



# WHAT TO EXPECT

Nowhere surpasses the riverside views of the Little Ship Club for a festive waterfront celebration. Traditional Christmas theming turns this historic, nautical clubhouse into a warm, intimate yuletide setting; parties here definitely go off with a bang!

This contemporary gem is situated next to Southwark Bridge with glittering views of the Shard and beyond. Start your voyage of discovery leaving the Thames tow path straight into the Club Room decked with leather upholstery, distinguished oil paintings, and floor to ceiling glass windows which all add to the nautical ambience of this delightful treasure chest. Following your sparkling drinks reception, the wall to wall interconnecting wooden doors will be drawn back to reveal the charming Dining Room. Garlands, mistletoe and festive centre pieces set the perfect scene for a festive riverside feast. The party lights then come alive in the Club Room, guests enjoy the perfect finale on the dance floor with the simply stunning backdrop of the Thames.

From £86 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

Menu tasting (two guests, three course menus only)

Festive table centre pieces & crackers

DJ & dance floor

Manned cloakroom

# WHAT YOU NEED TO KNOW



50 min | 200 max Guests (standing)



19.00 – Midnight (option to extend)



Cannon Street Bank







Smart Casual



If you can't see what you are looking for just ask and we will work with you on a bespoke package.

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# A FESTIVE FEAST!

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

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

# PACKAGE PRICES

#### **SMALL PLATES & BOWLS**

50 to 99 £125 • 100 to 149 £99 150 to 199 £91 • 200 to 250 £86 Small plates & Bowls | 250 maximum guests standing.

#### FOOD STALLS

50 to 99 £141 • 100 to 149 £115 150 to 199 £106 • 200 to 220 £102 Food stalls | 220 maximum guests standing

#### LUNCH & DINNER

50 to 69 £144 • 70 to 89 £129 • 90 to 120 £121 Lunch & Dinner | 120 maximum guests seated.

The package cost is a per person excluding VAT.

# FESTIVE FUN & FROLICS

Talk to us about enhancing your Christmas party by adding some of our most popular festive upgrades.

★ A Christmas Choir ★

\*\* The Christmas Crackers – Festive Function Band

☆ Carol singers 
☆

Contact Jugglers – strolling act

₩ Maddox Dixon – magician

Interactive roaming sea globe

☆ Christmas ballerinas 
☆

₩ Wonderland - Christmas light jugglers ₩

☆ Gaming tables 
☆

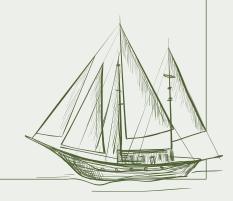
X Candy cane red carpet



The package cost is per person and excludes VAT

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"LETS' BE HONEST THE BEST THING ABOUT CHRISTMAS IS THE FOOD"









# LUNCH & DINNER

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

## TO START

#### Scottish Salmon

Smoked Salmon Terrine, Citrus Cured, Tartar, Pickled Sea Salad, Yuzu Dressing

#### Duo of Duck

Confit Duck and Pistachio Ballontine, Earl Grey Infused Breast, Toffee, Date and Armagnac Puree

#### Sussex Brie

Crispy Brie, Mulled Wine Gel, Compressed Cucumber, Candied Walnuts

## MAIN EVENT

## **Roast Christmas Turkey**

Pressed Leg Crumble, Duck Fat Fondant, Honey Roasted Baby Parsnips

#### Red Wine Braised Feather Blade of Beef

White Onion Tart Tatin, Horseradish Potato Terrine, Roasted Carrot Puree

#### Fillet of Stone Bass

Cauliflower Cream, Charred Gem, Pickled Wild Mushrooms, Parsley Oil

## Bubble and Squeak (V)

Croquettes, Poached Duck Egg, Brussel Sprout Leaves, Champagne Hollandaise

# Potato and Spinach Roulade

Charred Sprouting Broccoli, Baked Eringi Mushroom, Confit Shallot

## LASTING MEMORIES

#### Eggnog

Nutmeg Custard Tart, Christmas Pudding Ice Cream

#### 72% Dark Chocolate

Chocolate Mousse Cylinder, Salted Caramel, Honeycomb, Clementine's

## Pink Lady Apple

Caramelised Apple Terrine, Muscovado Crumble, Apple Cake, Cinnamon Ice Cream

#### **Mulled Wine Poached Fruits**

Soya Milk and Vanilla Puree, Vegan Meringue Kisses

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.

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# PRE-DINNER CANAPÉS

The Pre-Dinner Canapés package includes three choices (excluding VAT). £7.00 per person for three chef choice canapés | £10.50 per person for three items of your choice.

## SAVOURY

#### Pressed Ham Hock

Mulled Wine Gel, Brioche

Cold

# **Perking Confit Duck**

Cucumber Cup, Sesame Cold

# Salmon Rillette

Pumpernickel, Crème Fraiche  ${\it Cold}$ 

## Whipped Goats Cheese (V)

Red Onion Marmalade, Basil Cornetto

Cold

## Parmesan Shortbread (V)

Williams Pear, Colston Basset Cold

# Vegan Garden(V)

Maris Peer Skin, Caramelised Shallot Hummus, Mini Veg Crudities  ${\it Cold}$ 

#### Pressed Shoulder of Lamb

Jerusalem Artichoke, Savoy Cabbage *Hot* 

#### Poached Lobster

Shellfish Oil, Pickled Seaweed Hot

#### Smoked Haddock Tart

Poached Quail Egg, Champagne Hollandaise Hot

#### Arancini

Butternut Squash, Rosemary, Truffle Cream  ${\it Hot}$ 

## Tart Tatin (V)

Port Infused Baby Onion, Lemon Thyme  ${\it Hot}$ 

## SWEET

#### Salted Caramel

Golden Chocolate Cup ${\it Cold}$ 

# Festive Cake Pops

Christmas Cake, Marzipan

Cold

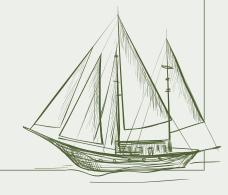
## **Mini Mince Pies**

Whipped Brandy Butter *Cold* 

Why not upgrade your package and add delicious canapés to your reception?



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# SMALL PLATES & BOWLS

The Small Plates & Bowls package includes five choices.

# SAVOURY

# Peppered Highland Venison

Pickled Red Cabbage, Puy Lentil Salad Cold

#### **Chalk Farm Trout**

Cured, Winter Beets, Horseradish Cold

# Tiger Prawn Cocktail

Plum Tomato Jelly, Avocado, Marie Rose  ${\it Cold}$ 

#### Mulled White Wine Poached Pear

Dolcelatte, Candied Walnuts, Endive  ${\it Cold}$ 

## **Turkey Ballontine**

Duck Fat Fondant, Sauté Sprout Leaves, Cranberries  ${\it Hot}$ 

#### Red Wine Braised Ox Cheek

Creamed Potato, Honey Roasted Roots, Kale Crisp  ${\it Hot}$ 

# Fish and Chips Cones,

Beer Battered Cod, Chips, Tartare Sauce

Hot

# Chestnut Penne Pasta Ragout (V)

Butternut Squash, Spinach, Sage Infused Veloute  ${\it Hot}$ 

# Mac n Cheese (V)

Wild Mushroom Macaroni Cheese,  ${\it Truffled Brioche Croutons}$   ${\it Hot}$ 

# SWEET

#### Cheesecake

Madagascan Vanilla Cheesecake Dome, Caramelised Oranges, Ginger Biscuits *Cold* 

## **Sticky Toffee Pudding**

Poached Quince, Spiced Custard

Hot

#### Rich Dark Chocolate Mousse

Honeycomb, Pecan Shortbread  ${\it Hot}$ 

#### **Festive Mess**

Vegan Meringues, Clementine's, Pomegranate, Almond Yoghurt  ${\it Cold}$ 







# FOOD STALLS

Bring the authentic Christmas market 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 Seasonal Fare and Christmas Market, and five items from the Winter Wonderland Garden.

# SEASONAL FARE

# WINTER WONDERLAND GARDEN

# CHRISTMAS MARKET

Roast Turkey Crown

Honey Glazed Ham

Sage, Apricot and Onion Stuffing

Smokey Bacon Chipolatas

Festive Vegetarian Wellington

**Duck Fat Roast Potatoes** 

Chestnut Brussel Sprouts

Caramelised Parsnips

**Buttered Winter Greens** 

Panettone

Stolen

Mini White Forest Gateaux

Rich Dark Chocolate Orange Logs

Christmas Pudding Brownies

Mince Pie Cupcakes

Baileys Cheesecake

Festive Mess Pavlovas

Chocolate Hazelnut Truffles

Lebkuchen Biscuits

Gingerbread Men

Candy Canes

Frankfurter

Bratwurst

Currywurst

Potato Dumplings

Sauerkraut

Raclette melted over Chips, Pickles and Beer Onions

Milk Buns

Mustard

Ketchup

Fried Onions

Warm Gluhwein





