



## PRIVATE DINING ROOM & WORKSHOP EXPERIENCE

### Terms & Conditions (1/2)

#### **LUNCH**

First booking time 12midday (Wednesday - 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** Wednesday – Saturday inclusive\*

**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 £100

4-course (set) Menu £110

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.