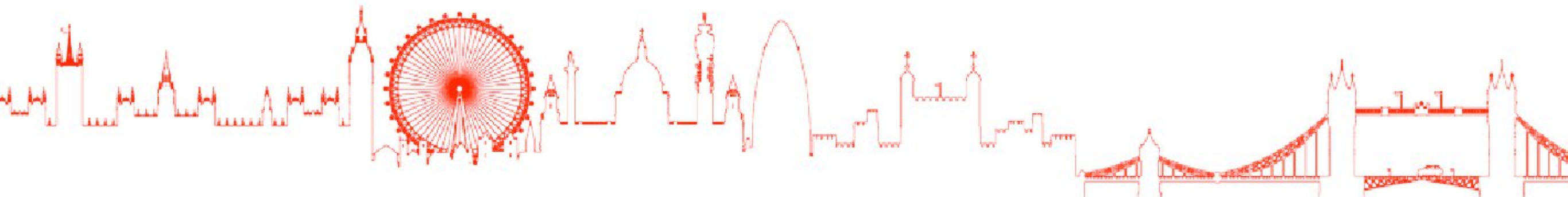


THE MENU COLLECTION

BREAKFAST – MEETINGS – BREAKS – LUNCH – RECEPTION – DINNER – BEVERAGES – TECHNOLOGY – INFORMATION

Our experienced operational teams are on hand to create your perfectly packaged event. From the intimate to the extravagant. Day meetings through to cocktail receptions and formal dinners. Personally created, sourced and tailor made for you



OUR PHILOSOPHY

We pride ourselves in being the professional event management service offering

- The ultimate in day and night experiences
- A team dedicated to excellence
- The very best in choice and value
- Knowledgeable event and operation teams, trained in delivering spectacular and memorable events

No matter how small or large the event our experienced team will create imaginative solutions for an unforgettable event

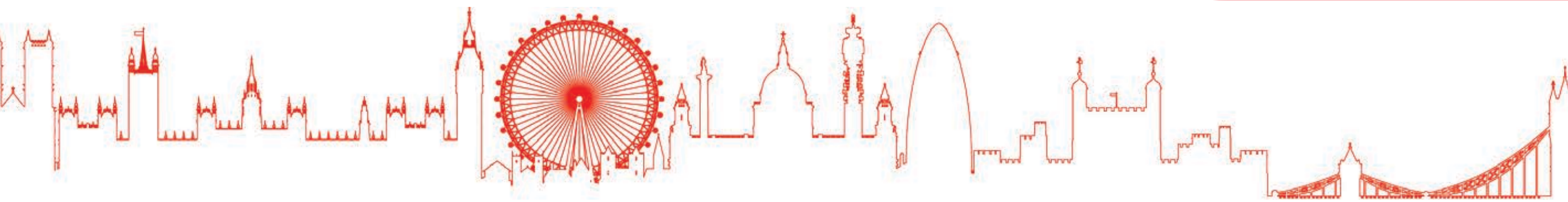
Don't ask us. Hear it from our clients...

The following menus are samples, should you require further assistance in tailor making call our event's team



HSBC

The food was brilliant yet again with absolutely no complaints but only compliments from my colleagues on how good it was. The restaurant had unfaultable service provided from start to finish! The booking process, it was great, very easy to get hold of someone and communication was excellent.



CANAPÉS

Minimum of 6 items, we recommend 8

Mini Yorkshire Puddings with Beef and horseradish
Goats Cheese Crostini with sticky onion jam
Crispy Chinese Duck Parcel with Hoi sin sauce
Crab Croquettes with red pepper and sesame salsa
Tandoori Rubbed Lamb with cucumber raita
Salmon and Crème Fraiche Blini
Skewered King Prawns with chilli, lime and lemongrass dressing
Serrano Ham wrapped Asparagus
Aromatic Vegetable Spring Rolls with sweet & sour sauce

Thai Fishcakes with sweet chilli dip
Cherry Tomato, Mozzarella and Olive Skewer with pesto dressing
Stilton and Leek Tartlet
Mini Cheeseburgers with relish and dill pickles
Herb & Crumbed Camembert with sticky cranberry dip
Sweet Cherry Pepper Melters
Curried Chicken and Coriander Tartlets

NB. These are not substantial meal replacements and a 6 bite menu should last no longer than an hour



BRITANNIA BANK

It was amazing! We really enjoyed ourselves and it was such a good venue with brilliant atmosphere. You and your team were fantastic and all our team have said how well you looked after us on the night and made us feel so special. It was just so nice, we felt like VIP's.



SIT DOWN OPTION 1

Select one item per course

STARTERS

Herb & Spice Crumbed Chicken Fillets with Romaine and corn chip salad, ranch dressing

Breaded Camembert with wild roquette and cranberry sauce

Creamy Tomato Soup with shredded basil and rustic bread

Traditional Prawn Cocktail with brown bread

Smoked Haddock and Applewood Fishcake with Caesar dressed baby leaf salad

MAINS

Roast Chicken Breast with wild roquette, creamed potato and pesto dressing

Steak, Mushroom and Irish Stout Pie with grain mustard mash, Chantenay carrots and mange tout

Award winning Cumberland Sausage and Mash with caramelised onion gravy and sage crisps

Cajun Spiced Salmon Steak with crushed new potatoes & fresh zesty avocado salsa

Spicy Crushed Tomato Penne Pasta with fresh chillies and ripped basil

DESSERTS

Rich Chocolate Fudge Cake with Anglaise Sauce

Tarte au Citron with raspberry coulis

Traditional Jam Sponge with custard

Baked New York Cheesecake with raspberry coulis

Selection of Ice Creams with Florentine wafers

WHY NOT:

add a palette cleansing sorbet after your starters
add a selection of British and Continental Cheeses as an extra course
add Coffee and Chocolate Truffle selection

NEW FRONTIERS

I would just like to thank you and your staff for a wonderfully organized party. The staff were very friendly, professional and the food was excellent. Our party organizer for the evening was Sabrina and I would like to say that she made sure everything was just perfect. Having the private room for dinner and then reserved seating in the bar was excellent and I have had many emails from staff to say that this was the best venue to date.



SIT DOWN OPTION 2

Select one item per course

STARTERS

Shredded Duck Spring Roll with fragrant plum sauce

Prawn and Avocado Salad with cucumber ribbons, sun blazed tomatoes and Marie Rose Dressing

Spicy Tomato, Lentil & Red Pepper Soup with freshly cut olive bloomer bread

Chicken Liver Terrine with herb crouton and sticky cranberries

Lemon and Salmon Tagliatelli with baby pea shoots

MAIN COURSES

Pan Roasted Chump of Lamb with Sweet Garlic Mash and Redcurrant Jus

Slow Braised Crispy Duck with parsnip mash and orange sauce

Hand Picked Crab and Petit Pois Risotto with herb oil

Sea bass Fillet with new potatoes and pesto green beans

Asparagus, Ricotta & Spinach Tortellini with creamy Portobello mushroom sauce

DESSERTS

White Chocolate Chip Brownie with vanilla bean ice cream and chocolate fudge sauce

Steamed Treacle Sponge with real custard

Traditional Apple Pie with brandy custard

Caramelised Banana Waffle with vanilla bean ice cream

White Chocolate and Raspberry Cheesecake with raspberry coulis

WHY NOT:

add a palette cleansing sorbet after your starters
add a selection of British and Continental Cheeses as an extra course
add Coffee and Chocolate Truffle selection



PRET A MANGER

At Pret we have a simple belief, that a great business starts with the "right people". This is why we have chosen your bar as a preferred destination for our social and business events. For me, great service is a must and thankfully you achieve this effortlessly.



SIT DOWN OPTION 3

Select one item per course

STARTERS

Smoked Chicken and Roast Cashew Nut Salad with bang bang dressing

Wild Mushroom Soup with rosemary focaccia croutons

Feta and Broad Bean Risotto with sun blazed tomatoes

Traditional Smoked Salmon with wild roquette, lemon and a twist of cracked black pepper

Brie and Red Onion Tartlet with dressed baby leaf salad

MAIN COURSES

Prime Sirloin Steak and Half a Lobster with garlic butter, chunky chips and mixed salad

Herb Crusted Rack of Lamb with Dauphinoise Potatoes and Creamed Leeks

Applewood Glazed Natural Smoked Haddock Fillet with creamed potatoes, baby spinach and roasted plum tomatoes

Breast of Corn-fed Chicken with crushed new potatoes, wild mushroom & tarragon Sauce

Aubergine, Beefsteak Tomato and Mozzarella Gateaux with slow roasted tomato sauce

DESSERTS

Chocolate & Clotted Cream Cheesecake with vanilla bean ice cream and chocolate sauce

Sticky Toffee Pudding with toffee sauce and vanilla bean ice cream

Eton Mess with fraise liquor

Traditional Spotted Dick with custard

Sicilian Lemon Cheesecake with raspberry coulis

WHY NOT:

add a palette cleansing sorbet after your starters

add a selection of British and Continental Cheeses as an extra course

add Coffee and Chocolate Truffle selection

CONDUIT

Please can you convey my thanks to everyone involved in our party last night. Conduit can always rely on Tiger Tiger to give them a great venue every year which is why we have returned for the last 5 years! All the staff worked tirelessly to ensure that every one of our 500 party goers had a great experience. See you next year!



SIT DOWN OPTION 4

Select one item per course

STARTERS

Carpaccio of Beef with wild roquette, Parmesan shavings and truffle oil

Pan Seared Scallops with pea puree and beurre blanc

Char Grilled Tiger Prawns with chicory, frisee and mango chilli salsa

Stilton, Walnut and Pear Salad with baby leaves and balsamic glaze

Grilled Asparagus and Serrano Ham with basil Hollandaise

MAIN COURSES

Fillet of Beef Wellington with Dauphinoise potatoes, broccoli, Hollandaise and Port jus

Paupiettes of Sole with baby new potatoes, pan fried cucumber and dill cream sauce

Claret Marinated Venison Steak with rosti potato, savoy cabbage, pancetta and juniper jus

Wild Mushroom and Truffle Risotto with tarragon and parmesan crisp

Lobster Thermidor with parsley potatoes and baby vegetables

DESSERTS

Cappuccino Crème Brulee with almond biscotti

Rich Chocolate Fondant with fresh raspberry tartlet and white chocolate sauce

Double Chocolate and Cherry Trifle with whipped cream and crème Anglaise

Toffee Apple Meringue Roulade with toffee sauce

Panacotta and Chargrilled Pineapple with passion fruit coulis

WHY NOT:

add a palette cleansing sorbet after your starters
add a selection of British and Continental Cheeses as an extra course
add Coffee and Chocolate Truffle selection



BETTER CAPITAL

We all had a wonderful time, thank you. And the bosses are talking about using you again. Thanks again for all your hard work and your calming influence.



FORK BUFFET

HOT DISHES choose any 3

Slow Braised Beef Burgundy with roast potatoes
 Green Thai Chicken Curry with Basmati rice
 Aberdeen Angus Lasagne
 Chilli Con Carne with steamed rice
 Italian Style Meatballs and Spaghetti
 Award Winning Cumberland Sausage with Creamy Mash and rich onion gravy
 Honey Soy and Sesame Roast Salmon with noodles
 Serrano Ham Wrapped Chicken Breast with ratatouille
 Seafood Korma with steamed rice
 Asparagus, Spinach & Ricotta Tortellini with portobello mushroom and Applewood sauce
 Wensleydale Bake
 Shepherds Pie

COLD SELECTION choose 1

Beechwood Smoked Ham
 Hand Carved Turkey Breast
 Gala Pie
 Antipasto-Prosciutto crudo, Salami Milano and Coppa
 Smoked Salmon and Prawn Platter
 All served with a selection of rustic bread

SIDE SELECTION choose any 3

Classic Caesar Salad
 Greek Salad
 Three Bean Salad
 Rustic Coleslaw
 Fresh Mozzarella, Plum Tomato and Basil Salad
 New Potato & Soft Herb Salad
 Tomato & Red Onion with Extra Virgin Olive Oil & Balsamic Vinegar

Wild Roquette and Grana Padano
 Baby Potatoes with Minty Butter
 Steamed Basmati Rice
 Creamy Horseradish and Grain Mustard Mash
 Buttered Vegetable Selection
 Chunky Chips with their Skins

SWEET THINGS choose any 2

Rich Chocolate Fudge Cake
 Fresh Fruit Salad
 Spotted Dick and Custard
 White Chocolate and Raspberry Cheesecake
 British & Continental Cheese Selection



CREDIT AGRICOLE

I just wanted to thank you personally for providing us with excellent service last night at "The Wall". Although our party was small in number (only eight of us were there) we all thoroughly enjoyed our evening. The Premium Buffet was truly excellent, I am just sorry that we could not eat it all!!! Once again, thanks for a very pleasurable night.



PARTY POTS

Minimum of 3 items per person – we recommend 4

SAVOURY

Slow Braised Beef with mini roast new potatoes
Italian Style Meatballs & Spaghetti
Green Thai Chicken Curry and Steamed Rice
Chilli Con Carne with steamed rice
Mini Cumberland Sausage & Mash

NON MEAT

Penne Pasta with crushed tomato and basil sauce
Mushroom Risotto with petit pois and shaved Parmesan
Mini Fish & Chips
Juicy Prawn Cocktail
Traditional Paella

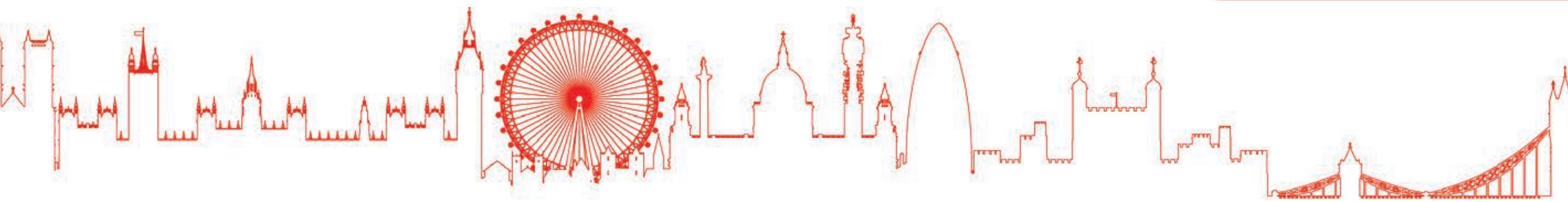
SWEET TREAT

Tropical Fruit Salad
Sticky Toffee Pudding
Green & Blacks Ice Cream Selection



JP MORGAN CHASE

Just to say a very very big thank you. Everyone enjoyed themselves. The food was perfect and service was commendable. Thank you to Nina and her staff for making the event go so smoothly.



FINGER BUFFET

Minimum of 6 items per person – we recommend 8

SAVOURY

Mini Toad in the Hole with caramelised red onion jam

Sunday Roast Dinner on a Stick with sticky cranberry glaze

Tempura Prawns with sweet chilli dip

Spicy Lamb Samosas with cucumber raita

Beef Satay Skewer with bang bang sauce

Coronation Chicken Crostini

Herb & Spice Crumbed Chicken Fillets with barbecue sauce

Pork & Herb Puff Pastries with mild mustard mayo

Smoked Salmon Roulade with crème fraiche and roquette

NON MEAT

Spicy Tomato Rarebit

Baby Mozzarella and Cherry Tomato Skewers

Thai Crackers with sticky chilli jam

Crisp Vegetable Crudities with hummus

Cajun Dusted Potato Wedges with sour cream & chive dip

Spicy Vegetable Spring Rolls with sweet chilli sauce

SWEET TREATS

Assorted Cup Cakes

Mini Cheesecake Selection

Fruit Skewers

Shot Glasses of Smarties

Mini Chocolate Éclairs



WHY NOT!

We had a fantastic Christmas party at Amber in the VERY groovy wonderland! Thanks to the lovely staff we were looked after from beginning to end and our glasses were never empty! The mini toad in the holes and the Christmas on a stick were a huge hit!



DAY DELEGATE & WORKING LUNCH

REFRESHMENTS

consisting of:

Croissants and Preserves

3 servings of

Freshly Brewed Coffee

Tea Selection

Fruit Juice

Mineral Water

Soft Drinks

Biscuit and Cookie Selection

SANDWICH LUNCH

Please choose 5

consisting of:

Juicy Prawn & Marie Rose

Mature Cheddar and Sweet Pickle

Beechwood Smoked Ham, Tomato
and Honey Mustard

Free Range Egg & Mustard Cress

Brie, Lettuce and Tomato

Coronation Chicken

Spicy Tuna Mayonnaise

Salmon and Cucumber

All served on a selection of breads
with bowls of hand cooked crisps

FORK BUFFET LUNCH

consisting of:

Please see menu page 8

Unlimited tea and coffee £5. For all your meeting and conference technology requirements see detailed overleaf



TECHNOLOGY*

For complete advice on AV packages and set-ups, please contact your event manager

MEETING ACCESSORIES

- AC power extension
- Flipchart, pads and pens
- Lectern

PROJECTION SCREENS**

- 6ft tripod screen
- 7ft tripod screen
- 8ft tripod screen

TELEVISION AND DVD

- DVD (CD) player
- Large plasma screen

LCD PROJECTOR

XGA 1024 x 768

AUDIO EQUIPMENT

- Wireless lapel microphone
- Wireless handheld microphone
- Wireless handheld controller
- PA system (includes mixing desk, amplifier, 2 x speakers, 2 x stands and up to 5 wireless microphones)

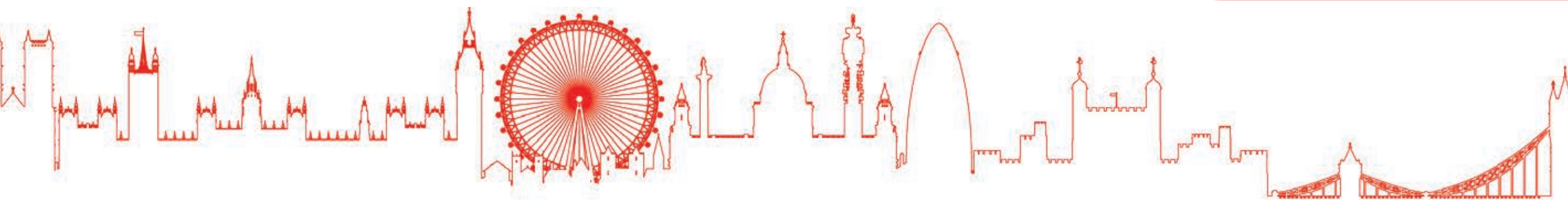


UNITED BUSINESS MEDIA

The whole venue exceeded all expectations and we received many positive comments about the event we held there. To top it off the staff were superb, very professional and polite which made the evening and we will definitely look to work with you again.

*Subject to availability & set according to the room layout

**Prices supplied with event quote



BREAKFAST

Croissants & Coffee

Freshly Brewed Coffee
Tea Selection
Fruit Juice
Mineral Water
Croissants and Preserves

Continental Selection & Coffee

Freshly Brewed Coffee
Tea Selection
Fruit Juice
Mineral Water
Croissants and Preserves
Muffin Selection
Yoghurt Pots
Fresh Fruit Platter

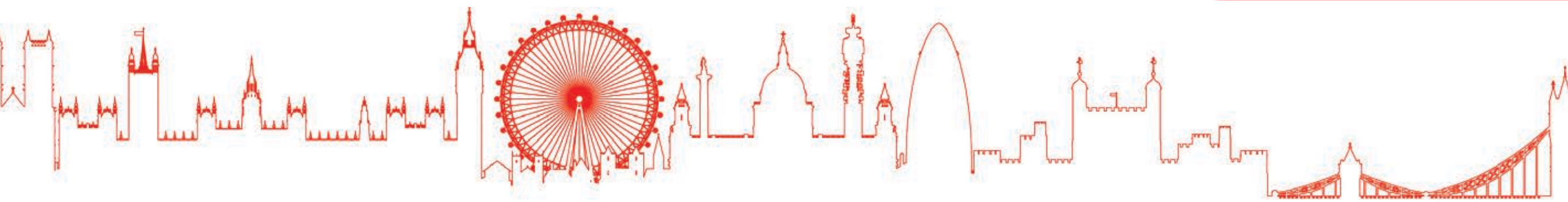
Traditional Cooked Breakfast & Coffee

Freshly Brewed Coffee
Tea Selection
Fruit Juice
Mineral Water
Cumberland Sausages
Smoked Back Bacon
Grilled Tomatoes
Pan Fried Mushrooms
Scrambled Free-Range Eggs
Hash Browns
Baked Beans
Black Pudding
Toast & Unsalted Butter



JWT

The comments I have are very positive; excellent service/timing, standard of food was very great. Allowing us the freedom to use the mic & iPod was perfect for us.



DRINK RECEPTIONS

Examples of what we can do....

Champagne on arrival

Cocktails reception

(Mojito, Raspberry caiprinha,
Elderflower Collins, - to name a few)

Drink vouchers

- Standard – House wine, bottle beer, single house spirit and mixer, soft drinks and mineral water
- Platinum – Champagne, selected wine, bottle beer, house spirits, soft drinks and mineral water
- Bespoke – Add Champagne, cocktails and Premium spirits. Exclusive bar, bar tabs, and cocktail service. Available on request and tailored to your needs.

On request

Corkage charges may apply



TWENTIETH CENTURY FOX FILM COMPANY LTD

Seriously everyone is raving about the venue and we couldn't have asked for a better team to look after us – so thank you very much! I will definitely recommend to my friends in the events world.

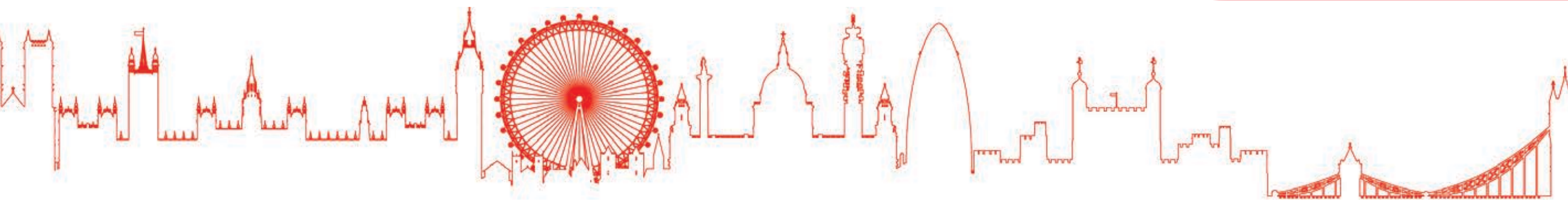
OUR TEAM

- Professional, attentive and friendly
- Demanding high standards
- Highly trained and specialized in event management
- We are the experts in planning and delivering the perfect event
- All of this and your personal account manager that will be with you beginning to end, ensures we continue to stand out from the competition



MMC/TNT

Thanks again for all your help and to your staff who were brilliant all night. I have received excellent feedback especially regarding the food which was superb. I will definitely be coming back for client functions in 2011



CONTACT US

LATENIGHTLONDON

p. 0870 7777 080

e. info@latenightlondon.co.uk

w. www.latenightlondon.co.uk

Please note:

We require minimum of 5 days for any event requiring bespoke catering

Staffing costs are included in all packages

We are able to cater for any dietary requirements with a minimum of 3 days notice

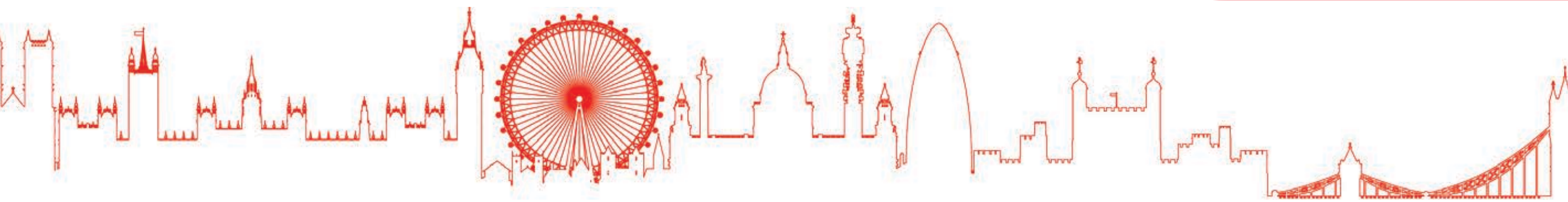
Certain products on our menu may contain nuts

Our high standards and adherence to food safety require all function food to be cleared 90 minutes after delivery



THE BANK OF TOKYO-MITSUBISHI UFJ, LTD.

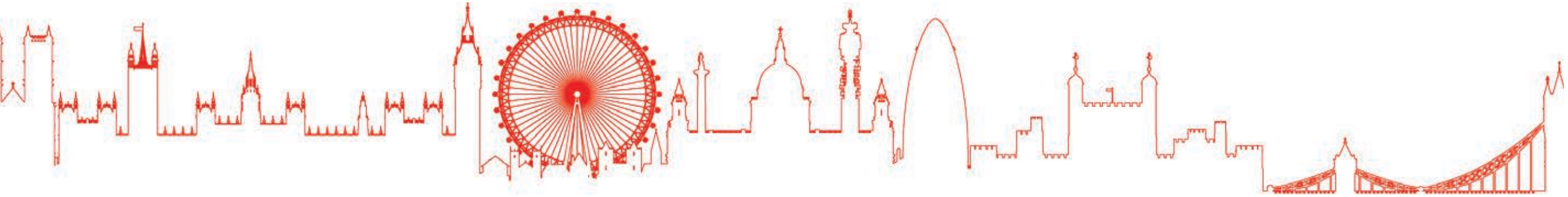
Just wanted to say thank you for a successful party for my colleagues last night. Everyone had a great time, and commented on the good food and venue



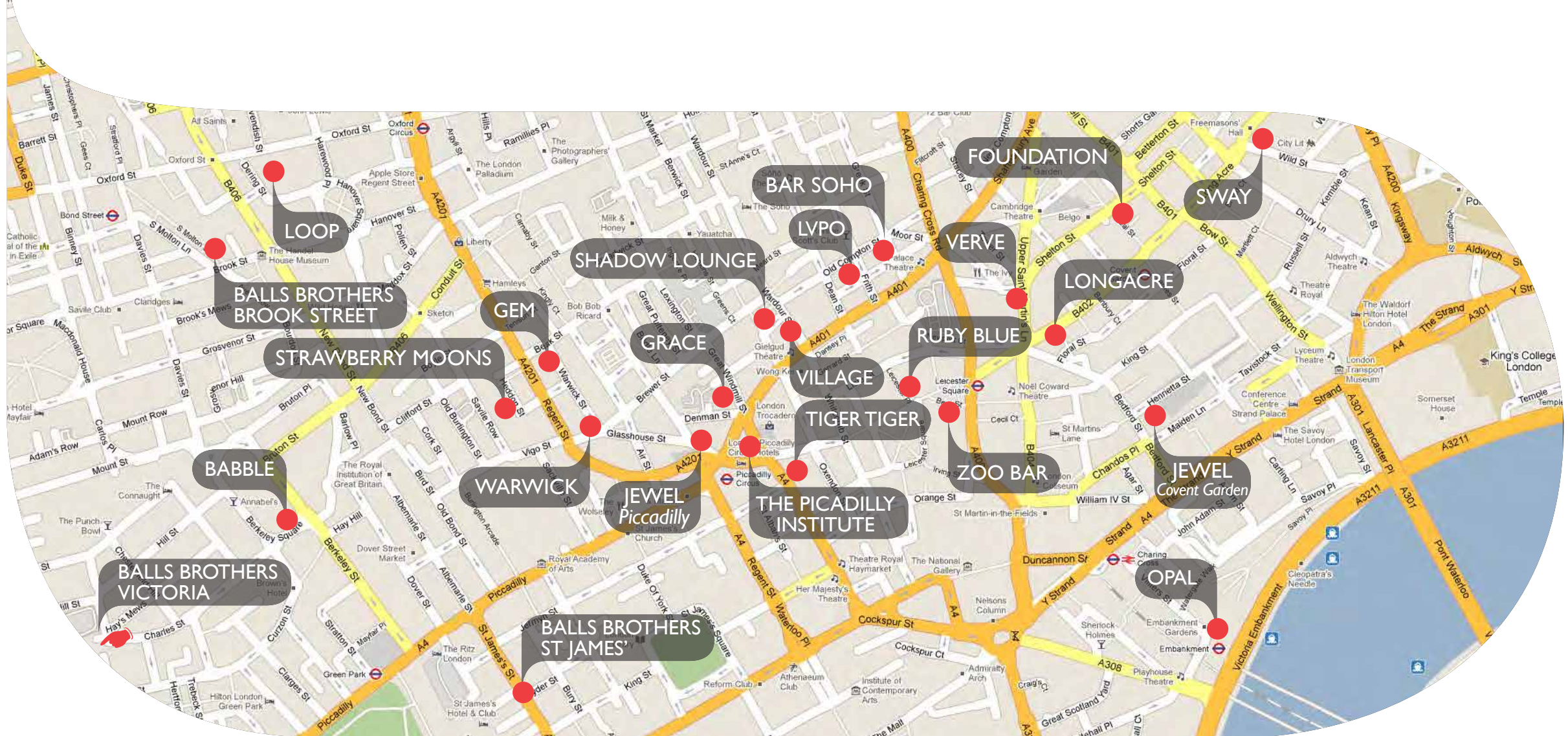
VENUE BY VENUE INFORMATION



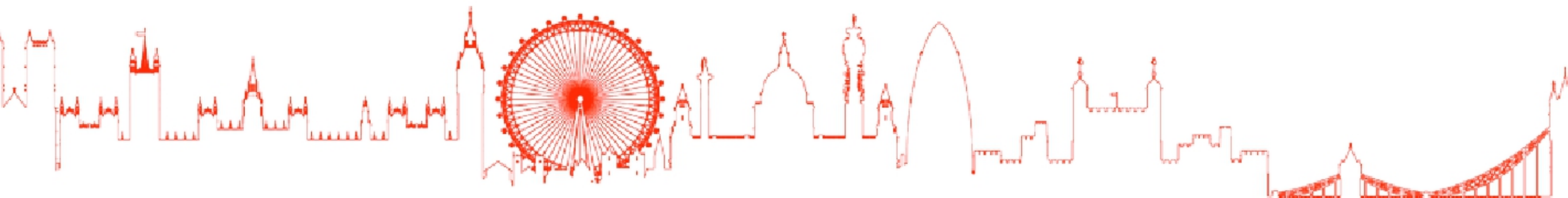
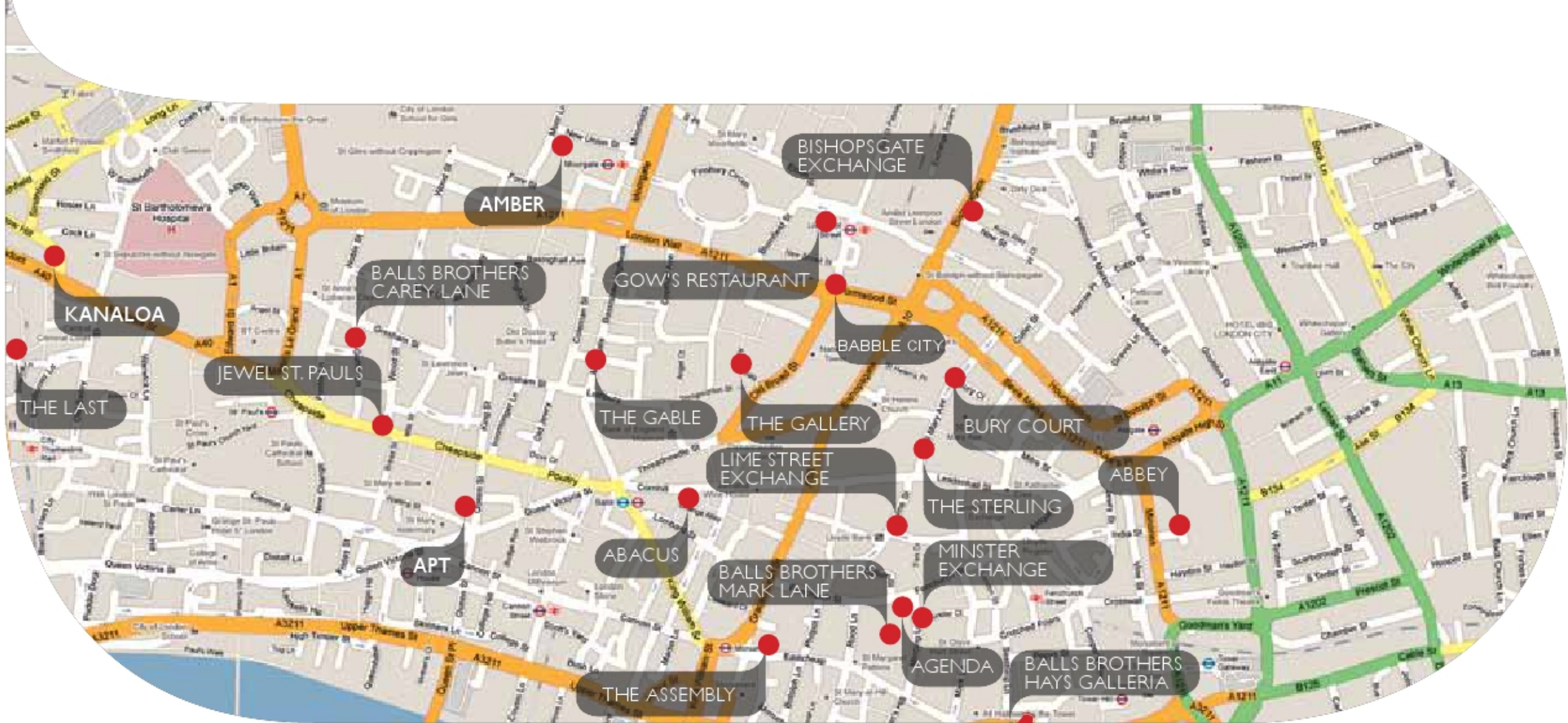
VENUE	VENUE CAPACITY	DRINK RECEPTION	CANAPE	SIT DOWN	FORK BUFFET	PARTY POTS	FINGER FOOD	DAY DELEGATE MEETING	DAY DELEGATE CONFERENCING	CONTINENTAL BREAKFAST	TRADITIONAL BREAKFAST
BALLS BROTHERS AND LEWIS & CLARK											
Bishopsgate	250	✓	✓	✓	✓	✓	✓			✓	✓
Brook Street	250	✓	✓	✓	✓	✓	✓			✓	✓
Carey Lane	230	✓	✓	✓	✓	✓	✓			✓	✓
Gows	230	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Hays Galleria	200	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Lime Street	450	✓	✓	✓	✓	✓	✓			✓	✓
Mark Lane	200	✓	✓	✓	✓	✓	✓			✓	✓
Minster Court	450	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓



WHERE WE DO IT: WEST END



WHERE WE DO IT: CITY



WHERE WE DO IT: UK

