



Amber Suite

CATERING

GOLD PACKAGE 2017/2018

DRINKS

FULL BAR SERVING A RANGE OF PREMIUM SPIRITS

Aged Whisky | Gin | Vodka | Bacardi | Jack Daniels

Glasses of Chilled Prosecco

White Peach Bellini's

SELECTION OF SOFT DRINKS

Orange and Cranberry Juice

Still and Sparkling Mineral

TWO DIFFERENT COCKTAILS SERVED ALL NIGHT LONG

VODKA LYCHINI

Frozen Vodka, Lychee Juice, Honey, Crushed Ice with a Floating Orchid

PASSION FRUIT MOJITOS

Bacardi Rum, Fresh Passion Fruit, Sugar Cane, Mint, Limes and Crushed Ice

MANDARIN MOJITOS

Vodka, Fresh Mandarin Puree, Sugar Cane, Mint, Limes and Crushed Ice

CAIPIRINHA

A large splash of Cachaca, a whole muddled Lime balanced with a touch of Sugar

GIN FIZZ

Chilled Gin, Crushed Ice, Cucumber, Limes with a dash of Elderflower Cordial

RHUBARB AND ROSEHIP SOUR

Rhubarb Vodka, King's Ginger Ale, Rosehip Cordial, Lemon

SALTED CARAMEL

Bison Vodka, Butterscotch Schnapps, Dry Vermouth, Salted Caramel

STRAWBERRY DAIQUIRI

Bacardi, Strawberry Jam and Frais de Bois, with a splash of Cranberry & Grenadine

CHILDREN'S MOCKTAILS

TWO DIFFERENT COCKTAILS SERVED IN JAM JARS

BERRY SURPRISE

Strawberries, Pineapple Chunks, Raspberries and a splash of lime cordial served over ice

CINDERELLA

Pineapple Juice, Orange Juice and Lemon Juice together with Ice, Soda Water and a dash of Grenadine, Garnished with a slice of Pineapple or a Cherry

LEMON DAISY

Lemon Juice together with a Dash of Grenadine topped with Ice Lemonade and Half Soda for a Fizzy, Fruity Extravaganza

ORANGATANG

Orange Juice and Cranberry Juice mixed and whizzed together Served with a straw and crushed ice

STRAWBERRY LEMONADE

Lemon Juice, Sugar & Strawberries Mixed

CANAPÉS

We offer **Eight** varieties of canapés, serving approximately **Ten** per person...

SELECTION OF HAND MADE SUSHI, SASHIMI AND HAND ROLLS

Tuna, Salmon, Spicy Tuna, Salmon & Avocado, Cucumber
with Wasabi – Ginger – Soy

DARJEELING SWEET POTATO AND RED ONION BHAJI

with Tomato, Darjeeling Tea & Masala Sauce

MINIATURE DUCK SPRING ROLLS

with a Sweet Chilli Dipping Sauce

CHICKEN BROCHETTES

with a Satay Dipping Sauce

FISH & CHIPS

in Financial Times Cones

VEGETABLE TEMPURA

with Soy Sauce

SESAME CHICKEN TOAST

with a Sweet Chilli and Honey Dip

BRUSCHETTA OF SUN BLUSH TOMATOES

and Wild Mushroom

There will be a selection of handmade Crisps and Popcorn on drop tables in the reception area.

SELECTION OF CHUNKY BREADS

Olive Oil and Balsamic

STARTERS

**PLEASE CHOOSE ONE - THERE WILL BE A VEGETARIAN
ALTERNATIVE AVAILABLE**

WARM HOI SIN DUCK SALAD

with Chunks of Watermelon, Red Chard
Toasted Pomegranate Seeds & Honey Roasted Cashew Nuts

SEARED SALMON SALAD

set on a bed of Red Chard with a Pomello, Avocado and a Yuzu Dressing

TERIYAKI CHICKEN SALAD

Egg Noodles, Red Onion, Bean Sprouts, Baby Corn and Sugar Snaps
sprinkled with Roasted Sesame Seeds and a Light Soy Sauce

SMOKED SALMON ANTIPASTI

Finest Smoked Salmon with a selection of Chargrilled Vegetables
with an Aged Balsamic Dressing

THAI BEEF SALAD

with Fresh Lime, Coriander and Red Chillies
on a bed of Glass Noodles

TIMBALE OF SALMON

layers of Poached Salmon & Asparagus encased in the Finest Smoked Scottish Salmon
served with a Seasonal Leaf Salad

TOWER OF CHAR-GRILLED MEDITERRANEAN VEGETABLES

with a Rocket & Toasted Pine Kernel Salad
drizzled with Sun-dried Tomato Pesto Oil

SEARED FILLET OF TERIYAKI SALMON

set on a Julienne of Summer Vegetables drizzled with a Honeyed Balsamic Dressing

ANTIPASTI SALAD

selection of Chargrilled Peppers, Courgette, Vine Tomatoes, Artichokes, Asparagus and
Red Onion with an Aged Balsamic Dressing and Chunky Breads

MAIN COURSES

**PLEASE CHOOSE ONE - THERE WILL BE A VEGETARIAN
ALTERNATIVE AVAILABLE**

RACK OF LAMB WITH A MINT AND CRUSHED POMEGRANATE RUB

Slow Roasted Vine Tomatoes with Pan Fried Spinach
Lemon Grass Roasted New Potatoes

BABY LAMB CHOPS IN A BRIOCHE CRUST

set on a bed of Roasted Mediterranean Vegetables
set on a Red Onion Mash, with a Claret Jus

BABY LAMB CHOPS WITH FRESH GARDEN HERBS

Pan Fried Spinach and Roasted Butternut Squash
set on a Red Onion Mash with a Claret Jus

BABY LAMB CHOPS IN A SOY AND HONEY MUSTARD MARINADE

Pan Fried Bok Choy and Baby Corn, Crushed and Roasted New Potatoes with Rock
Salt and Rosemary Honey Mustard Reduction

PRIME RIB OF BEEF SERVED ON A STEAK BOARD

Roasted Sweet Potato, Pan Fried Spinach, Roasted Beetroot
Fondant Potatoes, Claret Jus

PRIME RIB OF BEEF SERVED WITH A PONZU SAUCE

Wild Girolles, Roasted Red Cabbage with a Red Onion Mash

PRIME RIB OF BEEF SERVED ON A STEAK BOARD

Confit of Red Onion, Caramelised Parsnips
Homemade Fat Chips, Béarnaise Sauce

JAPANESE CHICKEN

with a Soy and Sake Marinade, Lemongrass Potatoes, Samphire and Green Beans <<<-

SOY AND HONEY CHICKEN

with Pan Fried Bok Choy, Baby Corn & Sugar Snaps
served with Dauphanoise Potatoes & a Red Onion Marmalade
Honey Reduction

HERB CRUSTED CHICKEN

set on a Bed of Chargrilled Vegetables
set on a Red Onion Mash, with a Thyme & Rosemary Jus

SICILIAN LEMON CHICKEN

with Preserved Sicilian Lemons
Baby Crusted infused Lemon Grass Potatoes
Preserved Lemon and Wild Cepe Sauce

SLOW ROASTED SHANK OF LAMB

sat on a bed of Wilted Spinach & Roasted Plum Tomatoes
drizzled with an Olive, Rosemary & Red Wine Vinegar Dressing

ROASTED FILLET OF COD WITH A POMEGRANATE RUB

Pea Puree Mash
Satsuma and Fennel Salad

PAN FRIED SEA BASS

with Steamed Spinach & Home Made Mash
Preserved Lemon and Wild Cepe Sauce

VEGETARIAN

BAKED AUBERGINE AND SWEET POTATO

with Black Forbidden Rice, Quinoa
Roasted Beetroot, Butternut Squash

GNOCCHI WITH SPINACH PESTO

and Caramelised Leeks

JERUSALEM ARTICHOKE AND SHALLOT TARTE

with an Artichoke and Red Onion Sauce

PEA, BROAD BEAN AND ASPARAGUS RISOTTO

with Truffle Oil

DESSERTS

LEMON DRIZZLE CAKE

Pot Au Chocolat, Summer Berry Compote

TARTE AU CITRON

with a Quenelle of Crème Pâtisserie & Summer Berries

STEAMED CHOCOLATE PUDDING

drizzled with Hot Chocolate Sauce, Salted Caramel Ice Cream
& Crème Anglaise

SALTED CARAMEL & CHOCOLATE SOUFFLÉ

with Foaming Chocolate Sauce
served with Home Made Candy Floss

SUMMER PUDDING

with Crème Anglaise

STICKY TOFFEE PUDDING

with Hot Chocolate Sauce and Vanilla Ice Cream

MANGO TARTE TATIN

with Vanilla Pod Ice Cream

CARAMELISED FIG TATIN

With Home Made Vanilla Pod Ice Cream

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BAKED CHOCOLATE TORTE

with Crème Anglaise & Fresh Raspberries

CINNAMON CRÈME BRÛLÉE

Hazelnut and Orange Sablé, Pear sorbet

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FRESHLY GROUND COFFEE - HERBAL INFUSIONS

Chocolate Truffles, Sea Salt and Cracked Pepper Fudge,
Belgian Chocolates

WINES AND WATER

A selection of wines are on offer from all around the world and are served based on 1/2 bottle of wine person together with Still and Sparkling mineral water placed on each table and replenished throughout the evening.

FOR THE CHILDREN

SELECTION OF BREADS

STARTERS

BASKETS OF

Garlic Bread, Chicken Wings, Potato Skins & Nachos

MELON BALLS

With a Raspberry Coulis

HOME MADE DUCK SPRING ROLLS

Sweet Chilli Sauce, Seaweed

HOMEMADE VEGETABLE SPRING ROLLS

Sweet Chilli Sauce, Seaweed

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MAIN COURSES

MINI HAMBURGERS

Mini Hot Dogs

Crispy Coated Fried Chicken

Baby Corn on the Cob

French Fries

Individual Mini Heinz Ketchup bottles

HOME MADE BEEF BURGER

In a Sesame Seed Bun
with Fat Chips and Ketchup

CHICKEN SCHNITZEL

with Potato Wedges

DESSERTS

KNICKERBOCKER GLORIES

with Crushed Chocolate Brownies & Sparklers

CRUSHED CHOCOLATE BROWNIE, CHOCOLATE ICE CREAM, SMARTIES

with Hot Chocolate Sauce

STEAMED CHOCOLATE PUDDING

with a Crushed Brownie and Vanilla Ice Cream
sprinkled with Edible Glitter

NOW FOR THE PRICE

The above details are based on a minimum of 150 guests and the price being as follows:

Adults: @ £97.50 per guest

Children: @ £45.00 per guest

and includes the following items:

- * Drinks Reception
- * Canapé reception
- * Three Course Menu as stated above
- * Unlimited Drinks throughout the evening:
 - * Spirits
 - * Cocktails
 - * Beers
 - * Soft Drinks
 - * Water
- * 1/2 bottle of Red or White Wine per person
- * Full complement of waiting staff
- * All cutlery, crockery and glassware
- * Luxury Coloured Table Linens

The following additional charges will apply:

- * Venue Hire
- * Music
- * Table Centres/Flowers
- * Entertainment
- * Printing
- * Lighting
- * VAT

Amber Suite

CATERING

Alexander Kaye

Banqueting & Events Manager



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