



SUMMER EVENTS 2014

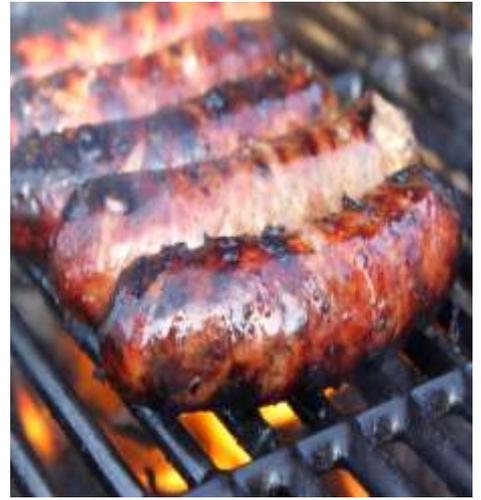


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WELCOME TO LONDON'S PREMIER AL FRESCO PARTY AND BARBECUE VENUE

**The ideal venue for your al fresco summer party;
Barbecues for up to 200 guests in the heart of London's West End**

Overlooking the beautiful and tranquil Bedford Estate gardens, our venue in the heart of London is the ideal place to plan your perfect British summer.

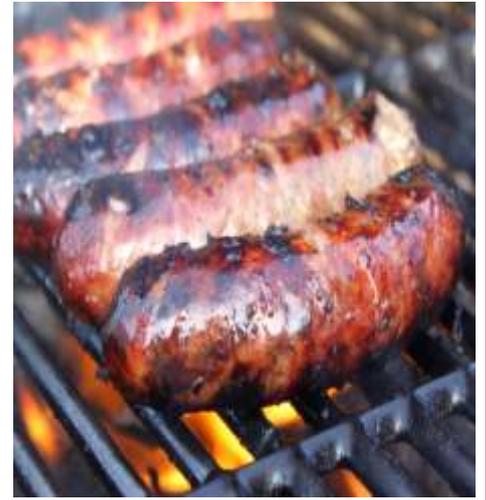
Come and join us for a barbecue party in the unique Garden Grill, accompanied by Pimm's cocktails, Champagnes and wines to suit all tastes.

The Complete Service

We are delighted to be with you every step as you plan your summer party, ensuring both you and your guests experience a wonderful occasion full of fun.

From the selection of one of our beautiful areas for your party to the choice of barbecue menus and wines, accommodation for your guests and everything in between, our dedicated team will be on hand to ensure that you experience an occasion to remember.

Your event coordinator will assist in organising all the details for your party and your dedicated operations manager will coordinate your event on the day for you, so all you have to do is relax and enjoy your time with your guests.



SUMMER PARTY PACKAGES

The Full Monty No. 1;

£85.00 per person; to be enjoyed by fifty or more guests

Private use of the outdoor areas*

A welcome glass of Pimm's per person [choose from our selection of Pimm's prepared 10 different ways]
Set summer barbecue menu featuring your choice of three salads, two meat, one fish, one vegetarian dish and your dessert selection. Your menu includes a selection of breads and barbecue condiments

Unlimited sommelier's selection red and white wine, bottled beer, *spirits* and soft drinks for 3 hours

Iced water throughout the evening

DJ and dancing until midnight**

The Full Monty No. 2;

£80.00 per person; to be enjoyed by fifty or more guests

Private use of the outdoor areas*

A welcome glass of Pimm's per person [choose from our selection of Pimm's prepared 10 different ways]
Set summer barbecue menu featuring your choice of three salads, two meat, one fish, one vegetarian dish and your dessert selection. Your menu includes a selection of breads and barbecue condiments

Unlimited sommelier's selection red and white wine, bottled beer and soft drinks for 3 hours

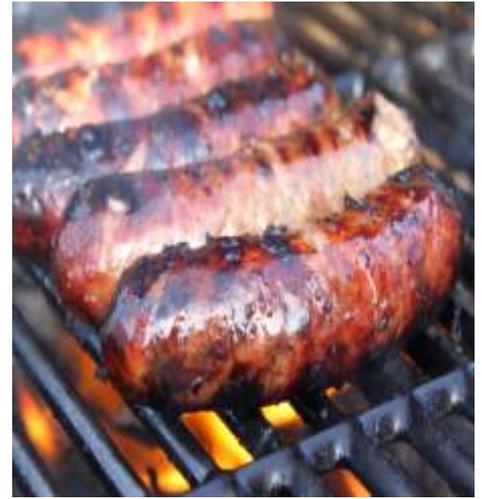
Iced water throughout the evening

DJ and dancing until midnight**

Prices are per person, includes VAT at the current rate, are subject to minimum numbers and may change without notice

At 9.30pm guests will be asked to move through to their allocated indoor space.

**For the DJ and disco an appropriate sized event room will be allocated until midnight



SUMMER PARTY PACKAGES (CONTD.)

The Ultimate Summer Barbecue; £49.00 per person; to be enjoyed by fifty or more guests

Private use of the outdoor areas*

A welcome glass of Pimm's per person [choose from our selection of Pimm's prepared 10 different ways]
Set summer barbecue menu featuring your choice of three salads, two meat, one fish, one vegetarian dish and your dessert selection. Your menu includes a selection of breads and barbecue condiments
Half a bottle of sommelier's selected red or white wine per person
Iced water throughout the evening
DJ and dancing until midnight**

The Montague Summer Barbecue; £45.00 per person; to be enjoyed by fifty or more guests

Private use of the outdoor areas*

A welcome glass of Pimm's per person [choose from our selection of Pimm's prepared 10 different ways]
Set summer barbecue menu featuring your choice of three salads, two meat, one fish, one vegetarian dish and your dessert selection. Your menu includes a selection of breads and barbecue condiments
Iced water throughout the evening
DJ and dancing until midnight**

Prices are per person, includes VAT at the current rate, are subject to minimum numbers and may change without notice At 9.30pm guests will be asked to move through to their allocated indoor space.

**For the DJ and disco an appropriate sized event room will be allocated until midnight



BESPOKE YOUR BBQ PARTY

Barbecue menus

Summer barbecue menu served with a selection of breads and barbecue condiments; from £35.00 per person
Add additional food items to your barbecue; from £5.00 per item.
Barbecue menus to be enjoyed by 35 or more guests.

Canapés on arrival

Four items; £11.00 per person
Six items; £14.00 per person
Ten items; £22.00 per person
Twelve items; £25.00 per person

Drinks reception on arrival

Welcome glass of Pimm's No. 1; £5.00 per person
Welcome glass of Prosecco; £8.00 per person
Welcome glass of Champagne; £11.50 per person
Bottled beers; from £5.25 each
Soft drinks; from £3.00 each
Spirits; individually priced

Jug of freshly squeezed orange juice or homemade lemonade; £20.00 per jug. Serves approx. five guests
Jug of Pimm's cocktail [choose from our selection of Pimm's prepared 10 different ways]; £20.00 per jug.
Serves approx. five guests

Drinks packages on arrival or throughout the evening

Half a bottle of sommelier's selected red or white wine; £13.00 per person
Sommelier's selected red and white wine served throughout the meal until dessert; £40.00 per person
Unlimited sommelier's selected red and white wine, soft drinks and bottled beers,
for three hours; £50.00 per person
Unlimited sommelier's selected spirits, red and white wine, soft drinks and bottled beers,
for three hours; £60.00 per person

Prices are per person, includes VAT at the current rate, are subject to minimum numbers and may change without notice

At 9.30pm guests will be asked to move through to their allocated indoor space.

**For the DJ and disco an appropriate sized event room will be allocated until midnight



BESPOKE YOUR BBQ PARTY (CONTD.)

Evening finger buffet

Six items; £20.00 per person, Eight items; £25.00 per person; Ten items; £30.00 per person
Freshly brewed tea or coffee; £5.00 per person

DJ and dance floor**

From £400.00

The Herb Deck

An exciting new addition to The Montague's summer party offering. With its own separate entrance, the Herb Deck and small conservatory can cater for intimate events for up to forty guests or, for larger parties (from 150 guests), becomes the dessert pavilion, a unique summer venue in London

Bedford Estate Gardens

We will be delighted to check availability of the beautiful Bedford Estate Gardens for photographs;
From £550.00 excluding VAT per half hour.

From £4000.00 excluding VAT for entire day use.

Please note that Bedford Estate Gardens are unable to support music or live entertainment.

Accommodation

Why not let your guests take the elevator home?

We have beautiful individually designed bedrooms for which we are able to organise special rates for your guests.

Your party coordinator will be delighted to discuss details of these with you.

Prices are per person, includes VAT at the current rate, are subject to minimum numbers and may change without notice

*Appropriate space will be allocated according to numbers booked. These areas must be vacated by 10.00pm due to licensing restrictions.

At 9.30pm guests will be asked to move through to their allocated indoor space.

**For the DJ and disco an appropriate sized event room will be allocated until midnight



SUMMER BARBECUE MENU

Your choice of 3 salads, 2 meat and 1 fish option, a vegetarian dish and your dessert selection to finish.

Your menu includes a selection of breads and barbecue condiments; from £35.00 per person

Add additional food items to your barbecue; from £5.00 per item.

Barbecue menus to be enjoyed by 35 or more guests.

SALADS

Tossed green salad
Pasta salad with chorizo
New potato and chive salad
Grilled aubergine and courgette salad
Tomato and mozzarella salad
Greek salad
Fruity coleslaw

MEAT

Cumberland pork sausages
Beef and mushroom kebabs
Barbecued chicken thighs
Montague beef burger
Sticky baby spare ribs

SEAFOOD

Grilled tuna steak
Seafood skewer
Ginger and lemon salmon supreme

SPIT ROAST

(upon request at market price)
14kg rosemary and garlic-
marinated porchetta pig
(serving up to 20 persons)

DESSERTS

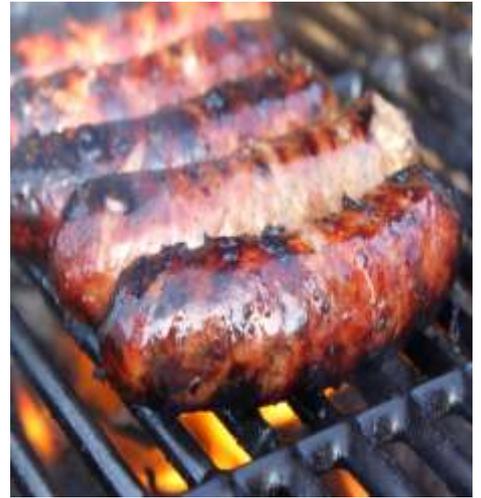
Fresh English strawberries and cream
Tropical fruit salad
Profiteroles with chocolate sauce
Red cherry cheesecake
Selection of ice creams served in cones
Trifle extravaganza

VEGETARIAN

Corn on the cob with chilli salt
Spicy bean burger
Cajun spiced barbecued Portobello
mushrooms
Stuffed peppers with cous cous
Marinated halloumi cheese skewers

We are also more than happy to discuss and design a bespoke menu for you

Menu items are subject to change with seasonality, market availability and without notice. Prices are per person, includes VAT at the current rate, are subject to minimum numbers and may change without notice



CANAPÉ MENU

COLD CANAPÉS

Steak tartare
Carpaccio of duck with cranberries
Smoked salmon with horseradish cream
Parma ham with seasonal melon
Avocado and crab salad
Mini prawn cocktail
Quail egg with truffle pearl (v)
Baby mozzarella with cherry tomato (v)

HOT CANAPÉS

Lamb kebabs with coriander
Chicken and mushroom bouchées
Pan-fried scallop with apple and celery
Lemon sole goujons with tartar sauce
Stilton and leek tartlets (v)
Spring rolls with plum sauce (v)
Mediterranean vegetable quiches (v)

(v) Denotes vegetarian option



FINGER BUFFET MENU

HOT AND COLD

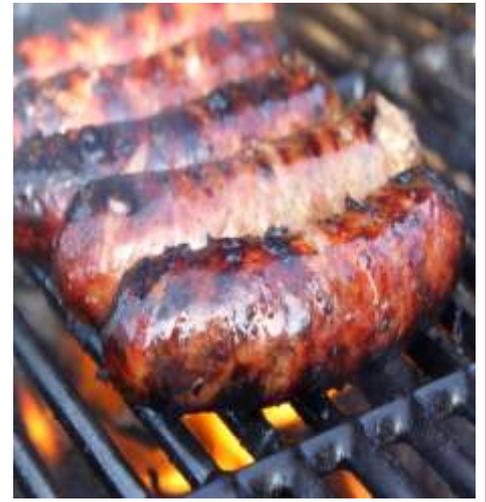
Mini toad in the holes
Mini bangers and mash
Lamb cutlets with mint jelly
Mini cheeseburgers with tomato relish
Lamb koftas with sour cream
Roast beef in Yorkshire pudding with horseradish
Beef skewers in oyster sauce
Char-grilled asparagus with Parma ham
Mini smoked chicken Caesar wraps
Coconut chicken strips
Mini chicken drumsticks with sweet potato mash
Crab spring rolls with sweet chilli dip
Mini prawn cocktails
Tempura tiger prawns with sweet chilli sauce
Mini fish and chips with tartar sauce
Finger sandwiches

VEGETARIAN

Avocado and sun-blushed tomato wraps
Wild mushroom vol au vents
Blue cheese and leek tarts
Mini vegetable pizzas
Vegetable spring rolls with sweet and sour sauce
Pineapple and halloumi cheese skewers
Fried mushrooms with garlic mayonnaise
Chickpea and plum tomato salad
Mediterranean vegetable quiches
Deep-fried Camembert with Cumberland sauce

DESSERTS

Mini chocolate éclairs
Mini strawberry tartlets
Black Forest cups
Sliced fresh fruit
Mini chocolate brownies
Mini toffee apples



PIMM'S MENU

Pimm's Original	Classic Pimm's No. 1 cocktail
Ginger Pimm's	Pimm's cocktail & ginger beer
Southern Pimm's Punch	Pimm's, bourbon & sweet vermouth
'Top o' the Pimm's'	Pimm's, Irish whiskey & lemonade
Pim Pom	Pimm's & pomegranate
Pimm's Spritz	Pimm's & Prosecco
Pimm's Prawn Salad	Pimm's, Glayva & Mandarine Napoleon
'Shiver me 'Pimmbers'	Pimm's & dark rum
Bonnie Prince Pimm	Pimm's & Hendrick's gin
Summer Passion Pimm's	Pimm's, vodka & passionfruit juice

Glass of Pimm's No. 1; £5.00 per glass

Jug of Pimm's cocktail [choose from our selection of Pimm's prepared 10 different ways]; £20.00 per jug.
Serves approx. five guests