



POLICY STATEMENT FOR BANQUET FUNCTIONS

Audiovisual Equipment:

PSAV, our in-house audiovisual company, is available for all audiovisual needs.

PLEASE CONTACT PSAV: Tel: (562) 916-4000

Billing:

A NON-REFUNDABLE deposit will be required for all events. It is required that 100% pre-payment be received ten (10) working days prior to the function date by cash, company check, cashier's check, or credit card.

Decorations:

Decorations or displays brought into the hotel by the client must be pre-approved by the City of West Hollywood. Items may not be attached to any stationary, wall, floor, window, or ceiling with nails, staples, tape, or any other substance, in order to prevent damage to the fine fixtures and furnishings. No signs are to be placed in the public areas. Signs may be displayed in the banquet room only, and should be professionally made.

Food and Beverage:

It is a policy of the London Hotel that all food and beverage be purchased from our facility. Any other requests must be made through the Private Events Department and are subject to charges.

Substitutions due to dietary restrictions can be arranged.

Guarantee:

The guaranteed number of attendants must be communicated to the Private Events Office at the hotel not less than three (3) full working days (Monday through Friday, excluding holidays), prior to the event. A 3% allowance in food preparation over the guaranteed number will be given on all events with one-hundred (100) guests or more. Functions for fewer than one-hundred (100) guests are set for the exact guarantee. Final charges will be based on the guaranteed number of attendees or the total number served, whichever is greater. If no guarantee is provided, the number of persons for which the event was originally booked becomes the guarantee.



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Packages:

Packages for functions may be delivered to the hotel three (3) working days prior to the date of the function. There may be a storage charge/delivery fee for materials received any earlier. Your Private Events Representative must be informed of any deliveries you plan to make. The following information must be included on all packages to ensure proper delivery:

1. Attention - Catering Manager
2. Hotel Address
3. Hold for - Client Name, Function/Event Name, Event Date, Function Room

Prices:

There will be an applicable 20% service charge and a current sales tax rate on all food and beverage items. A labor charge of \$200 is applied to food functions if fewer than twenty (20) guests are guaranteed. Printed prices are subject to change but guaranteed sixty (60) days prior to the function date.

Security:

The London Hotel will not assume responsibility for damage or loss of any merchandise or articles brought into the hotel or for any item left unattended. Any items remaining after an event and not collected, without prior arrangements with the hotel, will be disposed of. Security personnel may be arranged through your catering representative.

Special Catering Services

Your Private Events Representative can assist you in arranging decor, floral arrangements, entertainment, and other special services.



MENU'S

BREAKFAST BUFFETS

CONTINENTAL

FRESHLY SQUEEZED ORANGE OR GRAPEFRUIT JUICE

BAKERY BASKET SELECTION OF CROISSANTS, PAIN AU CHOCOLATE, DANISH PASTRIES AND MUFFINS

FRESH SEASONAL FRUIT PLATTER

HOME-MADE FRUIT COMPOTES AND YOGHURT

COFFEE, DECAFFEINATED COFFEE AND A SELECTION OF TEAS

\$30.00 PER PERSON

DELUXE CALIFORNIA CONTINENTAL

FRESHLY SQUEEZED ORANGE OR GRAPEFRUIT JUICE

BAKERY BASKET SELECTION OF CROISSANTS, PAIN AU CHOCOLATE, DANISH PASTRIES AND MUFFINS

FRESH SEASONAL FRUIT

SELECTION OF MIXED SEASONAL BERRIES

HOME-MADE FRUIT COMPOTES AND YOGHURT

SELECTION OF HOUSE-MADE GRANOLA AND CEREALS

COFFEE, DECAFFEINATED COFFEE AND A SELECTION OF TEAS

\$35.00 PER PERSON

FULL ENGLISH BREAKFAST

CONTINENTAL BREAKFAST AND CHOICE OF

BACON, SAUSAGE, GRILLED MUSHROOMS AND TOMATOES, HOME FRIES, SCRAMBLED EGGS

OR

SMOKED SALMON AND SCRAMBLED EGGS

OR

FRENCH TOAST WITH MAPLE SYRUP AND BLUEBERRY COMPOTE

COFFEE, DECAFFEINATED COFFEE AND A SELECTION OF TEAS

\$45.00 PER PERSON



A LA CARTE BREAKFAST ITEMS

ASSORTED BREAKFAST PASTRIES \$48.00 PER DOZEN

CHARCUTERIE OR SMOKED SALMON PLATTERS
PLEASE ADD \$10.00 PER PERSON

SLICED FRESH SEASONAL FRUITS AND BERRIES \$12.00 PER PERSON

ASSORTED WHOLE SEASONAL FRUITS \$3.00 PER PIECE

IMPORTED AND DOMESTIC CHEESES GARNISHED WITH FRUITS, NUTS AND SERVED WITH BREAD AND CRACKERS \$18.00
- \$25.00 PER PERSON

FRESH ORANGE AND GRAPEFRUIT JUICES \$25.00 PITCHER

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND A SELECTION OF TEAS \$70.00 GAL.

ASSORTED SOFT DRINKS \$5.00 EA.

STILL AND SPARKLING MINERAL WATER \$6.00 EA



BRUNCH

FRESHLY SQUEEZED ORANGE OR GRAPEFRUIT JUICE

BAKERY BASKET SELECTION OF CROISSANTS, PAIN AU CHOCOLAT, DANISH PASTRIES AND MUFFINS

FRESH SEASONAL MARKET FRUITS AND BERRIES

NATURAL YOGHURT AND HOUSE-MADE GRANOLA WITH FRUIT COMPOTE

INTERNATIONAL CHEESE BOARD WITH DRIED FRUITS, NUTS, FRUIT BREADS AND CHUTNEYS

CHARCUTERIE SELECTION

SMOKED SALMON WITH SCRAMBLED EGGS ON TOASTED ENGLISH MUFFIN

ROASTED CHICKEN WITH STEAMED ASPARAGUS

COD FILLET WITH PEAS AND MARJORAM

PENNE PASTA WITH GRILLED PEPPERS, AUBERGINE, FRESH BASIL AND BLACK OLIVES

BABY GEM LEAVES WITH BRIOCHE CROUTONS, SHAVED PARMESAN, BACON LARDONS AND CAESAR DRESSING

MARINATED ARTICHOKE HEARTS

ASSORTED DESSERT TABLE

COFFEE, DECAFFEINATED COFFEE AND A SELECTION OF TEAS

\$65.00 PER PERSON

ADD: MIMOSA AND BELLINI STATION (1 HOUR)

\$15 PER PERSON



Working Lunch Buffet

Includes choice of (2) SALADS, (3) SANDWICHES, (2) DESSERTS

SALADS

(Choice of 3)

SMOKED KING SALMON PLATTER SERVED WITH CONDIMENTS

TOMATO, MOZZARELLA, PESTO AND PARMIGIANO

CHICKEN SALAD WITH CITRUS AND CHILLI DRESSING

CAESAR SALAD WITH ACCOMPANIMENTS

SANDWICHES

(Choice of 3)

CHICKEN WITH AVOCADO AND MANGO ON WHOLE WHEAT

TUNA TARTARE, NIÇOISE STYLE ON FOCACCIA

FRESH LOAF SUBMARINE WITH SMOKED SEAFOOD, HORSERADISH

ROAST BEEF WITH LETTUCE AND EGG ON RYE BREAD

SWEETS

(Choice of 2)

BANANA BREAD

CHOCOLATE CHIP COOKIES

DOUBLE CHOCOLATE CHIP COOKIES

CHOCOLATE GANACHE BROWNIES

LEMON POUND CAKE

\$50.00 PER PERSON

COFFEE AND TEA SERVICE INCLUDED

Add: Soup of the day \$5.00 PER PERSON



LUNCH AT THE LONDON BUFFET

CUSTOMIZE YOUR LUNCH BUFFET

Includes choice of (2) appetizers, (2) salads, (1) starch, Chef's seasonal vegetables
(2) hot entrées (3) desserts

Appetizers

GRAVLAX OF SALMON WITH SWEET MUSTARD DRESSING
CAMPION HAM WITH ASPARAGUS ON WHOLE WHEAT BREAD
ROAST BEEF, CORNICHONS, TARTAR SAUCE, RYE BREAD
MARINATED TANDOORI SALMON, MINT CHUTNEY

Salads

TABBOULEH SALAD WITH DRIED FRUIT AND MINT
RED ONION SALAD AND ROMA TOMATOES, HERBS
ASSORTED MESCLUN SALAD, ACCOMPANIMENT AND DRESSING
SHREDDED CHICKEN BREAST SALAD WITH MANGO
GREEN LENTIL SALAD WITH RED ONION, CURRY
MIXED MESCLUN SALAD, CHOICE OF DRESSING AND CONDIMENTS

Starches

OVEN-BAKED VEGETABLE LASAGNE
ROASTED NEW POTATOES, SUN DRIED-TOMATO
MASHED POTATOES

Hot Entrées

SEARED WHITE FISH, LIGHT CURRY SAUCE
SAUTÉED PRAWN WITH SWEET-SOUR SAUCE
ESCALOPE OF SALMON, LEEK, BALSAMIC DRESSING
CRABMEAT AND SPINACH QUICHE
PAN-FRIED COD FILLET WITH TERIYAKI SAUCE
NASI GORENG WITH SHRIMPS AND CHICKEN
CHICKEN FRICASSÉE WITH LEMON AND ROSEMARY
MINI BEEF YAKITORI, SOYA SAUCE
GRILLED LAMB CHOP, THYME-GARLIC JUS
MINI BEEF BURGER, BBQ SAUCE
TRADITIONAL QUICHE LORRAINE
BBQ NATURAL REARED BEEF SHORT RIBS, SESAME SEED

Desserts

CRÈME FRAÎCHE PANNA COTTA SHOTS WITH QUINCE AND GINGERBREAD
MEYER LEMON CURD BARS WITH MASCARPONE AND HONEY
ASSORTED COOKIES: CHOCOLATE CHIP AND DOUBLE CHOCOLATE CHIP
CHOCOLATE LOLLIPOPS
MILK CHOCOLATE AND CARAMEL TARTS
MINI CHOCOLATE CHIP CAKES WITH COCOA NIBS
MINI ALMOND FINANCIER WITH SEASONAL FRUIT

\$65.00 PER PERSON

COFFEE AND TEA SERVICE INCLUDED

HOME-MADE SOUP: ADD \$5 PER PERSON

CREAM OF FOREST MUSHROOMS

VELOUTÉ OF YELLOW SQUASH, CRABMEAT, LIME JUICE



PLATED LUNCHES

PLEASE SELECT AN APPETIZER, ENTRÉE AND DESSERT
MENU PRICE IS REFLECTED IN ENTRÉE SELECTION

APPETIZERS

BUTTERNUT SQUASH SOUP WITH SAUTÉED WILD MUSHROOMS, TRUFFLE INFUSED OIL

CAPRESE SALAD WITH BURATTA MOZZARELLA, BASIL PESTO, TOASTED PINE

MARINATED BEEF TENDERLOIN, TRUFFLE DRESSING, AGED PARMESAN, WILD ROQUETTE

CARPACCIO OF SEA SCALLOPS, BALSAMIC-OLIVE OIL DRESSING, SHAVED PARMESAN

HOUSE-CURED SCOTTISH SALMON WITH DILL, TARRAGON, SOUR CREAM AND BLACK CAVIAR

ENTRÉES

PRICES ARE BASED ON A 3-COURSE MENU AND INCLUDE A CHOICE OF ONE OF THE FOLLOWING ENTRÉES

ROASTED CHICKEN \$46
WITH GLAZED ONIONS, POTATO FONDANT, SMOKED BACON LARDONS, RICH ROSEMARY JUS

BRAISED NATURAL REARED BEEF SHORT RIB \$48
TOMATO CHUTNEY, FONDANT POTATOES

ROASTED HALIBUT \$50
WITH CORIANDER PAPPARDELLE, CITRUS BUTTER SAUCE

GRILLED NATURAL REARED BEEF TENDERLOIN \$52
ROASTED NEW POTATOES, CARROT MOUSSELINE, BALSAMIC-BEEF JUS

STEW OF LAMB "TAGINE," \$50
SESAME SEED, ALMOND, PRUNES, ROOT VEGETABLES

DESSERTS

VALRHONA CHOCOLATE FONDANT WITH BROWN BUTTER CARAMEL AND VANILLA ICE CREAM

CRÈME FRAÎCHE PANNA COTTA WITH QUINCE AND GINGERBREAD ICE CREAM

CHOCOLATE SAVARIN WITH MALTED CARAMEL ICE CREAM

CHILLED COCONUT TAPIOCA WITH PASSION FRUIT, CANDIED GINGER AND MILK CHOCOLATE STAR ANISE GELATO

STEWED PEARS WITH BROWN SUGAR CRUMBLE AND PISTACHIO ICE CREAM

MEYER LEMON PUDDING CAKE WITH BLUEBERRIES AND BUTTERMILK SHERBET

PRICE INCLUDES COFFEE, DECAFFEINATED COFFEE AND A SELECTION OF TEAS



BREAKS

SWEETS

MACAROON
CHOCOLATE chip
CHOCOLATE pistachio
LEMON POUND CAKE
BANANA BREAD

\$20.00 PER PERSON

FRUIT BREAK

Sliced fruit
Mixed berries
Dried fruit

\$20.00 PER PERSON

CHEESE/NUTS

CHEESE SELECTION
VARIETY of NUTS
Olives
CAPER BERRIES

\$25.00 PER PERSON

BAR SNACKS

PRETZELS and popcorn
Candy bars
Chips and nuts

\$18.00 PER PERSON

ENERGIZER

ASSORTED GRANOLA and POWER BARS
SEASONAL FRUIT SMOOTHIES
WHOLE FRESH FRUITS
ROASTED NUTS

\$18.00 PER PERSON

SOUTHWEST BREAK

Tri-color tortilla chips
GUACAMOLE, SALSA VERDE and SALSA FRESCO
Chilli roasted corn with black beans
Cilantro dip

\$18 PER PERSON

PRICE INCLUDES Coffee, decaffeinated coffee and a selection of TEAS



LONDON AFTERNOON TEA MENU

SELECTION OF FINE TEAS

HOME-MADE PLAIN AND RAISIN
SCONES WITH STRAWBERRY JAM AND WHIPPED CREAM

SELECTION OF PASTRIES:

CHOCOLATE LAVENDER CAKE
COFFEE AND WALNUT CAKE
LEMON CREAM TARTS
LYCHEE FRUIT TARTS
LEMON POUND CAKE

SELECTION OF TEA SANDWICHES:

TRADITIONAL ROAST BEEF AND HORSERADISH
HAM AND MUSTARD
SMOKED SALMON
EGG AND CRESS
CUCUMBER

\$44.00 PER PERSON



PLATED DINNERS

FOUR COURSE MENU

PLEASE CHOOSE THE FOLLOWING;

(1) APPETIZER, (1) SOUP OR SALAD, CHOICE OF TWO ENTRÉE SELECTIONS (1) DESSERT.

MENU PRICE IS REFLECTED IN HIGHER PRICED ENTRÉE SELECTION

Appetizers

Grilled king crab
with scallions, sushi rice and plum dressing

Sautéed foie gras
lentils Du Pays with aged balsamic

Carpaccio of sea scallops
balsamic-olive oil dressing, shaved parmesan

Pan-fried duck liver
wasabi potato mousseline, walnut dressing

House-cured Scottish salmon
with dill, tarragon, sour cream and black caviar

Brandade of cod
tomato soffrito, black olives, garlic toast

Marinated beef tenderloin
truffle dressing, aged parmesan, wild rocket

Sautéed langoustines
green asparagus with parmigiano, truffle sauce

Marinated sautéed spot prawns
with asparagus tips, English peas, almond soup

Sautéed foie gras
braised daikon, raspberry duck jus

Soups and Salads

Fish bouillabaisse
garlic crouton, aioli sauce

Velouté of celeriac
scented with black truffle, celeriac chips

Chilled English pea soup
with king crab and basil oil

Velouté of pumpkin
scented with coriander and lime juice

Salad of air-dried beef
horseradish cream, pickled papaya

Salad of white and green asparagus
truffle vinaigrette, parmigiano, crispy pancetta

Salad of green and white asparagus
pink grapefruit, hollandaise, baby greens

Caprese salad
with buratta mozzarella, basil pesto, toasted pine nuts



ENTRÉES

PRICES ARE BASED ON A 4-COURSE MENU AND INCLUDE CHOICE OF TWO OF THE FOLLOWING ENTRÉES

SPLIT COUNTS ARE DUE 3 BUSINESS DAYS BEFORE YOUR EVENT.

A BREAKDOWN OF ENTRÉE DISTRIBUTION PER TABLE IS REQUIRED

Seafood:

SAUTÉED black cod fillet \$87

TAPENADE, AUBERGINE, CAVIAR, ROSEMARY SAUCE

Fish Bouillabaisse \$82

GARLIC CROUTON, AIOLI SAUCE

SAUTÉED cod fillet \$84

SEASONAL VEGETABLES, GRAIN MUSTARD JUS

ROASTED HALIBUT \$86

WITH CORIANDER PAPPARDELLE, CITRUS BUTTER SAUCE

BUTTER POACHED MAINE LOBSTER \$96

ROOT VEGETABLES, SPINACH, LOBSTER BISQUE

KING CRAB IN BISQUE OF PUMPKIN \$88

KAFFIR LIME AND GINGER

PAN-ROASTED KING SCALLOPS \$84

MANGO-TOMATO SALSA, GARDEN LEAVES

OVEN-ROASTED black cod WITH TAPENADE \$84

SAGE-POTATO PURÉE, BOUILLABAISSE EMULSION

ROASTED HALIBUT \$86

WITH CORIANDER PAPPARDELLE, CITRUS BUTTER SAUCE

SAUTÉED JOHN DORY \$90

COCOA BEANS RAQÔT, SUN-DRIED TOMATO

Fish VELOUTÉ \$82

Pork:

OVEN BRAISED pork belly \$80

SAVOY CABBAGE, VEAL SPLIT JUS

PAN-fried pork belly \$80

CELERIAC MASHED POTATOES, VEAL SPLIT JUS



Poultry:

ROASTED BREAST of Jidori chicken WITH MUSHROOM CRUST SERVED WITH ITS OWN SAUSAGE, CREAMED CABBAGE	\$86
HERB STUFFED chicken LEG WITH PORT WINE ONIONS AND SQUASH PURÉE, PAN JUICES	\$84
ROASTED Jidori chicken BREAST WITH CRISPY POTATO STACK, GRILLED PORTOBELLO MUSHROOM, TRUFFLE JUS	\$86
ROASTED chicken WITH GLAZED ONIONS, POTATO FONDANT, SMOKED BACON LARDONS, RICH ROSEMARY JUS	\$82

LAMB AND GAME:

STEW of lamb "TAGINE" SESAME SEED, ALMOND, PRUNES, ROOT VEGETABLES	\$90
PISTACHIO AND basil COATED RACK of LAMB COCOA BEAN MASH,	\$92
HERB COATED RACK of LAMB PROVENÇAL RATATOUILLE, GRILLED POLENTA, THYME-GARLIC JUS	\$92
OVEN-ROASTED lamb LOIN WITH SPICES, APRICOT AND ONION CONFIT, NEW POTATOES, SIMPLE JUS	\$90
ROASTED lamb TOP SIRLOIN BAKED AUBERGENE GRATIN, OLIVE AND basil SAUCE	\$92
HERB COATED RACK of LAMB PROVENÇAL RATATOUILLE, GRILLED POLENTA, THYME-GARLIC JUS	\$92
OVEN-ROASTED lamb LOIN WITH SPICES, APRICOT AND ONION CONFIT, NEW POTATOES, SIMPLE JUS	\$92
OVEN-ROASTED VENISON LOIN PUMPKIN PURÉE, FRUIT CHUTNEY, NATURAL JUS	\$94



Beef:

OVEN-ROASTED NATURAL RIB-EYE STEAK PORT WINE ONIONS, SEASONAL VEGETABLES, BALSAMIC BEEF JUS	\$92
POACHED BEEF TENDERLOIN PROVENCAL VEGETABLES, TAPENADE SAUCE, HORSERADISH CREAM	\$92
GRILLED NATURAL RIB-EYE ONION SOUBISE, BALSAMIC BEEF JUS, SEASONAL VEGETABLES	\$94
GRILLED NATURAL BEEF TENDERLOIN ROASTED NEW POTATOES, CARROT MOUSSELINE, BALSAMIC-BEEF JUS	\$96
OVEN-ROASTED VEAL MEDALLION TOMATO-ONION FONDUE, GREEN PEAS AND TARRAGON PURÉE, AGED PORT WINE SAUCE	\$94
PAN-FRIED BEEF TENDERLOIN POTATO-LEEK GRATIN, BABY CARROTS, MOREL CREAM SAUCE	\$94
POT-AU-FEU OF BEEF TENDERLOIN GLAZED TURNIPS AND BABY CARROTS, SMOKED BACON LARDONS, BEEF JUS	\$90
BRAISED NATURAL BEEF SHORT RIB TOMATO CHUTNEY, FONDANT POTATOES	\$88

VEGETARIAN ALTERNATIVE:

(PRICE IS REFLECTED IN ENTRÉE SELECTION)

SPINACH AND PARMESAN RAVIOLI WITH SUN CHOKE VELOUTÉ	
VEGETABLE CANNELLONI WITH WHITE SAUCE AND SAGE	
TRUFFLE MACARONI AND CHEESE WITH BABY SPINACH	
BAKED VEGETABLE LASAGNE	
VEGETABLE MOUSSAKA WITH INDIAN EGGPLANT	
VEGETABLE STIR FRY WITH CRISPY TOFU	
GRILLED GOATS' CHEESE WITH BELL PEPPERS AND BASIL PESTO	
BAKED PENNE PASTA WITH TOMATO AND RICOTTA	
PEARL BARLEY WITH SALSIFY, CELERY, SHALLOTS AND TOASTED WALNUTS	
CURRIED PUY LENTILS WITH SPINACH AND POTATO	



DESSERTS

PRE DESSERTS:

\$5 added PER PERSON

CALVADOS CRÈME WITH GREEN APPLE SORBET AND CILANTRO SUGAR

CARA CARA ORANGE WITH ROSEWATER SABAYON AND CINNAMON ICE CREAM

CONFIT OF LEMON WITH BASIL GELÉE, SABLE BRETON AND OLIVE OIL GELATO

PLATED DESSERTS:

VALRHONA CHOCOLATE FONDANT

WITH BROWN BUTTER CARAMEL AND VANILLA ICE CREAM

CRÈME FRAÎCHE PANNA COTTA

WITH QUINCE AND GINGERBREAD ICE CREAM

CHOCOLATE SAVARIN

WITH MALTED CARAMEL ICE CREAM

CHILLED COCONUT TAPIOCA

WITH PASSION FRUIT, CANDIED GINGER AND MILK CHOCOLATE STAR ANISE GELATO

STEWED PEARS

WITH BROWN SUGAR CRUMBLE AND PISTACHIO ICE CREAM

MEYER LEMON PUDDING CAKE

WITH BLUEBERRIES AND BUTTERMILK SHERBET

PETIT FOURS \$3 PER PERSON

2 PIECES PER PERSON



The London Dinner Buffet

CUSTOMIZE YOUR DINNER BUFFET

Includes choice of (4) SALADS AND APPETIZERS, (1) STARCH OR PASTA (1) VEGETABLE
(2) HOT ENTRÉES (3) DESSERTS

SALADS AND APPETIZERS

SMOKED KING SALMON PLATTER SERVED WITH CONDIMENTS

TOMATO, MOZZARELLA, PESTO AND PARMIGGIANO

MARINATED FETA WITH PINK PEPPER CORNS AND ROSEMARY

MARINATED PROVENCAL VEGETABLES IN COLD PRESS EXTRA VIRGIN OLIVE OIL, THYME AND ROSEMARY

CONFIT BEET SALAD WITH GOAT'S CHEESE

CHEF'S SALAD

MEDITERRANEAN – MIXED GREENS, GRILLED EGGPLANT, ZUCCHINI, ONIONS, PEPPERS, BUFFALO MOZZARELLA

BASIL ROASTED CHICKEN SALAD – ORANGE SEGMENTS, AVOCADO, AND GORGONZOLA CHEESE

WALDORF CHICKEN SALAD – FIELD GREENS,

ARUGULA SALAD WITH GARLIC SALAD DRESSING – CUCUMBERS (CUT INTO BATONS), SCALLIONS

GOAT'S CHEESE AND WALNUT SALAD – MIXED GREENS

ORECCHIETTE SALAD WITH PEARS AND STILTON CHEESE

GREEK FETA SALAD – TOMATOES, CUCUMBERS, JULIENNE RED ONIONS

SPINACH SALAD WITH DRIED CHERRIES – PUMPKIN SEED

MIXED ENDIVE SALAD WITH WALNUTS AND BLUE CHEESE DRESSING

BABY GEM LEAF WITH POACHED CHICKEN BREAST SESAME SEED DRESSING

WATERCRESS AND FRISÉE SALAD WITH BRIOCHE CROUTONS, BACON AND CREAMY BLUE CHEESE DRESSING

MIXED HEIRLOOM TOMATO SALAD WITH MARINATED BOCCOLINI, PESTO DRESSING

CHICKEN SALAD WITH CITRUS AND CHILLI DRESSING

CAESAR SALAD WITH ACCOMPANIMENTS

FRENCH BEAN ARTICHOKE AND LENTIL SALAD WITH SHALLOT DRESSING

BASIL ROASTED CHICKEN SALAD, ORANGE SEGMENTS, AVOCADO AND GORGONZOLA CHEESE

POTATO SALAD WITH CAPERS, DILL AND TARRAGON

AVOCADO SALAD WITH LIME DRESSING



STARCHES AND PASTA

ROASTED YUKON GOLD POTATOES

ROSEMARY ROAST POTATOES

POTATO GRATIN WITH GRUYERE CHEESE

HORSERADISH CREAMED POTATOES

CRISPY POTATO STACKS WITH ROSEMARY BUTTER

WILD MUSHROOM PAPPARDELLE WITH MOREL SAUCE

BAKED PENNE PASTA WITH SPINACH AND WALNUTS, MOZZARELLA CHEESE

BAKED PENNE PASTA WITH TOMATO AND RICOTTA

SPINACH AND PARMESAN RAVIOLI WITH SUNCHOKE VELOUTÉ

VEGETABLE CANNELLONI WITH WHITE SAUCE AND SAGE

TRUFFLE MACARONI AND CHEESE WITH BABY SPINACH

BAKED VEGETABLE LASAGNA

VEGETABLES

VEGETABLE MOUSSAKA WITH INDIAN EGGPLANT

VEGETABLE STIR FRY WITH CRISPY TOFU

GLAZED ROOT VEGETABLES

PORTOBELLO MUSHROOMS WITH GARLIC HERB BUTTER

MACHE AND ENDIVE SALAD WITH LEMON AND TARRAGON DRESSING

STEAMED BROCCOLI WITH ALMONDS AND LARDONS OF SMOKED BACON

GREEN BEANS WITH TOASTED ALMONDS AND SHALLOTS

GREEN AND WHITE ASPARAGUS WITH CITRUS HOLLANDAISE

STEAMED ASPARAGUS WITH PARMA HAM

ROASTED EGGPLANT WITH SPINACH AND RICOTTA

BUTTERED SAVOY CABBAGE WITH MARJORAM

GRILLED GOAT'S CHEESE WITH BELL PEPPERS AND BASIL PESTO

PEARL BARLEY WITH SALSIFY, CELERY, SHALLOTS AND TOASTED WALNUTS

CURRIED PUY LENTILS WITH SPINACH AND POTATO



ENTRÉES

ROASTED ORGANIC CHICKEN WITH SAUTÉED MUSHROOMS, THYME JUS
ROASTED DUCK BREAST WITH BRAISED PAK CHOI, FIVE SPICE SAUCE
SCOTTISH KING SALMON WITH SWEET AND SOUR VEGETABLES
ROASTED COD FILLET WITH WHITE BEAN CASSOULET, SUN-DRIED TOMATOES
STEAMED SEA BREAM WITH STUFFED BABY PEPPERS, TOMATO BUTTER SAUCE
BRAISED HALIBUT WITH PUY LENTILS, LOBSTER SAUCE
ROASTED KING SALMON, PEPPERONATA, TOMATO BUTTER SAUCE
STEAMED SEA BREAM, FISH CREAM SAUCE
ROASTED VEAL LOIN WITH HERB GNOCCHI AND WILD ROCKET, VEAL AND ROSEMARY JUS
BEEF TENDERLOIN WITH ROASTED PARSNIPS AND MADEIRA JUS
BRAISED OX CHEEKS WITH PORT WINE JUS
GRILLED LAMB CHOP, THYME-GARLIC JUS
QUICHE LORRAINE

DESSERTS

CRÈME FRAÎCHE PANNA COTTA SHOTS WITH QUINCE AND GINGERBREAD
MEYER LEMON CURD BARS WITH MASCARPONE AND HONEY
ASSORTED COOKIES: CHOCOLATE CHIP AND DOUBLE CHOCOLATE CHIP
PECAN AND CHOCOLATE GANACHE BROWNIES
CHOCOLATE LOLLIPOPS
MILK CHOCOLATE AND CARAMEL TARTS
MINI CHOCOLATE CHIP CAKES WITH COCOA NIBS
MINI ALMOND FINANCIER WITH SEASONAL FRUIT

\$85.00 PER PERSON

PRICE INCLUDES COFFEE, DECAFFEINATED COFFEE AND A SELECTION OF TEAS



RECEPTIONS AT THE LONDON

CARVING STATIONS

A CARVER FEE OF \$150 WILL APPLY TO EACH CARVER

SNAKE RIVER FARM KOBE BEEF SIRLOIN SERVES 25 GUESTS	\$375
ALL NATURAL BLACK ANGUS BEEF FILLET SERVES 25 GUEST	\$350
VEAL LOIN WITH MORELS AND ROSEMARY SERVES 20 GUESTS	\$400
ROASTED HERB STUFFED SUCKLING PIG SERVES 25 GUESTS	\$300
NEW ZEALAND VENISON LOIN SERVES 20 GUESTS	\$400
ROASTED TURKEY BREAST SERVES 35 GUESTS	\$500
SONOMA LAMB SADDLE WITH SAGE STUFFING SERVES 25 GUESTS	\$400
SONOMA LAMB RACK MUSTARD AND HERB CRUST SERVES 8 GUESTS	\$120

WE SUGGEST THE FOLLOWING TO ENHANCE YOUR CARVERY:

Your choice of:

Truffled Mac n' Cheese
Horseradish Creamed Potatoes
Potato Gratin with Gruyere Cheese
Traditional Yorkshire puddings

\$6.00 per person per item

CHEESE STATION

SELECTION OF INTERNATIONAL AND DOMESTIC CHEESES:
WITH FRUIT BREAD CRACKER, DRIED FRUITS, FRESH FRUITS
HOME-MADE FRUIT CHUTNEY, PICKLES AND ORGANIC HONEY

\$15 PER PERSON

CHARCUTERIE STATION

SELECTION OF INTERNATIONAL AND DOMESTIC CURED MEATS:
WITH PATÉS, TERRINES, HOME-MADE FRUIT CHUTNEY
PICKLES AND SELECTION OF BREADS AND ROLLS.

\$15 PER PERSON



H'ORS D'OEUVRES MENU

Cocktail hour - \$30 (Includes 6 pieces per person)
Cocktail reception - \$38 (Includes 8 pieces per person)
A Lavish Affair - \$45 (Includes 10 pieces person)

PRICES ARE PER PERSON BASED ON FINAL QUARANTEE

Hot

ASIAN BEEF PATTIES, shallot and Cabernet wine reduction
Mini beef tenderloin with horseradish cream
Mini lamb patties with cumin and coriander
Beef Stroganoff, mini herb bun
Hoki fillet, black olive tapenade
Sichuan pepper beef and onion turnover
Duck rilette on walnut bread, red onion jam
Chicken wings with oyster sauce and ginger
Marinated chicken yakitori, sesame sauce
Tandoori chicken, spicy mango chutney
Chorizo sausage, cumin, onion compote
Oven-roasted baby rack of lamb, tapenade jus
Baby scallops, sesame seed, tomato fondue
Coconut breaded scallops, sesame dressing
Breaded tiger prawns, lemon coriander mayo
NZ green mussels with pepper-shallot vinaigrette
Demi-tasse of bouillabaisse, aioli mayo
Fish and crab cake with sweet and sour sauce
Manhattan seafood ragout in wonton shell
Potato and smoked fish croquette, garlic mayo
Traditional spinach and crabmeat quiche
Potato pancakes, Sevruga caviar, sour cream
Asian ratatouille vegetables, pesto, cheese gratin
Camembert cheese with fruit chutney, toasted baguette
Fricassée of forest mushroom tartlets
Provençal vegetable ratatouille pie
Wild mushroom brûlée, parmigiano
Wild mushrooms and herb quiche royale

Cold

Air-dried beef roulade, herb cream cheese
Seared beef with togarashi spices, spring onion
Tenderloin beef carpaccio, Cipriani sauce
Cured Barbary duck breast, fruit chutney
Smoked duck breast, sprouted lentils
Foie gras parfait, toasted brioche
Prunes and mozzarella wrapped with prosciutto
Marinated citrus salmon, grissini stick
Norwegian salmon rilette, beetroot dressing
Smoked king salmon tartare, shallot-herbs
Smoked king salmon, crème fraîche, herb pancake
Confit of Tasmanian salmon, cauliflower
Tasmanian salmon and quiche spinach
Seabass sashimi with daikon cress, wasabi caviar
Crabmeat salad and pumpkin relish
Cherry tomato filled with herb cream cheese
Guacamole-chilli cilantro, mint-lemon yoghurt, tangy tomato salsa
Roma tomato gazpacho, basil pesto
Spinach with ricotta and feta cheese parcels
Tapenade and mimosa on focaccia bread
Vichyssoise soup with potato and leek, chives



Sushi Selection

MINIMUM ORDER 100 PIECES

\$6.00 PER PIECE

\$17 (SELECTION OF 3 PIECES PER PERSON)

\$32 (SELECTION OF 6 PIECES PER PERSON)

\$38 (SELECTION OF 8 PIECES PER PERSON)

PRICES ARE PER PERSON BASED ON FINAL GUARANTEE

Cut Maki Rolls

CALIFORNIA - SNOW CRAB AND AVOCADO

(KING CRAB \$1 SUPPLEMENT)

SPICY TUNA - BIG EYE TUNA TARTAR AND CUCUMBER

SPICY SALMON - SCOTTISH SALMON TARTAR, SESAME
CHILLI, CUCUMBER

VEGETABLE - ASPARAGUS, SHISO, AVOCADO AND
CUCUMBER

PHILLY - SMOKED SALMON, CREAM CHEESE AND AVOCADO

SPICY YELLOWTAIL - YELLOW TAIL TARTAR, SCALLIONS AND
AVOCADO

LOBSTER - LOBSTER, BASIL, MANGO, AVOCADO, PLUM
CHILLI MARINATED RADISH WRAP

VEGETABLE - ASPARAGUS, SHISO, AVOCADO AND
CUCUMBER

SALMON SKIN - CRISPY SALMON SKIN, YAMAGOBO
(PICKLED BURDOCK ROOT), CUCUMBER, SHISO

SOFT SHELL CRAB TEMPURA - SOFT SHELL CRAB,
YAMAGOBO (PICKLED BURDOCK ROOT), SMOKED
MUSHROOMS

SHRIMP TEMPURA - PRAWN TEMPURA, CUCUMBER AND
AVOCADO

Nigiri Sushi

TUNA - BIG EYE TUNA

SALMON - ORGANIC SCOTTISH SALMON

YELLOWTAIL - HAMACHI FROM JAPAN

SHRIMP - COOKED PRAWN

HALIBUT

SEA BREAM

CRAB - KING CRAB LEGS

INARI - MARINATED TOFU POCKETS STUFFED WITH SUSHI
RICE

TAMAGO - SWEET OMELET

ALBACORE - WHITE TUNA / ALBACORE TUNA

MACKEREL - MARINATED AND CURED MACKEREL

SPOT PRAWN - RAW FRESH SPOT PRAWNS

SURF CLAM - COOKED

TORO - (\$3 SUPPLEMENT) FATTY TUNA

UNAGI - FRESH WATER EEL

SUSHI STATION

\$250 FOR A CHEF FOR 2 HOURS

\$250 FOR DISPLAY CASE RENTAL FOR 2 HOURS