



DINNING AND EVENTS

Elegant,
versatile gallery
for events

Welcome to the 22B dining and events brochure. 22B offers a remarkable setting for private events, from intimate dinners to corporate gatherings. Our versatile spaces can cater to your needs, whether in our main gallery area or the exclusive private dining room. Each of these spaces can be hired exclusively to ensure your event is both unique and memorable.

Our food court features a diverse selection of chef members and food businesses, providing a wide array of culinary options. Event planners or hosts can select their preferred chefs or food businesses to cater their events, offering a personalized dining experience that highlights the best seasonal ingredients from across the world.

Full venue hires are available, please email:

partyriceng@gmail.com

or call us 09033598364

22b olawale cole onitiri avenue lekki phase 1

Dinning ROOM



Our intimate dining room at 22B Lagos brings contemporary warmth, brightness, and colour with an elegance ideal for any occasion. This space can accommodate up to 12 guests for a sit-down meal. The indoor terrace, situated next to the dining room, is perfect for canapés and aperitifs before your event.



Intimate dining room



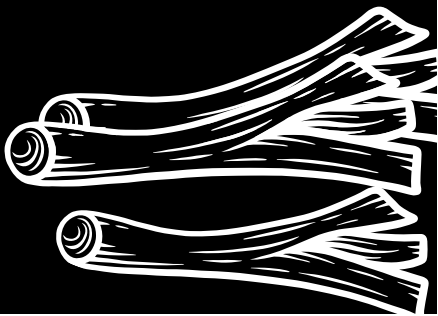


Gallery Space

Our new gallery space at 22B Lagos offers a sophisticated and versatile setting for your events. It can accommodate up to 35 guests for a sit-down meal and 45 guests for a standing reception, making it ideal for art exhibitions, corporate gatherings, and special celebrations.

Food Court

When you book our event space, you gain access to a diverse selection of cuisine options directly from our food court members. From gourmet delicacies to flavorful street food, our food court vendors offer a wide range of dishes to satisfy every palate. Please note that outside food is not permitted, allowing us to uphold the highest standards of quality and service throughout your event.



How it works

Booking

Once you've secured your event space reservation, our team will work with you to understand your culinary preferences and requirements.

Menu Selection:

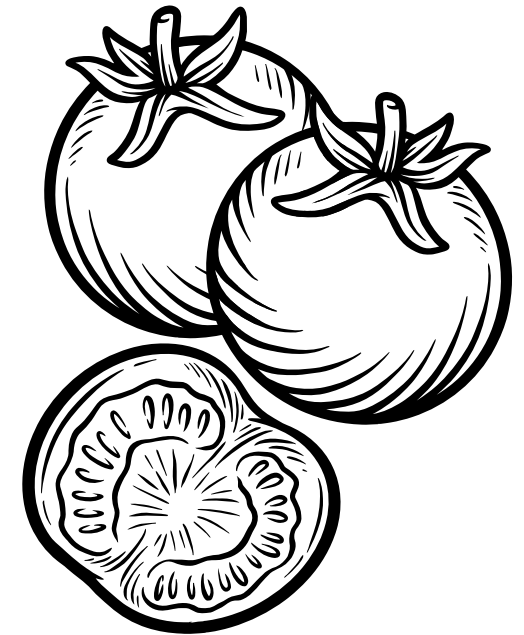
You'll have the flexibility to choose from the menus offered by our food court vendors. Whether you're craving gourmet dishes, international flavors, or local favorites, our vendors have you covered.

Customization

Depending on the nature of your event and the preferences of your guests, you can customize the menu to ensure it aligns perfectly with your vision.

Coordination:

Our team will handle all the logistics, including coordinating with the food court vendors to ensure timely delivery and setup of the selected menu items.



Service

Throughout your event, our staff will be on hand to ensure that everything runs smoothly. From food service to cleanup, we'll take care of all the details so you can focus on enjoying your event.

Complete Celebration package

75k per head

Indulge in our all-inclusive event package, the Ultimate Culinary Experience, priced at 75k per head. This package includes tailored decor, tablescapes and a welcoming stand, perfectly complementing our set menu and stunning venue

Set Menu

Customized Decoration:



Exclusive Venue Rental



Set Menu

our curated set menu, featuring signature dishes from our diverse range of food vendors, promising a culinary journey like no other.

**Gourmet
Cuisine**

Roasted Plantain

Accompanied by a tangy tomato and pepper jam, and crispy carrot.

Served with Eforiro from @tryjeuun

Rice

Chili Basil Rice from @chopchopng served with choice of wings or ribs from @byrdlagos

Puff Puff

Choice of Puff puff flavour from @afrolems served with chocolate cake crumble, cream and dulce de leche

Include a taco station for 4800 per head

Set Menu

A 75% deposit will be required to finalise and confirm your event. Our events team will send an invoice to you separately depending on availability. Deposits are refundable up to 3 weeks before the event. Bookings are confirmed when order is made

We serve our food family style on sharing platters for all guests to enjoy. To ensure availability we need to know which of the vendors or packages you'd like to be served at least 2 weeks before the event. In the event of the drop in guests attending, we will still have to charge the full cost of the event 72 hours prior

Please be sure to let us know in advance if there are any dietaries or allergies we should cater for. As we work with with small independent vendors with limited availability, our menu may be subject to small changes, according to availability Kindly note that only y. We are looking forward to welcoming you to 22B

**Gourmet
Cuisine**