



England in
Bloom

England in Bloom Summer Packages at Skinners', Saddlers', Apothecaries and Barber-Surgeons' Hall

From £64.00 + VAT pp (based on 100 guests)

A choice of 4 magnificent historic venues with wonderful outside space available for private hire for your summer celebration. Our packages are fully inclusive of hall hire, catering, drinks, service and equipment.

This year our packages have been inspired by the rainbow of an English summer garden; picture the lazy buzz of pollinating insects drifting from bloom to bloom as you relax in a deckchair, punch in hand, or enjoy a round of croquet with your guests. Creative punches on arrival feature edible flowers, guests are greeted by flowering herbs and edible flowers, blossom laden trellises, the theatre of a well tended barbecue and "lawns", parasols and deckchairs to lounge in. Of course the carefully selected English wines, exemplary service where nothing is too much trouble, eye for the tiniest detail and professional event management are part of the package. Prices subject to VAT

Party Ingredients

Private Caterers

The Venues

A choice of 4 magnificent historic venues with indoor and outdoor space available for hire for the perfect summer celebration

You can find out more about Party Ingredients by visiting our website: partyingredients.co.uk

Apothecaries' Hall

Intimate and atmospheric courtyard

Drinks Location: City of London

Standing Capacity: 200

Style: Historic

Outside Space: Yes



Barber-Surgeons' Hall

Elegant and tranquil garden terrace

Drinks Location: City of London

Standing Capacity: 250

Style: Historic

Outside Space: Yes



Saddlers' Hall

Traditional English cobblestone courtyard

Drinks Location: City of London

Standing Capacity: 250

Style: Historic

Outside Space: Yes



Skinner's Hall

Beautiful courtyard and terrace

Drinks Location: City of London

Standing Capacity: 300

Style: Historic

Outside Space: Yes



Party Ingredients

Private Caterers

Canapé Menu



A carefully balanced selection of meat, fish and vegetarian bite sized canapés offered round to the guests by our waitresses on themed platters to provide 10 – 12 items per person over 2 – 3 Hours to last 2-3 hours.

£72.00 + VAT per person based on 80 guests

£64.00 + VAT per person based on 100 guests

£56.00 + VAT per person based on 150 guests

£52.00 + VAT per person based on 200 guests

Fully inclusive of Venue Hire, Catering and Service for up to 3 hours

Canapé Reception with Strawberry Wheelbarrow

Scotched Quail's Eggs

With English Mustard

Poached Salmon Mouseline

Cucumber and Mint

Chargrilled Asparagus

Lemon Mayonnaise

Mini Angus Beef Burgers

Tiny Brioche Buns

Vegetable Garden Delights:

Stuffed Cherry Tomatoes, Mange Tout with Cream Cheese and Tarragon, Celery Boats with Walnut and Blue Cheese

Pizza Mouthfuls

Tomato and Mozzarella, Anchovy and Rocket, Peperoni and Sweet Pepper

Smoked Seatrout on Pancakes

Sour Cream and Dill

China Spoon Selection

Shrimp Cocktail, Melon Cocktail, Mushroom Salad

To Finish, The Gardener's Wheelbarrow

The "old" gardener in his sunhat and leather apron wheeling a **barrow laden with English strawberries** and distributing **punnets of berries and cream** to all the guests.

Unlimited drinks package based on a 3-hour party

On arrival:-

"Afternoon Tea"

Iced Darjeeling, laced with London Dry Gin, herb syrup, fresh lemon and edible flowers.

Hibiscus Royale

With Chevalier Blanc de Blanc, Crème de Framboise and an edible hibiscus flower

Rosemary Fizz

Homemade rosemary-ade.

Available Throughout:-

Nutbourne Sussex wines, Beers and Homemade Lemonade

Party Ingredients

Private Caterers

Canapés and Bowl Food Party



This menu provides a balanced selection of starter bites, more substantial main course bowls and walking desserts.

We will provide 6 appetisers, 3 bowls and 2 desserts per person to last 2-3 hours.

£94.00 + VAT per person based on 80 guests

£86.00 + VAT per person based on 100 guests

£78.00 + VAT per person based on 150 guests

£74.00 + VAT per person based on 200 guests

Price subject to VAT
Fully inclusive of Venue Hire, Catering and Service for up to 5 hours

Bowl Food and Stalls Grazing Party

Picnic Bowl Food Selection

Laid out in a picnic display for guests to graze:

Spicy Chicken Salad

Asparagus, Cherry Tomato and Feta Salad

Egg and Cress Salad with Tomatoes

Chicken Drumsticks - In Breadcrumbs with Barbeque Sauce

Summer Seafood Stall

A Colourful Striped Traditional Stall Serving Portions of:

Pints of Prawns

With Lemon Mayonnaise

Smoked Mackerel Pate

With Little Gem

Smoked Salmon Sandwiches

Dogs in a Basket

Wicker baskets offered among the guests with:

Traditional Hotdogs in Bridge Rolls

American Mustard and Ketchup

Vegetarian Sausages in Bridge Rolls

American Mustard and Ketchup

To Finish, The Gardener's Wheelbarrow

The "old" gardener in his sunhat and leather apron wheeling a **barrow laden with English strawberries** and distributing **punnets of berries and cream** to all the guests.

Unlimited drinks package based on a 4.5-hour party

On arrival:-

"Afternoon Tea"

Iced Darjeeling, laced with London Dry Gin, herb syrup, fresh lemon and edible flowers.

Hibiscus Royale

With Chevalier Blanc de Blanc, Crème de Framboise and an edible hibiscus flower

Rosemary Fizz

Homemade rosemary-ade.

Available Throughout:-

Nutbourne Sussex wines, Beers and Homemade Lemonade

Party Ingredients

Private Caterers

Terrace Barbecue Menu



A classic barbeque meal comprising meat and fish dishes, vegetarian dishes, salads and then ice creams, strawberries and other seaside favourites for dessert.

£94.00 + VAT per person based on 80 guests

£86.00 + VAT per person based on 100 guests

£78.00 + VAT per person based on 150 guests

£74.00 + VAT per person based on 200 guests

Fully inclusive of Venue Hire, Catering and Service for up to 5 hours

Terrace Barbeque with Strawberry Wheelbarrow and Ice Creams

Please choose 2 dishes from the following

Additional dishes can be selected at £4.00 per person

Angus Beef Burgers

Handmade Brioche Buns and all the Relishes

Grilled Seatrout

Lemon Mayonnaise

Spicy Chicken Kebabs

Guacamole Dip

Grilled Cumberland Sausages

American Mustard and Ketchup

(Vegetarian Sausages will also be available)

King Prawns

Béarnaise Sauce

Lamb Koftas

Romesco Sauce

Grilled Sardines

Tartar Sauce

Marinated Spare Ribs

Please choose one vegetarian dish from the following

Additional dishes can be selected at £4.00 per person

Lentil and Butternut Burgers

Handmade Brioche Buns and all the relishes

Grilled Tomato, Aubergine and Tomato

Pesto Sauce

Pizzettas Selection

Tomato and Mozzarella

Mushroom and Mascarpone

Spinach and Pomadore

Chargrilled Asparagus with Cherry Tomatoes

Balsamic Reduction

Jacket Potatoes

With Grated Cheese, Chutney, Coleslaw and Sour Cream

Party Ingredients

Private Caterers

Barbecue Menu Continued



Please choose two side dishes from the following:

Additional dishes can be selected at £2.00 per person

Fried Potato Wedges

Garlic Mayonnaise

Minted Jersey Royals

Rice Salad with Peas and Sweet Corn

Pasta Salad

Tomato, Olives and Basil

Summer Leaf Salad

Lemon Vinaigrette

Tomato and Mangetout Salad

Quinoa Salad

With Peas, Spring Onions and Pomegranate

Endive, Watercress and Avocado Salad with Croutons

Mixed Bean Salad

Runner, Borlotti, Red Kidney and Fine Beans

Coleslaw with Apples and Raisins

Feature Seaside Dessert Stalls

Ice Cream Cart

Sugar Cones of Vanilla, Strawberry, Tutti Frutti and Mint Choc Chip Ice Cream

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Party Ingredients

Private Caterers

The Package



What's included;-

The attached catering packages are fully inclusive of the following:

- Venue Hire and Facilities Charge from 6.30-11.00pm for BBQs buffets and bowl food receptions
- Venue Hire and Facilities Charge from 6.30-9.30pm for canapé receptions
- Menu as detailed in each package.
- Management, Chefs, and Service Staff in themed "gardening" uniform
- Unlimited Drinks Package as detailed on individual menus
- All Furniture and Linen
- All Catering Equipment
- Décor as detailed

Our package prices do not include:

- Additional meals for any of your own staff or entertainers
- Flower arrangements
- Entertainment
- VAT

Drinks packages

Each menu includes suitable drinks which are unlimited for the duration of the party. Drinks can be altered and upgraded but this will affect the package price.

Décor

The outside space will be decorated with themed buffet and bar. The buffet features blossom covered trellis, flowering herbs and edible flower troughs, with mini deckchairs, grocers's grass and gardening trugs in amongst the food items. The bar is similarly themed and food will be passed around on platters themed with flowers, pots and "insects". Bunting will complete the "England in Bloom" backdrop. Staff will be dressed in gardener's aprons with neckerchiefs.

Entertainment

We would be delighted to organise entertainment for your summer party. We can provide for instance an English wine tasting; a craft beer keg bar; giant garden games; a 4 piece band. Please ask for options and costs.

Numbers

Catering packages are quoted for specific numbers and there is a minimum number for each type of menu. Changes in numbers will result in price changes. Final numbers are required seven days before your event.

Hall Hire

The halls are buildings of outstanding architectural significance and contain valuable pieces or 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.

VAT

All prices are subject to VAT

Terms and Conditions

It is important that you read and understand the terms under which we agree to supply catering services. Confirmation of booking our services either in writing or verbally will be taken as acceptance of our quoted charges and these terms.

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 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.

PAYMENT

Deposit payments are required from all non-account clients. 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 wilfully 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 wilfully 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.

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.

ACCESS

We require 'reasonable' access to the area of an event in order to deliver and collect our catering equipment. This will include use of lifts to upper floors, use of loading bays and vehicular access.

CLEANING UP

We always leave an event as neat and tidy as possible and we undertake to completely clean up any kitchen we use. This does not however, mean we will clean the function area. Unless otherwise arranged, rubbish will be neatly bagged up and left for your dustmen to collect.