

THE WATERWAY

Private Dining & Group Reservations

*An elegant waterside escape
for every occasion*



The Perfect Venue for Your Occasion

Discover The Waterway, a Maida Vale neighbourhood restaurant and one of London's favourite canal-side dining spots. Set beside the picturesque Grand Union Canal, our venue offers one of the capital's best year-round outdoor terraces, loved for its peaceful waterside charm and seasonal atmosphere.

Choose from a range of inviting spaces: the Main Dining Room, Seasonal Terrace and BBQ, Canalside Garden, and Bar & Lounge—perfect for everything from casual lunches to celebratory dinners. We welcome large groups, offer semi-private dining, and provide exclusive venue hire for unforgettable events in Little Venice.



The Dining Room

Flooded with natural daylight and styled in elegant neutral tones, the room offers a warm yet sophisticated setting suitable for both formal and informal meals. This space can be seamlessly partitioned from the bar and lounge, creating a refined semi-private dining area tailored to your occasion.

Featuring charming terrace balconies that overlook our serene canal-side garden, the room also includes its own service bar—perfect for arrival drinks, wine service, and a smooth, uninterrupted dining experience.

[Enquire now](#)

Maximum capacity:



Seated: 50



Standing: 60

Booking times:



12:00 pm – 4:30 pm



6:00 pm – 11:00 pm
(until 10:00 pm on Sundays)



The Canalside Garden

Our Canalside Garden is perfect for large groups and private parties, with a mix of standing space and relaxed seating. Featuring picnic-style benches and a retractable sunshade, it's ideal for outdoor dining, summer drinks, and social gatherings.

The Canalside Garden is available for exclusive private hire and is a popular choice for birthdays, summer celebrations, corporate events, and group bookings. With its scenic canal-side setting, it's the perfect backdrop for any occasion.

Enquire now

Maximum capacity:



Seated: 50



Standing: 60

Booking times:

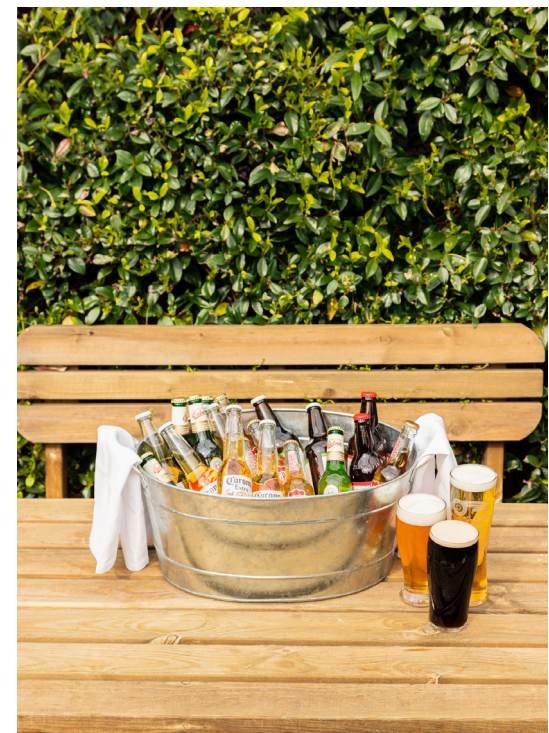


12:00 pm – 4:30 pm



6:00 pm – 11:00 pm
(until 10:00 pm on Sundays)

For exclusive hire of our entire venue - accommodating up to 250 guests - please contact our Events Team. We'll be delighted to help you create a truly bespoke and unforgettable experience.



The Summer Conservatory

Enjoy a beautiful canal-side setting, perfect for relaxed drinks gatherings or al fresco dining. Our Summer Conservatory is located on the terrace, offering a stylish yet laid-back outdoor experience with waterside views of the Regents Canal in Little Venice.

The space can be fully covered, heated, and weatherproofed if needed. The Summer Conservatory is available for exclusive private hire and is a popular choice for birthdays, summer celebrations, corporate events, and group booking.

Enquire now

Maximum capacity:



Seated: 30



Standing: 35

Booking times:



12:00 pm – 4:30 pm



6:00 pm – 11:00 pm
(until 10:00 pm on Sundays)

For exclusive hire of our entire venue - accommodating up to 250 guests - please contact our Events Team. We'll be delighted to help you create a truly bespoke and unforgettable experience.



Canape menu

Choose from a flexible selection of handcrafted canapés, with vegetarian and dietary options available on request.

Sample menu

Savoury

Falafel with pitta bread, hummus, and lemon oil
Goat's cheese mousse tartlet with apple chutney
Smoked ham hock croquette with paprika sour cream
Cod goujon with tartare sauce
Smoked salmon with cream cheese, horseradish, and dill
Lamb kofta with tzatziki and pitta bread
Chipolata sausages with honey and mustard
Chicken wings with green chilli and calamansi yoghurt

Sweet

Chocolate brownie with salted caramel
Yuzu lemon cheesecake or strawberry cheesecake
Mixed filled choux buns

Choice of 6 canapés – £21 per person
Minimum 20 guests



Party set menu

Sample menu - A

Starters

Grilled Tenderstem Broccoli (v)

cauliflower purée, cashel blue cheese, mixed seeds & croutons

Cod Cake

hispi cabbage & caraway salad, trout roe, dill mayo

Pan Seared Chicken Thigh

mushroom purée, torched leek heart

Main

Chicken Milanese

lemon burnt butter, capers & parsley

Grilled Salmon

cauliflower purée, grilled asparagus, shallot & dill

Sundried Tomato Gnocchi (pba)

parmesan, crispy shallot, balsamic

Desserts

Chocolate Brownie (gf)

vanilla ice cream, salted caramel sauce

Coconut Panna Cotta (pb)

fresh strawberries & basil, pumpkin seed praline

Two courses for £32pp / Three courses for £38pp



Party set menu

Sample menu - B

Starters

Chilled Pea Soup (pba)

goats cheese, crispy pancetta, grilled sourdough

Smoked Ham Croquette

house pickle, paprika sour cream

Cured Sea Trout

asparagus, crispy cabbage, orange and ash mayo

Main

Grilled Halibut

tenderstem broccoli, dashi butter sauce

Grilled Lamb Rump

pea purée, fennel & rocket, chicken jus

Seared Halloumi (v)

hot honey glaze, romesco sauce, padron peppers

Desserts

Creme Brûlée

macerated rhubarb, shortbread

Chocolate Brownie (gf)

vanilla ice cream, salted caramel sauce

Coconut Panna Cotta (pb)

fresh strawberries & basil, pumpkin seed praline

Two courses for £42pp / Three courses for £48pp

Bowl food

Sample menu

Prawn cocktail

Beef and cheese slider

Chicken Milanese with lemon
mayonnaise and parsley

Waterway panzanella with
mozzarella and basil oil

Salmon with cauliflower purée
and tenderstem broccoli

Gnocchi with peas, pickled
mushrooms, and Parmesan

Brownie with salted caramel

Panna cotta with strawberries
and candied pumpkin seeds

Eton mess

Choice of 4 bowls – £38 per person

Minimum 20 guests

Sharing platters

Antipasti platter (ve) - 18

homemade cannellini bean hummus, Neapolitan aubergine dip,
truffle stracciatella, nocellara olives, pitta bread

Italian charcuterie board - 18

Sliced cured meat served with sun-dried
tomatoes & Giardiniera pickles

British cheese board - 18

Selection of cheeses: Old Winchester, Oxford Blue, Tunworth,
apple chutney, crackers

Seafood platter - 20

Calamari, prawns with garlic butter, smoked salmon, aioli



Drinks menu

We offer flexible drinks packages featuring wines, beers, and soft drinks, with optional cocktail and premium spirit upgrades.

Sample menu

Wine

White : Entero Old Vine Macabeo, Spain 175ml

Red : Sangiovese, Cielo e Terra, Italy 175ml

Rose : Carignan Rosé, La Loupe, d'OC, FR 175ml

Beer

Peroni Libera, ITA (0.0%)

Butcombe Goram IPA, UK (0.5%)

Birra Moretti Sale Di Mare, ITA (4.8%)

Ichnusa Lager, ITA (4.7%)

Cocktail

Margarita

Porn Star Martini

Old Fashioned



Testimonials



Thank you, Sara, Antonio and the team for all your support through the organising of our wedding dinner & reception at The Waterway, especially given that we were both based overseas for a period of time prior to the big day, On the day, everything was stunning, service was impeccable and faultless. All our family, guests and ourselves had the most wonderful time which added to our special day being amazing.

Chris & Valda Oct 2024



We had the absolutely best experience at The Waterway for our wedding! From start to finish, the team was incredible. The events manager, Sara was amazing - super organized, always responsive, and made planning everything feel effortless. On the day itself, George was an absolute star. He was calm, professional, and made sure everything ran smoothly so we could just enjoy the day. The venue itself was stunning, the food was absolutely delicious (we're still getting compliments from our guests!), and the whole experience felt seamless from start to finish. We're so grateful for everything and would recommend The Waterway in a heartbeat!

Ingrid & David March 2025



Choosing The Waterway for our wedding lunch reception was a great choice and the staff, particularly Sara, made our special day run smoothly with excellent food (Italian head chef!), and great decor. Every detail was thought about, and it meant that we could think about the bigger things like choosing the menu, the guest list and the music! We would definitely recommend the Waterway to any couple looking to tie the knot!

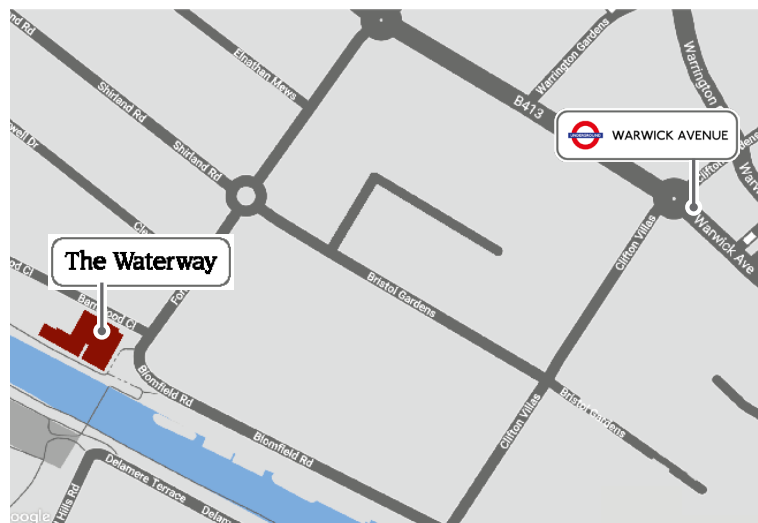
Jane & Niccolo sept 2024

Contact us

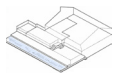
For more information & bookings:

please call: **020 7266 3557**

or email: **info@thewaterway.co.uk**



Nearest tube:
Warwick Avenue



Entire venue capacity:
standing: 250



License hours:
10:00 - 23:00

Frequently Asked Questions

Is the venue wheelchair accessible?

Yes – our main venue areas are fully accessible for wheelchair users.

Are there bathrooms on site?

Yes, restrooms are conveniently located on site.

Please note: at this time, our bathroom facilities are not wheelchair accessible.

Can I bring my dog?

We are delighted to welcome well-behaved dogs in our outdoor spaces and bar areas. They must remain on leads at all times.

What are your licensed hours?

Our venue is licensed until 11:00 PM. Extensions may be available.

Do you cater for dietary requirements?

Most allergens and intolerances can be accommodated within our existing menus. Please speak to our team in advance to ensure the best experience.

Is there parking at the venue?

We do not have on-site parking. However, there is on-street parking nearby, subject to availability and local authority restrictions.

Find more online



www.thewaterway.co.uk



@thewaterwayw9