

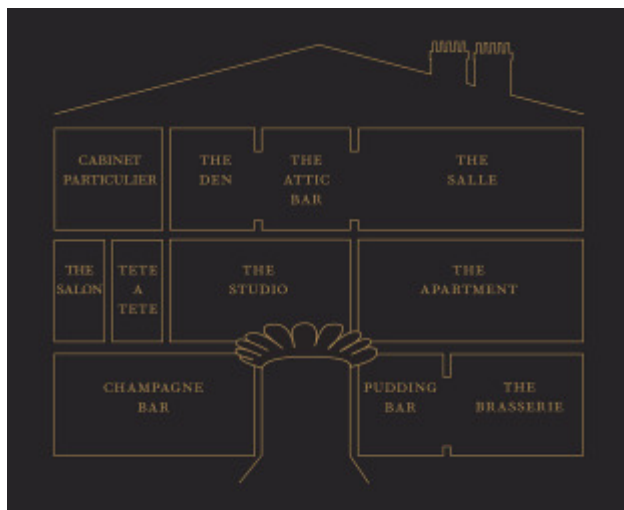
KETTNER'S

Christmas Events Pack



Originally opened in 1867, Kettner's is one of the oldest venues in London's theatre land and has a long and colourful history of hosting show-stopping events. Its soirées, gatherings and parties are legendary. In its heyday it was the preferred hang-out of regulars including King Edward VII and his mistress Lillie Langtry, Oscar Wilde, Agatha Christie and Bing Crosby.

Our House is Your Home...



Today, Kettner's seven gorgeously elegant private rooms can be booked for a wide range of Christmas events, from corporate lunches, dinners and standing receptions, to more intimate family celebrations. Each room is adaptable in its uses and there is a space to fit every budget. With rooms that can hold between two and 200 people, let Kettner's house be your home for your festive celebrations.



Kettner's Private Rooms

Kettner's two largest Events spaces have distinctive personalities, The Apartment and the Salle De Fête.

The Apartment

The Apartment has a colourful history and a members club feel with a secret entrance on Greek Street. The Apartment was where Edward VII entertained his mistress Lillie Langtry and during Oscar Wilde's three year residence he was arrested here many times! The space draws inspiration from a French film director's lair with wooden panelled walls, comfy 'casting' couches and a bespoke drinks cabinet. The space is perfect for parties and can be used for a seated dinner or a drinks party with a band, DJ, or our grand piano can be hired for the room.

Capacities:
70 Seated
100 Standing



The Salle De Fête

The Salle De Fête has an elegant penthouse feel on the second floor at the top of our house. It comprises three open spaces of The Salle, The Attic Bar and The Den. It's perfect for any large gathering where a free flow of space is required. The light and airy rooms are hugely adaptable and can be styled in a variety of ways.

Capacities:
55 seated in The Salle
160 standing



Private Rooms for Meeting and Dining

Kettner's Private Dining Rooms have been lovingly restored and given a fresh twist. Each room has an elegant feel and all are multi-purpose.

All rooms include: A dedicated waiter, Wi-Fi, IDSL Lines, Conference Facilities, Plasma screens on request.

The Studio

Situated on the first floor, The Studio is an impressive space with an original fireplace and chic French furniture. The space can also be divided into two smaller rooms. The Studio can also be sold with The Apartment if your event requires two distinct areas.



Capacity 40 seated 50 standing

Split Room 18 seated 25 standing

Cabinet Particulier



Situated on the second floor

Capacity 18 seated 30 standing

The Salon



Situated on the first floor

Capacity 10 seated

Tête-à-Tête



Situated on the first floor

Capacity 12 seated





Festive Menu

Groups of up to 25 – Can order on the day from the entire menu

Groups of 26 or more – Must pre-order from the menu at least seven days before the event or choose one option per course for the entire group.

All parties will be served a selection of vegetables for the table.

£47.50 per person

Starters

Spiced Butternut Squash Soup
Severn & Wye Smoked Salmon, Potato Pancake, Sweet Dill Mustard
Baked Goats Cheese, Beetroot Chutney, Chicory and Walnut Salad
Pressed Terrine of Duck Confit & Foie Gras, Apple Chutney

Mains

Roast Norfolk Bronze Turkey, Roast Potatoes, Brussel Sprouts, Baby Carrots and all the Trimmings
Roast Winter Vegetable Tart, Parsley Sauce
Pan fried Halibut, Tomato and Courgette Tian, Saffron Cream
Sirloin of Beef, Horseradish Mash, Wild Mushrooms and Shallot Jus

Desserts

Christmas Pudding, Brandy Butter
Mincemeat Crackers, Winter Warmer Ice Cream
White Chocolate and Cranberry Cheesecake
Cranberry and Clementine Sorbet

Petits Fours

Homemade Mince Pies
Tea or coffee

On all menus dietary requirements can be catered for.
All menu items are subject to availability and are subject to change.
Prices are inclusive of VAT, a 12.5% discretionary service charge will be added to your bill.



Standing Receptions

Festive Canapés

£2.50 per piece or

3 at £7.00 5 at £11.50 10 at £23.00 15 at £35.00

Meat

Smoked Duck Breast, Cranberry and Ginger Compote, Crostini
Mini Turkey, Stuffing and Cranberry Baps
Roast Rare Beef, Yorkshire Pudding, Onion Gravy, Horseradish

Fish

Smoked Salmon Blinis, Sweet Dill Mustard
Beetroot Rosti, Smoked Trout, Horseradish Mousse
Mini Baked New Potatoes Smoked Salmon, Sour Cream and Caviar

Vegetarian

Goat's Cheese, Red Onion and Cranberry Marmalade Tart
Smoked Aubergine, Sundried Tomato Fritters

Substantial Canapés £3.95 per piece

Kettner's Cheeseburger
Fish and Chip Cones
Chicken Cordon Bleu
Roasted Vegetable Tarts (V)
Smoked Aubergine, Sundried Tomato Fritters (V)

Bowl Food £5.95 per bowl

Fisherman's Pie
Beef Bourguignon, Creamed Mash
Coq Au Vin
Duck Confit, Braised Lentils
Saffron Risotto

Dessert Canapés £2.50 per piece

Lemon Tarts
Fruit Skewers
Chocolate Truffles

On all menus dietary requirements can be catered for.
All menu items are subject to availability and are subject to change.
Prices are inclusive of VAT, a 12.5 % discretionary service charge will be added to your bill.





Festive Beverages

Champagne

	Bottle
Baron de Marck NV	£48.00
Jacquart Mosaïque NV	£60.00
Pierre Gimmonet 1er Cru, Blanc de Blancs	£68.00
Bollinger, Special Cuvée	£85.00
Gobillard Rosé	£60.00
Laurent Perrier, Rosé Brut NV	£110.00
Prosecco, Stelle d'Italia NV	£25.00

Festive Cocktails

	Glass
Vanilla Spice , Vanilla Vodka, Fiery Ginger Beer, served long over ice	£7.00
Holly Berry , Mixed Winter Fruits, Rum and Winter Spice served long over ice	£7.00
Sleigh Martini , Gin, shaken with Raspberry, Lime and Cranberry Juice	£7.00
Spiced Berry Bellini , Spiced Winter Berries topped with Prosecco	£8.00
Almond & Pear Bellini , Amaretto and Pear topped with Prosecco	£8.00
Apple & Cinnamon Bellini , fresh Apple, Cinnamon Syrup, topped with Prosecco	£8.00

White Wine

	Bottle
Viura 2009 , Campo Nuevo, Spain	£18.00
Pinot Grigo 2009 , Veritier da Veneto, Italy	£23.00
Sauvignon Blanc 2010 , Klein Steenberg, South Africa	£25.00
Chardonnay 2010 , Dowie Doole Spitting Spiter, Australia	£25.00
Sauvignon Blanc 2010 , The Frost Pocket, New Zealand	£30.00
Chablis 2008 , Domaine de Vauroux, France	£40.00

Red Wine

	Bottle
Tempranillo 2009 , Campo Nuevo, Spain	£18.00
Shiraz Reserve 2009 , Tooma River, Australia	£23.00
Merlot/Cabernet Sauvignon 2010 , Klein Steenberg, South Africa	£25.00
Pinot Noir 2009 , Les Templiers, France	£25.00
Rioja 2009 , Montelciego Vendima Seleccionada, Spain	£30.00
Pinot Noir 2010 , Corralillo, Matetic Vineyards, Chile	£40.00

Rosé Wine

	Bottle
Pinot Grigio Blush , 2010 IGT de L'Herault, La Lande, France	£22.00

Other Drinks

Kronenbourg	£4.00
Viru	£4.50
Lefte	£5.00
House Spirits and Mixers	From £8.00
Belu , Sparkling and Still Mineral Water	£4.00
Sodas , Coke, Diet Coke, Lemonade	£2.50
Fresh Juice , glass	£3.00
Fresh Juice , 1 litre jug	£15.00

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Kettner's Events Festive Drinks Packages

All Packages Priced Per Person

Seated Lunches and Dinners

Package 1 £25.00

Festive cocktail on arrival
A selection of house wines

Package 2 £32.50

Glass of champagne on arrival
A selection of premium wines

Package 3 £37.50

Glass of champagne on arrival
A selection of deluxe wines

All seated packages are based on one bottle of wine per person

Standing Receptions

Package 1 £60.00 (4 hour event)

Festive cocktail on arrival
A selection of house wine
Beer
Soft drinks

Package 2 £75.00 (5-6 hour event)

Glass of champagne on arrival
A selection of premium wine
Beer
Soft drinks

Package 3 £90.00 (5-6 hour event)

Glass of champagne on arrival
A selection of deluxe wine
House spirits and mixers
Beer
Soft drinks

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Prices are inclusive of VAT, a 12.5% discretionary service charge will be added to your bill.





Room Capacities

Room Name	Capacity (max)	Theatre	Seminar	Boardroom	U Shape	Dining	Reception
The Apartment	100	80	60	40	50	70	100
Salle de Fête (includes The Salle, Attic Bar & Den)	160	60	50	30	40	55	160
The Salle	80	60	50	30	40	55	80
The Attic Bar	50	-	-	-	-	-	50
The Den	30	25	25	20	25	24	30
The Studio	50	50	-	14	-	40	50
Studio A	25	-	-	-	-	18	25
Studio B	25	-	-	-	-	18	25
Cabinet Particulier	25	25	-	14	14	18	30
Tête-à-tête	12	-	-	-	-	12	-
The Salon	-	-	-	-	-	10	-

Room Dimensions

Room Name	Length (metres)	Width (metres)	Height (metres)
The Apartment	10	6	3
Salle de Fête (includes The Salle, Attic Bar & Den)			
The Salle	7	6	2
The Attic Bar	4	7	3
The Den	6	4	3
The Studio	11	4	3
Studio A			
Studio B			
Cabinet Particulier	5	4	3
Tête-à-tête	5	4	3
The Salon	6	4	3

We have a selection of AV equipment available; please ask a member of our Events team for more information.



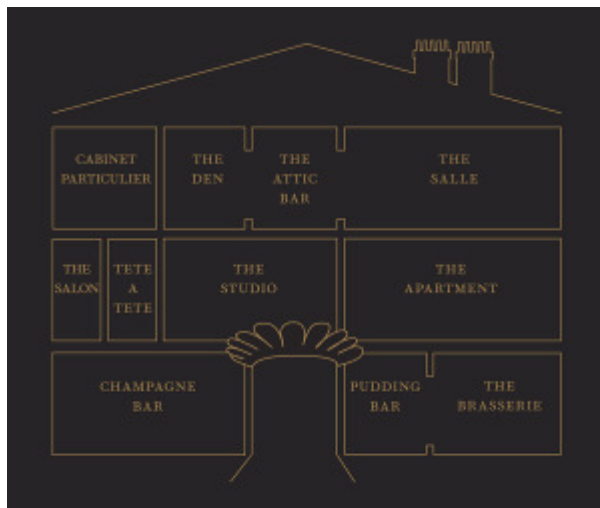
KETTNER'S

Events Pack



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Our House is Your Home...



Today, Kettner's seven gorgeously elegant private rooms can be booked for parties, premieres, launches, weddings, private breakfasts, lunches and dinners, meetings, pitches, training, interviews and more. Each room is adaptable in its uses and there is a space to fit every budget. They can individually hold between two and 200 people. Even better, the entire building can be hired out for an opulent event for 500 guests.

Kettner's Private Rooms

Kettner's two largest Events spaces have distinctive personalities, The Apartment and the Salle De Fête.

The Apartment

The Apartment has a colourful history and a members club feel with a secret entrance on Greek Street. The Apartment was where Edward VII entertained his mistress Lillie Langtry and during Oscar Wilde's three year residence he was arrested here many times! The space draws inspiration from a French film director's lair with wooden panelled walls, comfy 'casting' couches and a bespoke drinks cabinet. The space is perfect for parties and can be used for a seated dinner or a drinks party with a band, DJ, or our grand piano can be hired for the room.

Capacities:
70 Seated
100 Standing



The Salle De Fête

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55 seated in The Salle
160 standing



Private Rooms for Meeting and Dining

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All rooms include: A dedicated waiter, Wi-Fi, IDSL Lines, Conference Facilities, Plasma screens on request.

The Studio

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Capacity 40 seated 50 standing

Split Room 18 seated 25 standing

Cabinet Particulier



Situated on the second floor

Capacity 18 seated 30 standing

The Salon



Situated on the first floor

Capacity 10 seated

Tête-à-Tête



Situated on the first floor

Capacity 12 seated





Menus

Executive Chef, Winston Matthews has created Events menus that showcase his Modern European Brasserie style food.

Lunch and Dinner

Groups of up to 25 – Can order on the day from the entire menu

Groups of 26 or more – Must pre-order from the menu at least seven days before the event or choose one option per course for the entire group.

Set Menu

£35 per person

Starter

Beetroot Cured Salmon, Lemon Crème Fraîche
Buffalo Mozzarella, Olive Tapenade, Rocket (V)
Chicken Liver Parfait, Crispy Bread

Main Course

Crispy Fillet of Sea Bass, Ratatouille, Rocket and Tapenade
Beef Bourguignon, Mashed Potato
Breast of Cumbrian Chicken, Rosti Potato, Braised Leeks, Girolles
Homemade Roasted Butternut Squash Ravioli, Toasted Almond Dressing (V)

Dessert

Strawberry Pavlova
Crème Brûlée
Chocolate and Amaretti Torte

Our chef is happy to create bespoke menus upon request

On all menus dietary requirements can be catered for.
All menu items are subject to availability and are subject to change.
Prices are inclusive of VAT, a 12.5% discretionary service charge will be added to your bill





Canapé Menu

Lunch and Dinner Canapés

£2.50 per piece or

3 at £7.00 5 at £11.50 10 at £23.00 15 at £35.00

Meat Selection

Beef Carpaccio, Wild Mushrooms, Truffle Dressing, Crostini
Parma Ham, Pear, Dolcellatte, Rocket, Black Olive Shortbread
Chorizo Choux Buns, Manchego Cream
Honeyed Mustard Bayonne Ham, Palmiers
Quails Scotch Egg
Roast Rare Beef, Yorkshire Pudding, Onion Gravy, Horseradish
Mini Cheeseburgers

Fish Selection

Mini Baked Potatoes, Smoked Salmon, Caviar and Sour Cream
Tuna Tartare, Crème Fraîche, Keta Caviar
Smoked Salmon Blinis, Sweet Dill Mustard
Kettners Prawn Cocktail, Gem Leaves, Marie Rose Dressing
Beetroot Rosti, Horseradish Mousse, Smoked Trout
Seared Baby Scallop, Pea and Mint Puree, Chorizo Oil
Mini Fish and Chips

Vegetarian

Rosemary and Black Olive Shortbread, Glazed Goats Cheese
Smoked Aubergine, Sundried Tomato Fritters
Chick Pea Cake, Rose Petal Mayonnaise
Goat's Cheese Tart

Substantial Canapés £3.95 per piece

Kettner's Cheeseburger
Fish and Chip Cones
Chicken Cordon Bleu
Roasted Vegetable Tarts (V)
Smoked Aubergine, Sundried Tomato Fritters (V)

Bowl Food £5.95 per bowl

Fisherman's Pie
Beef Bourguignon, Creamed Mash
Coq Au Vin
Duck Confit, Braised Lentils
Saffron Risotto

Dessert Canapés £2.50 per piece

Lemon Tarts
Fruit Skewers
Chocolate Truffles

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Breakfast Menu

All items priced per person

Fresh Fruit Skewers £3.50
A Selection of Pastries £3.50
Bacon Rolls £3.50
Smoked Salmon and Cream Cheese Bagels £3.50
Scotch Pancakes with Berries and Maple Syrup £3.50
Eggs Benedict £8.50
Eggs Florentine £8.50
Eggs Royale £8.50
Smoked Salmon and Scrambled Eggs on Toast £8.50
Full English; Bacon, Eggs, Sausages, Black Pudding, Tomato and Fried Bread £10.50
Fresh Fruit Platter £15 (serves 6)

Breakfast Canapés

£2.50 per piece

Fruit Skewers
Granola and Yoghurt Shots
Smoked Salmon and Cream Cheese Bagels
Eggs Benedict
Eggs Florentine
Eggs Royale

Breakfast Package

£18 per person

A selection of pastries, your choice of four breakfast canapés and unlimited fresh fruit juice, tea and coffee.

Meeting Requirements

Tea/Coffee and Biscuits £3.50 per person
Tea/Coffee £2.75 per person
Bottled Water £4.00
Selection of Juices £15.00 per jug

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Buffet Lunches

Ploughman's Menu

£18 per person

Honey Roast Ham
Kirkham's Lancashire Cheese
Keen's Cheddar
Scotch Eggs
Sausage Rolls
Garden Salad
Potato Salad
Coleslaw
Radishes, Home-Pickled Onions, Mustards, Piccalilli
Fresh Bread

Bakewell Tart and Clotted Cream

Buffet Menu

£35 per person

Whole dressed Salmon
Roast Sirloin of Beef (served hot or cold)
Roast Fig and Buffalo Mozzarella Salad
Chargrilled Mediterranean Vegetables
Cous Cous Salad
Potato Salad

Profiteroles
Selection of Homemade Tarts

Afternoon Tea Canapés

£2.50 per piece

Dainty Sandwiches
Mini Scones with Jam and Cream
Mini Raspberry Pavlova
Bakewell Tart
Mini Victoria Sponge
Mini Chocolate Eclairs
Mini Lemon Tart

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Events Beverages

Champagne

	Bottle
Baron de Marck NV	£48.00
Jacquart Mosaïque NV	£60.00
Pierre Gimmonet 1er Cru, Blanc de Blancs	£68.00
Bollinger, Special Cuvée	£85.00
Gobillard Rosé	£60.00
Laurent Perrier, Rosé Brut NV	£110.00
Prosecco, Stelle d'Italia NV	£25.00

Cocktails

	Glass
Bellini, with peach purée & crème de pêche	£8.50
Kir Royal, with crème de cassis	£8.50
Elderflower Swing, Hendricks gin, elderflower cordial, cloudy apple juice	£6.95
Mojito, Bacardi rum, sugar, lime juice, sparkling water, fresh mint	£8.50
Cosmopolitan, Russian Standard Vodka, Cointreau, cranberry juice, lime	£8.50
Kettner's Pimms, Bombay Sapphire Gin, Pimms, Ginger Ale, Fresh Fruit	£8.00

White Wine

	Bottle
Viura 2009, Campo Nuevo, Spain	£18.00
Pinot Grigo 2009, Veritier da Veneto, Italy	£23.00
Sauvignon Blanc 2010, Klein Steenberg, South Africa	£25.00
Chardonnay 2010, Dowie Doole Spitting Spiter, Australia	£25.00
Sauvignon Blanc 2010, The Frost Pocket, New Zealand	£30.00
Chablis 2008, Domaine de Vauroux, France	£40.00

Red Wine

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Tempranillo 2009, Campo Nuevo, Spain	£18.00
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Rosé Wine

	Bottle
Pinot Grigio Blush, 2010 IGT de L'Herault, La Lande, France	£22.00

Other Drinks

Kronenbourg, Beer	£4.00
Viru, Beer	£4.50
Leffe, Beer	£5.00
House Spirits and Mixers	From £8.00
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Sodas, Coke, Diet Coke, Lemonade	£2.50
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Fresh Juice, 1 litre jug	£15.00

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The Den	30	25	25	20	25	24	30
The Studio	50	50	-	14	-	40	50
Studio A	25	-	-	-	-	18	25
Studio B	25	-	-	-	-	18	25
Cabinet Particulier	25	25	-	14	14	18	30
Tête-à-tête	12	-	-	-	-	12	-
The Salon	-	-	-	-	-	10	-

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Studio A			
Studio B			
Cabinet Particulier	5	4	3
Tête-à-tête	5	4	3
The Salon	6	4	3

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