

Restaurant Groups



Plateau sits in a prime fourth floor location at the top of Canada Place, opposite Canary Wharf tower. The stylish, futuristic restaurant offers awe inspiring views of the Surrounding cityscape. A principal feature of the restaurant is the part glazed ceiling which swathes the space in reflected natural light.

Lunch and Dinner Menus

We ask that you select either menu A, B or C in advance.
For up to 20 guests you will be offered the full menu on the day. For up to 25 guests we kindly ask you to choose two starters, two mains and two desserts from which your guests will order on the day. For up to 30 guests we kindly ask you to choose one starter, one main and one dessert for all your guests a vegetarian option will be available on the day.

Menu A £42.50

Cauliflower velouté, curry spiced oil and raisins
Salt baked beetroot, lambs lettuce, whipped Rosary
goat's cheese
Ballotine of ham hock and parsley, sour dough toast,
quince compote

Slow braised beef, creamed
potatoes, herb sauce, grilled onions
Seared fillet of sea bream, Savoy cabbage, wild
mushrooms, jus gras
Ravioli of ricotta and spinach, sauté of courgettes, chive
butter sauce

Panna cotta, poached rhubarb, cardamom infused
poaching liquor
Brie De Meaux with grapes and Carr's water biscuits
Winter fruit crumble vanilla ice cream

Menu B £48.00

Air dried ham, wild roquette, salted almonds,
aged balsamic vinegar
Salad of salt baked vegetables, beetroot puree,
toasted seeds, and crisps
House cured Scottish salmon, crème fraiche, salmon caviar

Pot roast lamb rump, salsify, seasonal mushrooms,
lightly spiced harissa jus
Roast cod, parsley crust, braised lentils and squid,
root vegetables
Risotto of Iron bark pumpkin, pumpkin seeds and oil

Baked apple and almond tart,
Calvados cream, caramel sauce
Bitter chocolate mousse, pistachio Anglaise
Selection of 3 continental cheeses' Carr's water biscuits

Lunch and Dinner Menus

We ask that you select either menu A, B or C in advance.

For up to 20 guests you will be offered the full menu on the day. For up to 25 guests we kindly ask you to choose two starters, two mains and two desserts from which your guests will order on the day. For up to 30 guests we kindly ask you to choose one starter, one main and one dessert for all your guests a vegetarian option will be available on the day.

Menu C £55.00

Salad of seasonal artichokes,
winter truffle dressing, crispy shallots
Marinated sea scallops, shallot and pink peppercorns,
black sesame seeds, pickled cucumber
slow poached foie gras torchon, golden raisin puree, white
port jelly

Roast stone bass, Puy lentils, salsify, cavolo Nero crisps,
roast chicken glaze
Roast fillet of aged beef, boulangère of ox cheek,
Burgundy wine sauce
Gnocchi of wild mushrooms, truffled field mushroom purée,
24 month old parmesan

Dacquoise of Original Beans, bitter chocolate sorbet
Caramel poached pear, pain d'épice, red wine granité
Selection of 4 seasonal cheeses with Carr's water biscuits

Menu Gourmand (sample menu) £69.00 per person

SCOTTISH SALMON

Home cured Scottish salmon, grain mustard dressing, marinated
cucumber

RISOTTO

Jerusalem artichoke risotto, sauté of snails
garlic and parsley butter

SEA BASS

Roast stone bass, turnip purée,
young leeks, fondant potatoes, sauce Genovese

Or

RED POLL BEEF

Roast fillet of Red Poll beef, smoked bone marrow
parsley purée and shallots

CITRUS

Lemon and lime sorbet, poured Nyetimber sparkling wine

CHOCOLATE

Marquise of bitter chocolate,
coconut sorbet and passion fruit

Or

SEASONAL FRENCH CHEESES

Selection of La Fromagerie cheese from the trolley

Plateau Wines and Champagnes

Sparkling wine

N.V. Prosecco, Jeio, Bisol, Italy	35.00
N.V. Rosé Lagrein Spumante, Italy	42.00

Champagne

N.V. Devaux Grande Reserve	49.00
N.V. Laurent – Perier	65.00
N.V. Billecart Salmon	72.00
N.V. Taittinger	75.00
N.V. Louis Roederer	78.00
N.V. Moet & Chandon Imperial	80.00
N.V. Pol Roger	80.00
N.V. Veuve Cliquot	84.00
N.V. Charles Heidsieck	87.00
N.V. Bollinger	88.00
N.V. Krug Grande Cuvee	180.00

Rosé champagne

N.V. Taittinger	86.00
N.V. Billecart Salmon	89.00
N.V. Moet & Chandon	95.00
N.V. Laurent Perrier	95.00

Plateau White Wines

2012 Cortese, Araldica, Piedmont, Italy	19.50
2012 Cuvee Jean – Paul, Pays des Cotes de Gascony	19.75
2011 Soave Classico, Alpha Zeta, Veneto, Italy	21.50
2012 Sauvignon Blanc, Long Beach, SA	21.75
2012 Pinot Grigio Uvam Mabis, Veneto, Italy	26.00
2011 Viognier Esprit de Serame, Vin de Pays d’oc, FR	26.50
2012 Sauvignon de Touraine, Loire Valley, France	27.00
2012 Chenin Blanc, Saam, South Africa	29.00
2011 Picpoul de Pinet, Terre de Neptune, France	29.50
2011 Muscadet, Chateau du Coing, Loire, France	29.75
2012 Bon Vallon Chardonnay, de Wetshof, Robertson	30.00
2011 Gran Reserve Chardonnay, Nostros, Chile	31.00
2011 Pinot Blanc, Klevner Reserve Hunawihir, Alsace	33.00
2012 Sauvignon Blanc, Wairau River, Marlborough,	34.50
2010 Pinot Gris, P & P Zinck, Alsace, France	39.00
2011 Grüner Veltliner, Messwein, Goettweig, Austria	39.75
2011 Riesling, Reichsgraf von Kesselstatt, Germany	41.50



Plateau White Wines

2009 Gewürztraminer, Koeing, Alsace, France	42.00
2011 Chablis, Domaine Jean Defaix, Burgundy, France	39.00
2011 Riesling Trocken 'Unplugged' Tesch, Nahe, Germany	44.50
2012 Sancerre La Vigne Blanche, H.Bourgeois, France	47.00
2010 Vinter's Reserve Chardonnay, Kendal Jackson, US	49.00
2012 Gavi La Giustiniana, Piedmont, Italy	49.50
2012 Cloudy Bay, Sauvignon Blanc, Marlborough, NZ	59.75
2011 Chablis 1er Cru Montee Tonnerre, Dom.Chardonnay	62.00
2011 Pouilly Fuisse, Cuvee Les Sceles, Dom. Thibert	61.00
2011 Clarendelle by Chateau Haut – Brion, Bordeaux, France	62.00
2010 Saint- Aubin 1er Cru Frionnes, S. Langoureau	69.50
2011 Mas de Daumas Gassac Blanc, Languedoc, France	73.00
2008 Mersault, Joseph Drouhin, Burgundy, France	77.00
2010 Chassagne-Montrachet, Masures, JN Gagnard Burgundy, FR	93.00
2010 Puligny Montrachet, Etienne Sauzet, Burgundy, France	108.00

Plateau Red Wines

2011 Barbera, Araldica, Piedmont, Italy	19.50
2012 Primitivo Salento Boheme, Puglia, Italy	21.00
2012 Merlot, Ochagavia, Chile	21.75
2012 Cabernet Sauvignon, Los Espinos, Central valley, Chile	22.50
2012 Finca Los Prados, Cabernet/Malbec, Mendoza, Argentina	24.00
2011 Moulin de Gassac Classique, Languedoc, France	25.00
2011 Impatiente, Côtes du Rhône, France	27.50
2011 Shiraz, Soldier's Block, South Australia	29.00
2011 Montepulciano Favugne, Teanum Puglia, Italy	29.50
2010 Cahors, Cedre Heritage, Malbec, France	31.00
2010 Domaine L'Estagnere Cabernet Franc, Carcassonne, France	31.50
2010 Cabernet Sauvignon, Alpataco, Patagonia, Argentina	32.00
2011 Corbieres, Domaine des Crouzets, France	32.50
2009 Ontañon, Rioja Crianza, Spain	33.00
2012 Tilia, Malbec, Mendoza, Argentina	34.00
2011 Beaujolais Domaine Chatelust, France	34.50
2009 Tres Palacios, Reserve Carmenere, Maipo Valley, Chile	39.50
2010 Bergerie de l'Hortus, Pic Saint Loup, France	38.00
2011 Pinot Noir, Omrah, Plantagenet, Western Australia	39.50
2010 Carmel Ridge, Carmel Winery, Shomron, Israel	39.75
2010 'Jester' Shiraz, Mitolo, McLaren Vale, South Australia	40.50

Plateau Red Wines

2011 La Petit Clos, Pinot Noir, Marlborough, New Zealand	41.00
2010 Chianti Classico, Casale dello Sparviero, Tuscany, Italy	42.50
2008 Shiraz/Grenach/Mouvedre G. Merrill, McLaren Vale, Australia	42.50
2009 Peachy Canyon, Zinfandel, CA, US	44.00
2011 Bourgogne Pinot Noir, J. M. Pillot, France	49.00
2007 5 Fincas Reserve, Castillo Perelada, Emporda, Spain	51.00
2009 Crozes Hermitage, Farraton Pere & Files, Rhone, France	52.00
2009 Clos de Los Siete, Mendoza, Argentina	52.50
2010 Post Scriptum 'De Chrysea', Douro, Portugal	56.00
2007 Clarendelle by Chateau Haut Brion, Bordeaux, France	58.50
2011 Le Volte, Ornellaia, Tuscany, Italy	59.50
2006 Kendall Jackson, Cab Sauv. Reserve, CA, US	65.00
2008 La Clos Jordanne, Pinot Noir, Niagara, Canada	69.00
2010 Châteauneuf du Pape, Dom. Chante Cigale, France	71.00
2008 'Entity' Shiraz, John Duval, Barossa, Australia	74.00
2008 Frogs Leap, Cabernet Sauv. Napa Valley, US	78.00
2010 Le Serre Nuove dell'Ornellaia, Bolgheri, Italy	88.00
2006 Château Langoa Barton, St Julien, Bordeaux	97.50
2008 Amarone della Valpolicella, Allegrini, Italy	115.00
2006 Vosne Romane 1er Cru Les Beaux Mont, Rion, France	130.00

After dinner treats

Coffee and Tea's

3.85

Sweet wine

N.V. Muscat de Rivesaltes, France 50c		32.50
2010 Chateau Mouras, Graves Superieeures, France		42.00
2003 Castelnau du Suduiraut, Sauternes, France		75.00
2002 Tokaji 5 Puttonyos, Disznoko, Hungary 50cl		76.00

Port

2007 Graham's Late Bottled Vintage		42.00
N.V. Warre's Otima 10 year old tawny port 50cl		46.00

Sherry

N.V. Barbadillo Solear Manzanilla 37.5cl		19.00
N.V. Barbadillo Amontillado		32.00
N.V. Barbadillo Oloroso		32.00
N.V. Barbadillo pedro ximenez		37.00

Plateau bar selection

Cocktails

Bellini	£8.50
Cosmopolitan	£9.00
Mojito	£9.00
Caipirinha	£9.00
Margarita	£9.00

Soft drinks

Freshly squeezed orange	£4.50
Freshly pressed apple	£4.50
Cranberry, pineapple, grapefruit, tomato	£3.00
Coke and Diet coke 200ml	£3.00
Belu still and sparkling water 75cl	£3.75

Beers

Asahi 33cl Japan	£4.50
San Miguel 33 cl Spain	£4.50
Cusquena 33cl	£4.50
Hoegarden 33 cl Belgium	£5.00
Saint 33 cl	£5.00
Leffe blonde 33 cl Belgium	£6.00

For more cocktail suggestions please ask your events manager , who will be happy to help with any request

Booking confirmation form

Company Name	Date of Event
Address	Meal session
Organiser Name	Location: Fumoir Room
Email	Number of Guests:
Tel no.	Arrival Time: Seating Time:
Chosen Beverages Arrival Drinks: White Wine: Red Wine:	Chosen Menu: Cheese course: YES NO Still & Sparkling water: YES NO Liqueurs/dessert wine to be offered: YES NO
Host on the day:	Final bill to be presented to: <i>Please be aware that final payment is due on the day of the event.</i>
Other Requirements:	

Deposit form

Type of credit / debit card:

MasterCard | Visa | Switch | Amex | Diners | JBC

Name as it appears on card:

Card holders exact billing address:

Card Number:

Issue number (switch only):

Start date:

Amount authorised to debit: £500.00

Expiry date:

last 3 digits on signature strip:
(for amex – 4 digits on front of card)

Signature.....

A deposit of the full minimum spend (£500.00) will be taken from these details to secure the booking.

All bookings are considered provisional until a deposit has been received.

Please be aware that until the booking forms have been completed and returned the booking will be considered provisional.

Terms & conditions

1. Confirmation of booking

Bookings will only be regarded as confirmed upon receipt of signed terms & conditions and deposit.

Any changes to booking details must be made in writing and will be of no effect unless acknowledged in writing by Plateau.

In the event that this agreement is signed in the name of a company, partnership, agency, firm, club or similar society, the person signing represents to Plateau that he/she has full authority to sign such a contract. In the event that he/she is not so authorized, he/she will be personally liable for the complete performance of this contract.

2. Deposits, Pre-payments and settlement of accounts

The Customer shall be required to pay a deposit to Plateau to secure the date of function equivalent to the value of either the minimum spends or estimated food and beverage costs if higher than the minimum spend quoted.

Any outstanding charges must be paid in full on the day of the event. Your bill must be settled in full at the end of your meal. At this time your deposit will be deducted. No account facilities are available therefore should any client not pay the final amount on the night of the event the payment will then be charged to the Credit card details submitted to pay the deposit.

In the event of unpaid bills by the organiser or individuals attending the event, interest will be payable by the customer on all sums due calculated on a day to day base rate of 2% per calendar month from the due date of payment until the actual date of payment.

The interest is to be paid before, as well as after, any judgement (such obligation to be an independent judgement).

In the event that the Customer cancels a booking that Plateau has made on his behalf for entertainment, equipment or otherwise, all cancellation charges relating to that entertainment, equipment or otherwise will be met by the Customer.

Any queries concerning the accounts or complaints must be submitted in writing within seven days of the date stated on the invoice

3. Final numbers

Final numbers for any event must be confirmed in writing at least 2 working days prior to the event date. We reserve the right to charge for the full number of people booked if we have not been provided with notice of a reduction in numbers at least 48 hours prior to the event. Plateau will make every reasonable endeavour to accommodate any increase in numbers and will charge accordingly for providing this service but cannot be held responsible for failure to provide such accommodation or service.

4. Cancellation by Plateau

Plateau may cancel a booking without any liability being incurred whatsoever if:- Plateau is closed down due to events and circumstances beyond the control of Plateau such as fire, staff dispute, terror attacks or by order of the public authority.

The Customer becomes insolvent or enters into liquidation/receivership.

The Customer is in breach of any of the terms of this agreement.

If the customer fails to pay the requested deposit

5. Cancellation by the customer

All cancellations by the customer must be made in writing to Plateau at the address stated, and formally acknowledged. Plateau will refund deposits where notification has been received 7 working days in advance of the function date.

6. Prices

12.5% service charge is added to your bill.

VAT at 20% is included in the quoted prices.

Lighting, other services (e.g. flowers, PA system, etc.) and hire of extra furniture are not included and are subject to service charge.

A minimum spend of £500 plus service charge at 12.5% applies for the exclusive use of the Fumoir room.

All the prices are current at the time of going to print, and are inclusive of VAT or other government taxes where appropriate.

Plateau reserves the right to amend prices without notice.

Terms & conditions

7. Signage

The fixing of signs, displays, posters etc, may only be carried out with the consent of Plateau and no advertising, public or otherwise, of any function at Plateau may be exhibited without Plateau's prior permission.

8. Loss or Damage

Plateau will not be liable to the Customer or any person claiming through the Customer for any loss or damage caused by, or arising from, its failure to carry out any obligation under this agreement due to anything beyond the control of Plateau.

Plateau will not be responsible to the Customer, or any person, claiming through the Customer, for any loss of business or profit, or any other consequential loss howsoever arising, including delay in or failure to carry out any of its obligations under this agreement.

The Customer agrees to be responsible for and shall indemnify Plateau against all damages occasioned to the restaurant, the fixtures and fittings caused by any act, default or negligence of the Customer or staff, agents or guests of the Customer. Plateau hereby exclude any liability to the Customer resulting from any negligent act or omission of Plateau or of its agents or employees in connection with this agreement or otherwise, except that Plateau liability to the Customer shall not be limited for death or personal injury resulting from its own negligence or that of its agents or employees.

Plateau shall not be held responsible for death or bodily injury arising from any cause whatsoever to:

- a. person visiting the allocated space on behalf of, at the invitation of, or the request of, the Customer; or
- b. person employed by the Customer, whether such death or injury occurs within the allocated space or in any part of the Restaurant unless caused by the negligence of Plateau.

9 Third Parties

Plateau reserves the right to request the names of any photographer, toastmaster, band, musician, or any other persons in connection with any function. Any persons objected by Plateau shall not be employed by the Customer or any of its guests.

on the occasions when the client arranges any third party supplier or contractor direct, it is the responsibility of the client to ensure that Plateau Ltd is fully informed of all arrangements. furthermore, the client must ensure that the third party provides adequate insurance and observed all health and safety requirements

11. Entire Agreement

This agreement constitutes the entire agreement between the Customer and Plateau and no representation preceding the agreement nor any variation of the agreement shall be binding to Plateau unless such representation or variation is in writing, signed by an authorized person at Plateau.

Please sign and return in order to confirm your reservation: in note these terms and conditions and agree to them

Date of event

Signed

Date

Email address

Contact number

Please sign and return this contract to

Madlen Langmeyer

email madlenl@danddlondon.com

Menus for lunch and dinner

Menu A £42.50

Pumpkin veloute, pumpkin seed oil and sage crisps

Chicken and grilled leek terrine, pickled shimeji mushrooms,
sour dough toast

Roast autumn squash, whipped goat's cheese, baby turnips

Seared fillet of sea bream, Jerusalem artichokes, wild mushrooms, jus gras

Braised short rib of beef, pommes puree, salsa verde, Jospier baked onions

Tortelloni of ricotta and spinach, Secrett's courgettes and chive emulsion

Macadamia nut parfait, roast pear, earl grey jelly

Blackberry cobbler, apple pie ice cream

Menu B £48.00

Salad of salt baked vegetables, beetroot puree, toasted seeds, and crisps

Serrano ham, wild roquette, Marcona almonds, extra virgin olive oil

Lemon grass marinated salmon, beetroot, sour cream and caviar

Roast Goosnargh duck, braised leg and endives, onion purée

Roast cod, parsley crust, mushroom puree, sweetcorn

Cep gnocchi, wild mushrooms, sauté of Swiss chard, shaved parmesan

Tart fine of apples, crème Normand, caramel sauce

Caramel poached pear, pain d'épice, red wine granité

Selection of 3 La Fromagerie cheese, Carr's water biscuits

Brie De Meaux with grapes and Carr's water biscuits

Menus for lunch and dinner

Menu C £55.00

Roast chicken consommé with Madeira, slow cooked duck egg, crispy chicken skin

Poached Orkney Isle Sea scallops with courgettes and chives

Ballotine of poached ham and foie gras, raisin puree and compressed apple

Roast stone bass, Puy lentils, salsify, cavolo Nero crisps, red wine jus

Roast fillet of aged beef, braised chard, sauté of seasonal mushrooms, Burgundy jus

Caramelized garlic risotto, crispy shallots, beurre noisette, red amaranth cress

Dacquoise of Original Beans, bitter chocolate sorbet

Chocolate fondant, pistachio ice cream

Selection of 5 seasonal cheeses with Carr's water biscuits

Menu Gourmand (sample menu) £69.00 per person

SCOTTISH SALMON

Home cured Scottish salmon, grain mustard dressing, marinated cucumber

RISOTTO

Jerusalem artichoke risotto, sauté of snails garlic and parsley butter

SEA BASS

Roast stone bass, turnip purée, young leeks, fondant potatoes, sauce Genovese
Or

RED POLL BEEF

Roast fillet of Red Poll beef, smoked bone marrow parsley purée and shallots

CITRUS

Lemon and lime sorbet, poured Nyetimber sparkling wine

CHOCOLATE

Marquise of bitter chocolate, coconut sorbet and passion fruit
Or

SEASONAL FRENCH CHEESES

Selection of La Fromagerie cheese from the trolley

Booking confirmation form

Company Name	Date of Event
Address	Meal session
Organiser Name	Location: restaurant
Email	Number of Guests:
Tel no.	Arrival Time: Seating Time:
Chosen Beverages Arrival Drinks:	Chosen Menu:
White Wine:	Cheese course: YES NO
Red Wine:	Still & Sparkling water: YES NO
Host on the day:	Liqueurs/dessert wine to be offered: YES NO
	Final bill to be presented to: <i>Please be aware that final payment is due on the day of the event.</i>
Other Requirements:	

Deposit form

Type of credit / debit card:	MasterCard Visa Switch Amex Diners JBC		
Name as it appears on card:			
Card holders exact billing address:			
Card Number:	Issue number (switch only):		
Start date:	Amount authorised to debit: the menu cost pp		
Expiry date:			
last 3 digits on signature strip: (for amex – 4 digits on front of card)			
Signature.....			
<p>A deposit of the full food cost will be taken from these details to secure the booking. All bookings are considered provisional until a deposit has been received. Please be aware that until the booking forms have been completed and returned the booking will be considered provisional.</p>			

Terms & conditions

1. Confirmation of booking

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Any changes to booking details must be made in writing and will be of no effect unless acknowledged in writing by Plateau. In the event that this agreement is signed in the name of a

company, partnership, agency, firm, club or similar society, the person signing represents to Plateau that he/she has full authority to sign such a contract. In the event that he/she is not so authorized, he/she will be personally liable for the complete performance of this contract.

2. Deposits, Pre-payments and settlement of accounts

The Customer shall be required to pay a deposit to Plateau to Secure the date of function equivalent to the value of either the minimum

spends or estimated food and beverage costs if higher than The minimum spend quoted. Any outstanding charges must be paid in full on the day of the event.

Your bill must be settled in full at the end of your meal. At this time your deposit will be deducted. No account facilities are available therefore should any client not pay the final amount on the night of the event the payment will then be charged to the Credit card details submitted to pay the deposit. In the event of unpaid bills by the organiser or individuals

Attending the event, interest will be payable by the customer on all

sums due calculated on a day to day base rate of 2% per calendar month from the due date of payment until the actual date of

payment. The interest is to be paid before, as well as after, any

Judgement (such obligation to be an independent judgement). In the event that the Customer cancels a

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Plateau may cancel a booking without any liability being incurred whatsoever if:-

Plateau is closed down due to events and circumstances beyond the control of

Plateau such as fire, staff dispute, terror attacks or by order of the public authority.

The Customer becomes insolvent or enters into liquidation/receivership.

The Customer is in breach of any of the terms of this agreement.

If the customer fails to pay the requested deposit

5. cancellation by the customer

all cancellations by the customer must be made in writing to Plateau at the address stated, and formally acknowledged. Plateau will refund deposits where notification has been received 7 working days in advance of the function date.

6. Prices

12.5% service charge is added to your bill.

VAT at 20% is included in the quoted prices.

Lighting, other services (e.g. flowers, PA system, etc.) and hire of extra furniture are not included and are subject to service charge.

A minimum spend of £1000 plus service charge at 12,5% applies for the exclusive use of the Private dining room.

All the prices are current at the time of going to print, and are inclusive of VAT or other government taxes where appropriate.

Plateau reserves the right to amend prices without notice.

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7. Signage

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8. Loss or Damage

Plateau will not be liable to the Customer or any person claiming through the Customer for any loss or damage caused by, or arising from, its failure to carry out any obligation under this agreement due to anything beyond the control of Plateau. Plateau will not be responsible to the Customer, or any person, claiming through the Customer, for any loss of business or profit, or any other consequential loss howsoever arising, including delay in or failure to carry out any of its obligations under this agreement. The Customer agrees to be responsible for and shall indemnify Plateau against all damages occasioned to the restaurant, the fixtures and fittings caused by any act, default or negligence of the Customer or staff, agents or guests of the Customer. Plateau hereby exclude any liability to the Customer resulting from any negligent act or omission of Plateau or of its agents or employees in connection with this agreement or otherwise, except that Plateau liability to the Customer shall not be limited for death or personal injury resulting from its own negligence or that of its agents

9 Third Parties

Plateau reserves the right to request the names of any photographer, toastmaster, band, musician, or any other persons in connection with any function. Any persons objected by Plateau shall not be employed by the Customer or any of its guests.

on the occasions when the client arranges any third party supplier or contractor direct, it is the responsibility of the client to ensure that Plateau is fully informed of all arrangements. furthermore, the client must ensure that the third party provides adequate insurance and observed all health and safety requirements

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Please sign and return in order to confirm your reservation:
in note these terms and conditions and agree to them

Date of event
Signed
Date
Email address
Contact number

**Please sign and return this contract to
Madlen Langmeyer
Plateau Restaurant
4th floor Canada Place
Canada Square
Canary Wharf
E14 5ER
or by fax on 020 77157110**