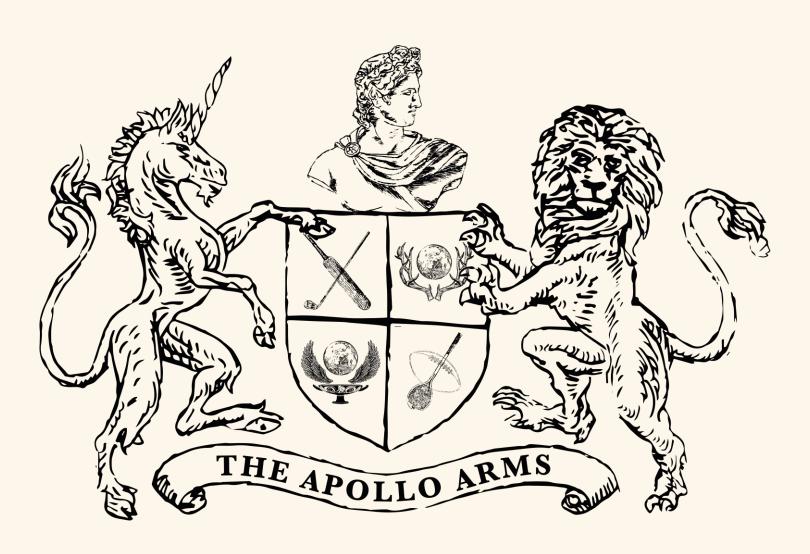
EVENTS PACKAGE



WELCOME TO THE APOLLO ARMS

THANK YOU FOR YOUR INTEREST IN HOLDING YOUR CELEBRATION WITH US AT THE Apollo Arms, CLAPHAM OLD TOWN.

THIS BROCHURE IS INTEDENTED FOR CELEBRATIONS THAT WOULD REQUIRE THE EXCLUSIVE USE OF our games room or our dog leg

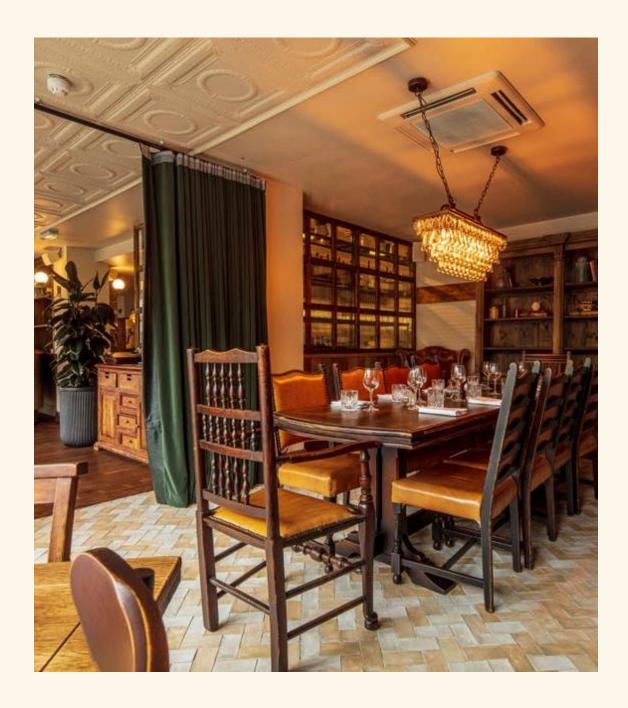
IF YOU ARE INTERESTED IN A BOOKING UNDER 16 GUESTS, PLEASE VISIT OUR 'LARGE GROUP BOOKING' SECTION. LARGE GROUP BOOKINGS CAN BE ACCOMODATED ON THE GROUND FLOOR (WITHOUT A MINIMUM SPEND IMPOSED).

THE BELOW SETS OUT THE MINIMUM SPEND LEVELS FOR THE PRIVATE DINING ROOM BASED ON DAY OF THE WEEK:

LUNCH (12PM-5PM) DINNER (6PM-12PM)

MON	N/A	£750
TUE	£500	£1000
WED	£500	£1500
THU	£500	£1500
FRI	£750	£2000
SAT	£2000	£2000





THE DOG LEG (8-16 GUESTS)

The Dog Leg is a warm and intimate semi-private room which seats 10 across a beautiful long table and has flexibility to have a further table to host a few more guests.

Perfect for family lunches, birthday dinners with friends, or for corporate meals.

There is no deposit required

pre-orders are required with tables over 12 guests



Games Room is a beautiful and bright space that is perfect for any style of event, be it a drinks party or a sit-down meal and has access to a private bar as well as it's own darts board, and direct terrace access for you and your guests to enjoy the fabulous beer garden.

Ideal for corporate events, large dining experiences and large celebrations

THE GAMES ROOM

(SEATED 16-30 GUESTS) (STANDING 16-65 GUESTS)

DRINKS PACKAGES

WHY NOT SPOIL YOUR GUESTS TO A WELCOME DRINK, WINE ON THE TABLE, OR BEERS ON DISPLAY ON THE BOTTLE BAR. MINIMIZE QUEUE TIMES AT THE BAR AND ENABLE EVERYBODY TO HAVE A GREAT TIME!

WINE

ROSÉ

Rosato, 2023, Ponte Pietra, Veneto, Italy ~ £32

'Cuvee Alexandre' 2022, Chateau Beaulieu, Coteaux d'Aix-en-Provance - £48

WHITE

Macabeo 2023, Molino Loco, Murcia, Spain ~ £29

'P' Pinot Grigio 2023, Alpha Zeta, Veneto, Italy ~ 35

Picpoul de Pinet 2023, La Croix Gratiot, Languedoc, France ~ £40

Vergelegen Reserve Chardonnay 2020, Stellenbosch, SA ~ £58

Chablis 2022, Les Hauts de Milly, Burgundy, France - £60

RED

Monastrell 2022, Molino Loco, Murcia, Spain - £29

Organic Montepulciano d'Abruzzo 2021, Fantini Farnese, Italy ~ £37

Vergelegen, Cabernet Sauvignon Merlot 2017, Stellenbosch, SA ~ £43

`Coto de Imaz` Rioja Reserva 2019, El Coto, Spain ~ £45

SPARKLING

Prosecco Spumante NV, Ca' di Alte, Veneto, Italy on Ice ~ £41

Charles Heidsieck Cuvée Brut NV, Reims, Champagne, France on Ice - £86

Garden Bar

Due to the size of the bar we have a limited selection of drinks available, however, anything that is on our full drinks list can be pre ordered so you guest can enjoy a wide variety of drinks, please speak to your point of contact and they will fill you on all that we offer. If on the day one of your guest would like something which we do not stock in the garden bar they are welcome to go to the main bar and bring it back with them.

In the summer, the guests in the garden will have access to the bar though the glass door.

We have a wide variety of drinks on offer including six draft beers on tap in the garden bar.

If you would like welcome drinks this is also something that can be arranged

Our Deals

12 x Wignac Bio Cidre £65

12 x Peroni £55

12 x Peroni (gf) £60

If you buy 9 of the same wine, you get the 10 for free



/18/2024 Sample Footer Text

SAMPLE SET MENU (SUBJECT TO CHANGE) £50 FOR 3 COURSES - £45 FOR 2 COURSES

- STARTERS -

PARSNIP SOUP WITH CRISPY PARSNIPS (V)

OR

FOIE GRAS AND CHICKEN LIVER PARFAIT WITH WHITE WINE JELLY AND TOASTED BRIOCHE

OR

SCALLOP CEVICHE WITH WASABI MAYONNAISE, PICKLED JALAPENOS AND HONEY YUZU DRESSING

- MAINS -

PAPPAR DELLE OF MORELS WITH SHALLOT CREAM, ASPARAGUS, BRIOCHE CRUMB AND WILD GARLIC PISTOU (V)

OR

ROAST COD WITH CREAMED POTATO, POTTED SHRIMP BUTTER AND TENDERSTEM BROCCOLI

OR

BRAISED FEATHER BLADE WITH TRUFFLE MAYONNAISE, KALE, TRIPLE COOKED TRUFFLE AND PARMESAN CHIPS

- DESSERTS -

CRÈME BRÛLÉE

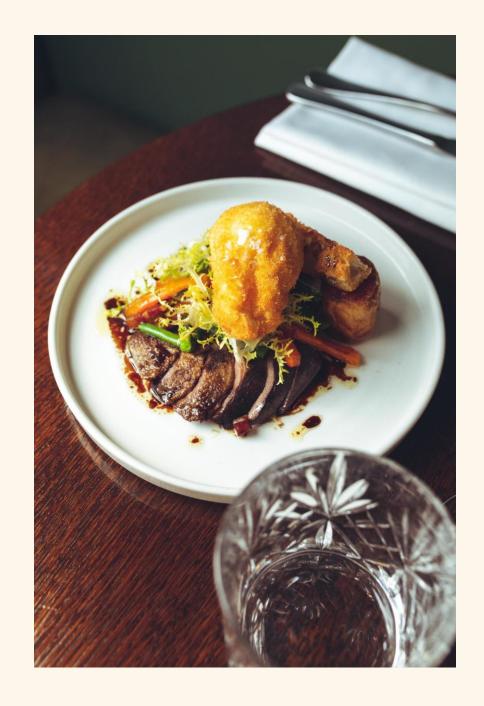
OR

A SELECTION OF BRITISH CHEESES WITH SPICED HONEY AND CRACKERS

OR

BANANA STICKY TOFFEE PUDDING WITH VANILLA ICE CREAM AND

(THIS MENU IS A SAMPLE AND IS SUBJECT TO CHANGE)



SHARING BOARDS

WE OFFER A SELECTION OF BAR SNACKS FOR LARGE DRINKING PARTIES AND OPERATE ON A PICK 'N' MIX BASIS.

SELECT ANY FIVE SNACKS TO GO ON A BOARD, EACH PRICED AT £45 – WE RECOMMEND ONE BOARD BETWEEN 5 GUESTS

SCOTCH EGGS

SAUSAGE ROLLS

CRISPY SALT AND PEPPER SQUID

SPICED AUBERGINE AND HUMMUS DIPS WITH SOUR DOUGH (CAN BE GF)

BRUSCHETTA WITH SAUCE VIERGE AND BASIL (CAN BE GF)

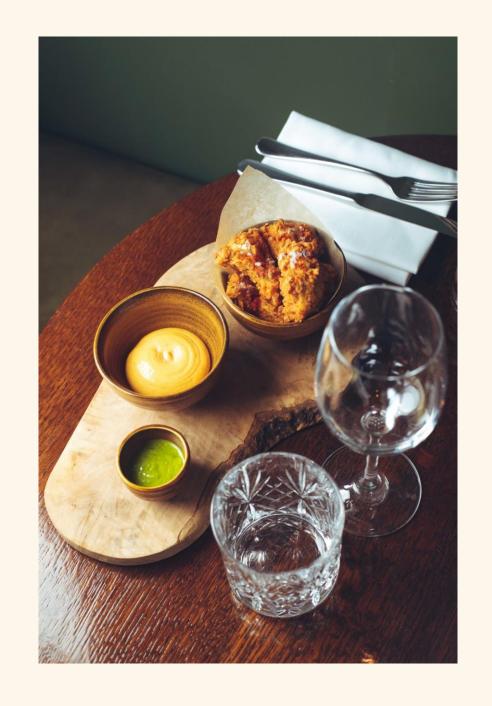
KOREAN POPCORN CHICKEN

ASPEN FRIES / TRIPLE COOKED CHIPS (V)

SALT COD CROQUETTES

CHEESE AND CHIVE CROQUETTES

MISO GLAZED BABY BACK RIBS





BOOK YOUR EVENT TODAY

CONTACT OUR TEAM NOW AND A MANAGER WILL BE THERE TO PLAN YOUR EVENT FROM START TO FINISH

info@apolloarms.co.uk

https://apolloarms.co.uk/

@ApolloArms

020 3827 1213

THE APOLLO ARMS PRIVATE EVENTS TERMS AND CONDITIONS

1. Confirmation

a) Your booking will only be confirmed once you have paid the deposit. Please do not send out invites or assume the booking is confirmed until the deposit has been paid.

2. Cancellation

- a) The cancellation period is one month prior to your event. Cancellation before this period will incur no charge and your deposit will be refundable.
- b) Should you wish to cancel after the cancel by date you will be responsible to pay for the full amount of the minimum spend and your deposit will be non-refundable.
- c) Should you fail to arrive, or cancel within 72 hours prior to the event, you will also be responsible to pay for any pre-ordered items that exceed your agreed minimum spend.

3. Minimum spend & hire charges

- a) There is no hire charge for private spaces unless the minimum spend is not met on the day of your event.
- b) Minimum spends will only be applied to our games room this will be inclusive of all food, beverage and service charge of 12.5%. If the minimum spend is not reached, the difference will be charged.
- d) All of our prices will be inclusive of VAT.

4. Payment

- a) Deposits and pre-payments can be made in person or over the phone, payments must be processed and cleared no later than 72 hours prior to your event.
- b) If there is an outstanding payment for an event, this must be made in full on one credit/debit card at the end of the function. All major credit cards are accepted (excluding diners' card). Please note we are unable to issue invoices after your event has concluded.

5. Menus

- a) Guests will be required to pre-select the set menu no later than 1 week prior to their event.
- b) All menus are based on seasonal availability and dishes will be subject to change regularly. The wine list is subject to price and vintage changes throughout the year.
- c) Any pre-ordered food needs to be received and acknowledged at least 72 hours before the event. Whilst efforts will be made to accommodate requests, changes to the order or late submissions cannot be guaranteed past this point.

THE APOLLO ARMS PRIVATE EVENTS TERMS AND CONDITIONS

6. Food and beverage

- a) Only food and beverage purchased in your allocated event space will contribute towards your minimum spend.
- b) Any food or drink bought from an outside source will incur corkage charges which should be discussed and agreed prior to the event.

7. Service Charge

a) Please note that a discretionary 12.5% gratuity is applied to all bills for private parties. Service charge does contribute towards the minimum spend.

8. Conduct & Property

- a) Guests may decorate our private spaces providing it will not cause damage to any of our furniture, walls or floors.
- b) Blu tac, confetti and glitter are not permitted.
- c) The owners / management of the pub are not responsible for loss or damage to personal property of guests joining us for an event. Guest's personal property is solely their responsibility.

9. Decoration

a) If you would like any decoration (flowers, balloons, table settings) you are more than welcome to bring your own. Please let the team know when we should expect delivery of this items. If you have a stylist/florist, they will be able to set these items up for you, or if they are simple, our team on site are happy to set these up as per your instruction.

10. Booking times

a) We operate on 2 sittings. Lunch (12-5.30pm) and Dinner (6pm-close). You are welcome to book both slots if you would like to hire one of our private spaces for the whole day. This will mean adding the lunch and the dinner minimum spends together. Otherwise, your event will conclude at either 5.30pm or our closing time, in order for us to clean your space in time for the next booking.

11. Music

a) We have a music system for the room, the volume of which can be controlled, but regrettably we are unable to allow the playing of guests own music.