

BROOKLANDS

BY CLAUDE BOSI

PRIVATE DINING AT BROOKLANDS





WELCOME



SPACES



FLOORPLANS



MENU



CONTACT



WELCOME

Named after the storied British racetrack, Brooklands by Claude Bosi is a two Michelin star restaurant, bar, terrace, and cigar tasting room situated on the eighth-floor of The Peninsula London.

Embark on a gastronomic journey across the British Isles surrounded by rare memorabilia from the worlds of aviation and motorsport, all set against a stunning backdrop of the London skyline.



"This restaurant epitomises our dedication to hospitality and our continued strive for innovation."

CLAUDE BOSI





SPACES

Guests arriving on the top floor of The Peninsula London will discover a collection of distinctive spaces inspired by the classic eras of British aviation and motorsport. To the east, Brooklands Bar offers unrivalled views over London's skyline and Buckingham Palace. To the west, an introduction to the legacy of the racetrack leads to the light-flooded rooftop restaurant and expansive terrace.

BROOKLANDS RESTAURANT

THE TERRACE

BROOKLANDS BAR

MACH II

NAPIER RAILTON

BROOKLANDS RESTAURANT

SUITABLE FOR

Private dining

CAPACITY

Up to 65 Guests

TIMINGS

Thursday - Saturday Lunch: 12:00 - 13:00

Thursday - Saturday Supper: 18:00 - 21:30

MINIMUM SPEND

£60,000 plus 15% service charge



BROOKLANDS RESTAURANT

THE TERRACE

BROOKLANDS BAR

MACH II

NAPIER RAILTON

THE TERRACE

SUITABLE FOR
Private cocktail parties with canapés
Pre/post-meal drinks

CAPACITY
Up to 26 guests (10 tables)

TIMINGS
Thursday - Saturday Lunch: 12:00 - 13:00
Thursday - Saturday Supper: 18:00 - 21:30

The Terrace is available exclusively for
Brooklands Restaurant hire



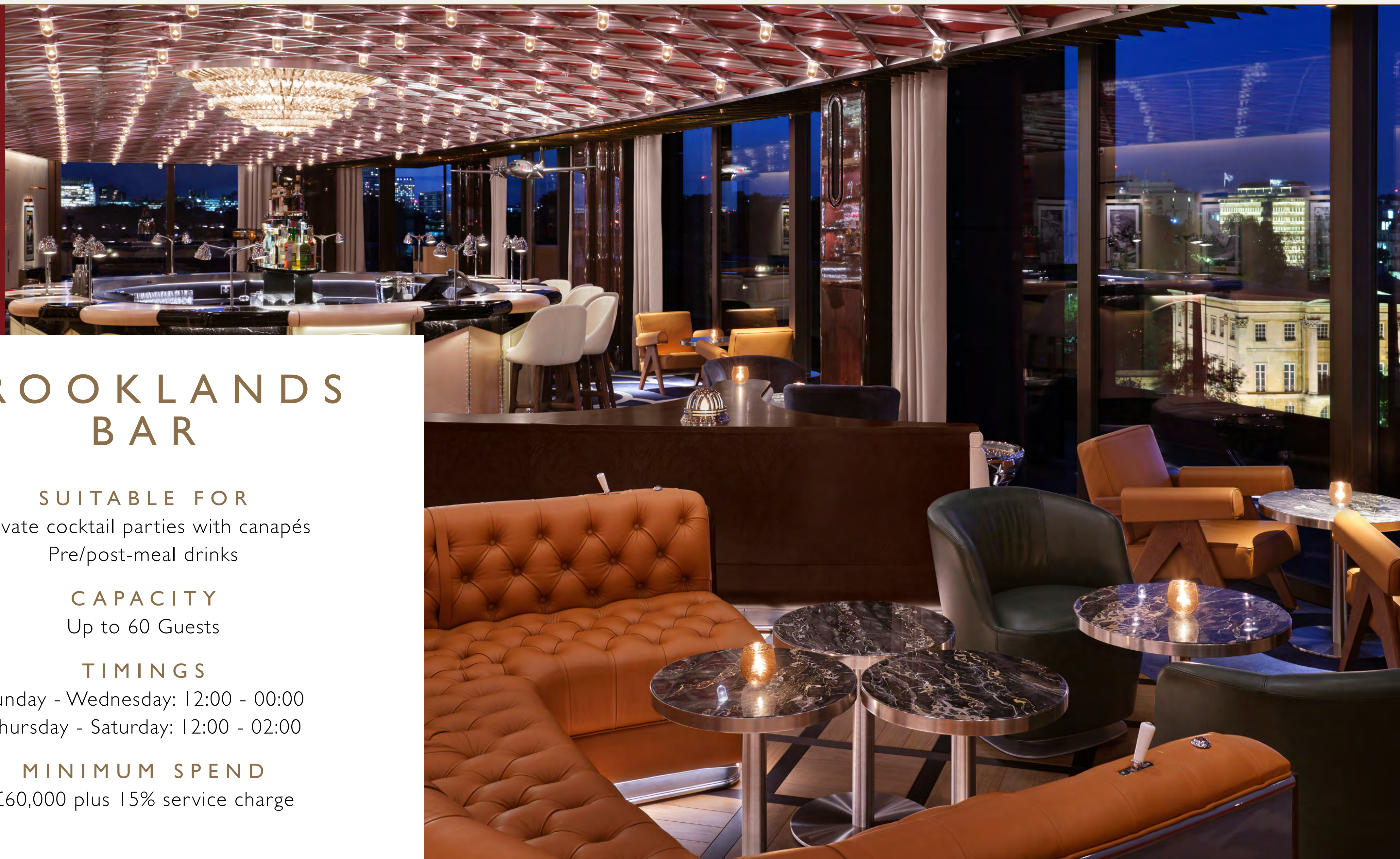
BROOKLANDS RESTAURANT

THE TERRACE

BROOKLANDS BAR

MACH II

NAPIER RAILTON



BROOKLANDS BAR

SUITABLE FOR

Private cocktail parties with canapés
Pre/post-meal drinks

CAPACITY

Up to 60 Guests

TIMINGS

Sunday - Wednesday: 12:00 - 00:00

Thursday - Saturday: 12:00 - 02:00

MINIMUM SPEND

£60,000 plus 15% service charge

BROOKLANDS RESTAURANT

THE TERRACE

BROOKLANDS BAR

MACH II

NAPIER RAILTON

MACH II

SUITABLE FOR

Intimate private dining
Business meetings (boardroom style)
Business luncheons and dinners

CAPACITY

Up to 22 guests

BOOKING TIMINGS

Breakfast: 9:00 - 11:00
Lunch: 12:00 - 13:30
Dinner: 18:00 - 20:30
Sunday and Monday - upon request

MINIMUM SPEND

£3,000 plus 15% service charge
per meal period



BROOKLANDS RESTAURANT

THE TERRACE

BROOKLANDS BAR

MACH II

NAPIER RAILTON

NAPIER RAILTON

SUITABLE FOR
Private cocktail parties with canapés
Pre/post-meal drinks

CAPACITY
Up to 16 guests

TIMINGS
Thursday - Saturday: 12:00 - 02:00
Sunday - Wednesday: 12:00 - 00:00

MINIMUM SPEND
£1000 for 1-2 hours plus 15% service charge



BROOKLANDS RESTAURANT

THE TERRACE

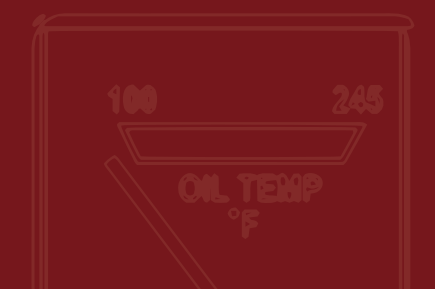
BROOKLANDS BAR

MACH II

NAPIER RAILTON



FLOORPLANS



BROOKLANDS RESTAURANT

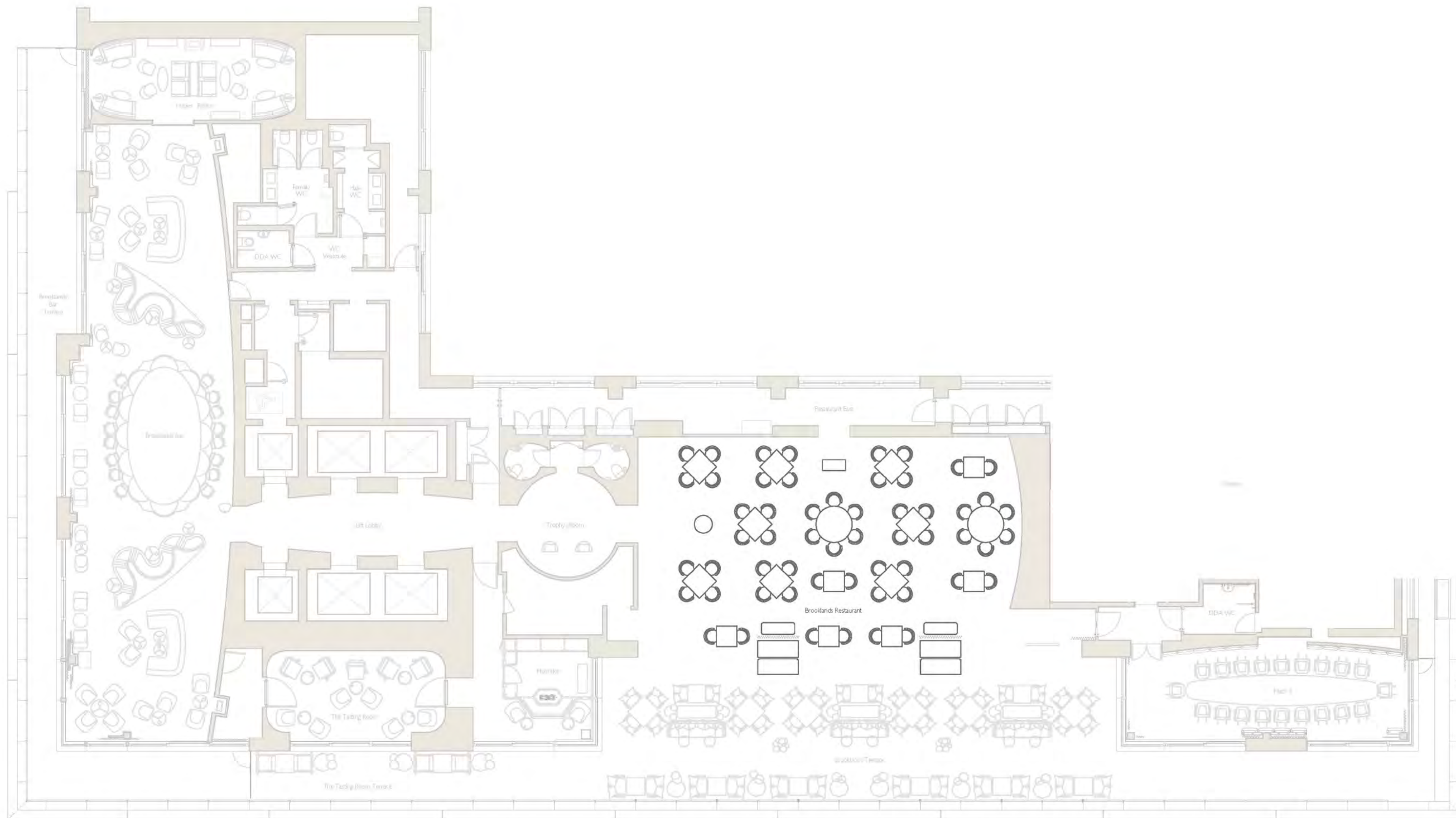
THE TERRACE

BROOKLANDS BAR

MACH II

NAPIER RAILTON

BROOKLANDS RESTAURANT



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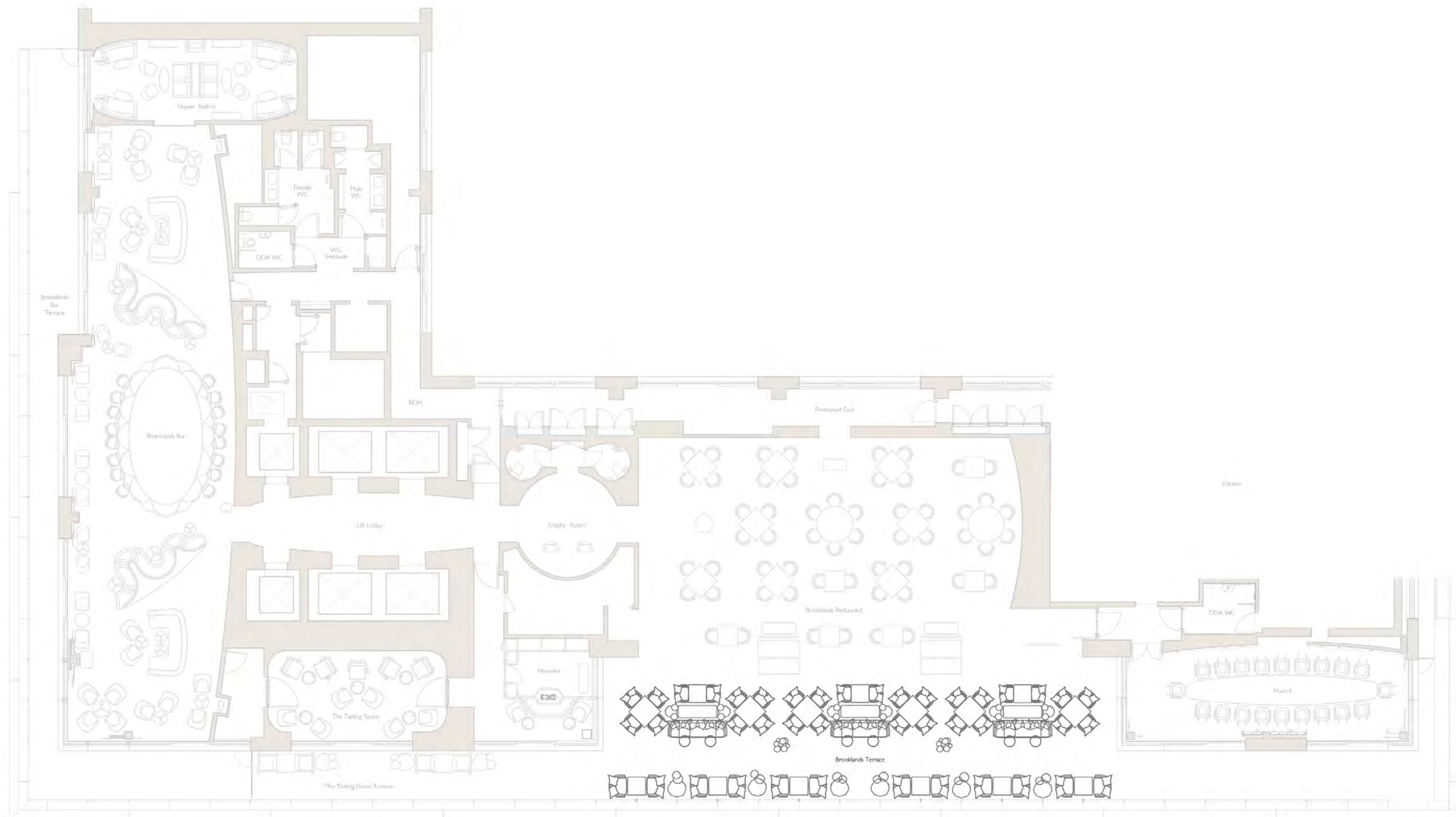
THE TERRACE

BROOKLANDS BAR

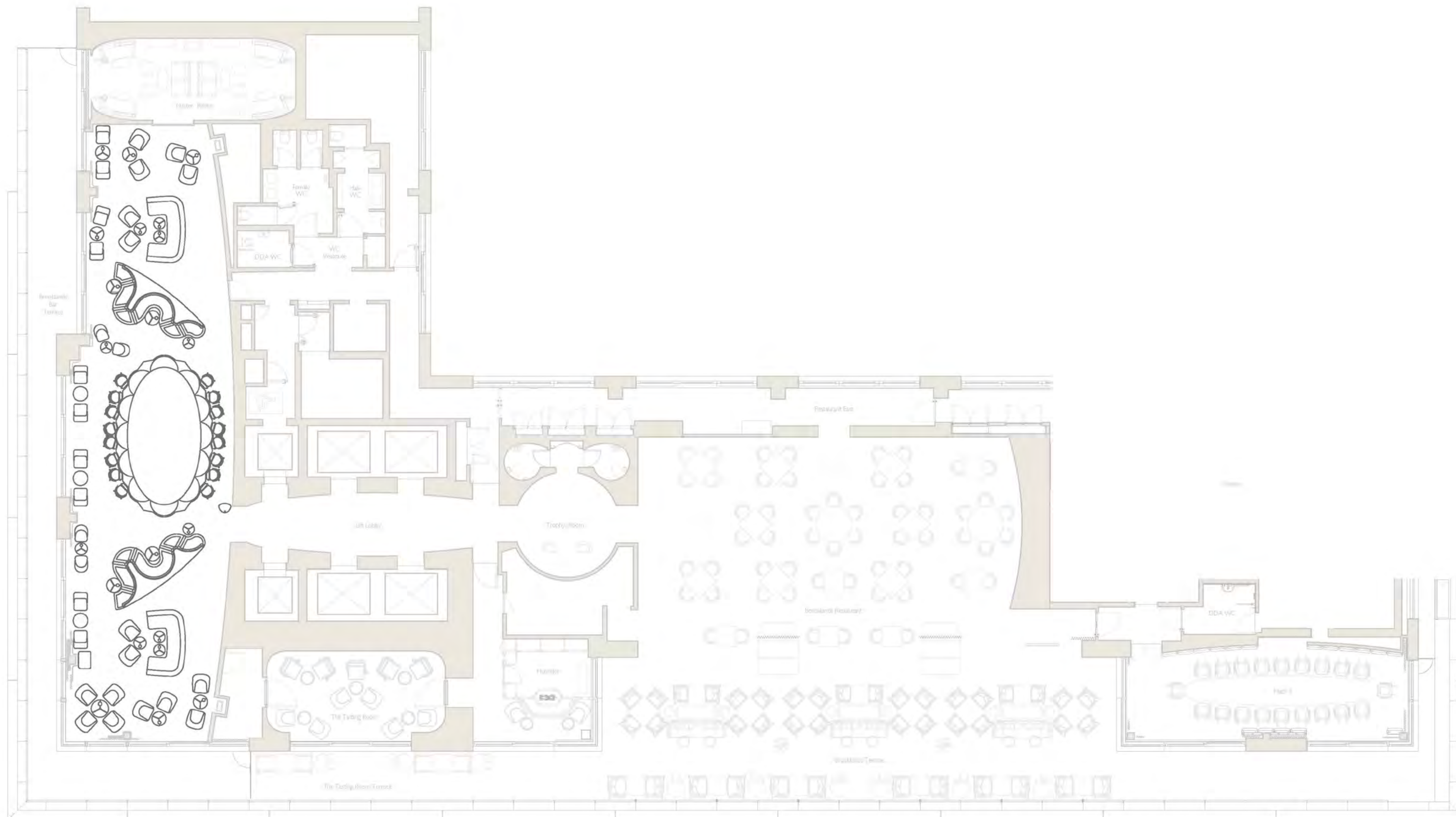
MACH II

NAPIER RAILTON

THE TERRACE



BROOKLANDS BAR



BROOKLANDS RESTAURANT

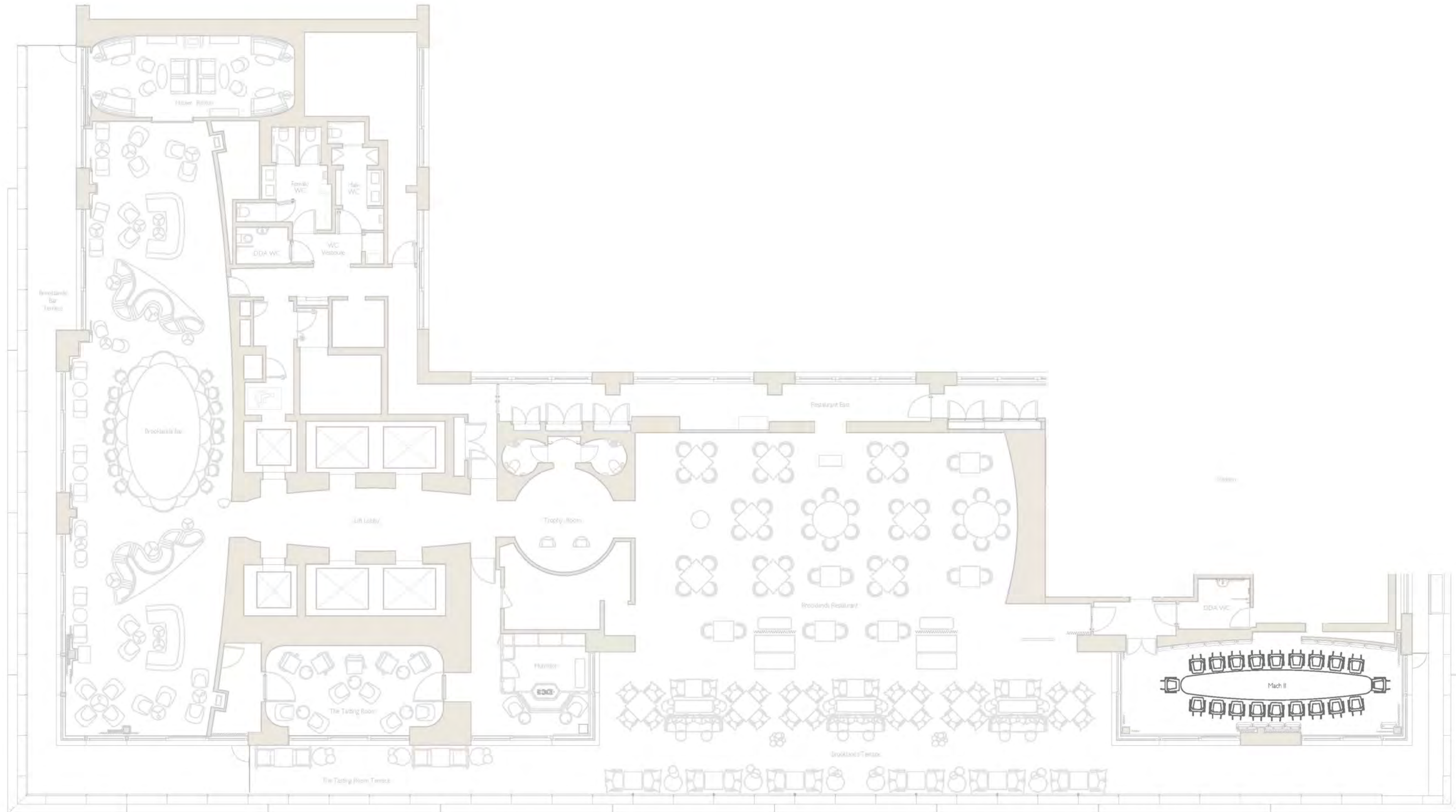
THE TERRACE

BROOKLANDS BAR

MACH II

NAPIER RAILTON

MACH II



BROOKLANDS RESTAURANT

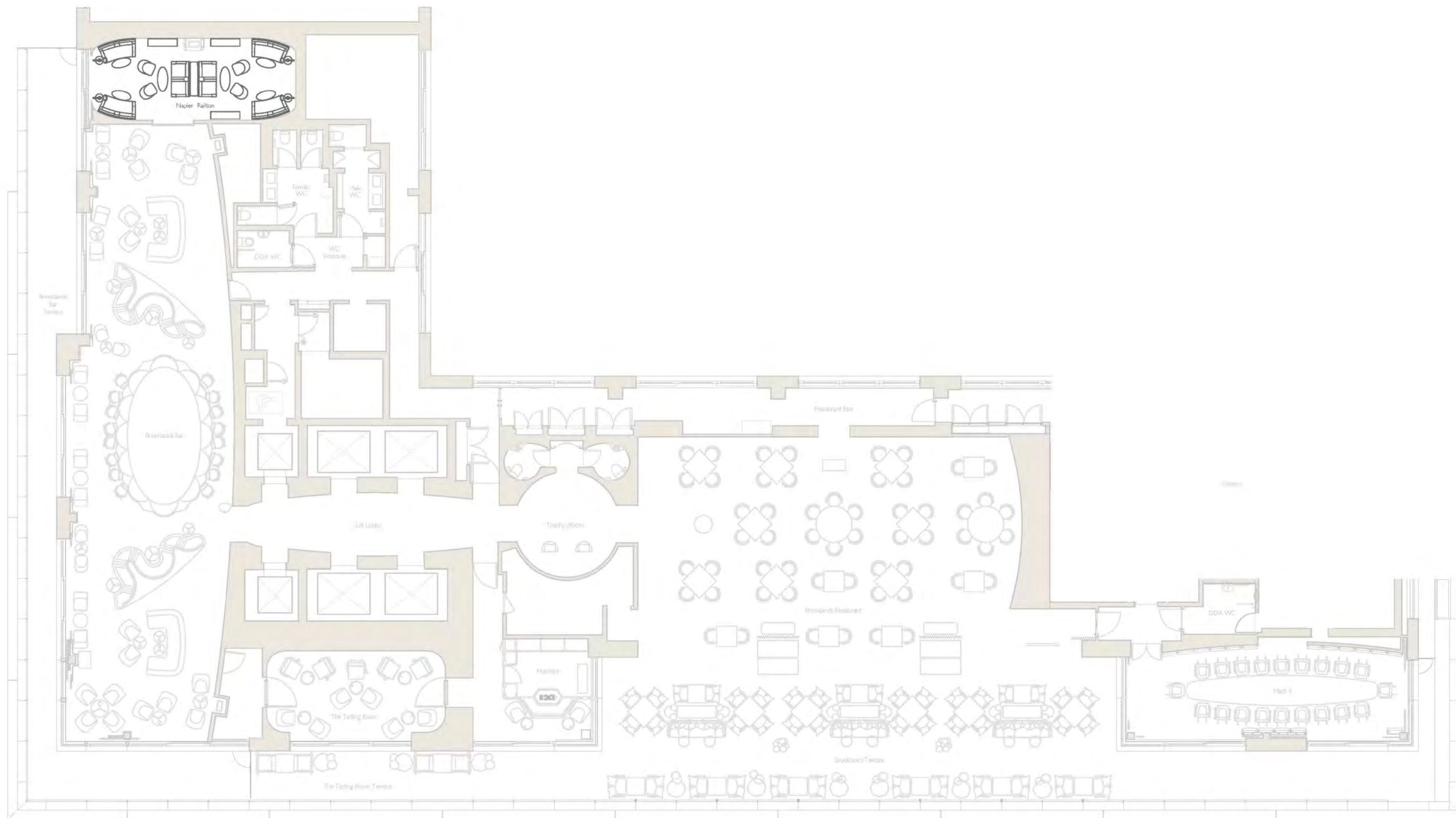
THE TERRACE

BROOKLANDS BAR

MACH II

NAPIER RAILTON

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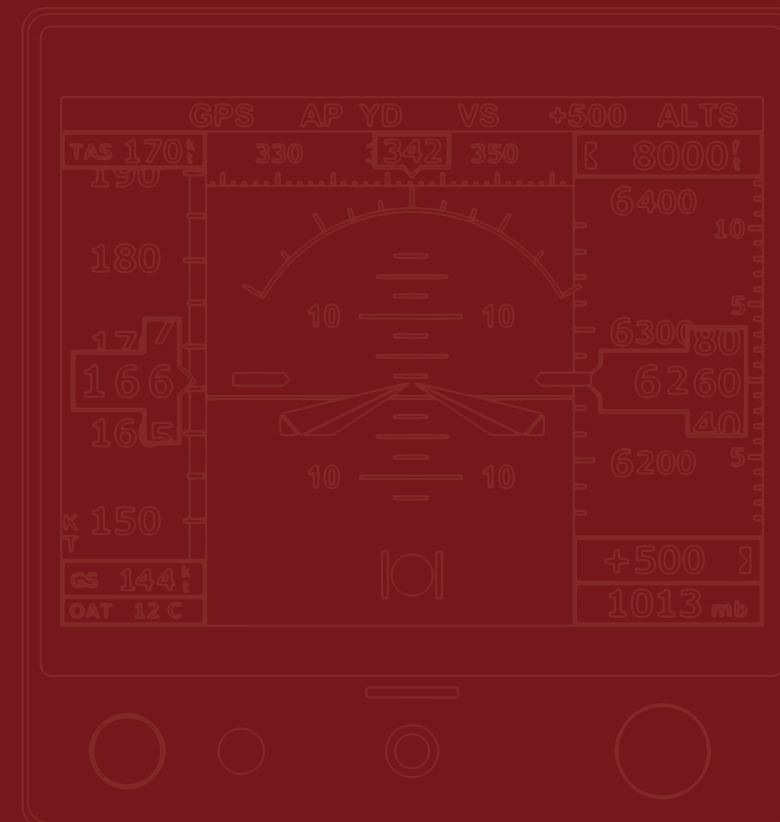


TASTING MENU



MENU

Brooklands tasting menus are crafted using the finest, sustainably sourced British ingredients and traditional French techniques, offering guests a modern yet classic fine-dining experience. We are happy to adapt to our clients' needs accommodating any dietary requirements.



TASTING MENU

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English Mora Farm Beetroot, Stracciatella and Black Cardamom

or

Pine Nut Nosotto, Crab and Coconut

or

Asparagus "Benedict", Good Earth Growers Leaves

or

Exmoor Caviar, Roscoff Onion and Duck Jelly

Supplement £25



Cornish Skate, Smoked Eel, Red Pepper Miso

or

Racan Guinea Fowl, Sea Beet and Scottish Razor Clams

or

Lake District Lamb, Mint and Pastrami

or

Scottish Girolles, Cherries and Summer Savoury Emulsion



British Cheese

or

Mexican Vanilla Ice Cream with Chocolate Madeleines

or

Alphonso Mango, Marigold and Kaffir Lime

or

The Best of the British Apples and Wild Meadowsweet



CONTACT

PLNBROOKLANDS@PENINSULA.COM | +44 20 8138 6888

THE PENINSULA LONDON, 1 GROSVENOR PLACE,
LONDON, SW1X 7HJ, UK

THE PENINSULA
LONDON