Aces

FOODCRAFT

Private Dining & Events 2026

Events & Private Hire at Aces

We offer two spaces at Aces: the Chef's Table and the adjoining dining room ideal for 30 guests and suited to both lunch and dinner celebrations.

The Counter, seats up to 9 guests. Offers a completely immersive,front-row experience directly facing Chef Alex Craciun and his kitchen staff as each dish is conceptualized and served. with wine pairings available in consultation with our head sommelier.

The dining room Accommodates up to 22 seated guests. Flooded with warm light and organic plaster textures, presenting a sophisticated backdrop for family celebrations, corporate dinners, and special occasions.

Capacity

Chef's Table - up to 9 guests seated
Dining Room- up to 22 guests seated

Menus

Menus serve as a guide, dishes are subject to seasonal availability.

4 Course Tasting Menu: £70.00 per person

6 Course Tasting Menu: £85.00 per person

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Tasting Menu

Chinese Man in France
Prawn Dumpling & Mussels Green Juice

Temaco = Mexican Taco + Japanese Temaki
Tataki Salmon, Koshihikari Rice, Cucumber, Spicy Mayo

Roasted Quail & " 8 Treasures"
Corn, Linzer Potatoes, Spiced Carrot

Madagascan Vanilla Crème Pâtissière
Almond Caramel Paste, Seasonal Fruit, Peanut Parfait, Yogurt

70

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Tasting Menu

French Man in Japan
Wild Salmon Eggs, Smoked Milk, Toasted Almonds, Red Pepper & Lemon

Chinese Man in France
Prawn Dumpling & Mussels Green Juice

Temaco = Mexican Taco + Japanese Temaki
Tataki Salmon, Koshihikari Rice, Cucumber, Spicy Mayo

Italian Man in Normandy
Chicken Liver Parfait, Parmesan, Steamed Brioche

Roasted Quail & " 8 Treasures"
Corn, Linzer Potatoes, Spiced Carrot

Madagascan Vanilla Crème Pâtissière
Almond Caramel Paste, Seasonal Fruit, Peanut Parfait, Yogurt

85

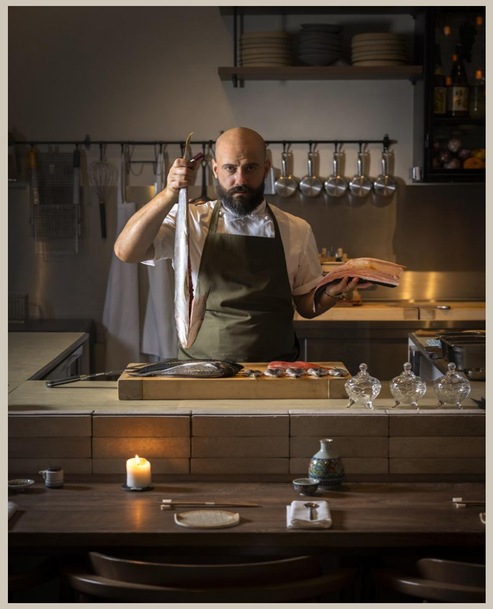
Drinks

Wine throughout your meal to match your preference and palate can be choose from our wine list .

*The option of paired wines is also Available at an additional cost and Can be discussed in more detail.

4 Course Wine Pairing £70.00 per person

6 Course Wine Pairing £85.00 per person



Bespoke Event Enquiries

At Aces is handled personally by our General Manager alongside our Front of House team.

For intimate celebrations, corporate entertaining, or unique private parties, we are on hand to ensure your time with us is as memorable as possible.

We are pleased to arrange additional services for you – from personalised drinks consultations to a special welcome from Alex at your event – along with other bespoke experiences curated to your requirements.

Please speak with us directly regarding any special requests you have and we will do our utmost to accommodate them.

Terms & Condition

Deposit of 50% of the total estimated cost is required upon booking to secure the date and services.Final Balance:The remaining 50% of the total balance is due for payment on the day of the event.Service Charge: A 15% service charge applies to the final bill.

Cancellation Policy

Notice Requirement: A minimum of 2 weeks’ notice is required for any cancellation Cancellation within 2 weeks: If the event is cancelled with less than 2 weeks' notice, the full remaining balance (the full 100% of the contract value) becomes immediately due and is non-refundable. Cancellation prior to 2 weeks: If the event is cancelled more than 2 weeks in advance, the client shall forfeit the 50% deposit. No further payments will be due, If the number of confirmed guests (covers) decreases after the final headcount deadline, the Client will be charged for the original number of guests booked.

Event Details

We kindly ask that all dietary requirements are shared with us two week prior to your event date.
A seating plan will be provided to help you collect the relevant information needed.

CONTACT US

Please get in touch with us directly to discuss your event requirements, or to arrange a personal visit.

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