

CHRISTMAS PARTY | DRINKS PRE-ORDER | 2021

Please fill in the forms on both pages and return by email to:
meg@partyattheheart.co.uk

PARTY NAME DATE ATTENDING
NUMBER IN YOUR PARTY BOOKERS EMAIL

DRINKS	COST	QUANTITY	TOTAL COST
WHITE WINE			
Sauvignon Blanc (Chile)	£17		
Chardonnay	£17		
Pinot Grigio	£18		
RED WINE			
Merlot	£17		
Shiraz	£20		
Rioja	£20		
Malbec	£20		
ROSÉ WINE			
White Zinfandel	£20		
Pinot Rosé	£20		
CHAMPAGNE & SPARKLING			
Joseph Perrier Brut Champagne	£45		
Prosecco – 75CL	£20		
BUCKET OF 6 BEERS			
Budweiser / Corona / Desperado / Peroni (PLEASE CHOOSE)	£20		
BUCKET OF 6 ALCOPOPS			
Blue WKD or Smirnoff Ice	£20		
BUCKET OF 6 J20			
Variety of flavours	£12		
BUCKET OF 5 CIDERS			
Kopparberg - Mixed Fruit / Strawberry & Lime Magners	£20		
BUCKET OF 10 SOFT DRINKS			
Coke, Diet Coke, Lemonade	£20		
SPIRIT PACKAGE 1			
70CL bottle & 8 bottles of mixers, coke, diet coke, lemonade, tonic or slimline tonic - please let us know your chosen mixers			
Smirnoff Vodka	£80		
Gordons Gin	£80		
Jamesons	£80		
SPIRIT PACKAGE 2			
70CL bottle & 8 bottles of mixers, coke, diet coke, lemonade, tonic or slimline tonic - please let us know your chosen mixers			
Grey Goose Vodka	£100		
Jack Daniels	£100		
Gordons Pink Gin	£100		
Jägermeister with 8 cans of red bull	£100		
WATER			
Still (750ML)	£3.50		
Sparkling (750ML)	£3.50		

CHRISTMAS PARTY 2021 | DIETARY REQUIREMENTS

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heart  fengland

CONFERENCE & EVENTS CENTRE

PARTY NAME DATE ATTENDING

NUMBER IN YOUR PARTY BOOKERS EMAIL

DIETARY REQUIREMENT FORM

Please let us know your dietary requirements. Each person in your party can choose between a standard menu or the vegetarian/vegan menu, please list any additional dietary requirements.

STANDARD MENU

STARTER

Roasted sweet potato & carrot soup
with warm bread roll

MAIN COURSE

Roast breast of turkey, sage & onion stuffing, all
the trimmings

DESSERT

Rich chocolate tart with a
raspberry cream swirl

VEGETARIAN & VEGAN MENU

STARTER

Roasted sweet potato & carrot soup
with warm bread roll

MAIN COURSE

Roasted butternut squash. Celeriac purée.
Chestnuts. Pye green lentils & a chive &
garlic cream
(gluten free - can also be dairy free)

DESSERT

Rich chocolate tart with a raspberry compote &
vegan vanilla ice cream

	QTY
How many standard meals in total?	
Of those ordering a standard meal, please let us know how many have dietary requirements / allergies and what they are:	
For example: Dairy Free	6

	QTY
VEG/VEGAN meals in total?	
Of those ordering a vegetarian/vegan meal, please let us know how many have dietary requirements / allergies and what they are:	
For example: DAIRY Free	6

Please be advised: this form is for the Christmas Parties Only and does NOT cover New Year's Eve.
New Year's Eve forms will be available separately