

THE MAYFAIR PACKAGE

Neighbouring Il Bottaccio, Mayfair is an attractive district which boasts some of Great Britain's most exclusive property and shopping. Mayfair was so called after the fortnight long "May Fair" which took place from 1686. The fortnight long annual fair was said to sell fine produce at highly competitive prices. With this in mind our first wedding package is the Mayfair package.

Total Package price £21,000

(Based on 100 guests, price excludes service and VAT)

Additional Guests charged at £195 per person

Room hire

Elegant one hour Reception in Club Gallery with Prosecco and a Choice of 4 canapés

Seated 3 course meal

DJ with PA system for disco including Parquet dance floor

Unlimited Drinks (Beer, House Wine & Soft)

Lighting – Up lighters, coloured to complement your flowers

White Perspex finish Bar

Three Poser tables

Cake knife, stand and table

Table setting & Linen

Security

Cloakroom attendant

Cleaning

Rubbish removal

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Starters
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Vine ripened tomato and basil tart fine with rocket salad herb oil

Crab and crayfish salad with lemon crème fraiche and baby leaves, rosemary wafer

Parma ham, Parmesan dusted rocket with summer truffle honeyed figs and virgin olive oil

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Mains
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Corn fed chicken with soft herb mash, Portobello mushroom with basil pesto, sweet potato crisp, rocket oil

Risotto primavera with Parmesan crisp and rocket salad

Brown sugar duck with shallots, pearl barley pistachios, orange and watercress salad and a wine jus

Ocean perch infused with lemon leaf, ratatouille, crushed new potatoes and saffron cream

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Puddings
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Petit pot of chocolate with a crushed raspberry cream, brandy snap curl.

Mini cinnamon sugar doughnuts with lemon lime dipping curd

Rhubarb crumble pot with elderflower ice cream and short bread finger

THE KNIGHTSBRIDGE PACKAGE

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Knightsbridge is a cosmopolitan byword for wealth, taste and discernment. Centrally located in the city of Westminster in the heart of Belgravia the home of London's social elite, Knightsbridge provides an oasis of haute couture calm within Britain's capital city, effortlessly attracting the elite, the royal and the celebrated from all over the globe. A stones throw from Il Bottaccio; Knightsbridge was our inspiration for our second package. The Knightsbridge package offers grandeur, sophistication and affordability. Please see below for what this fantastic package includes.

Total Package price £25,000

(Based on 100 guests, price excludes service and VAT)

Additional Guests charged at £230 per person

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Room hire

Elegant one hour Reception in Club Gallery with Prosecco and a Choice of 6 canapés

Seated 4 course meal

DJ with PA system for disco including Black & White dance floor

Unlimited Drinks (Beer, House Wine, Spirits & Soft)

Lighting – Up lighters, coloured to complement your flowers

Pinspot Lighting

Cake knife, stand and table

Table setting & Linen

Mirrored Perspex finish Bar

Three Poser tables

Security

Cloakroom attendant

Cleaning

Rubbish removal

Starters

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Selection of 6 canapés from our menus can we suggest 3 hot 3 cold

Lemon pepper Smoked salmon with red radish, sugar snap, rocket and grapefruit salad with rye wafer

Saffron pear & dolcelatte tart dusted with walnut and a rocket and radicchio salad with lemon oil

Chargrilled artichoke, bocconcini, balsamic red onion salad with minted baby potatoes and a parmesan tuile

Cherry tomato tart tatin with goats cheese and red wine syrup

Beef carpaccio, rocket, pear and Parmesan salad with black pepper oil

Crab and crayfish salad with lemon crème fraiche and baby leaves, rosemary wafer

Mains

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Pan seared John Dory herb with baby new potatoes, wilted spinach, button mushrooms and sage butter

Saffron and lemon thyme risotto, courgette wrapped asparagus with a sun dried tomato salsa

Parmesan chicken with basil mash, plum tomatoes, black olive oil

Roasted sea bass with a globe artichoke, serrano crisp, wilted spinach & herb oil

Aged Sirloin with bitter leaf and sweet shallot salad chunky chips Béarnaise /or cafe de Paris butter

Salmon fillet with king prawns, lardons with a chervil mash, baby leeks and vanilla butter

Juniper berry dusted lamb with apple mint mash, leeks wrapped with pancetta and a red wine jus

Puddings

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Citrus Brulee with gin and tonic sorbet, lavender dusted short bread

Classic lemon lime tart with raspberry sorbet & chocolate

Petit pot of chocolate with a crushed raspberry cream, brandy snap curl.

Mini cinnamon sugar doughnuts with lemon lime dipping curd

Gooseberry fool with lemon thins & a chocolate tuile

Rhubarb crumble pot with elderflower ice cream and short bread fingers

A selection of award winning English cheeses with home made apple chutney, figs, wafers and crackers

THE BELGRAVIA PACKAGE

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Developed from the 1820s, Belgravia is characterised by grand terraces of white stucco houses and is focused on the Belgrave Square and Eaton Square. It was one of London's most fashionable residential districts from the beginning, and remains so to this day. It is a relatively quiet district in the heart of London, contrasting with iconic landmarks & prestigious hotels. The Il Bottaccio Belgravia package has been designed to include both luxury and sophistication. From Laurent-Perrier Champagne and a white LED dance floor to an extensive menu inclusive of specially selected wines to accompany your meal.

Total Package price £32,000

(Based on 100 guests, price excludes service and VAT)

Additional Guests charged at £295 per person

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Room hire

Elegant one hour Reception in Club Gallery with Laurent-Perrier & a Choice of 8 Canapés

Seated 5 Course Meal

DJ with PA system for Disco

Unlimited Drinks (Beer, House Wine, Premier Spirits & Soft)

Lighting – Up lighters, Pinspots & Colour Wash on Room

Three Poser Tables

White LED Dancefloor

White, Black or Mirrored Perspex Finish Bar

Cake Knife, Stand & Table

Elegant Table Setting & Linen

Security Staff

Cloakroom Attendant

Cleaning

Rubbish Removal

THE BELGRAVIA PACKAGE

Starter

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Selection of 8 canapés from our menus can we suggest 3 hot 3 cold

Seared Quail breasts with a fennel orange and lamb leaf salad, pancetta crisp and jus vinaigrette

Goats cheese with a baby beetroot, watercress and hazel nut salad, a red wine syrup and crisp bread

Lemon pepper Smoked salmon with red radish, sugar snap, rocket and grapefruit salad with rye wafer

Asparagus with a micro cress salad, grapefruit hollandaise and a parma ham crisp

Seared tuna with papaya and mango salad and sesame soy glaze

Citrus seared scallops with pea puree, crispy pancetta and lemon creme fraiche

Beef carpaccio, rocket, pear and Parmesan salad with black pepper oil

Classic King Prawn cocktail with little gem Mary rose cucumber and tomato salad Melba toast

Mains

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Pan seared John Dory herb with baby new potatoes, wilted spinach, button mushrooms and sage butter

Juniper berry dusted lamb with apple mint mash, leeks wrapped with pancetta and a red wine jus

Pork/veal escallop with a lemon thyme crust, olive oil mash and a plum tomato pea shoot salad, red pepper dressing

Brown sugar duck with shallots, pearl barley pistachios, orange and watercress salad and a wine jus

Harissa lamb on minted baby new potato cakes with a pea shoot, sugar snap and spinach salad, lemon yoghurt dressing

Beetroot salmon fillet, horseradish and dill mash, tender stem broccoli and Vermouth cream

Saffron and lemon thyme risotto, courgette wrapped asparagus with a sun dried tomato salsa

Lime seared seabass with basil ratatouille, globe artichokes and saffron cream

Aged Sirloin with bitter leaf and sweet shallot salad chunky chips Béarnaise /or cafe de Paris butter

Fillet of beef, horseradish mash, pea shoot salad with black pepper jus

Salmon fillet with king prawns, lardons with a chervil mash, baby leeks and vanilla butter

Fillet of beef with a prosciutto crisp, olive oil mash and wilted rocket red wine syrup

Puddings

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Petit pot of chocolate with a crushed raspberry cream, brandy snap curl.

Rhubarb crumble pot with elderflower ice cream and short bread fingers

Summer berries with vanilla cream in chocolate wafer basket, berry coulis

Gooseberry fool with lemon thins & a chocolate tuile

Dark chocolate and strawberry tart with caramel ice cream

Citrus Brulee with gin and tonic sorbet, lavender dusted short bread

Pink champagne with red and black berry jelly with currant sorbet

Classic lemon lime tart with raspberry sorbet & chocolate

IL BOTTACCIO - CANAPES

SPRING /SUMMER 2011

Canapes cold

Mango smoked chicken filo with a cress salad & lemon lime salsa
Roasted red pepper, mozzarella and aubergine bruschetta
Smoked salmon parfait on brioche with caviar cream
Creamed goats cheese, pomegranate and green bean salad in a filo cup
Classic prawn cocktail on white china spoons
Crostini with truffle honey figs and minted ricotta
Aromatic Peking duck pancakes with hoisin and plum sauce
Pickled vegetable pancakes with sweet and sour dip
Seared tuna with a green mango and papaya salad
Cherry tomato tart tatin with pine nut pesto
Salmon tartare with lemon creme fraiche, red radish salad on china spoon
Lemon herb goats cheese with green beans and pesto
Courgette with sun blushed tomato, basil and ricotta
Sumac lamb with feta, black olive & parsley on ficelle
Smoked salmon on rye with an orange, dill and lemon salad
Rare beef with truffle herb orzo, tomato and radish salad on china spoon

Canapes hot

Asparagus and lemon parsley tarts
Citrus chicken skewers with a green herb and garlic aioli
Focaccia steak sandwich with rocket and red onion
New York crab cakes with lime tartare
Chargrilled fillet of steak with béarnaise
Duck spring rolls with a plum dipping sauce
Vegetable and noodle spring rolls with a sweet chilli dip
Mini croque monsieur
Mini croque madame
Tomato and basil risotto balls with parmesan crème fraiche
Scallop and chorizo skewer with tomato fondant
Chilli crab, tart with fennel salad
Thai chicken on lemon grass sticks with a citrus aioli
Peppered goats cheese tian with pancetta lardons and pesto
Tilapia fish cake with lime leaf and chilli with sweet and sour dip
Mini hamburgers with smoked tomato relish
