



Thank you for hosting an Afternoon Tea event at
KINGS' CARRIAGE HOUSE

We offer you seating in one of our elegant private rooms set just for you.

Our charming townhouse atmosphere, attentive service and exceptional food will make a very memorable event!

Your guests will dine at beautiful tables set with our fine linens, custom personalized menus & house flowers...

ROOMS & TABLE LAYOUTS WILL BE ARRANGED TO ACCOMMODATE SOCIAL DISTANCING REQUIREMENTS AND CAPACITY LIMITS AS PER CURRENT MANDATES AND ARE SUBJECT TO CHANGE.

PRIVATE EVENT *hosted in our* **PRIVATE ROOMS**

- SEATING FOR 12-32 GUESTS depending upon the room and overall capacity.
- Tables are set with HOUSE FLORALS.
- Custom PERSONALIZED MENUS are set at each place.
- **Hors D'oeuvres** service features an individual hors d'oeuvres plate served to each guest. Optional Butlered Hors D'oeuvres Reception is available at an additional charge.
- Three course **Dinner Menu** is served, as per your selections.
- Optional fourth course of **Fruits, Artisanal Cheeses & Biscuits** is available for a memorable finish.

PRIVATE ROOM GUIDE

- *The Willow Room*
IS ON THE GROUND FLOOR AND SEATS **18-22 GUESTS**.
- *The Mandalay Room*
SEATS **24-32 GUESTS**. THIS ROOM IS UPSTAIRS.
- *The Hunt Room*
SEATS **12-16 GUESTS**. THIS ROOM IS ALSO UPSTAIRS.
- *Larger Groups*
MAY USE BOTH ROOMS UPSTAIRS OR EXCLUSIVE USE OF ENTIRE BUILDING.

APPLICABLE ROOM FEES WILL APPLY.
FINAL ROOM SELECTION MAY BE AFFECTED BY CAPACITY LIMITS

TERMS

- Sales Tax & 20% Service Charge is additional.
- A deposit of one-half is due to confirm booking. Refund of this deposit will be honored only if cancellation is made 30 days prior to event date.
- Flowers & table settings are provided by KCH for your special event and remain the property of KCH, any losses will be charged accordingly.

KINGS' CARRIAGE HOUSE

I.

Hors D'oeuvres Selections

SERVED AS AN INDIVIDUAL PLATE SET AT EACH PLACE.

SELECT ONE:

HORS D'OEUVRES TRIO

Pinwheels of Oak Irish Smoked Salmon
Baby Truffled Grilled Cheese Sandwiches
Baby BLT's with Tomato Jam

DUO PLATE

Demi-Cup of Cauliflower Bisque
SERVED WITH
Baby Truffled Grilled Cheese Sandwiches

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II.

Holiday Dinner Selections

*A LUXURIOUS THREE COURSE SEATED DINNER IS SERVED AT CANDLELIT TABLES.
CONSIDER THE MENU BELOW IN MAKING YOUR SELECTIONS FOR STARTER, MAIN COURSE AND DESSERT.*

STARTER/CHOOSE ONE

- Chopped Salad of Endive & Watercress
Roquefort cheese
Poached Pear, Pomegranate Seeds & Candied Pecans
Mustard Seed Vinaigrette
- Roasted Heirloom Beet & Kale Terrine
Goat Cheese Mousse
Granny Smith Apple, Golden Raisins, Dates & Toasted Pistachios
Sherry Vinaigrette
- Tartare of Oak Smoked Irish Salmon **
Crème Fraiche & Caviar
Brioche Crisp

MAIN COURSE/CHOOSE ONE

- Filet of Wild Salmon with Pumpkin Seed Crust
Saffron Apple Compote
Purple Sweet Potato Puree
- Grilled Filet Mignon with Tarragon & Sea Salt **
Barolo Wine Reduction
Crispy Horseradish Potato Cake
Wilted Watercress
- Pan Roasted Breast of Duck with Cassis Sauce *
Duck Bacon & Sweet Potato Hash
Caramelized Brussels Sprouts
- Roasted Breast of Organic Chicken with Tomato Caper Butter
Creamy Polenta
Baby Spinach
- Risotto Cake with Roasted Ratatouille Vegetables
Lemon Artichoke Pesto
Smoked Paprika Oil

DESSERT COURSE/CHOOSE ONE

- Dark Belgian Chocolate Ganache Torte
Raspberry Compote
Peppermint Bark
- Eggnog Crème Brulee
- Warm Blackberry Pear Crumble with Irish Oatmeal Crust
Ginger Crème Anglaise

FOURTH COURSE/OPTIONAL

ARTISANAL CHEESES WITH FRUITS & BISCUITS

** SUPPLEMENTAL CHARGE PER ASTERISK*