





020 7998 3676 | jimmy@jimmypopup.com



WELCOME

We'll be serving up some delicious winter warming street food, perfectly designed for an evening of drinking and excessive Curling on the Roof East Mountain Summit!

Food by Jimmy Garcia

Cash bar and drinks packages available

CAPACITIES

Seated dinner: up to 100 guests

Standing reception: 50-120.

Larger numbers can be accommodated on request

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HIRE COST

£1000 + VAT for exclusive hire. Plus £275 + VAT security charge

AVAILABILITY

We are open from 15th November through to the 23rd December. We host lunch events from 12-4.30pm and evening events from 6pm-11pm.

Longer hires available on request

ACTIVITIES

Curling, cocktail making and ice sculpting.

See details later in the proposals

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HEARTY FOOD STATIONS

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BUILD YOUR BURGER STAND

This popular station gives guests all of the tools to create their own ultimate burger! We cook delicious Aberdeen Angus beef and vegetarian burgers and then provide a huge range of toppings and add-ons to create bespoke burgers!

THE PATTY

Aberdeen Angus Beef or Butternut Squash Falafel

THE CHEESE

Cheddar, Brie, Blue

THE BUN

Ciabatta, Gluten Free, Brioche

THE MEAT

Maple Bacon, Pulled Pork, Chorizo

THE VEG

Sautéed Onion, Sautéed Mushrooms, Pickled Gherkins, Slaw, Salad, Selection of chutneys and sauces

50-75 £17.00 + VAT pp

76-120 £15.50 + VAT pp

121+ £15.00 + VAT pp



RACLETTE BAR

What better way to stay warm in winter than with endless amounts of melted Swiss cheese and charcuterie!

Raclette Cheese

Boiled, Organic Potatoes presented in Brown Sacks
Delicious Charcuterie and Pickles!

50-75 £13.50 + VAT pp

76-120 £12.50 + VAT pp

121+ £12.00 + VAT pp

GOURMET HOT DOGS AND BRATWURST STATION

A choice of the following traditional and quirky hot dogs
for guests to enjoy on a winter's evening

Chorizo, Saffron Mayo, Crispy Onions
Wild Boar and Apple, Celeriac and Apple Remouade,
Vegetarian Bratwurst, Saueurkraut, Mustard and Onions

50-75-£13.50 + VAT pp

76-120 £12.50 + VAT pp

121 + £12.00 + VAT pp



SCHNITZEL BAR

An Alpine favourite, always a hit on, or off, the slopes!

Chicken, Beef or Portobello Mushroom Schnitzel

Pickled Cabbage

Skin on Chips

Side Salads

Selection of Sauces

50-75- £17.00 + VAT pp

76-120 + VAT £16.00pp

121 + £15.50 + VAT pp

STEAK AND CHIPS

What better an Alpine treat than a lovely bavette and chips served from your very own private steak shack

Bavette Steak or Cauliflower Steak

Hand Cut, skin on Chips

Mushrooms, Provencale Tomatoes, Rocket and Parmesan

Béarnaise Sauce, Chimichurri, Aioli,

50-75- £18.00 + VAT pp

76-120- £17.00+ VAT pp

121+ £16.50 + VAT pp



'CROQUE SHOP'

Our team serve up delicious Croque Monsieures and Croque Florentines to guests, with the option of a fried egg on top for a delicious Croque Madame. All served with fries.

50-75 £14.00pp + VAT pp

76-120 £13.50 + VAT pp

121 + £13.00 + VAT pp

ULTIMATE MAC 'N' CHEESE

Our secret recipe of 4 cheese sauce and Macaroni.

Guests then help themselves to 'add ons' to create their own ultimate dish!

MACARONIS

Crispy Pancetta, Chorizo, Lobster

TOPPINGS

Crispy Onions, Cauliflower, Wild Mushrooms, Truffle Oil,
Garlic Oil, Chilli Oil, Pea Shoots, Pickled Cornichons,
Pickled Chillies, Pickled Peppers

50-75 £16.00 + VAT pp

76-120- £15.00 + VAT pp

121+ £14.50 + VAT pp



PIMP MY DOUGHNUT STAND

Brings the child out in everyone! An opportunity for guests to create their own custom filled, topped and sprinkled doughnut!

Homemade round doughnuts ready to be filled with frostings, sprinkles and fillings of the guests choice.

FILLINGS

Raspberry Coulis, Blackberry Jam, Lemon Curd, Crème Patisserie, Chocolate Ganache, Oreo Cheesecake Mix, Apple Compote

FROSTINGS

Lemon Drizzle, Nutella Icing, Vanilla Cream, Cinnamon Frosting, Coffee Topping

TOPPINGS

Sprinkles - 100 and 1000's, Chocolate Shavings, Freeze Dried Raspberries, Honeycomb, Crumble Mix

50-75pax- £11.00 + VAT pp

76-120pax £10.50 + VAT pp

121+ £10.00 + VAT pp

THE DOUGHNUT WALL

Our 160 Capacity Donut wall can help spell the perfect event message and is a delicious and quirky addition to any event!

£700 + VAT (inc. wall)

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CANAPES

For just a canapé reception there is a minimum order as below:

50-75 £30.00 + VAT pp

76-120 £26.00 + VAT pp

121+ £24.00 + VAT pp

If ordered in additional to food stations or a seated meal, no minimum order applies.

Please choose from the following menus.



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VEGETARIAN

£2.50 + VAT each

Foraged Wild Mushroom Bread and Butter Pudding,
Parsnip Mousse, Micro Parsley

Comte Creams

Comte Shortbread with Onion and Spinach Cream

Onion Marmalade and Colston Basset Tartlettes

Truffled Beetroot and Smoked Goats Curd Crostini

Roasted Pumpkin and Buratta,
Toasted Pumpkin Seeds, Peashoot, Crostini

Foraged Wild Mushroom,
Truffle and Parmesan Arancini

Mulled Pear, Radish, Tunworth Cheese,
Pumpernickel Croute

'Xmas 99'- Charcoal Cone, Parsnip and Chestnut
Mousse, Roasted Chestnut, Fresh Redcurrant

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SEAFOOD

£2.50 + VAT each

Beetroot and Chase Vodka Cured Salmon,
Avocado Cream, Cocktail Blini

Salmon en Croute - Confit Salmon in Maple Syrup,
Horseradish and Dill Cream, Croustade, Micro Parsley

£3.50 + VAT each

Lobster Burger, Lime and Parmesan Mayo,
Mini Bun, Wild Rocket

Mini Cod Burger - London Fields Beer Battered Cod,
Pea Mousse, Tartare Sauce, Pea Shoot

Smoked Salmon and Quail Egg Scotch Eggs,
Served in an Edible Nest

Curried Smoked Haddock and Quail Egg Scotch Egg

Fresh Maldon Oysters, Shallot Vinaigrette

Wild Salmon Tataki, Avocado, Ponzu and Ginger Dressing, Endive

Lobster and Avocado Salad, Lobster Marie Rose, Baby Gem Cup

Seared Tuna, Crispy Kale and Sesame Dressing , Cucumber

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MEAT

£3.00 + VAT each

Steak and Chips

Potato Croute, Béarnaise Sauce, Seared Beef Fillet

Slow Braised Thai Style Beef Cheek,
Baby Gem Cup, Mango and Pomegranate Salsa

Chicken Liver Parfait,
Brioche Croute, Onion Confit, Crispy Chicken Skin, Cornichon

Ham Hock Terrine,
Burnt Apple Puree, Micro Pea Shoot, Confit Bread Crumb

Xmas Lollipops: Turkey, Pancetta and Cranberry Lollipops

Mini Steak Tartare, Brioche Croute, Dehydrated Yolk, Amaranth

Mini Turkey Burger
Cranberry Sauce, Brie, Truffle Bread Sauce Brioche Bun

Mini Croque Monsieur

£3.50 + VAT each

Wild Boar and Apple Scotch Eggs, Burnt Apple Puree

Wild Venison Scotch Eggs, Béarnaise Sauce

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SEATED DINNERS

Our Winter Garden can also accommodate seated dinners for 100 guests. Whether it's a fondue for the table or a winter sharing feast, we have some great options for a delicious party meal!

Please contact if your numbers are over 100, please let us know and we can suggest options.



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FONDUE

STARTER

A Beautiful Platter of
Hot Smoked Salmon, Pickled Cucumber, Soft Boiled Duck Eggs,
Wild Sorril, Lemon and Dill Dressing, Croutes

MAIN COURSE

Fondue!

A Traditional Blend of Swiss Cheeses,
Served with Boiled Potatoes, Artisan Charcuterie,
and Salads For The Table

... A Really Social, Party Main Course!

DESSERT

Mini Desserts for the Table

Homemade Aero, Spiced Baby Pears and Crème Fraiche,
Mini Winter Eton Mess

50-75 guests

2 courses £70.00 + VAT pp | 3 courses £75.00 + VAT pp

76-100 guests

2 course £65 + VAT pp | £70.00 + VAT pp



WINTER FEAST

STARTER

Gravlax Salmon, Horseradish, Pickled Cucumber

Buratta, Roast Squash, Pumpkin Seeds,
Pickled Beets, Smoked Almonds, Herb Oil

Ham Hock Terrine, Homemade Picalilli, Toast

MAIN COURSE

Beetroot, Walnut, Honey and Goat Curd Salad

Rosemary and Garlic Roasted New Potatoes

Roast Pork Belly, Topside of Beef,
Wild Mushroom and Brioche Bread and Butter Pudding

Mulled Wine Braised Red Cabbage

DESSERT

Selection of Mini Desserts

50-75 guests

2 courses £76.00 + VAT pp | 3 courses £83.00 + VAT pp

76-100 guests

2 course £69 + VAT pp | £76.00 + VAT pp

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GAMES AND ACTIVITIES

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CANAPE MAKING

£30+ VAT pp

What better a way to start your evening than with Jimmy's challenging you and your team to create the ultimate canapés for your event! Be warned...the judges have a fierce reputation!



ICE SCULPTING

£60 + VAT pp

Your group will be divided into pairs, armed with tools and given the challenge to create the best winter ice sculpture. It's harder than it looks!
(1 expert per 15 guests)



CURLING

Price TBC

This traditional winter activity is bound to be something your guests love – after all, how often do you get the chance to perfect your curling skills!

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