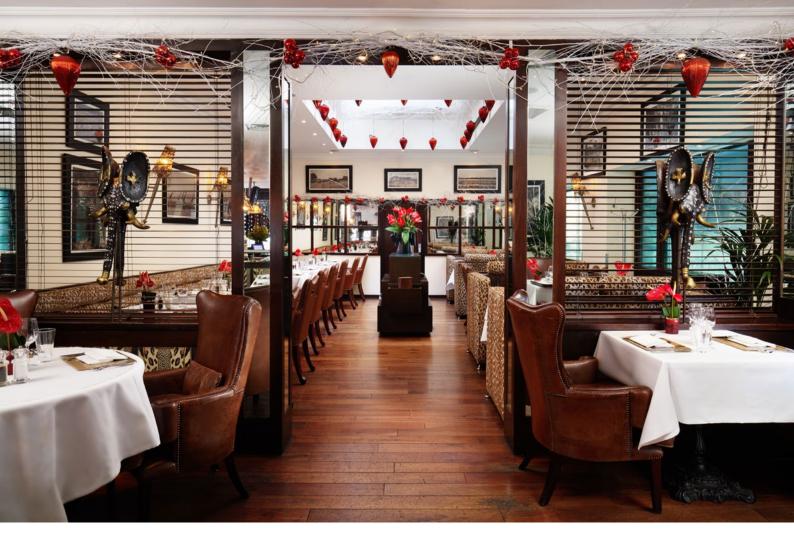
FESTIVITIES AT BBAR





Whether you are a party of 10 or a group of 150 we have a package for you to enjoy the warm, friendly ambiance of bbar - Victoria's best cocktail bar and restaurant.

Capacities	Exclusive Use	Restaurant & Plateau	Main Bar Area	Outside Terrace	43 Below	The Leopard Room
Minimum	50	30	25	8	15	8
Maximum	180	80	70	100	50	40
Sit Down Dinner	90	35	35	40	20	29
Standing Reception	180	80	70	100	50	40

bbar

FINGER FOOD/CANAPÉS

Each choice £5, equivalent of two canapés per person

MEAT OR FISH CHOICES

CAPE MALAY CHICKEN SATAY Braised chicken marinated in coconut milk, garlic, ginger, honey, lime & soy

BAKED BOBOTIE CORN NACHOS Guacamole, tomato salsa, Cheddar cheese, sour cream, beef bobotie mix, chilli, garlic, coriander

> **SALT & PEPPER CALAMARI** Lightly battered squid, garlic aioli

CORN DOGS Caramelized onion, mustard sauce

SOUTH AFRICAN BEEF BILTONG Original biltong, peri peri biltong

CHEESE & BACON SLIDERS bbar house burger sauce

THE 'SON OF A GUN' BURGER SLIDER Buttermilk chicken, cabbage slaw, bread and butter pickle, brioche bun

VEGAN & VEGETARIAN CHOICES

MAC & CHEESE BALLS (V) Mrs Ball's chutney

VEGETABLE SPRING ROLLS (VG) Sweet chilli sauce

CHILLI BITES (VG) Coriander & cucumber yoghurt

BBAR'S FAMOUS CHEESE TOASTIE (V) Grilled cheese sandwich, red onion, plum tomatoes, Mrs Ball's chutney

> **CHEESY CHIPS (V)** Mozzarella, Cheddar, tomato, guacamole, spring onions

SRIRACHA CHICKPEA & AVOCADO WRAP (V) Tomato salsa

DESSERT CHOICES

CHOCOLATE BROWNIE (VG) Vanilla ice cream

BAKED VANILLA CHEESECAKE (V) Berry compote

(V) Vegetarian | (VG) Vegan

If you have any special dietary restrictions or allergies, please advise a member of the service team. A full list of allergens within each , of our dishes can be obtained from your waiter. Prices are all inclusive of VAT and a discretionary 15% service charge is applicable.

CHRISTMAS MENU

Pre-order required 24th November - 21st December Two-course £37 | Three-course £45 Half bottle of house wine £15 per person

STARTERS

WILD MUSHROOMS AND HORSERADISH LABNEH ON TOAST (V)

SWEET POTATO AND MISO SOUP (VG)

SALMON GRAVADLAX *Rye toast, dill mayonnaise*

SALT & PEPPER SQUID Sweet and sour chilli

RIGATONI Slow cooked beef ragu, smoked bacon, red wine sauce

MAINS

MALAY VEGETABLE CURRY (VG) Sambals, fragrant rice, Mrs Ball's chutney

ORECCHIETTE (VG) Sicilian tomato and almond pesto

NORFOLK TURKEY Fruit stuffing, roasted winter vegetables, pigs in blankets, herbed roast potatoes, cranberry sauce

> SOLE MEUNIERE Parmesan gnocchi, roasted winter vegetables, caper butter

> > **BEEF STROGANOFF** Wild rice, hot tomato vodka

DESSERTS

CHRISTMAS PUDDING

Brandy butter

CHOCOLATE BROWNIE (VG) Vanilla ice cream

> **APPLE PIE** With custard

HONEYCOMB ICE CREAM

GODMINSTER CHEDDAR *Crackers, grapes, fruit chutney*

(V) Vegetarian | (VG) Vegan

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AFTERNOON TEA

Available daily

BBAR AFTERNOON TEA £30 per person

Indulge in our unique and special Afternoon Tea with delicious mini bunny chows, Amarula scones and flavoured Rooibus tea - truly the flavours of South Africa.

'CHIP SHOP' FISH & CHIPS AFTERNOON TEA £30 per person

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Treat yourself to a one-of-a-kind Afternoon Tea featuring a savoury and classic dish of fish and chips, served with mushy peas and pickled egg.

Pair it with traditional and Amarula scones and a scrumptious assortment of cakes.

AFTERNOON TEA WITH **BOTTOMLESS PROSECCO**

£60 per person

Indulge in our unique and special Afternoon Tea with delicious mini bunny chows, Amarula scones and flavoured Rooibus tea - truly the flavours of South Africa with bottomless Prosecco!

Sittings are for 90 minutes and the time commences from the time of your table booking. Over 18 years only. Please drink responsibly.

CHILDREN'S AFTERNOON TEA £15 per person

Available for children under 12 years old.

GROUP BOOKINGS FOR AFTERNOON TEA AT BBAR

What better way to celebrate than with an Afternoon Tea! Whether meeting up with friends, marking a milestone, celebrating an anniversary or throwing a party, bbar's Afternoon Tea packages offer flexibility and choice.

These packages are only available for parties of between 4 to 60 people. Minimum spends and pre-payment will be required for larger parties.

SPECIAL OFFER: PROSECCO AFTERNOON TEA

£30 per person (group bookings only)

Free welcome glass of prosecco for afternoon tea parties of four guests or more.

COCKTAIL AFTERNOON TEA

£45 per person (group bookings only)

Enjoy a Bbar Afternoon Tea with a unique Bbar cocktail especially made by our expert mixologists - a perfect accompaniment! Guests order their cocktail on the day from our cocktail menu.

Non-alcoholic cocktails are available.

LANSON ROSE CHAMPAGNE **AFTERNOON TEA**

£50 per person (group bookings only)

Enjoy a glass of Lanson Rose Champagne per person when booking for a minimum of four people in your party.

All guests must be over 18 years old.

Please note we require a minimum of 24 hours to welcome Vegetarian, Vegan, Gluten-free or Halal guests. We ask that you make us aware of any dietary requirements at the point of booking.

To secure one of Bbar's Group Afternoon Tea packages requires a £10 deposit per person at the point of booking. This is non-refundable without 24 hours' notice of cancellation prior to booking. Full T&C's will be detailed in your confirmation email.

The team would be happy to discuss any party arrangements with you. Our experienced events team would be happy to organise pre-orders of wine, Prosecco, cocktails or Champagne.

Guests celebrating a special occasion are welcome to bring decorations - balloons - garlands - tasteful banners - to make the afternoon special.

BEVERAGE OPTIONS

DRAUGHT BEER Draught is only available when hiring Upstairs Bar Area

	Draught is only available when hiring Upstairs Bar Area	Half Pint/Pint
•	PORTOBELLO LONDON PILSNER London, UK 4.6% ABV	3.50/6.50
	PORTOBELLO PALE ALE London, UK 3.8% ABV	3.50/6.50
	GUINNESS STOUT Dublin, Éire 4.1% ABV	3.50/6.50
	CAMDEN EAZY IPA London, UK 5.0% ABV	3.50/6.50
	DRAUGHT CIDER	
	ORCHARD PIG REVELLER Somerset, UK 4.1% ABV	3.50/6.50
•	BOTTLED BEER	
	TIGER TUAS Singapore 4.8% ABV, 330ml	6
	ESTRELLA Coruña, Spain 4.8% ABV, 330ml	6
•	WHITSTABLE BAY ORGANIC ALE Kent, UK 4.5% ABV, 500ml	7.50
	LONDON PRIDE ALE London, UK, 4.7% ABV, 500ml	7.50
	BLUE MOON BELGIAN WHITE Colorado, USA 5.4% ABV, 300ml	6
	CORONA Mexico City, Mexico 4.5% ABV, 330ml	6
•	BOTTLED PERRY & CIDER	
	REKORDERLIG CIDER Vimmerby, Sweden 4.5% ABV, 500ml Watermelon & Citrus or Strawberry & Lime	6
	CORNISH ORCHARDS Cornwall, UK 5.0% ABV, 500ml	6
	LOW OR NO ALCOHOL BEER	
	GUINNESS STOUT Dublin, Éire 0.0% ABV, 538ml	6
	LUCKY SAINT UNFILTERED LAGER Hallertau, Germany 0.5% ABV, 330ml	6
•	ADNAM'S GHOST SHIP ALE	6

Suffolk, UK 0.5% ABV, 500ml



COCKTAILS

NON-ALCOHOLIC COCKTAILS

SHERBET ICE-BERRY Strawberry Juice, Raspberry Syrup, Lemon Juice, Lemonade, Fresh Berries, Sherbet Dust	8
FUJI MOJITO Passion Fruit Juice, Lychee Purée, Fresh Lime And Mint, Soda	8
COCKTAILS For groups over eight we can only offer two cocktail choices per event	
MOJITO Havana Club Especial Rum, Fresh Lime, Mint, Soda, Sugar Syrup	14
LONG ISLAND ICED TEA Tequila, Gin, Vodka, Triple Sec, Lemon Juice, Sugar Syrup, Splash Coke	14
COSMOPOLITAN Lemon Vodka, Triple Sec, Cranberry Juice, Lime juice	14
NEGRONI Gin, Campari, Sweet Vermouth	14
PIMM'S COCKTAIL Pimm's No 1, Lemonade, Fresh Mint, Cucumber, Seasonal Berries	14
CITY SPRITZER Hendrick's gin, Elderflower Cordial, Pinot Grigio, Ginger Ale, Mint, Cucumber	14
APEROL SPRITZ Aperol, Prosecco, Soda, Orange Slice	14
HUGO SPRITZ St Germain Elderflower Liqueur, Prosecco, Soda, Fresh Mint Leaves, Lime	14
BASIL & MANGO BOURBON SMASH Bulleit Rye, Fresh Mango, Fig Liqueur, Fresh Basil And Soda	14



WINES

SPARKLING WINES & CHAMPAGNE

Glass 125ml/Bottle 750ml	
	Half Pint/Pint
MOVENDO PROSECCO DOC TREVISO SPUMANTE EXTRA DRY FRANCE Light straw yellow, with a fine perlage and a lively mousse in appearance.	8/40
RIDGEVIEW 'CAVENDISH' SUSSEX, UK Rich. Rounded. Toasty. It's elegant fizz, with lots of citrus, red-fruit and almond flavours.	15/90
LANSON BLACK LABEL NV FRANCE A young, lively style of non-vintage which has an attractive lemon and green apple characte	20/115 er.
WHITE WINES Glass 175ml/Bottle 750ml	
PINOT GRIGIO DELLE VENEZIE, COLLINE DI SAN GIORGIO ITALY A very classic Pinot Grigio with notes of nuts, pear, melon and even a hint of banana.	8.50/35
BARON DE BAUSSAC VIOGNIER FRANCE A richly-textured white, bright aromas of ripe apricot and peach, grapefruit and fresh pinea	9.50/39 apple.
ORMARINE L'ETANG DE SOL PICPOUL DE PINET FRANCE Intense nose of white-fleshed fruit. Well balanced and very fresh on the palate.	10/42
JACKSON ESTATE 'THE SETTLER' SAUVIGNON BLANC NEW ZEALAND Passionfruit, gooseberry and green apple with signature freshness.	13/55
DOMAINE PASSY LE CLOU CHABLIS FRANCE Golden colour with an expressive nose of floral notes and green apple.	20/87.10
ROSÉ WINES Glass 175ml/Bottle 750ml	
PINOT GRIGIO ROSÉ LE COLLINE DI SAN GIORGIO ITALY Fresh apricot and peach on the nose; soft floral flavours on the palate and a refreshing.	9.50/40
HENRI EHRHART ROSÉ FRANCE Pale pink colour, aromatic intensity with notes of violets and cherries; a real treat.	14/56.80
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WINES

RED WINES Glass 125ml/Bottle 750ml	
	lalf Pint/Pint
GUFETTO MONTEPULCIANO D'ABRUZZO ITALY DOC Scents of red and black berries to the nose, as well as a green peppercorn spicy aroma.	8/33
LA CIGLIAIRE COTES DU RHONE FRANCE A rounded, well-balanced wine with a long, fruity finish.	8.50/37
PAVILLON DES TROIS ARCHES MERLOT FRANCE Richly flavoured, packed full of plump plum and cedar notes.	9.50/39
QUID PRO QUO MALBEC PORTUGAL Elegantly structured, rich, showing plummy fruit and hints of smoke and chocolate.	10/41
XM BY XAVIER MILHADE, BORDEAUX SUPÉRIEUR AOC FRANCE Deep ruby color, a nose of crisp red fruits. A superb liquorice attack.	10/41
DOMAINE VILLA DES ROSES MORGON FRANCE Deep garnet in colour, aromas of stone fruit like sour cherries, with notes of violet and kirsch.	12/50
BERONIA RIOJA CRIANZA, CZA EDICION LIMITADA SPAIN Red cherry fruit overlay a backdrop of cinnamon, cacao and spicy pepper notes.	13/54

DESSERT WINES

Glass 125ml/Bottle 500ml

ROYAL TOKAJI 5 PUTTONYOS HUNGARY 23/95 A medium amber colour with a nose of orange peel, figs and cinnamon. The sugar on the palate is well-balanced by the fine acidity, leading to a clean, refreshing finish.

PORT

Glass 125ml/Bottle 750ml

8/50

TAYLORS LBV DECANTER PORTUGAL

Deliciously mature and ready to drink when bottled. Made by one of the greatest Port houses, this is dense and smooth, with flavours of blackcurrant jam, mint, cigar box and cedar, and a very long finish.



* DRINKS PACKAGES LARGE GROUPS

BEER

	20 X 330ML BOTTLES	100
	40 X 330ML BOTTLES	200
	60 X 330ML BOTTLES	300
	80 X 330ML BOTTLES	350
	COCKTAILS	
	20 COCKTAILS	200
	40 COCKTAILS	400
	80 COCKTAILS	700
•	SPARKLING WINE	
	20 GLASSES PROSECCO	120
	40 GLASSES PROSECCO	240
	60 GLASSES PROSECCO	300
	WINE	
	5 BOTTLES HOUSE RED/WHITE OR ROSE 750 ML BOTTLES (X 21 175ML GLASSES)	150
	10 BOTTLES HOUSE RED/WHITE OR ROSE 750 ML BOTTLES (X 42 175ML GLASSES)	300
	20 BOTTLES HOUSE RED/WHITE OR ROSE 750 ML BOTTLES(X 84 175ML GLASSES)	550
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	20 X 330ML COKES, SPRITE, FANTA & 200ML JUICES	80
	40 X 330ML COKES, SPRITE, FANTA & 200ML JUICES	160

COMBO DEALS

200

80 X 330ML COKES, SPRITE, FANTA & 200ML JUICES

20 BOTTLED BEER; 20 COCKTAILS, 20 SOFT DRINKS & 5 BOTTLES WINE	530
40 BOTTLED BEER; 40 COCKTAILS, 40 SOFT DRINKS & 10 BOTTLES WINE	1000
80 BOTTLED BEER; 80 COCKTAILS, 80 SOFT DRINKS & 20 BOTTLES WINE	1800

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