



Duck & Waffle

Event Kit





Welcoming guests 24/7, Duck & Waffle London keeps pace with a city that's always on the move.

Featuring one of the highest private dining rooms in the country, Duck & Waffle offers flexibility to host an array of events, from intimate dinners and corporate meetings to exclusive parties and celebrations for up to 250 guests.

Our award-winning events team will guide you through the planning process to ensure an unforgettable celebration for both you and your guests.

DUCK & WAFFLE LONDON

110 Bishopsgate, 40th floor, London, EC2N 4AY

Londonevents@duckandwaffle.com | 0203 640 7340

[Private Dining & Events](#)

THE VENUE

Duck & Waffle is located on the top floor of the Heron Tower at 110 Bishopsgate, 40 stories above the City. The express lifts travel at 5 metres per second, bringing you and your guests to the summit in less than a minute.

Designed by acclaimed architects at CetraRuddy, the restaurant features wraparound floor-to-ceiling windows that overlook Olympic Park, The Tower of London, and the Gherkin. Interior highlights include a theatrical open kitchen, private dining room, and 'inside-out' bar where you and your guests can interact with our bar team as they create Duck & Waffle's award-winning libations. With its sociable ambience, unparalleled views, artful interpretations of regional cuisine and innovative design, Duck & Waffle embodies a truly unique experience!

DUCK & WAFFLE EVENT SPACES

RESTAURANT GROUP BOOKING

PRIVATE DINING ROOM

SEMI-PRIVATE BAR BOOKING

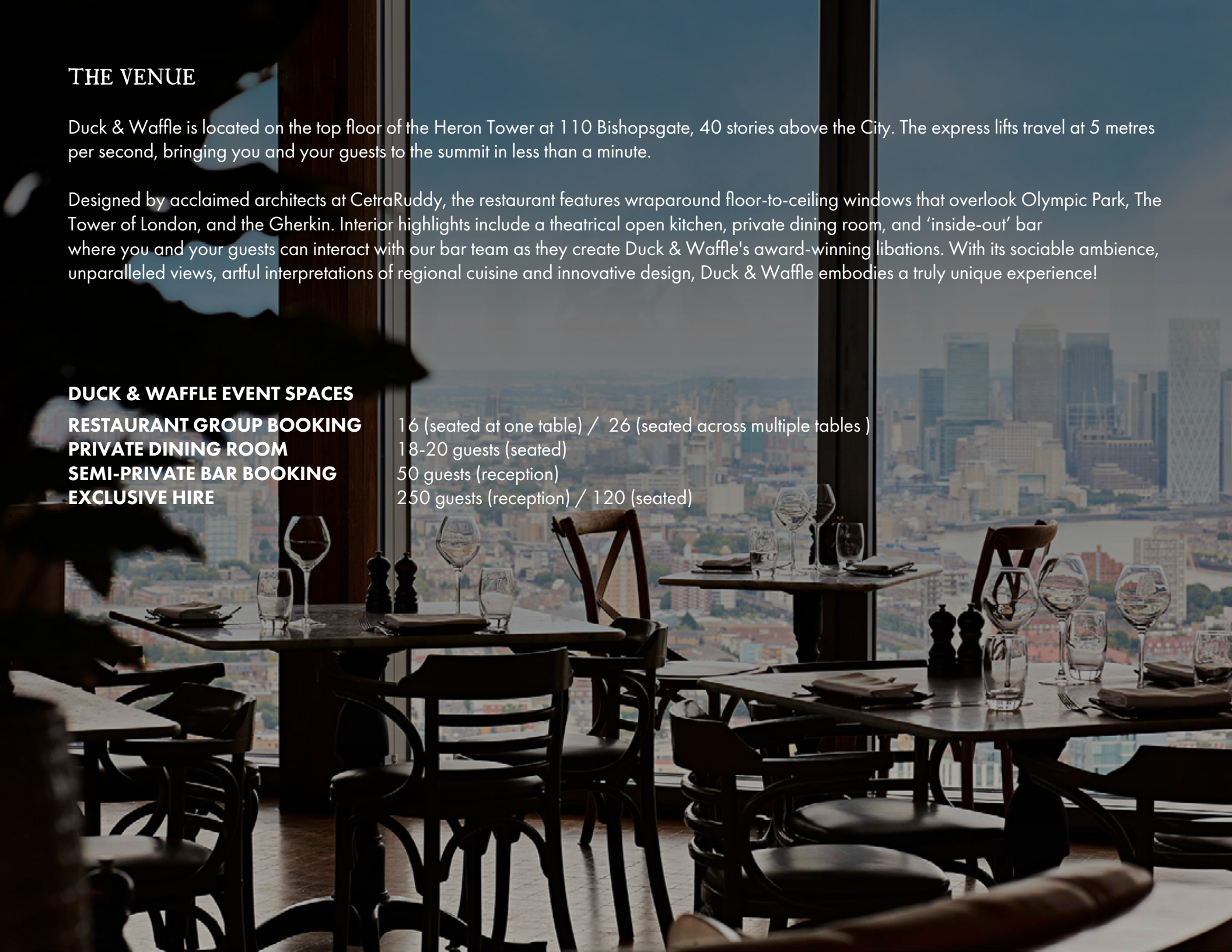
EXCLUSIVE HIRE

16 (seated at one table) / 26 (seated across multiple tables)

18-20 guests (seated)

50 guests (reception)

250 guests (reception) / 120 (seated)





RESTAURANT GROUP BOOKINGS

For a more relaxed atmosphere – we offer group bookings for up to 16 guests on one table or for up to 26 across 3 tables in the same area of the main dining room.

Large groups in the restaurant are offered premium sharing menus only. Our sharing menus are served family-style along the centre of the table for you and your guests to share and enjoy, and best represent the Duck & Waffle style.

PRIVATE DINING ROOM

Experience one of the highest private dining rooms in the country!

From sunrise breakfasts, bridal showers, Sunday Roast and lunch meetings to intimate dinner parties, our Private Dining Room is a perfect solution for your bespoke celebration.

Adjacent to the main restaurant and bar, this unique space comfortably accommodates up to 18-20 guests for a seated event.





SEMI-PRIVATE BAR EVENTS

Elevate your next gathering at the Duck & Waffle Bar with our semi-private area, perfect for standing events of up to 50 guests.

Enjoy the sophisticated ambience, bespoke service, and stunning views while you and your guests indulge in delicious canapés and crafted cocktails.

Whether it's a corporate event, a birthday celebration, or an intimate gathering, our semi-private area provides the perfect blend of privacy and vibrancy.

EXCLUSIVE HIRE

Duck & Waffle has garnered a reputation for hosting some of London's most exclusive events, premieres, and after-parties, offering breathtaking views of the London skyline and being the hottest restaurant in England.

The perfect venue for product launches, music showcases, and celebration dinners, Duck & Waffle features a state-of-the-art lighting and AV system. Comprising a separate restaurant space, bar area, and a private dining room, Duck & Waffle London's overall capacity reaches 250 guests.

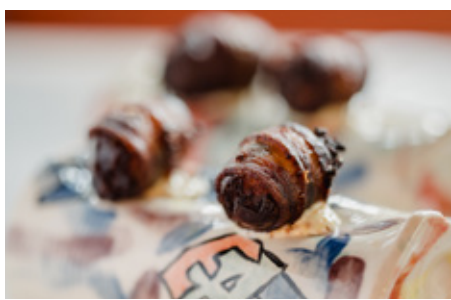




ENTERTAINMENT & PRODUCTION

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.



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 **Cheesy Polenta Croquetas** with black truffle mayo; the signature **Duck & Waffle** with crispy leg confit, fried duck egg, and mustard maple syrup; and **Truffle & Burrata Ravioli** with parmesan. Complementing the menu are inventive desserts, including **Torrejas** with maple caramel apples; and **Biscoff Cheesecake**.

For standing events and receptions, our chefs have created a Canapé Menu, featuring miniature versions of our signature dishes. The offering complements the style of Duck & Waffle, whilst catering for up to 250 guests.

BREAKFAST

Monday - Friday | 6am - 10am

Breakfast Sharing Menu

£35 per person

Served family style down the centre of the table for you and your guests to share and enjoy.

EXTRACT PROJECT PERU FILTER COFFEE
CANTON TEA
FRESHLY SQUEEZED ORANGE JUICE

Menu

FRESHLY BAKED PASTRIES ☑

GREEK YOGHURT ☑
homemade granola, honey

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VICTORIAN SAUSAGE
SCRAMBLED EGGS
DRY CURED BACON
ROASTED TOMATOES
FIELD MUSHROOMS
HASH BROWNS
SOURDOUGH TOAST

Breakfast Individual Choice Menu

Menu choices must be pre ordered at least 7 days before the event

£45 per person

Enjoy a breakfast selection of dishes to share followed by an individual pre-ordered breakfast entrée.

EXTRACT PROJECT PERU FILTER COFFEE
CANTON TEA
FRESHLY SQUEEZED ORANGE JUICE

for the table

FRESHLY BAKED PASTRIES ☑

GREEK YOGHURT ☑
homemade granola, honey

choose one for each guest in the party

COLOMBIAN EGGS ☑
scrambled eggs, tomato & spring onions,
sourdough toast, avocado

DUCK & WAFFLE
crispy leg confit, fried duck egg, mustard maple syrup

'WANNA BE' DUCK & WAFFLE ☑ ☑
pan-fried lion's mane mushrooms, fried duck egg, mustard maple syrup

ENGLISH BREAKFAST
Victorian sausage, two scrambled eggs, dry cured bacon, roasted tomato,
field mushrooms, hash brown, sourdough toast

VEGETARIAN BREAKFAST ☑ ☑
two eggs ~ any style, dressed feta, spinach, roasted tomato,
field mushrooms, hash brown, baked beans

☑ Gluten Free ☑ Vegetarian ☑ Can be made Vegan

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.
All prices include VAT. A discretionary 14% service charge will be added to the bill.

BRUNCH

Saturday & Sunday | 10am - 4pm

Brunch Sharing Menu

Signature Selection £45

Indulge in our sharing menu served down the centre of the table for you and your guests to enjoy, including an array of Duck & Waffle signature dishes.

CHEESY POLENTA CROQUETAS

black truffle mayo

CORN RIBS

black garlic & fermented chilli

DUCK BARBACOA TACOS

avocado, coriander, lime, salsa taquero

CRAPAUDINE BEETROOT TARTARE

pickled onion, Marmite-cured egg yolk, crispy bread

DUCK & WAFFLE

crispy leg confit, fried duck egg, mustard maple syrup

EGGS FLORENTINE

poached eggs, spinach, hollandaise, lemon zest

CARAMELISED BANANA WAFFLE

housemade hazelnut chocolate spread, vanilla ice cream, peanut crunch

Brunch Sharing Menu

Premium Selection £55

Indulge in our sharing menu served down the centre of the table for you and your guests to enjoy, including an array of Duck & Waffle signature dishes.

CHEESY POLENTA CROQUETAS

black truffle mayo

BACON WRAPPED DATES

linguiça, Manchego, mustard

CORN RIBS

black garlic & fermented chilli

DUCK BARBACOA TACOS

avocado, coriander, lime, salsa taquero

LOBSTER ROLL

spicy Marie Rose sauce, brioche

CRAPAUDINE BEETROOT TARTARE

pickled onion, Marmite-cured egg yolk, crispy bread

DUCK & WAFFLE

crispy leg confit, fried duck egg, mustard maple syrup

EGGS FLORENTINE

poached eggs, spinach, hollandaise, lemon zest

COLOMBIAN EGGS

scrambled eggs, tomato & spring onions, sourdough toast & avocado

CARAMELISED BANANA WAFFLE

housemade hazelnut chocolate spread, vanilla ice cream, peanut crunch

'THE FULL ELVIS'

PBJ, caramelised banana, Chantilly, all the trimmings

COFFEE & TEA

house selection

 Gluten Free  Vegetarian  Can be made Vegan

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.
All prices include VAT. A discretionary 14% service charge will be added to the bill.

LUNCH & DINNER | SHARING MENU

Monday - Friday | 11:30am - 10pm

Saturday - Sunday | 5pm - 10pm

All Day Sharing Menu

Signature Selection £75

Indulge in our sharing menu served down the centre of the table, including an array of Duck & Waffle signature dishes.

BACON WRAPPED DATES 🍷

linguiça, Manchego, mustard

NOCELLARA DEL BELICE & KALAMATA OLIVES 🍷 🌱

HARISSA ROASTED CAULIFLOWER 🍷 🌱

cauliflower purée, dukkah, spring onion

PUY LENTIL & SWEET ONION RAGOUT 🍷 🌱

miso yoghurt, spinach, toasted buckwheat

ANGUS BEEF TARTARE

shallot, parsley, capers, crispy sourdough, egg yolk

DUCK & WAFFLE

crispy leg confit, fried duck egg, mustard maple syrup

FOIE GRAS CRÈME BRÛLÉE

pork crackling & marmalade, brioche

GRILLED OCTOPUS 🍷

ratte potatoes, chimichurri

TORREJAS 🍷

maple caramel apples, cinnamon ice cream

LEMON MERINGUE TART 🍷

lemon thyme ice cream

All Day Sharing Menu

Premium Selection £85

Indulge in our sharing menu served down the centre of the table, including an array of Duck & Waffle signature dishes.

BACON WRAPPED DATES 🍷

linguiça, Manchego, mustard

CHEESY POLENTA CROQUETAS 🍷 🌱

black truffle mayo

NOCELLARA DEL BELICE & KALAMATA OLIVES 🍷 🌱

HARISSA ROASTED CAULIFLOWER 🍷 🌱

cauliflower purée, dukkah, spring onion

PUY LENTIL & SWEET ONION RAGOUT 🍷 🌱

miso yoghurt, spinach, toasted buckwheat

LOBSTER ROLL

spicy Marie Rose sauce, brioche

ANGUS BEEF TARTARE

shallot, parsley, capers, crispy sourdough, egg yolk

DUCK & WAFFLE

crispy leg confit, fried duck egg, mustard maple syrup

FOIE GRAS CRÈME BRÛLÉE

pork crackling & marmalade, brioche

GRILLED OCTOPUS 🍷

ratte potatoes, chimichurri

BRITISH CHEESE PLATE 🍷

membrillo, crackers

TORREJAS 🍷

maple caramel apples, cinnamon ice cream

LEMON MERINGUE TART 🍷

lemon thyme ice cream

BISCOFF CHEESECAKE 🍷

Lotus Biscoff crumb, shaved white chocolate

FILTER COFFEE & TEA

house selection

🍷 Gluten Free 🌱 Vegetarian 🌱 Can be made Vegan

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.
All prices include VAT. A discretionary 14% service charge will be added to the bill.

LUNCH & DINNER | INDIVIDUAL CHOICE MENU

Menu choices must be pre ordered at least 7 days before the event

Monday - Friday | 11:30am - 10pm

Saturday - Sunday | 5pm - 10pm

All Day Individual Choice Menu

Signature Selection £80

The menu selection includes an array of Duck & Waffle signature dishes, whilst the premium upgrade includes a chef's choice of restaurant's best menu items. Seasonal vegetarian, fish and meat courses change throughout the year.

for the table

HOUSE BREAD (V)
spiced butter & sea salt

**NOCELLARA DEL BELICE
& KALAMATA OLIVES** (GF) (V)

choose one from each section

PUY LENTIL & SWEET ONION RAGOUT (V)
miso yoghurt, spinach, toasted buckwheat

ANGUS BEEF TARTARE
shallot, parsley, capers, crispy sourdough, egg yolk

HARISSA ROASTED CAULIFLOWER (GF) (V)
cauliflower purée, dukkah, spring onion

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SEASONAL VEGETARIAN PASTA (V)

SEASONAL FISH

DUCK & WAFFLE
crispy leg confit, fried duck egg, mustard maple syrup

'WANNA BE' DUCK & WAFFLE (V)
marinated & pan-fried lions mane mushrooms, fried duck egg, mustard maple syrup

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CHOCOLATE MOUSSE (V)
lime caramel, chocolate ice cream

LEMON MERINGUE TART (V)
lemon thyme ice cream

All Day Individual Choice Menu

Premium Selection £90

The menu selection includes an array of Duck & Waffle signature dishes, whilst the premium upgrade includes a chef's choice of restaurant's best menu items. Seasonal vegetarian, fish and meat courses change throughout the year.

for the table

HOUSE BREAD (V)
spiced butter & sea salt

BACON WRAPPED DATES (GF)
linguiça, Manchego, mustard

CHEESY POLENTA CROQUETAS (GF) (V)
black truffle mayo

**NOCELLARA DEL BELICE
& KALAMATA OLIVES** (GF) (V)

choose one from each section

PUY LENTIL & SWEET ONION RAGOUT (V)
miso yoghurt, spinach, toasted buckwheat

LOBSTER ROLL
spicy Marie Rose sauce, brioche

ANGUS BEEF TARTARE
shallot, parsley, capers, crispy sourdough, egg yolk

HARISSA ROASTED CAULIFLOWER (GF) (V)
cauliflower purée, dukkah, spring onion

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SEASONAL VEGETARIAN PASTA (V)

SEASONAL FISH

SEASONAL MEAT

DUCK & WAFFLE
crispy leg confit, fried duck egg, mustard maple syrup

'WANNA BE' DUCK & WAFFLE (V)
pan-fried lion's mane mushrooms, fried duck egg, mustard maple syrup

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TORREJAS (V)
maple caramel apples, cinnamon ice cream

CHOCOLATE MOUSSE (V)
lime caramel, chocolate ice cream

LEMON MERINGUE TART (V)
lemon thyme ice cream

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COFFEE & TEA
house selection

(GF) Gluten Free (V) Vegetarian (V) Can be made Vegan

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.
All prices include VAT. A discretionary 14% service charge will be added to the bill.

LUNCH & DINNER | PRIVATE DINING ROOM MENU

up to 16 guests (order on the day)

Group A'la Carte Menu

3-courses £85

Add Champagne and Caviar reception for an additional £85 per person

STARTER

CAESAR SALAD

romaine lettuce, Parmesan, Aleppo, brioche croutons

LOBSTER ROLL

spicy Marie Rose sauce, brioche

ANGUS BEEF TARTARE

smoked coal oil, St Ewe egg yolk, crispy sourdough

MAIN

Upgrade your dining experience by adding seasonal truffle to your main dish £19 per serving (3g)

TRUFFLE & BURRATA RAVIOLI

Parmesan

SEA BREAM FILLET

clams, jalapeño & preserved lemon gremolata, red sorrel

DUCK & WAFFLE

crispy leg confit, fried duck egg, mustard maple syrup

SIDES

Supplement

TENDERSTEM BROCCOLI   9
hummus, chilli crunch

GREEN SALAD  8
house dressing

TRUFFLE & PARMESAN FRIES   10

DESSERT

CHOCOLATE MOUSSE

lime caramel, chocolate ice cream

STICKY TOFFEE WAFFLE

butterscotch caramel sauce, clotted cream

SELECTION OF SEASONAL SORBET



 Gluten Free  Vegetarian  Can be made Vegan

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.
All prices include VAT. A discretionary 14% service charge will be added to the bill.

LATE NIGHT
Daily | 12am - 4am

Late Night Sharing Menu

£45 per person

Indulge in our sharing menu served down the centre of the table for you and your guests to enjoy.

BACON WRAPPED DATES 🍷
linguiça, Manchego, mustard

CRISPY POLENTA 🍷 🌱
truffle mayonnaise

NOCELLARA DEL BELICE & KALAMATA OLIVES 🍷 🌱

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CORN RIBS 🍷 🌱
black garlic & fermented chilli

DUCK BARBACOA TACOS 🍷
avocado, coriander, lime, salsa taquero

"THE WINGS"
spicy BBQ sauce, chilli, spring onions

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DUCK & WAFFLE
crispy leg confit, fried duck egg, mustard maple syrup

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CARAMELISED BANANA WAFFLE 🌱
housemade hazelnut & chocolate spread, vanilla ice cream, peanut crunch



CANAPÉ

Available for exclusive venue hire and semi-private bar bookings

Canape Menu

Our canape selection includes an array of signature dishes perfect for standing events and parties.

Vegetarian

CHEESY POLENTA CROQUETAS black truffle mayo 🍷🌱	4
TOMATO BRUSCHETTA balsamic, basil, baguette 🌱	4
MAPLE GLAZED CORNBREAD harissa yoghurt 🍷🌱	4
ARANCINI aioli 🍷🌱	4
BRÛLÉE MUSHROOM PARFAIT sourdough 🌱	4.5

Seafood

SEABASS CRUDO tapioca crisp, leche de tigre 🍷	5
JUMBO PRAWN white wine, garlic, chilli 🍷	5.5
SMOKED HADDOCK CROQUETAS seaweed mayo	6
ATLANTIC PRAWN ROLLS jalapeño, dill, Marie Rose sauce	7

Meat

BACON WRAPPED DATES linguíça, Manchego, mustard 🍷	4.5
DUCK BARBACOA TACO taquero salsa, coriander 🍷	8.5 each
FOIE GRAS CRÈME BRÛLÉE pork crackling, marmalade brioche	9
DUCK & WAFFLE crispy leg confit, fried quail egg, mustard maple syrup	10

Bowl

PUY LENTIL & SWEET ONION RAGOUT miso yoghurt, spinach, toasted buckwheat 🍷🌱	5
CRISPY FISH SARNIES tartare sauce, watercress, lemon	7
TUNA MEATBALL SUB tomato sauce	7
DRY AGED BEEF SLIDER brioche bun, mature Cheddar, bacon chilli jam, caramelised onions, special sauce	9
BBQ-SPICED CRISPY PIG EARS 🍷	9

Dessert

MINI BANOFFEE PIE banana caramel, clotted cream 🌱	4
SALTED CARAMEL TRUFFLES 🌱	4
MINI CHOCOLATE FONDANT chocolate ganache 🍷🌱	5
LEMON MERINGUE WAFFLE lemon curd, Italian meringue, dill 🌱	6





AWARD-WINNING BAR PROGRAMME

Duck & Waffle is a celebration of culinary theatre, where ingredients are elevated to art and cocktails are delivered in the most unexpected ways.

Our beverage team collaborates closely with the culinary team to craft distinctive flavour combinations that make up our dynamic cocktail menu. The menu regularly changes, offering reimagined classic cocktails with an iconoclastic twist designed to surprise and delight with each visit.

[Explore our Beverage Book](#)



Thank you for your interest in hosting your next event at DUCK & WAFFLE

Contact Information:

londonevents@duckandwaffle.com

Phone 0203 640 7340

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