

LANES

GENERAL INFORMATION

Located in the heart of the City, close to Liverpool Street station, Lanes is co-owned by James Robertson and Hamish Smith who met while working for Marco Pierre White at the Titanic Restaurant in 1999. Individually they went on to manage many of Marco's restaurants including Titanic, Drones, Quo Vadis, Drones Club, Maison Novelli, Chez Max and Whites.

Hayden Smith is the head chef and has worked around the world as well as at Quo Vadis where he spent 2 years. The menu is essentially French-Italian but reflects influences he has brought from his home company of New Zealand. The food is modern European finished with a refreshing edge. Lanes is raising the stakes in the City when it comes to smart fashionable eating and drinking without pretension.

GROUP BOOKINGS AND EXCLUSIVE EVENTS:

Lanes as a venue is available for exclusive hire and has a late licence until 2am. Raised at the end of the restaurant is an extended dining area called the Board Room, which features seating for up to sixteen on a pair of mahogany board room tables, or twenty-eight on a linen dressed dining table. A leather curtain can be drawn to allow guests discreet dining if required.

RESTAURANT/BAR SPECIFICATIONS:

CAPACITIES:	Restaurant	60	Seated
	Private Room	28	Seated
	Total Venue	200	Standing

CANAPE / BUFFET COSTS:

Dining	From £35 per person
Canapé Party	From £15 per person

The final bill will be subject to a 15% service charge.

DRINKS TARIFF

House Champagne	£35	House Wine per Bottle	£14.50
Beer	£4	Single Spirit & Mixer	£5.50

The final bill will be subject to a 15% service charge.

AVAILABILITY: Monday to Saturday - Private Hire

LICENSE: Lanes is licensed to serve alcohol until 2am

TRANSPORTATION: Closest Tube Station – Liverpool Street



For all private hire enquiries, please contact:

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