

EVENTS & PRIVATE DINING

Crudo

COCINA LATINA

AT A GLANCE

A quick view of the spaces available for private dining and events at Crudo

We can accommodate groups of most sizes so please don't hesitate to submit an enquiry at hola@eatcrudo.com to read on for more information about our available spaces. See below an overview of our maximum capacities.

	SEVEN DIALS	FITZROVIA	OLD STREET
PRIVATE DINING ROOM	/	16-20 GUESTS	/
PRIVATE FLOOR	20-30 GUESTS	20-22 GUESTS	12-15 GUESTS
SEMI PRIVATE AREA	/	6 GUESTS	/

FESTIVE MENUS

Come celebrate the holidays with Crudo.

Throughout the festive period, guest dine from our seasonal feast menus. The festive period runs from 18th November - 22nd of December. Menus include Crudo classics, with vegetarian dishes available to accommodate all guest dietary requirements.

Lunch feast

£35pp, available at lunchtime
Includes 3 snacks, 1 main, 3 sides and a dessert

Crudo feast

£45pp, available at lunchtime and dinner
Includes 4 snacks, 1 main, 4 sides and a dessert



SEVEN DIALS

36 Monmouth Street

Celebrate the holiday season at Crudo, a cozy retreat in Seven Dials, in the vibrant theatre district of London. Enjoy dishes like Wasabi scallop shell, Pork belly bites, and fresh ceviches that will delight your guests. Choose from exquisite main courses such as whole sea bream or chicken n'duja. With a capacity for up to 30 people and reservations accepted for groups of four or more, Crudo is the perfect place for your unique and festive event, conveniently located near Covent Garden and Leicester Square stations.

Event Capacity

SEATED: 20

STANDING: 30





FITZROVIA

21 Foley Street

Located just a stone's throw from Oxford Street, Crudo Fitzrovia features three distinct areas, including a private room for up to 20 guests, making it ideal for gatherings of all sizes. Enjoy tempting appetisers like Latin Stracciatella and guacamole & chips, along with a selection of fresh ceviches and main dishes such as Butternut Squash Risotto. Experience new-wave wines with exclusive tastings hosted by Tiny Wine. You'll find easy access to nearby stations including Oxford Circus and Great Portland Street.

Event Capacity

Upstairs

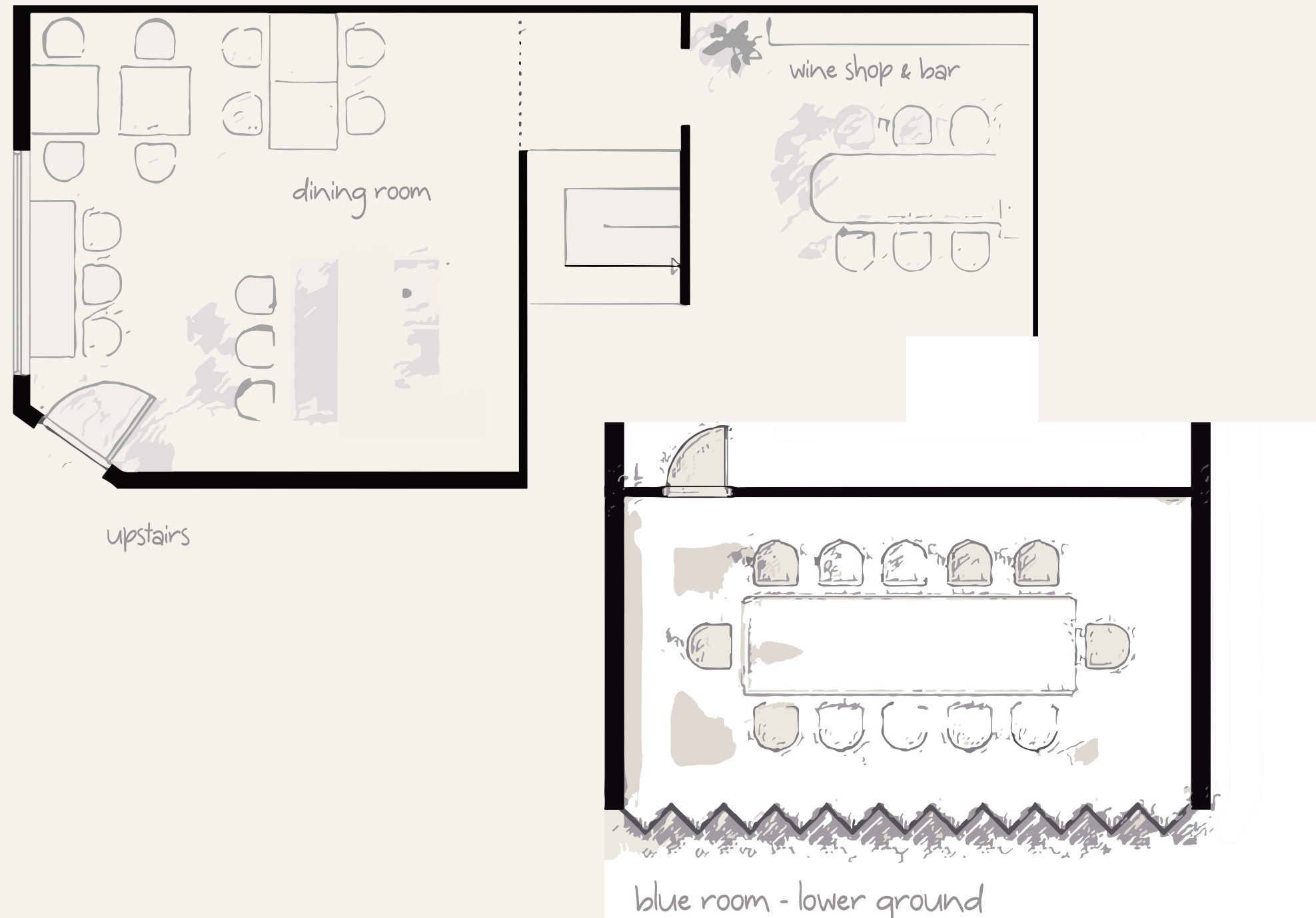
Blue Room

SEATED: 14

STANDING: 22

SEATED: 16

STANDING: 20





OLD STREET

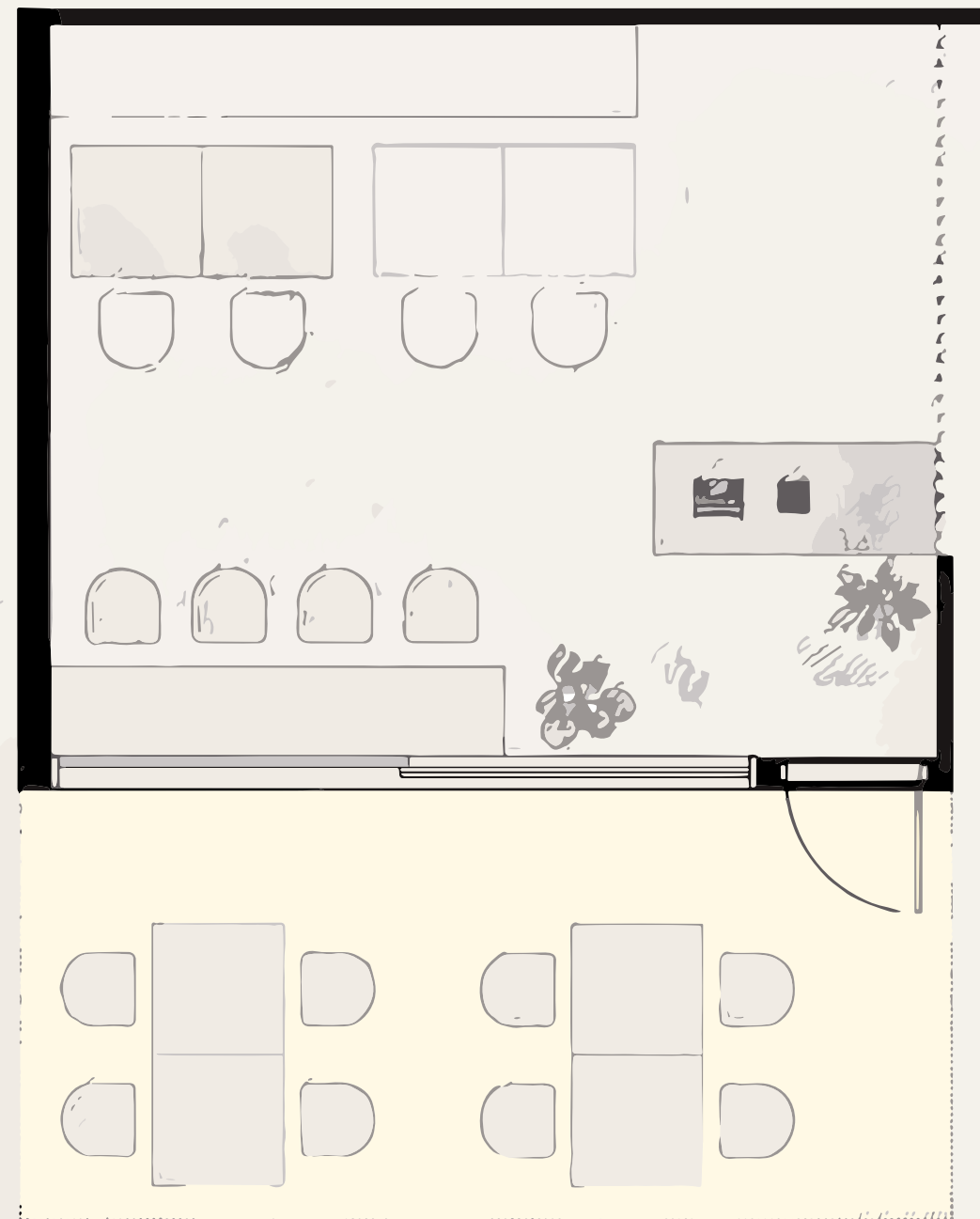
211C Old Street

Although it is our smallest site, Crudo Shoreditch offers a unique and intimate dining experience perfect for private dinners or cocktail parties. When the weather warms up, the venue transforms into an indoor-outdoor space with sliding doors that add 8 additional covers. Conveniently located near Old Street and Shoreditch High Street stations, you can enjoy dishes like Latin Stracciatella, guacamole & chips, and fresh ceviches such as sea bass Ceviche and Tuna Tiradito. Experience a memorable culinary adventure in the heart of Shoreditch!

Event Capacity

SEATED: 12

STANDING: 15





PACKAGES

At Crudo, we believe that every event should be a memorable and personalised experience. Below are our standard packages designed to accommodate a range of occasions, from corporate luncheons to birthday parties. These serve as a starting point, but can be tailored and adjusted as needed.

• Private wine tasting

From £36 per person

Canapés & bites +£12 per person

2-hour wine tasting curated by Tiny Wine.

Minimum of 8 guests

Available exclusively at Fitzrovia

• Office luncheon (takeaway - or delivery for a fee)

Bowls from £10.95

Minimum of 10 guests

Available at Fitzrovia & Old Street

[SAMPLE MENU](#)

Snacks to share
Guacamole and Chips
Pao de Queijo

Crudo ceviche bowl or hot bowl

• Standing Dinner

Canapés from £15 per person

Welcome Cocktail +£12 per person

Wine Pairing from +£36 per person

[SAMPLE MENU](#)

Pastel de Choclo bites - Peruvian corn cake & shallot criolla (v)

Pao De Queijo, guava rocoto sauce (contains dairy) (v)

Tuna Tostada, Ponzu chilli

Beetroot tostada, Ponzu & crispy onion

Oysters dressed with coconut leche de tigre

Sea Bass Tostada, sweet potato & choclo

Prawn Tostada, Habanero and Avocado

Experiencia Crudo

£42 per person

Wine Pairing from +£36 per person

SAMPLE MENU

6 courses served family-style

Pastel de choclo bites

Peruvian corn cake, feta cheese

Chipotle aubergine dip

cancha corn, pomegranate, St. JOHN sourdough

Latin stracciatella

burrata, heirloom tomatoes, guava, jalapeño pesto

Sea bass ceviche

traditional leche de tigre, sweet potato, & choclo corn

Tuna tiradito

red chilli, crispy quinoa, ponzu sauce

Whole sea bream

roasted with heart of palm butter & pickled fennel salad

Experiencia Vegetariana

£33 per person

Wine Pairing from +£36 per person

SAMPLE MENU

5 courses served family-style

Chipotle aubergine dip

cancha corn, pomegranate, St. JOHN sourdough

Latin stracciatella

Burrata, heirloom Tomatoes, guava, jalapeño pesto

Pastel de choclo bites

Peruvian corn cake, feta cheese, sweet potato

Palmito ceviche

rocoto leche de tigre, sweet potato puree & crisps, avocado, cancha

Butternut squash amarillo risotto

green peas, parmesan

Drinks Packages

Bottle of cocktails x6 £240

Margarita or Picante Margarita

Beer Bucket (6 bottles) £36

Wine (select 6 bottles) from £210

W: Verdejo, Bodegas Pandora, Spain

S: Cava Brut Nature, Pago de Tharsys, Spain

R: Tinto Organico, Bodegas Pinuaga, Spain

Drinks package from £180

2x Bottle of wines, 2x bottles of margarita and 6x beers

Deluxe package from £290

3x Bottle of wines, 3x bottles of margarita and 12x beers

BOOK A TABLE

www.eatcrudo.com

QUESTIONS

hola@eatcrudo.com

SOCIAL

[@eatcrudo](https://www.instagram.com/eatcrudo)

