



# KITCHEN PARTY

Canapes, Bowls & Street Food

# SNACKS

*Best served on poseur tables for guests to enjoy with a welcome drink*

Marinated Olives VG

Kitchen Party Nut Mix VG

Mixed Breads & Good Olive Oil VG

Radishes & Salted Butter VG

Italian Breadsticks VG





## CANAPÉ MENU

### HOT

Tamworth Pork & Red Onion Chutney Sausage Roll

Salt Cod Fritters & Hot Honey

Nduja Croquette & Pickled Cucumber

Wild Mushroom Arancini, Truffle Mayo & Pickled Mushrooms V

Confit Potato & Taramasalata

Jerk Chicken Skewers & Mango Habanero Hot Sauce

Polenta, Gorgonzola Fonduta & Crispy Sage V

Courgette Fritters & Mint Yogurt VGO

Chickpea Panisse, Roasted Cherry & Sundried Tomato, Tapenade, Basil VG

Onion Bhaji & Lime Pickle Puree VG

Chicken Nugget & Black Garlic Mayo





## CANAPÉ MENU

### AMBIENT

Sea Bream Ceviche, Jalapeno, Lime & Gem Lettuce

Tuna Tostada, Avocado, Crispy Leeks & Chipotle

Stracciatella, Black Olive & Slow Roast Tomato Crostini V

Pork Rillettes & Pickle Toast

Rosemary Flatbread, Artichoke, Cashew Nut & Spinach Puree VG

Smoked Eel Gilda

Tunworth Purple Chicory, Walnut Vinaigrette & Pickled Apple V

Montgomery Cheddar Gougère V

Harissa Tiger Prawns, Dukka & Garlic Yogurt

Devon White Crab Meat & Cucumber

Bhel Puri Chaat Cup & Pomegranate V

Fried Flatbread, Babaganoush & Slow Roast Tomato VG



# CANAPÉ MENU

## VEGAN

Vee-duya Arancini & Aioli VG

Pea & Mint Falafel & Garlic Tahini Sauce VG

Vegan Sausage Roll, Pickle & Mustard VG

Avocado & Mango Salsa, Plantain Chip VG

Green Bean Pakora, Coconut Yoghurt & Crispy Curry Leaf VG

Watermelon & Kohlrabi Taco VG

Pan Con Tomate, Basil Chiffonade & Good Olive Oil VG



# CANAPÉ MENU

## LARGER BITES

Fried Chicken, Waffle, Fresh Jalapeno & Maple

Crayfish & Crab Brioche Roll, Chives

Beef Sliders, Pickle & Cheddar

Mini Yorkshire Pudding, Rare Roast Beef & Horseradish



## BOWL FOOD MENU

Lamb Tagine & Cous-Cous

Meatballs & Gremolata

Cured Salmon, Tomato & Nori Salad

5 Spice Braised Pork Belly & Rice

Goan Fish Curry

Butter Chicken & Pilau Rice

Ox Cheek & Ale Pie

Salmon, Edamame & Sesame Poke Bowl

Lamb Shepherds Pie

Seabass Ceviche, Tiger Milk, Avocado & Tortilla Chips

Moroccan 5 Vegetable Tagine & Cous Cous VG

Veeduja Risotto & Slow Roast San Marzano Tomato VG

Heritage Tomato & Feta Greek Salad V

Butternut Squash Ravioli, Brown Butter & Sage V

King Oyster Mushroom Katsu Curry, Rice and Slaw VG

Grilled Polenta & Caponata VG

Rainbow Rice Noodle Salad VG

Quinoa, Kale, Lemongrass & Tofu VG



# STREET FOOD MENU

*Served on biodegradable disposables*

Fried Chicken, Ranch & Maple Jalapenos

Roast Red Pepper, Chorizo, Chimichurri & Rocket Roll

Big Sausage Roll & Red Onion Chutney

Cheese Toasties V

Hash Browns & Guac VG

Salt Beef Bagel, Pickles & Mustard

Hot Dog & Mustard

Falafel Wraps VG

Vegan Hot Dog, Pineapple, Thai Basil & Siracha VG



# SWEET MENU

## CANAPES

Mixed Pate de Fruit VG

Wheat Free Pecan Brownie VG

Brown Butter & Rye Financiers V

Very Dark Chocolate Brownies V

Mini Meringues & Vanilla Cream V

Mini Bakewells V

## BOWLS

Apple crumble & toffee sauce

Clementine & almond cake, pomegranate,  
mint & crème fraiche

Eton mess



## IBERICO HAM CARVER

Hand carved Brindisa Iberico ham produced from free range Iberian black pigs, reared on a natural diet of grain, wild grasses, fungi and acorns.

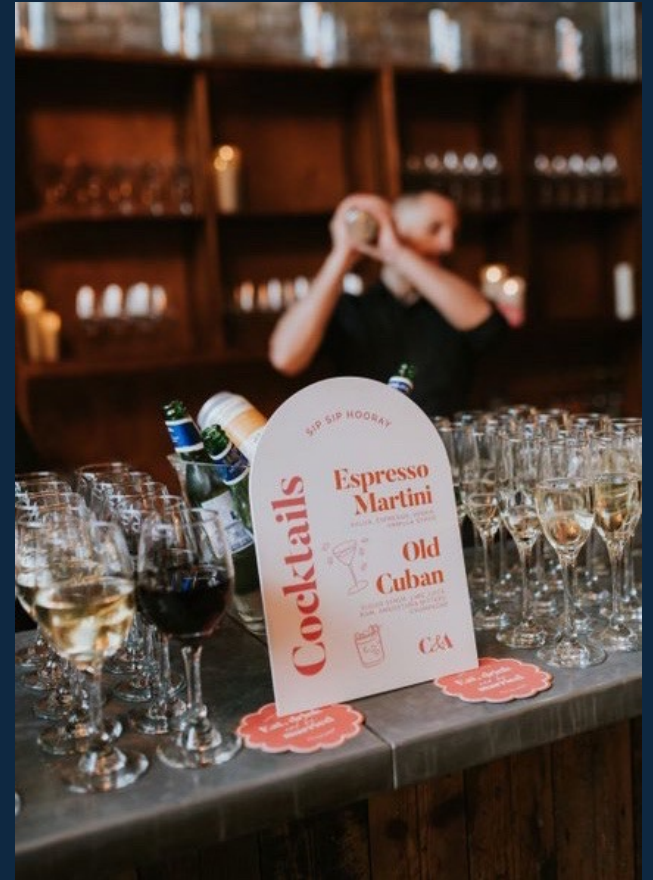
Your guests can interact with our master carver, while our team circulates plates throughout your event. Ideal for guest numbers of 100 +

Elriz cebo de campo 50% Iberico Huelva, Andalusia  
*- slightly smoky & savoury*

Castro cebo de campo, 75% Iberico, Salamanca, Castille & Leon  
*- well balanced, sweet & creamy*

Bellota 100% Iberico pure acorn fed Pata Negra DOP, Cordoba, Andalusia  
*- finished on a diet of acorns for three months to yield an intensely savoury ham with a nutty flavour and great depth of flavour*





# DRINKS & CORKAGE

## PROVIDING YOUR OWN DRINKS

You're welcome to supply your own drinks. We don't charge corkage, and we're happy to:

- Chill and serve all drinks
- Provide bar staff, glassware, and ice (included in the quote)
- *Please note: Any cocktails will need to be ordered and purchased through us to allow for ease of service*

## KITCHEN PARTY PROVIDING DRINKS

Alternatively, we offer competitive drinks packages. This means you don't need to worry about buying, delivering, or collecting large quantities of drinks — we take care of everything

## DRINKS PACKAGES AVAILABLE

**All Day Package:** Unlimited sparkling wine, beers, and softs on arrival; wine with dinner; post-dinner cocktail; evening spirits' bar

**Evening Package:** Evening spirits' bar, wines, beers, and softs (optional cocktails)

**Welcome & Dinner Package:** Sparkling wine, beers, and softs on arrival; wine, beers, and softs during dinner. This can be paired with the venues 'Mixed Hire' service where they arrange the evening bar and provide glassware for the whole day





## WINE LIST

### SPARKLING

Bella Retta Prosecco DOC Brut, Italy £18

Blanc de Blancs - Brut - Veuve Laperriere, France, NV De Stefani Blanc de £20

No 1 Cava Garda Brut, Domaine de al Vega, 2023, Spain £26

Crémant de Bourgogne Blanc - Vive-la-Joie, France, 2019 £39

Crémant de Bourgogne Rosé - Vive-la-Joie, France, 2019 £39

Champagne - Barbier Louvet 1er Cru - Cuvée Tradition, France, £44

Gusbourne Brut Reserve, England, 2020 £55

Gusbourne Blanc de Blanc, England, 2019 £59

NV Nyetimber Classic Cuvée, England, NV £78

Laurent-Perrier La Cuvée, France, NV £89

(prices ex VAT, charged on consumption)



# WINE LIST

## WHITE

Sauvignon Grenache, Bergerie de la Bastide, 2024, France £20

Chin Chin Vinho Verde, Quinta Do Ermizio, 2022, Portugal £22

Ciello Blanco IGP, Sicilia, Italy, 2022 £22

Picpoul de Pinet - Saint Jean des Sources - Domaine Morin-Langaran, France, 2022 £23

Offida Pecorino "Le Merlettaie", Ciù Ciù - Marche, Italy, 2021 £26

Parajes del Valle Macabeo Ecologico 2022, Manchuela, Spain\* £28

Didascalie Muscadet, Batard Langelier, Loire, France, 2018 £30

Pouilly Fumé - Les Foltieres - Domaine Gitton, France, 2021 £38

(prices ex VAT, charged on consumption)

## RED

Albizu Tempranillo Tinto - North-East Spain £20

Ciello Rosso Nero D'Avola - Sicilia, Italy, 2021 £21

Gran Cerdo Tinto ~ Tempranillo, Spain, 2021 £23

Vin de Pays du Gard "Les Galets", Vignerons d'Estézargues - Rhône, France, 2021 £24

Beaujolais - L'Heritiere - Domaine de la Famille K, Organic, France, 2021 £26

Cantine Amato Nero d'Avola Vibrazione 2020, Sicily, Italy\* £29

Parajes del Valle Monastrell Ecologico 2021, Jumilla, Spain\* £28

Morgon - Domaine Gilles Coperet, France, 2019 £31

Crus Bourgeois - Chateau Maucamps, Haut-Medoc, France, 2006 £35

*\*From our biodynamic/skin contact selection*



# WINE & DRINKS LIST

## ROSÉ

Château les Mesclances, Rosé de Provence, France, 2022 £20

Tremendus Rioja Clarete ~ Garnacha, Viura, Spain, 2021 £21

Chateau Les Mesclances - Cuvée Romane - Cotes de Provence, France, 2022 £23

Parajes del Valle Bobal Rosado 2022, Manchuela, Spain\* £28

## ORANGE

Parajes del Valle Macabeo Maceracion 2022, Manchuela, Spain\* £28

## BEERS

Peroni / 0% Peroni

Villages IPA/Pale Ale

## SOFTS

Homemade Forester's apple juice & sparkling water

Elderflower & sparkling water, pomegranate & mint

Coca Cola, lemonade, ginger beer

(prices ex VAT, charged on consumption)



# DRINKS PACKAGES

*We offer a variety of unlimited drinks packages. If you wish to upgrade any wines, please see our full wine list on the following pages.*

## EVENING PACKAGE

Sparkling

Wines & Beers

Spirits & Mixers

Softs

## DRINKS INCLUDE:

### SPARKLING

Bella Retta Prosecco DOC Brut, Italy

Blanc de Blancs - Brut - Veuve Laperriere, France, NV

### WINES

Abilius Blanco, Gallegas, Spain, NV

Albizu Tempranillo Tinto - North-East Spain, 2020

Chateau Les Mesclances - Cuvée Romane - Cotes de Provence, France, 2022  
(if venue does not allow red wine)

### BEERS

Peroni / 0% Peroni

### SOFT DRINKS

Homemade Forester's apple juice & sparkling water

Elderflower & sparkling water, pomegranate & mint

Coca Cola, lemonade, ginger beer



## DRINKS PACKAGES

We offer a variety of unlimited drinks packages. If you wish to upgrade any wines, please see our full wine list on the following pages.

### ALL DAY PACKAGE

Sparkling Reception

Wine from Dinner Onwards

Beers Throughout

Softs Throughout

Post Dinner Cocktail - *1 per guest, with a choice of two from our cocktail list.*

Evening Spirits Bar & Mixers

### RECEPTION & DINNER PACKAGE

Sparkling Reception

Wine with Dinner

Softs

### EVENING PACKAGE

Sparkling

Wines & Beers

Spirits & Mixers

## DRINKS INCLUDE:

### SPARKLING

Bella Retta Prosecco DOC Brut, Italy

Blanc de Blancs - Brut - Veuve Laperriere, France, NV

### WINES

Abilius Blanco, Gallegas, Spain, NV

Albizu Tempranillo Tinto - North-East Spain, 2020

### BEERS

Peroni / 0% Peroni

### SOFT DRINKS

Homemade Forester's apple juice & sparkling water

Elderflower & sparkling water, pomegranate & mint

Coca Cola, lemonade, ginger beer

### SPIRITS & MIXERS

Gordons Gin, Smirnoff Vodka, Captain Morgans Spiced Rum

Schweppes Tonic & Soda, Coca Cola, Diet Coke, Ginger Beer,

Lemonade





## COCKTAIL LIST

Aperol Spritz  
Espresso Martini  
Negroni  
Campari Spritz (Victory Spritz)  
Raspberry Tom Collins  
Moscow Mule  
Dark & Stormy  
Old Fashioned  
Margarita / Picanté  
Paper Plane  
Wild Bramble

### MOCKTAILS

Crodino Spritz  
Virgin Paloma  
Virgin Tom Collins



# DRINKS PACKAGE UPGRADES

## RECEPTION

Champagne - Barbier Louvet 1er Cru - Cuvée Tradition, France, NV

Crémant de Bourgogne Rosé or Blanc - Vive-la-Joie, France, 2022

Gusbourne Brut Reserve, England, 2020

Purus Non-Alc Sparkling Blanc de Blancs 0%

## TOAST

Blanc de Blanc, Prosecco or Champagne

## WINES WITH DINNER

Please enquire for our full wine list to upgrade any of the wines or add in Rosé

## PREMIUM BEERS

Villages Craft Beer

(Session IPA/Pale Ale)

Guinness / 0% Guinness

Lucky Saint (0.5%)

Small Beer Brewery (2%)

## PREMIUM SPIRITS & SHOTS

Tequila | Sambuca | Limoncello | Baby Guinness

*We are happy to source any specific requests*





## TASTING

We'd love to have you to our kitchen to try a selection of our menus and try the wine. This is also a fantastic opportunity to see a selection of our dining ware options and create your perfect table scape whilst discussing the logistics of your day to our experienced team.

Your event menu tasting is inclusive for two guests once a deposit has been paid.

You are welcome to invite up to 4 additional guests, who would be charged at £50 + vat each

If you would like to come along for a tasting before paying a deposit, there would be a £350 + vat charge for this. This is to cover our time and food costs for the tasting, in the event that you do not proceed to book with ourselves. If you do proceed with the booking, this payment will be deducted from your first deposit payment.



## EQUIPMENT HIRE

*We provide everything required for the day to ensure your event runs seamlessly.*

- Crockery, glassware, cutlery, and linens (including runners/tablecloths and napkins)
- Bar and kitchen equipment suited to your chosen menu and drinks service
- Service equipment for food, drink, and table presentation
- Delivery and collection to and from the venue, coordinated by our logistics team

In addition to these essentials, we can also supply a range of optional items to help complete your set-up and create the right atmosphere:

- Easel and board for table plans or signage
- Cake stand and knife
- Poseur tables for drinks receptions
- Coat rails
- Bespoke dining ware and serving pieces
- Soft furnishings to enhance your chosen style or colour palette





## STAFFING & SERVICE

Our experienced team will arrive well in advance of your guests to ensure every element of the space is perfectly prepared — from setting up the room and laying the tables to arranging the bar and organising the kitchen. We take great care to make sure everything is in place before the first guest arrives, so you can relax and enjoy the day.

Your event will be looked after by a dedicated team including:

- **Chefs, front-of-house, bar staff and porters**, all part of our regular Kitchen Party crew who work together throughout the year, ensuring a calm, confident service.
- **A dedicated event manager & coordinator** who will oversee the day from start to finish, liaising with suppliers, coordinating timings and ensuring everything runs seamlessly.
- **Full set-up, service and clear-down**, including the careful layout of tables, service stations and décor, attentive food and drinks service throughout your event, and a thorough clear-down at the end of the night.

From the first glass poured to the final plate cleared, our team's focus is on making sure you and your guests are exceptionally well looked after — with warm, efficient service and genuine care at every stage.



# WHAT'S NEXT...

## 1 BOOK

If you like what you see and you'd like to go ahead, get back in touch and we can send over the invoice for your deposit and book your date! If you like what you see, but for any reason are still unsure or want to chat about any changes, please do also get back in touch to chat to one of our team. All our quotes are individual to the client, and we are always open to adapting in any way we can, to make it a right fit for you.

## 2 TASTING (if applicable)

We'll look at available tasting dates and get you booked in to join us at our unit in Deptford for an afternoon of good food and drinks in our tasting room to allow you meet the team, choose your menu for the day and play around with a variety of crockery, cutlery, linens etc. We'll also start the handover of details such as schedule, what you have booked in for the day already and what we can suggest you start focusing on next.

## 3 UPDATED QUOTE

Post tasting we will send over an updated document with your choices for menu, drinks, hire etc included and an updated quote, if needed, for confirmation. We understand that things change and so this isn't set in stone but just allows us to keep all the details for your event in one place for both parties that we can continue to update and adapt throughout the planning process as required

## 4 PERSONAL PLANNING

Now your catering is locked in, you continue with your planning in your own time for any other elements to continue bringing the day together. We are available during this time for any questions or queries, and you can contact us whenever you need.

## 5 FINAL NUMBERS & DIETARIES

One month before the big day we require your final numbers and dietaries. This allows enough time for you to hopefully have heard back from all your guests, but also in good time for us to hand over to the kitchen for the ordering of your food and drinks, finalise your hire, and bring the event manager in to start finalising the operations.

## 6 INVOICE

Once we have your final numbers, we will produce your first of two invoices, which will be 75% of your quote and payable as soon as possible.

## 7 FINAL WALKTHROUGH

We will then organise a final walk through with you, at some point in the final 4 weeks, whether this be in person at the venue or on a video call. This allows us to talk through the running of the day from beginning to end, finalise any details and for you to complete handing over all your planning to allow us to execute your day.

## 8 FINAL INVOICE

Following what we hope was the best day, we will send your final invoice, which is the final 25% of your quote, allowing for any last-minute changes made before or on the day, such as additional guests, breakages etc.



## FOOD PROVENANCE

We are passionate about high quality & local produce. These are our partners who we work alongside to deliver the best quality food & flavour to your table.



## ALLERGENS

*Please be aware that our food may contain or encounter common allergens, including dairy, eggs, gluten, soya, tree nuts, peanuts, fish, shellfish, celery, mustard or sulphates. While we take steps to minimize risk and safely handle the foods that contain potential allergens, please be advised that cross contamination may occur in the kitchen, menu items are listed as GF as a guide only.*

*When ordering food from Kitchen Party LTD If you wish to view a full allergen matrix for all our menus, please let us know.*

*Any consumers who have allergen concerns on the day of the event, please speak to our staff before eating.*





# KITCHEN PARTY

[hello@kitchen-party.co.uk](mailto:hello@kitchen-party.co.uk)

[www.kitchen-party.co.uk](http://www.kitchen-party.co.uk)

@kitchenpartyevents

0207 871 3065

Unit 21-22, Parkside Business, Estate, London, SE8 5JB

# CHRISTMAS CANAPE MENU

## CHRISTMAS

### *Hot*

Wild Mushroom Arancini & Cranberry Sauce (v)

Potted Shrimp Croquette

Pigs In Blankets, Date Ketchup & Raw Sprouts

Pork & Apricot Sausage Roll, Pickled Cucumber Relish

Turkey Leg Croquette & Pickled Coloured Carrots

### *Ambient*

Smoked Salmon & Crème Fraiche Blinis, Salmon Roe

Prawn Cocktail & Gem Lettuce

Rosemary & Pumpkin Cracker, Chestnut Puree (vg)

Red Wine Pickled Pear, Roquefort & Chicory (v/gf)

Morteau Sausage & Celeriac Remoulade



# CHRISTMAS PLATED MENU

## STARTERS Choice of 1

Duck Liver Parfait, Melba Toasts & Pickled Sour Cherries

Burrata, Pumpkin Puree & Hazelnuts V GF

Smoked Salmon Mousse, Pickled Cucumbers & Dill GF

## MAINS Choice of 1 plus veg main

Turkey & Smoked Bacon Pie, Gravy, Mash & Pickled Red Cabbage

Cod, Samphire, Champagne Cream Sauce & Curried Cauliflower Puree GF

Ras Al Hanout Spiced Lamb Shoulder & Braised Violet Artichoke GF

Duck Breast, Braised Chicory, Cherries & Confit Potato GF

Beef Fillet, Celeriac Puree & King Oyster Mushroom GF

Ox Cheek, Pickled Walnut, Baby Carrot, Horseradish Mash GF

—

Wild Mushroom Vol Au Vent & Morel Cream Sauce V

Potato, Camembert & Wild Mushroom Pithivier V



# CHRISTMAS FEASTING MENU

## STARTERS *Choice of One*

Buffalo Mozzarella, Roast Squash, Radicchio, Pickled Chilli & Hazelnut Dukka V

Duck Rilletes, Smoked Duck Breast & Festive Pickles

Gin Cured Salmon, Pickled Cucumbers

## MAINS *Choice of One*

Stuffed Turkey Crown & Madeira Jus

Roast Beef Sirloin & Garlic Butter

Orange & Ginger Glazed Roast Chicken

Slow Cooked Pork Belly & Bacon Jam

Smoked Ham & Mustard Sauce

Turkey Leg & Ham Hock Pie

## SIDES *Choice of Three*

Thyme Roast Potatoes

Roast Sprouts & Pickled Red Onion

Braised Appley Red Cabbage

Bread Sauce

Honey Roast Roots

Wholegrain Mustard Mash



# CHRISTMAS DESSERT MENU

## PLATED

*Choice of 1*

Ginger loaf & vanilla ice cream

Panna cotta, quince & salted butter biscuit

Chocolate cremeux, poached pear, meringue & hazelnut praline

Chocolate pave & sour cherries

## SHARING

*Choice of 1*

Winter pavlova

Flaming christmas pudding

## CANAPES

Mini mince pies & brandy butter (v)

Mini christmas iced cake (v)

Dark chocolate truffles (v)

