



meraki
LONDON

Unwrap the Magic of Meraki



Christmas 2024

I

MERAKI LONDON
The perfect Christmas party venue

We're delighted to share this brochure, to review our Christmas party options!

A dedicated member of our Sales & Events team will work with you from your initial enquiry right through until the day of your event.

We delight in hosting a variety of events and special occasions all year round but hold a special reverence for the unique and irreplaceable magic of the annual Christmas party!

Our dedicated team are committed to providing a personalised service that exceeds your expectations. From assisting with menu selections, to arranging bespoke elements and surprises, we go the extra mile to ensure everything is as you envisioned.





II

MERAKI'S SUCCESS STORY

After seeing a gap in the London restaurant market for an upscale Greek & Mediterranean dining concept, Peter Waney opened Meraki in 2017, in the heart of Fitzrovia.

From the vibrant **London** restaurant scene to the magic island of **Mykonos**, rich cultural tapestry of **Riyadh**, coastal charm of **Porto Cervo** and most recently, the enchanting shores of **Malta**. Meraki is on a culinary journey around the world.

Our food philosophy revolves around celebrating quality ingredients and embracing innovative dish creations. We strive to create a dining experience that is both memorable and meaningful, every dish is crafted with care and passion from our talented team.

At Meraki, food is more than just sustenance but a form of art that brings people together. Experience the essence of Greek-Mediterranean cuisine, complemented by hand-selected wines and expertly crafted cocktails.

Meraki brings to life the Greek concept of "*Filoxenia*" which translates as '*Friend to a stranger*'. Dining at Meraki is to be a guest in our home, and our staff (the heart of the Meraki) treat each of our guests with the hospitality Greece is known for, an ancient Greek value that still lives on today!



III

WHAT OUR CLIENTS SAY

DIOR

Phenomenal experience! Top notch food and atmosphere. The team at Meraki does an extraordinary job hosting our clients every time

Jorge Agut - Christian Dior Couture
Events & Client Development Manager UK & Ireland

MoëtHennessey

The team at Meraki did such a wonderful job of catering for our dinner at the premises of our luxury fashion partners recently. Thank you again!

Cerentha Chow - Moët Hennessy
OnTrade Director UK



Great food, great cocktails, and awesome service. You feel welcomed and comfortable from the outset.

Inam Mahmood - Tik Tok
Managing Director and Business Solution Europe





IV

GROUP DINING RESERVATIONS

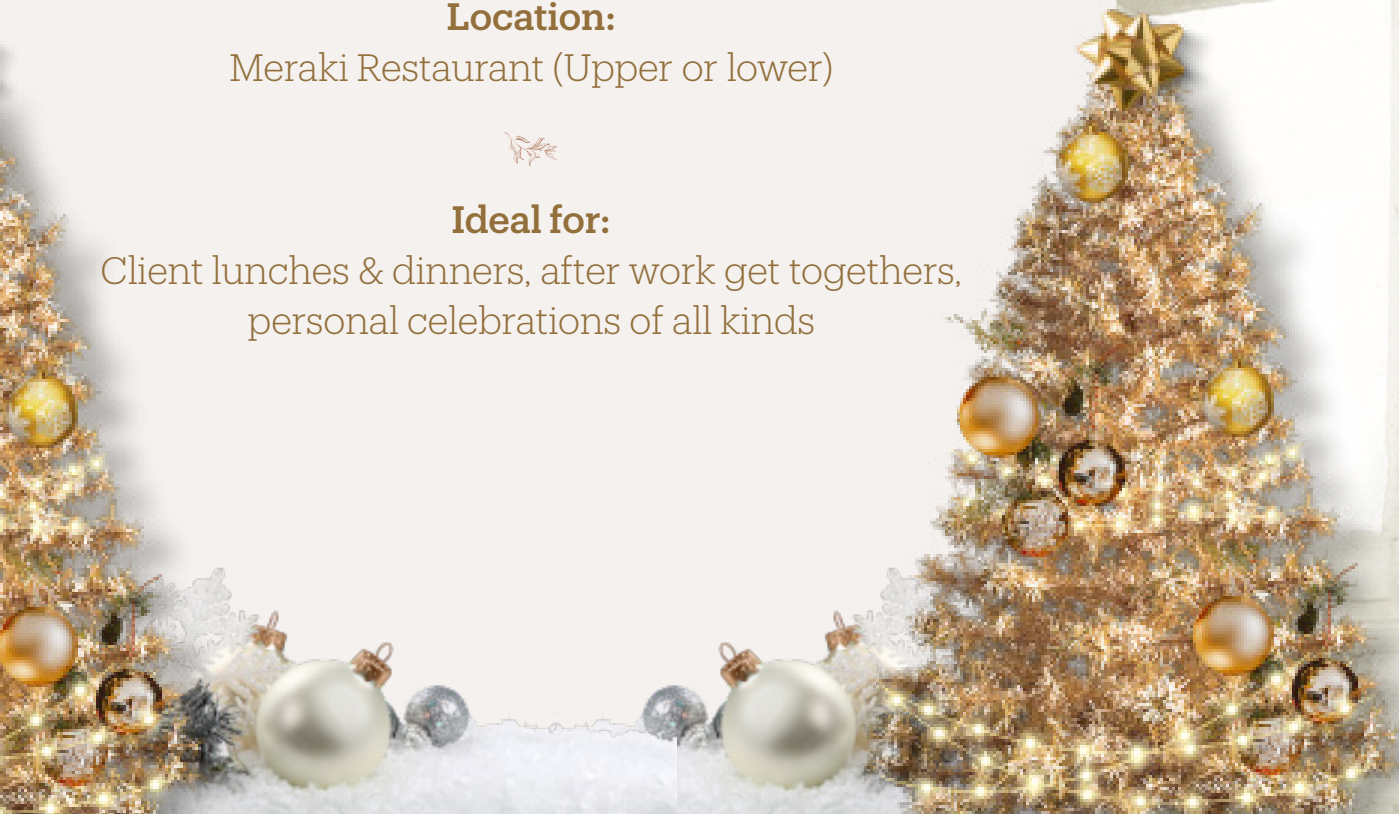
Available for:
Parties of 9 - 39 guests



Location:
Meraki Restaurant (Upper or lower)



Ideal for:
Client lunches & dinners, after work get togethers,
personal celebrations of all kinds





V

THE LOWER RESTAURANT

Semi-private dining area

Capacity:

Seats 68 people comfortably



Ideal for:

Larger group lunches & dinners in a semi private area



Key Features:

Rustic brick walls, stunning feature wine cabinet



VI

MERAKI WHOLE RESTAURANT EXCLUSIVE

Capacities:

- 100 Seated Lunch / Dinner
- 150 Standing Reception



Ideal For:

Corporate events and private celebrations
including Greek christenings

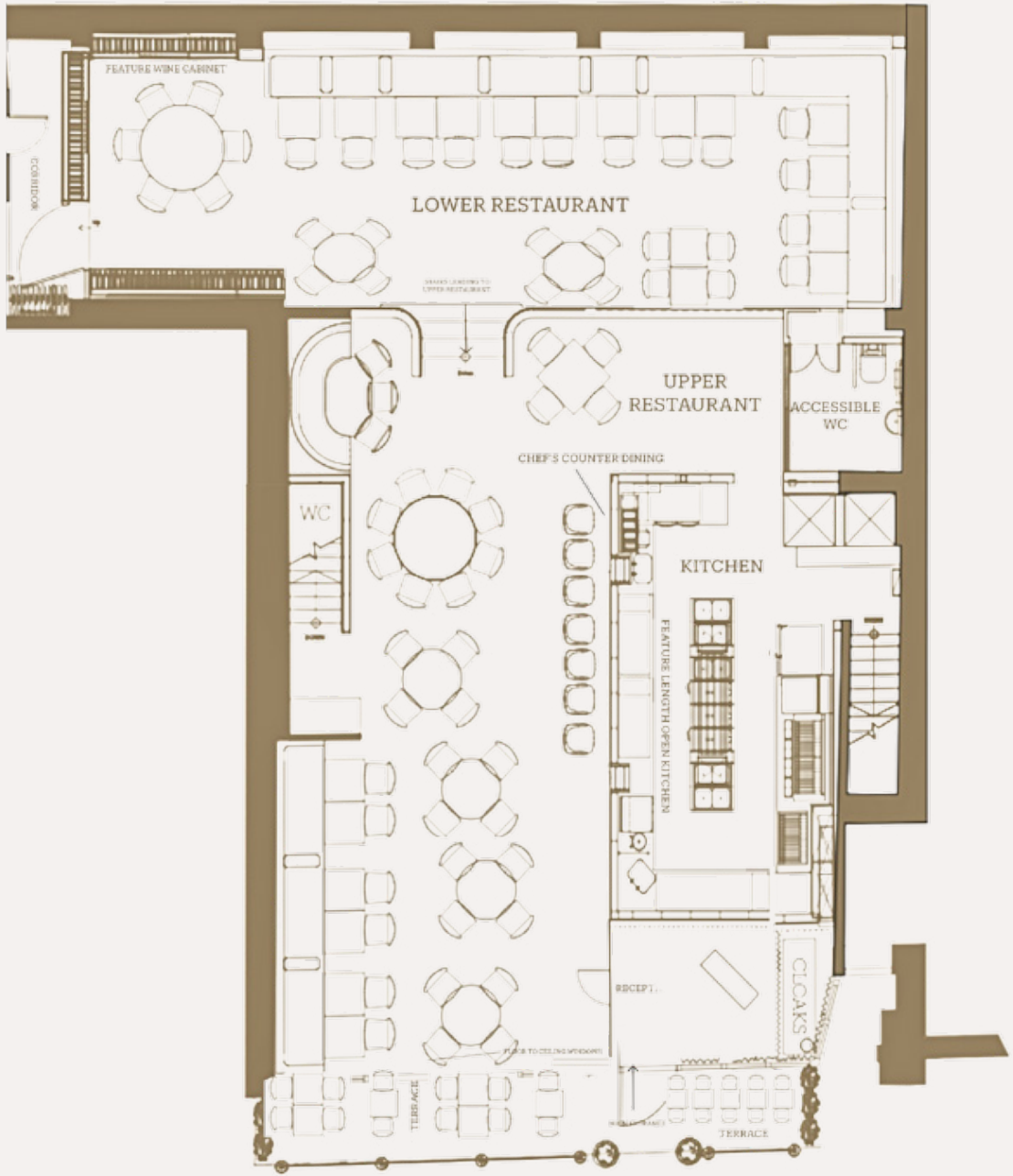


Key Features:

Natural daylight, open kitchen – watch as our
talented chefs prepare your chosen event menu!



R E S T A U R A N T





VII

THE GROUND FLOOR BAR

Experience the vibrant atmosphere and energy of our bar, whilst having a dedicated space for your gathering. Reserve a stylish area for your group to enjoy drinks and light bites, or book exclusively as a secluded space for larger groups.

Capacity:
30-35 Standing



Ideal For:
After work & get togethers, smaller drinks
& canape events



VIII

THE LIVING ROOM

Disappear behind the wine shelf in Meraki Restaurant, descend the stairs and step into The Living Room, where the name says it all!

Our private events space offers a unique, lounge-style approach complete with cosy soft furnishings to create the perfect atmosphere for internal gatherings or client entertaining.

Say goodbye to the constraints of traditional private dining rooms, and hello to a space designed for socialising and mingling.

Guests can connect, relax, and enjoy a refreshing alternative which encourages lively conversations and memorable experiences.

Capacities:

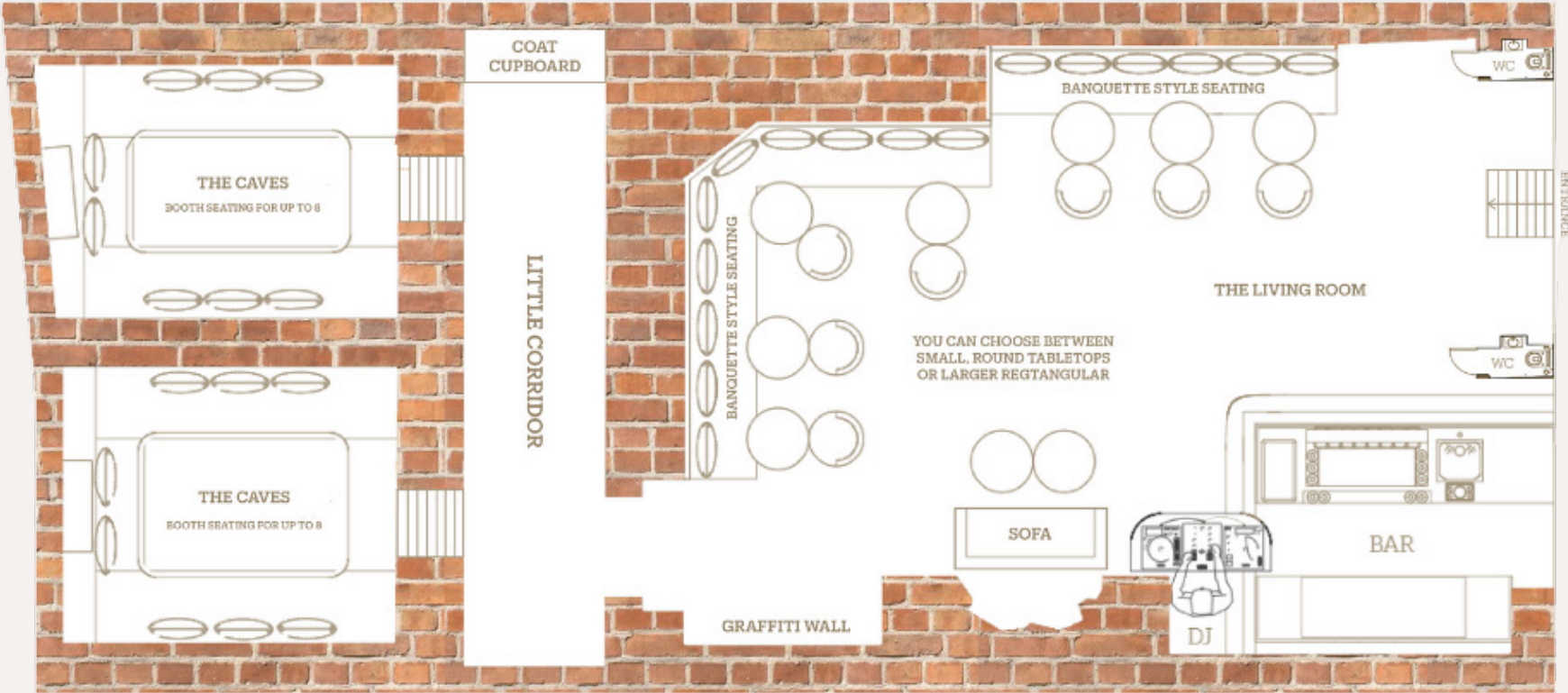
- 28 Seated Lunch / Dinner (+ additional capacity for a further 16 guests seated within the 2x Caves)
 - 40 Standing Drinks & Canapes /Bowl Food

Ideal For:

Client entertaining, internal events



THE LIVING ROOM



IX

OUR FESTIVE MENU

Lunchtime: £60pp • Dinner: £70pp

Aubergines 'Melitzanosalata'

Smoked aubergine, parsley,
lemon, 'Rhodes ladopitta'

Mykonian Salad

Tomato, cucumber, 'kritamo',
olive, feta

Hummus Greek Style

Crispy chickpea, toasted
buckwheat seed, pita bread

Salmon Carpaccio

Salmon, beetroot, 'Kalamata' olive
crispy caper

Black Cod Krokétes

Black cod, spring onion, fennel mayonnaise

Haloumi Cheese

Crispy halloumi, oregano, yoghurt tahini

Whole Roasted Chicken

Roasted corn-fed chicken, garlic
& oregano roast potato, lemon-
thyme olive oil

Grilled Catch of the Day

Grilled fish, olive mash, lemon oil

Mushroom Giouvetsi

Seasonal mushroom, winter
truffle, 'graviera', porcini butter,
orzo pasta

Grilled Cabbage

Cabbage, cranberry, truffle

Bougatsa

Traditional crispy phyllo pie, semolina custard, chocolate caramel sauce

Rizogalo

Coconut rice, mango, passion
fruit, basil, granola

Mince Pies

Traditional home-made
mince pies

Prices include 20% VAT. A discretionary 15% service charge will be added to your bill. Allergen cross-contamination can happen unintentionally when multiple food products are prepared on the same premises. Meraki cannot guarantee there would not be traces in any given dish.



X

OUR FESTIVE MENU

Lunchtime: £85pp • Dinner: £95pp

Aubergines 'Melitzanosalata'

Smoked aubergine, parsley,
lemon, 'Rhodes ladopitta'

Taramosalata

White cod roe emulsion, smoked
herring caviar, bottarga

Hummus Greek Style

Crispy chickpea, toasted
buckwheat seed, pita

Tuna Carpaccio

Seared tuna, sesame seed,
pickled cucumber, tzatziki

Baby Squid

Crispy squid, tomato &
lemon mayonnaise

Crispy Chicken

Crispy chicken, thyme
mayo, lemon zest

Whole Shoulder of Lamb

Slow roasted lamb, oregano &
garlic roast potato, thyme olive oil

Black Cod 'Spanakorizo'

Black cod, risotto rice, spinach,
yoghurt, dill

Grilled King Prawn

Tiger prawn, herb & tomato oil,
burnt lemon

Josper Roasted Cauliflower

Roasted cauliflower, parsley,
hazelnut, truffle, lemon zest

Bougatsa

Traditional crispy phyllo pie, semolina custard, chocolate caramel sauce

Galotyri Cheesecake

'Galotyri' baked cheesecake, caramelized apple, cinnamon, citrus sorbet

Mince Pies

Traditional home-made mince pies

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XI

OUR FESTIVE MENU

Lunchtime: £115pp • Dinner: £125pp

Aubergines 'Melitzanosalata'

Smoked aubergine, parsley, lemon, 'Rhodes ladopitta'

Hummus Greek Style

Crispy chickpea, toasted buckwheat seed, pita

Yellowtail Carpaccio

Yellowtail, tarama, 'kritamo', basil, caviar

Taramosalata

White cod roe emulsion, caviar, bottarga, pita bread

Santorini Tomatoes Salad

Cherry tomato, thyme, caper leaf, goat cheese

Pork Souvlaki

Slow cook pork, 'kopanisti' hazelnut

Octopus

Octopus, fava bean, onion 'stifado', oregano

Lobster & Prawn Giouvetsi

Lobster, crispy squid, prawn, orzo pasta, cherry tomato, lemon zest

Grilled Tomahawk Steak

28-day aged Tomahawk, burnt cherry tomato

Salt-crusted Seabass

Seabass, wild 'horta', thyme-lemon olive oil dressing

Brussels Sprouts

Brussels sprout, bacon, chestnut

Bougatsa

Traditional crispy phyllo pie, semolina custard, chocolate caramel sauce

Chocolate Sokolatina

Dark chocolate, orange, lemon thyme & passion fruit sorbet

Mince Pies

Traditional home-made mince pies



Prices include 20% VAT. A discretionary 15% service charge will be added to your bill. Allergen cross-contamination can happen unintentionally when multiple food products are prepared on the same premises. Meraki guarantee there would not be traces in any given dish.

XII

CANAPE MENU

£45pp

Meraki's Signature Spreads

All served with crispy pita bread, designed to be placed on the informal table areas within your event space, for guests to nibble on

Taramosalata

White cod roe emulsion & smoked herring caviar

Hummus Greek Style

Crispy chickpea & toasted buckwheat

Meraki's Tzatziki

Greek yogurt, garlic, mint & courgette

Muhammara

Florina pepper, cashew nut, olive oil

Circulating Canapes

Choose Any 6

Yellowtail Carpaccio

Yellowtail, basil, tarama, 'kritamo' olive

Prawns Skewers

Grilled prawn, chive & feta

Lamb Kebabs

Coriander, tomato relish

Grilled Greek Meatballs

Beef, yoghurt, tahini

Spinach & Feta Pie (v)

Greek crispy phyllo, stuffed with spinach and feta cheese

Mushroom Skewers

Mushrooms, mastelo cheese, oregano

Crispy Squid

(Served in bowls)

Squid, paprika, green peppercorn mayonnaise

Something Sweet

'Galaktoboureko' Tart

Semolina, raspberry, filo pastry

Chocolate Ganache

Cinnamon ganache, sour cherry

Prices include 20% VAT. A discretionary 15% service charge will be added to your bill. Allergen cross-contamination can happen unintentionally when multiple food products are prepared on the same premises. Meraki cannot guarantee there would not be traces in any given dish.



XIII

CANAPE & BOWL FOOD MENU

£55pp

Meraki's Signature Spreads

All served with crispy pita bread, designed to be placed on the informal table areas within your event space, for guests to nibble on

Taramosalata

White cod roe emulsion & smoked herring caviar

Meraki's Tzatziki

Greek yogurt, garlic, mint & courgette

Hummus Greek Style

Crispy chickpeas & toasted buckwheat

Choose 3 Circulating Canapes

Yellowtail Carpaccio

Yellowtail, basil, tarama, 'kritamo' olive

Squid

Crispy squid, paprika, tomato & lemon mayonnaise

Black Cod Krokétes

Black cod, spring onion, fennel mayo

Greek 'Keftedes'

Beef meatball, tomato, parsley oil

Spinach & Feta Pie (v)

Greek crispy phyllo, spinach & feta cheese

Mushroom Skewers

Seasonal mushroom, 'mastelo' cheese, oregano

Choose 3 Mini Bowl Food Options

Prawn Skewer

Grilled prawn orzo pasta, basil

Black Cod Spanakorizo

Black cod, risotto, spinach, dill

Chicken Skewer

Chicken skewer, herb yoghurt, rice

Mini Lamb Kebab

Lamb kebab, herbs, 'makaronaki'

Beef Hylopites

16-hour braised beef, 'hylopites', truffle

Greek Chickpeas

Chickpeas, tahini, lemon, herb

Mushroom Giouvetsi

Orzo pasta, wild mushroom, 'graviera', chive, truffle

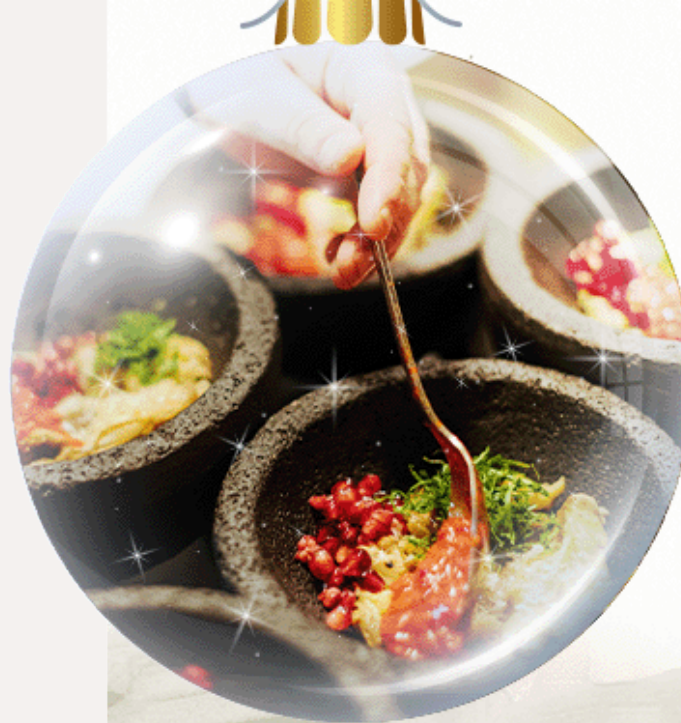
Choose 1 Sweet

'Galaktoboureko' Tart

Semolina, raspberry, filo pastry

Chocolate & Coffee Ganache

Coffee caramel ganache, 'pasteli'



XIV

ELEVATE THE NIGHT; MERAKEI DJS

Meraki comes alive with the energy of countless parties and **#merakimoments**. From the laughter of familiar faces to the clinking of glasses toasting memorable occasions, Meraki exudes a vibe that captivates all who enter its doors.

Elevate your event by booking one of our talented, resident DJs. Simply enquire with your preferred style of music and event timings, and your nominated events coordinator will check availability and source a quote. Let our DJs transform your gathering into an unforgettable experience, filled with rhythm, energy, and the magic of music.

Prices start from £300 for a 3-4-hour set.



XV

ARE YOU READY TO PARTY?

Get your dancing shoes ready for some late-night vibes.

Meraki's Living Room is open until **1am**, but the party doesn't have to stop there.

If you're looking to extend your night, please speak to your Events Manager about late license options.



*A minimum of **3 weeks** notice is required to apply for a late license and permission is granted by our local council but not guaranteed. Additional charges apply.



XVI

A WINE ODYSSEY

Did you know, Greece has been making wine for over 4000 years!

Meraki is committed to offering an exceptional selection of wines from around the world, with a strong emphasis on Greek wines that showcase the innovative spirit and talent, of a new generation of winemakers, who have propelled Greece into a wine making revolution over the past 25 years.

Mixology Magic

Embark on a captivating journey across the enchanting Cyclades islands.

Our cocktails offer a voyage of flavour and inspiration, crafted to evoke the beauty and essence of this picturesque archipelago.

Indulge in a symphony of tastes that transport you to sun-kissed shores, capturing the spirit of the islands in an idyllic cocktail experience.



XVII

TAILOR YOUR BAR TAB

by Meraki Bar

SPIRITS SELECTION:

(50ml standard pour)

From £13 (+ mixer)

HENDRICKS GIN
BELVEDERE VODKA
VOLCAN BLANCO TEQUILA
EMINENTE AMBAR CLARO RUM
GLENMORANGIE 10 YO WHISKY

**PRE-ORDER BY THE BOTTLE FOR A
SPECIAL RATE:**

£180 per bottle (Includes basic mixers)

A saving of over £50+ per 14 drinks!





Thank You For Considering Meraki

FOR YOUR CHRISTMAS CELEBRATION



@merakilondon



@meraki_bar

Closest Underground Stations: Goodge Street 7mins / Oxford Circus 7mins

80-82 Great Titchfield St., London W1W 7QT | 020 7305 7686