

ARAGON HOUSE



Hire Charges & Prices

Bespoke quotes are available on request from our Events Manager Lauren at info@aragonhouse.net or tel: 020 7731 7313

Please Note: That all hire charges & minimum spends are required in full prior to the date to act as a deposit and guarantee the space.

	Part of Downstairs* <i>"Basement Bar"</i> 80 Standing	Aragon House <i>(Main Bar, Downstairs and Garden)</i> 450 Standing	Ted Bentley Bar <i>"Blue Room"</i> <i>Function Room</i> 200 Standing 100 Seated
Legal			
Capacity		200 Seated [over two levels]	
Booking	<ul style="list-style-type: none"> • Mon - Wed £75 + VAT 		<ul style="list-style-type: none"> • Mon – Thurs evening hire £450+VAT
Fee	<ul style="list-style-type: none"> • Thurs – Sat £150 + VAT 	<ul style="list-style-type: none"> • Quote on request 	<ul style="list-style-type: none"> • Fri & Sat evening hire £600+ VAT • Weekday daytime hire £300+VAT
Minimum Spend/Deposit	<ul style="list-style-type: none"> • No minimum spend on food or beverages 	<ul style="list-style-type: none"> • Monday–Weds-£8,000 +VAT • Thursday - £10,000 +VAT • Friday – £14,000 +VAT • Saturday - £16,000 +VAT • Sunday - £9,000 +VAT on food and beverages 	<p>SUN - THUR</p> <ul style="list-style-type: none"> • £1,500 inc VAT on food and beverages <p>FRIDAY & SAT</p> <ul style="list-style-type: none"> • £2,500 inc VAT on food and beverages
Facilities	<ul style="list-style-type: none"> • Shared Bar on same level (Thurs- Sat) • Use of the BBQ (During the Summer – weather permitting) • Canapé List • Wi-Fi 	<ul style="list-style-type: none"> • Three Bars including a Garden Bar • Full Waiter Service • Professional BBQ Bar • Canapé List • Wi-Fi 	<ul style="list-style-type: none"> • Split level • Dance floor • 12 am License • Full Waiter Service • Exclusive Entrance/Toilets • Complete buffet/Canapés List • Use of HD screens for sporting events. • DJ license • Wi-Fi

N.B. Small area at bottom of the stairs not included – as access area for public to toilets.

***Please note we do not hire out the Downstairs bar exclusively during the summer period only table bookings for parties no more than 50 ppl will be taken.**

The Blue Room [The Ted Bentley Bar]

Private Room Hire

[Room Hire includes 1 manager, 3 bar staff / waiters, 1 floor staff /waiter and cleaners]

Extra Staff

Bar staff - £50 day shift / £70 evening
Floor staff - £40 day shift / £60 evening
Cloak room staff - £60
SIA Security - £18 per hour/ £80 evening

Overtime after 12am

Manager - £25 per hour
Bar Staff - £15 per hour
Floor Staff - £10 per hour

Uniform

Staff will be asked to wear black shirts / tops with black aprons alternative uniform can be arranged and charged accordingly.

Party Planning

An initial meeting with the manager and the chef to discuss the format of the evening will be covered in the cost of the room hire. Further meetings will be charged at £25 per hour per person.

Set-Up Costs

We will happily arrange the furniture in the room to best suit your required layout; however set-up involving more than 1 hour will be charged at £20 per hour per staff member.

Food

Canapés are charged at £2.05 each. We would recommend 10 pieces per head which is the equivalent of an average size meal. The minimum number catered for is 25. [Menus attached].

Buffets are charged at £18, £20 and £24 per head for 3 courses. Please be aware additional equipment may need to be hired depending on the nature of the buffet. The minimum number catered for is 40. [Menus are attached although bespoke menus can be arranged and a lesser number of courses organised]

Cloak room

A member of staff can be supplied to run a cloak room for the evening at a cost of £80. This includes setup use and breakdown of the cloakroom. Please also be aware that Aragon House cannot be held responsible for any loss or damage of goods on the premises (refer to Terms & Conditions).

Gratuities

A service charge of 12.5% will be added to the final bill. This is applicable on all food.

Cost Summary & Terms

It is our policy to provide you with a cost summary of the event and a running order [agenda] prior the event. Please be aware costs may vary - i.e. bar bill. **Terms must be signed prior to the evening.**

Settlement & Deposits

The full cost of the function is payable prior to the date in question. The drinks tab must be settled at the end of the evening in full. We take all cards [except diner's cards], cheques and cash.

Cancelations must be made more than 21 days prior to the event; otherwise hire charges are non-refundable.

VAT

VAT will be added to the final bill at 20%

***Aragon House Reserves the right to change the terms and conditions at any given time. You will be notified at least one month prior to your event should this occur**

Platters – Aragon House

Party for more than 40 Guests
A minimum of 5 platters must be ordered

All the platters are for 10 people (indicative)

All prices include VAT.

A selection of fresh grilled bread with hummus and black Tapenade [v] **£42.**

Assortment of fresh vegetables, and fat chips, selection of 3 dips (mayo & garlic, mayo & cheese, sweet chilli sauce [v] **£33.**

Assortment of grilled chicken wings and drumsticks, garlic mayo dip **£33.**

A selection of French and English grilled sausage (Marquez, wild boar, cocktail sausage) with mustards (Dijon, wholegrain & English) and baguette **£50.**

Selection of smoked salmon & potted shrimps served with Grilled Breads & Cream Chives **£72.**

Selection of mini kebabs (chicken, beef, and lamb) selection of yoghurts dips **£65.**

Falafel rolled in tortillas with hummus and Mexican flautas, with chicken **£56.**

Selection of rolled tortillas with; falafel and hummus, chicken and coriander, onion tomato and cheddar **£48.**

[Please Note: A service charge of 12.5% will be added to your bill]

Canapés

Canapés charged at £2.05 inc. VAT per piece

A minimum of 30 of the same canapés must be ordered with a minimum of 60 canapés overall

Cold

Polenta Crostini w. Tomato & Black Olive Salsa [v]
Mediterranean Vegetables w. Black Tapenade Biscotti [v]
Aubergine Caviar Canapé [v]
Salmon Rillettes Canapé
Dill Scones w. Smoked Salmon & Cream
Parmesan & Rosemary Shortbread w. Cherry Tomato & Feta [v]
Cocktail Corn Cake w. Mango Salsa [v]
Spinach, Smoked Salmon & Herbed Cream Roulade
Tartlet w. Smoked Chicken, Black Olive & Parsley Pesto
Gravadlax of Salmon w. Dill Mustard Sauce on Pumpnickel
Quail Egg & Caviar Tartlet
Chicken Tonnato w. Lemon & Capers Tartlet
Duck Rilette Canapé
Cucumber Cream Canapé [v]
Poached Salmon w. Dill Mayonnaise Tartlet
Tartlet w. Asian Beef Salad
Beef Carpaccio Canapé
Spicy Prawn Salsa Canapé
Ham w. Dijon Butter Canapé
Mini ratatouille tartlet, lemon dressing[v]

Hot

Homemade Mini Yorkshire Puddings w Roast Beef & Horseradish
Cream

Aragon House Fat Chips w Sweet Chilli Sauce

Ginger Orange Pork Skewer

Wild Mushrooms Garlic & Thyme Bouchées

Mini Anchovies & Black Olive Pizza

Cocktail Salmon & Dill Cake w. Tartar Sauce

Onion, Tomato & Cheddar Rolled Tortillas

Banger & Mash in a Pastry Cup

Mini Cherry Tomato & Pesto Galette

Chicken Satay w. Peanut Sauce

AH Mini Burgers

Goat Cheese & Caramelised Onion Tartlet

Mini Quiche Lorraine

Chicken & Mushroom Bouchées w. Béchamel Sauce

Courgette Fritters w. Chilli Jam

AH Mini Fish & Chips

Or

Tiger Prawns Tempura w Sweet Chilli Sauce

(For parties over 50 – one or the other)

Sweet

Mini Strawberry Tart

Kiwi & Passion Fruit Mini Pavlova

Warm Mini Sticky Toffee Pudding

Mini Chocolaté Tart

Mini Lemon Tart

Mini Sticky Orange & Almonds Cake

Passion Fruit Curd Tartlet

Strawberry Mini Meringue

[Please Note: A service charge of 12.5% will be added to your bill]

BUFFET

£26.00 Inc VAT per head

30 people or less

[Choice of 3 Cold, 2 Hot, 2 Garnish and 2 Dessert.]

More than 30 people]

[Choice of 4 Cold, 2 Hot, 2 Garnish, 1 Veg. Option and 4 Dessert.]

Cold

Tiger Prawns & Egg Noodle Salad, w Ginger & Spring Onion Dressing
Roasted Mediterranean Vegetable Salad w Balsamic Dressing & Red Fruit Reduction
Tomato & Mozzarella Salad w Pesto Dressing
Penne Salad w Confit Tomato, Black Olives & Cucumber
Assortment of French Charcuterie
Assortment of Polish Charcuterie
Smoked Chicken, Cucumber & Orange Salad w Rocket Leaves
Chaux Froid of Salmon w Tarragon Mayonnaise
Celery Remoulade, Green Apple, Red Onion & Smoked Chicken Salad

Hot

Roast Lamb w Mint Sauce
Cornfed Chicken Breast stuffed w a Herbed Goats Cheese
Salmon Steak w a Saffron & Coriander Cream
Roast Duck Breast w Cranberry Jus
Roast Turkey Breast w Green Peppercorn Sauce
Seabass Fillet w Confit Fennel
Spicy Tiger Prawn Casserole w Vegetables
John Dory w Brioche & Herb Crust, White Wine Sauce
Pork Loin w Plum Sauce
Venison Sausages w Red Onion, Mustard & Redcurrant Sauce
Roast Beef w Gravy
Stuffed Peppers w Coriander Flavoured Cous Cous [v]
Vegetable Lasagne [v]

Vegetable Moussaka [v]

Garnish – Gratin Dauphinois, Minty New Potatoes, Oriental Rice, Pilaf Rice, Penne Pasta, Ratatouille, Thyme Roasted New Potatoes, Primavera Rice.

Dessert

Warm Chocolate Brownie

Fresh Exotic Fruit Salad

Black Forest Slice

Tiramisu

Assortment of Mignardises

Duo of Blackberry Cheesecake

Exotic Fruit Slice

Orange & Chocolate Bavarois

Carrot Cake

Profiteroles w Chocolate Sauce

French Apple Tart

[Please Note: A service charge of 12.5% will be added to your bill]

BUFFET

£22.00 Inc VAT per head

30 people or less

[Choice of 3 Cold, 2 Hot, 2 Garnish and 2 Dessert.]

More than 30 people]

[Choice of 4 Cold, 2 Hot, 2 Garnish, 1 Veg. Option and 4 Dessert.]

Cold

Roasted Mediterranean Vegetable Salad w Balsamic Dressing

Grated Carrots & Sultana Salad w Lemon Dressing

Coleslaw

Greek Salad

Celery, Blue Cheese, Apple & New Potato Salad w Walnuts

Penne Pasta Salad w. Sun dried Tomatoes, Cucumber & Black Olives

Assortment of Polish Charcuterie

Smoked Chicken & New Potato Salad

Tiger Prawns & Penne Pasta Salad w Thai Green Curry Dressing

Hot

Roast Duck Breast w Green Peppercorn Sauce

Pork Loin w Plum Sauce

Beef & Guinness Casserole

Chicken w Paris Mushrooms in Tarragon Sauce

Beef Lasagne

Roast Supreme of Lemon & Thyme Marinated Cornfed Chicken

French Style Lamb Stew

Hungarian Beef Goulash w Double Cream

Salmon Steak, Vegetable Julienne w White Wine Sauce

Spicy Tiger Prawn Casserole w Vegetables

Roast Cod w. a Herb Crust & Saffron Sauce

Vegetable Lasagne [v]

Vegetable Moussaka [v]

Stuffed Peppers w Coriander flavoured Cous Cous [v]

Garnish – Dauphinois, Minty New Potatoes, Oriental Rice, Pilaf Rice, Penne Pasta, Medley of Vegetables, Ratatouille, Thyme Roasted New Potatoes

Dessert

Fresh Fruit Salad

French Apple Tart

Warm Sticky Toffee Pudding w Double Cream

Carrot Cake

Tiramisu

Strawberry & Cream Slice

Hazelnut Ring Cake w Chantilly Cream

Assortment of Mignardises

Black Forest Slice

Duo of Blackberry Cheesecake

Lemon Tartlet

[Please Note: A service charge of 12.5% will be added to your bill]

BUFFET

£20.00 Inc VAT per head

30 people or less

[Choice of 3 Cold, 2 Hot, 2 Garnish and 2 Dessert.]

More than 30 people]

[Choice of 4 Cold, 2 Hot, 2 Garnish, 1 Veg. Option and 4 Dessert.]

Cold

Coleslaw

Greek Salad

New Potato Salad w. Tarragon Mayonnaise

Tomato & Red Onion Salad

Penne Pasta Salad w. Tomato, Cucumber & Black Olives

Rice & Vegetable Salad

Grated Carrots & Red Onion Salad

Celeriac 'Remoulade' w. Green Apples

Taboule

Hot

Lasagne

Chilli Con Carne

Beef Stroganoff

Italian Meatballs w. Tomato & Herb Sauce

Thai Green Chicken Curry

Vietnamese Pork Curry

Roast Supreme of Lemon & Thyme Marinated Chicken

Salmon Steak w. Creamy Sauce

Roast Cod w. Tomato & Basil Sauce

Vegetable Lasagne [v]

Vegetable Moussaka [v]

Pasta & Cheese Bake [v]

Garnish – Minty New Potatoes, Pilaf Rice, Penne Pasta, Medley of Vegetables, Ratatouille,
Roasted New Potatoes

Dessert

Fresh Fruit Salad

Apple Crumble w. Double Cream

Assortment of Mignardises

Black Forest Slice

Fruits of Forest Slice

Tangerine Slice

Banoffee Cream Pie

Chocolate Marbled Ring Cake

Please Note: Some Dishes May contain Nuts

Buffets available as sit-down meals on request

[Please Note: A service charge of 12.5% will be added to your bill]

Drinks List

On Tap

Fosters £3.65
Kronnenborg £3.85
Heineken £3.90
Guinness £3.85
Tiger £3.90
Frulli £4.20
John Smiths £3.65
Scrumpy Jack £3.65
Aspall £4.20
Peroni £3.90
Becks Vier £3.70
IPA £3.65
Guest Ale £3.65

Bottles

Becks £3.50
Peroni £3.70
Heineken £3.60
Kopparberg Pear £4.05
Bulmer's £4.70
Savanna Dry £3.65
Sol £3.50

Spirits

House Spirits

Single + mixer £4
Double + mixer £6

Whisky £4 - £8

Rum £3 - £7

Gin £3 - £6

Vodka £3 - £6

Terms and conditions

Without Prejudice

Event Date.....

- 1.** Aragon House will accept no responsibility for items/belongings going missing during any event. It is the guests/hosts responsibility to look after and keep belongings in sight at all times.
- 2.** It is the responsibility of the Party organiser to monitor the event making sure no gatecrashers or uninvited people try to attend.
- 3.** The Duty Manager or the Proprietors have the right to refuse entrance to anyone not considered properly dressed or for any other reasons not becoming of its standards.
- 4.** Guests of the event are expected to maintain composure and not become uncontrollably inebriated. If they should, and a problem should arise they will be asked to leave or escorted from the premises.
- 5.** No shouting, swearing or screaming shall be tolerated.
- 6.** Menu's and dietary requirements are the responsibility of the Party organiser. Food allergies or any other requirements remain the responsibility of the Party organisers at all times.
- 7.** Food orders must be placed at least 10 days prior to the event in order to notify the chef.
- 8.** All food must be purchased from Aragon House and we do not allow people to bring their own party food with exception made for birthday cakes.
- 9.** A Discretionary Service Charge of 12.5% is payable on all function food and on the total bill for a seated function. Our service charge is paid entirely to our staff.
- 10.** All pre booked dining and buffet/canapés parties must pay the full amount in advance. All pre paid drink must be paid for in advance. The bar tab must be settled in full at the end of the event and any bills not paid remain the responsibility of the organiser of the event. No number decreases can be made after 7 days before the event unless it does not involve a refund in monies already paid and agreed.
- 11.** Should there be any damage caused then the event organiser will be informed by telephone on the costs incurred regarding damages and these will be debited from the credit card details below.
- 12.** Aragon House remains in control of all the functions and events booked at all times and reserve the right at all times to change its terms and conditions without prior notice.
- 13.** Cancellations not received 21days before the event or 36 days in the case of precious dates such as Christmas, New Years Eve etc. will forfeit the hire charge and other advance payments in full.
- 14.** A wide selection of music is available but always remains at the discretion of the duty manager on the night. We are able to offer a DJ or Band facility.
- 15.** The management reserves the right to arrange security for functions at their own discretion where they see fit. We reserve the right to charge the party organiser for any private security hired.
- 16.** Aragon House has a no drugs tolerance policy. If anyone attending the party is suspected of using or supplying substances the police will be called without notice. No drink may be brought onto the premises from outside. No drink may be consumed on the street. Water will be on hand at all times.

- 17.** Aragon House does not permit anyone under the age of 21 and any children from entering the premises as otherwise Aragon House will be in breach of its licence.
- 18.** No pets are allowed on the premises except for the front patio area.
- 19.** The back garden closes at strictly 9pm. The downstairs patio closes at strictly 11pm. The patio can be closed earlier if the noise level exceeds the acceptable limit, this will be at the management's discretion. All bars in Aragon House close at strictly 11pm. The Ted Bentley Bar closes at 12pm.
- 20.** The BBQ closes at 9pm and the kitchen at 10pm. No food can be ordered after this time.