



YANNICK ALLÉNO

The Modernist Maestro.

Chef Yannick Alléno is widely regarded as one of the world's finest chefs, holding 17 Michelin stars across his 21 restaurants around the globe. He is known for reinventing modern French cuisine and creating a truly personal cooking style. His dishes are rooted in traditional gastronomy but evolved through contemporary techniques and his relentless creative curiosity.

Embracing the culinary heritage handed down by Auguste Escoffier, Chef Yannick takes the fundamentals and transforms them to create a unique interpretation. He celebrates traditional sauces but uses extraction, fermentation and cryoconcentration to capture the quintessence of the flavours, just as a perfumier balances fragrances.





OUR SPACES

From Intimate Celebrations to Grand Occasions.

Envision your guests immersed in the culinary artistry of our Chefs, surrounded by the refined elegance of Pavyllon London. From vibrant moments at the bar to elegant dining settings, each space offers its own distinctive atmosphere while maintaining the unmistakable Pavyllon experience.

With a selection of private and semi-private spaces available, every event can be thoughtfully tailored to your vision. Whether you are planning an intimate celebration, a professional gathering, or a standout dinner party, our Events Team will work with you to create an experience that feels seamless, personal, and memorable.

PAVYLLON

Private Dining Room.

Our stunning private dining room offers versatile layout options to seat between 8 to 40 people, for your perfect tailor-made event. A backdrop of picturesque Mayfair views and natural daylight make this unique space the ideal location for showstopping celebrations and intimate dining affairs.







COMBINED SPACES

Two private areas united for up to 100 guests.

For grander occasions, we open the doors to both of our private areas, seamlessly blending them into a single, expansive venue. This allows for a total standing capacity of 100 people, ensuring your larger events are as intimate and bespoke as you desire.

THE COUNTER

An intimate view into the kitchen.

Our favourite spot - The Counter, offers a semi-private setting with a front-row view of the kitchen in action. Experience the full Pavyllon London ambiance and immerse yourself in culinary theatre while hosting your perfect event. The Counter can accommodate up to 30 guests.





MAIN DINING ROOM

Refined dining with a sense of occasion.

Enjoy a semi-private setting within our elegant dining room. This exclusive area offers an intimate ambiance, seamlessly blending the lively atmosphere of the main dining room with the privacy needed for your special occasion. Ideal for gatherings of up to 32 guests, or 62 split across two areas, it ensures a memorable dining experience tailored to your needs.

BAR ANTOINE

Vibrant receptions in a lively setting.

Immerse yourself in the exclusive ambiance of our bar, perfect for standing receptions of up to 70 guests. This stylish space offers a sophisticated setting, ensuring a memorable event tailored to your needs. Enjoy personalised service and a curated selection of drinks and light bites in a vibrant yet private atmosphere.





THE TERRACE

Al fresco gatherings with effortless style.

Experience the charm of our unique terrace. An ideal setting for an al fresco event in the heart of Mayfair, this stunning open-air space offers a serene private environment with seating for up to 30 guests, or standing for up to 50 guests. Allow the seasonal décor to be the picturesque backdrop for an unforgettable lunch, dinner or cocktail reception.

FULL VENUE HIRE

Exclusive access to the entire restaurant.

For the ultimate expression of privacy and exclusivity, Pavillon London is available for full restaurant buyout. Enjoy complete access to all dining spaces, the open kitchen, and Bar Antoine, creating a seamless flow for receptions, dining, and celebration. With bespoke menus, personalised service, and the full Pavillon ambiance at your disposal, this is the ideal setting for landmark occasions, brand events, and unforgettable celebrations tailored entirely to you.



PRIVATE DINING ROOM	THE COUNTER	MAIN DINING ROOM	BAR ANTOINE	TERRACE	FULL VENUE HIRE
Up to 40 people seated or 100 people standing	Up to 30 people seated	Up to 32 people seated across one area or 62 people seated across two areas	Up to 70 people standing	Up to 30 people seated or up to 70 people standing	Up to 90 people seated or up to 180 people standing
Breakfast Arrival from 6:00 The space will be your until 10:30	Breakfast Arrival from 6:00 The space will be your until 11:00	Breakfast Arrival from 6:00 The space will be your until 11:00	N/A	N/A	
Lunch Arrival from 12:00 The space will be your until 16:00	Lunch Arrival from 12:00 The space will be your until 16:00	Lunch Arrival from 12:00 The space will be your until 16:00	Lunch Arrival from 12:00 The space will be your until 16:00	Lunch Arrival from 12:00 The space will be your until 16:00	
Dinner Arrival from 18:00 The space will be your until 22:00	Dinner Arrival from 18:00 The space will be your until 22:00	Dinner Arrival from 18:00 The space will be your until 22:00	Dinner Arrival from 18:00 The space will be your until 00:00	Dinner Arrival from 18:00 The space will be your until 00:00	



MENUS

Tailored dining, designed around you.

Our dedicated events team, expert chefs and passionate executive sommelier will work closely with you to create a bespoke menu and wine selection, just for you and your guests. We offer a wide range of delicious options for breakfast, lunch & dinner, afternoon tea, as well as our creative cocktail selection.

Our menus can be tailored to cater for any allergies and dietary requirements. Please let our team know when making your booking, and we will happily assist to create the perfect offering for your event.

BREAKFAST

Our breakfast offering is available as either a seated dining experience or a beautifully presented buffet, tailored to suit the style of your event.

DAILY BAKERY BASKET HOMEMADE GRANOLA
Greek yogurt, seasonal berries

YOUR CHOICE OF:

EGGS BENEDICT
Bacon or turkey bacon, Hollandaise sauce

EGGS FLORENTINE
Spinach, comté cheese extraction

EGGS ROYALE
Smoked salmon, hollandaise sauce



PLEASE NOTE THAT THE MENUS SHOWN IN THIS BROCHURE ARE SAMPLES.
PLEASE VISITS [HERE](#) FOR THE FULL LIST OF OUR LATEST MENUS.



AFTERNOON TEA

Experience our current Afternoon Tea menu, thoughtfully crafted by our Chef and served as designed, offering a refined selection of sweet and savoury creations.

OUR SAVOURY PREPARATIONS

OUR GOUGÈRE

Aged Comté cheese

LEEK TARTLET WITH TRUFFLE

Isigny cream

CROAST WITH LOBSTER

Mayonnaise, smoked pike roe and trout roe

ROAST CHICKEN SANDWICH

Mustard and celery condiment

BEAUFORT SANDWICH

Pear and black pepper jam

EGGS ROYALE

Smoked salmon, hollandaise sauce

OUR SWEET PREPARATIONS

COFFEE AND HAZELNUT PARIS BREST

Coffee ganache, hazelnut praliné, cocoa husks

LEMON TART

Citrus cream, cedrat ribbons, redcurrants

ROASTED VANILLA CRÈME BRÛLÉE

Laphroaig whisky

NOT-SO-CLASSIC MONT BLANC

Chestnut feuillantine, blackcurrant confit, Isigny vanilla Chantilly

GRAPEFRUIT TARTLET

Citrus diplomat cream

“SO BRITISH” SCONES WITH CONDIMENTS

Strawberry jam, clementine marmalade

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PLATED MENUS

All of our menus are fully customisable. Our Chef will work with you to design a menu tailored to your event, featuring signature dishes alongside seasonal favourites.

6 COURSE SAMPLE MENU

CHIRACHI TARTLETTE NIÇOISE STYLE

Artichoke purée whipped with toasted sesame oil

RUNNY EGG YOLK RAVIOLE

Filled with spinach and ricotta, Parmesan emulsion
(Add truffle £6/g)

PAN-FRIED LANGOUSTINES "AU GRAND BAIN"

Curry mayonnaise and herb salad

SEARED VENISON FILLET WITH PORT WINE JUS

Foie gras, crispy potatoes

POACHED RHUBARB WITH CUBEBE

Fresh blood orange marmalade, rhubarb sorbet, almond, vanilla extraction

CHAHAN'S ANGEL, CRISPY ORANGE FILO PASTRY

Orange blossom cream, pistachio, orange and blackberry vodka sauce

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VEGETARIAN

Four Course Sample Menu

BABY BEETROOT GLAZED WITH CHOCOLATE DRESSING
Cacao nibs

STEAMED COMTÉ CHEESE SOUFFLÉ
Celeriac extraction, yellow wine

TAGLIOLINI WITH BASILIC SAUCE
Toasted pine nuts

SPICED CHOCOLATE CLOVER
Roasted coffee ice cream, cardamom

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RECEPTION & EVENT DINING

A refined selection of bite-sized creations.

Featuring miniature interpretations of Yannick Alléno's signature dishes alongside seasonal specials and new favourites, perfect for receptions and networking events.

BOWL FOOD

Ideal for relaxed events, bowl food features generous, flavour-led dishes served in a format that allows guests to dine comfortably without a seated arrangement.

BUFFET

A varied and beautifully presented selection, perfect for relaxed dining, allowing guests to explore a range of dishes at their own pace. Buffet service is available for breakfast, lunch, and dinner.

All menus can be tailored to your event, with our Chefs on hand to help create the most fitting and memorable dining experience.

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LIVE STATION

An engaging live station experience where dishes are prepared and served by our Chefs, adding a sense of theatre and interaction to your event.

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SAMPLE LIVE STATION MENU

CAESAR SALAD
Leafy greens, house-made dressing

TOMATO SALAD
Provence tomatoes

STEAMED COMTÉ CHEESE SOUFFLÉ
Albufera sauce, seared foie gras

CASERECCO PASTA STATION
Parmesan cheese, fresh basil

CÔTE DE BOEUF CARVING
Béarnaise sauce

PAVYLLON MASHED POTATOS
Isigny Ste Mere French butter

CHEESE SELECTION
Grapes, chutney, Pavillon bread

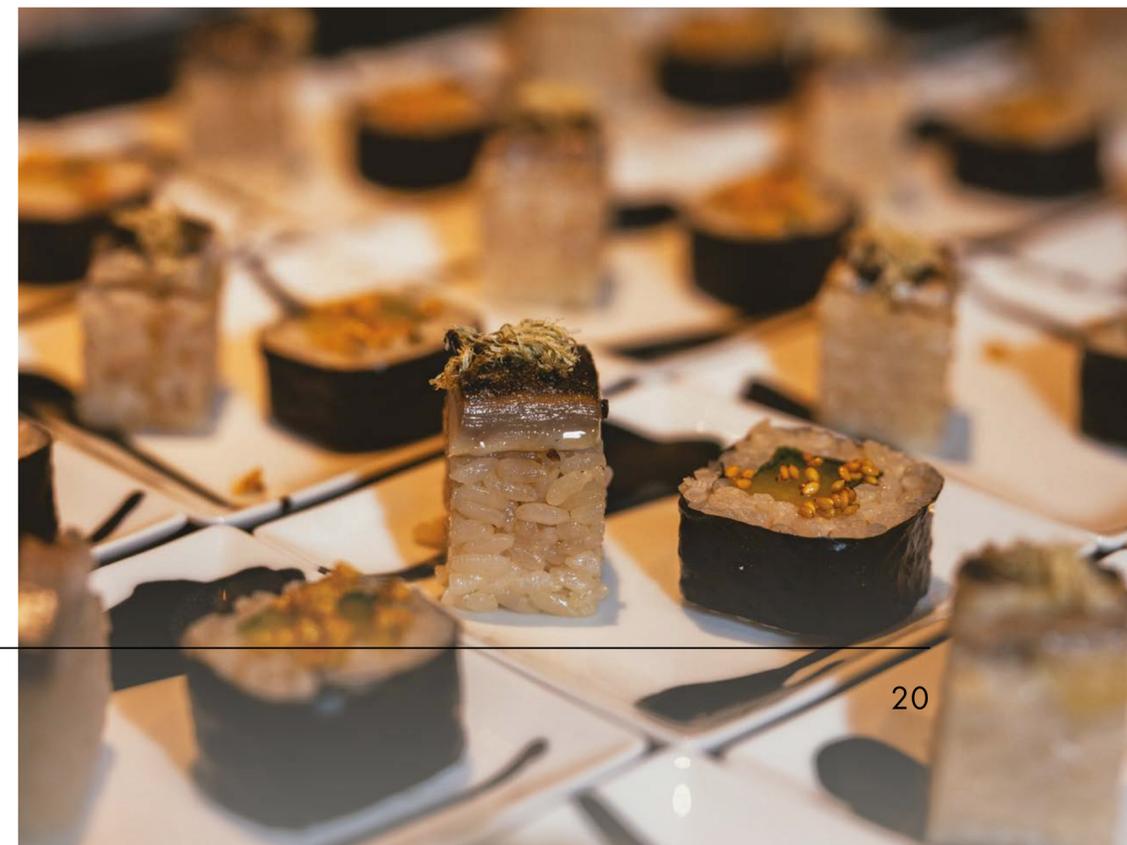
ETON MESS
Strawberries, meringue, whipped cream

ROAMING DESSERT CANAPÉS
Salted caramel and chocolate tart
White chocolate madeleines
Selection of macarons

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PAVYLLON LONDON



GET IN TOUCH

For all enquiries, please contact our events team: pavylonevents.london@fourseasons.com

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PAVYLLONLONDON.COM



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