

suCre

FIRE DINING

PRIVATE EVENTS

Sucre Fire Dining

Sucre Fire Dining ignited its culinary journey in Argentina back in 2001, swiftly earning its place among the culinary elite. The restaurant's leading reputation is showcased by its consistent features on the Latin America's 50 Best Restaurants list. Sucre Fire Dining brought the captivating artistry of open-fire cooking to the heart of London. Guided by the culinary mastery of Chef Fernando Trocca and his distinct touch. Sucre Fire Dining serves as an exquisite backdrop for hosting your upcoming corporate or social event. Create memories with us and enjoy Latin American flavours and a remarkable experience that transcends the ordinary.





The Restaurant

Designed by Japanese architect Noriyoshi Muramatsu, the restaurant occupies an high-ceilinged space, formerly the concert hall for the London College of Music.

The décor replicates Argentina's unique heritage: warm, inclusive and lively.

The open kitchen plays host to a dramatic fireplace and wood oven, placing the chefs at centre stage.

Exclusive Hire

Immerse yourself in the exclusive experience of hosting your event at Sucre.

Our entire dining room is available for exclusive hire, providing a setting for up to 100 guests for a seated lunch or dinner.

For a vibrant and informal event, consider our canapés and bowls options, creating the perfect backdrop for a lively reception for up to 130 guests.

Capacities

Seated: 100

Standing: 130

Event Availability

12pm to 12am





Fernando Trocca

Sucre Fire Dining represents the soul of Master Chef Fernando Trocca.

His love for traditional fire cooking, a breadth of international experience and a respect for the finest produce gives rise to a memorable dining experience born of passion. Fernando Trocca is an Argentinian-born Master Chef and restaurateur who emerged on to the international culinary scene in the late 1980s and has since built an international reputation for simple, stylish cooking.

From the launch of the first Sucre venue in Buenos Aires to fronting the Gourmet channel – an Argentinian culinary TV show – Trocca's approach to food has always been focused on fresh, local ingredients prepared in exciting and unexpected ways.

The Menu

Our culinary approach, best described as 'Fire Dining,' draws inspiration from the vibrant flavours and cooking techniques of Latin America.

These Latin American elements create a unique blend that balances comfort food with a unique one-of-a-kind gastronomic experience. Our chefs draw inspiration from their own culinary journeys and childhood memories, adding a layer of authenticity and emotional depth to each dish.

At the heart of our culinary artistry is the meticulous practice of fire-based cooking, imparting a smoky, rich flavour to our offerings. Our Chefs put innovation at the forefront of their techniques, ensuring each dish is a culinary masterpiece.





Restaurant Bar

The Sucre Bar showcases an experienced squad of talented bartenders that deliver the best mixology serving up signature cocktails, concocted with love, passion and backed by years of experience.

Downstairs at Sucre

Beneath the vibrant energy of Sucre lies Downstairs at Sucre, an intimate lounge where vintage charm meets contemporary sophistication. Designed by Victoria Vogel, the space features playful elevations on the building's original 18th century features.

Whether you're planning a celebratory lunch, evening cocktails, or a late-night gathering, Downstairs at Sucre offers a versatile setting that adapts to your event's unique needs.







Exclusive Hire

Perfect for evening drinks, dinners or late-night parties, Downstairs at Sucre is available for private hire, with space for up to 80 standing for a reception filled with entertainment and dancing.

Capacities

Seated: 60

Standing: 80

Event Availability

12pm to 1am

Beverages

An integral part of the Sucre spirit, the drinks experience is as key as the food experience. Signature cocktails include the Sucre Spritz, Latino Americano and Sangria Criolla. Sucre's wine list is a tale of the soul of Argentina. An exploration of grape varietals and regions, the wine list has over 400 wines from South America, France, Italy and beyond. Bottling the journey from Old World to New, Sucre boasts an extensive collection of the world's finest grapes with hand-picked wines to suit every mood, palate and occasion.





Fact Sheet

Operating Hours

Sucre

Monday - Saturday 12.00 - 01.00

Sunday 12.00 - 23.00

Downstairs at Sucre

Wednesday - Saturday 17.00 - 01.00

Dress Code

Smart Elegant

Contact Us

LOCATION

47B Great Marlborough Street, London, W1F 7JP

SOCIAL

@sucre.london | @downstairs.at.sucre

SPECIAL EVENTS TEAM

To receive more information on you customised event package, kindly contact our dedicated Special Events team at events@sucrerestaurant.com



What's Happening
at Sucre?



What's Happening
at Downstairs at
Sucre?

Dessert Wine

Susana Balbo Late Harvest Malbec

Mendoza

Argentina 2019 500ml

55 Chateau Laville Sauternes 2018 375ml 65





Sample Cocktails

Açaí Bliss
El Patron
Lagrimas De Oro
Luz De Lima
Pina Nueva
Pomelita
Inmigrante

La Brisa
Mystical Mezcal
Bacchus
Carioca
Florals
Tokyo