
THE
Treasury

STANDING
PARTY
CELEBRATIONS



PRIVATE ROOMS AT

THE Treasury

All Inclusive Celebration Package

Available for a minimum of 25 guests (standing) with exclusive use of
The Board Room, The Drawing Room and The Atrium

Choose your food package to complement your unlimited drinks package

8 Canapés per person
please select from the canapé menu

or

4 Canapé Bowls per person
please select from the bowl food menu

Drinks Package

Mineral Water

Acqua Panna Still Water- San Pellegrino Sparkling Water

Soft Drinks

Coca-Cola/Diet Coke, Lemonade, Tonics, selection of juices

White Wine

Domaine Horgelus Colombar Sauvignon, Cotes de Gascogne

Red Wine

Domaine Horgelus Merlot / Tannat Cotes de Gascogne

Beers

Birra Moretti, Estrella Galicia

Spirits, Liqueurs, Brandies & Port

*Finlandia, Hendricks, Jack Daniels, Woodford Reserve, Havana Especial, Johnny Walker Black Label, Tanqueray
Beefeater Gin, Bacardi, Baileys, Tia Maria, Disaronno Amaretto*

£50pp

Monday - Thursday

£60pp

Friday - Saturday

Drinks packages are served all inclusive and unlimited for 3.5 hours

Optional Extras

Oyster Bar

48 Oysters - £145

72 Oysters - £200

96 Oysters - £250

Reception

Prosecco Reception - £8pp

Champagne Reception - £15pp

Vintage Champagne Reception - £20pp

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Canapé Bowl Food Menu

please choose 4

SAVOURY BOWL FOOD

Mozzarella Carrozza, mozzarella fried bread, garlic pomodoro and Gran Moravia cheese (v)

Branzino Tartare, citrus cured sea bass, chilli, ginger, crostini and coriander creme

Prawn & Avocado Cocktail, crevettes, avocado puree, tomato, cucumber, baby gem Marie Rose sauce

Linguini Gamberetti, tiger prawns, courgette, cherry tomato & chilli butter

Penne Arrabbiata, 6 hour tomato sauce, roast peppers, chilli and black olives (v)

Signature Carbonara, guanciale bacon, pecorino and parmesan cheeses in a creamy egg sauce

Osso Bucco, slow braised lamb with Milan saffron risotto, wilted spinach and intense lamb sauce

Veal Saltimbocca, veal fillet, Parma ham, sage, creamed potatoes and , Marsala wine sauce

Chicken Parmigiana, panko chicken breast with bulafa and parmesan gratin, slow cooked tomatoes

Salt Baked Sea Bass, herb crushed potatoes and broccoletti with chilli and garlic

DESSERT BOWL FOOD

Coconut Panna Cotta, mango, pineapple & pistachio biscotti

Autumn Fruit Crumble, apples, blackberries, red currents, oats, almonds and vanilla custard

Chocolate Torte, chestnut and espresso mascarpone

Sticky Toffee Pudding, butterscotch sauce & vanilla ice cream

Chocolate and Orange Mousse, chocolate shortbread, orange sorbet and vanilla cream

Crème Brulee, compressed strawberries, marinated strawberries and basil coulis

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please choose 8

Savoury Canapés

Mixed Olives Nocellara and Cerignola Olives with chilli, rosemary and lemon - £3.95
Truffle Arancini Fried Arborio rice balls with truffle cheese - £3.95
Salted Smoked Almonds Hickory smoked and lightly spiced - £3.50

Crunchy Prawn Tempura
chilli jam

Chicken Yakitori
with ginger soy dip

Mini Roast Beef Yorkshire Pudding
with horseradish cream

Mini Red Pepper Tart (v)
whipped goat's cheese and basil

Steak Tartare
sourdough toasts

Crab on Toast
devilled mayonnaise

Watermelon Cube (v)
torched Feta, black olive and mint

Jersey Baked Potatoes
smoked salmon mousse

Duck Liver Parfait
toasted brioche, onion marmalade

Tofu Katsu Curry (v)
wild rice

Roast Chicken Croquettes
garlic ali-oli

Crunchy Vegetable Tempura (v)
chilli jam

Sweet Canapés

Salted Caramel Truffles hand-made truffle with liquid caramel centre - £3.50
Raspberry Ripple Ice Cream Cones candy and chocolate nib toppers - £3.50
Toffee Popcorn Cones pan popped corn coated in toffee butterscotch - £2.95

Seasonal Cheese Cake Tart
lime, blackberry or raspberry

Chocolate Doughnut
earl grey ganache

Mini Lemon Meringue Pie

Parisian Éclair
chocolate or coffee

Panna Cotta
white chocolate and passion fruit

Chocolate Profiteroles
vanilla cream

Cherry Bakewell Tart
clotted cream