



The Highland Fling

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

From £78.00 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 this year is the Highland Fling – conjuring up cosy interiors, tartan blankets, faux fur cushions and all the creature comforts of the Highlands of Scotland brought to the heart of the City.

Celebrate Christmas in style with a range of in party options – Mountain and Moorland canapé with a seasonal twist, bowl food and grazing ideas which bring a taste of the Highlands bang up to date, and truly indulgent Christmas Dinner menus that will spoil your guests.

Why not add a Scottish Piper to welcome the guests as they arrive? See Entertainment Options.



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

Salters' Hall

Sophisticated and Contemporary

🍷 300

🍴 120

📍 EC2Y 5DE (Moorgate)

www.salters.co.uk

Saddlers' Hall

Full of Warmth and Light

🍷 250

🍴 150

📍 EC2V 6BR (St Pauls)

www.saddlershall.com

Skinnners' Hall

Charming Style, Hidden Gem

🍷 300

🍴 170

📍 EC4V 2SP (Cannon St)

www.skinnershall.com

PACKAGE 1 – Canape Reception

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

Food platters would be dressed with the Highland theme using natural platters of wood and slate with spruce, thistle, rosemary and tartan dressing. Staff will be dressed in white shirts, back aprons with a tartan button and red cravats. The Bar will be dressed in tartan and spruce.

Drinks Offer

1 x reception drink per person and unlimited house wines, beers and soft drinks for a three hour reception.

Whisky Hot Toddies on arrival

Champagne and Cranberry Royale on arrival

Pear and Cranberry Mocktail on arrival

House Red and White Wine

Beers and Soft Drinks

Pricing

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

£64.00 per person – based on 200 guests

£70.00 per person – based on 150 guests

£78.00 per person – based on 100 guests

£84.00 per person – based on 80 guests

All prices are subject to VAT

Warm Dishes

Miniature Angus Beef Sliders

Cranberry Relish

Fried Haddock and Chips in Mini

“Scotsman” Cones

Tomato Ketchup

Pumpkin, Honey and Walnut Fritters

Haggis Bonbons

Sour Cream and Chives

Jacket New Potatoes

Swede and Caraway



Cold Dishes

Oak Smoked Salmon

With Black Pepper and Lemon

Quail Scotch Eggs

Honey Mustard

Scones with Blue Dunsyre and Quince

Mini Venison and Blackberry Tartlets

Scottish Chanterelles with Redcurrant Jelly

On Oatcakes

Something Sweet

Deep Fried Mini Mars

Dark Chocolate Dipping Sauce

Winter Fruit Brochettes

Drambuie Cream

PACKAGE 2 – Food Stations Menu

An informal party package featuring 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 dressed as detailed, staff will be dressed in white shirts, back aprons with a tartan button and red cravats.



Drinks Offer

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

On Arrival:

Whisky Hot Toddies

Champagne and Cranberry Royale

Pear and Cranberry Mocktail

Available Throughout:

House Red and White Wine

Beers and Soft Drinks

The Bar will be dressed in tartan and spruce.

The Merry Bagpiper

A tartan dressed tiered stall with wooden platters, hurricane lamps and bag pipes:

Venison Burgers

In brioche buns with cranberry and orange relish

Chestnut and Lentil Burgers

In brioche buns with cranberry and orange relish

Red Cabbage Slaw

West Coast Fisherman and Friends

Today's catch, fresh from the boat, fishing nets, shells and seaweed adorning a coastal fishing hut:

Batter Fried Cod

Scampi in Golden Breadcrumbs

Batter Fried Broccoli and Cauliflower

Arancini in Golden Breadcrumbs

Skinny Fries, Ketchup and Mayo



PACKAGE 2 – Food Stations Menu continued

The Highland Fling – Sour Dough Pizza

Hand “flung” sour dough pizza with a host of exciting toppings. Dressed with Pizza Stones and bundles of fresh and dried herbs.

Braised Lamb, Spiced Sausage, Courgette, Heritage Tomato, Mozzarella, Prawn, Smoked Salmon, Crème Fraiche, Wild Garlic Oil, Tomato Salsa...

Crisp Green Leaf Salad

Sweet Gaelic Delights

A Mountainous Christmas Circular Station for guests to graze from. Dressed with fragrant spruce, sumptuous draped velvet, candlelight and Christmas baubles.

Cranachan

With Raspberries and Oats

Rich Chocolate Enrobed Tablet

Shortbread Tartlets

Lemon Curd

Winter Fruit Brochettes

Drambuie Cream

Pricing

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

£84.00 per person – based on 200 guests

£88.00 per person – based on 150 guests

£98.00 per person – based on 100 guests

£109.00 per person – based on 80 guests

All prices are subject to VAT

PACKAGE 3 – Seated Lunch or Dinner

We invite you to choose a set menu for your guests from the following ideas. Alternatively we can provide the full a la carte menu where each guest will be required to order 5 working days in advance.

Tables will be stylishly dressed, candle lit and crackers, hurricane lanterns, spruce, holly and ivy as table centres. The Bar will be decorated in tartan and spruce.

Drinks Offer

1 x reception drink per person and unlimited house wines, beers and soft drinks for a 5 hour party.

On Arrival:

Whisky Hot Toddies

Champagne and Cranberry Royale

Pear and Cranberry Mocktail

Available Throughout:

House Red and White Wine

Beers and Soft Drinks

Complimentary Canapes

In gold swept frames with tartan fabric.

Crispy Aromatic Duck Spring Rolls

Coriander and Star Anise Salsa

Potted Brown Shrimps

Whipped Herb Butter and Sea Spinach Croutes

Aubergine Baba Ghanoush

With Toasted Pine nut and Chestnut

Pricing

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

£104.00 per person – based on 150 guests

£110.00 per person – based on 100 guests

£118.00 per person – based on 80 guests

£130.00 per person – based on 60 guests

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

All prices are subject to VAT



PACKAGE 3 – Seated Lunch or Dinner

First Courses

Scottish Oak Smoked Salmon

Crayfish and Lemon Mousseline, Sorrel Mayonnaise

Or

Highland Venison and Juniper Terrine

Spiced Apple Compote, Melba Toast

Or

Wild Mushroom Florentine

Fried Quail's Egg and Spinach

Main Course

Aberdeen Angus Beef Wellington

Mushroom, Golden Pastry, Balmoral Sauce

Braised Red Cabbage

Or

Turkey Breast with Haggis Stuffing and Smoked

Bacon

Spiced Honey Jus

Carrots and Fine Bean Bundle

Or

Baked Halibut

Sautéed Leeks and Hazelnuts, Champagne Velouté

For Vegetarian and Vegan Guests we would recommend:

Lentil, Chestnut and Chick Pea Pie

Savoury Granola Topping

Peperonata Sauce

Bowls of Roast Potatoes and Parsnips

for the whole table to share

Desserts

Sticky Toffee Pudding

Scotch Whisky Ice Cream, Red Fruit Compote

Or

Chocolate Honeycomb

Caramelised Pineapple and Tangerine

Lemon Pannacotta

Or

A Selection of Scottish Cheeses

Quince Curd, Dried Fruits and Oatcakes

To Finish

Fairtrade Coffee

A Selection of Teas and Infusions

Christmas Fruits, Chocolate Enrobed Tablet



ENTERTAINMENT IDEAS

We would suggest the following entertainment to add a bit of Highland magic to your celebration:

- Bagpiper on arrival, and throughout the reception from £300.00
- Reeling after dinner with Ceilidh band and caller from £1250.00
- A Scotch Whisky bar after dinner. From £400.00
- Female Scottish Dance troupe. To perform for your guests. POA
- A Tutored Whisky tasting. 750.00. Learn how it is made and how to taste it with two experts and a selection of different whiskies.
- A card shark magician £525.00 for 2 hours
- DJ – from £650.00 + VAT
- Sean Connery look a like £575.00

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 uniform
- Drinks package as detailed
- All furniture and table linen
- All catering equipment
- Table Dressing and Décor as detailed
- Staff uniform 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-Surgeon's Hall - £500.00
Saddlers' Hall - £500.00
Salters' 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 Castilon 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 poseur tables clothed in bright Panto colours 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 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. 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.

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.

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.