



3HenriettaSt. Covent Garden

Private Hire & Events Brochure



Welcome to 3 Henrietta Street

1 Townhouse
3 World-class Chefs
3 Restaurants
6 Event Spaces



HISTORY

3 Henrietta Street is a beautifully restored five story townhouse in the heart of Covent Garden. Built in 1780, 3 Henrietta Street is steeped in history; 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.

3 Henrietta Street houses restaurants from celebrated chefs Mark Greenaway and Luis Pous, along with Lilly's Cafe by world class pastry chef Kimberly Lin and coffee house favourite The Gentlemen Baristas.

PRIVATE DINING, MEETINGS AND EVENTS

With a maximum capacity of 130 guests, hire the whole venue to host a Townhouse party like no other or alternatively hire our indivial spaces for events such as a boardroom meeting, intimate dinner party or Christmas party.

Our experienced Events and Reservations Team would be happy to work with you to provide the best possible proposal for you, including recommendations for décor, food, beverage and entertainment options.

Available for both corporate and private hire, 3 Henrietta Street is a multifaceted venue, providing a variety of options to suit all your exclusive hire needs.

Pivot.
First Floor

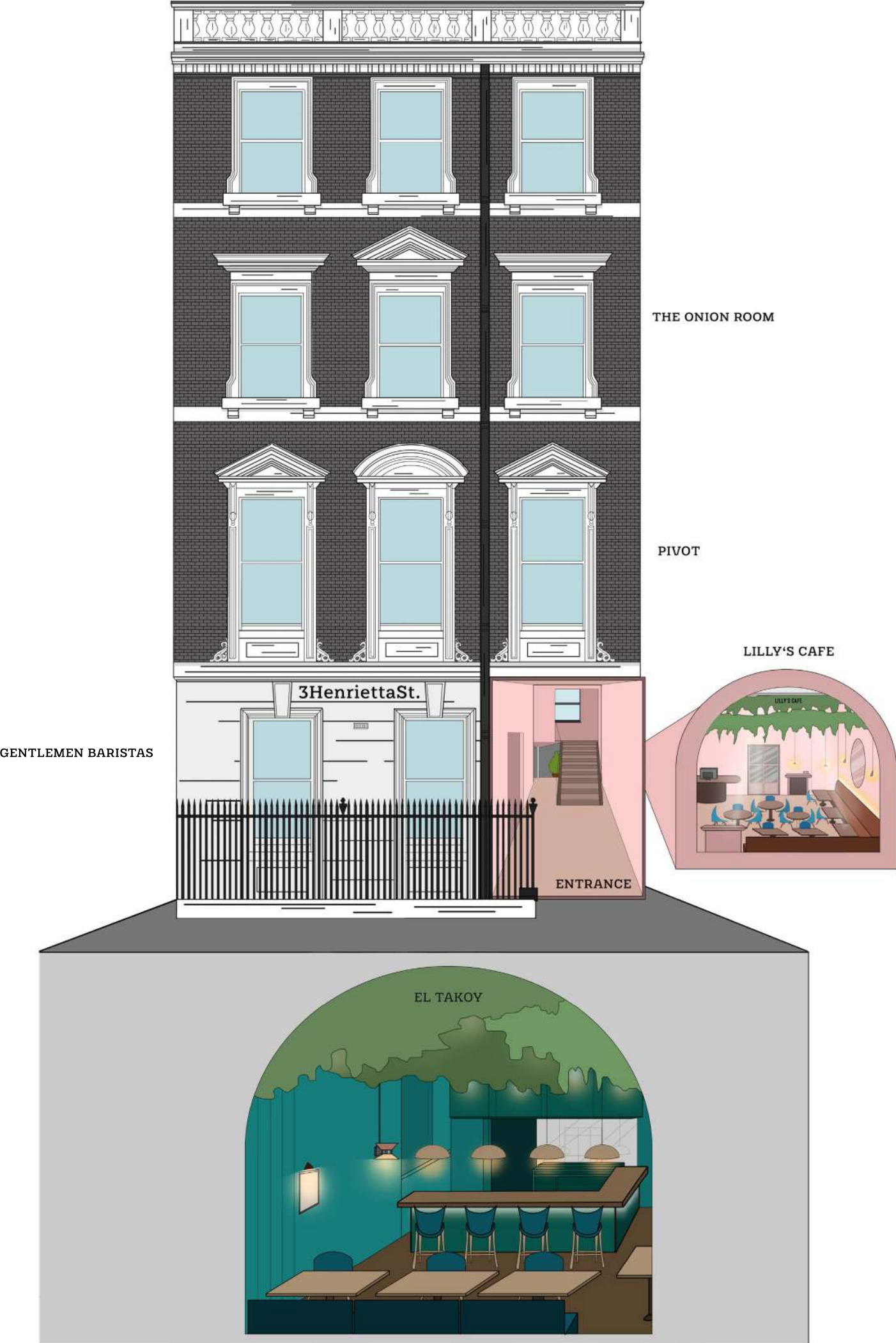
Lilly's Cafe.
Back

**Gentlemen
Baristas.**
Ground Floor

El Ta'Koy.
Basement

TOWNHOUSE HIRE

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 different 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 providing music throughout the whole venue.



THE ONION ROOM

The Onion Room is our private dining, meeting and events space located on the 2nd Floor of 3 Henrietta Street which hosts incredible views over Covent Garden's Piazza.

With built in AV, and a capacity up to 25 guests seated and 30 standing, The Onion Room is perfect for a variety of intimate events such as meetings, supper clubs, drinks receptions and networking events.

The room also boasts a demo kitchen for foodie experiences – providing the perfect spot to host a supper club.



LILLY'S CAFE

On the ground floor, and housed within the terracotta-hued conservatory space offering plenty of natural light, is Lilly's, a forward-thinking café seamlessly blending wellness and fun. Named after the 17th century astrologer William Lilly, the menu and chic interiors take inspiration from the attributes of gems, signs of the zodiac, and the elements. Lilly's is a destination for incredible teas, beautiful cakes, a global food offering, and plenty of bubbles mindfully brought together with mood-boosting natural ingredients and enjoyed in stellar surroundings. Lilly's maintains balance with its playful elements, such as star-sign cakes, and light-hearted daily affirmations along with the bill.

With a seated capacity of 40 and standing of 60, Lilly's provides the perfect space for a private party, whether it be seated dining or canapes and bowls selected from our eclectic menu, the beautiful setting will wow your guests from the offset.





COFFEE	ICED COFFEE	CHASH TEAS
Espresso 2.2	Latte 3.0	English Breakfast 2.2
Filter 2.8	Americano 2.8	Earl Grey 2.2
Americano 2.8	Mocha 3.2	Peppermint 2.4
Macchiato 2.2	COFFEE	Elderflower & Ginger 2.4
Piccino 2.2	Latte 3.1	Organic Fg Green 2.4
Flat White 2.2	Turmeric Latte 3.2	
Cappuccino 3.0	Chai Latte 3.2	
Mocha 3.2	Mocha Latte 3.2	
Pour-over 4.0		
+Alt. milk 0.2		Decaf Coffee Available
+Extra shot 0.5		Re-usable cup discount - 0.2
+Syrup 0.5		

THE 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 has a relaxed style in the elegant townhouse setting with a focal bar in the centre of the room. The space provides a great backdrop for informal meetings, a working breakfast or networking event with the back-room space providing seating that continues in the informal style.

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, perfect for an intimate dining experience in Mark's first London restaurant.

Pivot is a restaurant that totally reinvents itself every month. The food, the wine, and the cocktails will change in line with seasons and trends. Located on the 1st floor, Pivot by Chef Mark Greenaway is a 30-cover restaurant in the heart of Covent Garden with spectacular views over-looking the piazza.

The space is cozy and intimate, with high ceilings and large Victorian windows that create a dining-room feeling that is steeped in history. It features an open kitchen and chefs table, allowing for a unique dining experience – the chance to speak to the chefs first-hand and watch all the action up close and personal.



The image shows the interior of a bar named El Ta'Koy. The walls are a deep green with a geometric, paneled design. Several large, dome-shaped pendant lights made of woven material hang from a track on the ceiling. A long wooden bar is in the center, with a backlit green panel featuring a herringbone pattern. Behind the bar, various bottles of liquor are visible. In the foreground, there are four dark wooden bar stools with green leather seats. The overall atmosphere is modern and eclectic.

EL TA'KOY

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

Host a seated dining experience with sharing plates, or a standing reception with carefully crafted canapes and exquisite cocktails, created by our very own in-house mixologists.

3HenriettaSt.



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