

GALVIN

AT THE ATHENAEUM

DAY DELEGATE 2016

All of our luxury meeting rooms have natural daylight, a rare feature in central London, and thanks to our stunning Mayfair location The Green Park and St James's Park rooms have wonderful tranquil views of the trees in the royal Green Park.

Let us know what facilities you need for your corporate event or meeting? What format do you intend your day to take – when would you like to arrange breaks and lunch or even a Champagne reception? Do you need to arrange for your delegates to stay overnight in the hotel or one of our Residences? Our dedicated Events Team and Private Dining Manager will look after you.

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Our Day Delegate Rate from £75 includes-

Seasonal welcome break on arrival

Morning tea and coffee with cookies

Lunch served in your meeting room or in our Restaurant

A choice of seasonal Afternoon Tea treats

Fresh, seasonal fruit

Unlimited bottles of still and sparkling water

Meeting room hire and setup

Plasma screens

Complimentary Wi-Fi

2 Flipcharts

Individual room controls for air conditioning

Complimentary Minibar in your meeting room

Meeting room stationery and sweets

VAT

Please note that the Day Delegate Rate is subject to availability, number of attendees and date. Please contact our Meeting and Events Team for a viewing.

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Your Welcome Break

Please choose one of the following seasonal options for your Welcome Break.

All our breaks include freshly brewed coffee, tea and infusions.

Welcome Break – please choose one:

Lancashire yoghurt and house made granola

Galvin cure smoked salmon and cream cheese bagel

Bakery Basket of mini pastries

Lunch option 1 – Business Lunch in the restaurant

If you would to give the attendees a break from the meeting room and a change of scenery, we offer our Business Lunch in the restaurant. We ask all delegates to make their choice from the menu in the morning to ensure that Lunch is served in 60 minutes or less.

Sample Menu

Starters

Summer vegetable broth

Dressed Portland crab, Hampshire watercress, rye bread

Dingley Dell gammon hock, parsley jelly, house made piccalilli

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Mains

Loch Duart salmon, jersey royals, poached Burford Brown egg, grain mustard sauce

Buckwheat pasta, artichokes, goats curd and pine nuts

Breast of Goosnargh Chicken 'Forestier'

Desserts

Selection of English cheeses, grapes and celery

Caramelised apple tart, cider brandy cream

English Strawberry cheesecake

Lunch option 2

Boardroom Picnic

Alternatively, if time is of the essence, we will serve our Boardroom Picnic either in your meeting room or in an adjacent room. Please make your choice from the following seasonal options.

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Boardroom Picnic Menu 1

Coronation chicken on white sourdough

Galvin cure smoked salmon on rye bread

Double Gloucester cheese with red onion marmalade on wholemeal bread

Isle of Wight Heritage tomato, basil & buffalo mozzarella

Charentais melon & Woodall's Cumbrian air dried ham

Dingley Dell pork Scotch egg

Summer vegetable broth

Selection of English cheeses grapes and celery

Valhrona chocolate mousse with almond biscuit

Alphonso mango cheesecake

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Boardroom Picnic Menu 2

Homemade sausage roll

Fresh pea and mint soup (v)

Cucumber and herb cream cheese

Rosanna onion tart, mixed leaf salad

Dingley Dell Ham and Maille Chablis mustard sandwich

Duck liver parfait, red onion marmalade & toasted brioche

Severn and Wye smoked haddock kedgeree

Beech smoked chicken, baby gem, mango & coriander dressing

Line caught Yellowfin Tuna 'Niçoise'

English cheese board with grapes and celery, biscuits

Alphonso mango cheesecake

Summer raspberry trifle

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Boardroom Picnic Menu 3

Provençal vegetable tart

Prawn Marie Rose bridge roll

Gazpacho, basil and croutons

Crisp mixed leaf salad, house dressing

Charentais melon & Woodall's Cumbrian air dried ham

Galvin cure smoked salmon and cream cheese roulade with Hampshire watercress

Cous cous with black olives, piquillo peppers, golden raisins and flaked almonds

Spelt pasta, violet artichokes, goat's curd & almonds

Smoked chicken and avocado on sourdough bread

Cherry Bakewell tart, cherry ice-cream

Eton mess

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Afternoon Tea Treat

To boost your productivity towards the end of a long day, we offer you a sweet treat from our award winning Afternoon Tea. All our breaks include freshly brewed coffee, tea and infusions.

Afternoon Tea Treat – please choose one:

Donuts with lemon curd

Plain and raisin scones, strawberry or blackcurrant jam, clotted cream

Victoria sponge

At The Athenaeum we go the extra mile to make sure that whatever you need, you get. We offer simple packages to make things simple, but we are supremely flexible and are happy to arrange anything to meet your particular needs. Our Events Team will be delighted to tailor a package just for your needs.

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TAILORED MEETING ROOM PACKAGE

Welcome Break – £7.50 per person - please choose one:

Lancashire yoghurt and house made granola

Galvin cure smoked salmon and cream cheese bagel

Bakery Basket of mini pastries

Mid-morning Break – £7.50 per person –

Cookies

Afternoon Tea Treat – £7.50 per person - please choose one:

Donuts with lemon curd

Plain and raisin scones, strawberry or blackcurrant jam, clotted cream

Victoria sponge

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Buffet Menus - £48.00 per person

Menu 1

Starters

Dressed Portland crab, Hampshire watercress, rye bread

Isle of Wight Heritage tomato, Buffalo Mozzarella and basil

Pressed Goosnargh chicken, ham hock terrine, red onion marmalade

Mains

Steamed Brixham lemon sole, brown shrimps, lemon & caper butter

Grilled Herdwick Barnsley lamb chop, aubergine, mint hollandaise

Spelt pasta, violet artichokes, goat's curd & almonds

Desserts

Selection of English cheese, grapes and celery,

Caramelised apple tart, cider brandy cream

Buttermilk panna cotta, seasonal berries

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Menu 2

Starters

Potted brown shrimps

Heritage beetroot and goats cheese salad

Cumbrian beef 'steak tartare', toasted sourdough bread

Mains

Saddle of Herdwick lamb stuffed with spinach and wild mushrooms

Parmesan gnocchi, fresh peas, broad beans and ricotta

Smoked haddock kedgeree

Desserts

Selection of English cheeses, grapes and celery

Valrhona chocolate mousse, almond biscuits

Classic Millefeuille

Raspberry trifle

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Menu 3

Starters

Rosanna onion and cider soup

Ballotine of rabbit and black pudding, homemade piccalilli

Galvin cure smoked salmon, buckwheat blini, sour cream and caviar

Mains

Roasted Peterhead cod, artichokes, saffron and pea shoots

'Jubilee' lamb curry, mango chutney, raita, papadums & basmati rice

Risotto of truffle, peas and chervil

Buttered Green Vegetables

Desserts

Selection of English cheeses, celery and grapes

Caramelised apple tart, cider brandy cream

Rum baba, vanilla cream