



PRIVATE HIRE AT
THE GEORGE



WE'RE SO GLAD YOU FOUND US

We're delighted that our venue caught your eye, and we can't wait to show you why it's the ideal setting for your next event.

Whether you're planning a small, intimate gathering or a lavish celebration, our versatile spaces can be tailored to suit your needs.

Our menus feature fresh, innovative dishes and comforting British classics, offering a premium gastropub experience that's sure to impress your guests.

From your initial enquiry to the final toast, our team will work closely with you to ensure everything runs smoothly - making every celebration unforgettable, whatever the occasion.



THE PUB

CAPACITY: 84 SEATED | 134 STANDING

Looking to book your next function or event?

Our pub provides the choice of semi-private or exclusive hire with varied seating options perfect for any occasion.

A variety of bespoke food and beverage packages tailor made for your party are available upon request.



THE SNUG

CAPACITY: 25 SEATED | 25 STANDING

The Snug is the perfect setting for a relaxed and casual get-together.

Tucked away within the main bar area, this cosy space offers a semi-private retreat that still allows you to enjoy the vibrant atmosphere and lively buzz of our pub.

The Snug features complimentary Wi-Fi, attentive service from our dedicated team, and a selection of bespoke food and beverage packages designed to suit any occasion. Whether you're catching up with friends, hosting an informal meeting, or celebrating a special moment, The Snug provides a welcoming and comfortable backdrop for your event.



UPSTAIRS AT THE GEORGE

CAPACITY: 60 SEATED | 72 STANDING

We are pleased to present our elegant and sophisticated dining room, an exceptional setting for private events of both a corporate and social nature. This refined space offers an intimate and distinguished atmosphere, suitable for formal dinners, celebrations, and professional gatherings.

Our culinary team curates bespoke seasonal menus, thoughtfully designed to complement the tone and purpose of your event.

To discuss your requirements in greater detail, we invite you to contact our event planner to arrange a no-obligation consultation and private show-round. We look forward to assisting you in creating an occasion that is both seamless and memorable.



PRIVATE DINING ROOM

CAPACITY: 6-18 SEATED/STANDING

Are you seeking an alternative private space for meetings or intimate gatherings? Our private dining room offers the ideal setting.

Bathed in natural daylight and featuring views overlooking the Royal Courts, the room provides a bright and welcoming atmosphere. The space is equipped with complimentary Wi-Fi, a smart TV for presentations, and bespoke food and beverage packages tailored to meet your specific requirements.

Whether hosting a business meeting, private party, or special occasion, our private dining room combines comfort, functionality, and style to ensure a seamless and memorable experience.

SET MENU

TWO COURSE £38
THREE COURSE £45

STARTER

Lobster & Crab croquettes, bisque mayo, pink grapefruit, shaved fennel
Hoi sin mushroom spring roll, pickled cucumber,
spring onion and pickled ginger *(vg)*
Scotch egg, mustard mayonnaise

MAIN

Battered fish & chips, marrow fat mushy peas, curry sauce, tartare sauce
Sesame grilled sweetheart cabbage, gochujang glaze,
coconut yoghurt, crispy onions, herbs *(vg)*
Smoked chicken & leek pot pie, garlic mash, charred cabbage
10 oz Scotch 35-day dry aged Flat iron steak, peppercorn sauce, fries

DESSERT

Spiced apple & golden sultana base *(v)*
Sticky toffee pudding, butterscotch, maple pecans, clotted cream ice cream *(v)*
Caramelised white chocolate panna cota, coffe syrup, biscoff crumb

Please get in touch to discuss
your food and drink needs.

If you have any specific
dietary requirements or
allergies, just let us know,
we're happy to help.

BOARDROOM HIRE

£25 per person
Includes early access from 10am
Room Hire
Tea
Coffee
Pastries

BOARD MENUS

VEGETARIAN BOARD | £54 | 5-7 PEOPLE

Charred Padrón peppers, Sriracha sauce
Cheddar cheese royale, spring onion fritters, pickled pineapple, black bean and chilli crunch
Arancini, 'nduja
Sesame-free hummus, giant corn, fried sourdough
Crudités, pumpkin whipped feta, maple chilli, sage
Gordal olives

MIXED BOARD | £54 | 5-7 PEOPLE

Charred Padrón peppers, Sriracha sauce
Somerset charcuterie, apple Borettane onions
Buttermilk fried chicken, Korean BBQ sauce
Sesame-free hummus, giant corn, fried sourdough
Sausage roll, HP sauce
Lobster and crab croquettes, bisque mayo, pink grapefruit, shaved fennel

SANDWICH BOARD | £50 | 5-7 PEOPLE

Open heritage tomato sandwich, avocado, pickled peppers, Ve-Du-Ya Crematta®
Sirloin steak ciabatta, salsa verde, rocket, caramelised mustard onions
Crispy haddock sandwich, tartare sauce, black bean and chilli crunch
Smoked chicken wrap, avocado, sour cream, coriander, rose harissa

Please get in touch to discuss your food and drink needs. If you have any specific dietary requirements or allergies, just let us know, we're happy to help.

EXTRAS

PIMM'S STATION

SPRITZ STATION

PROSECCO STATION

12 FOR 10 ON ALL PACKAGED BOTTLES

MAGNUMS OF WINE & CHAMPAGNE

LATE LICENSE AVAILABLE

CONCESSIONS AT OUR HOTELS

FREQUENTLY ASKED QUESTIONS

WHAT TIME ARE YOU OPEN UNTIL?

We are licensed to serve alcohol from 12pm-11pm from Mon-Thurs, 12pm-12am on Fri & Sat and 12pm-10pm on Sundays. We can apply for a late license if you'd like the party to carry on a little longer. Feel free to ask for more information about this. For this there is a charge, we will also need at least 30 days' notice to arrange this.

CAN WE HAVE A DEDICATED MEMBER OF STAFF TO LOOK AFTER OUR PARTY?

Absolutely! Just let us know if you are interested in this whilst making your enquiry. That way, we can ensure that we have a team member on shift, dedicated to your booking.

DO YOU OFFER CATERING?

Depending on the event we provide a canapé service for standing events or alternatively 3 course menu for seated events. Choose from our existing menus or create your own bespoke menu for your special event.

DO YOU ALLOW EXCLUSIVE HIRE OF THE WHOLE PUB?

Yes we do! Please ask us for more details.

WHY IS THERE A MINIMUM SPEND?

When we allocate a space to a function booking, we forfeit that space for the use of other customers. Our minimum spend values have been determined by how much that space would make us should that space be used for usual trading on that date and time. To prevent losses, we need a guarantee that the space will continue to make at least, the minimum value that it would usually.

IS THERE A HIRE FEE?

We work with a minimum spend agreement which is met by any food and drinks purchases made by yourself or your party. (This includes pre-ordered food and drinks.)

To hire our Private Dining Room, we operate with a room hire fee, dependent on the date of your party. Please ask for further information.

DO YOU NEED A DEPOSIT?

Yes, in order to secure your booking, we require a deposit of 50% of your minimum spend. This is then deducted off your bill at the end of the event or refundable on the same card it was paid. Until your deposit is paid your booking is not confirmed, all bookings are allocated on a first come, first served basis.

ARE DOGS ALLOWED?

Pets are allowed at the pub downstairs but not upstairs in the dining room.

CAN I BRING MY OWN FOOD AND DRINK?

Unfortunately, not. Due to health, safety and liability, all food and drinks consumed on site must be provided by our wonderful kitchen and bar team. If you wish to bring your own celebratory cake, you are of course welcome to this and we'll happily store it on site.

ARE DECORATIONS ALLOWED?

Absolutely! Please feel free to decorate your area and tables however you wish. All we ask is that you refrain from bringing confetti or confetti filled balloons (because it's impossible to sweep it all up and we still find it weeks later) and that you only use white-tac when sticking up banners to avoid damage to the paintwork.

TERMS & CONDITIONS APPLY, PLEASE SPEAK TO A MEMBER OF STAFF FOR MORE INFORMATION.



The
GEORGE
IN THE STRAND

GET IN TOUCH

📍 213 Strand, Temple, London WC2R 1AP

☎ 020 7353 9638

✉ enquiries@georgeinthestrand.com

💻 georgeinthestrand.com

📷 @thegeorgestrand

