

Summer Event Packages 2023

RESTAURANT ASSOCIATES
EVENTS

At Restaurant Associates we know how important it is to deliver unique experiences for your guests, and we would be delighted to support you in creating a tailor-made event that gives your guests lasting memories.

Our food philosophy is underpinned by a simple but firm ethos sustainability through a focus on seasonal menus and ethically sourced British produce.



Canapé Reception

£78.79+VAT Per Person

G and Tea cocktail or Prosecco on arrival

Nibbles

Beer, wine and soft drinks throughout

Choice of 4 canapés

Choice of 3 bowls

Based on Event Timings 6.45pm-10pm
(Bar closing 9.30pm)

Add an additional hour for £15+VAT per person.

For more information please get in touch:

(0) 20 7845 4651

SomersetHouse.RA@restaurantassociates.co.uk

Sample menu

Canapés

Young pecorino, serrano, honey, mustard and soft blue (GF)

Sustainable beef, fermented soya miso, furikake, kimchi and crispy seaweed

Tiger prawn, pea pure and summer gazpacho (GF)(DF)

Hand dived scallop, curried cauliflower cream, cauli cous-cous and crispy parma (GF)

Pea and watercress panna cotta, black olive soil, and crème gel (GF) (V)

Grilled zucchini and asparagus tip, caperberries (GF) (Vg)



Bowls

Spring herdwick lamb, smoked sweet bread, pea, mint and artichoke foam (GF)

Malt glazed pork cheeks, cauliflower cream, grilled chicory, tarragon (GF)

Cornish crab cake, pickled fennel, avocado hummus and crispy parma (DF)

Clay oven roasted Scottish salmon, pilau rice, cucumber and mint yogurt (GF)

Wye valley asparagus, Cornish earlies, rapeseed oil, almonds (VG)

Black truffle and wild mushroom macaroni cheese (GF) (V)



BBQ Reception

£94.49+VAT Per Person

G and Tea cocktail or Prosecco on arrival

Nibbles

Beer, wine and soft drinks throughout

Live BBQ stations with sides

British vegetable garden pull out and
eat table; crunchy vegetables, with edible soil and
summer apple chutney

Based on Event Timings 6.45pm-10pm
(Bar closing 9.30pm)

Add an additional hour for £15+VAT per person.

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Sample menu

Choice of 3 from

British beef burger with crispy onion and
mature cheddar cheese and tomato
relish in toasted brioche bun

BBQ grilled chorizo
sausage, caramelised red
onion

Spinach and chickpea burger with onion
and tomato chutney in toasted bun

Grilled halloumi and summer vegetable
pesto skewers

Choice of 3 from

Roast aubergine, sorrel
yoghurt and pickled radish

Chargrilled zucchini, red chard,
samphire and pecorino

Butternut squash, roasted red
onions and tahini dressing

Summer slaw



Food Stations

£98.50+VAT Per Person

G and Tea cocktail or Prosecco on arrival

Nibbles

Beer, wine and soft drinks throughout

Two live food stations

British vegetable garden pull out and
eat table; crunchy vegetables, with edible soil and
summer apple chutney

Selection of desserts

Based on Event Timings 6.45pm-10pm
(Bar closing 9.30pm)

Add an additional hour for £15+VAT per person.

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Sample menu

Plus choose two stations from
(2 stations - 4 items per person total)

Spanish tapas

Meatball in paprika and olive
sauce basil infusion (GF)

Grilled chorizo sausage, salsa espanola
(GF) Patatas brava (GF) (V)

Chicken and chorizo
paella, fresh herb
dressing (GF)

Mexican Kitchen

BBQ pulled pork taco, chimichurri

Shredded chicken taco

Jack fruit and salsa roja

(V) Crispy breaded fish
taco

**All tacos served with salsa, guacamole
and sour cream**

British Coast

Scottish salmon gravlax

Smoked mackerel pate, toasted sour
dough Tuna tartare and avocado pure

Poached salmon with chilly and lime sour
cream

**All served with baby leaf salad toasted sour
dough and dressings**

Chow patty counter (vegan)

Samosa chat blast

Bhel puri chat

Papdi aloo chat

Bhaji masala
chat





RESTAURANT ASSOCIATES
EVENTS

Enhancements

Cocktail hour £9.50+VAT per person
Mimosa Station £11+VAT per person

Combine with our Terrace Bar
to extend capacity to 800 guests
Minimum spend £16,500+VAT inclusive of food and drinks
We'll work with you to create a bespoke package



Sample menu

Live food station

£12.50+VAT per person per station

Spanish tapas

Meatball in paprika and olive sauce basil infusion
(GF) Grilled chorizo sausage, salsa espanola (GF)
Patatas brava (GF) (V)
Chicken and chorizo paella, fresh herb dressing (GF)

Mexican Kitchen

BBQ pulled pork taco,
chimichurri Shredded chicken
taco
Jack fruit and salsa roja
(V) Crispy breaded fish
taco
All tacos served with salsa, guacamole and sour cream

British Coast

Scottish salmon gravlax
Smoked mackerel pate, toasted sour
dough Tuna tartare and avocado pure
Poached salmon with chilly and lime sour cream
**All served with baby leaf salad toasted sour dough
and dressings**

Chow patty counter (vegan)

Samosa chat
blast Bhel puri
chat Papdi aloo
chat Bhaji
masala chat

Dessert counter

Summer berries and crème
fresh Lemon meringue pie
Lavender and cream cheese

Cheese and charcuterie station

£10.50+VAT per person per item

Dessert canapé

£3.50+VAT per person per item

Cocktail bar

From £23.95+VAT per person
including additional bar, 2 x bespoke
cocktail options and a non-alcoholic
option.

Add spirits to the bar

From £9+VAT per person, per hour

Add Prosecco all night

£19+VAT per person

Upgrade to Champagne all night

£29+VAT per person

Gin bar

From £9+VAT per person, per hour

