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# Christmas 2024

Information brochure

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# Index:

Minimum Spends	2
Packages	3 - 4
Canapés	5 - 8
Bowl Food	9
Buffets	10 – 11
Formal Dining	12 – 13

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# **Minimum Spends**

Minimum spend Sunday to WednesdaySaloon Barfrom £3 000Terrace Barfrom £2 000

Minimum spend Thursday to SaturdaySaloon Barfrom £5 000Terrace Barfrom £2 800

This brochure contains a variety of menus to assist you in planning your event and also offers you a selection of packages to suit a variety of budgets.

In all events your party will have exclusive use of The Saloon, The Terrace Room or both for a lunch event from 11am or for an evening event until 2am with later closing times possible.

Each space has a fully stocked bar, separate toilets, professional sound system and undercover smoking area.

Please note that all pre ordered food and reception drinks would be subject to a 12.5% service charge and VAT.

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# Packages

### Number One

£33 per person\*

3 drinks per person (prosecco/beer/house wine/single house spirit & mixer)4 CanapesComplimentary Coat Check

#### Number Two

£40 per person\*

Complimentary glass of prosecco Canapé Menu 1 and Sweet Canapés Complimentary 6 hour DJ set Complimentary Coat Check

### Number Three

£55 per person\*

Complimentary glass of prosecco and two canapés on arrival Plated Buffet Menu 1 OR Bowl Food Menu Complimentary 6 hour DJ set Complimentary Coat Check

#### Number Four

£65 per person\*

Complimentary glass of prosecco and two canapés on arrival *Sit Down Menu 1* Complimentary 6 hour DJ set Complimentary Coat Check

\* All Packages are subject to minimum 50 guests and excludes VAT and 12.5% service charge

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### Number Five

£130 per person\*

Complimentary glass of prosecco and two canapés on arrival Any 8 canapés or any 1 plated buffet menu or Bowl Food or Sit Down Menu 1 Unlimited house beer (draught and bottled), house wine and soft drinks (5 hours maximum or an additional £16 per head for each additional hour of unlimited bar) Complimentary 6 hour DJ set Complimentary Coat Check

#### Number Six

£160 per person\*

Complimentary glass of prosecco and two canapés on arrival Any 1 canapé menu or any 1 plated buffet menu or Bowl Food or any 1 Sit Down Menu Unlimited house spirits & mixers, selection of cocktails, house beer (draught and bottled), house wine and soft drinks (5 hours maximum or an additional £16 per head for each additional hour of unlimited bar) Complimentary 6 hour DJ set Complimentary Coat Check

The Chapel can also arrange entertainment for your event including: DJs Comedians Magicians Pickpocket artists Musicians & Bands Tribute acts Karaoke Party photo booths Vodka Luge Caricature artists

\* All Packages are subject to minimum 50 guests and excludes VAT and 12.5% service charge

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# Canapés

#### Priced individually

Minimum order of 30 for any one canape dish and you can select a maximum of 8 different varieties

Cold Tomato and basil bruschetta (VG) (GF) £2.00

Roasted Mediterranean vegetables crostini (VG) (GF) £2.00

Goat's cheese and caramelised red onion tartlets (V)  $\pm 2.00$ 

Salmon pate on cucumber (GF) £2.20

Smoked salmon and cream cheese blinis £2.20

Hot Baked Stilton tartlets (V) (GF) £2.20

Brie and cranberry tartlets (V) (GF) £2.20

Mini jacket potatoes, sour cream and chives (V) (GF) £2.00

Vegetable samosas (VG) with raita dip (V)

Thai spring rolls, sweet chili dipping sauce (VG) £2.00

Lamb kofte, tzatziki (GF) £2.20

Sausages wrapped in bacon, honey mustard £2.20

Sticky chicken skewers (GF) £2.20

Turkey meatballs, sage, parmesan with a cranberry dip £2.20

Prawn tempura £2.50

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### Sweet Canapés

£3.50 each Minimum order 25 of any 1 canapé

Macaroons (V) Mini chocolate brownies, salted caramel (V) Mince pies, brandy cream (V) Christmas pudding with brandy cream (V) Bitter chocolate & salted caramel tartlet (Vg) (GF)

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# **Bowl Food**

#### Menu One

£6.00 per bowl Minimum order of 25 of any one dish Minimum order of 10 for dish with \* *Maximum selection of 6 different dishes* 

Cold

Chili-roast butternut squash and chickpea salad, baby spinach (VG) (GF)\* Spiced cauliflower rice salad, soaked raisin, pine nuts(VG) (GF)\* Sicilian caponata, flat bread (VG) (GF)\*

Prawn cocktail

Asian crispy duck salad

#### Hot

Roast cauliflower, spiced lentils (VG) (GF)\* Persian chickpea & aubergine stew, pistachio & rose (VG) (GF)\* Butternut squash tortellini, parmesan (V) Wild mushroom and spinach gnocchi (V) Beef chilli, macaroni cheese Fish and chips, tartar sauce Sausage and mash, onion gravy

#### Dessert

Chocolate orange mousse, honeycomb crumb (V) (GF)

Madagascan vanilla ice cream, chocolate sauce, cranberry and nut crumble (V) (GF)

Christmas pudding with brandy cream (V)

Poached pear, cream and hazelnut (VG) (GF)

All prices are + VAT @ 20% and service charge @ 12.5%

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## Finger Food

£5.50 per item Minimum order of 25 of any one dish We can make any burger/slider gluten free with gluten free bread extra 0.50p each

American cheeseburger

Mini turkey burger with cranberry

BBQ pulled pork and slaw slider

Sweet potato and quinoa burger (Vg)

Chilli beef brisket and slaw sliders

Pulled pork and slaw sliders

BBQ chicken wings

Roasted Mediterranean vegetables and mozzarella ciabatta toastie (V)

Mini fish and chips, tartar sauce

Chunky Chips (VG) (£4.00)

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# Buffet

£35 per person

Minimum 30 guests

#### Traditional roast turkey

#### OR

Slow roast pork belly and crackling

(Choose a main meat dish)

All served with Pork and sage stuffing balls Sausages wrapped in bacon Rosemary roast potatoes Winter greens

Persian chickpea & aubergine stew, pistachio & rose (VG) (GF) Served with winter root vegetable salad (VG) (GF) Vegan and Gluten free dishes will served as ordered

> Christmas pudding with brandy cream (V) Poached pear, cream and hazelnut (VG GF)

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# Formal Dining

### Menu One

£45 per person

*Minimum 25 guests Please choose 2 dish options for each course* 

Spiced carrot soup (VG) (GF), parmesan crostini (V) Wild mushroom, goat's cheese and rocket tart (V) Smoked salmon parfait, Pickled cucumber, sourdough crisp

\*\*\*\*

Traditional roast turkey with pork, sage and onion stuffing, sausages wrapped in bacon

Salmon with mussels, lemon and capers

\*All dishes served with roast potatoes, maple glazed parsnips and winter greens (GF)

Roast pumpkin pithivier (VG) (GF) Served with winter root vegetable salad (VG GF)

\*\*\*\*

Chocolate orange mousse, honeycomb Christmas pudding with brandy cream Chocolate ganache with cherry compote (VG) (GF)

All prices are + VAT @ 20% and service charge @ 12.5%

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#### Menu Two

£55 per person

*Minimum 25 guests Please choose 2 dish options for each course* 

Roast root vegetable soup with sage (GF) (VG), Parmesan crouton (V) Potted salmon, sourdough crisp and cornichons Crab and saffron tart, mixed leaves

\*\*\*\*

Traditional roast turkey with pork, sage and onion stuffing Fillet of venison with wild mushroom jus Tuscan fisherman's stew

\*All dishes served with roast potatoes, maple glazed parsnips and winter greens

Spiced squash and pistachio roast, pomegranate (VG) (GF) Served with winter root vegetable salad (VG GF)

\*\*\*\*

Chocolate fondant with chocolate ice cream Christmas pudding with brandy cream Bitter chocolate slice with poached cherries and cream (VG) (GF) Stilton, chutney served with crackers

All prices are + VAT @ 20% and service charge @ 12.5%

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