

THE  
PILGRM

MAKE IT PRIVATE



# THE PILGRM

LONDON

GATHER IN A UNIQUE SETTING  
IN THE HEART OF LONDON

THE LOUNGE + TERRACE  
ARE AVAILABLE FOR  
PRIVATE HIRE  
DAILY FROM 2PM - 12AM

EVENTS@THEPILGRM.COM  
FIND US OPPOSITE PADDINGTON STATION  
25 LONDON STREET W2 1HH





**CAPACITY 60 STANDING 35 SEATED**

 **LOUNGE**

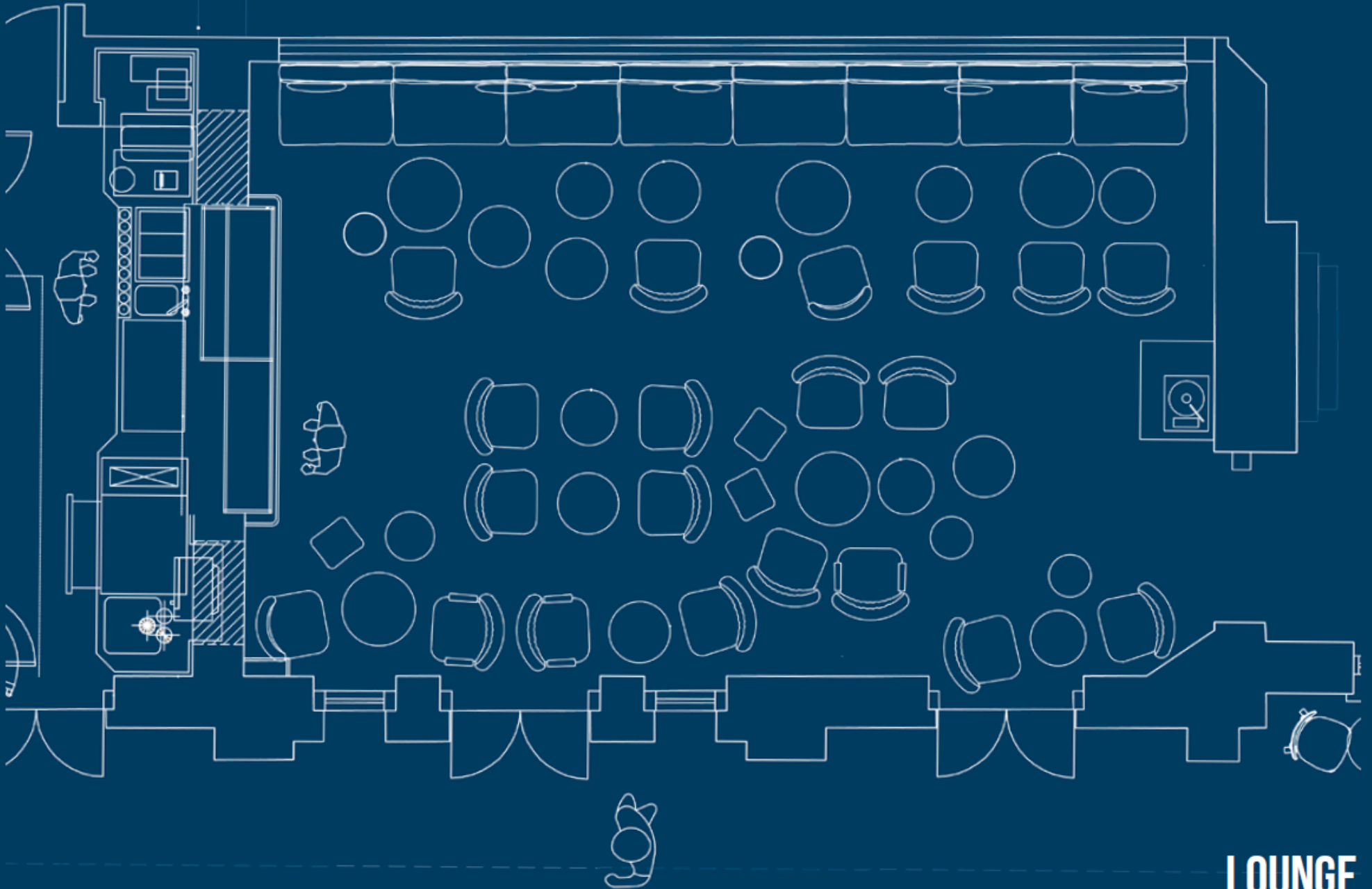
# YOUR SPACE FOR

MEETINGS  
WORKSHOPS  
PRESENTATIONS  
BIRTHDAYS  
WEDDING PARTIES  
TEAM GET-TOGETHERS  
PRODUCT LAUNCHES  
SUPPER CLUBS  
AND MORE

SUITS BOTH SMALL, INTIMATE GROUPS  
AND BIGGER CELEBRATIONS.  
IT CAN BE YOURS FOR A COUPLE OF HOURS  
OR THE WHOLE AFTERNOON AND EVENING.

MINIMUM CHARGE £500





**LOUNGE**



WHETHER YOU'RE LOOKING FOR INFORMAL SNACKS, CANAPES, OR SOMETHING A LITTLE MORE ELABORATE, WE CAN CREATE A BESPOKE MENU JUST FOR YOU, GUIDED BY YOUR BUDGET. BRINGING IN YOUR OWN CATERING IS ALSO AN OPTION.



**FOOD**



# MARIOS MILIORELLIS

X

THE

# PILGRM

## SAMPLE CANAPE MENUS

WE HAVE SEASONAL RESIDENT CHEFS  
AT THE PILGRM,  
EVENT MENUS WILL VARY DEPENDING ON  
WHEN YOUR EVENT IS TAKING PLACE.

### £25 PER PERSON – 7 CANAPES PER PERSON

• LAND •

Prosciutto, melon, basil, aged balsamic  
Beef tartare, lemon, oregano, olive oil crisp  
Chicken souvlaki, smoked paprika, tzatziki

• SEA •

Sea bass crudo, lemon zest, caper, dill,  
Prawn & feta filo tart, herbs, lemon

• GARDEN •

Grilled courgette, whipped feta, dukkah  
Heritage beetroot, goat's curd, walnut pesto

### £35 PER PERSON – 8 CANAPES PER PERSON

• LAND •

Beef tartare, crispy potato, truffled yoghurt  
Whipped feta, fig marmalade, bresaola, rocket  
Smoked chicken pie, lemon garlic mayo

• SEA •

Tuna tartare, lemon, olive oil, black sesame cornet  
Seabass ceviche, tomato onion salsa, coriander  
Cod brandade, dill crème fraîche, rösti

• GARDEN •

Smoked wild mushroom pâté, pickled onion, brioche  
Fig, Greek blue cheese, rocket, walnut pesto, white balsamic

### £50 PER PERSON – 2 OF EACH CANAPE PER PERSON

• LAND •

Beef tartare, crispy potato, truffled sour cream  
Iberico pork gyros, flatbread, greek yoghurt

• SEA •

Cornish crab meatball, jalapeño & lime mayo, guacamole  
Cured seabass, mastiha & cucumber dressing, caviar  
Prawn saganaki flatbread, spicy tomato, coriander, feta

• GARDEN •

Greek goat's curd, salt-baked beetroot, leek ash, herb salad  
Greek salad cups, barrel aged feta, aged Santorini balsamic





# MARIOS MILIORELLIS

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# PILGRM

## SAMPLE EVENTS MENUS

ALTERNATIVE MENUS AND ADJUSTMENTS  
CAN BE PROVIDED DEPENDING ON YOUR NEEDS

### £35 PER PERSON - SET MENU

Tuna tartare, smoked taramasalata, grapes

Lamb shoulder steak, potato mash, lamb jus,  
wine leaf

Greek yoghurt ice cream, spicy cherry,  
honey caramel

### £55 PER PERSON - SHARING FEAST

#### MEZEDES

Metsovone croquette, fig jam  
Beef meatball, smoked yoghurt  
Dolmadaki, egg & lemon  
Dakos salad  
Betroot salad  
Flatbread  
Tzatziki or potato skordalia

#### OMA RAW BAR

Cured mackerel, wilted greens, passion fruit  
Greek nigiri, sardines, vine leaf  
Tuna & smoked taramasalata

#### KIRIOS PIATA

Lamb chops, Greek-style fries  
Monkfish gyros  
Skatewing & beans  
Chicken kontosouvli, spicy feta



# FOOD



**CAPACITY 30 SEATED**

**TERRACE**



# WEDDING PARTIES

LOOKING FOR A SPOT FOR AN INTIMATE RECEPTION  
OR A KNEES UP AFTER YOUR CEREMONY?  
LET US HELP YOU CELEBRATE YOUR WEDDING DAY

## PRIVATE USE FOR 3-5 HOURS

50+ GUESTS - £500 ROOM HIRE, £1200 MINIMUM SPEND ON DRINKS

40+ GUESTS - £500 ROOM HIRE, £1000 MINIMUM SPEND ON DRINKS

30+ GUESTS - £300 ROOM HIRE, £800 MINIMUM SPEND ON DRINKS

20+ GUESTS - £200 ROOM HIRE, £600 MINIMUM SPEND ON DRINKS

COSTS ARE APPROXIMATE AND  
ADJUSTED BASED ON INDIVIDUAL  
REQUIREMENTS AND DAY OF THE WEEK.  
FOOD PRICED SEPARATELY.



# PRICING

SEE  
YOU  
AT



[EVENTS@THEPILGRM.COM](mailto:EVENTS@THEPILGRM.COM)