



• **EVENTS & PRIVATE DINING 2024** •

Feast your eyes on this

Our events menus include a selection of our favourite dishes.

Design your own menu - either 3 plated choices for each course, or feasting courses for the whole table to have a bit of everything!

Our menus are designed to be simple and true to our location, a sample menu can be seen on page 12.



Truly Original Private Dining
with Breathtaking Views

The Roof Deck



The Top Deck



The Top Deck

Private Dining Room

Famous for its lively lunches and dinners, incredible location and breathtaking views, 'The Top Deck' is the perfect beachside private dining experience.

The Top Deck is capable of holding up to 26 guests on a raised deck overlooking the restaurant, with stunning views of the beach and Solent beyond.

Equipped with a retractable roof and sliding glass doors. The Top Deck can be inside or outside at the click of a button. It also has heating for chillier evenings. It now has bifold doors leading to a spacious outdoor private Drinks Deck for your guests to relax or party in.



The Top Deck



Capacity

The Top Deck accommodates up to 26 guests seated



Access, Service & Departure Times

Lunch - access from 12:00 | Service from 1pm | Guests departure: 5.30pm

Dinner - access from 6.30pm | Service from 7pm | Departure: 11.30pm



Minimum Spend Requirement Dependant on Date - £500-£2.5k see p. 13.



Discretionary Service Charge: 12.5%



Menus and place name cards can be printed to your requirements.



Arrival by land, sea or air, help with travel logistics can be provided by your events manager.



Candles provided in the evenings.



Fitted with retractable roof and walls to make the space truly alfresco, or heated for cooler days if needed.



Access is via a private staircase, sadly there is no wheelchair access.



Due to the open nature of The Top Deck your own music can only be played when the roof and sides are shut via Sonos. DJ's play to the whole restaurant on the weekends.



You may supply your own birthday cake (additional charge of £3pp, minimum charge £35).



Corkage at £35 per 75cl bottle.



No Fancy Dress.



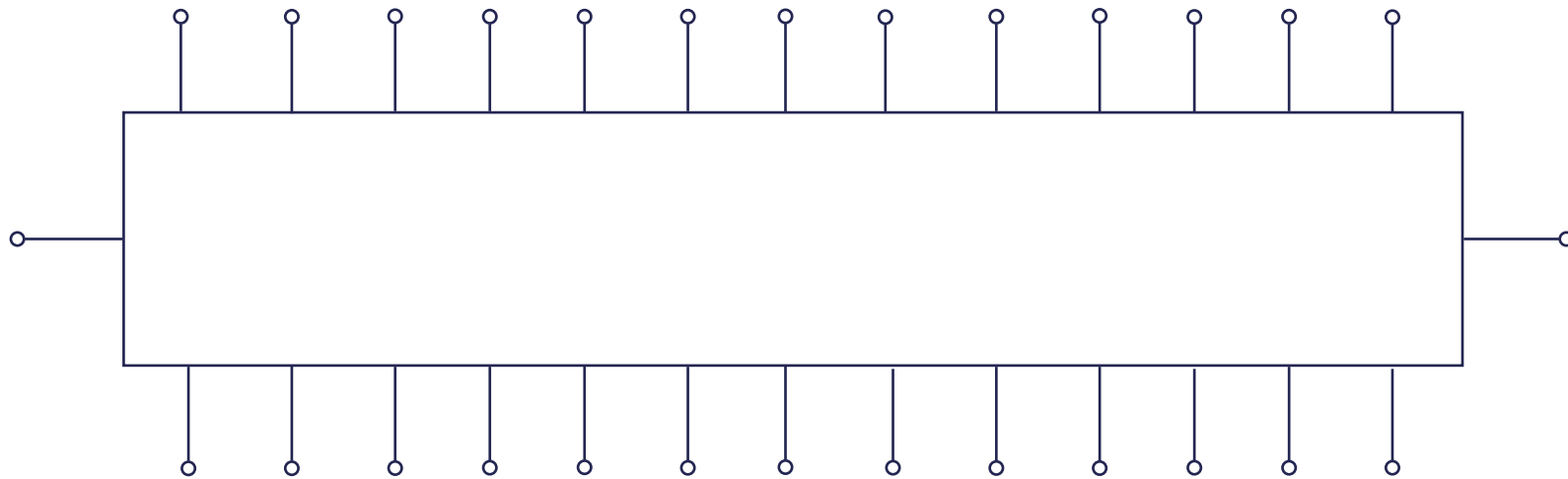
Low level table decorations are allowed, however no confetti or glitter, party poppers, balloons or banners.



Top Deck Table Plan

If you send us your table plan and return to us at least 48 hours prior to your event, we will make place cards for your party.

If you decide to pre order your food, the table plan also helps us identify who is having what.



THE SEA





The Top Deck





THE HUT

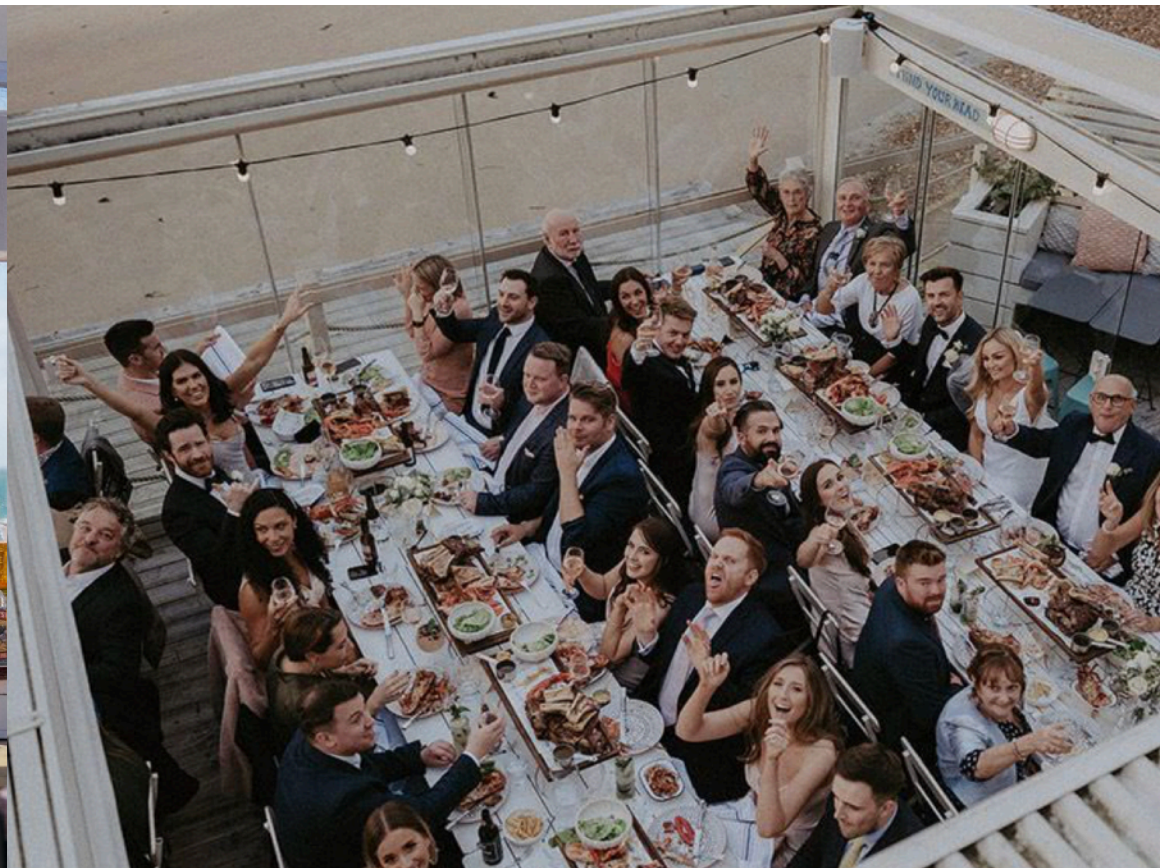
The Top Deck

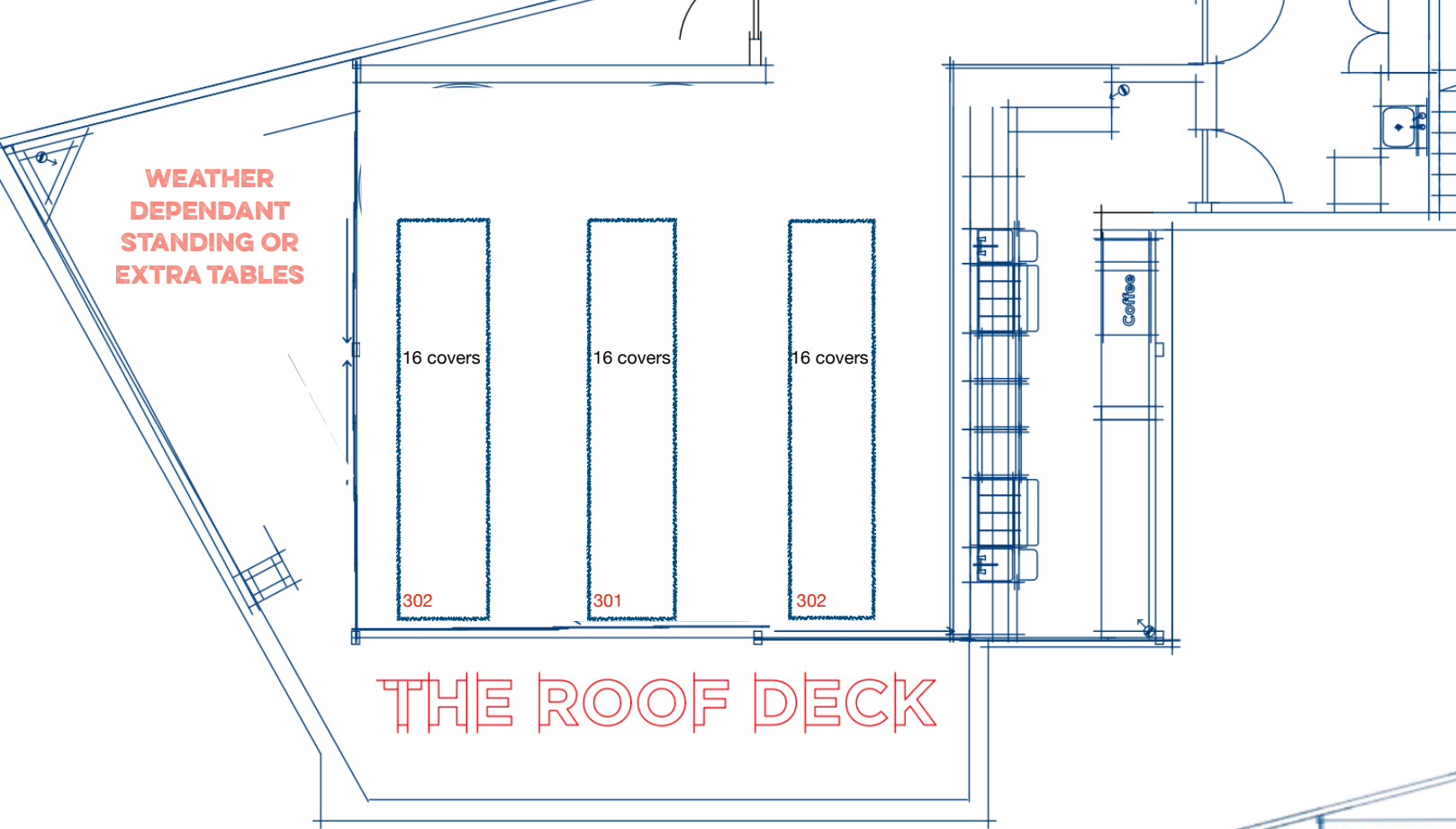
The Roof Deck

The Roof Deck - For Larger Events with its own Bar, Loos and Incredible Views

The Roof Deck is normally used as a regular dining deck, however it can be hired as the Ultimate Private Space for events up to 48 people seated.

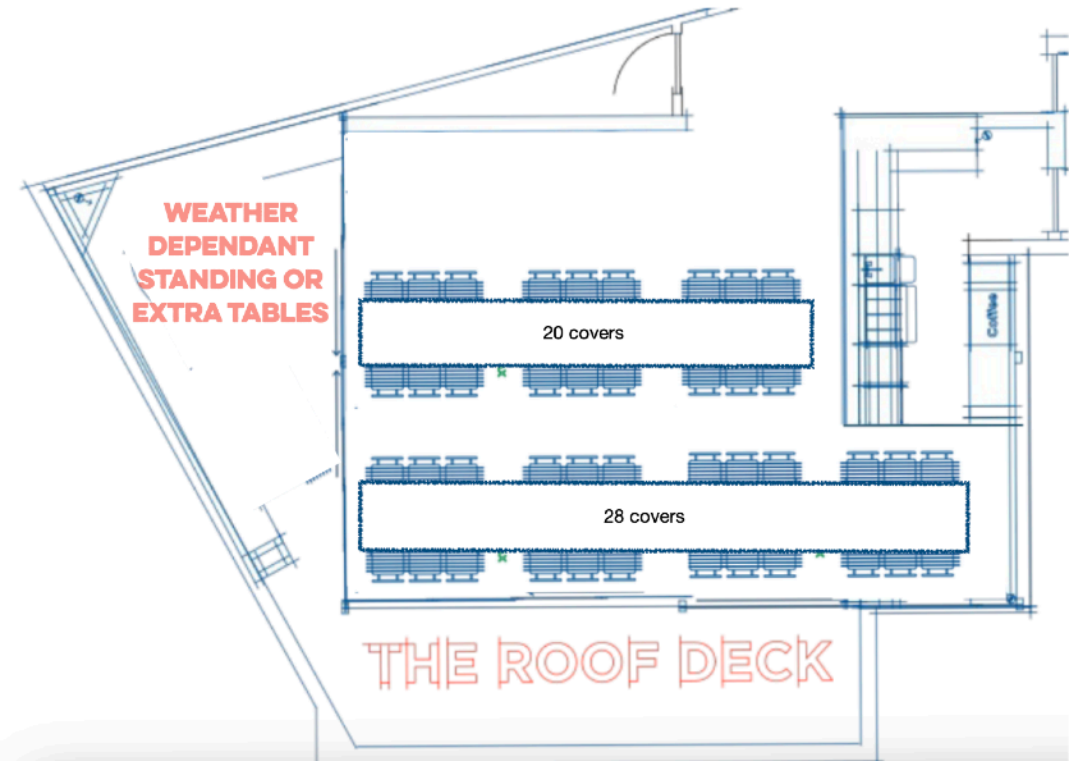
The Roof Deck has a dedicated bar, loos, and separate PA system. With a retractable roof, sliding glass doors and heating, it can be enjoyed whatever the weather.


















THE ROOF DECK

*Bespoke Layout dependant
on your party size*



THE ROOF DECK

The Roof Deck

-  **Capacity**
The Roof Deck accommodates up to 48 guests seated. (Max seating leaves only a small weather dependant standing space, some tables can be removed after eating for mingling)
-  **Access, Service & Departure Times**
Lunch - access: 13:30 | Service from 2pm | Guests departure: 5pm
Dinner - access: 6.30pm | Service from 7pm | Guests departure: 11.30pm
-  **Minimum Spend Requirement Dependant on Date - £3k-£7.5k, see p. 13.**
-  **Discretionary Service Charge: 12.5%**
-  **Menus and place name cards can be printed to your requirements.**
-  **Arrival by land, sea or air, help with travel logistics can be provided by your events manager.**
-  **Candles provided in the evenings.**
-  **Fitted with retractable roof and walls to make the space truly alfresco, or heated for cooler days if needed.**
-  **Access is via a private staircase, sadly there is no wheelchair access.**
-  **The Roof Deck has it's own PA system and DJ plug in. Music volume must be moderate and will be controlled by The Hut.**
-  **You may supply your own birthday cake (additional charge of £3pp, minimum charge £35).**
-  **Corkage at £35 per 75cl bottle.**
-  **No Fancy Dress.**
-  **Low level table decorations are allowed, however no confetti or glitter, party poppers, balloons or banners.**





Celebrating 10 years 2013 to 2023

EVENTS AT THE HUT

BUILD YOUR MENU

- **ORDERING ON THE DAY**, please choose 2 starters, 2 mains and 2 desserts now, which your group will then order from on the day.
- **PRE-ORDERING**, please choose 3 starters, 3 mains and 3 desserts. We will then create an online menu for you, you simply add your guests' emails and they will be sent your menu choices to pre-order from.
- **SHARING MENU**, If you would like sharing-style plates for your group to feast on, instead of individually plated dishes, please choose any of the menu marked *S*, we will serve this course along the table for all to tuck into. This can be for just one course or more.

In addition to the above you may also choose from the children's menu. Children may choose from the children's menu. Please also let us know of any allergies.

This menu may have some items that are not available at the time of writing.



Livvy

Steak Tartare | Sea Bass | Tiramisu



Henry's 50th Birthday
01.09.2024

STARTERS

- Sourdough Cob, Salted Butter, ✓
- Octopus, White Wine, Lemon, Parsley
- Chorizo, Cider, Garlic, Spice
- Tacos, Asian Pork Belly & Prawn
- Crispy Duck Salad, Hoi Sin, Cashews, Coriander
- Steak Tartare, Brioche, Egg Yolk Jam, Radish *S*

MAINS

- Fillets of Sea Bass, Roscoff Onions, Ratté Potatoes, Roasted Isle of Wight Tomatoes, Sauce Vierge, Beurre Blanc *S*
- Surf n' Turf, T-Bone Steak, Lobster *S*, Prawns, Bone Marrow
- Hut Salad | Fries | Zucchini Fritti

DESSERTS

- Planks Of Ice Cream Cones "Crazy Cones" a selection of Ice Cream cones topped with sweet surprises *S*
- Salted Caramel / Raspberry & Blood Orange Sorbet

Sample Menus

The 2024 Events Menu will be available from April 2024.



Celebrating 10 years 2013 to 2023

EVENTS MENU

FOR THE TABLE

Olives, Nocerella, <i>PB</i>	5	Oysters, Cucumber, Apple, Dill, Wasabi	3.75ea
Crab Straws, Brown Crab Mayonnaise	6	Sourdough Cob, Salted Butter, ✓	6
Boqueróns, Marinated White Anchovies	6	Octopus, White Wine, Lemon, Parsley	8
Chorizo, Cider, Garlic, Spice	6.5	Croquettes, Cod & Prawn, Tartare Sauce	6.5

STARTERS

Choose 2 if ordering on the day, OR choose 3 to pre-order from, OR any *S* sharing-style

Tacos, Asian Pork Belly & Prawn <i>S</i>	14
Gambas A La Cazuela, Chorizo, Tomato Ragú <i>S</i>	15
Fish Soup, Croûte, Rouille, Comté	12.5
Soft Shell Crab, Wakame, Aioli, Sriracha Mayo <i>S</i>	14
Scallop & Monkfish, Masala Sauce	19
Crispy Duck Salad, Hoi Sin, Cashews, Coriander <i>S</i>	13
Steak Tartare, Brioche, Egg Yolk Jam, Radish <i>S</i>	14
Hamachi, Ponzu Dressing, Pickled Ginger, Rocket <i>S</i>	21

MAINS

Choose 2 if ordering on the day, OR choose 3 to pre-order from, OR any *S* sharing-style

Lemon Sole, Beurre Noisette, New Potatoes <i>S</i>	35
Lobster Rice, Nora Sofrito, Green Aioli, For Two <i>S</i>	85
Whole Roasted Sea Bream, Tandoori Spiced, Chana Masala <i>S</i>	29
Fillets of Sea Bass, Roscoff Onions, Ratté Potatoes, Roasted Isle of Wight Tomatoes, Sauce Vierge, Beurre Blanc, Chimichurri <i>S</i>	30
Grilled Lobster, Garlic & Herb Butter, Fries	70
Surf n' Turf, T-Bone Steak, Lobster, Prawns, Bone Marrow, Fries, Garden Salad, For Two <i>S</i>	150

SIDES & SAUCES

Choose as many as you like

Hut House Salad, To Share, Italian Leaves, Agro Dolce Dressing, <i>PB</i>	9
Tenderstem Broccoli ✓	6
Green Salad, House Dressing, ✓	6.5
Fries, <i>PB</i>	5
Ratté Potatoes, Mint, Parsley, Oil of Wight, <i>PB</i>	5.5
Zucchini Fritti ✓	6
Jasmine Rice <i>PB</i>	4
Iceberg Wedge ✓	5
Bordelaise Béarnaise ✓ Chimichurri ✓	2.5
Nam Prik <i>PB</i> Kimchi Mayo ✓	

DESSERTS

Choose 2 if ordering on the day, OR choose 3 to pre-order from, OR any *S* sharing-style

Tiramisu Pavlova, Coffee Ice Cream, Kahlua <i>S</i>	9.5
Chocolate & Mandarin Mousse, Chocolate Crumb	10
Pineapple, Rum, Chilli, Coconut Pannacotta <i>PB</i>	9
Cheeseboard, Livarot, Montgomery Cheddar, Bleu D'Auvergne, IOW Soft, Crackers, Grapes <i>S</i>	15
Planks Of Ice Cream Cones "Crazy Cones" a selection of Ice Cream cones topped with sweet surprises <i>S</i>	8
- Salted Caramel / Mint Choc / Strawberry / Raspberry & Blood Orange Sorbet	
Celebration Stack, Selection of Choux Buns, Brownies and Sweet treats on a platter for all to share. For 6 as a dessert or for 12 to nibble on <i>S</i>	40

Minimum Spends

Minimum spends are based on Food and Drinks Spend only, inclusive of VAT.

There will also be a discretionary 12.5% service added onto the bill.

Whole Hut (up to 160 guests) £k	Mon	Tues	Wed	Thurs	Fri	Sat	Sun
March							
April	50	50	50				
May - August							
September	50	50	50	60	60		
October	15	15	15	30	30		

Must be booked before February. Price on enquiry.

TOP DECK LUNCH (up to 26 guests) £k	Mon	Tues	Wed	Thurs	Fri	Sat	Sun
March	1	1	1	1	2	2	2
April	1	1	1	1.5	1.5	2	1.5
May	1.5	1.5	1.5	2	2	2.5	2
June	2	2	2	2.5	2.5	2.5	2
July	2	2	2	2.5	2.5	2.5	2
August	2	2	2	2.5	2.5	2.5	2
September	1.5	1.5	1.5	2	2	2	1.5
October	1	1	1	2	2	1.5	1

TOP DECK EVE (up to 26 guests) £k	Mon	Tues	Wed	Thurs	Fri	Sat	Sun
March	0.5	0.5	0.5	0.5	1	1	1
April	0.5	0.5	0.5	0.75	0.75	1	0.75
May	0.75	0.75	0.75	1	1	1.25	1
June	1	1	1	1.25	1.25	1.25	1
July	1	1	1	1.25	1.25	1.25	1
August	1	1	1	1.25	1.25	1.25	1
September	0.75	0.75	0.75	1	1	1	0.75
October	0.5	0.5	0.5	0.5	0.5	0.75	0.5

ROOF DECK LUNCH (up to 48 guests) £k	Mon	Tues	Wed	Thurs	Fri	Sat	Sun
March	3	3	3	3	6	6	6
April	3	3	3	4.5	4.5	6	4.5
May	4.5	4.5	4.5	6	6	7.5	6
June	6	6	6	7.5	7.5	7.5	6
July	6	6	6	7.5	7.5	7.5	6
August	6	6	6	7.5	7.5	7.5	6
September	4.5	4.5	4.5	6	6	6	4.5
October	3	3	3	3	3	4.5	3

ROOF DECK EVE (up to 48 guests) £k	Mon	Tues	Wed	Thurs	Fri	Sat	Sun
March	2.25	2.25	2.25	2.25	4.5	4.5	4.5
April	2.25	2.25	2.25	3.75	3.75	4.5	3.75
May	3.75	3.75	3.75	4.5	4.5	5.5	4.5
June	4.5	4.5	4.5	5.5	5.5	5.5	4.5
July	4.5	4.5	4.5	5.5	5.5	5.5	4.5
August	4.5	4.5	4.5	5.5	5.5	5.5	4.5
September	3.5	3.5	3.5	4.5	4.5	4.5	3.5
October	2	2	2	2	2	3.5	2



Reservations

Reservations and live availability can be seen on our website for The Top Deck and The Roof Deck.

Or please do get in touch via: privatedining@thehutcolwell.co.uk

