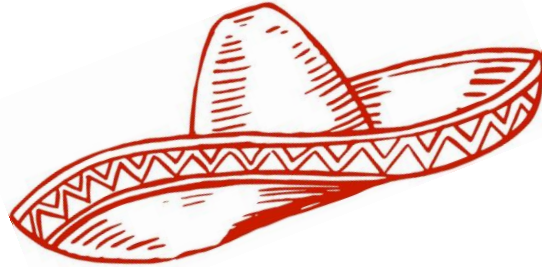




Fiesta de Navidad

2019 Packages for Corporate Christmas Parties at Apothecaries', Barber-Surgeons', Saddlers', Salters' and Skinners' Halls

From £84.00 per person based on 100 guests



INTRO

We offer 5 flexible venues in the City of London each with their own special atmosphere and charm. Our theme for Christmas 2019 is Fiesta de Navidad – whisking your guests away to warmer climes with a taste of Central & South America: bright colours, sombreros, cacti, Aztec patterns and piñatas! Bars will be dressed in vibrant fabrics with chilli plants and festoon lighting.

Celebrate Christmas in style with a wild range of party options – traditional seasonal canapés with a Latin twist, bowl food and grazing menus with a Mexican flair, or a truly indulgent Party Christmas Dinner menu that will take your guests to Rio.

Why not add a Mariachi band to welcome the guests as they arrive? See Entertainment Options for further ideas.



Apothecaries' Hall

Intimate and Atmospheric

- 🍷 200
- 🍴 130
- 📍 EC4V 6EJ (Blackfriars)

www.apothecarieshall.com

Barber-Surgeons' Hall

Elegance and Tranquility

- 🍷 250
- 🍴 120
- 📍 EC2Y 5BL (Moorgate)

www.barber-surgeonshall.com

Salter's Hall

Sophisticated and Contemporary

- 🍷 300
- 🍴 120
- 📍 EC2Y 5DE (Moorgate)

saltershall.london/

Saddlers' Hall

Full of Warmth and Light

- 🍷 250
- 🍴 150
- 📍 EC2V 6BR (St Pauls)

www.saddlershall.com

Skinners' Hall

Charming Style, Hidden Gem

- 🍷 300
- 🍴 170
- 📍 EC4V 2SP (Cannon St)

www.skinnershall.com

PACKAGE 1 – “Two to Tango” Canapé Reception

A lightly South America themed Christmas Drinks Party Menu offering a careful balance of meat, fish and vegetable based canapés passed around to the guests by our staff.

Bright terracotta food platters will be dressed using cacti, jalapeños and Aztec inspired paraphernalia.

Drinks Offer

2 x welcome drinks per person and then unlimited house wines, beers and soft drinks for a three hour reception.

On Arrival:

Pisco Sour Cocktail
Passion Fruit Royale
Piña Colada Mocktail

Available Throughout:

Casa Soleva, Chenin Blanc 2017
Santa Carolina, Merlot, Chile 2017
Corona Extra with Lime
Soft Drinks - Tropical Fruit Punch & Sodas

Pricing

Inclusive of 3-hour venue hire, catering, drinks and theming

£66.00 per person – based on 200 guests

£72.00 per person – based on 150 guests

£84.00 per person – based on 100 guests

£88.00 per person – based on 80 guests

All prices are subject to VAT

Warm Dishes

Miniature Angus Beef Sliders
Chimichurri

Spinach and Pine Nut Empanadas
Basil Yoghurt

Grilled Lamb Fillet on Rosemary
Skewers
Tamarillo Jelly

Brazilian Salt Cod Fish Cakes
Coconut and Lime Dipping Sauce

“Patacones”

Fried Plantain with Avocado & Amarillo

Side Table Dishes

Pão de Queijo
Salsa Verde, Sala Rojo & Tacos

Cold Dishes

Spicy Malagueta Tiger Prawns

Chargrilled Chicken Brochettes
Lime, Papaya and Chilli Salsa

Peruvian Asparagus
Paprika Mayonnaise

Sole Ceviche on Sweet Potato

Tostadas
with Guacamole and Sweet Peppers

Something Sweet

Mini Dulce de Leche Ice Cream Cones
Salted Caramel Sauce

Chocolate and Coffee Torta



PACKAGE 2 – Sombrero Beach Party - Food Stations

An informal party package featuring South American themed food and drinks stations offering substantial bowl food dishes to suit all tastes. Guests will be invited to graze from different stations as they please.

Food stations will be decorated in vibrant colours with carnival bunting and festoon lighting. Staff will be dressed in white shirts and black aprons with traditional red moño neckties.



Drinks Offer

2 x reception drinks per person and unlimited house wines, beers and soft drinks for a five hour party.

On Arrival:

Pisco Sour Cocktail
Passion Fruit Royale
Piña Colada Mocktail

Available Throughout:

Casa Soleva, Chenin Blanc 2017
Santa Carolina, Merlot, Chile 2017
Corona Extra with Lime
Soft Drinks - Tropical Fruit Punch & Sodas

The Bar will be dressed in bright fabrics with sombreros, chilli plants and festoons.

Argentinian Beef Station

Roasted Sirloin of Beef

Carved on the station by uniformed chefs
Served in Crispy Bread Rolls

For Vegetarian Guests we will prepare:

Chargrilled Polenta & Pimento

A choice of accompaniments

Chimichurri
Paprika Mayonnaise
Spicy Heritage Tomatoes
Leaf Salad



PACKAGE 2 – Sombrero Beach Party - Food Stations

Empanada Heaven

A bakery display of meat, fish and vegetable Empanadas including

Chicken with Asparagus
Pork with Red Beans
Salt Cod, Rice and Chives
Cheese & Spinach
Egg, Onion & Raisin

Served with Salad and five South American Salsas

The Giant Mexican Seafood Paella

Huge Paella pans on burners offering:

Halibut, Shrimp and Mussel Paella in Beer Broth

Plus

Vegetable Paella with Artichoke, Peppers, Aubergine and Beans

Street Carnival Dessert Trolley

A selection of Dulce de Leche Ice Creams in Sugar Cones

To include Passion Fruit, Salted Caramel, Pistachio, Berry and Cinnamon

Chocolate, Coconut, Coffee and Strawberry “Cookies”

An abundance of Tropical Exotic Fruits

Pricing

Inclusive of 5-hour venue hire, catering, drinks and theming

£88.00 per person – based on 200 guests

£92.00 per person – based on 150 guests

£102.00 per person – based on 100 guests

£112.00 per person – based on 80 guests

All prices are subject to VAT

PACKAGE 3 – “Christmas in Rio” - Seated Lunch or Dinner

Classic Christmas favourites with a South American twist.

We invite you to choose a set menu for your guests from the following. Alternatively we can provide a choice menu for which each guest will be required to confirm their choices 5 working days in advance.

Tables will be stylishly dressed with *papel picado* place mats, candelabras and crackers, and traditional piñatas as centrepieces – with a sweet surprise inside!

Drinks Offer

2 x reception drinks per person and unlimited house wines, beers and soft drinks for a five hour party.

On Arrival:

Pisco Sour Cocktail
Passion Fruit Royale
Piña Colada Mocktail

Available Throughout:

Casa Soleva, Chenin Blanc 2017
Santa Carolina, Merlot, Chile 2017
Corona Extra with Lime
Soft Drinks - Tropical Fruit Punch & Sodas

Pricing

Inclusive of 5-hour venue hire, catering, drinks and theming
£108.00 per person – based on 150 guests
£116.00 per person – based on 100 guests
£125.00 per person – based on 80 guests
£135.00 per person – based on 60 guests

For a full a la carte choice for all guests (to be confirmed 5 working days prior to the event) add a further £8.00 per person.

All prices are subject to VAT



PACKAGE 3 – “Christmas in Rio” - Seated Lunch or Dinner

First Courses

Sea Bass and Shrimp Ceviche

Mango, Watermelon, Chilli & Coriander Dressing

or

Spinach, Queso and Raisin Empanada

Spicy Tomato and Onion Salsa, Guacamole

or

Chicken & Avocado Fajita

Papaya, Chilli and Basil Yoghurt

Main Course

Chargrilled Beef Medallions

Pimento, Red Onions, Chimichurri Salsa,
Sauté Potatoes

or

Baked Cod with Green Herb Crust

Tomato Salsa, Battered Zucchini

or

Traditional Roast Bronze Turkey

Crispy Bacon, Pine Nut Stuffing, Cranberry Relish
& Turkey Gravy
Sweet Potato Mash

or

For Vegetarian and Vegan Guests we would recommend:

Asparagus Arancini

Red Bean Purée, Fried Plantain, Asparagus Spears,
Tomato and Orange Salsa

For the whole table to share

Roasted medley of Aubergine, Courgette, Pumpkin
and Potatoes

Desserts

Copacabana Cocktail

Papaya and Pomegranate with Tequila
Dulce de Leche Ice Cream
Honeycomb Crunch with Dark Chocolate

or

Christmas Pudding

Red Berry Compote, Cinnamon Cream

or

South American Fairtrade Fruit Ensemble

Lime Sorbet and Passion Fruit

or

Farmhouse Cheese Selection

Quince Curd and Crackers

To Finish

Fairtrade Coffee

A Selection of Teas and Infusions

Piñatas with a surprise stash of sweets inside



ENTERTAINMENT IDEAS

We would suggest the following entertainment to add some Latin flair to your celebration:

- Mariachi band on arrival, and throughout the reception, from £300.00
- Salsa the night away with a Spanish Flamenco quartet, from £1250.00
- Tequila & Mezcal Bar after dinner, from £400.00
- Brazilian dance troupe to perform for your guests. POA
- South American wine tasting, from £750.00.
- A card shark magician £525.00 for 2 hours
- DJ – from £650.00 + VAT
- Photobooth, from £450

Please let us know whether you would like more details on any of these ideas, or if you have any of your own...



OTHER DETAILS

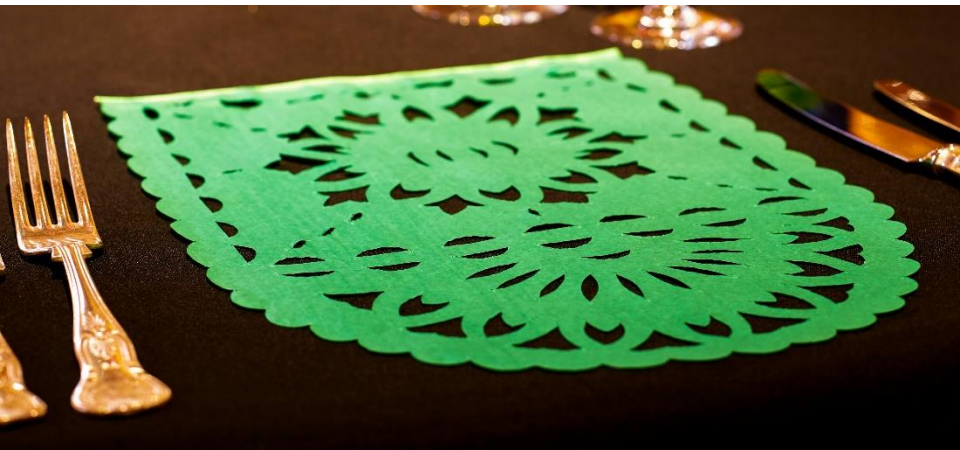
Packages include:

The attached catering packages are fully inclusive of the following:

- Venue hire and facilities charge from 6.00 – 9.00pm (Package 1)
- Venue hire and facilities charge from 6.00 – 11.00pm (Packages 2 and 3)
- Menu as detailed in each package
- Management, chefs and service staff in themed uniform
- Drinks package as detailed
- All furniture and table linen
- All catering equipment
- Table Dressing and Décor as detailed

Packages do not include:

- Additional meals for any of your own staff or entertainers
- Flower arrangements
- VAT
- Overtime charges apply after 11pm where permitted
- Dancefloor – charges apply as follows:
 - Barber-Surgeons' Hall - £500.00
 - Saddlers' Hall - £500.00
 - Salter's Hall - £500.00
 - Apothecaries' Hall – dancing not permitted



OTHER DETAILS

Drinks Upgrades

Upgrade to Lagache Champagne Reception £8.00 per person

White Wine Upgrade

Pinot Grigio, Brume Di Monte 2013 £3.00 per person

Petit Chablis, Domaine Du Colombier 2013 £4.00 per person

The Crossings, NZ Sauvignon Blanc 2014 £4.00 per person

Red Wine Upgrades

Chateau Peyrat, Cotes de Castillon 2012 £3.00 per person

Rioja Crianza, Edulis 2011 £4.00 per person

Bourgogne Pinot Noir, Chanson 2013 £4.00 per person

Upgrade to Port/Cognac after dinner £4.00 per person

Upgrade to full spirit bar £8.00 per person

Meals for Entertainers etc.

If you require us to provide meals for any staff or entertainers we can provide either:

- The same as the guests at £4.00 less than the menu price
- A 2-course supper at £18.00 per person
- Sandwiches and light refreshments at £8.50 per person

Furniture and Linen

The prices quoted include 6 clothed poseur tables and all necessary food station furniture and decor.

Hall Hire

The halls are buildings of outstanding architectural significance and contain valuable pieces of art and furniture. Guests will be required to respect this at all times and behave in an appropriate manner.

We reserve the right to reject a booking application if we do not consider it suitable for the premises.

Numbers - 80-300 guests

Prices are based on the number of guests stated. If your numbers drop, our overheads do not reduce in the same proportion and therefore our menu prices will increase. Once you confirm your booking, this is the number that we will work on. Please notify us of any change in this number as soon as possible and at the latest by 5.30pm one week before the event. Under our terms the number cannot be reduced after that date, as we will have started to order food and have scheduled staff.

Availability of Catering Services

Please contact us for availability at each of the Halls.

Terms of Payment

A booking deposit of £500.00 is required to secure the booking. We then require 70% of the total expected charge to be paid 3 weeks before the event. The balance is due within three weeks of our invoice being presented.



T's & C's

Numbers

The high quality of our catering depends on the fact that any event we undertake is separately planned, purchased and cooked. This does mean, however, that we have to have very strict terms regarding numbers.

- 1) All prices are quoted for a specific number of guests. When numbers drop, our overheads do not reduce proportionally and therefore our menu prices increase.
- 2) We require confirmation of numbers to be catered and charged for on the Friday before the week of an event (or for Monday and Tuesday functions on the Wednesday before the event). After this date, increase in numbers of up to 10 people can usually be accommodated but no allowances can be made if numbers drop.
- 3) If the number of guests attending exceeds the numbers booked (and we are able to cater for them) we will charge for the greater number.
- 4) If the number of guests attending is less than the number booked we will still charge for the total number ordered.

Cancellation

Once a particular date is booked we reserve the staff and kitchen time to do that function on that date and we will refuse other events which come in later. Therefore, cancellation charges are payable for any cancellation of a confirmed date. The minimum cancellation charge is 10% of the total estimated cost. This will increase to 20% within two months of the event, 40% within one month of the event and up to 100% within the week.

Methods Of Payment

Payment of invoices can be made by BACS, by cheque or by debit card. We also accept credit card payments by MasterCard, Visa or American Express although these will be subject to a 2% surcharge to cover bank processing charges.

Payment

Deposit payments are required from all non-account clients and must be paid three weeks prior to the event. Payment of a final invoice is required within three weeks after the event.

Food Tastings

We are happy to provide food tastings for confirmed events where the expected turnover of the event exceeds £8,000.00. In cases where the turnover is less than £8,000.00, or the booking is not confirmed, we will make a charge for the tasting of £300.00.

Damage to Property

- 1) If Party Ingredients' property is willfully or negligently damaged or stolen at a function, the replacement cost is payable by the client.
- 2) If we book premises, a marquee or other property on behalf of the client, the responsibility of security or damage to property will rest with the client.
- 3) If a client's property is willfully or negligently damaged by Party Ingredients, we will be responsible under our liability insurance.

Ingredients

Whilst every effort will be made to produce the exact agreed menu, we reserve the right to alter a particular ingredient if it is not available.

Allergens

Our dishes are prepared in kitchens that are not free from allergenic ingredients. Please contact a member of our staff if you have any concerns or queries regarding specific allergens.

Food Left Over

It is not our policy to leave left over food as it is never the same the following day. If, however, you wish to keep the food you must ask the event manager in charge on the site. They will then transfer any left overs to your own dishes once the service staff have been fed.

Cleaning Up/Leftover Items

We have a duty to our venues to leave the spaces tidy and clean, ready for the next function. Unless otherwise agreed with your event manager, we require all items brought by you/your guests to be removed at the end of the event. This may also apply to excess rubbish created from said items.