



THE
GREYHOUND

CELEBRATE

AT THE GREYHOUND

PRIVATE EVENTS & LARGE BOOKINGS

- BIRTHDAYS -

- WEDDING RECEPTIONS -

- CORPORATE GATHERINGS -

- CELEBRATIONS OF LIFE -

A photograph of a bar interior. In the foreground, a large, cylindrical pendant light with a fringed, metallic-looking shade hangs from the ceiling. Behind it, a bar counter is visible with several beer taps and a chalkboard menu. The menu lists 'Happy Hour! Monday - Friday 3pm - 6pm' and includes drinks like 'House white/red 175ml - £6', 'Pinks: Rosé or Guinness £6.00', and 'House spirit (50ml) with any mixer -> £10.00'. Shelves in the background are filled with various bottles of spirits and wine. The overall atmosphere is warm and inviting.

About Us

The Greyhound is an independent, local owned gastropub dedicated to the art of true hospitality. As a cornerstone of the Kew community, whether you are gathering for a morning off-site or hosting an intimate evening celebration, our venue is designed to elevate every occasion. We welcome you to reserve our spaces exclusively for your next event.

The First Floor



Charming, flexible, and bathed in natural light, the First Floor offers an elegant backdrop for your next special gathering.

Highlighted by classic architectural details, this versatile room transitions from intimate baby showers & private dining to corporate offsites & evening receptions.

AMENITIES

60 Standing
40 Seated
Television Screen
White Tablecloths
Microphone
Exclusive access
Private Toilets



The Garden

Fully weatherproofed and built for bringing people together, our Garden effortlessly adapts to any occasion, from family-friendly daytime get-togethers to vibrant late-night celebrations. Complete with ambient heaters, cosy booth seating, and an adjustable roof, the space ensures year-round comfort no matter the weather.



AMENITIES

- 100 Standing
- 70 Seated
- Television Screen
- Bluetooth Speaker
- Microphone
- Exclusive access
- Private Toilets





PRIVATE DINING MENU

£34 for 2 courses | £40 for 3 courses

STARTERS

Soup of the day (vg)
Freshly prepared and served with toasted sourdough

Bruschetta (v)
Toasted artisan bread topped with tomatoes, fresh basil, and olive oil

Calamari
Crispy squid served with rich garlic aioli

Croque monsieur swirl
Golden pastry swirled with savoury cheese and smoked cured ham

MAINS

Flat Iron Steak with Skin-on Fries
With peppercorn sauce and side salad

Seabass Fillet on Mash Potatoes
Pan-roasted seabass with buttery mashed potatoes and chive

Pork Belly with Mash Potatoes
Slow-braised pork belly served on a buttery mash and chive

Mushroom Parcel (vg)
Served with creamy mash and rich gravy

DESSERTS

Sticky Toffee Pudding with Vanilla Ice Cream

Brownie with Salted Caramel Ice Cream (vg, gf)

Panna Cotta with Mixed Berry Coulis



SHARING BOARDS

Beef Burger Sliders

£70

Gluten

Chicken Burger Sliders

£70

Gluten

· Mini Fish & Chips

£70

Gluten, Eggs, Fish, Sulphur

Vegan Burger Sliders

£65

Gluten, Soya

Chip Platter

£30



Canapes

3 for £12

Minimum of 10 per canape

Bruschetta

Diced heritage tomatoes served on toasted crostini

Burrata

Creamy burrata with rich tomato relish on a crisp croute

Chorizo

Pan-seared chorizo bites infused with sweet honey

Shepherd's Pie

In light puff pastry and topped with pipe-creamed mash



Our Drinks Packages

Prosecco | £6pp

Guests are welcomed with a chilled glass of Prosecco upon arrival.

Wine | £14pp

Includes half a bottle of house wine per guest with dinner, with a choice of red, white or rosé.

Cocktail Jugs | £30

Guests enjoy a jug of Aperol Spritz or Pimm's to share throughout their event.

Beer Tower | £30

Includes a beer tower of Amstel or Camden Hells, served during your event.



Our Dining Packages

The Celebration | £40

Commence the evening with a chilled glass of Prosecco, leading into an indulgent two course dining experience featuring our chef's specialties.

The Grand Toast | £60

An extraordinary dining experience beginning with a welcoming glass of celebratory Prosecco. Dinner is served alongside half a bottle of house wine per guest, accompanying an exceptional three course feast thoughtfully crafted for the occasion.