

ALEXANDER & BJÖRCK

LUNCH & DINNER
PRICE GUIDELINES

THE ADRIA

MAGIC
happen

TIME
TO
MAKE
the



CANAPÉS

Our menus are designed to reflect seasonality and flavour.

This package includes 3 x pre-dinner canapés, drinks package, premium staff and equipment. Below is our menu suggestion.
(Please see our full seasonal menus for further options).

MENU

Bloody Mary Gelée | Horseradish | Celery Salt | Worcestershire (vg)

Elderflower Cured Trout | Elderflower Gel

Herdwick Lamb Loin | Fennel Granola | Nettle Salsa Verde

We are experienced in catering for all dietary requirements and are able to design inclusive and delicious menus for all.



ALA CARTE MENUS

We always keep the client needs front and centre of our approach and will carefully curate dietary options that are similar to the menu being presented to the rest of the guests.

Below is a small selection of our menus, please see our full seasonal menus for more options.

STARTERS

Kohlrabi Ravioli (vg)
Mint | pea | sorrel | lemon jam

—

British Burrata Foam & Wye Valley Asparagus (v)
Broad beans | fresh peas | baby turnips |
green tomato

—

Orkney Scallop Ceviche
Coriander aguachile | avocado | yellow pepper |
jalapeno | yuzu pearls

MAINS

Monkfish Ballotine
Morecambe bay shrimps | swiss chard | brown butter |
sourdough crisps

—

Lavender Brined Corn Fed Chicken Breast
Fermented honey glaze & chanterelles | compressed
nectarines | nasturtium oil

—

Aberdeen Short Rib of Beef
Broccoli purée | namul kimchi | anne potato | bone marrow
butter | fennel seed granola

All dinners will be served with:
A selection of bread rolls, seeded crackers and our signature butter
Fresh mint tea | fair trade coffee | petit fours

DESSERTS

Rhubarb & Elderflower Tart
Kefir soft cream | ginger crumble | honeycomb ice
cream

—

Dark Chocolate Dome
Pistachio financier | raspberry | pistachio crumble

—

Sour Cherry Soufflé
Macadamia nut crumble | tarragon ice cream



FOOD INSPIRATION





OUR DRINKS

RECEPTION DRINKS

Prosecco, Le Dolci Colline, Italy NV

SOFT DRINKS AND BEER

Hildon still and sparkling water 75cl

Rhubarb & rosehip spritzer

Elderflower & bramley apple spritzer

Meantime Greenwich lager 4.5% abv

DINNER DRINKS

Pieno Sud Bianco, IGT Terre Siciliane, Italy

Pieno Sud Rosso, IGT Terre Siciliane, Italy

ESTIMATED DRINKS PACKAGE £25.00 per person

1 glass of prosecco | ½ bottle of wine | softs | tea & coffee

UPGRADE OPTIONS

Nyetimber Special Cuvée, Sussex, England NV - Additional cost of £9.00 per person

Gremillet Champagne Brut - Additional cost of £11.00 per person

Premium wines - Speak to the team for options





DREAM TEAM

We take pride in providing seamless service for your event, with our team of highly skilled professionals standing as ambassadors for you.

UNIFORMS

We offer a range of staff uniform which allows you to choose a look which ties in fittingly with the theme of your event.

Our most popular style is a black scoop waistcoat, black tie and white shirt for our boys and an elegant wrap dress for our girls.

Our bar staff also look smart in our velvet black jackets and matching bow tie.

THE TEAM

Our team consists of:

Client Liaison

Event manager

Bar manager

Barmen

Premium drinks waiters

Premium food waitresses

Cloakroom hostesses

Chefs and back of house porters





EQUIPMENT INCLUDED

Clothed poseur tables (not for Parlour)

Clothed bar (not for Parlour)

High quality crockery, cutlery and crockery

Urbane range table linen and padded underlays

Hemstitched napkins

Bar equipment and ice

Front of house service equipment

Floor protection, cleaning kit and waste disposal



Looking for something a little 'extra'?

We'd love to talk & visualise your ideas further!



BESPOKE OPTIONAL

Why not add some special finishing touches to your event, we have a “little black book” of the industry’s best suppliers at our finger tips.

Speak to us for ideas and inspiration.

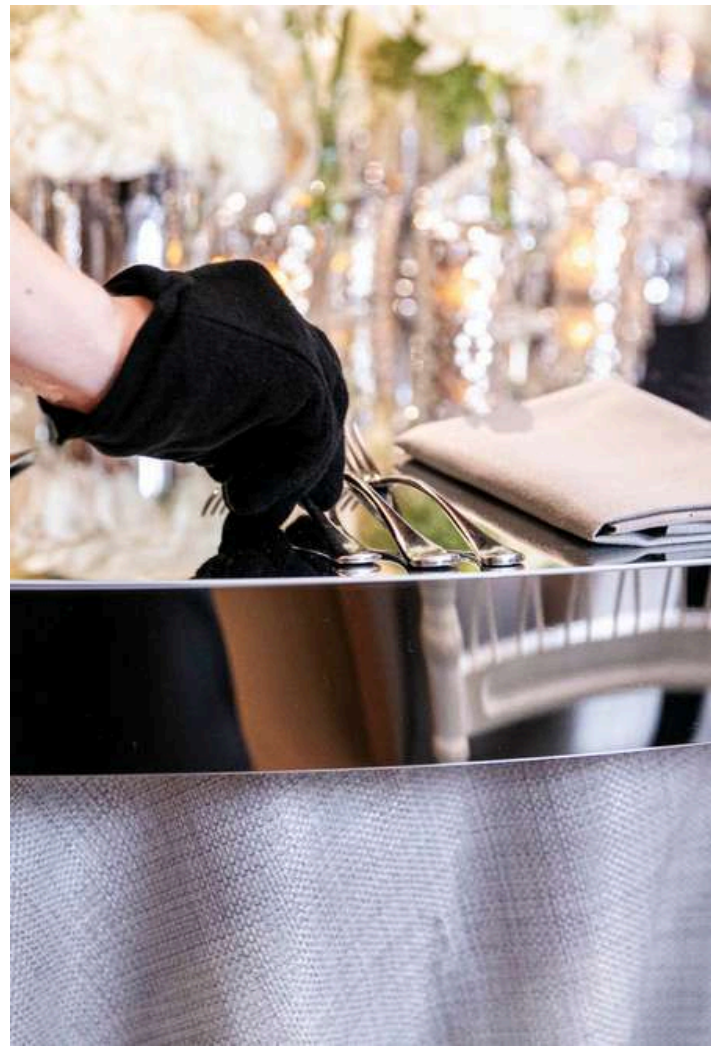
See below a list of some ideas.

Bespoke linen table cloths

Bespoke ice cubes - from £2.50 each

Uniform options from £10.00

Hostess - rates available



FEES



LUNCH OR DINNER

3 canapés & 3 course dinner
Drinks package illustrated in guidelines
Equipment, staffing and delivery

8 guests (Parlour)	£380
10 guests	£340
12 guests	£330
14 guests	£320
16 guests	£310

UPGRADES

Additional canapé @ £4 each
Amuse Bouche course @ £13 each
Champagne upgrade for reception @ £11 each
Upgraded tableware from £10 each

*Costs are per person and based on a 3 hour service.
All quotes are exclusive of VAT.*



ALEXANDER & BJÖRCK

Thank you

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