

THE BEST LONDON LOCATION

Situated in a prime Central London location,

Prince Philip House with its iconic terrace overlooking the

Mall, and Waterloo Gardens on Carlton House Terrace,

provide the perfect setting for your summer party.

Within a walking distance from Leicester Square or Mayfair, you can experience the glamour of the South of France right in the heart of London and choose from a number of outside spaces that we offer as an extension to our room hire.

And there is more – you don't have to worry about the unpredictable British weather as there is always a bad weather option available - we have 7 rooms to choose from, depending on your number, for summer parties up to 250 guests.





THE WATERLOO GARDENS

Consisting of a number of gardens along Carlton
House Terrace, West Garden on the west side of
Waterloo Place can be hired on an exclusive basis
as an extension to our room hire.

This oasis-like woodland was developed as a part of the former royal garden of St James's Palace, when Regency architect John Nash built the surrounding Carlton House Terrace. The garden underwent extensive restoration in 2008 and its 19th century character has been retained with serpentine paths, trees and shrubs.

The garden is hireable during the day or for evening events finishing before 10pm.

THE TERRACE

A true hidden gem, the classical terrace facing the Mall is designed for ultimate summer parties. The breath-taking architecture and surroundings of St. James's Park create the perfect atmosphere for a reception right in the heart of central London. Hire of the terrace is subject to a successful licence application granted by the Crown Estate and we only have 5 licences per year that we are able to apply for — which makes this space even more unique. Don't miss out and reserve yours now!





SUMMER IN PROVENCE

On warm summer days this summer, the scent of the gardens transports you to the blue lavender fields of Provence – you can hardly believe you're in London! You can even transform our terrace into your own Maison Carrée in Nîmes!

Food stalls and bars dressed in French linen, hessian, lavender, sunflowers, French wooden wine boxes, baskets and jam jars will create a relaxed and stylish entertaining environment for a classy and fun summer party.

DRINKS



The drinks service begins with stylish cocktails and includes unlimited wines and beers for the entire duration of the party

DRINKS

Unlimited Drinks Package for up to 3 hours (Package 1) or 5 hours (Package 2 & 3):

Kir Royale Veuve Valmante Brut NV (on arrival)

Château Paradis Rosé 'Essenciel Côteaux d'Aix en Provence'

Jardin De Gascogne Blanc Plaimont

Le Tuffeau Merlot, Les Vignobles Foncalieu

Selection of beers

Lavender lemonade

A Selection of Soft Drinks

PACKAGE 1 "L'ESSENCE DE PROVENCE"

A themed cocktail and canapé reception with a French cheeseboard designed for a maximum of 3-hours' service

CANAPES Savoury

Grilled sea bass, Provençale vegetables, basil oil Veal tartare, smoked egg yolk, malt

crumbs

Savoury choux bun, chicken liver parfait, orange syrup, pistachio crumbs Grilled courgettes, ratatouille, aioli

Sweet

Mini eclairs au chocolat Selection of macaroons

CHEESEBOARD

Selection of French cheeses served with baguettes and grapes:

Comte Androuet, Selles-sur-Cher, Brillat-Savarin, Fourme d'Ambert

Pricing

Inclusive of 3-hour venue hire, catering, drinks and theming with a 2-hour food service (prices from):

£99.00 per person - based on 200 guests £102.50 per person - based on 100 guests £118.50 per person - based on 50 guests

All prices are subject to VAT





PACKAGE 2 'LA FETE DE PROVENCE'

A themed canapé and bowl food reception designed for a maximum of 5-hours' service

CANAPES

Savoury

Grilled sea bass, Provençal vegetables,
basil oil
Veal tartare, smoked egg yolk, malt

crumbs

Savoury choux bun, chicken liver parfait, orange syrup, pistachio crumbs Grilled courgettes, ratatouille, aioli

Sweet

Mini eclairs au chocolat Selection of macaroons

BOWLS

Red mullet & mussels, bouillabaisse & tapenade

Confit sea trout, peas à la fraçaise

Roast rump of lamb, Provençal vegetables, aged

balsamic

Provençal vegetable tian, red pepper coulis, basil oil

Pricing

Inclusive of 5-hour venue hire, catering, drinks and theming with a 4-hour food service (prices from):

£134.50 per person - based on 200 guests £138.00 per person - based on 100 guests £154.00 per person - based on 50 guests

All prices are subject to VAT

PACKAGE 3 "LE FESTIN DE PROVENCE"

A BBQ-themed buffet with a variety of salads finished by a central display of desserts

FROM THE 'GRILL'

Minute steak frites, brioche buns, sauce
béarnaise & French fries

BBQ shoulder of lamb, charred vegetables
Grilled chicken, tomato, shallots & olives
Crispy polenta cake, grilled courgette &
aubergine, baby artichokes, olive tapenade
Veggie brioche bun burgers, sauce béarnaise
& French fries

Courgette, aubergine & pepper skewers, watercress mayonnaise

SALAD SELECTION

Salade niçoise

Fennel, orange & pomegranate salad Celeriac remoulade





PACKAGE 3 "LE FESTIN DE PROVENCE' CONTINUED

DESSERT DISPLAY

Strawberry millefeuille
Lavender crème brûlée shots
Crêpes Suzette
Crème caramel, candied orange zest,
raisins moelleux
Roquefort set cream, cocoa nibs

Pricing

Inclusive of 5-hour venue hire, catering, drinks and theming with a 4-hour food service (prices from):

£133.00 per person - based on 200 guests £136.50 per person - based on 100 guests £152.50 per person - based on 50 guests

All prices are subject to VAT

UPGRADES

We would be delighted to organise entertainment for your event, to match the theming. Please contact us for more details.

DJ & Dancefloor

Live Band

Garden Games

Flowers

Astroturf

French Accordionist on arrival

Oyster Shucker interacting with the guests preparing and serving fresh

Oysters

Gin Bar

Regions of France Wine

Regions of France Cheese Tasting





OTHER DETAILS

The attached catering packages are fully inclusive of the following:

Venue hire and facilities charge from 6.30 - 9.30pm (Package 1)

Venue hire and facilities charge from 6.30 - 11.30pm (Packages 2 & 3)

Menu as detailed in each package

Drinks package as detailed

Management, chefs and service staff

All furniture and table linen

catering equipment

Themed décor as detailed

