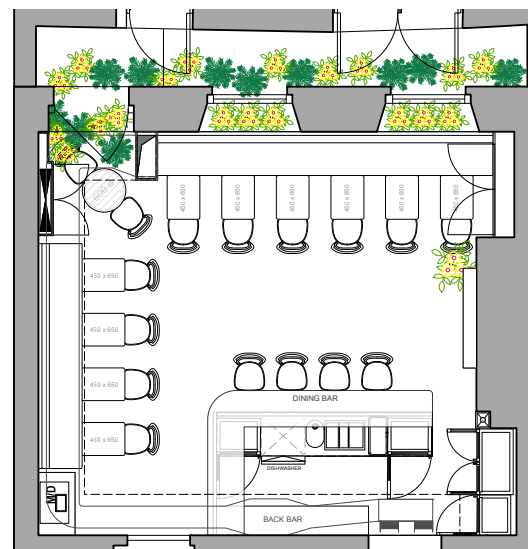
**DRINKS:** Tiki Bar inspired cocktails

**MUSIC:** Latino vibes

**MENU OPTIONS:** Eclectic sharing Plates

**TIMINGS:** 5.30pm onwards/Monday to Wednesday

12pm - 11pm - Thursday to Sunday



**Room Size:** 53 sq metres

# PIVOT

by Mark Greenaway

On the first floor of the building with spectacular views over the piazza is Pivot, a Modern British restaurant from Chef Mark Greenaway with a focus on the very best produce available. Having established himself as one of Scotland's most revered chefs, Mark has brought his imaginative cooking style, and passion for using the best in British and Scottish produce to London.

Pivot is centred around showcasing these ingredients and creating an unforgettable experience for diners, with a beautiful dining space focused around an open kitchen.



**Capacity:** Seated 31 / Standing N/A

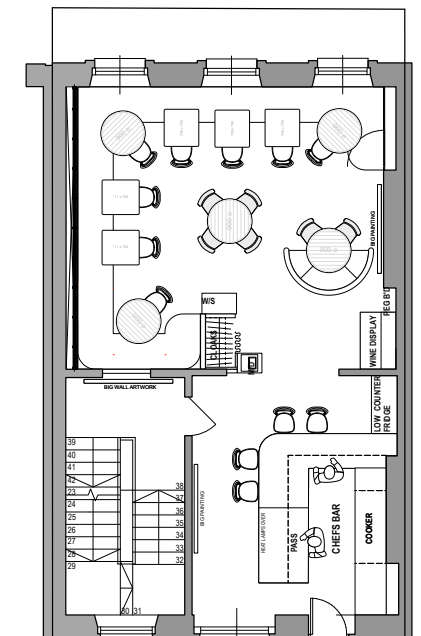
**Cuisine:** Fine Dining

**Drinks:** Champagne and Fine Wines

**Music:** The Best of British Bands

**Menu Options:** 8 Course Tasting Menu, 4 Course Tasting Menu and Canape Menu

**Timings:** 12pm - 11pm Monday to Sunday



**Room Size:** 67 sq metres



# MEETING ROOM AND EVENTS DDR MENUS



3HenriettaSt.  
CoventGarden.

MENU 1

On Arrival

Selection of Hoogly Teas  
Freshly Ground Filter Coffee or Barista style Coffee of your choice  
Selection of Fresh pressed Juices

Mid Morning

Fruit Yoghurt and Granola Shots

Lunch

Tuna Niçoise Baguette, Black Olive and Cracklebean Eggs  
Smoked Bacon and Cheese in a Potato Waffle  
Roasted Courgette, Red Onion and Cherry Tomato Focaccia

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Vegetable Crisps

Mid Afternoon

Chocolate Brownie  
Fresh Whole Fruits

£30pp

Can we tempt you with an end of the day beverage?

Prosecco Bellini's / Espresso Martini's / Craft Beers / Mocktail of the Season  
(Price charged on consumption)

\*Alternatively please feel free to request any drinks from our drinks package menus throughout your meeting or event



3 Henrietta St, London WC2E 8LU



3HenriettaSt.  
CoventGarden.

MENU 2

On Arrival

Selection of Hoogly Teas  
Freshly Ground Filter Coffee or Barista style Coffee of your choice  
Selection of Fresh pressed Juices

Mid Morning

Banana Bread, Sliced Banana, Homemade Granola

Lunch

'Greenaways' Beef and Pearl Onion Pie  
'Greenways' Vegan Mince, Red Wine and Rosemary Pie  
Mashed Potatoes, Mushy Peas and Gravy

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Eton Mess

Mid Afternoon

A Selection of 'Floozies' stuffed cookies

£35pp

Can we tempt you with an end of the day beverage?

Prosecco Bellini's / Espresso Martini's / Craft Beers / Mocktail of the Season  
(Price charged on consumption)

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3 Henrietta St, London WC2E 8LU



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MENU 3 – HEALTHY OPTION

On Arrival

Selection of Hoogly Teas  
Freshly Ground Filter Coffee or Barista style Coffee of your choice  
Selection of Fresh pressed Juices

Mid Morning

Banana Bread, Sliced Banana, Homemade Granola

Smoothies

Lunch

Roasted Cauliflower Salad with Quinoa, Kale and Lemon Tahini Dressing

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Roasted Pepper and Tomato Sauce, Puy Lentils, Spinach and Poached Eggs,

Toasted Sourdough

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Mid Afternoon

Fruit Skewers

£35pp

Can we tempt you with an end of the day beverage?

Prosecco Bellini's / Espresso Martini's / Craft Beers / Mocktail of the Season  
(Price charged on consumption)

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CoventGarden.

MENU 4 – THE 3HEN EXPERIENCE

On Arrival

Selection of Hoogly Teas  
Freshly Ground Filter Coffee or Barista style Coffee of your choice  
Selection of Fresh pressed Juices

Mid Morning

Lilly's Freshly Pressed Juices  
Weligama Eggs

Silky scrambled eggs with fresh chilli, tomatoes, garam masala and coriander leaves,

Warm Buttered Bun

Lunch

El Takoy Lunch Experience  
Individual Poke Bowl with Salmon Lomi  
Selection of Lumpia's to share  
Eggplant Empanada

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Hawaiian Malasadas

Mid Afternoon

El Ta'koy Cocktails with our Resident Mixologist

£55pp

Can we tempt you with an end of the day beverage?

Prosecco Bellini's / Espresso Martini's / Craft Beers / Mocktail of the Season  
(Price charged on consumption)

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3 Henrietta St | London | WC2E 8LU

7.

3 Henrietta St | London | WC2E 8LU

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PIVOT  
by  
Mark Greenaway

Matched with Wine Add £45pp  
Matched with Prestige Wine Add £60  
Matched with Cocktails Add £50

**Treacle & Stout Sourdough**  
Duck Skin Butter | Olive Oil | Pepper

**Mushrooms on Toast (£10pp)**  
Truffle Butter | Parsley Mayo | Sourdough

**Roscoff Onion**  
Lamb Haggis | Turnip Tuile | Potato Mousse

**Hand Dived Scallop**  
Dashi Broth | Pork Crackling | Sea Vegetables

**Halibut / Lobster**  
Seaweed Crust | Hispi Cabbage | Lobster Bisque

**Roast Fillet of Beef**  
Potato | Yorkshire Pudding | Red Wine Jus

Chocolate  
Sesame Seed | Kumquat | Pistachio

Tete de Moine  
Frozen Grapes | Crackers & Oatcakes | Drunk Figs

# PIVOT

by  
*Mark Greenaway*

Matched with Prestige Wine, Add £90 Matched with Cocktails,  
Add £50

Quail Kiev | Smoked Garlic Mayo  
Cured Salmon | EggYolk

**Treacle & Stout Sourdough**  
Duck Skin Butter | Olive Oil | Pepper

**Mushrooms on Toast (£10pp)**  
Truffle Butter | Parsley Mayo | Sourdough

**Hand Dived Scallop**  
Dashi Broth | Pork Crackling | Sea Vegetables

**Roscoff Onion**  
Lamb Haggis | Turnip Tuille | Potato Mousse

**Halibut / Lobster**  
**Seaweed Crust | Hispi Cabbage | Lobster Bisque**

**Roast Fillet of Beef**  
**Potato | Yorkshire Pudding | Red Wine Jus**

**Waffle Sandwich**  
Bramble Ice Cream | Candied Violets | Caramelised Rice Krispies

Chocolate  
Sesame Seed | Kumquat | Pistachio



## DRINKS PACKAGE FOR EVENTS

**Hamakua Cooler**  
Hamakua, the Banana capital of Hawaii, Cargo Cult Banana Spiced Rum, Yellow Chartreuse,  
lime juice & crème de a banane, shaken with contempt for our bingo wings

**The Mix in Maui**  
We've taken a little bit of Maui's East Asian influence and shaken it with some 'ono Mexican swagger, Arête Blanco 100% de Agave tequila, Yuzu & Kalamzi juices, orange zest sherbet & agave nectar shaken like a naughty child & served straight up in a coupe

Sailor Jerry's Spiced & Doorly's 3 Year Rums shaken with mango & lime juice and double strained into a coupe, with a cinnamon sugar rim

**Saturn**  
The Saturn was invented by a Pilipino bartender named J. "Popo" Galsini in 1967. He created the drink for the annual California Bartender's Guild competition and it won first place. Gin, home-made falernum, lemon juice, home-made orgeat & passion fruit strained over crushed ice

**Tropical Dream (non alcoholic)**  
A tropical mix of guava, kalamansi, pineapple and ruby grapefruit mixed together  
and served tall like a slushy.  
Suggested price  
**£5.50**

**Ruby Peach Bellily**  
Ruby Peach puree smothered in crisp prosecco and a splash of orange flower water  
**£9**

Mandarin, crisp prosecco, finished with grapefruit bitters  
£9

**Pear & Coriander Smash**  
Gin or Vodka, shaken with fresh pear, coriander, elderflower & lemon juice served long and topped with Prosecco

**Cosmic Peach**  
Vodka, amaretto and peach with lemon and orange juice, fresh lemon juice and tonic, served long  
**£9**

Shing blend of elderflower, lemon and mint. Topped up with London essence soda water

GENTLEMEN  
BARISTAS

Lilly's

EL TAKOY

PIVOI

**3 Henrietta St, London WC2E 8LU**

**WINES AND SOFTS FOR LILLY'S AND EL'TAKOY**

**Double £11**

Trebiano, Giaconddi, Italy - £32  
La Playa, sauvignon blanc, Chile - £39

**Reds**  
Sangiovese gardabani, Italy - £30  
Tempranillo Norte Sur La Manche, Spain - £40

**Rose**  
La playa Cabernet Rose Chile £36

**Sparkling**  
Porte nova Prosecco Dore Champagne - £125

**Soft Drinks**  
Coca cola - £2.50  
Diet Coke - £2.50  
London essence Tonic - £2.50  
London essence soda water - £2.50

GENTLEMAN BARISTAS LILLY'S EL TAKOY PIVOI

**3 Henrietta St, London WC2E 8LU**

# EATING & DRINKING



**EL TAKOY**  
HAWAIIAN STREET FOOD

**EL TAKOY  
EVENT MENU**

**KAUAI NACHOS**  
With Chicken Annato

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**PORK CHICHARON BAO**  
Honey Glaze Mizo

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**SHRIMP LUMPIA**  
Green Majo

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**EGGPLANT EMPANADO**  
Black Beans, Plantain, Tofu

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**OX ROPA VIEJA**  
Maduros, Lemon Cream

**£50pp**

3 HENRIETTA ST, LONDON WC2E 8LU





**EL TAKOY**  
HAWAIIAN STREET FOOD

**EL TAKOY  
EVENT MENU**

**MINI AHI POKE BOWL**  
Coconut Rice, Cucumber, Edamame Beans,  
Pickled Ginger and Avocado Salmon Lomi

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**SELECTION OF 3 TACOS**  
Kalua Pork, El Vegetariano, Lamb Barbacoa

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**TUNA AND CAVIAR TAQUITOS**  
Rum Chilli Mayonnaise, Coriander

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**EGGPLANT EMPANADA**  
Black Beans, Plantain, Tofu

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**HAWAIIAN FRIED CHICKEN POPCORN**  
Spring Onion, Sweet-Spicy Filipino Glaze

**£55pp**

3 HENRIETTA ST, LONDON WC2E 8LU





**EL TAKOY**  
HAWAIIAN STREET FOOD

**VEGETARIAN MENU**

**MINI AHI POKE BOWL**  
Coconut Rice, Cucumber, Edamame Beans,  
Pickled Ginger and Avocado

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**MUSHROOM LUMPIA**  
Kimchi, Chipotle Agave

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**AVOCADO EDAMAME HUMMUS**  
Vegetables, Tortillas, Togarashi

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**EGGPLANT EMPANADA**  
Black Beans, Plantain, Tofu

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**EL VEGETARIANO TACOS**  
Roasted Mushrooms, Vegan Kimchi, Sweet BBQ

**£44PP**

3 HENRIETTA ST, LONDON WC2E 8LU





**EL TAKOY**  
HAWAIIAN STREET FOOD

**PLATINUM  
MENU**

**KAUAI NACHOS ON ARRIVAL**  
With Ox Ropa Vieja

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**TUNA AND CAVIAR TAQUITOS**  
Rum Chilli Mayonnaise, Coriander

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**SALMON TIRADITO**  
Salas Quemada, Passion Fruit Vinaigrette

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**LAMB BBQ LUMPIA**  
Chilli Mayonnaise

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**HAWAIIAN FRIED CHICKEN POPCORN**  
Spring Onion, Filipino Glaze

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**PORK CHICHARON BAO**  
Honey Miso Glaze, Crackling

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**EL VEGETARIANO TACOS**  
Roasted Mushrooms, Vegan Kimchi, Sweet BBQ

**£69PP**

3 HENRIETTA ST, LONDON WC2E 8LU





# EATING & DRINKING

Family Style Menu

2 course £25.00 & 3 courses £35.00

**To start**  
Levantine nachos  
Rosemary white bean dip  
Baked camembert  
Za'atar spiced beetroot dip  
Green Goddess salad

**Mains**  
Roasted cauliflower shawarma bowl  
Hot smoked salmon, new potatoes, gem lettuce  
Roasted sweet potato chorizo  
DIY confit duck tacos  
DIY roasted oyster mushroom tacos  
Baked pumpkin, puy lentils, goats cheese  
Harissa roasted chicken, chickpeas, potatoes  
Creamy Mushroom ragu, soft parmesan polenta(black skillet)—can be made vegan

**Sides £5.00 each**  
Green goddess salad  
Parmesan polenta  
Slow cooked ratatouille  
Agrodolce Sprouts

**Desserts £9.00 each**  
Black forest Gateau  
Lilly's Cafe Carrot cake with cream cheese frosting  
Tiramisu  
Sour cream old fashioned doughnuts  
Caramel Apple Pie

Canape Bowl Foods

**Canapes £3.60 each**  
White bean roasted garlic crostini  
Confit artichoke and lemon tartar, parmesan sable  
Mushroom and taleggio cheese socca  
Potato waffle, bacon and cheddar  
Smoked duck breast, purple mustard, rocket  
Devils on horseback  
Tea-soaked prunes d'agune, goats cheese wrapped in prosciutto  
Oglesfield cheese toastie, rose harissa, honey

**Bowls £6.50 each**  
Cauliflower shawarma bowl  
Maple roasted sweet potato, chorizo and pumpkin seed crumble  
Cheddar and mushroom cream, soft quails egg  
Green goddess salad  
Levantine Nachos  
Masala fried chips

**Sweet £3.50**  
Salted caramel honeycomb truffles  
Chocolate sandwich biscuit, ducley chocolate ganache

# EATING & DRINKING

Lilly's Cafe Choice Menus

**Starter £10.00 each**  
Roasted Jerusalem artichoke, prosciutto and melted Oglesfield cheese flatbread  
Caramelised pumpkin soup, bacon scone  
Green goddess salad, creamy herb dressing, quinoa sourdough croutons

**Main £14.50 each**  
Tandoori spiced cauliflower, cumin crushed potatoes, cavolo nero chickpeas  
Mushroom and scarmoza balls, herb polenta, slow cooked tomato sauce  
Confit duck leg, pomegranate molasses, walnut and herb fregola

**Dessert £9.00 each**  
Tiramisu  
Chocolate salted caramel tart  
Lilly's knickerbocker glory

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**3HENRIETTA.COM**  
**020 3154 2064**  
FOR ENQUIRIES PLEASE EMAIL  
EVENTS@3HENRIETTA.COM

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