



THE DON BOX HOSPITALITY

Enjoy the ultimate hospitality experience with the finest views from the comfort of your own private box

Exclusive hire of a box

Your dedicated service waiter will be waiting to greet you

Champagne will be served upon arrival followed by wine and soft drinks

Beverages include ½ bottle of Moët & Chandon Champagne, ½ bottle of wine and a selection of soft drinks An assortment of luxury canapés, cold and hot dishes will be served throughout the evening (example Italian themed menu below)

PRE SHOW CANAPÉS - THE 'BADA BING' SELECTION

Chargrilled courgette, goat's cheese, sunblush tomato

Carpaccio of beef, mascarpone, rocket, croute

Artichoke & onion tart (v)

Spiced tuna tartar, savoury cone

PRE SHOW DISH

Insalata Capreses - mozzarella, tomato, basil (v)

INTERVAL HOT DISHES

Brasato al Barolo braised blade of beef (Luca brasi recipe) truffled white polenta, balsamic glazed shallots

Sicilian rice balls, mozzarella, spicy tomato saffron dip (v)

INTERVAL 'I'M GONNA MAKE YOU A DESSERT YOU CAN'T REFUSE' CANAPÉS

Tiramisu - Mascarpone, coffee soaked sponge, cocoa, coffee liqueur

Zuppa inglese (contains Marsala wine)

Vito's Sicilian Cannoli

Box	Number of seats	Price per person
Grand Tier	12	£239
oi	8	£239
Second Tier	4	£229

All box hospitality prices are inclusive of VAT and a 2% payment handling fee. Boxes with hospitality must be booked in entirety. Set menus are subject to change. Dietary requirements may be accommodated with prior notice.

**To book box hospitality, please contact the Hospitality Team
020 7959 0607 or email VIPBoxExperiences@royalalberthall.com**



FIVE FAMILIES FINE DINING

Enjoy a pre-show dining experience in the Royal Albert Hall's Coda Restaurant in conjunction with premium stalls seating. Fine dining hospitality includes:

A glass of Moët & Chandon champagne on arrival

Two courses from an exquisite à la carte menu

Beverages include ½ bottle of wine, water and filter coffee or a selection of teas

Premium stalls seat

(Example menu below)

STARTER

Pea Soup, pea, mint and parmesan panna cotta, savoury spiral

Seared tuna and salmon, pickled pineapple, ginger dressing

Chicken liver parfait, quince, fried leeks, grilled corn, sour dough

Tomato compote salad, confit aubergine, hummus, spring vegetables, olive crumb (v)

MAIN

Confit guinea fowl, pork croquette, vegetable barley, artichokes, peas

Pan fried bass, white wine and saffron butter tortellini, avocado, samphire, fried capers

Beef Bourguignon, pancetta, carrot and tarragon mash, baby onions, mushrooms

Vegetable ravioli, cauliflower purée, spinach, balsamic glaze (v)

DESSERT

Mango and passion fruit cheesecake, black olive ice cream, quince pâté de fruit

Orange-pistachio soufflé glacé, chocolate Grand Marnier sauce (n)

Crispy Valrhona chocolate and Gianduja torte, blood-orange sorbet, bitter sweet citric coulis (n)

Hamish Johnston artisan cheese, oat biscuits, quince jelly

£169 per person (maximum purchase of 8)

All prices are inclusive of VAT and a 2% payment handling fee. Boxes with hospitality must be booked in entirety. Set menus are subject to change. Dietary requirements may be accommodated with prior notice.

To book Fine Dining , please contact the Box Office 020 7589 8212 or online www.royalalberthall.com



Royal Albert Hall

food & drink by

“rhubarb”



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