



*Christmas 2022*

AT PRINCE PHILIP HOUSE

## *The best London location*

Situated in the heart of central London, Prince Philip House is the perfect setting for your festive season celebration.

Within a walking distance from Leicester Square or Mayfair, the attractive location makes the venue a popular private hire space.

The house, a part of Grade I listed Carlton House Terrace, boasts views of The Mall and the London Eye. The impressive building, steeped in history, combines traditional features with modern facilities, providing a wide choice of room hire options for any number and occasion.





## *Supporting a cause*

Prince Philip House is home to the  
Royal Academy of Engineering.

By holding your event here, you are  
supporting the most successful and talented  
engineers from across the profession to  
advance and promote excellence in  
engineering, for the benefit of society.

Registered Charity: 293074

## *Capacities*

Immaculately presented, versatile spaces accommodate up to 120 guests for a seated meal or 250 standing.

Situated over two floors, the venue offers a variety of room hire combinations for any number of guests and can also be hired on an exclusive basis.





## *Exclusivity*

Should you hire Prince Philip House on an exclusive basis, you can expect a completely bespoke experience with a wonderful flow between the spaces. Your guests will be welcomed with a glass of fizz and canapés on the ground floor and your seated meal will be shared in our spaces on the first floor. If you choose to have dancing afterwards, a bespoke dancefloor and an after-dinner bar will be available in one of our ground rooms.



## *Terrace*

What's more, the beautiful terrace over-looking the Mall can additionally be booked as an exclusive, outdoor space.

## *Exceptional standards*

The planning, catering and delivery of your event is taken care of by the in-house team at CH&CO who will collaborate with you to bring the vision of your perfect Christmas party.

Executive Chef, Stuart Cooper and his team are ready to work closely with you on your own specific requirements and the experienced events team are on hand to advise on all manner of details, ensuring your event runs seamlessly.



# Ground Floor

## Reception Package I

Room hire for 3 hours  
Sparkling / mulled wine or a non-alcoholic cocktail on arrival  
Complimentary bar nibbles  
Reception canapés – 12 per person  
1/2 bottle of wine per person or equivalent of beer & soft drinks  
Banqueting furniture, linen and decoration  
Sound system & uplighters  
Catering management & service staff

50 - 75	from £88.00 pp
76 - 100	from £92.00 pp
101 - 150	from £95.00 pp
151 - 200	from £88.00 pp
201 - 250	from £85.00 pp

## Reception Package II

Room hire for 5 hours  
Sparkling / mulled wine or a non-alcoholic cocktail on arrival  
Complimentary bar nibbles  
Reception canapés – 4 per person  
Bowl Food – 5 per person  
A bottle of wine per person or equivalent of beer & soft drinks  
Banqueting furniture, linen and decoration  
Sound system & uplighters  
Catering management & service staff

50 - 75	from £108.00 pp
76 - 100	from £112.00 pp
101 - 150	from £114.00 pp
151 - 200	from £108.00 pp
201 - 250	from £105.00 pp

## Christmas Dinner Package

Room hire for 5 hours  
Sparkling / mulled wine or a non-alcoholic cocktail on arrival  
Complimentary bar nibbles  
Reception canapés – 4 per person  
Three Course Dinner with Coffee & Mini Mince Pies  
A bottle of wine per person or equivalent of beer & soft drinks  
Banqueting furniture, linen and decoration  
Sound system & uplighters  
Catering management & service staff

White China, cutlery & glassware

30 - 48	from £161.00 pp
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# First Floor

## Reception Package I

Room hire for 3 hours  
Sparkling / mulled wine or a non-alcoholic cocktail on arrival  
Complimentary bar nibbles  
Reception canapés – 12 per person  
1/2 bottle of wine per person or equivalent of beer & soft drinks  
Banqueting furniture, linen and decoration  
Sound system & uplighters  
Catering management & service staff

50 – 75	from £107.00 pp
76 - 100	from £96.00 pp
101 - 150	from £91.00 pp
151 - 200	from £90.00 pp
201 - 250	from £86.00 pp

## Reception Package II

Room hire for 5 hours  
Sparkling / mulled wine or a non-alcoholic cocktail on arrival  
Complimentary bar nibbles  
Reception canapés – 4 per person  
Bowl Food – 5 per person  
A bottle of wine per person or equivalent of beer & soft drinks  
Banqueting furniture, linen and decoration  
Sound system & uplighters  
Catering management & service staff

50 - 75	from £127.00 pp
76 - 100	from £116.00 pp
101 - 150	from £111.00 pp
151 - 200	from £110.00 pp
201 - 250	from £106.00 pp

## Christmas Dinner Package

Room hire for 5 hours  
Sparkling / mulled wine or a non-alcoholic cocktail on arrival  
Complimentary bar nibbles  
Reception canapés – 4 per person  
Three Course Dinner with Coffee & Mini Mince Pies  
A bottle of wine per person or equivalent of beer & soft drinks  
Banqueting furniture, linen and decoration  
Sound system & uplighters  
Catering management & service staff

White China, cutlery & glassware	
50 - 80	from £163.00 pp
81 - 100	from £170.00 pp
101 - 120	from £160.00 pp



## *Canapés*

Purple carrot & sprout bhaji, carrot and cumin puree, date jam (VE)

Beetroot maki rolls, toasted sesame, shiso cress (VE)

Roasted pumpkin tart, toasted almonds, ragstone cream (V)

Wild mushroom & Stichelton arancini, candied shallots, roasted walnuts (V)

Stilton and walnut 'Ferrero Rocher', mulled wine gel (V)

Forman's salmon tartare, buttermilk, grated egg, chive oil

Seared tuna, spiced orange, nori, sticky rice

Turkey slider, milk bun, cranberry jam, melted onions

Duck & chestnut bon-bon, red cabbage purée, sage salt

Chorizo, Manchego, manzanilla olive, almond biscuit stacks

## *Sweet canapés*

Oat panna cotta tart, candied clementine, pistachios (VE)

Figgy pudding samosa, cinnamon sugar

Rice pudding and black cherry arancini

Rich dark chocolate, pistachio, cardamon cream sundae

## *Bowl Food*

Sweet and sour kalettes, toasted cashews, crispy noodles (VE)

Parsnip pakora, black lentil dahl, coconut yoghurt, coriander (VE)

Butter poached cod, chive mash, baby spinach, gremolata

Smoked salmon & crab cake, creamed leeks, lemon butter, dill oil

Katsu Kelly bronze, Asian pickles, sticky rice

Confit duck, puy lentils, Toulouse sausages, candied celery

Braised pork cheeks, spiced sweet potato, Granny Smith's apples, cider jus

Pigs in blankets, sage and onion whipped potato, shallot jus

Coconut tiramisu, cacao powder, rum espresso (VE)

Apple, blackberry, mince pie, cinnamon ice cream

Date & cranberry sticky toffee, salted caramel, vanilla cream

Rich dark chocolate cup, cherry compote, golden white chocolate crumb





## *First Course*

Artichoke and purple potato salad, parsnip crisp, smoked garlic, and spinach pesto (VE)

Sparkling wine poached leeks orange blossom and honey ricotta, popped buckwheat (V)

Montgomery cheddar soufflé, burnt pear purée, pickled mustard seed (V)

Hendricks Gin, beetroot & dill cured salmon, pickled cucumbers, set buttermilk, dill oil

Smoked chicken and ham hock, red onion pureé, fermented kohlrabi, rye crumb

Confit duck and pistachio roulade, clementine and fig chutney, sour dough melba

## *Main Course*

Salt baked celeriac, spiced red cabbage, cannellini beans, sage, chestnut mushrooms (VE)

Roasted carrot, toasted almonds, chickpea purée, pecorino, charred broccoli, cumin seeds (V)

Seared Sea bass, cauliflower cheese purée, winter greens, pinot jus, anna potato

Turkey, apricot & chestnut ballotine, duck fat Hasselback, thyme roasted carrots, Brussel tops

Gressingham duck, red onion tart, parsnip purée, duck confit, ratte potato

Braised feather blade of beef, twice baked cep soufflé, green beans, mushroom scallops





## *Pudding*

Spiced pears, tonka bean panna cotta, sweet wine jelly, cranberry & pistachio crumb (VE)

Figgy pudding, brandy anglaise, candied figs

Panettone parfait, Armagnac prunes, cinnamon wafers

Orange & chocolate delice, vanilla ice cream, candied clementine, chocolate syrup

Cranberry & hazelnut tart, brandy cream, hazelnut praline, cardamon custard

Baron Bigod, Granny Smith's, celery leaves, cracked hazelnuts

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Coffee & mini mince pies

## *Entertainment*

Choose from a variety of festive entertainment options from our partner, [Blank Canvas Entertainment](#), to make your party stand out this year, from DJs, live music, dancers, magicians, fortune tellers to photobooths, caricaturists and much more! Just give us a call for more information.





**PRINCE PHILIP**  
HOUSE