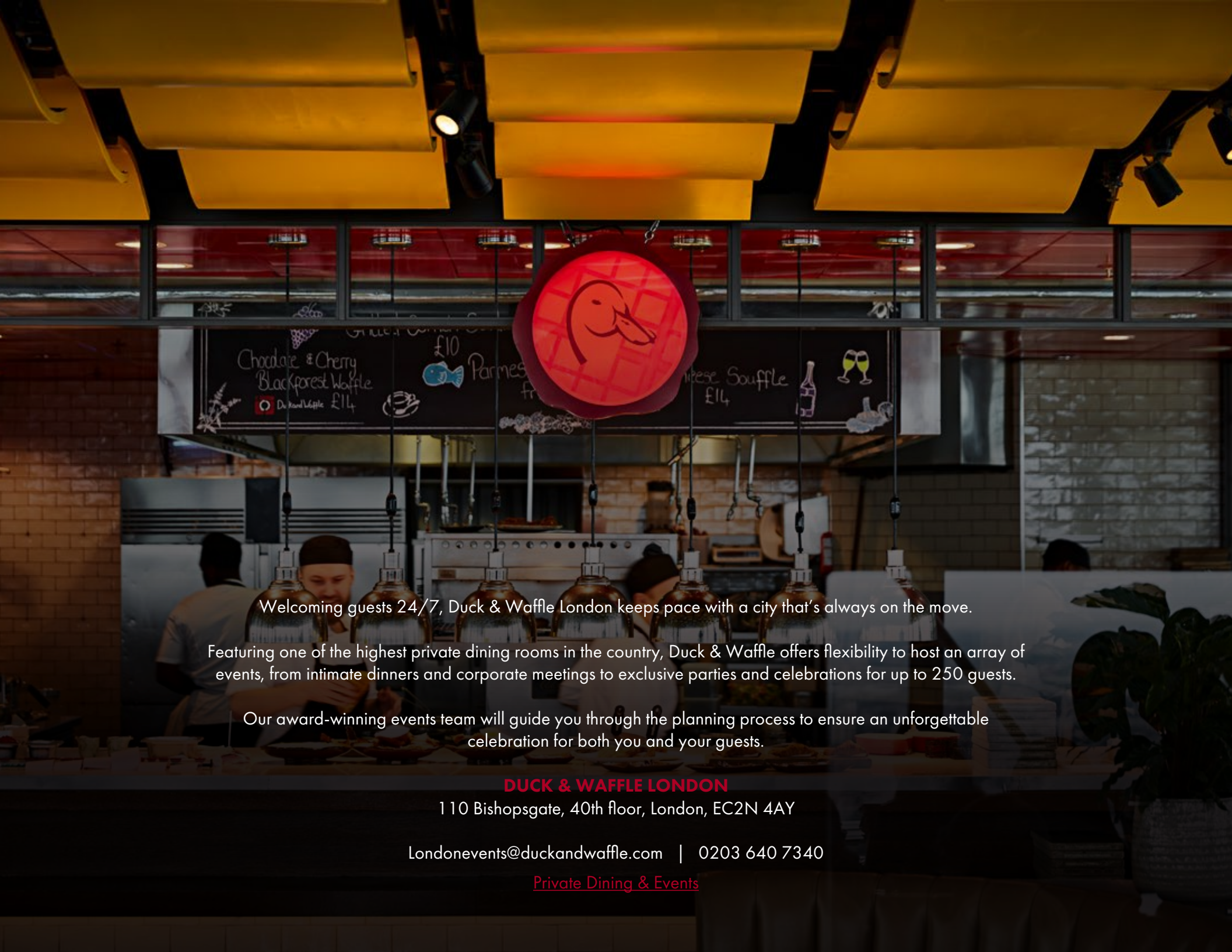




Duck & Waffle

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

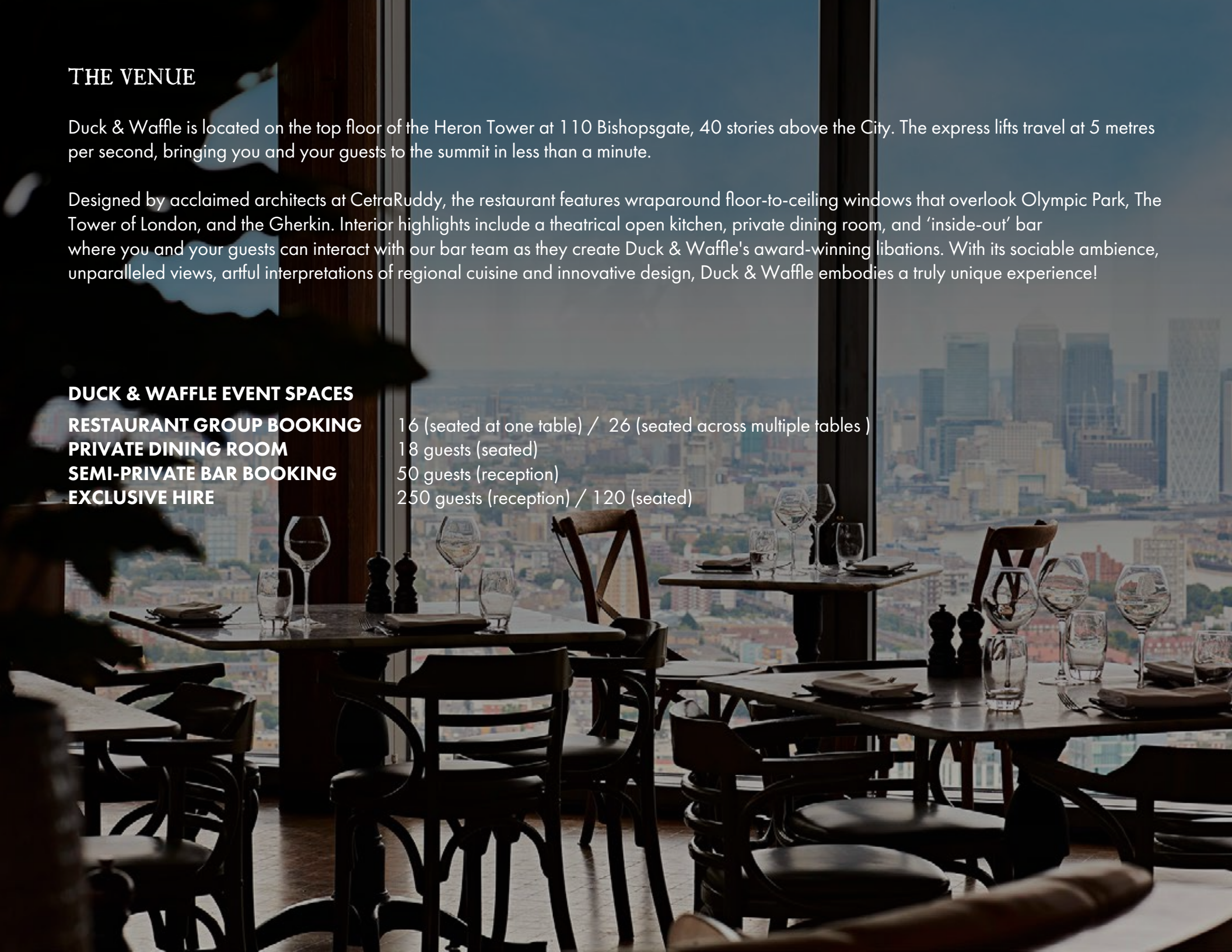
EXCLUSIVE HIRE

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

18 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 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 **Rigatoni Arrabbiata** with Datterini tomatoes, smoked chipotle, Parmesan, and basil. Complementing the menu are inventive desserts, including **Torrejas** with maple caramel apples; and a decadent **Chocolate Cake**.

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 Individual Choice Menu

£45 per person

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

to drink

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

VEGETARIAN BREAKFAST ☺ ☹

two eggs any style, dressed feta, spinach, roasted tomato, field mushrooms, hash brown, homemade baked beans

ENGLISH BREAKFAST

Elizabethan sausage, two scrambled eggs, smoked streaky bacon, roasted tomato, homemade baked beans, field mushrooms, hash brown, sourdough toast

DUCK & WAFFLE

Gressingham duck crispy leg confit, fried duck egg, mustard maple syrup

'WANNA BE' DUCK & WAFFLE ☺ ☹

crispy tempura oyster mushrooms, fried duck egg, mustard maple syrup

sweet upgrade for the table

FLUFFY PANCAKES 12
select two toppings: seasonal berries, Chantilly cream, maple syrup, chocolate sauce, or bacon

CARAMELISED BANANA ☺ 16
housemade hazelnut chocolate spread, vanilla ice cream, peanut crunch

CRÈME BRÛLÉE FRENCH TOAST ☺ 19.5
berry compote

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

FRESHLY BAKED PASTRIES ☺

GREEK YOGHURT ☺
homemade granola, honey

ELIZABETHAN SAUSAGE

FIELD MUSHROOMS

SCRAMBLED EGGS

HASH BROWNS

HOMEMADE BAKED BEANS

SOURDOUGH TOAST

ROASTED TOMATOES

SMOKED STREAKY BACON

sweet upgrade for the table - choose one additional £5 per person

FLUFFY PANCAKES

select two toppings: seasonal berries, Chantilly cream, maple syrup, chocolate sauce, or bacon

CARAMELISED BANANA ☺

housemade hazelnut chocolate spread, vanilla ice cream, peanut crunch

CRÈME BRÛLÉE FRENCH TOAST ☺

berry compote

☹ 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 15% 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

SPICY OX CHEEK DOUGHNUT

apricot jam, smoked paprika sugar

KING OYSTER MUSHROOM SKEWERS 🌱🌱

crispy shallots, pickled squash

DUCK & WAFFLE

Gressingham duck 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

SPICY OX CHEEK DOUGHNUT

apricot jam, smoked paprika sugar

LOBSTER ROLL

spicy Marie Rose sauce, brioche

KING OYSTER MUSHROOM SKEWERS 🌱🌱

crispy shallots, pickled squash

DUCK & WAFFLE

Gressingham duck 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 15% 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 🌾 🌱

dukkha, tahini

PUY LENTIL & SWEET ONION RAGOUT 🌱 🌱

miso yoghurt, spinach, toasted buckwheat

TARTARE OF BEEF

sourdough, smoked confit egg yolk, capers, parsley, chives, pickles & sriracha dressing

OCTOPUS CARPACCIO 🌾

orange, basil emulsion, early-harvest olive oil & fermented green chilli dressing

DUCK & WAFFLE

crispy leg confit, fried duck egg, mustard maple syrup

FOIE GRAS CRÈME BRÛLÉE

pork crackling & marmalade, brioche

TORREJAS 🌱

maple caramel apples, cinnamon ice cream

SELECTION OF ICE CREAM AND SORBET 🌾 🌱

3 scoops of your choice

vanilla, chocolate, rum and raisin, cinnamon, lemon, strawberry, blood orange, mango

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 🌾 🌱

dukkha, tahini

PUY LENTIL & SWEET ONION RAGOUT 🌱 🌱

miso yoghurt, spinach, toasted buckwheat

LOBSTER ROLL

spicy Marie Rose sauce, brioche

TARTARE OF BEEF

sourdough, smoked confit egg yolk, capers, parsley, chives, pickles & sriracha dressing

OCTOPUS CARPACCIO 🌾

orange, basil emulsion, early-harvest olive oil & fermented green chilli dressing

DUCK & WAFFLE

crispy leg confit, fried duck egg, mustard maple syrup

FOIE GRAS CRÈME BRÛLÉE

pork crackling & marmalade, brioche

RIGATONI ARRABBIATA 🌱

Datterini tomatoes, smoked chipotle, Parmesan, basil

TORREJAS 🌱

maple caramel apples, cinnamon ice cream

BISCOFF CHEESECAKE 🌱

Lotus Biscoff crumb, shaved white chocolate

SELECTION OF ICE CREAM AND SORBET 🌾 🌱

3 scoops of your choice

vanilla, chocolate, rum and raisin, cinnamon, lemon, strawberry, blood orange, mango

FILTER COFFEE & TEA

house selection

BRITISH CHEESE PLATE 🌱

membriolo, crackers

+£8 supplement

🌾 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 15% service charge will be added to the bill.

LUNCH & DINNER | PRIVATE DINING ROOM MENU

Order on the day

Group A la Carte Menu

3-courses | £85 per person

Add a selection of Snacks for the table for an extra £14.50 per person

BACON WRAPPED DATES 🍷	CHEESY POLENTA CROQUETAS 🍷🍷	NOCELLARA DEL BELICE & KALAMATA OLIVES 🍷🍷
linguiça, Manchego, mustard	black truffle mayo	

choose one from each section

starter

CAESAR SALAD 🍷

little gem lettuce, Parmesan, Aleppo, sourdough croutons

LOBSTER ROLL

spicy Marie Rose sauce, brioche

TARTARE OF BEEF

sourdough, smoked confit egg yolk, capers, parsley, chives, pickles & sriracha dressing

main

RIGATONI ARRABBIATA 🍷

Datterini tomatoes, smoked chipotle, Parmesan, basil

ROASTED SRIRACHA COD

masala sauce, puffed rice & yoghurt

DUCK & WAFFLE

crispy leg confit, fried duck egg, mustard maple syrup

*SIRLOIN AU POIVRE

350g native breed, 28 day dry aged

*48 hours notice, £30 supplement per person

dessert

CHOCOLATE MOUSSE 🍷🍷

lime caramel, chocolate ice cream

STICKY TOFFEE WAFFLE 🍷

butterscotch caramel sauce, clotted cream

SELECTION OF SEASONAL SORBET 🍷

CHOCOLATE CAKE

dark chocolate, chocolate sponge, chocolate mousse, chocolate mirror glaze, cacao nibs
supplement +£5

sides

supplement

TENDERSTEM BROCCOLI 🍷🍷 9
chermoula, toasted pumpkin seeds

TRUFFLE & PARMESAN FRIES 🍷🍷 11

GREEK SALAD 🍷🍷 8
tomatoes, cucumber, red onion,
aged feta, olives, oregano, olive oil

🍷 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 15% 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 🌱 🌱

~

SPICY OX CHEEK DOUGHNUT

apricot jam, smoked paprika sugar

DUCK BARBACOA TACOS 🌱

avocado, coriander, lime, salsa taquero

"THE WINGS"

spicy BBQ sauce, chilli, spring onions

~

DUCK & WAFFLE

Gressingham duck crispy leg confit, fried duck egg, mustard maple syrup

~

CARAMELISED BANANA WAFFLE 🌱

housemade hazelnut & chocolate spread, vanilla ice cream, peanut crunch



🌱 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 15% service charge will be added to the bill.

CANAPÉ

Available for exclusive venue hire and semi-private bar bookings

Canapé Menu

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

Meat

AGED BEEF TARTARE chives, pickled shallots & brioche	7
DUCK & WAFFLE duck rilette, egg yolk purée, melba toast waffle	10
CORONATION CHICKEN TACO lime & pickled golden raisins	5
MINI BEEF SLIDERS burger sauce, cheddar	7
HONEY MUSTARD GLAZED CHIPOLATAS	4
TRUFFLE CHICKEN PASTRY ROLL spiced brown sauce	6

Vegetarian

TRUFFLE & WILD MUSHROOM PASTRY ROLL	5
CHEESY POLENTA CROQUETAS black truffle mayo	4
SUN-DRIED TOMATO & MOZZARELLA ARANCINI confit garlic aioli	6
VEGGIE SLIDERS burger sauce, cheddar	6
CRISPY CAULIFLOWER FRITTERS blue cheese sauce	4

Vegan

PADRÓN PEPPERS lime, sea salt	5
GUACAMOLE TOSTADA pico de gallo	4
VINE TOMATO & BASIL BRUSCHETTA	4

Seafood

SMOKED SALMON ROULADE citrus crème, dill, sourdough	6
KING PRAWN SKEWERS chilli & yuzu mayonnaise	6.5
MINI PRAWN ROLL Marie Rose sauce & jalapeño	7
FISH SANDWICH crispy haddock, American cheese & tartare sauce	7

Bowl

PULLED BARBACOA DUCK guacamole, tomatillo salsa	14
PRAWN MASALA jasmine rice, yoghurt	15
RIGATONI ARRABBIATA aged parmesan ☺	12
HARISSA-BRAISED JACKFRUIT butter bean purée, crispy capers ☺	12

Dessert

BANOFFEE PIE salted caramel	4
CHOCOLATE CAKE raspberry, chocolate ganache ☺	5
CHOCOLATE & CARAMEL TRUFFLES	4
SEASONAL MACARONS	4
LEMON CURD WAFFLE	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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