

Party Ingredients

Private Caterers

“Deco The Halls”
Uptown 1920’s
Vintage Christmas



Christmas 2015 Fully Inclusive Packages From £64pp +vat (based on 100 guests)

A choice of 4 magnificent historic venues available for private hire for your corporate Christmas celebration. Our packages are fully inclusive of venue hire, catering, drinks, service and equipment. With decadent mulled punches on arrival, silver and black Art Deco theming in the chicest dining rooms in London, your evening will begin with a bang. Locally sourced, seasonal menus, carefully chosen wines, exemplary service from uniformed staff where nothing is too much trouble and professional event management are part of the package.

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The Venues

A choice of 4 magnificent historic venues in the centre of the City available for private hire for your Christmas celebration.

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

Apothecaries' Hall

Intimate and atmospheric

Location: Blackfriars

Standing Capacity: 200

Seating Capacity: 130

Style: Historic



Barber-Surgeons' Hall

Elegant and tranquil

Location: Moorgate

Standing Capacity: 250

Seating Capacity: 120

Style: Historic



Saddlers' Hall

Full of warmth and light

Location: St Pauls

Standing Capacity: 250

Seating Capacity: 150

Style: Historic



Skinners' Hall

Charming style, hidden gem

Location: Cannon Street

Standing Capacity: 300

Seating Capacity: 170

Style: Historic



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Clove Club Reception



Canapé Menu

This menu presents a great selection of hot and cold favourites. There is a careful balance of vegetable, fish and meat-based dishes. The food will be presented on a variety of platters complete with tinsel and Christmas lights, offered to the guests by our waitresses. We would allow 14 items per person to cover a food service of 2-3 hours.

£64.00 per person plus VAT based on 100 guests

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

Warm Dishes

Beef Tenderloin

Grilled Tomatoes and American Mustard

Potato Wedges

Spicy Paprika Mayonnaise

Cheddar Melts

Red Onion Marmalade

Turkey Twisters

Cranberry Sauce

Fried Scampi

Home Made Ketchup

Cold Dishes

Smoked Duck Breast

Clementine Segments

Mini Muffins

Mushrooms and Red Currants

Stuffed Dates

Cream Cheese and Walnuts

China Spoon Selection

Shrimp Cocktail

Waldorf Salad

Chicken Ceaser

Salmon Pancakes

Crème Fraiche and Dill

Sweet Items

Mini Mince Pies

Brandy Butter

Chocolate and Pecan Brownie Diamonds

Side Tables

Salted Nuts, Crackers and Marinated Olives

Unlimited Drinks Package Available Throughout

Mulled Honey Vodka Punch

Chevalier Blanc de Blancs Brut NV

Apple and Cinnamon Mocktail

House Wines and Beers

Orange Juice and Mineral Water

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Boogaloo Bowl Food Reception



...encourages interaction and movement around the party

This reception menu combines a selection of interesting canapé followed by more substantial bowl food dishes. It includes some classic American meat, fish and vegetarian dishes, all of which would be handed round to the guests by our waitresses. We would allow 5 canapé and approximately 4 bowls and 2 desserts per person to cover a food service for 2-3 hours.

£86.00 per person plus VAT based on 100 guests

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

Canapés on Arrival

Crispy Risotto Balls

With Pumpkin and Sesame

Southern Fried Chicken Morsels

Sweet Chilli

Mini Crab Cakes

Spicy Mayonnaise

Beef Tender Loin

Grilled Tomatoes and American Mustard

Bowl Food

Shrimp and Grape Salad

Ceaser Dressing

Beef Sliders

Pickled Gherkin, Cheddar Cheese and Brioche Buns

Spinach and Ricotta Cannelloni

Four Cheese Sauce

American Hotdogs

Mustard and Ketchup

Avocado, Tomato and Mozzarella Salad

Basil Dressing

Desserts

New York Passion Fruit Cheesecake

Mini Pecan Pies

Tutti Frutti Ice Cream Dippers

Unlimited Drinks Package Available Throughout

On arrival (up to 1 hour)

Mulled Honey Vodka Punch

Chevalier Blanc De Blancs Brut NV

Apple and Cinnamon Mocktail

Available throughout

House Wines and Beers

Soft Drinks and Mineral Water

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The Flappers' Christmas Buffet

A canapé, buffet and self-service party suiting a mixture of tastes

This menu begins with a selection of simple canapé served during the reception followed by Christmas fork buffet where guests can choose from a variety of meat, fish and vegetarian based dishes. The desserts form a lavish display centrepiece where guests can help themselves throughout the remainder of the evening.

£86.00 per person plus VAT based on 100 guests

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

Canapé

Mini Hotdogs

In Tiny Rolls with American Mustard

Tomato and Basil Crostini

With Balsamic

Smoked Salmon

On Mini Muffins

Salted Nuts, Olives and Oriental Crackers

From The Buffet

Beef Tenderloin

Red Bean Tomato, Sour Cream

Haddock and Shrimp Bake

Sumac and Hazelnut Crumble Topping

Savoury Pumpkin Pie

Cheddar Cheese and Sunflower Seed

Sweet Potato Purée

Coleslaw Vinaigrette

Apple and Raisins

Mixed Leaf Salad

Cherry Tomatoes and Mangetout

Dessert

"Rocky Road" Chocolate Nougat Slice

Whipped Cream

Caribbean Fruit Salad

Dressed with Mango, Lime and Chilli

Selection of Farmhouse Cheeses

Christmas Fruits, Chocolates and Cheese Biscuits

Unlimited Drinks Package Available Throughout

On arrival (up to 1 hour)

Mulled Honey Vodka Punch

Chevalier Blanc De Blancs Brut NV

Apple and Cinnamon Mocktail

With the Meal

Domaine de Bertier, Viognier-Sauvignon 2013

Domaine de Bertier, Merlot Cabernet 2012

After Dinner Drinks

House Wines and Beers

Soft Drinks and Mineral Water

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The Speakeasy Christmas Dinner Menu

A traditional turkey Christmas Dinner after moreish, New York Canapé

This interesting menu provides the guests with light canapé before they sit down to a traditional New England three course Christmas meal complete with Turkey and all the trimmings.

£99.00 per person plus VAT based on a minimum of 100 guests

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

Canapé on Arrival

Mini Beef Burgers

In Tiny Sesame Buns

Cheddar Melts

Red Onion Marmalade

Sole Goujons

Lime Mayonnaise

First Course

Chesapeake Crayfish Cocktail

Mango, Little Gem and Marie Rose

For vegetarian guests, we would propose

Heritage Vegetable Cocktail

Little Gem, Sunflower Seeds and Mustard Seed Dressing

Main Course

Breast of Bronze Turkey

With Chestnut Stuffing and Leek Ribbons
Cranberry Gravy

For vegetarian guests, we would propose

Savoury Pumpkin Cheesecake

Zucchini Ribbons, Peperonata

Roast Potatoes

Medley of Winter Vegetables

Dessert

New England Plum Pudding

Brandy Sauce and Red Fruit Compote

A Selection of Cheese or Fresh Fruit Platter will be offered to guests who decline dessert

Fairtrade Coffee and a Selection of Teas and Infusions

Handmade Christmas Chocolates and Sweetmeats

Unlimited Drinks Package Available Throughout

On arrival (up to 1 hour)

Mulled Honey Vodka Punch

Chevalier Blanc De Blancs Brut NV

Apple and Cinnamon Mocktail

With the Meal

Nutbourne Sussex Reserve 2013

Klein Constantia Cabernet Merlot 2011

After Dinner Drinks

House Wines and Beers, Soft Drinks and Mineral Water

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Having a Ball – The Waldorf Astoria Dinner

A sit-down menu, using fresh seasonal produce

We are able to offer an à la Carte menu selection where guests can pre order their preferred menu in advance of the party. We require confirmation of dish choices and a detailed table plan one week in advance of the event.

£106.00 per person plus VAT based on 100 guests

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

Canapés on Arrival

Smoked Salmon Pancakes
Crème Fraiche and Dill

Seasoned Lamb Fillets
On Rosemary Skewers

Blue Cheese
Toasted Pine Nuts and Celery

First Course

Chesapeake Crayfish Cocktail
Mango, Little Gem and Marie Rose
Or

Avocado, Tomato and Mozzarella
Sweet Basil and Balsamic Reduction
Or

Parsnip and Red Onion Soup
Sesame Straws

Main Course

Roasted Bronze Turkey Breast
Chestnut Stuffing and Leek Ribbons
Cranberry Gravy
Or

Aberdeen Angus Fillet Medallions
Wild Mushroom and Armagnac Reduction
Or

Crispy Parcels of Chestnut and Chick Pea
Broccoli Purée and Tomato Devil Sauce

Roasted Potatoes and Parsnips
Medley of Winter Vegetables

Dessert

Traditional New England Christmas Pudding
With Rum Custard and Red Fruits Compote
Or

Triple Chocolate Brownie
Vanilla Pod Ice Cream and Dark Chocolate Sauce
Or

Selection of Farmhouse Cheese
With Quince, Grapes and Cheese Biscuits

Continental Blend Coffee
Handmade Christmas Chocolates and Sweetmeats

Unlimited Drinks Package Available Throughout

On arrival (up to 1 hour)
Mulled Honey Vodka Punch
Chevalier Blanc De Blancs Brut NV
Apple and Cinnamon Mocktail

With the Meal
Nutbourne Sussex Reserve 2013
Côtes Du Rhône, Domaine Le Garrignon 2013

After Dinner Drinks
House Wines and Beers, Soft Drinks and Mineral Water

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Package Pricing

Package Pricing	80 guests	100 guests	150 guests	200+
The Clove Club Reception (3 hours)	£72.00	£64.00	£56.00	£52.00
Boogaloo Bowl Food Reception (5 hours)	£94.00	£86.00	£78.00	£74.00
The Flappers Christmas Buffet (5 hours)	£94.00	£86.00	£78.00	£74.00
Speakeasy Christmas Dinner (5 hours)	£107.00	£99.00	£90.00	n/a
Waldorf Astoria Dinner with Choices (5 hours)	£114.00	£106.00	£97.00	n/a

All prices are subject to VAT

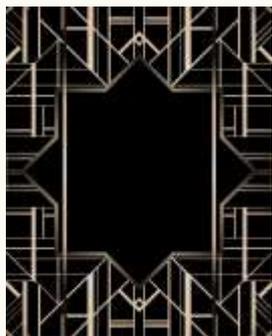
What's included;-

The attached catering packages are fully inclusive of the following:

- Venue hire and facilities charge from 6.30- 11.30pm for dinners
- Venue hire and facilities charge from 6.30- 9.30pm for receptions
- Menu as detailed in each package
- Management, chefs, and service staff in uniform
- Unlimited drinks package as detailed on individual menus
- Christmas crackers with the seated meals
- 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



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The Package



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 menu price.

Décor

The Hall will be decorated in stylish 1930s black and silver décor with a classic Christmas tree, starched table linen, sparkling silverware, black feathers and crystal table centres – all bathed in candlelight. Your service staff will be outfitted in period dress, footmen and liveried waiters.

Entertainment

We would be delighted to organise entertainment to match the theming. We can provide for instance rag-time jazz band, gramophone DJ, Charleston dance class, card tables and speakeasy after dinner cocktails. 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 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.

VAT

All prices are subject to VAT.

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Corporate
Responsibility



Our Sustainability Policy is at the heart of our business.

Our team is committed to the simplest and most challenging of our initiatives, allowing us to run the business and carry out our everyday operation according to principles of best practice.

Best for our business - we have succeeded in reducing our cardboard volume by over 80% using a compactor, drastically reducing costs.

Best for our clients – we source produce sustainably and seasonally, highlighting the best of what Britain has to offer in seasonal menu planners to aid dish selection with both quality and value in mind.

Best for our staff – we are an accredited Living Wage employer and pay at least the minimum of the London Living Wage to all of our staff to ensure everyone is able to successfully sustain themselves.

Best for the planet – we are offering the ability for our clients to entertain ethically using best practice and sourcing responsibly to maintain choice for generations to come.

We are working with the London Food Link, Sustainable Fish City, the Carbon Trust, the Marine Stewardship Council and the Marine Conservation Society to put sustainability at the heart of our business. We are very proud of our initiatives and would be happy to tell you more...

Corporate Social Responsibility

We operate our organisation in a way that enables all our staff to realise their potential and improve their quality of life whilst protecting and enhancing the earth's natural capital. We are a proud member of the Heart of the City group which works to promote Corporate Social Responsibility.

Making an ethical choice is easy



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 leftover 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