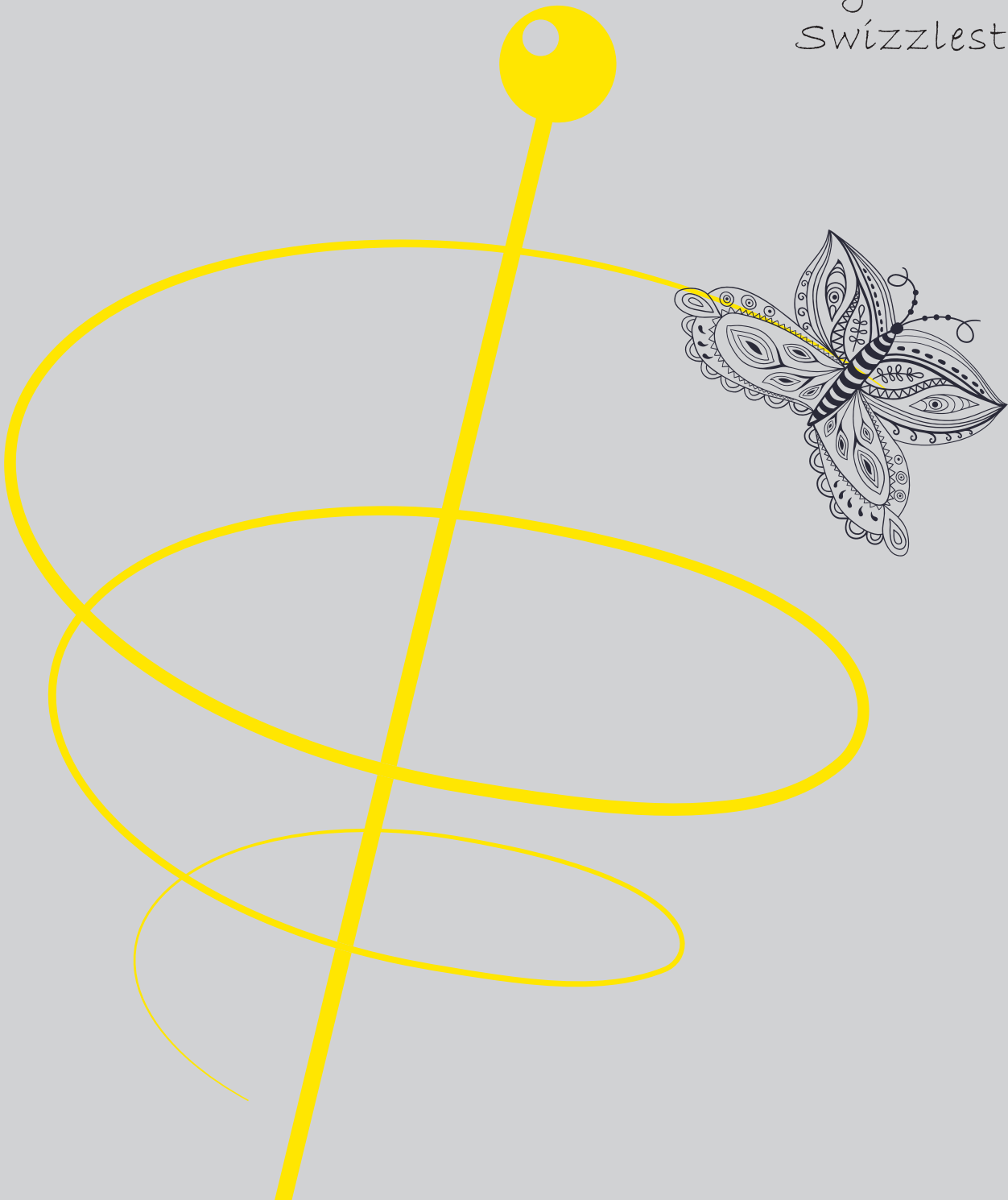




TAILOR MADE EVENTS

by
swizzlestick



THE CONCEPT

You choose, we deliver.

WE FIND YOU A VENUE THAT

PERFECTLY FITS YOUR REQUIREMENTS:

_____ from _____

ICONIC ROOF SPACES

_____ to _____

atmospheric church crypts,

to HISTORIC HALLS, to our very own

CONTEMPORARY BARS AND RESTAURANTS.

We manage each and every detail of your event:

food, drink, music, lighting and all the critical

non essentials that make a successful event.





UNIQUE VENUES

Indoor or outdoor, rooftop or garden party, seated or standing Swizzlestick events will cater for any occasion and are sure to find the perfect location for any special event. Unique and interesting venues include galleries, warehouses, historic, rooftops and car parks to name but a few.



WHO WE ARE



ANDY is the brains of the operation (or so he likes to think). Andy brings a wealth of knowledge and experience, from 20 years in the events and hospitality industry and is the finance wizz who can make any budget work for the client's desires. Andy's love for the industry is second only to his overwhelming passion for his beloved Liverpool FC (oh and his wife Lara of course!!)



LARA, the face of Swizzlestick, brings the glamour and finesse to events that only she knows how, Lara is regarded by many as the very best in her field with an exceptional eye for detail and will tailor make any package to make each and every event unique. Lara's moto is... "if the client is happy then so am I" and she always leads by example.



SAM is the go-to-girl for all pre-event coordination and can take any blank canvas and turn into an amazing wonderland, making every event magical. Sam works around the clock to provide the very best event management you can find. Sam came to Swizzlestick from the Isle of Man and brings with her not only a true northern work ethic, but also a dry northern sense of wit and fun.



TONY is the leader of the pack, the boss of everything nice, warm, cuddly and cosy, keeping all the team happy and loved.



BENEFITS

Corporate clients can also benefit from the loyalty scheme including preferential rates on events and hotel accommodation, complimentary day time use of Patch bar, St. Paul's for conferences and seminars and personal shopping vouchers and spa days.



WHY CHOOSE SWIZZLESTICK?

We have been running events for over ten years. We own and operate two successful city bars and restaurants, Pause and Patch, as well as experience of running events at a wide variety of other venues. We take a personal approach to looking after your event, and can tailor your event to match your tastes and your budget.





WE DO WEDDINGS

Selecting a venue that stands from the rest is easier said than done, however LOOK NO FURTHER as SWIZZLESTICK CAN DELIVER THE PERFECT CELEBRATION...

————— in a very special way for a very special day. —————

From romantic *grandeur* steeped in tradition, to vibrant and contemporary your Swizzlestick personal wedding planner will look after all the details and help to take the stress of organizing your event. We understand the importance of putting together an event for friends and family, that's why WE WORK ON YOUR EVENT AS IF IT IS THE ONLY EVENT THAT MATTERS.



SAMPLE CANAPE MENU

6 canapes £12.50 — 9 canapes £17.50 — 12 canapes £22.50
Additional Canapes Pieces at £2 each



MEAT

Haggis Croquettes
Whisky mustard mayonnaise

Duck Rillettes on Brioche Toast
Beetroot remoulade

Lamb & Apricot Meatballs
Harissa dip

Cocktail Sausages
Honey wholegrain mustard

Duck Skewer
Satay sauce

Scotch Quail Egg
Piccalilli

Curry Butter Chicken
Mini poppadum

Rare Roast Beef on Yorkshire pudding
Horseradish cream

FISH

Salmon Rilette on Melba Toast
Pickled cucumber

Prawn Won Ton
Sweet chilli dip

Teriyaki Salmon Skewers

Bay Gem Wedge Caesar
Anchovy and parmesan, fried sourdough

Smoked Haddock
Scotch quail egg, cress mayonnaise

Seafood and Saffron Arancini
Red pepper aioli

Spoon of Stone Bass Ceviche
Lime juice, salt and chilli

Tempura Prawns
Citrus mayonnaise

VEGETABLE

Roasted Red Pepper Tapenade
Crostinis

Coats Cheesecake
Red onion jam

Mac n Cheese Bites
Spiced roast cauliflower
Mini poppadum

Anti Pasti Skewer
Red pepper, courgette, kalamata olive,
mini mozzarella

Vegetarian Spring Rolls
Sweet soy sauce

Wild Mushroom Arancini
Tarragon aioli

Welsh Rarebit and Leek Croquettes

SWEET

Crème Brule Spoon

Meringue Kisses
Passion fruit cream

Glazed Lemon Tart

Chocolate Profiterole

Double Chocolate Pecan Brownie

White and Milk Chocolate Dipped
Strawberries

Dinky Donuts
Cinnamon sprinkle and mango coulis

Chocolate dipped Marshmallows
Lollipops

SLIDERS SELECTION

Add to your canapes selection for
£2.95 each

Cray Fish Po Boy
Remoulade sauce

Pulled Pork
BBQ sauce and coleslaw

Rare Breed Beef
Cruyere cheese and tomato relish

Portobello Mushroom
Cruyere cheese and sautéed onions

Why not give your guests a real treat
and add one or two of the following:

DE LUXE CANAPES SELECTION at £3.50 each

Monkfish, Pancetta and Rosemary
Spiedini
Lemon aioli

Cornish Crab
Pink grapefruit mayonnaise on whole meal
toast

Scallops Lollipop

Mini Beef Wellington

FILLED MINI CONES SELECTION

(serve on ice cream stands) -
£3.00 per guest

Chicken Pate with thyme

Salmon Pate with caviar

Stilton and Pear Pate with
pomegranate

TACO BITES AND MINI MARGARITA TRAYS

£5.00 per guest

Vegetarian and Fish Mini Tacos
Served with margarita salt rimmed shots

BESPOKE MENUS

If you are looking for something unique, challenge us to come up with
something exquisite for your event or theme.



SAMPLE BOWL FOOD MENU

All bowls at £4.50 Each

MEAT

Chicken, Ham and Leek Pie
Pastry top

Beef Chilli with Nachos
Salsa and sour cream

Butchers Sausage
Creamy mash, onion gravy

Pots of Mac n Cheese
Pancetta and herb crust

Belly of Pork
Apple and cider sauce, spring onion mash

Curry Butter Chicken
Candied chilli, sticky rice

Cajun Fried Chicken Pieces
Crunchy fennel slaw

FISH

Crispy Crumbed Fish and Chips
Tartar sauce

Fritto Misto
Aioli

Seafood Paella
Squid, mussels and prawns

Red Thai Prawn Curry
Jasmine rice, prawn cracker

Glazed Oriental Salmon
Soba noodles

Fish Pie
Glazed creamy mash

Smoked Haddock, Yellow Bean and Vodka Risotto

VEGETABLE

Mac n Four Cheese
Herb crust

Pea and Feta Risotto
Smoked paprika cream

Parmesan and Spinach Gnocchi
Sage butter

Wild Mushroom open pie
Puff pastry croute

Phad Thai
Crushed peanuts

SWEET

Chocolate Mousse
Pistachio crumble

Strawberries and Cream
Baby meringues

Baileys Crème Brulee

Seasonal Fruit Salad
Greek yogurt, honey and passion fruit

Rhubarb and Ginger crumble
English custard

Classic Sticky Toffee Pudding
Salted butterscotch sauce

PREMIUM (surcharge applies)

Lobster Mac n Cheese

Steak and Chips
Béarnaise sauce

Seared Duck
Watercress, cashew nuts and watermelon

Lamb Steak
Lemon, feta and rosemary, crushed baby new potatoes

Scallops
Pea puree, fried chorizo



BESPOKE MENUS

If you are looking for something unique, challenge us to come up with something exquisite for your event or theme.

SAMPLE BUFFET MENU

(minimum 100 guests)



Build your own bespoke menu at £20 per guest, allows for 1 dish from each section, extra dishes available at £4.50 Each
All buffets are served with a selection of artisan breads & organic oils and roasted sea salt & rosemary potatoes & seasonal leaves

MEAT

Pot of Pork Rillettes
Cornichons & toast

Coq au Vin
Chicken Casserole in a red wine sauce with pearl onions, button mushrooms & smoked bacon

Toad in the Hole
Wild boar & apple sausages in a thyme & onion pudding with rich cider gravy

Moroccan Lamb Tagine
Slow cooked lamb with spinach & apricot

Thai Green Chicken Curry
Pea aubergines

6 hours Pork Belly
Apple fritters, homemade crackling & cider jus

Beef Stroganoff
Button mushrooms & brandy creamy sauce

FISH

Pot of Smoked Mackerel
Cornichons & toast

Home cured Salmon Cravadlax
Mustard & dill sauce

Caesar with Anchovies
Parmesan shavings & sourdough croutons

Fish Pie, Smoked Haddock
Salmon and prawns in a white sauce, topped with creamy mash

Salmon en Croute
Filled with wilted spinach & mascarpone

Seafood Paella
Saffron spanish rice with squid, mussels & prawns

Thai Red Prawn Curry
Snow peas

VEGETARIAN

Pot of Mushroom Pate
Cornichons & toast

Moussaka
Layered Aubergine, tomato & lentils and a creamy cheese topping

Creamed Leek & Gruyere Tart
Sautéed mushrooms and wilted spinach

Mac n Four Cheese
Herb crust

Pea and Feta Risotto
Smoked paprika cream

Parmesan and Spinach Gnocchi
Sage butter

Phad Thai
Crushed peanuts

SWEET

Double Chocolate Pecan Brownie

Sticky Toffee Pudding
Salted butterscotch sauce

Rhubarb & Ginger Crumble
English custard

New York Baked Cheesecake
Seasonal berries coulis

Rustic Cheese Board & Biscuits (£4.00 per guest)

Somerset Brie, Yorkshire Blue
Richmond smoked & Wensleydale with cranberries served with a selection of fruit including figs celery & grapes, chutneys, nuts and oat biscuits

SIDES (£2.50 per guest)

Buttery Mashed Potatoes

Sweet Potato Mash, toasted pine nuts

Jewelled Cous Cous, fresh pomegranate & summer herbs

Roasted Mediterranean Vegetables, basil oil

Broad Bean, Pea, Feta & Mint Salad

Crushed New & Sweet Potato Salad, roasted balsamic onions

Sticky Jasmine Rice

BESPOKE MENUS

If you are looking for something unique, challenge us to come up with something exquisite for your event or theme.

SAMPLE BBQ MENU

Prices tbc per dish/per section
All served with bread rolls and leaves

MEAT

Moorish Pork Chops
Rock salt & crackling
Sausage Selection
Wild boar, pork & apple and merguez
Chicken Wings & Drums
Chicken Breast
Lamb Cutlets
Rump Steak Strips

SAUCES

Salsa Verde
Jack Daniels Bbq
Piri Piri
Jerk
Ginger & Honey

FISH

Skewerd Sardines
Tartare sauce
Red Mullet
Hot sauce
Chilli Prawn Skewers
Aioli dip
Mackerel
Sweet soy glaze
Swordfish
Mango salsa
Tikka Style Fish Sewers



VEGETABLE

Aubergine Parcels Stuffed with Mozzarella
Courgette, Peppers & Halloumi Skewers
Stuffed Bell Peppers
Grilled Polenta With Corn & Green Salsa
Corn On The Cob, Lime Chilli Butter

SWEET

Brownie, Marshmallows & Fruit Kebabs
Mint Chip Celato Ice Cream Sandwich
Key Lime Pie
Chargrilled Pineapple
Fresh mint & chilli syrup
Banan Cream Pie Rice Krispie Treats
Cookies & Cream Dessert Jars
Chocolate Cake
Topped with chocolate ganache

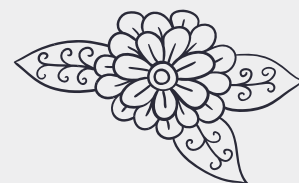
BURGERS

All Served On Sesame Seed Brioche Bun

Hand Made Rump Steak Burgers
Mature cheddar cheese, pickles and relish
Chicken Breast
Chipotle and guacamole
Hand Made Leg Of Lamb Burgers
Tzatziki
Halloumi, Portobello Mushroom And Harissa Relish

KEBABS

Souvlaki with Grilled Peppers
Lemon & oregano
Lamb Kofta, Tzatziki
Marinated Chicken
Spicy mayonnaise
Greek Vegetables & Halloumi, Mint
Chilli & olive oil sauce
Marinated Fish
Spicy yogurt dip



BESPOKE MENUS

If you are looking for something unique, challenge us to come up with something exquisite for your event or theme. We have lovely garden inspired Best of British BBQ Menu, Authentic Aromatic Moroccan Grills, Spicy Caribbean Jerks with rum punch and Reggae and colourful Indian Summers Tandoori delights.

WEDDING MENU

At £34.95 per guest, includes 3 courses and canapes for your reception

CANAPÉ

Pea Velouté
Crispy parma ham

Tomato and Mozzarella Tart
Toasted pine nuts

Polenta Cake
Blue cheese cream

Smoked Salmon Blini
Crème fraîche

Mini Cheese Burger
Tomato relish

Cocktail Sausages
Honey wholegrain mustard

Filo Wrapped Prawns
Sweet chilli sauce

Smoked Chicken Bruschetta
Apple & sultana chutney



MAINS

Grilled Salmon Medallions
Cumin risotto and crab velouté

Locally Reared Medium Beef Fillet (£3 Supp)
Fondant potato, baby leeks and peppered cream sauce

Roasted Corn-fed Chicken Breast
Filled with tomato and basil mousse, warm kohlrabi and
beetroot salad with roasted red pepper coulis dressing

Wild Mushroom Risotto ^(v)
Rocket and parmesan salad and vegetarian jus

Pan-roasted Lamb Rump
Anna potato, air-dried tomato, girolles and rosemary jus

Marinated Pork Tenderloin
Black pudding mash savoury apple tart and calvados sauce

Globe Artichokes and Fig Tart ^(v)
Wild micro salad, roasted vine tomato sauce and parmesan
cheese

Baked Parma Ham Wrapped Monkfish (£3 Supp)
Lemon mash, pea soup, chervil and tomato dressing

Sweet Potato and Pine Apple Curry ^(v)
Mild Malaysian curry served with saté infused rice

STARTERS

Roasted Vine Tomato Soup ^(v)
Young spinach leaves

Smoked Salmon and Chive Roulade
Honey & lemon dressing with caper pop corn

Barbary Duck and Cognac Terrine
Toasted brioche and red onion marmalade

Pan Seared Hand Dived King Scallops (£2 Supp)
Avocado, lime and chilli salsa with tarragon

DESSERTS

Baked Cheesecake
Summer fruit compote

Dark Chocolate Pot
Berry chantilly

Glazed Lemon Tart
Lime sorbet

Orange Glazed Pecan Tart
Espresso chantilly

Summer Pudding
Vanilla ice cream

Sticky Dark Chocolate Brownies
Vanilla ice cream

