

The Chapel Bar

Est. 1999

Christmas 2017

Information brochure

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Index:

Minimum Spends	2
Packages	3 - 4
Canapés	5 - 8
Bowl Food	9
Buffets	10 - 11
Formal Dining	12 - 13

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Minimum Spends

Minimum spend Sunday to Wednesday

Saloon Bar from £1 800

Terrace Bar from £1 000

Minimum spend Thursday to Saturday

Saloon Bar from £6 000

Terrace Bar from £2,000

The Chapel Bar do not charge Hire Fees and instead work on Minimum Spends to offer our guests the best value for money and greatest flexibility. This brochure contains a variety of menus to assist you in planning your event and also offers you a selection of packages to suit a variety of budgets.

In all events your party will have exclusive use of The Saloon, The Terrace Room or both for a lunch event from 11.00 or for an evening event until 03.00 with later closing times possible. Each space has a fully stocked bar, separate toilets, professional sound system and undercover smoking area. Please note that all pre ordered food and reception drinks would be subject to a 12.5% service charge and VAT.

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Packages

Number One

£40 per person*

Complimentary glass of prosecco and two canapés on arrival

Canapé Menu 1 and Sweet Canapés

Complimentary 6 hour DJ set

Complimentary Coat Check

Number Two

£45 per person*

Complimentary glass of prosecco and two canapés on arrival

Plated Buffet Menu 1 OR Bowl Food

Complimentary 6 hour DJ set

Complimentary Coat Check

Number Three

£55 per person*

Complimentary glass of prosecco and two canapés on arrival

Sit Down Menu 1

Complimentary 6 hour DJ set

Complimentary Coat Check

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Est. 1999

Number Four

£80 per person*

Complimentary glass of prosecco and two canapés on arrival

Any 1 canapé menu or any 1 plated buffet menu or Bowl Food or Sit Down Menu 1

Unlimited house beer (draught and bottled), house wine and soft drinks (5 hours maximum or an additional £16 per head for each additional hour of unlimited bar)

Complimentary 6 hour DJ set

Complimentary Coat Check

Number Five

£99 per person*

Complimentary glass of prosecco and two canapés on arrival

Any 1 canapé menu or any 1 plated buffet menu or Bowl Food or any 1 Sit Down Menu

Unlimited house spirits & mixers, selection of cocktails, house beer (draught and bottled), house wine and soft drinks (5 hours maximum or an additional £16 per head for each additional hour of unlimited bar)

Complimentary 6 hour DJ set

Complimentary Coat Check

The Chapel can also arrange entertainment for your event including:

DJs

Comedians

Magicians

Musicians & Bands

Tribute acts

Karaoke

Party photo booths

Vodka Luge

Caricature artists

* All Packages are subject to minimum 50 guests and excludes VAT and 12.5% service charge

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Canapés

Menu One

£17 per person

(6 canapes each)

Please make 3 cold and 3 hot selections

Cold

Tomato and basil bruschetta (V)

Goat's cheese and caramelised red onion tartlets (V)

Smoked salmon and cream cheese blinis

Fresh pear and Stilton wrapped in Parma ham spoons

Mini Yorkshire Puddings with rare sirloin, parmesan, horseradish

Hot

Baked Stilton tartlets (V)

Mini jacket potatoes, sour cream and chives (V)

Chicken Satay

Sausages wrapped in bacon, honey mustard

All prices are + VAT @ 20% and service charge @ 12.5%

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Est. 1999

Menu Two

£20 per person
(7 canapes each)

Please make 3 cold and 4 hot selections

Cold

Goat's cheese and caramelised red onion tartlets (v)
Smoked salmon and cream cheese blinis, salmon roe
Salmon pate and pickled cucumber on crostini
Fresh pear and Stilton wrapped in Parma ham spoons
Asian crispy duck salad spoons

Hot

Baked Stilton tartlets (v)
Wild mushroom, parmesan and gnocchi spoons (v)
Brie and cranberry tartlets (v)
Artichoke tartlets, crab
King prawn and chorizo skewers
Sausages wrapped in bacon, honey mustard
BBQ pulled pork and slaw spoon
Chili beef chilli, mac and cheese

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Menu Three

£25 per person
(8 canapes each)

Please make 4 cold and 4 hot selections

Cold

Goat's cheese and caramelised red onion tartlets (v)

Vietnamese rice paper rolls, sweet chili sauce (v)

Salmon paté and pickled cucumber on crostini

Smoked salmon and cream cheese blinis, salmon roe

Prawn cocktail

Turkey and cranberry spoons

Beef carpaccio, rocket, Parmesan and black truffle

Hot

Baked Stilton tartlets (v)

Wild mushroom, parmesan and gnocchi spoons (v)

Brie and cranberry parcels (v)

Seared scallop and black pudding crumb

King prawn and chorizo skewers

Sausages wrapped in bacon, honey mustard

Mini Beef Wellington

BBQ pulled pork and slaw spoon

Chili beef brisket, mac and cheese

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Sweet Canapés

£6 per person

Please make 1 cold and 1 hot selections

Cold

Chocolate orange mousse, peanut brittle

Macaroons

Tiramisu

Hot

Mince pies, brandy cream

Christmas pudding with brandy cream

Mini chocolate brownies, salted caramel

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Bowl Food

Menu One

£20 per person

*Please select 4 bowls - 2 hot and 2 cold or 2 desserts
Additional bowls are charged at £5 each*

Cold

Giant couscous, roast root vegetables, goat's cheese & rocket (v)

Chickpea, chili-roast butternut squash & baby spinach salad (v)

Sicilian caponata, flat bread (v)

Prawn cocktail

Asian crispy duck salad

Hot

Butternut squash tortellini, parmesan (v)

Wild mushroom and spinach gnocchi (v)

Fish and chips, tartar sauce

Chicken, chorizo and chickpea stew

Sausage and mash, onion gravy

American cheese burger

New York hot dog, sauerkraut and mustard

BBQ pulled pork and slaw slider

Chili beef chilli, mac and cheese

Dessert

Chocolate orange mousse, sesame brittle

Madagascan vanilla ice cream, chocolate sauce, cranberry and walnut crumble

Christmas pudding with brandy cream

All prices are + VAT @ 20% and service charge @ 12.5%

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Buffets

Menu One

£22.50 per person

Minimum 30 guests

Roast Norfolk black turkey with pork, sage and onion stuffing

OR

Slow roast pork belly and crackling

Sausages wrapped in bacon

Rosemary roast potatoes

Winter greens

Wild mushroom and goat's cheese tart (v)

Winter root vegetable salad, feta and mint (v)

Christmas pudding with brandy cream

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Est. 1999

Menu Two

£27.50 per person

Minimum 30 guests

Roast Norfolk black turkey with pork, sage and onion stuffing

OR

Slow roast pork belly and crackling

Sausages wrapped in bacon

Rosemary roast potatoes

Honey roast parsnips

Steamed salmon with gremolata

Gnocchi with wild mushroom and parmesan (v)

Salad of fine beans, shallots, walnuts and pecorino (v)

Chocolate orange mousse, peanut brittle

All prices are + VAT @ 20% and service charge @ 12.5%

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Formal Dining

Menu One

£35 per person

Minimum 30 guests

Please choose 2 dish options for each course

Spiced carrot soup, parmesan crostini (v)

Wild mushroom, goat's cheese and rocket tart

Potted salmon, sourdough toast and cornichons

Roast Norfolk black turkey with pork, sage and onion stuffing, sausages wrapped in
bacon

Salmon with mussels, lemon and capers

Pumpkin tortellini with toasted pine nuts rocket and parmesan

*All dishes served with roast potatoes, honey glazed parsnips and winter greens

Chocolate orange mousse, sesame brittle

Christmas pudding with brandy cream

Madagascan vanilla ice cream, chocolate sauce, cranberry and walnut crumble

All prices are + VAT @ 20% and service charge @ 12.5%

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Menu Two

£40 per person

Minimum 30 guests

Please choose 2 dish options for each course

Roast pumpkin soup with sage, Parmesan crouton (v)

Smoked salmon parfait, Asian slaw, sourdough crisp

Crab and saffron tart, mixed leaves

Free range Norfolk black turkey with pork, sage and onion stuffing

Fillet of venison with wild mushroom jus

Tuscan fisherman's stew

Wild mushroom gnocchi pasticci

*All dishes served with roast potatoes, honey glazed parsnips and winter greens

Chocolate fondant with pistachio ice cream

Christmas pudding with brandy cream

Stilton, homemade pear chutney served with crackers

All prices are + VAT @ 20% and service charge @ 12.5%