

Christmas 2021 Packages



Our City Collection



Barber Surgeons' Hall

This stunning townhouse situated on London Wall and surrounded by a tranquil garden offers an elegant setting for dinners of up to 120 and receptions for 250.



Apothecaries' Hall

Dating back to 1670, Apothecaries' Hall is the oldest Livery Hall in the City of London and is a hidden gem, tucked behind St Pauls' Cathedral. Its wood panelled rooms house a collection that charts the history of this stunning space. The venue is ideal for more events of up to 150 for a seated lunch or dinner and 200 guests standing.



Saddlers' Hall

Built in the style of a English country house, Saddlers' Hall is a venue for those wanting to make a lasting impression on their guests. Its rooms, in the classical style are beautifully furnished with high ceilings and period details. It can accommodate up to 250 for a standing reception or 150 for dinner.

PACKAGE 1 – “A classic drinks reception & canapes”

Drinks Offer

2 x welcome drinks per person and then 2/3 bottle of house wine, beers and soft drinks for a three hour reception.

On Arrival:

Nutty Wild, NV, Nutbourne West Sussex
Sparkling Pink Ginger with Lemon

Available Throughout:

Château La Besage, Bergerac 2018
Domaine Montrose, Merlot, Côtes de Thongue 2018
Kronenbourg Lager
Soft Drinks

Pricing

Inclusive of 3-hours venue hire, catering and drinks with a 2-hour food service

£75.00 per person – based on 150 guests

£85.00 per person – based on 100 guests

£95.00 per person – based on 80 guests

These prices do not include VAT



PI

Party
Ingredients
Event
Catering

PACKAGE 1 – “A classic drinks reception & canapes”

Cold Canapés

Smoked Mackerel Pâté,
Hazelnut Shortbread Fingers

Partridge and Pistachio Parfait,
Toasted Brioche

Stuffed Mushrooms,
Red Pepper Hummus, Toasted Pinenuts (vg & gf)

Soy Pickled Quails Eggs,
Wasabi Mayonnaise (gf)

Heritage Carrots,
Aubergine Caviar, Pomegranate (vg & gf)

Chicory Leaves filled with Thai Beef Salad (gf)

Warm Canapés

Venison Burgers,
Charcoal Brioche Buns, Mango Chutney

Seared Salmon Batons,
Mirin, Ginger and Lime, Furikake (gf)

Butternut Tart Tatin,
Sunblushed Tomato (vg)

Chargrilled Lamb on Rosemary Skewers,
Mint Sauce and Redcurrant (gf)

Monkfish Saltimbocca,
Saffron Crème Fraîche (gf)

Welsh Rarebit and Fig on Toasted Sourdough

Something Sweet

Dark Chocolate Honeycomb Shards,
Spiced Mascarpone (gf)

Mini Treacle Tarts,
Lemon Crème Fraîche

(vg = vegan canapé gf = gluten free)



PACKAGE 2 – “Standing reception with bowl food”

Drinks Offer

2 x reception drinks per person and up to 2/3 of a bottle of house wine, beers available throughout.

On Arrival:

Nutty Wild, NV, Nutbourne West Sussex
Sparkling Pink Ginger with Lemon

Available Throughout:

Château La Besage, Bergerac 2018
Domaine Montrose, Merlot, Côtes de Thongue 2018
Kronenbourg Lager
Soft Drinks

Sample menu

Hot Bowl Food Items

Aberdeen Angus Beef Sliders, Aged Cheddar and Homemade Tomato Relish
Smoked Haddock and Broccoli Fishmongers Pie
Mediterranean Vegetable Lasagne, Little Gem Salad
Minted Lamb Kofte, Babaganoush (GF)

Cold Bowl Food Items

Shrimp, Avocado and Sunflower Seed, Thousand Island Dressing (GF)
Penne Pasta Garden Pea and Feta Salad, Caperberry Salsa Verdi

Dessert Bowl Food Items

Pear and Ginger Cheesecake (vg)
Salt Caramel and Chocolate Tartlets

Pricing

Inclusive of 5-hour venue hire, catering and drinks with a 5-hour food service

£95.00 per person – based on 150 guests
£105.00 per person – based on 100 guests
£115.00 per person – based on 80 guests

These prices do not include VAT

PACKAGE 3 – “A Celebration” Seated Lunch or Dinner

Classic Christmas favourites

We invite you to choose a set menu for your guests from the following menu choices on the next page.

Tables will be stylishly dressed in white linen with white napkins, festive table centre, tea lights and crackers.

Drinks Offer

2 x reception drinks per person and up to 2/3 of a bottle of house wine, beers available throughout.

On Arrival:

Nutty Wild, NV, Nutbourne West Sussex
Sparkling Pink Ginger with Lemon

Available Throughout:

Château La Besage, Bergerac 2018
Domaine Montrose, Merlot, Côtes de Thongue 2018
Kronenbourg Lager
Soft Drinks

Pricing

Inclusive of 5-hour venue hire, catering and drinks

£118.00 per person – based on 150 guests

£128.00 per person – based on 100 guests

£138.00 per person – based on 80 guests

£168.00 per person – based on 50 guests

These prices do not include VAT

PACKAGE 3 – “A Celebration” Seated Lunch or Dinner

First Courses

Smoked Rainbow Trout
Horseradish & Beetroot Mousseline, Lemon Thyme Dressing

Woodland Secrets
Wild Mushrooms, Black Truffle & Cobnuts,
Cep Bisque, Nigella Seed Straw
This course is suitable for Vegetarian guests

Pheasant Rilette & Seared Wood Pigeon
Celeriac Shavings, Hedgerow Salad

Cornish Mackerel & Seabass Terrine
Green Herb Salsa, Snap Dragons

Butternut & Goats Cheese Arancini
Red Onion Marmalade, Wild Garlic Oil
This course is suitable for Vegetarian guests

Lobster & Courgette Thermidor,
Seaweed Aioli, Seafood Bisque, Balsamic Pearls
Supplement - £8 per person

Main Courses

Norfolk Bronze Turkey
Chestnut Stuffing, Sausages in Bacon,
Turkey Gravy, Bread Sauce, Cranberry
Roasted Potatoes, Parsnips, Carrots, Brussel Sprouts

Rare Roasted Hereford Beef
Soufflé Potatoes, Prune & Armagnac Reduction
Winter Greens, Jerusalem Artichoke

Fennel & Hazelnut Red Wine Risotto
Winter Greens, Jerusalem Artichoke
This course is suitable for Vegetarian or Vegan guests

Fillet of Seabass
Roasted Peppers, Bok Choy, Ginger, Star Anise Glaze

Rack of Carmarthenshire Lamb
Slow Cooked Hogget & Potato Castle,
Caponata, Courgette Linguini with Almonds

Chestnut & Butternut Baked Terrine
Onion Gravy, Cranberry Sauce
Roasted Potatoes, Parsnips, Carrots, Brussel Sprouts
This course is suitable for Vegetarian or Vegan guests

Desserts

Christmas Plum Pudding,
Red Berry Compôte, Rum Crème Anglaise

Pink Grapefruit Posset
Lavender Ice Cream, Almond Tuille

Chocolate Delice
Grand Marnier Truffle, Pistachio Macaron,
Iced Mint Chocolate Chip

Basil Panna Cotta
Tempura Apricots, Honeycomb Shard

Sticky Toffee Soufflé
Poached Plums, Ginger Parkin

Find the Lady
Lychee, Mango and Raspberry Sorbets Dipped in Dark Chocolate
Honey Mascarpone, White Chocolate Florentine

To Finish

Fairtrade Coffee

A Selection of Teas and Infusions

Christmas Fruits, Brownies
and Chocolate Coins



OTHER DETAILS

Packages Include:

The attached catering packages are fully inclusive of the following:

- Menu as detailed in each package
- Drinks package as detailed
- Venue hire and facilities charge from 6.00pm – 11.00pm at Barber Surgeons' Hall and Saddlers' Hall. 5.30pm – 10.30pm at Apothecaries' Hall
- Management, chefs and service staff
- All furniture and white table linen
- All catering equipment
- Décor as detailed

Optional Additions / Not Included in Packages:

- Additional meals for any of your own staff or entertainers
- Drinks upgrades
- Menu upgrades
- Entertainment including DJs, Bands or additional theming
- Flower or alternate table arrangements
- VAT
- Additional charges apply for parties wishing to finish after 11pm – speak with your event manager for more information
- Dancing - including provision of dance floor - charges apply as follows:
 - Barber-Surgeons' Hall - £700.00
 - Saddlers' Hall - £700.00
 - Apothecaries' Hall - dancing not permitted

Furniture and Linen

The prices quoted includes up to 6 clothed poseur tables and all necessary bar, dining and food station furniture and decor.

Drinks Upgrades

Full Spirit Bar	£10.00 per person
Nutty Vintage, Brut 2016 for Reception	£4.50 per person

White Wine Upgrades

Pinot Grigio, Brume Di Monte 2018	£2.00 per person
Nutbourne Bacchus 2017	£5.00 per person
Albariño – Bodegas Santos 2018	£10.00 per person

Red Wine Upgrades

Rioja Artuke 2018	£2.00 per person
Pencarrow Pinot Noir 2017	£5.50 per person
Vacqueyras, Domaine Le Clos des Cazaux 2017	£10.000 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 £40.00 per person
- A 2-course supper at £25.00 per person
- Sandwiches and light refreshments at £9.50 per person



SUSTAINABILITY

Sourcing Seasonal Ingredients

Our main concern is with taste - we buy locally because food miles do not improve the taste of our ingredients or reduce the impact we have on our environment. We use sustainably sourced fish, working with the Marine Stewardship Council to keep abreast of sustainable fish stocks. We encourage clients to make menu selections from our ethically responsible menus, rather than choosing out-of-season ingredients.

Fair Trade

We are committed to using small scale producers where we can and working directly with them to ensure they receive a fair price for their produce. When sourcing further afield, tea, coffee, sugar and exotic fruits must be fairly traded to earn a place in our kitchens.

Dealing with Surplus Food

Whilst we do our utmost to ensure we don't over order or prepare excess ingredients, sometimes we do have surplus food. Party Ingredients works with two charities, Fareshare and Plan Zheroes to redistribute this surplus from events. The food has gone to a number of local hostels who have used it to feed those in their care. We also regularly redistribute surplus food from larger banquets over the past 5 years.

Dealing with Food Waste

Party Ingredients recycle 100% of our food waste at our base in South Quay. Food waste is then recycled to form compost, energy (using anaerobic digestion) and fertilisers for farms in Kent.

CSR

Party Ingredients works with a range of organisations to ensure that environmental and social wellbeing are not sacrificed in our supply chain. We prioritize the wellbeing and social capital of our team, encouraging personal development and physical and mental health.

London Living Wage

Party Ingredients pays the minimum of the London Living Wage to everyone involved in our events. We have a fantastic team of service staff, support staff and junior event professionals who go the extra mile to guarantee the success of our events.

Single Use Plastic

Party Ingredients is committed to cutting down on single use plastic across our operation. Using quality glassware, glass bottles, wheat straws and biodegradable products lowers our carbon footprint and reduces non-recyclable waste production.

