

# 73 Waterloo at St John's



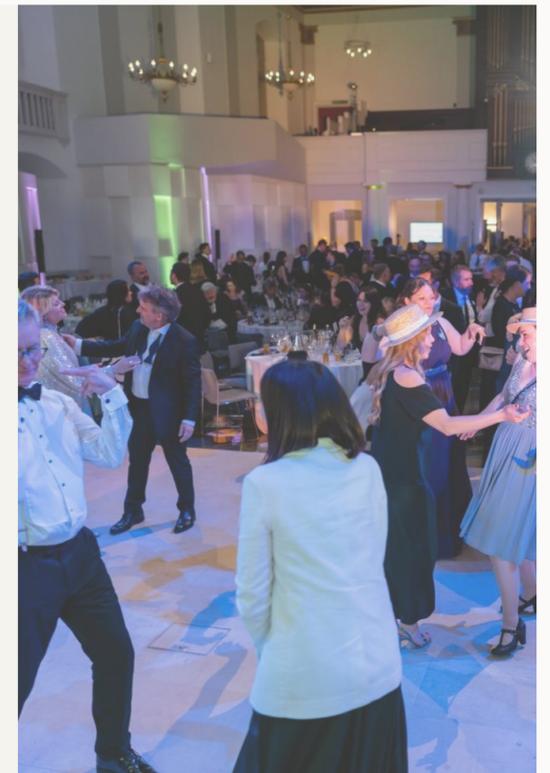
Catering offer 2023

# Welcome to 73 Waterloo at St John's

Experience the sublime blend of elegance and charm, at 73 Waterloo, an historic Grade II sanctuary nestled within the historic St John's Church, in the heart of Waterloo, London.

Immerse yourself in our captivating and spacious indoor and outdoor areas, meticulously designed to transform your dream celebration into reality. Imagine the grandeur of our soaring nave as the enchanting backdrop to your wedding or sophisticated gala dinner, award ceremony or corporate event.

Your venue hire not only helps to fund the work St John's does with people at the threshold, but helps with the preservation of this unique, low-carbon, Grade II listed building.



*Serving great memories - 73 Waterloo*

# Our awards and nominations

Since our venue's inception in January 2023, our dedicated team has strived to garner exceptional recognition. As a testament to our commitment, we received nominations for the esteemed London Venue and Catering Awards in both the Best Christmas Party Venue and Best New or Refurbished Venue categories.

We are thrilled to announce our achievement of securing the bronze position in the Best New or Refurbished Venue category. This recognition underscores our ongoing efforts and dedication to providing an outstanding venue experience.

 <b>LONDON VENUE &amp; CATERING AWARDS 2023</b>	 <b>LONDON VENUE &amp; CATERING AWARDS 2023</b>
<b>FINALIST</b> <b>BEST NEW OR REFURBISHED VENUE</b>	<b>FINALIST</b> <b>BEST CHRISTMAS PARTY VENUE</b>
 <b>LONDON VENUE &amp; CATERING AWARDS 2023</b>	<b>BRONZE</b> <b>BEST NEW OR REFURBISHED VENUE</b>



**Choose your best fit**

# DDR package 1

Looking for a comprehensive conference package? Our DDR - day delegate rate package has got you covered. Our dedicated team will ensure that your event runs smoothly from start to finish, with everything you need to make your conference or meeting a success.

DDR package includes:

- Hire of the venue 9am – 5pm
- Arrival tea and coffee with two breaks
- Soft drinks with lunch
- Crisps
- Fruit bowl
- Freshly baked cakes
- Selection of fresh homemade sandwiches:
  - Chicken and smashed avocado
  - Roasted topside of UK red tractor beef, rocket and creamed horseradish
  - Classic cheese and pickle with Applewood smoked cheddar and Branston pickle (v)
  - Egg and cress with a creamy mayo (v)
  - Chargrilled peppers marinated in basil, garlic, balsamic and extra virgin olive oil with tzatziki (v)
- Dedicated staff for smooth event operations

It's also flexible, so you can tailor it to your exact requirements. Whether you need additional equipment or catering options, our team will work with you to create a tailor-made package that meets your needs.

**£75 per person (excluding VAT)**



# DDR package 2

DDR package includes:

- Hire of the venue 9am – 5pm
- Arrival tea and coffee with two breaks
- Hot and cold finger buffet:
  - Honey and mustard glazed pork sausages
  - Chicken bites with a tarragon mayonnaise dip
  - Chargrilled garlic & oregano chicken with tzatziki
  - Mini bagels with smoked salmon & cream cheese
  - Classic Ploughman's with mature cheddar (v)
  - Welsh rare bit soufflé, red onion marmelade & sage crisps (V)
  - Porcini mushroom arancini with black truffle mayo (v)
  - Deconstructed passionfruit cheesecake
  - Hand-baked chocolate brownie
  - Fresh fruit skewers
  - Lemon posset with homemade crumble
- Dedicated staff for smooth event operations

It's also flexible, so you can tailor it to your exact requirements. Whether you need additional equipment or catering options, our team will work with you to create a tailor-made package that meets your needs.

**£82 per person (excluding VAT)**





# Additions to your DDR package

## Something extra

	Price per person (excluding VAT)
Still and sparkling mineral water	£3
Fresh juices	£3
Tea and coffee	£3
Tea and coffee with a selection of biscuits	£4
Tea and coffee with a selection of cookies	£5
Tea and coffee with a selection of pastries	£5
Selection of pastries	£3.50
Freshly cut seasonal fruit platter	£5



# Reception

A little something extra to round off the day

Based on 2-hour service  
From 5pm till 7pm

	Price per person (excluding VAT)
Prosecco, house wine, beer and soft drinks	£32
House wine, beer and soft drinks	£29
Each additional hour after 2 hours	£11
Add static canapes (cheese straws, olives, crisps)	£5



# Standing reception

## Canapes - £48 per person

(based on 2 hours service)

- 1 glass of bubbles per person
- 2 glasses of wine / beers per person
- Soft drinks
- 6 canapes per person
- All staffing needed
- All equipment needed

## Canapes and bowls - £62 per person

(based on 2 hours service)

- 1 glass of bubbles per person
- 2 glasses of wine / beers per person
- Soft drinks
- 4 canapes per person
- 3 bowls per person
- All staffing needed for excellent service
- All equipment needed





# Something different

# Brunch offering

## Continental

£19 per person (ex VAT), 1 serving

- Seasonal fruit & yoghurt
- Granola pots
- Morning bakery section with croissants and a selection of mini Danish pastries.
- Bread rolls & assorted jams
- Freshly squeezed orange juice
- Responsibly sourced Filter coffee
- Twining's teas & infusions

## Hearty

£19 per person (ex VAT), 1 serving

- Traditional white flour baps with: crispy bacon - tomato ketchup or brown sauce
- Egg mayo with spring onion
- Freshly squeezed orange juice
- Responsibly sourced Filter coffee
- Twining's teas & infusions

## Full English

£27 per person (ex VAT), 1 serving

- Muesli with oak flakes, whole rolled oats, wheat flakes and toasted malted wheat, sultanas, almonds and hazelnuts, low fat natural yoghurt and blossom honey.
- Heaps of Toast and a selection of fruity jams
- Full British breakfast:
  - Cumberland sausages,
  - Thick cut back bacon
  - Roasted vine tomatoes,
  - Portobello mushrooms,
  - Scrambled eggs
  - Hash browns
- Freshly squeezed orange juice
- Responsibly sourced Filter coffee
- Twining's teas and infusions

All prices are individual to DDR packages



# Big buffets

Choose two mains, two sides and one dessert served with still and sparkling mineral water - £45pp

## Mains

- Beef bourguignon with crispy pancetta lardons & fresh parsley
- Red Thai chicken curry with new potatoes and seasonal greens.
- Traditional Italian beef lasagna with a gratinated cheese topping.
- Pan roasted cod with a mustard and white wine cream sauce.
- Creamy Thai green curry with seasonal vegetables (v)
- Lamb moussaka oven-baked with creamy mozzarella
- Wild pink salmon & king prawn fish pie
- Spinach & ricotta cannelloni with mozzarella (v)
- Moroccan lamb tagine with chickpeas & coriander
- Creamy chicken, ham & leek pie with puff pastry

Big Buffet can be a substitute to working lunch or finger buffet lunch within the DDR package

## Sides

- Mediterranean pasta with peppers, courgette & herbed feta
- Pomegranate, goat's cheese & piquillo pepper couscous
- Twisted cabbage, fennel & apple coleslaw
- Buttered seasonal vegetables with fresh herbs
- Japanese egg noodles with julienne vegetables
- New potatoes with fresh mint
- Sticky coconut rice
- Creamy mashed potatoes

## Desserts

- Seasonal Eton mess
- Homemade profiteroles with chocolate sauce
- Tarte au citron with vanilla mascarpone
- Traditional Italian tiramisu with a caramel truffle
- Seasonal fresh fruit platter
- Warm plum & almond torte with vanilla mascarpone



# Seated dining

Three course meal, tea, coffee and petit fours - £70 pp (ex vat)  
Our suggested dinner menu.

## Starter

Scottish seared scallop, burnt cauliflower purée, pine nut and curry oil dressing

Double baked cheddar and Gruyère cheese soufflé with pomegranate salad (V)

## Main Course

Beef fillet, truffle pomme purée, wilted spinach, heritage carrots and a red wine jus

Crispy bites of sweet and sour cauliflower and white sesame seeds with rondelles of Thai sticky coconut rice and crisp spring onion (V)

## Dessert

White chocolate, caramel and cinnamon apple white chocolate and cinnamon mousse with an inset of rum-marinated spiced apple

Tea, coffee and petit fours

treat your guests and add a cheese course - £7.50 pp (ex VAT)

Seated dining can be a substitute to working lunch or finger buffet lunch within the DDR package



# We would love to hear from you

**Email:** [73waterloo@bovingdons.co.uk](mailto:73waterloo@bovingdons.co.uk)

**Call:** 0208 874 8032

**Instagram:** @73waterloo

**Website:** [bovingdons.co.uk/73-waterloo](http://bovingdons.co.uk/73-waterloo)

