



PRIVATE DINING ROOM & WORKSHOP EXPERIENCE

Terms & Conditions (1/2)

LUNCH

First booking time 12midday (Thursday, Friday, Saturday)

Last booking time 1.30

Lunch departure 4.30

DINNER

First booking time 6.30 (Tue-Sat)

Last booking time 9.30

Dinner departure 12midnight

DETAILS

Open: **Lunch** Thursday, Friday and Saturday*

Dinner Tuesday – Saturday inclusive *

(*extended opening times during the festive period, please check)

PRIVATE DINING ROOM

One of two private spaces at Hibiscus, the private dining room is located on the lower ground floor of the restaurant and accommodates guests for a seated lunch or dinner event, and also for standing canapé & drink receptions. It is furnished with the same oak panelling and Welsh slate found in the main restaurant, and offers both the à la carte menu and the seven course tasting menu.

CAPACITY

Seated: 18 maximum / 1 oval table

Standing: 30 maximum

ROOM HIRE

For less than 7 guests, there is a £500 room hire fee

DEPOSIT

Please note, to secure Private Dining Reservations, we do require a deposit:-

£250 for a Lunch booking

£500 for a Dinner booking

Deposits are accepted by credit card, or by cheque, made payable to 'Hibiscus'.

The deposit amount will be deducted from the final bill.

MENU & WINE LIST

We kindly request all menu, arrival drinks and wine choices to be made one week prior to the date of the booking to ensure preferred selections are available.

Dietary requirements must be stated in advance.

Private Dining Menus are as follows:

3-course Lunch Menu du Jour £49.50

3-course Dinner Menu La Carte £90

4-course (set) Menu £100

Signature tasting menu (set 7-course) £135



PRIVATE DINING ROOM & WORKSHOP EXPERIENCE

Terms & Conditions (2/2)

WORKSHOP EXPERIENCE - OUR CHEF'S TABLE

The Workshop, an intimate dining space that hosts the Chef's Table for up to six people.

It is available for lunch and dinner bookings.

Guests experience canapés and a signature six course tasting menu.

Each dish is prepared and served in front of you by one of our senior chefs.

As well as being a professionally equipped development kitchen for Claude and his team, the space is also used for corporate masterclasses and tutored wine tastings.

CAPACITY

Seated: 6 maximum / 1 rectangular (**Places are booked on an individual basis**)

Standing: n/a

ROOM HIRE

none

DEPOSIT

Please note, to secure places in the Workshop, we do require a deposit:-

£100 per person

Deposits are accepted by credit card, or by cheque, made payable to 'Hibiscus'.

The deposit amount will be deducted from the final bill.

MENU & DIETARY REQUIREMENTS

6-course signature tasting menu £155

Due to the experience of the Workshop, it is **essential** we are informed of any dietary requirements in advance.

CONFIRMATION

Please complete the Confirmation form accordingly. Notification will be made upon receipt.

VAT & SERVICE CHARGE

All prices are inclusive of VAT at the current rate.

There is a 15% Service Charge applied to each bill.

[In December, 20% Service Charge is applied]

CANCELLATION POLICY

We require a minimum of 5 working days for a cancellation.

Cancellations after this period will result in forfeiting the deposit, and in the event of a late cancellation it is our discretion to charge the price of the pre-confirmed menus for the number of guests booked.

ACCOUNTS

All outstanding balances must be settled on the day of the event.

EXCLUSIVITY OF HIBISCUS

Maximum capacity in the restaurant is 50 seated.

Please enquire for further information.