## A TRADITIONAL CHRISTMAS **at** STATIONERS' HALL

Ave Maria Lane, EC4M 7DD



## **WHAT TO EXPECT**

Traditional Christmas theming turns this historic Grade 1 listed building into a theatrical, elegant yuletide setting for a sophisticated medieval inspired Christmas celebration. Nestled close to some of the City's most illustrious landmarks, Stationers' Hall is just a stone's throw from St Paul's Cathedral, the River Thames and Millennium Bridge. Immerse yourself into a seamless blend of welcoming warmth and arresting grandeur. Pass through the cobbled courtyard into this magnificent Hall, completed in 1673 and arrive in merry Olde England.

Go on a journey through the walled garden, handsomely dressed in fairy lights providing that elusive touch of magic. Ascend the wrought iron stair case into the delightfully opulent Court Room where sparkling drinks await your arrival. The jewel-like stained glass windows, which overlook the garden, encapsulate a splendid transformation at dusk. Dinner is then called in the adjoining Livery Hall. The beautifully maintained oak floor gleams, the magnificently carved oak panels from the 17th century, combine with armorial banners to infuse the room with an impressive gravitas. The surmounting Minstrels' Gallery creates the perfect stage for small bands or a festive choir to add to a thrilling backdrop of festive wonderment.

From £89 per person plus VAT

## YOUR PARTY PACKAGE INCLUDES

Exclusive venue hire | 19.00 - midnight

One-hour drinks reception

Your chosen menu

Unlimited drinks package: beer | wine | soft drinks

Menu tasting (two guests, three course menus only)

Festive table centre pieces & crackers

DJ

Manned cloakroom

## WHAT YOU NEED TO KNOW







"AT CHRISTMAS PLAY AND MAKE GOOD CHEER, FOR CHRISTMAS COMES BUT ONCE A YEAR"

Thomas Tusser









## A FESTIVE FEAST!

Food is our passion. Our chefs have created menus that will be a feast for all the senses, they capture the imagination and excite the taste buds. Choose from a definitive small plates and bowl food celebration, interactive food stalls, or a splendid seated three course menu.

> The quality of our menus is matched by our service: personal, immaculate and professional. Our expert sommeliers pair menus with the finest wines and delectable cocktails.

## PACKAGE PRICES

#### **BOWL FOOD**

150-199 £116 • 200-249 £107 • 250-299 £101 300-349 £97 • 350-399 £94 • 400-450 £92 Bowl Food | 450 maximum guests standing.

#### FOOD STALLS

150-199 £130 • 200-249 £122 • 250-299 £116 300-349 £112 • 350-400 £109 Food Stalls | 400 maximum guests standing.

#### LUNCH

50-69 £144 • 70-89 £128 • 90-99 £119 • 100-119 £115 120-139 £111 • 140-159 £107 • 160-205 £105 Lunch | 205 maximum guests seated.

#### DINNER

50-69 £204 • 70-89 £173 • 90-99 £156 • 100-119 £150 120-139 £141 • 140-159 £135 • 160-205 £130 Dinner | 205 maximum guests seated.

## FESTIVE FUN & FROLICS

Talk to us about enhancing your Christmas party by adding some of our most popular festive upgrades.

#### ℜ A Christmas choir ℜ

🔆 Sensory Festive Experiences by Smith & Sinclair 💥

🔆 The Christmas Crackers – Festive Function Band 🔆

💥 Carol singers 💥

🔆 Christmas ballerinas

🔆 Christmas light jugglers

- ✤ Flame torches
- 🔆 Candy cane red carpet 🔆
- 🔆 Giant golden throne 💥

🔆 Giant fairy tale book entrance 🔆

🔆 Giant Harry Potter style spell book 🔆

✤ Medieval pillory stocks

The package cost is per person and excludes VAT





## "LET FOOD BE THY MEDICINE AND MEDICINE BE THY FOOD"

Hippocrates







# PARTY CANAPÉS

 $\label{eq:constraint} \begin{array}{l} \text{The Party Canapés package includes three choices (excluding VAT).} \\ \pounds 9 \text{ per person for three chef choice canapés } \pounds 11 \text{ per person for three items of your choice.} \end{array}$ 

### SAVOURY

## SAVOURY

Pressed Ham Hock Piccalilli, Sour Dough *Cold* 

Quail Eggs Soft Boiled, Celery Salt Cold

Prawn Cocktail Cones Spicy Tomato Mayo Cold

London Smoked Salmon Blini, Lemon Crème Fraîche *Cold* 

Vegan Garden (V) Crispy Artichoke Skin, Caramelised Shallot Hummus, Mini Veg Crudities *Cold*  Shepherd's Pie Croquettes, Red Onion Dip *Hot* 

Yuletide Sausage Roll Cumberland Pork, Sage, Apple *Hot* 

Turkey and Cranberry Toasties Hot

Smoked Haddock Bubble and Squeak, Curry Mayo *Hot* 

Arancini (V) Wild Mushrooms, Tarragon Truffle Cream *Hot* 

Pasty (V) Curried Potato and Onion, Spiced Cauliflower Dip *Hot* 

If you can't see what you are looking for just ask and we will work with you on a bespoke package. 020 7236 1507 | emily.agujari@chandcogroup.com | #HelloMerry

#### Sweet

Chocolate Orange Rich Dark Chocolate Orange Pots *Cold* 

## Festive Meringue Shells Cherries, Clementines, Vanilla Cream *Cold*

Mini Mince Pies Whipped Brandy Butter Cold

Why not upgrade your package and add delicious canapés to your reception?

## LUNCH & DINNER

The Lunch and Dinner package includes one starter, one main, one dessert, coffee and mince pies.

## TO START

Prawn Cocktail Crisp Baby Gem, Avocado Guacamole, Bisque Gel, Spicy Tomato Mayo

Pressed Confit Chicken and Guinea Fowl Girolles, Prunes, Truffle Emulsion, Soda Dough Melba

Beetroot Carpaccio (V) Ash Goats Cheese, Roasted Beets, Hazelnuts

## MAIN EVENT

Buttered Roasted Bronze Turkey Pork, Plum and Sloe Gin Stuffing, Smoked Bacon wrapped Chipolatas, Honey Baby Parsnips, Sauté Brussels, Red Cabbage, Roast Potatoes

#### **Red Wine Braised Feather Blade of Beef**

Beetroot and Horseradish Croquette, Tenderstem Broccoli, Confit Carrots, Kohlrabi Crisps

> **Open Fish Pie** Fillet of Stone Bass, topped with Saffron Mash Baby Spinach, Samphire Cockles, Mussels, Saffron Champagne Beurre Blanc

Beet Wellington (V) Baby Fondant Potatoes, Swiss Chard, Butternut Squash, Salsify, Mushroom Gravy

### LASTING MEMORIES

Christmas Pudding Crème Brûlée Spiced Orange and Prosecco Compote

Warm Rich Dark Vegan Chocolate Brownie Malted Barley Oat Milk Ice Cream, Salted Caramel Sauce, Toffee Popcorn

> **Apple and Almond** Tart Tatin, Almond Ice Cream, Butterscotch Sauce, Apple Crisp

> > **Coffee and Mince Pies**

Please note that all guests will be served the same menu selection with the exception of dietary requirements.

A choice menu is available for a supplement cost upon request.





## **BOWL FOOD**

The Bowl Food package includes five choices.

## SAVOURY

Beets (V) Beetroot Hummus, Pickled Beets, Baby Endive, Orange Dressing Hot

Oxford Blue, Poached Apple Salad (V) Watercress, Walnut Dressing Cold

**Classic Prawn Cocktail** Crisp Lettuce, Cherry Tomatoes, Marie Rose Cold

> **Red Wine Braised Beef** Parmesan Mash, Ceps, Baby Leeks Hot

**Turkey Casserole** Pulled Turkey, Chestnut Mushrooms, Tarragon, Creamy Mash, Turkey Juices Hot



**Cumberland Sausages** Smokey Bacon Mash, Sage Gravy, Crispy Shallot Rings Hot

**Fish and Chips Cones** Beer Battered Cod, Chips, Mushy Peas Hot

Butternut Squash and Goats' Cheese (V) Barley Risotto, Lemon Thyme Dressing Hot

Wild Mushroom Vol-au-Vent (V) Poached Quail Egg, Tarragon Hollandaise Hot

### SWEET

**Mulled Wine Poached Fruits** Soya Milk and Vanilla Puree, Vegan Meringue Kisses Cold

## **Christmas Pudding Cheesecake** Gingerbread Base, Spiced Orange Compote

Cold

Salted Caramel Profiteroles Vanilla Cream, Hot Chocolate Sauce Hot

Festive Mess Vanilla Meringues, Clementines, Pomegranate, Flaked Almonds Cold



## FOOD STALLS

Bring the authentic Christmas market feel to your party this year with our themed food stations, these add an extra interactive dimension to your event. The Food Stalls package includes all the items from the Main Event and Lasting Memories. Each drink item is an upgrade of  $\pounds 4$  (excluding VAT).

### MAIN EVENT

### LASTING MEMORIES

Crepes

Pulled Buttered Bronze Turkey Honey Glazed Ham Hock Christmas Spiced Pork Shoulder Garlic and Herb Lamb Leg

Sausages
Assorted Frankfurters and Wurst Sausages

On the Side French Fries Potato Dumplings Sauerkraut Mulled Spiced Red Cabbage Milk Buns, Flour Baps Crispy Fried Onions Ketchup Mustard Lemon, Butter, Sugar Nutella, Banana Maple Syrup Dark, Milk or White Chocolate Sauce

> Belgian Waffles Tonka Bean Whipped Cream Black Cherry Compote Caramelised Hazelnuts

Cinnamon Sugared Churros Butterscotch Dipping Sauce

Chocolate Calzone Salted Caramel Sauce

### DRINKS

Hot Cider Hot Rum and Blackcurrant Mulled Wine

Why not upgrade your package and add a festive drinks option to your reception?

If you can't see what you are look 020 7236 1507 |



# GREEDY CANAPÉS

### SAVOURY

### SAVOURY

Turkey and Cranberry Toasties *Hot* 

> Game and Chestnut Sausage Rolls *Hot*

Christmas Chicken Sage and Onion Pie Hot Pumpkin and Sage Tartlet Truffle Hollandaise *Hot* 

Salt and Pepper Spiced Squid Lemon, Garlic Mayo Hot

Cauliflower and Red Onion Bhaji Coriander Mango Dip *Hot* 

> Pulled Turkey Scotch Egg Cumberland Sauce Cold

Sweet

Christmas Bakewell Tart Tonka Bean Double Cream *Cold* 

Mince Pies

A tasty late night treat perhaps, for your guests before they depart..?









Stationers' Hall, Ave Maria Lane, London EC4M 7DD

🗿 f @stationershall

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