

## WHat to ExPEct

## "I'm late, I'm late for a very important date!"

A nonsensical party approach with larger than life inspirational characters and iconic props. This historic Georgian townhouse has doors that don't always lead to where you expect. Guests will be greeted by the Mad Hatter who will usher party goers down the rabbit hole and 'pop' into a world that is as curious and curious as it can be. Take your imagination to astonishing places, spend the evening getting to know the tyrannical and deranged ruler of Wonderland in your very own Queen of Hearts garden, with stunning flora, flamingos, teapots, enchanted table centres and giant pocket watches.

Aromatic foliage woven through the magnificent stairwell, create the most fairy tale like, festive welcoming. Oversized props will bring the decorative fireplaces into character as guests are transported into a candlelit room under glistening
 chandeliers, where they will enjoy a sparkling drinks reception from the grass covered bar or perhaps cocktails in tea pots? A festive banquet will then be served through the golden entrance of the Harben Suite, the stunning floor to ceiling mirrors and ornate period features will create the most intriguing, unexpected Christmas celebration where time will be lost forever...
"Begin at the beginning and go on till you come to the end: then stop!"
Lewis Carroll
From £97 per person plus VAT

## YOUR PARTY PACKAGE INCLUDES

Exclusive venue hire | 19.00 - midnight
One-hour sparkling drinks reception
Your chosen menu
Unlimited drinks package: beer | wine | soft drinks (until 23.30)
Menu tasting (two guests, three course menus only)
Alice party theming
Festive table centre pieces \& crackers
DJ \& dance floor
Manned cloakroom

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WHAT YOU NEED TO KNOW

$50 \min$ I $200 \max$
Guests

19.00 - Midnight (option to extend)


Oxford Circus Great Portland Street


Catering by CH\&CO

Smart Casual


## A Festive Banquet!



Food is our passion. Our chefs have created menus that will be a sensation for all the senses, they capture the imagination and excite the taste buds. Choose from a definitive bowl food celebration, interactive food stalls, or a splendid seated three course banquet.

The quality of our menus is matched by our service: personal, immaculate and professional. Our expert sommeliers pair menus with the finest wines and delectable cocktails.

## PACKAGE PRICES

## BOWL FOOD



14
50 to $99=£ 129 \bullet 100$ to $149=£ 105 \cdot 150$ to $200=£ 97$
Bowl Food 1200 maximum guests standing.

## FOOD STALLS

50 to $79=£ 147 \bullet 80$ to $119=£ 129 \bullet 120$ to $150=£ 119$
Food Stalls | 180 maximum guests standing.

## SEATED LUNCH

30 to $39=£ 120 \bullet 40$ to $49=£ 113 \bullet 50$ to $69=£ 109$ 70 to $89=£ 104 \bullet 90$ to $104=£ 101$

## SEATED DINNER

50 to $69=£ 147 \bullet 70$ to $89=£ 133 \bullet 90$ to $104=£ 126$
Lunch $\mathcal{E}$ Dinner $\mid 104$ maximum guests seated.

## FESTIVE FUN \& FROLICS

Talk to us about enhancing your Alice party by adding some quirky festive upgrades.

- White Rabbit on stilts upon arrival
- Black and white chequered dancefloor
- Alice in Wonderland backdrops
- Queen of Hearts actor
- Giant playing cards
- White picket fence
- Giant key
- Ornate mirror
- Gold bird cages
- Toadstool seating
- Queen throne
15 Find the 'Queen in Cquirt'




## Party Canapés

The Party Canapés package includes three choices (excluding VAT).
$£ 9$ per person for three chef choice canapés I $£ 11$ per person for three items of your choice.

## SAVOURY

## Pressed Ham Hock

Piccalilli, Sour Dough
Cold

## Quail Eggs

Soft Boiled, Celery Salt
Cold

## Prawn Cocktail Cones

Spicy Tomato Mayo
Cold

## London Smoked Salmon

Blini, Lemon Crème Fraîche
Cold
Vegan Garden (V)
Crispy Artichoke Skin,
Caramelised Shallot
Hummus, Mini Veg
Crudities
Cold

## SAVOURY

## Shepherd's Pie

Croquettes, Red Onion Dip
Hot

## Yuletide Sausage Roll

Cumberland Pork, Sage, Apple
Hot

## Turkey and Cranberry

Toasties
Hot

## Smoked Haddock

Bubble and Squeak, Curry Mayo
Hot

## Arancini (V)

Wild Mushrooms,
Tarragon Truffle Cream
Hot

Pasty (V)
Curried Potato and Onion, Spiced Cauliflower Dip Hot

## SWEET

## Chocolate Orange

Rich Dark Chocolate
Orange Pots
Cold

## Festive Meringue Shells

Cherries, Clementines,
Vanilla Cream
Cold
Mini Mince Pies
Whipped Brandy Butter
Cold

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## Lunch and Dinner

The Lunch and Dinner package includes one starter, one main, one dessert, coffee and mince pies.

## TO START

## Prawn Cocktail

Crisp Baby Gem, Avocado Guacamole, Bisque Gel, Spicy Tomato Mayo

## Pressed Confit Chicken

## and Guinea Fowl

Girolles, Prunes, Truffle Emulsion,
Soda Dough Melba

Beetroot Carpaccio (V)
Ash Goats Cheese, Roasted Beets,
Hazelnuts


## MAIN EVENT

## Buttered Roasted Bronze Turkey

Pork, Plum and Sloe Gin Stuffing, Smoked Bacon wrapped Chipolatas, Honey Baby Parsnips,

Sauté Brussels,
Red Cabbage, Roast Potatoes

Red Wine Braised Feather Blade of Beef
Beetroot and Horseradish Croquette, Tenderstem
Broccoli, Confit Carrots, Kohlrabi Crisps

## Open Fish Pie

Fillet of Stone Bass, topped with Saffron Mash Baby Spinach, Samphire Cockles, Mussels, Saffron Champagne Beurre Blanc

## Beet Wellington (V)

Baby Fondant Potatoes, Swiss Chard, Butternut Squash, Salsify, Mushroom Gravy

## LASTING MEMORIES

Christmas Pudding Crème Brûlée
Spiced Orange and Prosecco Compote

## Warm Rich Dark Vegan

Chocolate Brownie
Malted Barley Oat Milk Ice Cream, Salted Caramel Sauce, Toffee Popcorn

Apple and Almond
Tart Tatin, Almond Ice Cream, Butterscotch Sauce, Apple Crisp

Coffee and Mince Pies


Please note that all guests will be served the same menu selection with the exception of dietary requirements.
A choice menu is available for a supplement cost upon request.
If you can't see what you are looking for just ask and we will work with you on a bespoke package. 02078710577 | helloita@chandcogroup.com | \#HelloMerry

## Food Stalls

Bring an exciting and immersive feel to your party this year with our themed food stations, these add an extra interactive dimension to your event. The Food Stalls package includes all the items from the Main Event and Lasting Memories. Each drink item is an upgrade of $£ 4$ (excluding VAT).

## MAIN EVENT

## Pulled

Buttered Bronze Turkey Honey Glazed Ham Hock Christmas Spiced Pork Shoulder
Garlic and Herb Lamb Leg
Sausages
Assorted Frankfurters and Wurst Sausages

## On the Side

French Fries
Potato Dumplings
Sauerkraut
Mulled Spiced Red Cabbage
Milk Buns, Flour Baps
Crispy Fried Onions
Ketchup
6 Fial Gardeners 'Two an Five'
Mustard

## LASTING MEMORIES

## Crepes

Lemon, Butter, Sugar
Nutella, Banana
Maple Syrup
Dark, Milk or White Chocolate Sauce

## Belgian Waffles

Tonka Bean Whipped Cream
Black Cherry Compote
Caramelised Hazelnuts
Cinnamon Sugared Churros
Butterscotch Dipping Sauce
Chocolate Calzone
Salted Caramel Sauce

## DRINKS

Hot Cider
Hot Rum and Blackcurrant
Mulled Wine


## Bowl Food

The Bowl Food package includes five choices.

## SAVOURY

Beets (V)
Beetroot Hummus, Pickled Beets, Baby Endive, Orange Dressing

Hot
Oxford Blue, Poached Apple Salad (V)
Watercress, Walnut Dressing
Cold

## Classic Prawn Cocktai

Crisp Lettuce, Cherry Tomatoes, Marie Rose Cold

## Red Wine Braised Beef

Parmesan Mash, Ceps, Baby Leeks
Hot

## Turkey Casserole

Pulled Turkey, Chestnut Mushrooms, Tarragon, Creamy Mash, Turkey Juices Hot

## SAVOURY

## Cumberland Sausages

Smokey Bacon Mash, Sage Gravy, Crispy Shallot Rings

## Hot

Fish and Chips Cones
Beer Battered Cod, Chips, Mushy Peas Hot

## Butternut Squash and Goats' Cheese (V)

Barley Risotto, Lemon Thyme Dressing Hot

Wild Mushroom Vol-Au-Vent (V)
Poached Quail Egg, Tarragon Hollandaise Hot


## SWEET

## Mulled Wine Poached Fruits

Soya Milk And Vanilla Puree,
Vegan Meringue Kisses
Cold

Christmas Pudding Cheesecake
Gingerbread Base, Spiced Orange Compote Cold

## Salted Caramel Profiteroles

Vanilla Cream, Hot Chocolate Sauce Hot

## Festive Mess

Vanilla Meringues, Clementines, Pomegranate, Flaked Almonds Cold


## Greedy Canapés

The Greedy Canapé Menu includes three items of your choice I £15 per person (excluding VAT) Served at 23.00 for those midnight munchies, or pre-dinner or as your main package menu Additional items are $£ 5$ per item (excluding VAT)

## SAVOURY

Turkey and Cranberry Toasties

## Hot

Game and Chestnut

## Sausage Rolls

Hot
Christmas Chicken
Sage and Onion Pie
Hot

## SAVOURY

## Pumpkin and Sage Tartlet

Truffle Hollandaise
Hot
Salt and Pepper Spiced Squid
Lemon, Garlic Mayo
Hot
Cauliflower and Red Onion Bhaji
Coriander Mango Dip
Hot
Pulled Turkey Scotch Egg
Cumberland Sauce Cold

## SWEET

## Christmas Bakewell Tart

Tonka Bean Double Cream
Cold

Mince Pies



## Cocktalis and Mocktalls

Perhaps one might opt for cocktails served in giant teapots?
Prices are per item and exclude VAT.

## COCKTAILS

## Mojito

Rum, Mint, Fresh Lime Juice,
Sugar Syrup, topped with Soda
£10

## Mock Turtle

Rum, Lime, Sugar Syrup
£10

## Drink Me

Rum, Fresh Lime, topped with Ginger Beer £10

## Bill the Lizard

Gin, Grapefruit Juice, Lime,
Agave Syrup, Basil
£10

## Mad Hatter

Vodka, Southern Comfort, Amaretto, Orange Juice, Lime, Grenadine
£11

## MOCKTAILS

Virgin Piña Colada
Pineapple Juice, Coconut Purée, Lime Juice and Sugar Syrup £5

## Virgin Mojito

Apple Juice, Fresh Mint, Lime Juice, Sugar Syrup Available Flavours:
Passion Fruit, Coconut, Berry,
Kiwi, Watermelon
£5

## Pink Flamingo

Raspberry Purée, Lemon Juice,
Lemonade
£5

## Cheshire Smile

Grapefruit Juice, Lime Juice, Sugar Syrup, Ginger Beer
£5


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## "I Do Wish I Hadn’t Drunk Quite So Muchl"

Alice, Lewis Caroll

## ITA VENUES

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