

VINTRY & MERCER

DAY DELEGATE RATE

MINIMUM OF 10 PAYABLE DELEGATES REQUIRED FOR THE LIBRARY AND A MINIMUM OF 6 PAYABLE DELEGATES REQUIRED FOR THE MUSIC ROOM AND THE DRAWING ROOM.

PACKAGE INCLUDES

Room Hire

Arrival coffee break with selection of pastries (E,D,G,N,Se)

Mid-Morning coffee break with homemade smoothies

Asian inspired working lunch buffet

Afternoon coffee break with homemade cookies (E,G,D,N)

Mineral water

Nespresso coffee machine

Non-alcoholic mini fridge

Unlimited access to a private high-speed Wi-Fi

55" LCD Television & cabling

Pads, pens, sweets & stationery box

Flipchart & easel with pad

Portable service button

VAT at 20%

12.5% service charge

All event spaces have individually adjustable air conditioning, background music system & light dimmer switches. The Drawing Room & The Library have natural daylight.

Allergy Key

Crustaceans (C) Celery (Ce) Dairy (D) Eggs (E) Fish (F) Peanuts (P) Gluten (G) Lupin (L) Nuts (N)
Molluscs (Mo) Mustard (Mu) Soya (S) Sulphur dioxide (SD) Sesame seeds (Se)

Contains alcohol * Vegetarian (V) Vegan (Ve)

If you have any specific dietary requirements or allergies, please let us know. While we will do our very best to accommodate you, unfortunately we cannot guarantee that our kitchen or our suppliers are 100% allergen-free.

VINTRY & MERCER

WORKING LUNCH

INCLUSIVE

MINIMUM OF 8 GUESTS REQUIRED

PER FUNCTION ORDER 2 SALADS, 1 MEAT, 1 FISH, 1 VEG, 1 DESSERT

SALADS

Asian coleslaw, sesame dressing (G,SE,S) (VE)

Smashed cucumber salad, chilli, soy, red onion (S,SE,G) (VE)

Wasabi Caesar salad, baby gem (E,MU,SD,F)

Soba noodle salad, sweet soy dressing, crumbled tofu (G,S,SD) (VE)

MEAT

Sticky chicken teriyaki, sesame, spring onion (G,SE,SD)

Asian braised crispy pork belly, bok choy, ginger & soy jus (S,SD,CE)

Hoisin glazed seared sirloin, Asian noodle salad (G,S,SD,SE)

FISH

Teriyaki roasted cod, wok fried greens, togarashi (F,G,S,SD,SE)

Sesame seared salmon, teppanyaki soba noodles crisp veg (F,G,S,SD,SE)

Sweet orange chilli prawns, charred broccoli (C,SD)

VEGETARIAN/VEGAN

Hoisin shiitake mushroom pad thai, noodles (G,SE,SD) (VE)

Miso glazed aubergine, chilli, spring onion, sesame (S,SE) (VE)

Vegetable gyoza, Asian dipping sauce (SE,G,S,) (VE)

DESSERTS

Chocolate tonka choux (G,D,E)

Kumquat macaroons (E,N)

Yuzu pannacotta (D,F)

Matcha banana cake (G,D,E,S)

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