



POP

POP PARTIES

POST CHRISTMAS PARTIES

JANUARY 2018



RIVERROOMS
at THE MERMAID

Didn't get a chance to celebrate Christmas in 2017?

Well we've extended Christmas for all of January
next year... just for you!

Celebrate with **POP PARTIES** at the River Rooms.
Put your feet up and let the team at the River Rooms
handle everything from your bespoke dinner menu to
the DJ.



All of our party packages include:

- Room hire
- A glass of sparkling on arrival
- Half a bottle of wine per person
- Cash bar
- Your choice of a seated meal, bowl food or buffet
- A dedicated event manager
- Cloakroom
- Event security
- Ambient lighting
- Complimentary use of our in-house furniture
- A high-tech PA system and background music
- DJ and disco
- POP theming
- £5m public and product liability insurance

Upgrades and drinks packages available

PRESENTING...

POP PARTIES



POP MUSIC POP ART POP ICONS

Celebrate the best of POP with panoramic views of London's iconic skyline in our **Upper River Room** and adjoining **Queenhithe** for a perfect dinner dance set up. For an intimate riverside setting, host your guests in our **Lower River Room** with sights of the Tate Modern and The Shard as your event backdrop, or seat your guests centre stage in our spectacular **Auditorium** for a dining experience like no other.

CAPACITIES

Upper River Room

Dinner & Dance: 300
Dinner (no dancing) 450
Buffet: 500
Reception: 700

Lower River Room

Dinner & Dance: 140
Dinner: 180
Buffet: 200
Reception: 250

Auditorium

Dinner & Dance: 240
Dinner: 300
Buffet: 350
Reception: 400





FOOD AND DRINK

When you have picked your **POP PARTY** style and room, simply select one of our three food and drink packages to complete your celebration.

Three Course Seated Meal: from £65 per person

Bowl Food: from £55 per person

Hot Fork Standing Buffet: from £60 per person

Food upgrades available.

Wine and drink packages available.

All prices are subject to VAT. Based on 150 minimum numbers.
Dates are subject to availability. Terms and conditions apply.



CHRISTMAS MENU

Served three ways; Seated Dinner, Bowl Food and Standing Buffet

STARTERS

Chicken and black pudding terrine with deconstructed piccalilli

Duck breast with clementine jelly, pomegranate salad and brioche croute

Smoked haddock roulade with horseradish snow, candied beetroot and lemon jelly

Smoked salmon cannelloni with a radish and chicory salad, lemon dressing

Trio of fig; tartan, jelly and purée(v)

Mulled wine marinated pear with dates, walnuts and a stilton cream dressing(v)

MAINS

Traditional roasted turkey, sausage meat and cranberry stuffing, pigs in their blankets, roasted garlic fondant, parsnip purée, carrots and roasted jus

Slow roasted beef loin with thyme gratin, carrot purée, beef shin bon bons and a pea shoot salad

Lemon crusted cod with thyme fondant, red kale, fresh sea herbs and dill reduction

Wild mushroom and brie risotto cake, butternut squash purée, courgette ribbons and pumpkin seeds(v)

Pea and asparagus frittata, charred asparagus, lemon oil pea and broad bean salad(v)

Spinach ravioli, goats cheese bon bon, beetroot duo, celery cress(v)

DESSERT

Christmas pudding with brandy custard

Dark chocolate parfait, white chocolate foam, bitter chocolate gel

Apple panna cotta, caramel apple puree, green apple sorbet and cinnamon shortbread

Pecan pie with maple dressing, candied pecans and vanilla ice cream

Christmas trifle with cherry and cranberry mulled wine jelly, vanilla custard and orange match sticks



FOOD UPGRADES

CANAPES @£10pp

Choose 4 from the below options:

Pheasant and Armagnac pate on toasted sour dough

Beef wellington with horseradish hollandaise

Seared tuna served with black sesame seeds toast with wasabi

Twice baked crab soufflé with sauce vierge and basil

Black winter truffle mascarpone on toasted brioche (v)

Cauliflower beignet with truffled cheese fondue (v)

Alternatively a choice of nibbles are available @£3.50pp please ask for more information

CHEESE COURSE @£6.50pp

Served to the table or as a station. Choose from one of the below options:

BRITISH CHEESE

Somerset brie, Yorkshire blue, Farmhouse cheddar, Cranberry Wensleydale

Served with fresh apple, chutney, grapes and celery.

Farmhouse crackers and freshly baked bread

SOFT CHEESE

Whipped ricotta, stinking bishop, Cornish camembert, St Endellion

Served with mini oat cakes and a spiced fruit chutney. Grapes, fresh apple and celery

MEDITERRANEAN

Dolce gorgonzola, drunken goat's cheese, Manchego, parmesan Reggiano

Served with mixed olives, Italian style bread. Truffle butter, balsamic glaze, celery batons

All prices are subject VAT



*Please note photos are for illustrative purposes only

FOOD UPGRADES CONTINUED

LATE NIGHT SNACKS

BOXES @£8.50pp

Minimum order of 80 guests.

Please select one from the below options:

Cheese burger and fries - Char grilled beef patties, pickled gherkin, covered with mature cheddar cheese and crispy shallots served in a toasted sesame bun

Falafel burger and fries (v) - Roast chickpea, sun dried tomato and coriander burger, panko crumb pan fried, slow roast pepper confit served in ciabatta bap

Southern fried chicken and fries - Southern spiced coated chicken strips with homemade slaw served in a toasted bap

Wings, ribs and cob - Slow cooked BBQ glazed baby pork ribs, Cajun spiced chicken wings and grilled baby corn on the cob

Fish and chips - Tempura coated cod fingers, mushy peas, chunky chips and homemade tartare sauce

Mixed Kebabs - Chicken Shish, lamb kabobs, lamb kofta served in pitta with crispy salad and garlic, chilli and sour cream sauce

Nachos - Tortilla chips covered with sour cream, spicy guacamole and spicy jalapenos topped with aged cheese sauce (warm) V

PIZZA'S AND DOUGH BALLS @£7.50pp

Minimum order of 80.

Choose one meat and one vegetarian option (tray served in pizza boxes)

Pepperoni and ham - pepperoni, honey roast ham, roasted red peppers, covered with mature cheese, drizzled with chilli sauce

Hawaiian - pineapple poached in vanilla and chillies, honey roast ham, sweet yellow peppers, covered with mature cheddar cheese

Spicy BBQ chicken - slow cooked BBQ chicken thighs strips, roast sweet green peppers, jalapeno peppers, covered with mature cheddar cheese, drizzled with BBQ sauce

Margarita - mozzarella pearls, slow roast cherry tomatoes, covered with mature cheddar cheese, crispy basil (v)

Hot `N` spicy Veggie - slow roast peppers, garlic woodland mushrooms, covered with mature cheddar cheese, mozzarella cheese, crispy shallots (v)

Mediterranean feast - char grilled artichoke, slow roast sweet peppers, courgettes, grilled aubergine, and Kalamata olives, mozzarella pearls, covered with mature cheddar cheese (v)

BUTTIES @£5.50pp

Minimum order of 80. Choose one from the below (an alternative will be provided for any special requirements)

Grilled Bacon butties

Grilled Cumberland Sausage butties

Double egg butties (v)

Grilled halloumi, slow roasted peppers butties (v)

POP



Ready to plan your January
POP PARTY?

Contact Filipe Borne

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