



## Sucre

Sucre 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 brings the captivating artistry of open-fire cooking to the heart of London. Awarded Michelin Guide recognition in our first year in London.

Sucre 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.

## **Jack Godik**

Jack Godik is uniquely positioned to lead Sucre as Chef Patron. Having trained in Argentina and Uruguay, Jack is bringing the Argentine tradition of asado to London whilst maintaining the vibrant energy the space was created for.

Making full use of the building's heritage, Jack is blending his knowledge of Latin tradition with his own experiences hailing from a family immersed in hospitality.

## **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





## **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: 40

Standing: 80

Availability

12pm to 1am





## The Menu

Our culinary approach 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.













## **Fact Sheet**

Operating Hours

Sucre

Monday - Saturday 12.00 - 01.00

Sunday 12.00 - 23.00

Downstairs at Sucre

Wednesday - Saturday 18.00 - 01.00

47B Great Marlborough Street,

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SPECIAL EVENTS TEAM

To receive more information on you customised event package, kindly contact our dedicated Special Events team at [events@sucrerestaurant.com](mailto:events@sucrerestaurant.com)