



BUTCHERS' HALL

2023 FESTIVE PACKAGES

DECK THE HALL SEATED DINNER

Your Package includes:

- Venue Hire of Reception Rooms & The Great Hall
- Access from 6.00pm – 11.30pm
- 45 Minute Prosecco Reception
- 3 Course Seasonal Menu
- 4 Hour Drinks Package (Includes prosecco arrival, beer, house wine, soft drinks and sparkling water throughout)
- Tea and Coffee after the meal
- Festive Centerpieces & Christmas Crackers
- In House PA System for Speeches and Background Music
- Full Event Management and Staffing
- Manned Cloakroom Facility



Pricing

60 – 90 guests £145 pp

91 – 120 guests £135 pp

121 + guests £125 pp

Prices exclude VAT. Minimum of 60 guests / Maximum 120 on rounds or 152 guests banqueting tables. If an event is over 150 attendees there will be an additional cost for security



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SLEIGH BELLS STANDING RECEPTION

Your Package includes:

- Venue Hire of The Great Hall
- Access from 6.00pm -11.00pm
- 4 Poseur Tables with White Linen and Festive Décor
- In - House PA System for Speeches and Background Music
- 8 Canapes and 4 Bowl Food Selections
- 4 Hour Drinks Package (Includes prosecco arrival, beer, house wine, soft drinks and sparkling water throughout)
- Full Event Management and Staffing
- Manned Cloakroom Facility



Pricing

80 - 120 Guests £125 pp

121 - 160 Guests £115 pp

161 + Guests £110 pp

Prices exclude VAT. Minimum of 80 guests / Maximum 200 guests in the Great Hall. For guest numbers over 200 you will have exclusive use of the Whole Venue. If an event is over 150 attendees there will be an additional cost for security



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2023 FESTIVE PACKAGES

SANTAS SUITES SEATED DINNER

Your Package includes:

- Venue Hire of The Court Suites, an intimate, private space for your event
- Access from 6.00pm – 11.30pm
- 45 minute Prosecco Reception
- 3 Course Seasonal Menu
- 4 Hour Drinks Package (Includes prosecco arrival, beer, house wine, soft drinks and sparkling water throughout)
- Tea and Coffee after the meal
- Festive Table Centerpieces & Christmas Crackers
- In-House PA System for Speeches & Background Music
- Full Event Management & Staffing
- Manned Cloakroom Facility



Pricing

20 – 40 guests £150 pp

41 – 60 guests £135 pp

Prices exclude VAT. Minimum of 60 guests / Maximum 120 on rounds or 152 guests banqueting tables . If an event is over 150 attendees there will be an additional cost for security



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UPGRADES

ENTERTAINMENT

DJ and Dancefloor --£2450

DJ's with their own distinct character Playlist form to choose your favourite songs & full playlist consultation Illuminated Perspex DJ booth, intelligent LED moving lights on our LED lighting plinths, Bose sound system, 16'x16' White Vinyl Finish Dancefloor, Up lighting to Ground Floor Corridor & Event Rooms

Dancefloor --£1105

16'x16' White Vinyl Finish Dancefloor, delivery, setup, and pack down. Please note if having DJ and dancing after Dinner a dancefloor is required in the venue to protect the flooring

4 Hour Photobooth from £750

FOOD & BEVERAGE UPGRADES

Add 4 Canapes (to seated package) £12 pp

Pick 'n' Mix sweets station £6 pp

Evening Food from £9 pp

Christmas Cocktail on arrival £10 pp

Mulled Wine on arrival £7 pp



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SAMPLE MENU

SEATED

Starter (Choose one)

Beef carpaccio, sun blushed tomato, parmesan and rocket salad with balsamic glaze

Gin cured salmon, pickled cucumber, shallot and crème fraîche

Sun blushed tomato and red onion tarte Tatin with a rocket and parmesan salad (v)

Main (Choose one)

Roast Turkey, pigs in blanket, duck fat roast potatoes, sauteed brussels sprouts and chestnuts, and a light jus

Salmon fillet, roast potatoes, winter vegetables and garlic lemon butter sauce

Nut and spinach roast, sauteed brussels sprouts and chestnuts, roast potatoes, and wild mushroom sauce (v)

Dessert (Choose one)

Chocolate boîte, hazelnut praline, salted caramel, chocolate cremeux and hazelnut crumb

Christmas pudding with brandy sauce

Winter berry tart, vanilla custard and clotted cream ice cream



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SAMPLE MENU

CANAPES

Savoury Canapes

Skewer confit of belly pork with apple compote and pancetta crisp

Crisp cone of five spiced duck, hoisin and wasabi

Chicken satay, chiffonade of mint and coriander

Salt cod croquettes with lemon mayonnaise

Tempura prawn with a chilli and lime dip

Goats cheese éclair, Surrey honey and poppy seeds (v)

Welsh rarebit soufflé, red onion marmalade and sage crisp (v)

Brioche cup of wild mushroom and crispy leek (v)

Sweet Canapes

Mini mince pies

Baby Guinness cakes with baileys cream

Cinnamon and apple samosa

Mini chocolate orange eclairs

BOWLFOOD

Savoury Bowls

Beef bourguignon with horseradish pomme puree

Roasted chicken thigh, crushed new potatoes, petit pois and almond cream

Roasted hake, braised lentils and kale crisps

Beer battered fish, chunky chips, mushy peas and tartar sauce

Purple sprouting broccoli, caramelised orange quinoa salad, toasted hazelnut and tahini dressing (v)

Wild mushroom and parmesan risotto with truffle oil (v)

Sweet Bowls

Dark chocolate mousse with caramelized orange

Warm double chocolate brownie with clotted cream

Mini shot of Italian tiramisu

Sticky toffee pudding with butterscotch sauce

Seasonal fruit salad with Chantilly cream