

the idler

THE ART OF DOING NOTHING



*Get busy
doing nothing*

EVENT AT

THE IDLER

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Time well wasted
isn't
wasted time

Theatre menu



Theatre - Are you in a rush? _____ 28

TWO COURSE

CHOICE OF ONE ENTREE AND MAIN COURSE

- / White onion & summer truffle arancini
- / Butter lettuce, fresh peas & pressed cucumber
- / Fresh anchovies, garlic & parsley
- / Lake District Bavette, Heirloom tomatoes, Caesar foam & Madeira jus
- / Pan fried Sea Bream, fennel mint salad, cured tomato & chervil
- / Fresh handmade linguine, roasted red pepper, Calabrian chilli & Pecorino

VICTORIA PALACE THEATRE

Musical: Hamilton

End date: 27th September, 2026

Age: 10+

APOLLO VICTORIA THEATRE

Musical: Wicked

End date: 1st June, 2026

Age: 7+

Host your event at The Idler



Say hi to your new favorite spot—for big ideas, bold drinks, and unforgettable bites.

The Idler, located in London Victoria, is the ultimate spot in the area. Whatever the reason for your celebration, event or informal meeting, we offer cosy spaces for your festive and creative get-togethers.



Our spaces

Loaf	Boardroom	Theatre setup
Capacity	8	12

Laze	Boardroom	Theatre setup
Capacity	8	12

Linger	Boardroom	Theatre setup
Capacity	8	12

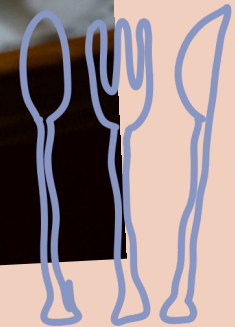
Laze and Linger	Boardroom	Theatre setup	Cocktail setup
Capacity	16	24	45

Breakout room	Cocktail setup	Cocktail setup + Meeting rooms
Capacity	30	60

*Time well wasted
isn't wasted time*



Meeting & Events



Breakfast and Coffee breaks

Breakfast

BUSINESS BREAKFAST

07:00 AM - 09:00 AM _____ 19

Buffet from the deli

/ Organic yogurt with granolas & cereals

/ Selection of nuts and dried fruits

/ Fresh cut fruits

/ Fresh baked croissants and Viennese pastries

/ Cold pressed juices

Price is per person

Coffee breaks

MID MORNING BREAK

09:00 AM - 11:00 AM _____ 15

Signature pastries

Selection of cut and hand fruit

Fresh juices

Price is per person

AFTERNOON BREAK

03:00 PM - 05:00 PM _____ 15

Sourdough bread with butter

Charcuterie

Mini quiches

Salmon rilette

Price is per person

M&E packages

All event spaces are for 8 guests

Mineral water, handfruit, soda's, coffee and tea

Use of pantry

HALF DAY _____ 450

FULL DAY _____ 650

Laze & Linger combined (16 guests)

Mineral water, handfruit, soda's, coffee and tea

Use of pantry

HALF DAY _____ 565

FULL DAY _____ 765



WORKING LUNCH

(FROM 9 TILL 30 PAX) _____ 18

Selection of sandwiches from deli

/ Serrano ham, romanesco & butter lettuce

/ Coppa and aioli, cured tomato & rocket

/ Tuna Nicoise, soft egg, cured tomato & capers

/ Roast aubergine, hummus & fennel salad

/ Confit spiced pork belly, apple & cucumber salad

/ Roast beef Lyonnaise onion, mustard

/ Lemon herb creme fraiche & baby gem

/ Curried roast chicken, hung mint yogurt, apricot & cucumber salad

THE IDLER LUNCH

(FROM 9 TILL 30 PAX) _____ 26

/ Selection of sandwiches from deli

/ Fresh homemade salad

/ Seasonal soup

/ Signature 'The Idler' dessert



LUNCH & DINNER

(UP TO 15 PAX) _____ 49

THREE COURSES A LA CARTE MENU

Chef's selection of first courses.

&

Choice of main and dessert.

/ Lake District Bavette, Heirloom tomatoes, Caesar foam & Madeira jus

/ Pan fried Sea Bream, fennel mint salad, cured tomato & chervil

/ Fresh handmade linguine, roasted red pepper, Calabrian chilli & Pecorino

/ Panna cotta, strawberries, balsamic, black pepper & basil

/ Cheeses from 'Neals Yard' with accompaniments

/ Sorbet selection

Lunch and Canapes



FROM 15 TILL 100 PAX

- SELECTION OF 4PC = £22 PER PERSON
- SELECTION OF 6 PC= £30 PER PERSON

Choose between:

Meat and Fish:

/ Loch Duart salmon rilette, baguette crisp, dill

/ Bavette skewer, Caesar foam

/ Pork scratching puffs

/ Jamon and manchego, croquettes

/ Cobble lane coppa, pickles

/ Sea bream crudo, jalapeno

/ Confit duck rilette, brioche

/ Pulled pork sausage roll

Vegetarian

/ Cornish anchovy, sourdough

/ Heritage tomato crostini, micro basil

/ White onion and summer truffle arancini

/ Butternut squash mousse, sage

/ Baby carrot, hummus, espelette

/ Confit potato chips, Parmesan, aioli

/ White onion Parmesan mousse, chervil

/ Lemon sole, pea mousse

Dessert

/ Keens cheddar, house chutney

/ Dark chocolate hazelnut brownie, chantilly

/ Lemon meringue tart, lemon balm

For the table

FROM 15 TILL 60 PAX 65

A chef's selection of starters, served family-style for the table to share.

Example courses

- / Fresh anchovies, garlic & parsley
- / Sourdough & whipped tomato butter
- / White onion & summer truffle arancini
- / Cobble lane coppa & house pickles
- / Loch Duart salmon rillette, baguette crisp & dill

Choice of Main Course

/ HERDWICK LAMB RUMP
Jersey Royals, baby carrots & rocket pesto

/ FRESH HOMEMADE LINGUINI
Roasted red pepper, Calabrian chilli & Pecorino

/ PAN FRIED SEA BREAM
Fennel mint salad, cured tomato & chervil

Sides

- / Sprouting broccoli, chilli, garlic & crispy shallots
- / Seasonal salad
- / Pink fir potatoes & black garlic aioli

Dessert

/ PANNA COTTA
Strawberries, balsamic, black pepper & basil

Dinner

Walking dinner

FROM 30 TILL 100 PAX

4 rounds = £47

6 rounds = £65

Additional round in top of the 6 = £9 per item

Choose from the items below:

- / Heritage beetroot salad, whipped goat cheese
- / Butter lettuce salad fresh peas, pressed cucumber
- / Chilled leek & spinach soup

- / Steak tartare, quail egg
- / Crispy confit chicken thigh, romesco
- / Chorizo & pork albondigas

- / Grilled dorset prawns, Calabrian chilli
- / Pan fried sea bream, fennel, mint
- / Barley parsley risotto, asparagus

- / Panna cotta, raspberry, lychee
- / Chocolate tonka mousse, chantilly

Beverages Packages

Classic Cheers

PRICE PER PERSON PER HOUR _____ 40

Minimum of two hours (12:00-23:00)

Alcohol free options available

/ Glass of cava (as a welcome drink)

/ House wine, draft beer and soda

/ Still and sparkling water

Signature Sip

PRICE PER PERSON PER HOUR _____ 55

Minimum of two hours (12:00-23:00)

Alcohol free options available

/ Mixed drinks

/ House wine, draft beer and soda

/ Still and sparkling water

Luxe Pour

PRICE PER PERSON PER HOUR _____ 75

Minimum of two hours (12:00-23:00)

Alcohol free options available

/ Including cocktails

/ Option for champagne as welcome drink

+ £19 per person

/ Still and sparkling water

/ Pick your own bottle from our house wines selection

/ Beer and soda

Zero proof Bliss

PRICE PER PERSON PER HOUR _____ 30

Minimum of two hours (12:00-23:00)

/ Kombucha

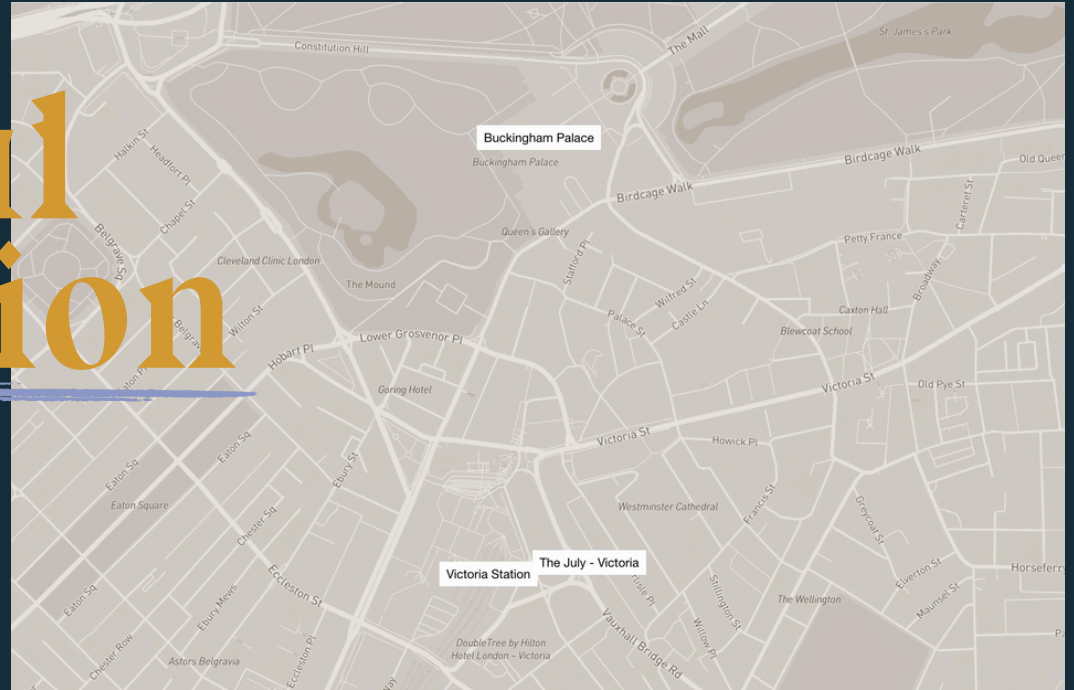
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/ Alcohol free cocktails

PRICES ARE INCLUDING VAT

Additional information

*See you soon,
but take
your time!*



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the
idler