



STAND-UP DINNER
AND DANCE



AMBER PACKAGE

- DRY HIRE -

Access to Lounge, Reception area, Private entrance, and Bar area

Event security

A dedicated manager and Kitchen supervisor for smooth operations

Kitchen facilities for your caterer

Up to 500 x banqueting chairs

Up to 40 x 5ft 5 round banqueting tables

Up to 6 x 6 ft. Banqueting tables

Onsite Car park for your guests

Cloakroom services

Corkage

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Pricing pertains to the Amber Lounge; a surcharge applies for the Amber Suite

The cost for the above is **£3,950**

EMERALD PACKAGE

- STAND UP CATERING AND VENUE HIRE -

Alternatively, we offer the attached catering packages, including kosher options.
Venue hire is complimentary with our in-house catering services!
Our catering consultant, Jason Millan, oversees these arrangements.

Attached Menu Cost:

Adults - £115
Kids - £55

** Prices and venue discounts based on a minimum of 100 adults and 50 kids; subject to VAT **

Price Includes:

Canape and Cocktail Reception
Three Course Menu as Above
Red and White Wine
Full Complement of Waiting Staff
Cutlery, Crockery, and Glassware
Linen
Soft drinks



SAPPHIRE PACKAGE

- PRODUCTION, DECORATION, STAND UP CATERING -

Alternatively, we offer the attached venue, catering and production packages.
Venue hire is complimentary with our in-house catering and production services!
Our catering consultant, Jason Millan, oversees the catering element with our production team
Outline events providing the below production.

Attached Menu and production Cost:

Adults - £135

Kids - £55

** Prices and venue discounts based on a minimum of 100 adults and 50 kids; subject to VAT **

Catering includes:

Canape and Cocktail Reception
Stand up buffet menu
Red and White Wine
Full Complement of Waiting Staff
Cutlery, Crockery, and Glassware
Linen
Soft drinks

Production includes:

Sound System
4 x moving heads
1 x DJ booth with mics
18 x cube seats
4 x coffee tables
4 x sofas
Black starlight to cover windows
Uplighting around venue
3m by 2m video wall
Staging
6 poseur tables
Black dance floor



RECEPTION

Upon arrival, our butlers will offer your guests trays of

Sparkling Wine

Selection of Cocktails (to include three from: Lychee Martini, Peach Bellini, Passion Fruit Mojito's, Old Fashioned, Pimms, English Country Garden, Watermelon Gin Fizz, Cosmopolitan, Raspberry Collins)

Fresh Fruit Juices – Mineral Waters

Mocktail Bar for the Children



Upon arrival of your guests our butlers will serve the following canapés

Canapés

Choice of 5 from:

Hot

Thai Lamb Burger with Chili Jam, Coriander and Thai Basil Pesto

Sesame Coated Chilli Beef Skewers

Beef Sate Served with Hot Mango Dip

Yakitori Chicken Served with Sweet Chilli Sauce

Herbed Chicken Goujons with Roasted Garlic Dip

Lamb Samosa Served with Fresh Green Chutney

Spicy Fish Goujons Served with Lemon Chive Dip

Teriyaki Salmon coated in Poppy Seeds Served with Creamy Teriyaki Sauce

Tandoori Chicken Served with Mango and Coriander Dip

Vegetable Samosa Served with Fresh Green Chutney

Oriental Spring Rolls Served with Sweet Chilli Sauce

Roasted Beef in Mini Yorkshire Pudding Served with Creamy Horseradish
and Micro Rocket Leaves

Selection of Mini Sliders (Mini Gourmet Burger)

Rib Eye Slider, Breaded Chicken Slider, Minted Lamb Slider

Salt Beef Served on Toasted Rye

Beef Kofta with Saffron Coriander and Parsley Dip

Lamb Kofta with Apricot Compote

Chicken Satay with a Crunchy Peanut Dip

Knotted Bamboo Skewers of Chicken Marinated in Balsamic Vinegar,
Olive Oil and Rosemary with Basil and Lime Dip

Deep Fried Chicken Goujons Dressed in Sweet Lime Chilli

Potato Latkas with Garlic & herb dip

Sesame Chicken Toast

Fish and Chips in Cones



Choice of 5 from:

Cold

Truffled Chicken Liver Mousse Profiteroles with Pistachio Crust and
Balsamic Red Onion Chutney

Mini Tortilla Wrap, Smoked Chicken with sun blushed tomatoes,
rocket salad topped with pesto

Peking Duck Pancakes with Spring Onion & Cucumber, brushed with Hoi Sin Sauce

Smoked Duck Quenelle with Apple Chutney on Croute

Baby Tomato and Avocado on a Skewer with a Balsamic Dressing

Smoked Duck Pate en Croute

Tortilla Chips with Guacamole Dip

Applewood Smoked Chicken and Sun Blushed Tomato Tapenade on Basil Croute

London Cured Salmon in Cucumber Cup infused with a burst of Lemon
Garnished with Dill

Smoked Salmon Roulade Topped with Caper Flower

Mediterranean Vegetables on a Crystal Skewer

Mini Chicken Caesar Wraps

Beetroot Salmon Tulips on Croute Garnished with Dill

Salmon Sashimi Served with a Spicy Lemon Sauce

Tuna Sashimi with Creamy Teriyaki Sauce and Roasted Sesame Seeds

Sea Bass Ceviche with Chilli, Lime and Spring Onion Served on a Chinese Spoon

Crunchy Vegetable Pancakes Served with Red Thai Dipping Sauce

Baby Bruschetta topped with Fresh Tomatoes and Basil

Yellow Fin Tuna with Creamy Wasabi and Pickled Ginger Garnished
with Micro Red Pak Choi

Selection of Hand Made Sushi



Food Stations

Choice of 3 from:

Smoked Salmon Station

Selection of Cured Fish

Dill Gravadlax

Beetroot Gravadlax

Wasabi & Ginger Gravadlax

Whole Sides of Lapsang Souchong Tea Smoked Salmon Carved by a Chef

Assorted Breads

Olives

Salt beef bar

Hot Salt Beef sliced by a Chef

Selection of Mustard & Pickles

Assorted Breads

Peking Duck Bar

Whole Ducks carved by our Chef
Thin Homemade Pancakes filled and rolled with Shredded Duck
& Cucumber strips served with Hoisin Sauce
All served on steamer baskets

Chinese Station

Sweet & Sour Chicken
Chinese Beef & Straw Mushrooms
Spring rolls
Seaweed
Stir Fry Vegetables & Noodles
Aromatic Duck Pancakes
Sweet & Sour Quorn (for vegetarians)

Tex Mex Bar

Chef Wrapping Fajitas
Burritos, Enchiladas and Tacos
With Shredded Beef, Chicken and Roasted Vegetables
Salsa, Guacamole and 'Sour Cream' Available

Pie Bar

A variety of Pies with fillings to include
Chicken and Leek
Vegetable
Beef and Onion

Noodle Bar

Chicken Chow Mein

Beef Chow Mein

Sweet and Sour Chicken with Udon Noodles

Chinese Vegetable Noodles

American Diner Bar

Hot Dogs & Mini Sliders

Honey and Mustard Chicken Sausages & Chicken Wings

French Fries

Corn on the Cob

Israeli Station

Lamb Shawarma

Chicken Shishlik

Beef Kofta

Falafel

Israeli Salad

Red Cabbage

Roasted Cauliflower and Tehina

Humous

Matbucha

Aubergine Dip

Tehina

Pickled Cucumber

Pitta Bread – Laffa Bread

Chillies - Harif

Salad Bar

Glass Noodles with Salmon, Lime & Mint with a Sweet Chilli Dressing

Middle Eastern Tabbouleh

Char grilled Aubergine & Roasted Tomato with a Balsamic Vinegar Dressing

Blistered Cherry Tomatoes with Rocket, Pine nuts & Artichokes

Baby Gem Lettuce with Avocado & Croutons with a Caesar Dressing

Beetroot, Courgette & Pine Nut with a Lemon Dressing

Sushi Station

Salmon & Tuna Sashimi with Chefs Oriental Sauce

Salmon & Avocado California Rolls

Salmon Maki, Tuna Maki

Tuna & Cucumber Inside Out Rolls

Assorted Vegetable Maki Rolls

Fish Nigiri

Served with Pickled Ginger, Wasabi & Soy Sauce

Tostadita Bar

Crisp Tortillas with a Variety of Toppings:

Seared Fillet of Beef with Recado de Bistec Marinade and Coriander Salsa Verde

House Cured Salmon, Soy, Black Sesame and Avocado

Roasted Cord with Yellow and Red Peppers with Chipotle and Tomato

'Wagamama Style' Bar

Chicken Katsu Curry with Jasmine Rice

Butternut Katsu Curry with Jasmine Rice

Chicken Ramen

Vegetarian Yaki Soba

Dessert Canapés

Choice of 5 from:

- Mandarin Mousse with Sesame biscuit
- Selection of French Macaroons
- Tiramisu served in Espresso Cups
- Bread and Butter pudding rounds with Crème Anglaise
- Sticky Toffee Pudding served with a Caramel Sauce
- Chocolate & Orange Mousse
- Deep chocolate and Caramel Mousse on a Praline Biscuit
- Vanilla Crème Brûlée
- Caramelized Lemon Tart
- Chocolate & Raspberry Tart
- Passion Fruit Brulee served in a Chinese Spoon
- Double Chocolate Mousse Shot topped with Honeycomb Crumbs
- Exotic Fruit Skewers
- Upside Down Rhubarb & Apple Crumble
- Pecan Pie
- Chocolate Brownie Bites
- Mojito Ice Lolly's
- Mini Summer Puddings
- Filled Profiteroles
- Mini Rocky Roads
- Mini Chocolate Dipped Doughnuts
- Mini Sugared Doughnuts

For the Children

Ice Cream/Knickerbocker Glory Bar

Price Includes

Canape and Cocktail Reception

Three Course Menu as Above

Full Bar Open all Night

Red and White Wine

Full Complement of Waiting Staff

Cutlery, Crockery and Glassware

Linen





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Banqueting & Events Manager



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