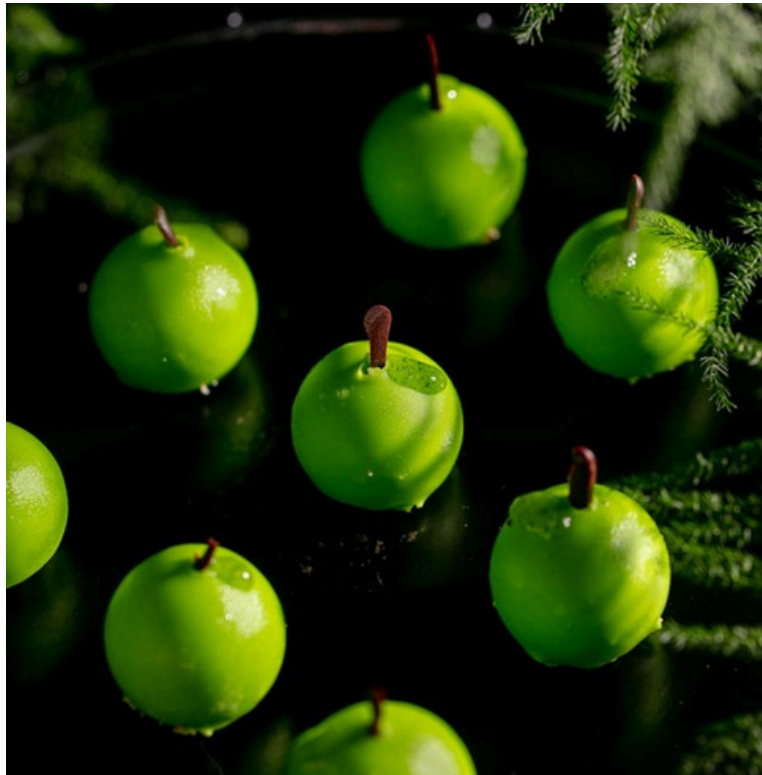


ALEXANDER & BJÖRCK
PRICE GUIDELINES
THE ADRIA HOTEL

MAGIC
happen

MAKE
the
TIME





EXCELLENCE,
PERFECTION
& GREATNESS
UNDERPIN
EVERYTHING
WE DO



Exquisite, ethical, epicurean. exceeding EXPECTATIONS

Our Executive Head Chef, Javier Duarte, brings decades of experience to the kitchen, crafting menus that unite culinary excellence with environmental responsibility. His passion lies in transforming seasonal, high-quality ingredients into clean, modern, and unforgettable dishes that leave a lasting impression.

Sustainability is at the heart of everything we do. We proudly collaborate with local artisan producers who share our commitment to the planet. Every ingredient is carefully sourced from suppliers who embrace sustainable practices ensuring that the land is enriched, waste is minimised, and our environmental footprint remains light.

By celebrating local provenance, we support the communities and landscapes that make our food possible, allowing each dish to tell a story of integrity, sustainability, and exceptional flavour.

Working closely with every client, we design bespoke menus that reflect their vision and values, pushing the boundaries of creativity and excellence to deliver dining experiences that are as memorable as they are meaningful.



OPTION 1



Bite-sized, delicate, and enticing

Below menu is our suggested menu, for further choices please see our full menu selections.

Your packaged includes 6 canapés per person.

Suggested Menu

Canapés

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

Watermelon | Kaffir Lime | English Vegan Feta | Coastal Herbs (vg)

Black Truffle Beignet | Truffle Oil | Chilli Emulsion (v)

Sea Bass Tartar | Lime Aioli | Capers | Tapioca Wafer

Elderflower Cured Trout | Elderflower Gel

Pork Belly | Millionaire's Shortbread



Satisfying, soulful, delicious.

Below option includes 3 canapés and 3 substantial items per person.

Suggested Menu

Courgette Parcels (vg)

Tuna Temaki | Wasabi Samba Gel | Green Tobiko

Herdwick Lamb Loin | Fennel Granola | Nettle Salsa Verde

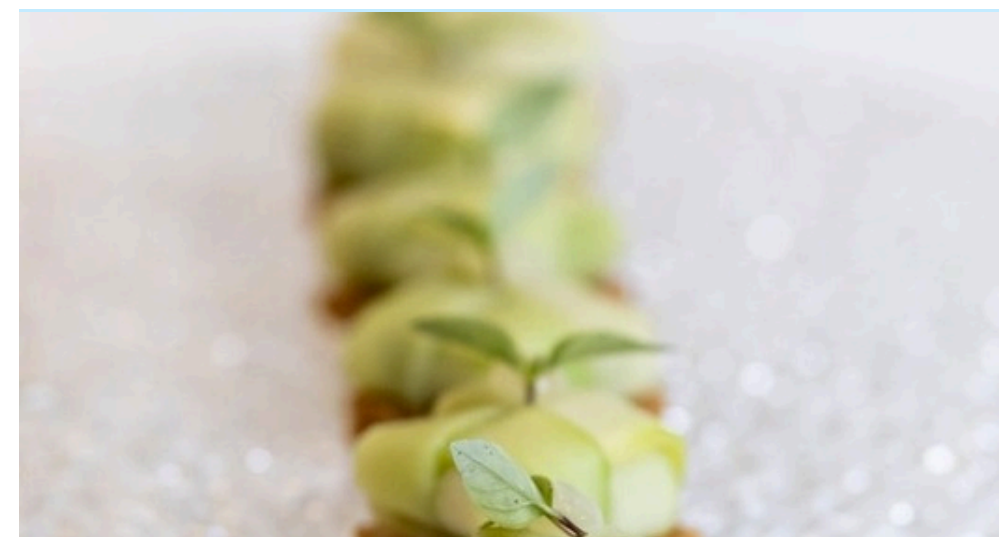
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Crayfish Roll | Bloody Mary Mayo | Caviar | Celery

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Roasted Cauliflower Shawarma Bowl | Freekeh | Tahini | Pomegranate | Mint (vg)

Dexter Beef | Beef Fat Hash Brown | Yuzu Béarnaise | Pink Peppercorn



OPTION 2



Eco sourced, vibrantly fresh, artfully plated.

Cold Buffet Menu

Grilled Chalk Stream Trout, Lime and Ginger Marinade

Marinated Chicken Breast with Fig and Pistachio Salad

Wild Mushroom & Aged Parmesan Tart (v)

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Pink Fir Potatoes, Smoked Crème Fraiche (v)

Burrata, Grilled Peach, Basil, Coriander Seeds (v)

Fine Beans, Pickled Walnut Crème, Roscoff Onions (v)

Selection of Bread, Seeded Crackers and Salted Butter

-

Individual Champagne and Peach Trifle

All dietary requirements will be catered for, please advise our team



OPTION 3



Warm Selection of Seasonal Favourites

Hot Buffet Menu

Chicken Piccata | Capers | Wild Thyme

Traditional Fish Pie, Chive Mash & Buttered Greens

Aubergine Braciolo | Preserved Lemon (vg)

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Roasted Mediterranean Vegetables | Lovage Pesto (v)

Compressed Watermelon | Feta | Black Olives (v)

Gnocchi | Aged Parmesan (v)

Selection of Bread, Seeded Crackers and Salted Butter

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Pineapple Crèmeux | Coconut Sable

All dietary requirements will be catered for, please advise our team



OPTION 4



Grassy meadows, plant based, ethically sourced.

option includes 3 canapés and 3 substantial items per person

Mini Plates

Poached hubarb | Cashew Cream | Endive (vg)

Palm Hearts | Chipotle | Yuzu (vg)

Black Bean Custard | Sweet Corn Pudding | Lime Salsa (vg)

Harissa Chickpeas | Roasted Aubergine | Rose Butter | Mandarin (vg)

Melon & Cucumber Gazpacho | Violas | Nasturtium (vg)

Chickpea Wafer | Fizzy Figs | Cashew Cheese (vg)

Roasted Heritage Carrots | Carrot Sauerkraut (vg)

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Fig Crèmeux Mille-feuille

Orange & olive oil sorbet | opaline leaves tuile | fig leaves vegan cream (vg)



OPTION 5



All dietary requirements will be catered for, please advise our team

Alexander & Björck Selection

BUBBLES

Snow Mountain Vonkel Chenin Blanc, South Africa NV	£39.50
Ambriel Classic MV, Sussex England	£69.50
Champagne CH de L'Auche Brut Sélection	£82.50

WHITE WINES

Klein Sneeberg Chardonnay, South Africa	£35.00
Henners Gardner Street Classic Bacchus & Chardonnay, England	£45.00
Domaine de la Motte Chablis, AOP Chablis	£55.00

RED WINES

Snow Mountain Reserve Pinot Noir, South Africa	£37.50
Klein Sneeberg Merlot, South Africa	£35.00
Clos de la Cure, Saint-Émilion Grand Cru, Bordeaux, France	£55.00
Showdown 'Man with the Axe' Cabernet Sauvignon, USA	£39.50

MINERAL WATER

Hildon still and sparkling water	£6.00
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SOFT DRINK

Rhubarb & rosehip spritzer	£5.00
Plum spritzer	£5.00

BOTTLED BEER

Meantime Greenwich lager	£7.50
Bero non-alcoholic lager 0.5% abv	£7.50



DRINKS





COCKTAIL MENU

Bespoke, creative, tasty.

Wildflower Honey Gimlet

Sipsmith London dry gin | fresh lemon | sugar syrup | Nyetimber English sparkling wine

Rhubarb Martini

Ghost vodka | British rosé vermouth | Fitzpatrick rose & rhubarb cordial Rhubarb Bitters

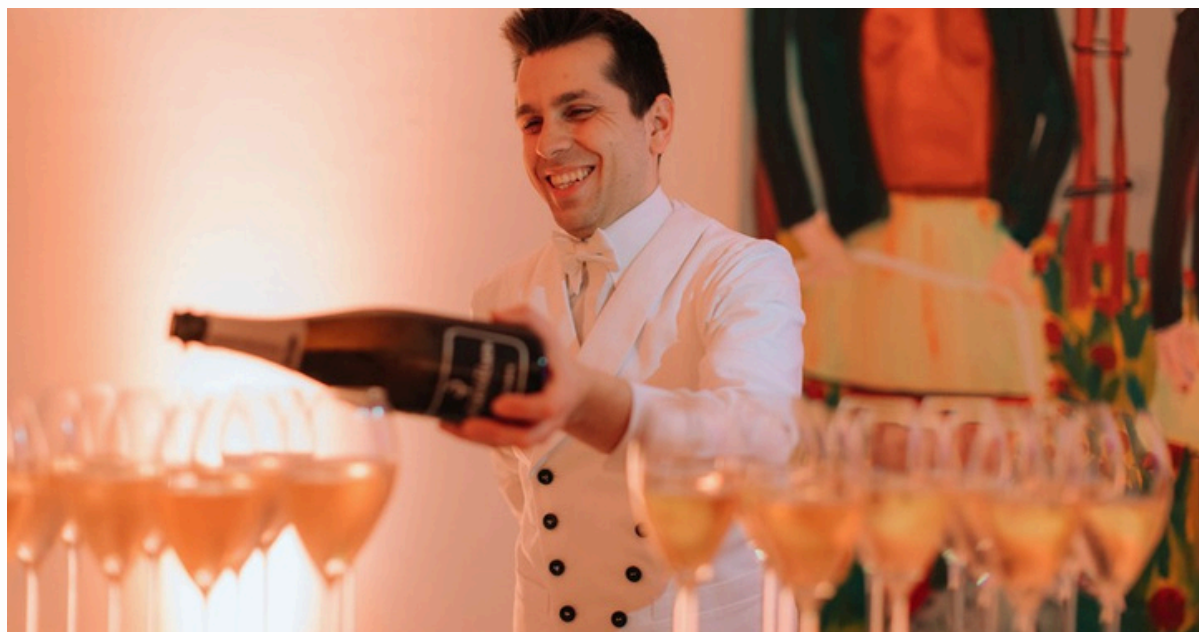
Smoked Negroni

Montelobos mezcal | campari | sweet vermouth | barrel aged bitters

Cocktails are priced at £15.00 per person and mocktails at £12.50 per person, please reach out to a member of our team for our full cocktail menu.



Dream team



UNIFORMS

With over 25 years of experience, we offer a wide variety of uniforms and themed costumes to suit every style of event. For your occasion, we suggest a timeless look; black scoop waistcoats, black ties, and white shirts for our male team, and elegant wrap dresses for our female team. Our bar staff also make a sharp impression in velvet black jackets paired with matching bow ties.

We will include the staffing in our quote on a bespoke basis, according to the needs & timings of your event:

THE TEAM

Client liason

Event manager

Premium drinks waiters

Premium food waitresses

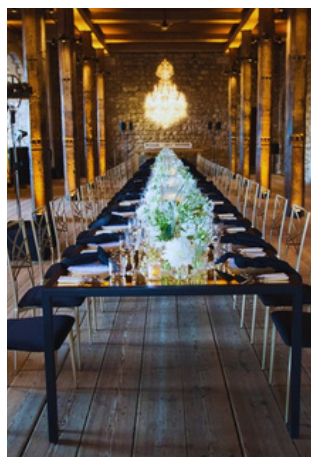
Cocktail barmen if required

Chefs and back of house porters

We also offer a range of bespoke uniform options to align with your event aesthetic - upgrades are available from £10.00 per person and can be discussed with your event planner.



Equipment



Included

Bar

Buffet table

Seating, tables & occasional

Cloakroom rails and equipment

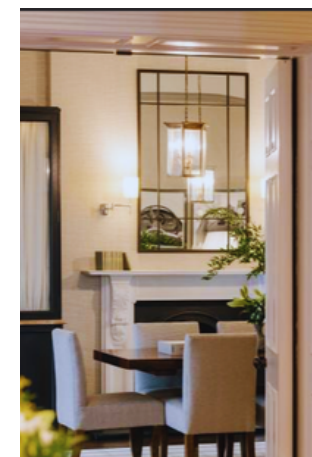
Standard dinner crockery and cutlery

Standard glassware, bar equipment
and ice

Kitchen equipment

Canape service trays

Buffet service equipment



The Adria

Linen & cloth napkins

Additional or upgraded furniture

Styling

Upgraded glassware cutlery, crockery,

Florals

Decoration

Specialty Bar

Additional bowls for bowl food

This proposal includes our high-calibre standard equipment, detailed in the lists above. If you're looking for something a little extra, we also offer a range of bespoke upgrade options to complement your event for an additional £10.00 per person. These enhancements can be tailored to your vision, please discuss with your event planner for more details.



FEES



CANAPÉS

6 canapés
Equipment, staffing and delivery

20 guest	£168
30 guests	£126
40 + guests	£114

CANAPÉS & LARGE BITES

3 canapés & 3 large bites
Equipment, staffing and delivery

20 guests	£174
30 guests	£132
40 + guests	£120

CANAPÉS & MINI PLATES

3 canapés & 3 mini plates
Equipment, staffing and delivery

20 guests	£180
30 guests	£138
40 + guests	£126

BUFFET LUNCH OR DINNER

2 course buffet lunch or dinner
Equipment, staffing and delivery

20 guest	£165
30 guests	£140
40 + guests	£130

ADDITIONAL FOOD ITEMS

2 course buffet lunch or dinner
Equipment, staffing and delivery

Per canapés	£6.00
Large bite	£7.00
Bowl / mini plate	£13.50
Nibbles	£2.70

*Costs are per person and based on a 2 hour reception.
All quotes are exclusive of VAT.*



ALEXANDER & BJÖRCK

Thank you

www.alexanderandbjorck.com

[@alexanderandbjorcklondon](https://twitter.com/alexanderandbjorcklondon)

020 3457 1700

parties@alexanderandbjorck.com

