

CHRISTMAS MAGIC AT GUNNERSBURY PARK

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GUNNERSBURY
PARK & MUSEUM

CELEBRATE THE SEASON IN STYLE WITH US!

Welcome to Gunnersbury Park - a venue that offers the magical beauty of the Orangery and the majestic magnificence of Gunnersbury Park House.

Nestled in the heart of West London, we're within easy access by both road and rail and less than half an hour from Heathrow and London town.

Gunnersbury Park House and the Orangery are set in 72 hectare of glorious parkland. They can be hired as stunning individual spaces and also combine beautifully together for larger celebrations.



YOUR FESTIVE EVENT

We realise a venue is not the only thing you need for a successful event, therefore our venue hire also includes:

Your own dedicated event manager who is highly experienced and will be on hand to support your event.

Access to the venue as often as you like before your event, by appointment or by invitation.

Access to our list of experienced, creative and wonderful suppliers.

**MAKE THIS A
DECEMBER TO
REMEMBER!**



GUNNERSBURY
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FESTIVITIES AWAITS

OPTION 1: CANAPES, BUFFET & DANCE RECEPTION

The elegant Gunnersbury Park House was built in 1802 and the magnificent double-height entrance hall, with grand stone staircase and oak balustrades leads through to the Rothschild Rooms. This sequence of opulent interconnecting rooms comprises the Conservatory, Drawing Room, Long Gallery and Dining Room.

Your package based on a minimum of 115 guests includes:

- Exclusive hire of the Rothschild rooms or orangery from 16:00-23:00
- Guest arrival from 16:00
- Glass of sparkling wine on arrival
- Four bite canape menu
- Two course buffet menu- a selection of mains, sides and a dessert
- Accompanying wine & water with your meal- unlimited service during your meal up to 2 hours
- Place cards, printed menus & table plan
- Festive table linen, napkins & crackers
- Full event management, dedicated event security & cloakroom facilities provided
- Furniture, bar and festive decoration
- DJ for 4 hours, PA system, dancefloor and coloured uplighters

After dinner drinks...

- Should you wish to have after dinner drinks we can offer a 2 hour unlimited drinks for £27.60 per person.

OR

- If you would like a cash bar we ask for an upfront minimum spend of £420 per hour.



**£180
per person**



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FESTIVITIES AWAITS

OPTION 2: CANAPES & 3 COURSE DINNER DANCE RECEPTION

The elegant Gunnersbury Park House was built in 1802 and the magnificent double-height entrance hall, with grand stone staircase and oak balustrades leads through to the Rothschild Rooms. This sequence of opulent interconnecting rooms comprises the Conservatory, Drawing Room, Long Gallery and Dining Room.

Your package based on a minimum of 115 guests includes:

- Exclusive hire of the Rothschild rooms or orangery from 16:00-23:00
- Guest arrival from 16:00
- Glass of sparkling wine on arrival
- Four bite canape menu
- Three course seasonal menu
- Accompanying wine & water with your meal- unlimited service during your meal up to 2 hours
- Place cards, printed menus & table plan
- Festive table linen, napkins & crackers
- Full event management, dedicated event security & cloakroom facilities provided
- Furniture, bar and festive decoration
- DJ for 4 hours, PA system, dancefloor and coloured uplighters

After dinner drinks...

- Should you wish to have after dinner drinks we can offer a 2 hour unlimited drinks for £27.60 per person.

OR

- If you would like a cash bar we ask for an upfront minimum spend of £420 per hour.



£210
per person



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FESTIVITIES AWAITS

OPTION 3: CANAPES & BUFFET RECEPTION

The elegant Gunnersbury Park House was built in 1802 and the magnificent double-height entrance hall, with grand stone staircase and oak balustrades leads through to the Rothschild Rooms. This sequence of opulent interconnecting rooms comprises the Conservatory, Drawing Room, Long Gallery and Dining Room.

Your package based on a minimum of 115 guests includes:

- Exclusive hire of the Rothschild rooms or orangery from 18:00-23:00
- Guest arrival from 18:00
- Glass of sparkling wine on arrival
- Four bite canape menu
- Two course buffet menu- a selection of mains, sides and a dessert
- Accompanying wine & water with your meal- unlimited service during your meal up to 2 hours
- Place cards, printed menus & table plan
- Festive table linen, napkins & crackers
- Full event management, dedicated event security & cloakroom facilities provided
- Furniture, bar and festive decoration
- PA system for speeches, background music & coloured uplighters

After dinner drinks...

- Should you wish to have after dinner drinks we can offer a 2 hour unlimited drinks for £27.60 per person.

OR

- If you would like a cash bar we ask for an upfront minimum spend of £420 per hour.



**£165.50
per person**



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FESTIVITIES AWAITS

OPTION 4: CANAPES & 3 COURSE DINNER RECEPTION

The elegant Gunnersbury Park House was built in 1802 and the magnificent double-height entrance hall, with grand stone staircase and oak balustrades leads through to the Rothschild Rooms. This sequence of opulent interconnecting rooms comprises the Conservatory, Drawing Room, Long Gallery and Dining Room.

Your package based on a minimum of 115 guests includes:

- Exclusive hire of the Rothschild rooms or orangery from 18:00-23:00
- Guest arrival from 18:00
- Glass of sparkling wine on arrival
- Four bite canape menu
- Three course seasonal menu
- Accompanying wine & water with your meal- unlimited service during your meal up to 2 hours
- Place cards, printed menus & table plan
- Festive table linen, napkins & crackers
- Full event management, dedicated event security & cloakroom facilities provided
- Furniture, bar and festive decoration
- PA system for speeches, background music & coloured uplighters

After dinner drinks...

- Should you wish to have after dinner drinks we can offer a 2 hour unlimited drinks for £27.60 per person.

OR

- If you would like a cash bar we ask for an upfront minimum spend of £420 per hour.



**£195
per person**



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ADD A LITTLE EXTRA SPARKLE TO YOUR CELEBRATIONS

Christmas wreath making

Get into the festive spirit with our wreath making workshop! The workshop includes all the materials you will need to create your very own fresh foliage Christmas Door Wreath, with a step-by-step guide to talk you through the process.

Photobooth

Photo booths give your guests an opportunity to shine. You can choose the theme and they can enjoy the favour, capturing themselves in the moment, and creating memories you can share. X 1 picture to take home, props & backdrop included.

Optional extras are available on request.

Live music

Why not have some live music as well as a DJ?

Party Bands are a very popular choice for Christmas parties. With a wide repertoire, each band has a different play list of songs and genre's. Let us know the style of music you would like and we can source this for you!

**£66
per person**

£1,440

**Price on
request**



GUNNERSBURY
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Seasoned.



Christmas 3 course menu

STARTERS

- Smoked salmon
- with cucumber & dill ribbons salad
- with crispy capers & pumpernickel
- Ham hock terrine
- Pistachio, apricot gel, sage, apple chutney
- Golden beetroot panna cotta
- Toasted grains with a sweet balsamic dressing & beetroot flowers (vg)
- Trio of mushroom
- mushroom beignet, mushroom rarebit & truffle mushroom soup sip (v)
- Roasted field root vegetable tower
- black carrot crisp & chervil oil drizzle with toasted seeds (v)

MAINS

- Rump of English lamb with winter celeriac fondant potato, green beans & cumin-roasted beets finished with a red currant jus
 - Buttered Norfolk Turkey Crown
- chipolatas, sage stuffing, honey roasted baby parsnips, goose fat roast potatoes.
- Crispy fried sea bass
- sun blushed tomato pomme purée, baby leeks, beurre blanc
- Bubble & squeak Wellington
- Parsnip puree, roasted honey glazed parsnips (vg)
- Goats' curd & chives gnocchi
- with chestnut & sage topped with shaved Parmesan (v)

DESSERTS

- Lemon & ginger cheesecake with winter berries
- Sticky toffee pudding Butterscotch sauce (vg available)
- Christmas pudding with brandy custard
- Apple & pear crumble with Old Rosie custard



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Seasoned.



Please select 4 options to accompany your reception drink

Hot canapes

- Mini beef oxtail Wellington, redcurrant jam
- Chicken & chorizo ravioli, topped with shaved parmesan
- Hereford beef croquettes, grilled corn, rum puree
- Soya, ginger & lemon grass braised pork belly, caramelised baby apple & bacon dust
- Duck spring roll, wasabi mayo, bonito flakes
- Lemon thyme pork fillet wrapped in cured ham, apple puree
- Sesame seed crusted salmon, wasabi mayo, pickled ginger
- Mini crab soufflé with sorrel dot
- Smoked haddock & parsley cake, mustard mayo topper
- Fish & chips: beer battered cod on a crispy King Edward potato cube, tartare dollop
- Crispy quinoa gyoza, chilli jam (vg)
- Seared tarragon polenta, corn puree, cured tomato, crispy purple potato crisp (vg)
- Welsh rarebit tart spring onions
- Mini mushroom tarte tatin, brie and sage pesto
- Butternut squash arancini, parmesan dressing
- Wild mushroom & goats' cheese tartlet with a cheese dip



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Seasoned.

Please select 4 options to accompany your reception drink

Cold canapes

- Celery salt cured maceral, candied fennel, rainbow beetroot
 - Tandoor cured salmon, whipped goats' cheese mousse, rye bread
 - Bruschetta of smoked onion and chilli, sundried tomato & black olive dust (vg)
 - Quesadilla toast, avocado puree, toasted cashew nut crumb, pumpkin seeds (vg)
 - Tomato tartlet, tomato chutney, nigella seeds, tomato salsa, nigella seed tuille (vg)
 - Cherry glazed goats' cheese bonbon lollies in toasted nut dip-dab bowls
 - Stilton mousse on sourdough toast, walnut powder
 - Camembert, pancetta & cranberry tartlet
 - Ham hock terrine, pistachio, apricot gel, sage, apple chutney
 - Rare roast beef, Yorkshire pudding, baby watercress, horseradish creme fraiche
 - Chicken & bacon roulade, avocado mousse, toasted pine nuts, curly chives
 - Matcha tea smoked chicken, lemon creme fraiche, pistachio dust
 - Blini topped smoked salmon & dill gateaux, dill caviar, cream cheese
 - Butterflied lemongrass & ginger king prawn, red pepper gel
-



Fork buffet menu

MAIN COURSE

- Corn fed chicken with roasted beetroots & mint salsa
- Basil & watercress stuffed chicken with sorrel & spinach purée to pour
- Grilled chicken with lemon & herbs
- BBQ braised brisket of beef
- Seared duck breast with a coconut & orange salsa
- Baked shoulder of lamb cakes with a panko & rosemary crust
- Spiced lamb casserole with puy lentils smoked pancetta & redcurrants
- Dry rubbed beef masala infused with coconut lime leaf & chillies, served with Mascarpone cream
- Tiger prawn & chilli fish cakes with mango salsa
- Seared salmon supreme, rocket salad, pickled fennel & dill

- Grilled pollock loin with broad bean & parsley cream & a caper salsa verde
- Roasted curried cauliflower yellow lentils & spinach (vg/*)
- Baby aubergine & courgette korma with bell pepper & paneer (vg/*)
- Artichoke & brie risotto cakes roasted peppers & courgettes with an aubergine purée
- Root vegetable cobbler with cheddar cheese scones & roasted tomatoes
- Thai vegetable green curry (vg/*)
- Macaroni cheese with chestnut mushroom & Stilton
- Vegetable moussaka
- Multi-seed wonky root vegetable crumble (vg/*)
- Beetroot & quinoa cakes with mint verde (vg/*)
- Charred cauliflower steaks with kale & coconut purée (vg/*)
- Tagine stuffed peppers (vg/*)
- Round courgette bulbs with cracked wheat, pumpkin & cranberry

Sides

Please choose 1 hot & 1 cold side

HOT

- Braised red cabbage with Bramley apple
- Kale & hispi cabbage with lemon oil drizzle
- Thyme roasted wonky root vegetables
- French bean & caramelised shallots
- Warm yellow & pink roasted beetroots with goats' cheese crumble & torn mint leaves
- Courgette & tomato gratin

COLD

- Heritage carrots ribbons with an orange & rosemary dressing
- Baby spinach, watercress & frisée with mango & sesame dressing
- Cucumber, radish & black pepper with broad beans
- Kale, cranberry & cracked wheat salad with toasted walnuts
- Watercress, rocket & Feta with raspberry vinaigrette salad
- Asian slaw with roasted pumpkin seeds
- Classic Waldorf salad
- Creamy country slaw with poppy seeds
- Pumpkin, black rice, goji berries & spinach topped with sunflower & pumpkins seeds

Carb sides

Please choose 1 carb side

HOT

- Creamy mashed potato
- Roasted new potatoes with rosemary & garlic
- New potatoes buttered with snipped chives or simply steamed
- Truffled macaroni cheese
- Cauliflower cheese
- Steamed rice
- Cauliflower rice (*)

COLD

- Crushed new potato salad with pancetta, toasted seeds & a creamy dressing
- Penne with basil pesto marinated red & yellow peppers
- Couscous with apricot, mint & tomato
- Orzo salad with artichoke hearts, tomatoes, basil & lemon
- Potatoes in their own jackets with cracked sea salt, thyme & chorizo



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Seasoned.

Dessert

Please choose 1 dessert

- Carrot cake (vg)
- Apple & date pie (vg/*)
- Peach & rosemary quinoa crumble (vg/*)
- Citrus tart with seasonal berries
- Toffee apple Eton mess with apple crisps
- Plum tart with cinnamon cream
- Fresh berries with a minted crème fraîche
- Blackberry & vanilla crème brûlée
- Apple tarte tatin & cinnamon cream
- Chocolate pavé with blackberry & pistachio
- Mocha mousse with berries & chocolate rubble



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OUR BUNCH OF HURRAHS, HIGH FIVES & THANK YOUS

'I just wanted to say a huge thank you for everything you've done over the last few days. It was a joy to work with you all and we received nothing but fantastic feedback from attendees.'

QVC

'Everyone from your team was extremely professional & courteous, and I was extremely grateful for all your help in the run up to the event. You must have got very fed up with my never-ending email requests, so thank you'

Sony DMC

'May I add my thanks for a superb party. The organisation was seamless, and I was able to enjoy the party without feeling under any pressure at all. It has been a delight working with you.'

Karina

'We had endless compliments of the venue and staff. Everything was so well organised, I cannot get over it. All our guests were so impressed.'

Raeesah & Gurpreet



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IMPORTANT INFORMATION ABOUT VENUE HIRE

- Should you wish to extend your event past 23:00, this is an additional cost of £240per hour Monday-Thursday (latest till 00:00) or £360ph Friday-Sunday (latest till 00:00). If you wish to book till 1am Friday-Sunday this is charged at £600.
- Please note that if catering staff are required to work after 00:00 this will be at additional £300.
- The packages reflects the time your guests are on site and do not include any additional supplier set-up / clearing times. We allow 2hrs for set-up and 1hr for clearing; if your requirements exceed this, you are able to pay for additional time as needed.
- Prices are for dry room hire and are inclusive of catering, furniture, security & event management staff.
- Prices detailed above are subject to, and inclusive of VAT.
- Gunnersbury reserves the right to amend prices at any time without notice. For premium dates such as New Year's Eve, please contact the Hospitality & Events team for more information.



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CONTACT US

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