KUDU

PRIVATE DINING ROOM

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ABOUT KUDU

Set in the heart of Marylebone, Kudu is an open fire Braai restaurant which offer a menu of modern European cooking with a South African twist, borrowing flavours and techniques from the homeland. Chef owner Patrick Williams crafts seasonal menus that celebrate open-fire braai cooking bringing smoky depth and vibrant character to every dish. Above the restaurant, our 12-seater Private Dining Room offers an intimate and stylish setting, perfect for celebrations, business gatherings and special occasions.

Adjacent to our 'Smokey Kudu' cocktail lounge, our exclusive-hire space can accommodate up to 26 guests for a seated lunch or dinner, or up to 40 guests for a standing drinks and canapé reception. Both spaces offer a unique and elegant setting for memorable gatherings, from intimate celebrations to larger group events.

We invite you to enjoy a personalised dining experience that blends refinement, warmth and the spirit of the braai.

PRIVATE DINING ROOM

Located on the second floor, our private dining room is perfect for hosting groups of up to 12 guests seated for lunch or dinner Monday - Sunday.

MINIMUM SPEND: £2,000

Adjacent to our ‘Smokey Kudu’ cocktail bar, this space is perfect for larger group dining, celebrations and intimate events. It can accommodate up to 26 guests for a seated dinner or up to 40 guests for a standing drinks and canapé reception.

MINIMUM SPEND: FROM £3,000

MENUS

The following menus are designed to be enjoyed feasting style, with each course served on large dishes for your party to share.

We have a selection of changing seasonal dishes available to accommodate any allergies & dietary requirements; including vegan, vegetarian and pescatarian options. Our team can provide more details when confirming your event. These dishes will be served individually while the other guests dishes are served sharing style.

MENUS

SAMPLE EVENT MENU 1

£90 PER GUEST

KUDU BREAD
MELTED CAPE MALAY BUTTER, curried pickled shallots
MELTED CULTURED BUTTER, house cured bacon

TOMATO BRAAIBROODJIE, paprika honey
SMOKED PRAWN CRULLER, miso, pickled cucumber
OYSTERS, tomato dashi, wakame (optional, supplement 5 per guest)

BURRATA, asparagus, pea, buttermilk, white anchovy
GRILLED TIGER PRAWNS, Peri peri sauce
QUAIL SKEWERS, hot sauce, apricot (optional, supplement 9 per guest)

SEA TROUT, smoked mussel veloute, sea greens
TOMAPORK CHOP, piccalilli
served with:
BEEF FAT CRISPY FINGERLING POTATOES
AFRICAN CARROT, ras el hanout, goat's curd
COS LETTUCE SALAD, creme fraiche, chardonnay shallots

DURBAN PINEAPPLE, cardamom brûlée, spiced pineapple
OR
DRAKENSBERGER SOUFFLE, passionfruit, chamomile ice cream
served with:
Kudu kit kat, seasonal soft serve, brandy canelé

KUDU

A DISCRETIONARY 13.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL

SAMPLE EVENT MENU 2

£110 PER GUEST

KUDU BREAD
MELTED CAPE MALAY BUTTER, curried pickled shallots
MELTED CULTURED BUTTER, house cured bacon

TOMATO BRAAIBROODJIE, paprika honey
SMOKED PRAWN CRULLER, miso, pickled cucumber
OYSTERS, tomato dashi, wakame (optional, supplement 5 per guest)

BURRATA, asparagus, pea, buttermilk, white anchovy
GRILLED TIGER PRAWNS, Peri peri sauce
QUAIL SKEWERS, hot sauce, apricot (optional, supplement 9 per guest)

WHOLE SEA BASS, lemon dressing, dill
LAMB SHOULDER, chimichurri, lemon
served with:
BEEF FAT CRISPY FINGERLING POTATOES
AFRICAN CARROT, ras el hanout, goat's curd
COS LETTUCE SALAD, creme fraiche, chardonnay shallots

DURBAN PINEAPPLE, cardamom brûlée, spiced pineapple
OR
DRAKENSBERGER SOUFFLE, passionfruit, chamomile ice cream
served with:
Kudu kit kat, seasonal soft serve, brandy canelé

A DISCRETIONARY 13.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL

MENUS

SAMPLE EVENT MENU 3

£140 PER GUEST

KUDU BREAD
MELTED CAPE MALAY BUTTER, curried pickled shallots
MELTED CULTURED BUTTER, house cured bacon

TOMATO BRAAIBROODJIE, paprika honey
SMOKED PRAWN CRULLER, miso, pickled cucumber
OYSTERS, tomato dashi, wakame (optional, supplement 5 per guest)

BURRATA, asparagus, pea, buttermilk, white anchovy
GRILLED TIGER PRAWNS, Peri peri sauce
QUAIL SKEWERS, hot sauce, apricot (optional, supplement 9 per guest)

WHOLE MONKFISH TAIL, cape malay
DRY AGED EX DAIRY PRIME RIB, bordelaise, beer pickled onion
served with:
BEEF FAT CRISPY FINGERLING POTATOES
AFRICAN CARROT, ras el hanout, goat's curd
COS LETTUCE SALAD, creme fraiche, chardonnay shallots

DURBAN PINEAPPLE, cardamom brûlée, spiced pineapple
OR
DRAKENSBERGER SOUFFLE, passionfruit, chamomile ice cream
served with:
Kudu kit kat, seasonal soft serve, brandy canelé

A DISCRETIONARY 13.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL

PRIVATE DINING TERMS & CONDITIONS

ALL RESERVATIONS FOR THE PRIVATE DINING ROOM, WHETHER PROVISIONAL OR CONFIRMED, ARE SUBJECT TO THE FOLLOWING TERMS & CONDITIONS. BY PAYING THE DEPOSIT, YOU AGREE TO THESE TERMS.

1. MINIMUM SPEND & DEPOSIT

- A minimum spend applies for private dining, varying by time and day. Please confirm the applicable rate when booking.
- To secure your reservation, we require a deposit equal to the minimum spend. This will be deducted from your final bill.
- Deposits confirm your booking. Provisional bookings may be released if the deposit is not paid within 24 hours when requested.
- The minimum spend will count towards the PDR only. If a table is also booked at the bar, it will be treated as a separate reservation.

2. MENU SELECTION & DIETARY REQUIREMENTS

- Menu choices and wine selections must be confirmed at least 7 days prior to the event.
- In case the menu has not been selected, the restaurant reserves the right to serve a menu of their choice.
- Menus are based on seasonal availability and may change without notice.
- Please inform us of any dietary requirements or allergies when confirming your menu.

3. GUEST NUMBERS

- The room can hold a maximum of 12 guests, including children of all ages.
- Final guest numbers must be confirmed no later than 7 days prior to the event.
- Charges will apply based on the confirmed number of guests. We will try to accommodate increases but cannot guarantee availability.

4. SERVICE CHARGE & VAT

- A discretionary service charge of 13.5% will be added to your final bill.
- All quoted prices include VAT.

5. PAYMENT

- The final bill must be settled in full on the day of the event by debit or credit card only. We do not accept cash.
- Payment must be made by one person unless prior arrangements have been agreed.

6. CANCELLATION POLICY

Cancellations must be made in writing.

- More than 14 days prior: Full refund of deposit.
- 8-14 days prior: 50% of deposit forfeited.
- 7 days or less: 100% of deposit forfeited.

In the event of a local/national closure due to force majeure (e.g., pandemic), deposits may be carried over to a future date.

7. TIMINGS

- Please arrive promptly for your reservation. Rooms must be vacated by the agreed time as they may be rebooked.
- Late arrivals beyond 20 minutes may result in the table being released.
- Due to our licence, the bar service ends at 11pm

8. DECORATIONS & PHOTOGRAPHY

- Advance notice is required for any decorations (flowers, balloons, candles, etc.). Sparklers, Confetti and similar items are not permitted.
- Professional photography must be pre-approved. No professional cameras without prior written consent.

9. LOSS, DAMAGE & LIABILITY

- The organiser is responsible for any damage to the venue's property during the event and will reimburse costs for repairs or replacements.
- The venue cannot accept responsibility for loss or damage to personal items.

10. ADDITIONAL CONDITIONS

- Only food and drink provided by the venue may be consumed, except for pre-approved exceptions.
- Music and amplified sound are generally not permitted unless agreed in advance.
- Security measures, including CCTV and bag checks, may be in place for the safety of guests and staff.
- Dogs of any size are not allowed in the PDR.
- The PDR is situated on the first floor of the restaurant and is not wheelchair accessible due to absence of lift access.

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