CÉ LA VI



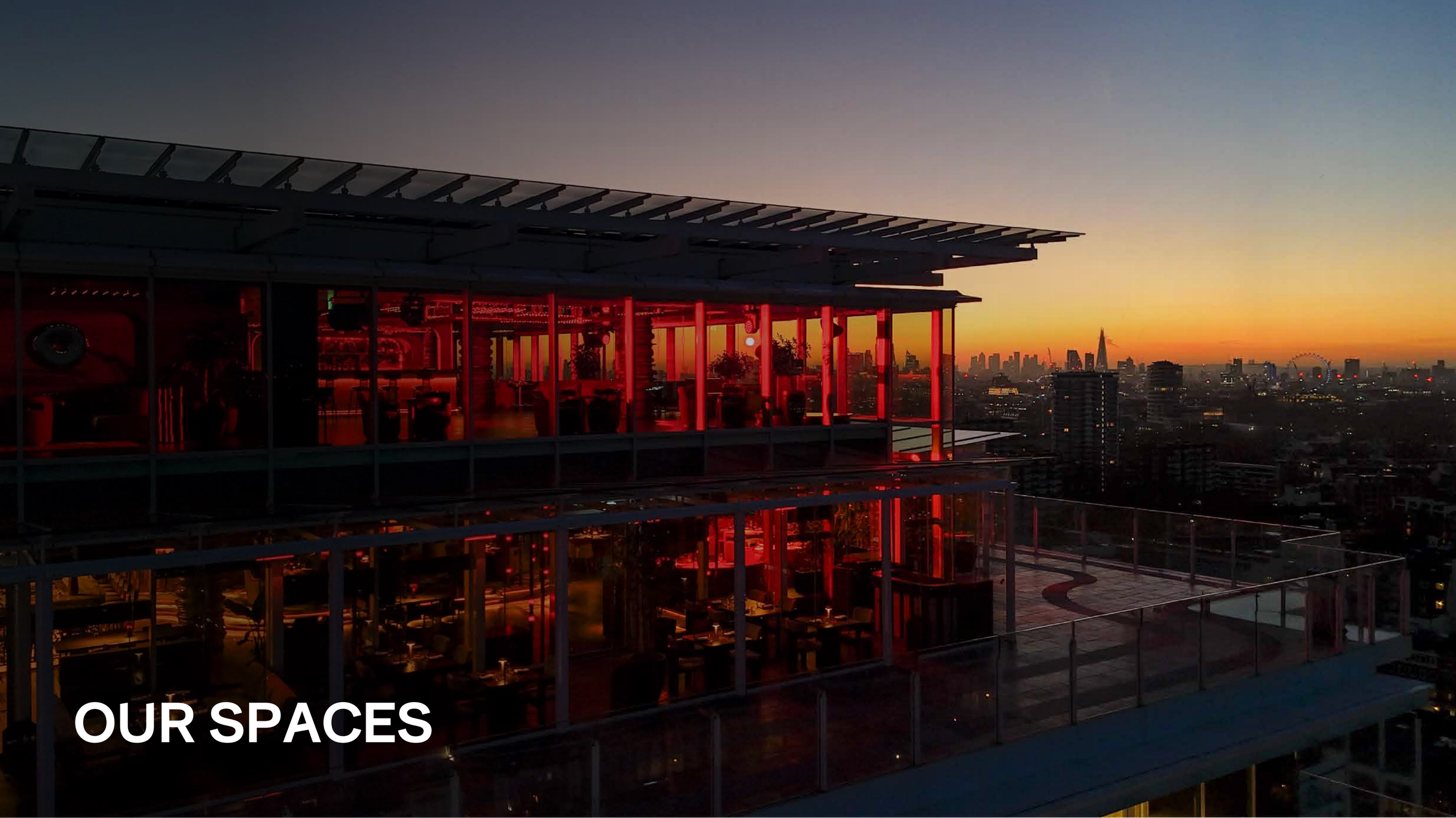
CHRISTMAS BROCHURE

The festive season is a time to celebrate achievements, strengthen connections and create lasting memories with those who matter most.

Set against London’s iconic skyline, our festive spaces provide an exceptional backdrop for celebrations of every kind.

From intimate dinners to large scale corporate events, our dedicated team will bring your vision to life with exceptional dining, attentive hospitality and seamless service. Celebrate the season together and create memories that will shine long after the festivities come to an end.



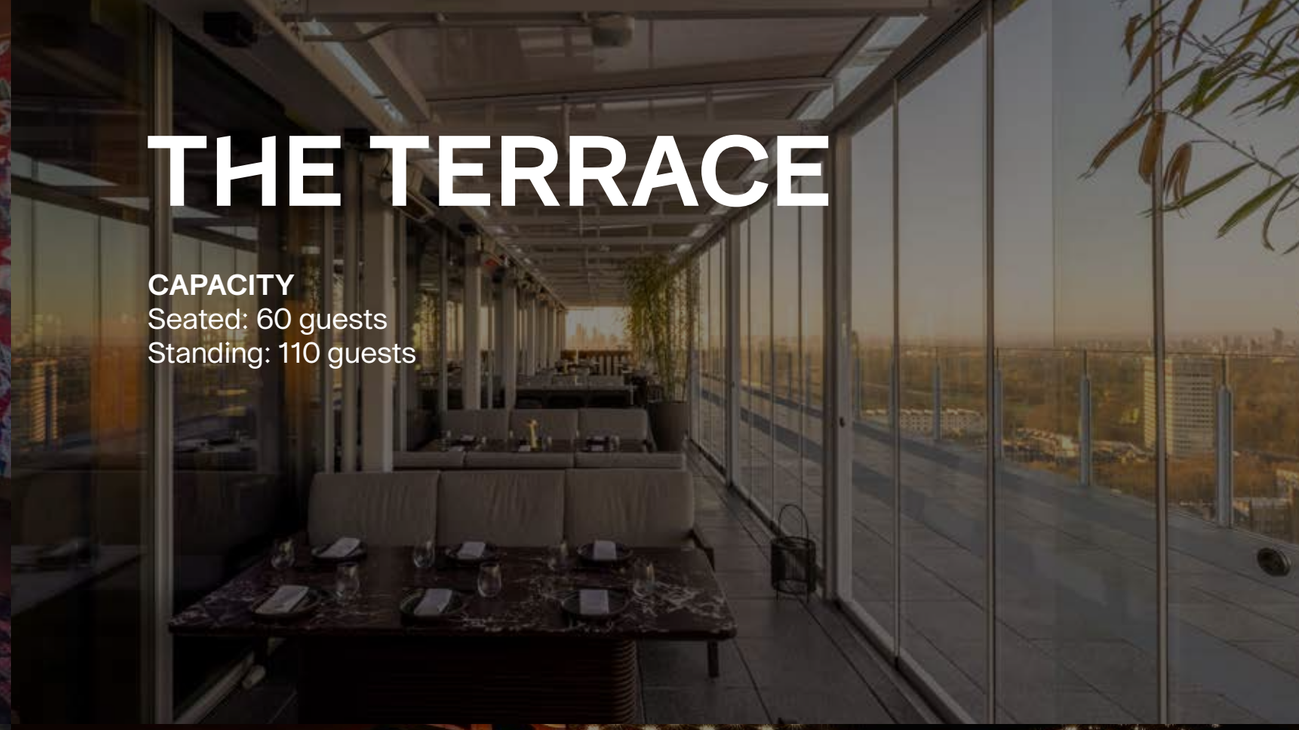


OUR SPACES



THE NOOK

CAPACITY
Seated: Up to 16 guests



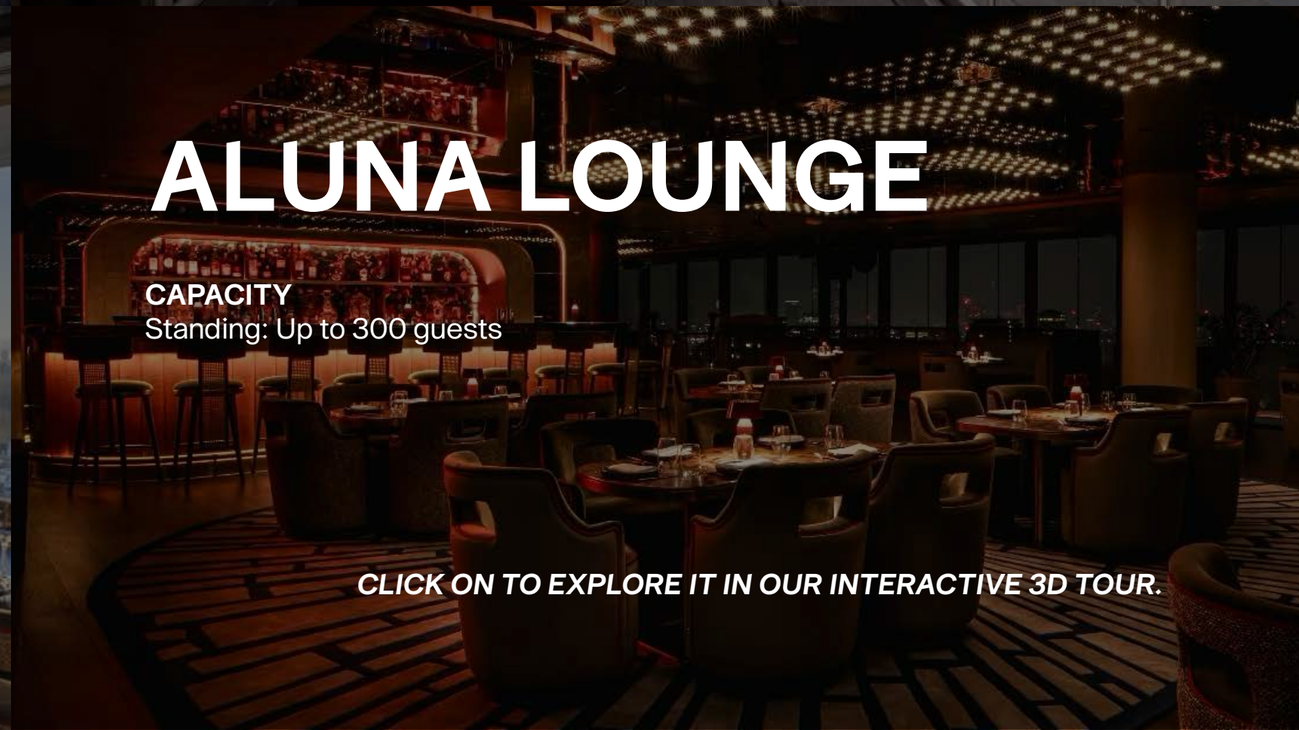
THE TERRACE

CAPACITY
Seated: 60 guests
Standing: 110 guests



SOUTH SIDE DINING

CAPACITY
Seated: 17 - 30 guests



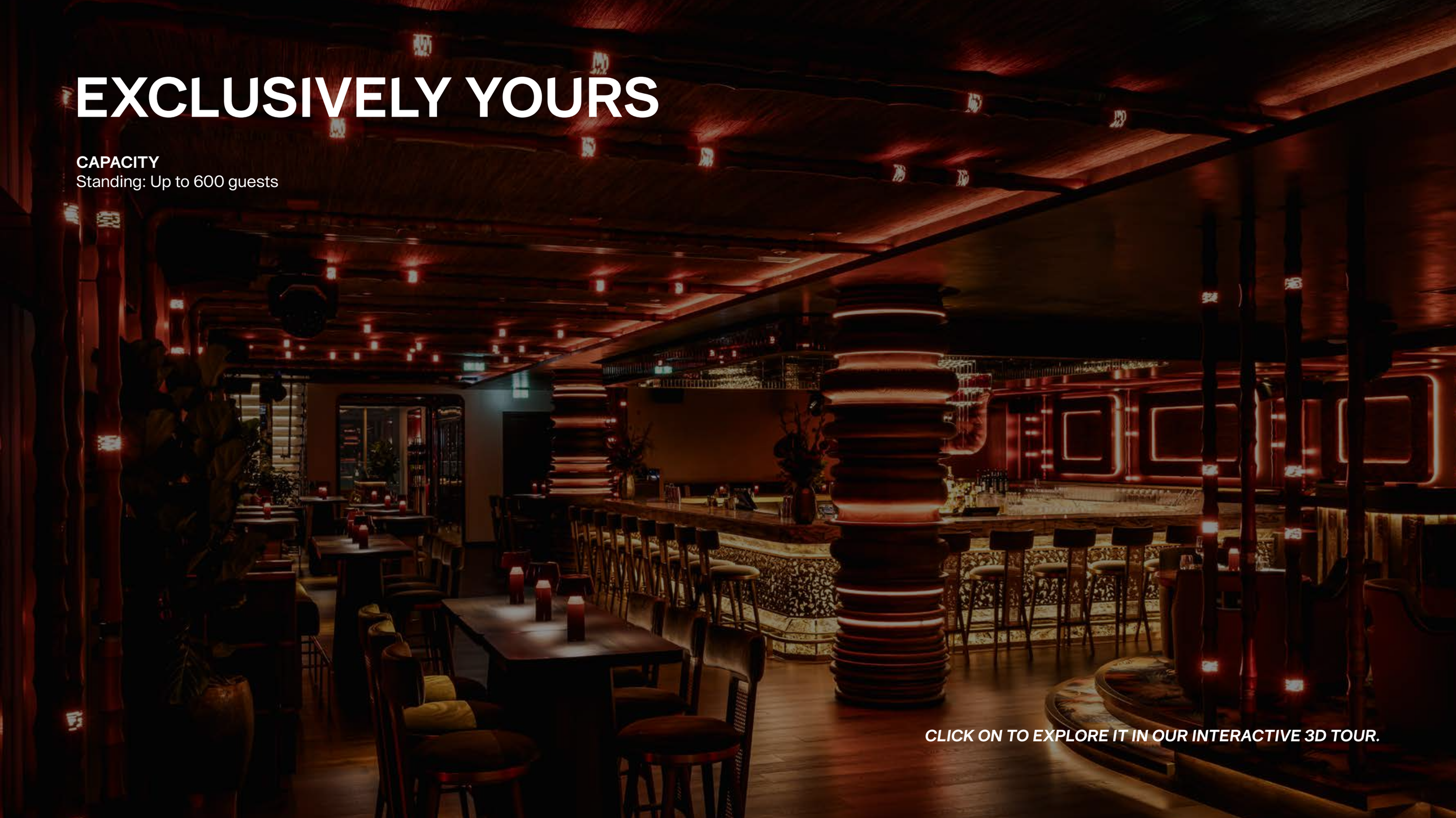
ALUNA LOUNGE

CAPACITY
Standing: Up to 300 guests

CLICK ON TO EXPLORE IT IN OUR INTERACTIVE 3D TOUR.

EXCLUSIVELY YOURS

CAPACITY
Standing: Up to 600 guests



CLICK ON TO EXPLORE IT IN OUR INTERACTIVE 3D TOUR.



FESTIVE MENUS

CANAPÉS

VEGETARIAN / VEGAN

AVOCADO MAKI
Takuan, cucumber (vg)

KIMCHI FRITTERS
Maldon sea salt (vg)

MIXED MUSHROOM DUMPLING
Chilli crunch, black vinegar (vg)

PADRÓN PEPPERS
Togarashi seasoning (vg)

VEGETABLE CRYSTAL DUMPLING
Chilli crunch, black vinegar (vg)

SEASONAL VEGETABLE TEMPURA
Yuzu soy, togarashi shichimi (vg)

MEAT

CHICKEN SKEWERS
Satay sauce, coriander cress

BRAISED BEEF BAO BUNS
Short rib, soy glaze, coriander, red chilli, fried onion

BEEF SKEWERS
Black pepper sauce, crispy onion

FISH & SHELLFISH

MINCED TUNA
Cured yolk, takuan, kalamansi ponzu

GRILLED SALMON
Scottish salmon, maldon salt

SHRIMP TEMPURA
Red chilli, spring onion, mango mayo

TUNA TATAKI
Bluefin tuna, ponzu, cashew nuts, black rice pops

BLACK COD CROQUETTES
Dynamite sauce, dill

PRAWN TEMPURA MAKI
Mentaiko aioli, avocado, furikake

SEARED SALMON MAKI
Avocado, shiso leaf, yuzu miso

DESSERTS

TAPIOCA MOUSSE
Coconut milk, mango compote, caramelised pineapple (vg)

DARK CHOCOLATE & MATCHA BROWNIES (v)

CHOCOLATE CHOUX
Pistachio, dark chocolate namelaka, pistachio tuile (v)

VANILLA TARTLET, SEASON FRUITS
Vanilla crème pâtissière, mini tart, seasonal fruits, citrus glaze (v)

SEASONAL FRUIT SKEWERS (vg)

MINI CONES
Matcha cremux, roasted pistachio

INDIVIDUAL CANAPÉS

~~7~~.50 each

PREMIUM CANAPÉS

WAGYU BEEF GYOZA 10
Soy sesame dip

BEEF TARTARE 10
Garlic aioli, confit egg yolk, miso

WAGYU BEEF SKEWERS 12
Black pepper sauce, crispy onion

LOBSTER MAKI 12
Orange koshu mayo, orange tobiko

CAVIAR HERITAGE SIBERIAN 15
Chopped red onion, chives, egg white, miso egg yolk, pickled myoga, wasabi crème fraîche

(v): vegetarian, (vg): vegan. Prices are inclusive of VAT and a discretionary service charge of 15% will be added to your bill.
Please note that menu items are subject to availability due to seasonal and supplier variations, and suitable substitutions may be made where needed.

BOWLS

VEGETARIAN / VEGAN

BLACK TRUFFLE "SUSHI RICE" RISOTTO 12
Butternut squash, fresh truffle (v)

ROASTED KABOCHA PUMPKIN & WINTER BLACK TRUFFLE 12
Truffle tofu cream, pumpkin seeds furikake, fresh black truffle (vg)

KIMCHI FRIED RICE 12
Sushi rice, house kimchi, umami seasoning (vg)

MEAT

SATAY CHICKEN THIGH 12
Coconut rice

KIMCHI FRIED RICE & CONFIT DUCK 12
Sushi rice, aged kimchi, slow pulled duck leg, umami seasoning

BEEF FILLET 12
Peppercorn sauce, king oyster mushrooms

FISH / SHELLFISH

SEA BASS 12
Miso mash potato

GRILLED SALMON 12
Scottish salmon, cauliflower & vanilla purée, cauliflower relish

LATE NIGHT SNACKS

CHICKEN BAO BUNS 9
Soy glaze, spring onion, crispy shallots

VEGETABLE BAO BUN 9
Hoisin sauce, spring onion, crispy shallots (vg)

BRAISED BEEF BAO BUNS 9
Short rib, galbi glaze, coriander, red chilli, fried onion

FRENCH FRIES 9
Chilli mayo (v)

PRAWN TEMPURA CONES 9
Spicy mayo

LUNCH MENU ~~70~~pp

STEAMED EDAMAME
Tom yum salt

BLACK COD CROQUETTES
Dynamite sauce, dill

ROASTED KABOCHA PUMPKIN & WINTER BLACK TRUFFLE
Truffle tofu cream, pumpkin seeds furikake, fresh black truffle (vg)

GRASS FED BRITISH RIBEYE
Kombu butter

BLACK TRUFFLE "SUSHI RICE" RISOTTO
Butternut squash, parmesan mousse, fresh truffle

MISO MASHED POTATO
Brown butter breadcrumbs (v)

MIXED GREEN SALAD
Kalamansi ponzu sauce (vg)

TAPIOCA MOUSSE
Coconut milk, mango sorbet, mango compote, caramelised pineapple (vg)

SELECTION OF ICE CREAM AND SORBET
Chef's selection (v) (vg)

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SIGNATURE SHARING MENU 80pp

APPETISERS

STEAMED EDAMAME
Tom yum salt

STARTERS

SHRIMP TEMPURA
Red chilli, spring onion, mango mayo

WAGYU TATAKI
Gochujang, maple syrup, cashews

ROASTED KABOCHA & FRESH BLACK TRUFFLE
Truffle tofu cream, pumpkin seeds furikake, tomato gel (vg)

MAINS

GRILLED SALMON
Scottish salmon, cauliflower & vanilla purée, cauliflower relish

SATAY CHICKEN BREAST
Coconut rice, peanut satay sauce, coriander, red chilli

MUSHROOM TOBANYAKI
Wild mushrooms, coconut, yuzu, poached egg, black truffle (v)

SIDES

MISO MASHED POTATO
Brown butter breadcrumbs (v)

GRILLED TENDERSTEM BROCCOLI
Sugarcane vinaigrette, baby carrots, ginger (vg)

DESSERTS

TAPIOCA MOUSSE
Coconut milk, mango sorbet, mango compote, caramelised pineapple (vg)

RASPBERRY CHEESECAKE
Yuzu gel, vanilla shortbread (v)

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DELUXE SHARING MENU 100pp

APPETISERS

STEAMED EDAMAME
Tom yum salt

PADRÓN PEPPERS
Togarashi seasoning (vg)

STARTERS

SHRIMP TEMPURA
Red chilli, spring onion, mango mayo

BEEF SKEWERS
Black pepper sauce, crispy onion

SALMON NEW STYLE
Yuzu-jang sauce, pickled nashi pear, yuzu kosho

KING OYSTER MUSHROOMS
Miso, sweet potato, spring onion (vg)

MAINS

GRILLED SALMON
Scottish salmon, cauliflower & vanilla purée, cauliflower relish

MUSHROOM TOBANYAKI
Wild mushrooms, coconut, yuzu, poached egg, black truffle (v)

35 DAYS DRY AGED GRASS FED RIB EYE 250G
British beef, kombu butter

SIDES

CAULIFLOWER SAUTÉ
Tahini, sweet chilli sauce, pickled red chilli, garlic chips (v)

MISO MASHED POTATO
Brown butter breadcrumbs (v)

MIXED GREEN SALAD
Kalamansi ponzu sauce (vg)

DESSERTS

TAPIOCA MOUSSE
Coconut milk, mango sorbet, mango compote, caramelised pineapple (vg)

MATCHA BRÛLÉE
Coconut sorbet, crunchy white chocolate (v)

SELECTION OF ICE CREAM AND SORBET (vg/v)

(v): vegetarian, (vg): vegan. Prices are inclusive of VAT and a discretionary service charge of 15% will be added to your bill.
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PREMIUM SHARING MENU 120pp

APPETISERS

STEAMED EDAMAME
Tom yum salt

BLACK COD CROQUETTES
Dynamite sauce, dill

STARTERS

SHRIMP TEMPURA
Red chilli, spring onion, mango mayo

CHICKEN SKEWERS
Satay sauce, coriander cress

ROASTED KABOCHA & FRESH BLACK TRUFFLE
Truffle tofu cream, pumpkin seeds furikake, tomato gel (vg)

WAGYU BEEF TATAKI
Gochujang, maple syrup, cashews

CRISPY DUCK SALAD
Crispy aromatic duck, pine nuts, pomelo, pomegranate

MAINS

CHILEAN BASS
Kimchi yuzu sauce, pickled Granny Smith apple, sesame seeds

IMPERIAL KING PRAWN
Pear-jang glaze, pickled nashi pear, pumpkin furikake, garlic aioli

BLACK TRUFFLE "SUSHI RICE" RISOTTO
Butternut squash, parmesan mousse, fresh truffle

WAGYU TENDERLOIN
Kombu butter

SIDES

MISO MASHED POTATO
Brown butter breadcrumbs (v)

KIMCHI FRIED RICE
Red chilli, crispy onion (v)

GRILLED TENDERSTEM BROCCOLI
Sugarcane vinaigrette, baby carrot, ginger (vg)

DESSERTS

TAPIOCA MOUSSE
Coconut milk, mango sorbet, mango compote, caramelised pineapple (vg)

RASPBERRY CHEESECAKE
Yuzu gel, vanilla shortbread (v)

MATCHA BRÛLÉE
Coconut sorbet, crunchy white chocolate (v)

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BEVERAGES

CLASSIC COCKTAILS

MARGARITA 17
Patrón Silver, Cointreau, lime

MOSCOW MULE 17
Grey Goose Original, lime, ginger beer, mint

NEGRONI 17
Bombay Sapphire, Campari, Cocchi di Torino

CÉ LA VI SIGNATURE COCKTAILS

SHISO MARGARITA 19
Patrón Reposado, shiso & red chilli reduction, Cointreau, lime, aromatic bitters

IMPERIAL COSMO 19
Grey Goose Vodka, raspberry, Thai basil, lemon, St-Germain, Champagne

SICHUAN PALOMA 19
Patrón Silver, strawberry & Sichuan pepper cordial, lime, grapefruit soda

NON-ALCOHOLIC COCKTAILS

THE RITUAL 11
Seedlip Garden 108, mint & cucumber, apple cider vinegar, elderflower, lemon

MOCKARITA 11
Clean T Non-Alcoholic Tequila, orange & Thai molasses, lime

HOUSE SPIRIT & MIXERS

VODKA Single 12 / Double 17
Grey Goose

GIN Single 12 / Double 17
Bombay Sapphire

RUM Single 12 / Double 17
Bacardi Carta Blanca

WHISKY Single 12 / Double 17
Maker's Mark Bourbon

SOFTS DRINKS

JUICE 4.50
Orange
Grapefruit
Apple
Pineapple

CARBONATED 4.50
Coca-Cola
Coca-Cola Zero
Ginger Ale
Ginger Beer
Lemonade
Tonic Water
Soda Water
Grapefruit Soda
Roasted Pineapple Soda

BEER

NOAM LAGER 8.50
LUCKY SAINT 8

Prices are inclusive of VAT and a discretionary service charge of 15% will be added to your bill.
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WINES

By the bottle

SPARKLING & CHAMPAGNE

NV	CRÉMANT D'ALSACE BRUT, CUVÉE JULIEN, DOPFF, FRANCE	~~77~~
2019	RATHFINNY CLASSIC CUVÉE, SUSSEX, ENGLAND	100
2019	RATHFINNY ROSÉ, SUSSEX, ENGLAND	105
NV	LAURENT PERRIER, LA CUVÉE CHAMPAGNE, FRANCE	120
NV	LAURENT PERRIER, CUVÉE ROSÉ CHAMPAGNE, FRANCE	180

WHITE

2025	UNDURRAGA CHARDONNAY, CHILE	~~45~~
2025	PEGÕES, 'SANTO ISIDRO WHITE', PORTUGAL	~~49~~
2025	LEME, LOUREIRO ALVARINHO , PORTUGAL	~~54~~
2024	RIESLING, SAINT CLAIR ORIGIN, NEW ZEALAND	~~57~~
2025	GAVI DI GAVI, LA GIUSTINIANA LUGARARA, ITALY	~~70~~
2025	SAUVIGNON BLANC, TINPOT HUT, NEW ZEALAND	~~72~~

Prices are inclusive of VAT and a discretionary service charge of 15% will be added to your bill.
Please note that menu items are subject to availability due to seasonal and supplier variations, and suitable substitutions may be made where needed.

WINES

By the bottle

RED

2025	UNDURRAGA CARMÉNÈRE GRAN RESERVA, CHILE	45
2024	PEGÕES, ‘SANTO ISIDRO RED’, PORTUGAL	50
2024	CABERNET FRANC, TERROIR ÚNICO VINOS DE MONTAÑA, ZORZAL	52
2020	GARNACHA, FINCA ANTIGUA	60
2024	DOMAINE DE LA SOLITUDE, FAMILLE LANÇON, FRANCE	68
2024	MALBEC, PACHECO PEREDA ORGANIC	75

ROSÉ

2025	VALDEMAR RIOJA ROSÉ, SPAIN	48
2025	REGALEALI LE ROSÉ, ITALY	68
2024	ULTIMATE PROVENCE ROSÉ, FRANCE	86

Prices are inclusive of VAT and a discretionary service charge of 15% will be added to your bill.
Please note that menu items are subject to availability due to seasonal and supplier variations, and suitable substitutions may be made where needed.



EVENT PACKAGES

SEATED DINING PACKAGES

CHRISTMAS LUNCH PACKAGE

140 per person

- GLASS OF BUBBLES TRAYED ON ARRIVAL
- FESTIVE 4 COURSE SHARING STYLE LUNCH
- DEMI BOTTLE OF SOMMELIER CHOICE WINE
- HALF A BOTTLE OF WATER PER PERSON

FORMAL THREE COURSE PLATED PACKAGE

195 per person

- FESTIVE COCKTAIL, TRAYED ON ARRIVAL
- 3 COURSE PLATED DINING MENU
- DEMI BOTTLE OF SOMMELIER CHOICE WINE
- HALF A BOTTLE OF WATER PER PERSON

CHRISTMAS DINNER SEATED PACKAGE

162 per person

- GLASS OF BUBBLES TRAYED ON ARRIVAL
- FESTIVE 4 COURSE SHARING STYLE DINNER
- DEMI BOTTLE OF SOMMELIER CHOICE WINE
- HALF A BOTTLE OF WATER PER PERSON

PREMIUM SEATED DINNER PACKAGE

230 per person

- 45 MINUTE BOTTOMLESS BUBBLES RECEPTION
- 4 PIECE FESTIVE CANAPÉ SELECTION, TRAYED ON ARRIVAL
- PREMIUM 4 COURSE SHARING STYLE DINNER
- DEMI BOTTLE OF SOMMELIER CHOICE WINE
- HALF A BOTTLE OF WATER PER PERSON

All food and beverage packages are inclusive of VAT and service charge. Food and beverage packages are charged on top of any room hire where applicable, and include a dedicated events manager to assist in planning your event, in-house furniture, tasteful festive theming, required security, skyline views, cutlery, crockery, dedicated service team, cloakroom and toilet facilities.

STANDING RECEPTION CHRISTMAS PACKAGES

SIGNATURE STANDING RECEPTION PACKAGE

150 per person

- 45 MINUTE BOTTOMLESS BUBBLES RECEPTION
- 4 PIECE CANAPÉ SELECTION, TRAYED ON ARRIVAL
- 3 BOWLS PER PERSON
- BAR TAB TOWARDS 4 ADDITIONAL DRINKS OF BEER, WINE, SPIRITS AND SOFTS

DELUXE STANDING RECEPTION PACKAGE

280 per person

- FESTIVE COCKTAIL AND/OR BUBBLES TRAYED ON ARRIVAL
- 5 PIECE PREMIUM CANAPÉ SELECTION, TRAYED ON ARRIVAL
- 5 BOWLS PER PERSON
- BAR TAB TOWARDS 5 ADDITIONAL DRINKS OF COCKTAILS, BUBBLES, BEER, WINE, SPIRITS AND SOFTS

OPTIONAL ADD ONS

	Starting price
3 PIECE CANAPÉ SELECTION, TRAYED ON ARRIVAL	22.50
BRANDED ICE CUBES / BAO BUNS	Quantity dependent
UPGRADE ANY PACKAGE TO INCLUDE CHAMPAGNE	20
TECHNICIAN TO OPERATE IN HOUSE LIGHTING AND SOUND	375
HIRED FURNITURE TO ACCOMMODATE ROUND TABLE SETUPS, LINEN (PRICE ADDED DEPENDING ON FINAL ORDER).	

AVAILABLE ON REQUEST

ENTERTAINMENT INCLUDING

- DJ
- LIVE BAND
- WALKABOUT ENTERTAINMENT
- DANCERS

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NEW YEAR'S EVE EARLY DINING

195 per person (includes welcome glass of Champagne)
All Dishes Are Served To Share | 5PM - ~~7~~PM

APPETISERS

EDAMAME
Tom yum sea salt

CHILEAN BASS CROQUETTES
Lemongrass, kaffir lime and spicy mayo

STARTERS

ALASKAN CRAB SALAD
Alaska king crab, avocado, curry oil oscietra caviar

YELLOWTAIL
Lemongrass, coriander oil

MAINS

STONE BASS
Mangetout, Asian coconut reduction, red chilli

WAGYU FILLET
Australian Wagyu fillet, black truffle jus

SIDES

TRUFFLE MASH POTATO
Black truffle (v)

GRILLED TENDERSTEM BROCCOLI
Sugarcaine vinaigrette, baby carrot, ginger (vg)

DESSERTS

TAPIOCA MOUSSE
Roasted caramel glazed pineapple, tapioca mousse (vg)

JAPANESE TRUFFLES
Chocolate, matcha, kaffir lime (v)

For bookings contact: reservations-uk@celavi.com

(v): vegetarian, (vg): vegan. Prices are inclusive of VAT and a discretionary service charge of 15% will be added to your bill.

NEW YEAR'S EVE MAIN DINING EXPERIENCE

535 per person (includes bottomless champagne until 12:30AM, The Function Band entertainment, midnight countdown + toast, access to afterparty)
All Dishes Are Served To Share | 8PM - LATE

APPETISERS

DUCK BAO
Mini duck bao bun

EDAMAME
Tom yum sea salt

CHILEAN BASS CROQUETTES
Lemongrass, kaffir lime and spicy mayo

STARTERS

TUNA TARTARE AND CAVIAR
Toro tuna tartare, coconut, vintage caviar, sushi rice cracker

ALASKAN CRAB SALAD
Alaska king crab, avocado, curry oil, oscietra caviar

YELLOWTAIL
Lemongrass, coriander oil

KAGOSHIMA NIGIRI
A5 Wagyu sirloin

MAINS

For bookings of 2 guests, please choose one main per person

KOMBU ROASTED LOBSTER
Mushroom & green pepper, shio koji

STONE BASS
Mangetout, Asian coconut reduction, red chilli

WAGYU FILLET
Australian Wagyu fillet, black truffle jus

LAMB CHOPS
Black miso marinade

SIDES

TRUFFLE MASH POTATO
Black truffle (v)

GRILLED TENDERSTEM BROCCOLI
Sugarcaine vinaigrette, baby carrot, ginger (vg)

DESSERTS

TAPIOCA MOUSSE
Roasted caramel glazed pineapple, tapioca mousse (vg)

CHAMPAGNE AND STRAWBERRIES
Champagne mousse (v)

JAPANESE TRUFFLES
Chocolate, matcha, kaffir lime (v)

For bookings contact: reservations-uk@celavi.com

(v): vegetarian, (vg): vegan. Prices are inclusive of VAT and a discretionary service charge of 15% will be added to your bill.

CONTACT US

FOR ENQUIRIES

Email
events-uk@celavi.com

ADDRESS
1 Paddington Square, 17th & 18th Floor, London, W2 1DL

