



2023

Milk Beach

Private Hire
at Milk Beach Soho

Down a secretive passageway off Greek Street, Milk Beach is a coastal oasis nestled in the heart of Soho. Bringing a little slice of Sydney to London. With a bright and spacious dining room and large outdoor courtyard, it is a versatile destination that will impress every one of your guests. Whether it's a dinner party, festive party or product launch, we love to host private events and look forward to working with you.

THE WHITE COMPANY
LONDON

COOLA®

Barry M

BBC

"We just wanted to say a massive thank you for being the perfect venue & hosts for our Creator Evening last night, everyone had the best night and commented on what a beautiful & welcoming space Milk Beach is. There was such a great buzz all night and we felt so well looked after. The drinks & food were delicious."

Katrina Bell, Senior Development Producer, BBC

"The event went so well and was so impressed with everything."

Vanessa Mundy, PR Manager, Barry M Cosmetics

"The staff were SO great and made the day seamless!"

Hollie Honeyman, Senior Account Executive, Ketchum UK



HOURS

Morning

0700 Access
1130 Final Departure

Daytime

1130 Access
1700 Final Departure

Evening

1700 Access
0030 Final Departure

CAPACITIES

Indoors

70 Seated Service
120 Standing Reception

Covered Courtyard

45 Seated Service
60 Standing Reception

Combined

115 Seated Service
180 Standing Reception

PRICING

We require a minimum spend which varies depending on the season and day of the week.

Please get in touch for a quote.





Sample Seated Menu

£49 / person

Served sharing style for all guests

Queen Gordal Olives
St John sourdough & cultured butter

Any dietaries will be catered for separately

Kolios feta, watermelon, tomato, cucumber, tapenade, red onion
La Latteria stracciatella, peach, heritage tomatoes, holy basil
Grilled hispi cabbage, vegemite bechamel, crispy onions

Koji marinated chicken 'Schnitty', fermented chilli mayonnaise
Seasonal whole fish, XO butter, maritime vegetables
Grilled oyster mushrooms, fermented mushroom glaze, macadamia hummus

Mixed leaves, avocado, parmesan
Chicken salt chips

Raspberry pavlova, vanilla cream, summer berries
'Golden Gaytime' with toffee & buttermilk parfait, dark chocolate, malt & honeycomb crumble

Please note menus are representative and subject to change.





Sample Luxe Menu

£65 / person

Queen Gordal Olives
St John sourdough & cultured butter

Served sharing style for all guests

La Latteria straciatella, peach, heritage tomatoes, holy basil
Prawn Toast, sesame, Gochujang sweet 'n' sour sauce
Kolios feta, watermelon, tomato, cucumber, tapenade, red onion
Szechuan peanut crumb Aubergine karaage

Any dietaries will be catered for separately

Koji marinated chicken 'Schnitty', fermented chilli mayonnaise
Crab bucatini, dashi & lime salt pangritata
Whole fish, XO butter, sea herbs
Belted Galloway bone-in ribeye, tare, oyster and tarragon butter (+£10)

Crispy roast potatoes, miso butter
Grilled green beans, sambal, sesame, crispy onions

Raspberry pavlova, vanilla cream, summer berries
Milk Beach 'Golden Gaytime' with toffee & buttermilk parfait, dark chocolate, malt & honeycomb crumble



Sample Christmas Menu

£59 / person

Available from 27th Nov 2023
Served sharing style for all guests

Any dietaries will be catered for separately

St John's sourdough bread, whipped maple butter (v)
 Ora King Smoked Salmon, wasabi cream cheese, pickled fennel
 Manuka Honey Roasted Lincolnshire Ham, Pineapple mostarda
 Robata Grilled Tiger Prawns, Fish Sauce & Mirin Glaze, Nahm Jim

Twice cooked Aubergine, Freekeh, Macadamia cream, fried curry leaf (v+)
 Roasted Whole Monkfish tail in banana leaf, Fermented Chilli Sambal Slow
 Romney Rack of Lamb, Smoked Yogurt, Saltbush & Mint Sauce

Crispy new potatoes, miso butter, lardo
 smoked beets & heritage carrots on whipped feta, (v)
 Roasted Crown prince squash, Pumpkin Seeds, white soy emulsion (v)
 Winter Green Leaf salad, Lime & coriander dressing (v+)

Pavlova, passionfruit, mango curd, chantilly cream, almonds (v),
 Sticky Date Pudding, lemon myrtle custard, Brandy Poached Pears (v)



Sample Canape Menu

Min. order - 1/2 dozen per guest

£4 each

Char sui pork bao bun, pickled cabbage & micro coriander
Tofu bao bun, pickled cucumber, fried shallots
Vegetable & sesame spring roll
Pork, chilli, fennel sausage roll
Aubergine karaage, Szechuan peanut crumb
Prawn toast, sesame, Gochujang sweet 'n' sour sauce
Vietnamese pork spring rolls, fermented chilli jam.
Thai fishcakes, nuoc cham
Octopus takoyaki, toasted sesame dressing, bonito
Seabream tacos, burned onion cream, tomato
Mushroom taco, pico de gallo, aubergine purée, Korean BBQ sauce

£6 each

Nori crisp, tuna, kafir lime vinaigrette
Jersey Rock oyster, sake, Thai cucumber consommé
Prawns, fermented chilli butter, Typhoon Shelter crumb
Chicken Yakitori skewer, goma dare
Kolios feta, watermelon, tomato, cucumber, tapenade, red onion
Chilli prawn crackers, salmon tartare, avocado
Thai curry vegetable on steamed jasmine rice
Glass noodle salad, lemongrass, lime, coriander

£8 each

Chicken 'schnitty', bahn mi sliders
Beer battered cod, hand cut chips, yoghurt tartare
Prawn linguine, cherry tomatoes, parsley, lemon, chilli



Beverage Package Options

available for three hours

ESSENTIAL

£40 per guest

Schooners of Pilsner/Ale/Cider
House White/Red/Rosé
Soft Drinks

CLASSIC

£55 per guest

House Spirits
Schooners of Pilsner/Ale/Cider
House White/Red/Rosé
Soft Drinks

LUXE

£68 per guest

Milk Beach Cocktails
Premium Spirits
Schooners of Pilsner/Ale/Cider
Premium White/Red/Rose
Mocktails



Kick off the beginning of your time with us with a welcome glass of bubbles for all your guests

GLERA

£8 per guest

From Sunday Winemakers,
Glera, Murray Darling,
Australia

CHAMPAGNE

£10 per guest

Devaux, Cœur de Nature Organic
Brut, Champagne, France

Or why not arrange for a **cocktail** on arrival. Speak to us directly and we'd be happy to arrange a more bespoke welcome for your group.

Milk Beach Soho
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Soho, London
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To have your next event at the beach,
get in touch at soho@milkbeach.com

