

PARTY WITH AN ICON

IT'S PARTY TIME From food and drink packages to private hire, we've got just the right ingredients to help plan something spectacular.



Contact us hello@vufromthetower.com to start planning your next celebration!



Party Menu

Turkey sliders

With cranberry mayo and crispy bacon.

Pigs in blankets

Roast parsnips with honey glaze

Roast pumpkin soup shots

With toasted pumpkin seeds, chives, herb oil, soya yoghurt

Pressed chicken and apricot, crostini

With red onion chutney and winter leaves.

Beef Sliders

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With cheese and crispy bacon

Fried Tortilla Bowl

Served with a trio of dips
- guacamole, tomato salsa
and sour cream (V) (GF)

Red Pepper & Tomato Hummus

Served with Crudities (GF)

Lamb Kofta

With pomegranate, yoghurt, and mint

Crispy Fried Chicken

In gochujang sauce

Tiger Prawns

Pan-fried in olive oil, with garlic, chillies, lemon, and parsley

Rainbow Carrots

Roast rainbow Chanterney carrots, tahini sauce, pomegranate seeds, and syrup of pomegranate, coriander cress (VG) (GF)

Salt & Pepper Squid

With garlic, and chive mayo

Mozzarella Salad

With tomato, and avocado salad with fresh basil and balsamic dressing v GF

Sesame Prawns

Served on toast with spicy mango sauce

Triple Cooked Chunky Chips

With Maldon salt and Rosemary (VG) (GF)

Marinated Olives

With extra virgin olive oil & balsamic glaze, and warm mezzaluna bread (VG) (GF)

Edamame Beans

With Maldon salt (vg) (gF)



Charcuterie Board

Chorizo, salami, pepperoni, ham hock & pea terrine, with roasted cherry tomatoes, roquette, pickles, and mezzaluna bread

Vegetarian Mezze Board

Mozzarella, pickled artichokes, red pepper hummus, with roasted cherry tomatoes, marinated olives, pickles, and mezzaluna bread v

Fruit Macarons

Lemon Meringue Pie

Pistachio Bombe

Baked Vanilla Cheesecake

Chocolate Brownie (GF)

Lemon Drizzle Cake (GF)

Carrot Cake VG GF









Bar Packages

Why not make things easy and pre-book drinks for your guests? We offer a range of great-value options, from a welcoming glass of fizz or an ice-breaking cocktail to pre-paid vouchers for wine, beer or spirits.

< Classic

Classic

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Two drinks vouchers **12** (beer, wine 175ml, soft drinks)

Premium

Two drinks vouchers **20** (inclusive of spirits)

Classic

Arrival glass of Prosecco Superiore, half a bottle of wine and half a bottle of mineral water **25 per person**

Premium

Arrival glass of Champagne, half a bottle of wine, half a bottle of mineral water **30 per person** **House Wine**

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1 bottle house red + 1 bottle house white **70**

2 bottles house red +

2 bottles house white **150**

Red: Domaine Boutinot Les Six Cotes du Rhone

White: La Battistina Nuovo Quadro Gavi di Gavi

Sparkling Wine

2 bottles Domencio de Bertiol Prosecco Superiore **80**

5 bottles Domencio de Bertiol Prosecco Superiore **190**

Champagne

2 bottles Lanson Brut **160**

5 bottles Lanson Brut **375**

Beers

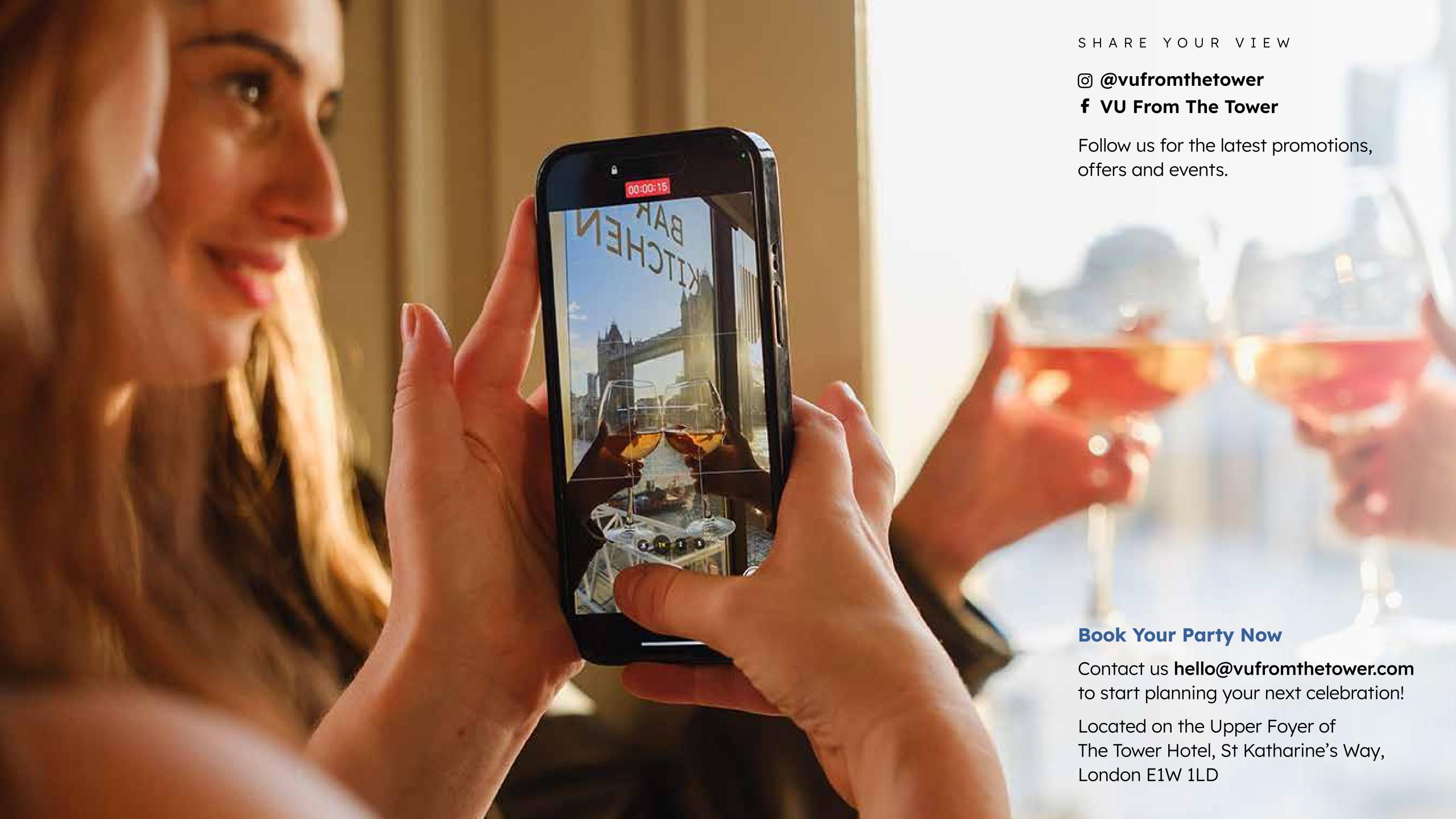
Bucket of 10 beers 60

Spirits

1 70cl bottle with 10 200ml mixers **175**

Grey Goose Vodka / Tanqueray Ten Gin / Bulliet Bourbon / Goslings Black Seal Rum / Johnnie Walker Black Label Whisky

Minimum of 10 people applies for party bookings. In accordance with Weights & Measures Act 1985 and the licensing Act 2003, the measures for the sale of spirits available to customers are served in 50 ml as standard. 25ml spirits measures and 125ml wine measures are also available. All wines are 11–15% and Champagne 12–13% ABV. Beers/Cider 3.8–5.8%. Spirits 37.5–63% ABV. Liqueurs, Aperitifs & Other 15–37%.





BOOK YOUR PARTY

www.vicinitylondon.co.uk/vu-from-the-tower