



Amber Suite
CATERING

SILVER PACKAGE 2017/2018

RECEPTION

Upon arrival, our butlers will offer your guests trays of

Chilled Prosecco

Fresh Fruit Juices – Mineral Waters

PLUS, TWO COCKTAILS OF THE FOLLOWING:

Vodka Lychini, Passion Fruit Mojito's

Watermelon Gin Fizz, Caipirinha & Salted Caramel Vodka

Non Alcoholic Bar for the Children

ooOoo

UPON ARRIVAL OF YOUR GUESTS OUR BUTLERS
WILL SERVE THE FOLLOWING CANAPÉS

CHOICE OF 4 FROM:
HOT DISHES

Thai Lamb Burger with Chili Jam, Coriander and Thai Basil Pesto

Sesame Coated Chilli Beef Skewers

Beef Sate Served with Hot Mango Dip

Yakitori Chicken Served with Sweet Chilli Sauce

Herbed Chicken Goujons with Roasted Garlic Dip

Lamb Samosa Served with Fresh Green Chutney

Spicy Fish Goujons Served with Lemon Chive Dip

Teriyaki Salmon coated in Poppy Seeds Served with Creamy Teriyaki Sauce

Vegetable Samosa Served with Fresh Green Chutney

Oriental Spring Rolls Served with Sweet Chilli Sauce

Beef Kofta with Saffron Coriander and Parsley Dip

Chicken Satay with a Crunchy Peanut Dip

Deep Fried Chicken Goujons Dressed in Sweet Lime Chilli

Potato Latkas with Garlic & herb dip

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CHOICE OF 3 FROM:
COLD DISHES

Mini Tortilla Wrap, Smoked Chicken with sun blushed tomatoes, rocket salad topped with pesto

Peking Duck Pancakes with Spring Onion & Cucumber,
brushed with Hoi Sin Sauce

London Cured Salmon in Cucumber Cup infused with a burst of Lemon Garnished with Dill

Mediterranean Vegetables on a Crystal Skewer

Beetroot Salmon Tulips on Croute
Garnished with Dill

Salmon Sashimi Served with a Spicy Lemon Sauce

Baby Bruschetta topped with Fresh Tomatoes and Basil

Selection of Hand Made Sushi
Vegetable Maki Rolls
Tuna Inside Out Rolls

Three Crudités in a Shot Glass served with our House Dipping Sauce

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DINNER

Baskets of Assorted Rolls
(To include White, Rye, Granary, Sundried Tomato, Olive & Black)
Olive Oil – Balsamic Vinegar

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CHOICE OF STARTER FROM:

Aromatic Duck Tower
Noodle Salad
Pomegranate and Plum Dressing

Smoked Salmon & Trout Roulade
Chive & Dill Emulsion
Fried Capers & Pink Pepper

Trio of Salmon
Beetroot Gravadlax, Wasabi & Ginger Gravadlax and
London Cured Smoked Salmon
Served with a Lemon Balm Sauce
And Garnished with Lambs Lettuce

Salmon Sashimi with a Fresh Cucumber and Radish Salsa
Served with a Creamy Wasabi and Lime Sauce

FOR YOUR VEGETARIAN GUESTS

Seasonal Grilled, Fresh, Marinated and Pickled Vegetable Garden
Served with Basil Pesto and Balsamic of Modena Reduction
Garnished with Lambs lettuce and Micro Herbs

WE WILL HAVE AVAILABLE A QUANTITY OF

Cantaloupe Melon with Cascading Winter Fruits
Drizzled with a Casis Reduction

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CHOICE OF MAIN COURSE FROM

Flame Grilled Chicken
Chunky Chips served in a Metal Basket
Tied Haricot Verts
Chantanay Carrot
Red wine Jus
Garnished with Pea shoots

Dijon and Herb Crusted Breast of Chicken
Pomme Anna
Grilled Green & Yellow Courgette
Tomato & Onion Chutney
White Wine Jus

Chicken Breast Stuffed with Spinach and Roasted Garlic
Sautéed Potatoes
Grilled baby Green Courgette & Baby Aubergine
White Wine Jus

Sicilian Lemon Chicken
With Preserved Sicilian Lemons, Baby Crusted Infused Lemon Grass Potatoes,
A Preserved Lemon & Wild Cepe Sauce

Japanese Chicken with a Soy and Sake Marinade, Lemongrass Potatoes,
Samphire & Green Beans

Soy and Honey Chicken Served with Pan Fried Bok Choy, Baby Corn
Dauphinoise Potatoes and a Red Onion Marmalade

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WE WILL HAVE AVAILABLE A QUANTITY OF

Baked Wild Sea Bass
Green Beans & Mediterranean Vegetable Salsa
Basil Pesto & Balsamic Reduction
Saffron Baby Potatoes

FOR YOUR VEGETARIAN GUESTS WE WILL SERVE

Butternut Squash and Wild Mushroom Risotto
Summer Roasted Vegetables
Truffle Oil Drizzle

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PLATED DESSERT OR DESSERT ASSIETTE

Rich Chocolate Torte
Garnished with Orange Infused Sugar
Vanilla Pod Ice Cream

Sticky Toffee Pudding with Caramel sauce
Served with Vanilla Pod Ice Cream

Chocolate Fondant served with a Candied Orange Ice Cream

Apple & Cinnamon Tatin
Apple Tuille & Vanilla Ice Cream

Tea, Coffee & Herbal Infusions
Petit Fours

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CHILDREN'S MENU

CHOICE OF STARTER FROM

Baskets of Garlic Bread, Chicken Wings, Potato Skins & Nachos

Melon with a Raspberry Coulis

Homemade Duck Spring Rolls with a Sweet Chilli Sauce

Vegetable Spring Rolls with a Sweet Chilli Sauce

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CHOICE OF MAIN COURSE FROM

Mini Hamburgers and Mini Hot Dogs

Served with Crispy Fried Chicken, French Fries and Corn on the Cob

Home Made Beef Burger in a Sesame Seed Bun
Served with Chunky Chips and Ketchup

Chicken Schnitzel
Served with Potato Wedges and Ketchup

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CHOICE OF DESSERT FROM

Knickerbocker Glories
Served with Crushed Chocolate Brownies

Crushed Chocolate Brownie, Chocolate Ice Cream and Smarties
Served with a Hot Chocolate Sauce

Chocolate Fondant served with Vanilla Pod Ice Cream

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PRICING

Pricing Based on a minimum of 150 Guests and includes venue hire

Adults: @ £100.00 per guest

Children: @ £47.50 per guest (13 and under)

Price Includes:

- ★ Canapé and Cocktail Reception
- ★ Three Course Menu as Above
- ★ ½ a bottle of Red and White Wine per person
- ★ Full Complement of Waiting Staff
- ★ Cutlery, Crockery and Glassware
- ★ Linen

Amber Suite

CATERING

Alexander Kaye

Banqueting & Events Manager



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