



## EVENTS AT CALLOOH CALLAY

Callooh Callay is available for all your celebratory needs.

We don't charge hire fees. Minimum spends apply for exclusive use of a room and are dependent on the day of the week, so contact us for a quote.

When you book an event with us we'll work with you to ensure everything's organised and that your evening runs seamlessly. We try to tailor events to your specifications, so all you have to do is choose what works best for you.

## CAPACITY

Full Venue: 100 - 160 guests

Lounge and Jubjub Bar: 60 - 80 guests

Lounge: 50 guests

Jubjub Members Bar: 15 - 25 guests

### THE FRONT BAR



### THE BACK LOUNGE



### THE JUBJUB BAR





## FOOD

*There are a few options available, just choose which one suits you best*

### *Canapés, Bowl Food, Platters & Bar Snacks*

Canapé Reception	3 canapés	£9 pp
	5 canapés	£15 pp
Bowl Food	3 bowls	£12 pp
	5 bowls	£15 pp
	7 bowls	£18 pp
Desserts	2 desserts	£2 pp
Platters	For 10	£25
	For 15	£35
	For 20	£45

## MENU

### **Bowl Food**

Roast Norfolk Turkey with kilned Chipolata Sprouts and Parsnip Mash,  
Topside of Beef, Duck fat roasted Potatoes and Horseradish sauce, all served in a Yorkshire  
Pudding.

Salmon en Croute served with Green Beans and a Champagne & Chive sauce.

Fig and Goats Cheese Tart on dressed Rocket (v)

Vodka battered Smoked Haddock with chunky Chips and Pea & Mint puree.

Roasted Vegetable Lasagne (v)

Parmesan crusted Lamb Cutlet with crushed Potatoes and Peas.

Supreme of Chicken filled with Sage & Onion stuffing on Dauphinoise Potatoes.

Mixed Bean Chilli with sticky Rice and Sour Cream (v)

Smoked Bacon wrapped Cod served with Aubergine Caviar.

### **Canapés**

Venison Pate and Beetroot Chutney on a herb Crostini.

Bacardi, Honey and Lime marinated Tiger Prawns.

Brussels Sprouts wrapped in Parma Ham.

Shot of Sweet Potato, Coriander and Coconut Soup (v)

Smoked Salmon and Sour Cream Tartlets.

Marinated Halloumi Cheese and Mushroom Skewers (v)

Seared Scottish Scallop and Black Pudding with spice Apple Relish.

Crushed Broad bean and Mint Bruschetta (v)

Crispy Potato disk topped with Redcurrant glazed Duck.

Szechuan peppered Chicken with Tomato Chilli Jam.

### **Desserts**

White Chocolate & Whisky Bread and Butter Pudding.

Malteser Eton Mess.

Cointreau and Cherry Brownie.



## BAR SNACKS

### Lite Bites

- Popcorn of the week (v) £1.75
- Smokey mixed nuts (v) £2
- Hand cut beer battered chips with garlic mayonnaise (v) £3.50
- Feta, plum tomato and oregano bruschetta (v) £4
- Roasted orange and thyme olives (v) £2
- Sticky soy, honey and sesame mini Cumberland sausages £4
- English pear and Stilton cheese tiny tarts (v) £4
- Organic rosemary & red onion scotch egg £4
- Crab cakes with sweet chilli sauce £4.50

### Bigger Bites

- A trio of burgers served with shoestring fries; lamb & apricot, beef & cheese, Cajun chicken £8
- Crispy battered calamari with citrus mayo £5
- Griddled skewers of Piri Piri chicken £5.50
- Smoked paprika lamb and red pepper skewers £5
- Charcuterie board. A selection of cured meats with bread and oil. (Ask your waitress for this weeks selection) £12

### Sweet Tooth

- Pimms jelly topped with orange cream and popping candy £4
- Baby lemon meringue pies £3.75

## PLATTER MENU

Platters are comprised of:

- Griddled Piri Piri Chicken Skewers
- Sticky Soy, Honey and Sesame Mini Cumberlands
- Feta, Plum Tomato and Oregano Bruschetta
- Hand Cut Beer Battered Chips with Garlic Mayonnaise
- Crabcakes and Sweet Chilli Dipping Sauce

## DRINKS

Something on ice for your arrival? Bubbly reception? You decide...

- |                     |        |
|---------------------|--------|
| Punch Reception     | £12 pp |
| Prosecco Reception  | £12 pp |
| Champagne Reception | £18 pp |



If you're hiring one of our rooms we'll create a bespoke drinks menu for you. This means you can send us a logo or a personalised message to be included, and we'll do the rest. We suggest that you choose around 6 cocktails for your menu, this keeps service extra speedy.

Below is a selection of our favourite party cocktails from which you can choose your favourites.

## PARTY COCKTAILS

### **The Kammeleon £9**

Tall and herbaceous. Olmeca Altos tequila with Kammerling's ginseng spirit, served long with orange marmalade, lemon and ginger cordial topped with soda.

### **Fine and Dandy £8.50**

A figgy pudding drink that is indeed Fine and Dandy. Four Roses Small Batch bourbon with figue liqueur, Averna and Mandarin Napoleon.

### **Top Hat £8.50**

An Autumnal glass of Bacardi Superior rum with lime juice and ginger cordial. Sweetened with a Breton Cidre and honey reduction and Bob's Abbotts bitters with a Crème de Myrtille float.

### **Apricots and Dreams £8.50**

Created and named by J. Estes. A fruitier scotch take on an Old Fashioned. Glenmorangie Original whisky with Martini Rosso, Benedictine, Briottet Abricot and Angostura bitters.

### **The Italian job £9**

Pink grapefruit Belvedere, Suze and lychee liqueur. Served on the rocks. Bittersweet perfection.

### **Simple Simon £8.50**

Simon says "Let us lead you down the garden path..." St. Germain elderflower liqueur, La Ina fino sherry and fresh lemon juice with Boker's bitters to balance. Light, floral easy drinking.

### **Gooseberry fool £9**

A grown-up take on a childhood dessert. Beefeater gin with Aba pisco, Swedish gooseberry jam, fresh lemon juice, Bob's vanilla bitters and egg white. Dusted with nutmeg.



### **Unbound £8.50**

A wintry spiced cobbler style drink. Fresh fruits muddled with Hennessy fine de cognac, Seve, Amer Picon and Bob's cardamom bitters all served long with a port float.

### **Flirty Fratelli £9**

Beefeater gin stirred down with Clayton's Kola tonic, Fernet Branca and lemon zest. A house favourite.

### **If You Don't Gnome Me by Now £55**

To share for 3-5, served in our infamous gnome punch bowls. A heady mix of Beefeater gin and Martini Bianco with fresh lemon and pineapple juices and a slug of Cherry Heering, spiced up with homemade smoked cinnamon syrup. Topped up with lovely bubbly Prosecco.

## WINE

<b>RED</b>	<b>GLS</b>	<b>BOTTLE</b>
Journeymaker, Shiraz, SA	£4.80	£18
Rioja Vega Crianza	£6	£23.50
Boekenhoutskooft The Woolftrap, SA		£26
Brouilly, Domaine de la Maison Rose, FR		£28

<b>WHITE</b>	<b>GLS</b>	<b>BOTTLE</b>
Journeymaker, Chenin Blanc, SA	£4.80	£18
Vina Tobia Blanco, Rioja, ESP	£5.25	£22
Sauvignon de Touraine, FR		£25.50
Lourensford Estate, Chardonnay, SA		£28

## CHAMPAGNE

	<b>GLS</b>	<b>BOTTLE</b>
St. Evremond, Brut NV	£9	£45
Veuve Cliquot Non-Vintage	£11	£70
Ruinart Blanc de Blanc		£70
Bollinger		£60