



Corporate & Private Events

Welcome to St Albans Museum + Gallery

We would love to cater for you on your special event. Please bear in mind, this is only a guide and starting point for you, as we are able to tailor our packages to suit your requirements.

Seasonal & locally sourced menus...

Our approach to food is that we select the best seasonal ingredients available and use them to create fresh, vibrant, modern dishes ensuring that our key ingredients are sourced locally, wherever possible from sustainable source.

What's included...

Prices include full consultation and support of an event manager, food and drink. Staffing, equipment hire, linen and VAT are not included.

The next step...

Having selected us as your venue, please drop us a line at stalbens@leafi.co.uk briefly outlining your ideas and plans for the day, or alternatively call to arrange a mutually convenient appointment at our premises to discuss your requirements in greater detail 07407225928.

We look forward to hearing from you!





Capacity

Restored to their former glory the historic spaces at St Albans Museum + Gallery can cater for a number of occasions.

The Assembly Room is the jewel in the crown of the Georgian Town Hall, which sits behind the impressive Palladian façade and balcony. A stunning versatile ballroom, with a history of state banquets, galas, balls and dinners. Perfect for larger gatherings.

One of the only few remaining pre-Victorian courtrooms in the country, the Courtroom at St Albans Museum + Gallery is brimming with charm.

Assembly Room

Sit down dinner 120

Theatre style 150

Reception 150

Courtroom & Landing Gallery

Sit down dinner 70

Theatre style 90

Reception 100

Whole Building

400



Breakfast meetings

The Assembly Room and Courtroom offer a striking and professional setting for early morning networking events and presentations.

With in-house catering on-site we offer a wide range of breakfast menus from continental to à la carte.



Working lunches

With our in-house caterers no business lunch is too big or too small. Take advantage of the delicious seasonal menus we have to offer. Let us handle everything, so you stay focused.

Take over the grand Assembly Room either for a sit down 3 course lunch and choose from our popular buffet options or build an off-site day with a difference.

Ensure outstanding productivity by supplying your team with striking light filled rooms.



Parties

Both the Courtroom and the Assembly Room are equipped to hold informal or formal dinners. Why not get the party started with a DJ and a fully stocked bar?

The Assembly Room and Courtroom can be transformed with state of the art lighting and sound systems.

Utilise these unique spaces to bring your team together in an unforgettable way.



Breakfast and mornings

Breakfast canapés 4 canapés £12.50

Pineapple, kiwi, blueberry & mint fruit skewers

Pancetta, cheddar & chive tartlets

Smoked salmon blini, crème fraiche, lemon & dill

Avocado, feta & chilli crostini

Smoked haddock & cheese rarebits

Cocktail Cumberland sausages, tomato ketchup, brown sauce, English mustard

Finger food 4 choices £17.95

Smashed avocado, chilli & lime bruschetta, feta & pomegranate seeds

Warm pancetta & cheddar tarts

Bacon sandwiches

Greek yoghurt pots, maple & apricot granola, blueberry compote

Smoked haddock rarebit toasts

Cocktail sausages, tomato ketchup, brown sauce, English mustard

Drinks

Extract coffee and canton tea £3.50

Extract coffee and canton tea, Flour Station pastries £4.50

Freshly squeezed orange juice £9.50 per litre

Still and sparkling mineral water 750ml £3.95





Canapés

6 canapés £19.95 | 8 canapés £24.95

Meat

Coronation chicken tartlet with mango chutney & coriander
Rose petal crusted chicken skewers, pomegranate seeds (GF DF)
Thai chicken skewers (GF DF)
Mini steak burger, baby gherkin, chilli jam (DF)
Beef fillet strips, English mustard & croustade (DF)
Cumin scented lamb kofte skewers with minted yoghurt (GF)
Smoked duck, shallot & thyme jam, toasted brioche
Cumberland cocktail sausages, wholegrain mustard & honey (DF)
Baby chorizo with coriander creme fraiche (GF)

Fish

Tiger prawns with chilli & garlic (GF DF)
Tandoori prawns with mint raita (GF)
Salmon teriyaki skewers (GF DF)
Vodka & beetroot smoked salmon, horseradish creme fraiche, rye (GF DF)
Scottish smoked salmon, lemon creme fraiche, caviar & mini buckwheat blini
Gravlax on dark rye with dill mustard (GF DF)
Mini smoked haddock & gruyere rarebit
Smoked trout, dill & horseradish cream crostini

Vegetarian

Quail's egg celery salt & smoked paprika (GF DF V)
Goats' cheese crostini, pear, chive & toasted walnuts (V)
Wild mushroom & thyme tartlet (V)
Basil marinated mini mozzarella balls & cherry tomato skewers (GF V)
White bean & sage crostini (V)
Aubergine 'caviar' crostini with sesame seeds & pomegranate (V)

Vegan

Beetroot & walnut hummus, charcoal canapé tartlet, micro cress (VG)
Char grilled asparagus, Maldon sea salt (VG)
Cherry tomato & basil skewers (VG)
Roast cubed butternut squash skewers with thyme & garlic (VG)
Smashed peas with lemon & mint (VG)
White bean & sage crostini (VG)
Smoked aubergine crostini, sesame seeds & pomegranate (VG)

For spring / summer months

English asparagus tartlet with Parmesan cream (V)
Chilled vichyssoise soup shot (GF DF V)
Chilled gazpacho soup shot (GF DF V)



Bowl food

£22.50 | 3 savoury plus 1 sweet

Meat

Mini Cumberland sausage, mustard mash, red onion & thyme gravy

Thai green chicken curry, jasmine rice (GF)

Beef stroganoff, wild rice (GF)

Welsh lamb & rosemary casserole, dauphinoise potato (GF)

Chicken, pea, mint & lemon risotto (GF)

Beef, mushroom & ale stew, horseradish mash (GF)

Chicken, leek & tarragon pie

Lemongrass, ginger & coriander tiger prawns, mange tout, egg noodles (DF)

Fish

Seafood paella (GF)

Bouillabaisse with red mullet, cod, mussels & prawns (GF DF)

Salmon & prawn fish cakes, pea & mint puree (DF)

Salmon & spinach gratinee (GF)

Baked haddock with crushed new potatoes, wilted spinach and tomato salsa (GF DF)

Fish pie (GF)

Vegan

Aromatic butternut squash & spinach curry, roasted coconut, lime & tamarind (VG)

Spring risotto, with asparagus, peas, lemon & thyme (VG)

Chickpea & sweet potato thai curry, lemon grass & ginger (VG)

Roasted root vegetables with coriander & cumin, brown basmati rice, kale, spicy peanut sauce, pomegranate seeds (VG)

Tarka dhal, caramelised onion, naan bread

Vegetarian

Spelt risotto, roasted butternut squash, toasted walnuts, wild thyme (V)

Chestnut mushroom, Dorset blue vinney & parmesan lasagne (V)

Aubergine, roast red pepper & goats cheese parmigiana (GF V)

Wild mushroom risotto with parmesan and rocket (GF V)

Sweet potato, chickpea, lemongrass, ginger & coriander curry, jasmine rice (GF DF V)

Homity pie (GF V)

Macaroni cheese, toasted walnut, parmesan & breadcrumbs (V)

Desserts

Bramley apple & cinnamon crumble (V)

Eton mess (GF V)

Chocolate brownie, clotted cream & raspberries (GF V)

Raspberry tartlets, rosewater cream (V)

Seasonal fruit salad (GF DF V)

English trifle (V)

English strawberries and cream (GF V)



Sit down menu

£44.95 | 1 starter, 1 main and 1 dessert

Starters

Scottish smoked salmon, beetroot & horseradish salad, pea shoots & lemon (GF DF)
Gravadlax, mustard-dill dressing, baby salad leaves (GF DF)
Prawn cocktail with mango, avocado, lime & chilli dressing (GF DF)
Serrano ham, Chanterais melon, mizuna leaves, pomegranate seeds (GF DF)
Smoked duck breast, fine green bean, orange & roast fennel salad (GF DF)
Red and white chicory leaves, Comice pear, caramelised pecans, Dolcelatte & rocket (GF V)
Feta, roasted tomato & red pepper salad with marinated black olives & rocket (GF V)
Wild mushroom & thyme tart, mixed baby leaves & seasonal petals (V)
Roasted tomato & red pepper bruschetta with a black olive tapenade (V)
Roasted heritage beetroots, Ragstone goats' cheese, toasted hazelnuts & orange blossom honey dressing (GF V)

Three ways with salmon (£6.00 supplement)

Beetroot cured salmon with horseradish cream (GF)

Salmon & dill mousse with cucumber & lemon salsa (GF)

Salmon, leek & thyme tartlet

Mains

Welsh lamb fillet, rosemary & redcurrants, new potatoes & fine green beans (GF DF)
Pork fillet, caramelised apple slices, braised red cabbage, tender stem broccoli & roast new potatoes (GF DF)
Roast lime & thyme marinated chicken breast, sweet potato mash, roast cherry vine tomatoes (GF)
Chicken breast stuffed with lemon & herb mascarpone wrapped in Parma ham, roasted new potatoes & fine green beans (GF)
Whole boned quail stuffed with wild mushrooms & rosemary, dauphinoise potatoes, wilted baby spinach leaves

Traditional roast rib of beef, roast potatoes, seasonal greens, Yorkshire pudding & roast gravy (£5.00 supplement) (GF)

Poached salmon fillet tomato-chilli salsa, new potatoes & fine green beans (GF DF)

Roasted fillet of salmon with rose harissa, garlic mash & Chantenay carrots & fine green beans (GF)

Aubergine cannelloni stuffed with ricotta, currants, capers and mint, fresh tomato sauce (GF V)

Seasonal risotto with rocket and Pecorino (V)

Desserts

Lime & ginger posset, lemon shortbread thins (GF V)

Lemon curd tart, blueberries and raspberries (V)

Treacle tart with clotted cream (V)

Eton mess (GF V)

Summer pudding with Jersey cream (June-September only) (DF V)

Bitter chocolate truffle torte, raspberries, crème fraiche (GF V)

Petit pot au chocolat infused with aniseed (GF V)

Toasted almond panna cotta with seasonal fruit compote (GF V)

English sherry trifle (V)

Tiramisu (V)



Sit down – vegan

£44.95 | 1 starter, 1 main and 1 dessert

Starters

Roast plum tomato, thyme & garlic bruschetta (VG)

Roast beetroot, toasted hazelnut & rocket salad (VG)

Red & white chicory leaves, Comice pear, caramelised pecans & rocket (VG)

Mains

Baked butternut squash, quinoa, walnuts, herb salsa (VG)

Slow roasted red peppers, stuffed with cherry tomatoes, olives, pinenuts & raisins (VG)

Moroccan root vegetable and chickpea curry, brown rice (VG)

Desserts

Vegan chocolate brownie, raspberries (VG)

Blood orange sorbet (VG)

Poached pears, vanilla syrup (VG)



Buffet

£29.95 | 2 mains, 3 sides and 1 dessert

Hot mains

Moroccan lamb tagine (GF DF)
Thai green chicken curry (GF DF)
Beef, Guinness & chestnut mushroom casserole (GF DF)
Chicken, leek & tarragon pie
Beef bourguignon (GF DF)
Aubergine, roast red pepper & goats cheese parmigiana (GF V)
Cod & smoked haddock pie, parmesan mash (GF)
Salmon & spinach gratinée (GF)
Pea, mint, broad bean, mint & lemon risotto (GF V)
Smoked haddock & dill fishcakes (DF)
Poached salmon fillets, salsa verde (GF DF)
Thai fishcakes (DF)
Chicken chettinad with fennel and coriander, basmati rice, yoghurt

Vegan

Aromatic butternut squash & spinach curry, roasted coconut, lime and tamarind (VG)
Spring risotto, with asparagus, peas, lemon and thyme (VG)
Chickpea & sweet potato thai curry, lemon grass & ginger (VG)
Roasted root vegetables with coriander & cumin, brown basmati rice, kale, spicy peanut sauce, pomegranate seeds (VG)
Sweet potato, chickpea and tomato curry, coconut and lime (VG)
Tarka dhal, caramelised onion, naan bread (VG)

Cold mains

Poached salmon fillets, lemon & mint salsa (GF DF)
Smoked duck, roast fennel, French beans (GF DF)
Char-grilled chicken, ginger, chilli, garlic, broccoli (GF DF)
Scottish smoked salmon, rye, dill, lemon crème fraiche (GF)
Honey & mustard glazed gammon, piccalilli (GF DF)
Smoked mackerel, beetroot, new potatoes, horseradish dressing (GF DF)
Coronation chicken (GF DF)

Hot sides

Roast new potatoes rosemary & garlic (GD DF V)
New potatoes, butter & mint (GD DF V)
Sweet potato & coriander mash (GD DF V)
Dauphinoise potatoes (GF V)
Root vegetable mash (GF DF V)
Summer vegetables with butter & parsley (GF DF V)
Lemon & mint couscous (GF DF V)
Pea & mint puree (GF V)

Cold side dishes

Roast sweet potatoes, figs, pomegranate seeds, crème fraiche, coriander (GF DF V)
Broccoli, cherry tomato, toasted almonds (GF DF V)
Roast fennel, French beans & garlic (GF DF V)
Moroccan spiced carrots, couscous (GF DF V)
Beetroot, dill, crème fraiche (GF V)
Puy lentil, celeriac, mint & hazelnut (GF DF V)
Green beans, mange tout, orange, toasted hazelnuts (GF DF V)
Butter bean, roast red & yellow peppers, parsley vinaigrette (GF DF V)

Desserts

Lime & ginger posset, hazelnut shortbread (GD DF V)
Treacle tart, clotted cream (DF V)
Summer pudding, Jersey cream (DF V)
Chocolate & sour cherry brownie, vanilla bean ice cream (DF V)
Bitter chocolate truffle torte, raspberries, crème fraiche (GF V)
Apple & blackberry crumble, double cream (GF V)

Indulgent afternoon tea

£32.95

Glass Of Prosecco

Savouries

Poppy seed & Gruyère twists (V)

Parmesan & creamed leek tartlets (V)

Mini smoked salmon blini with crème fraiche & dill (V)

Finger Sandwiches

Smoked salmon, dill cream cheese on rye

Free range egg & mustard cress on granary (V)

Poached chicken & tarragon mayonnaise on wholemeal

Wiltshire ham, English mustard on malted brown

Sweets

Mini sultana scones, English preserves raspberry jam, Cornish clotted cream (V)

Lemon & blueberry tartlets (V)

Rose & strawberry macaroons (V)

Lime & stem ginger chocolate cups (GF V)

Drinks (GF DF V)

Selection of Canton loose-leaf teas

English Breakfast, Earl Grey, Darjeeling

Fresh herbal infusions, mint or ginger, lemon & honey

Origin organic coffee



Something extra

Cheese board £6.50 per person

Oxford Blue (GF V)
Keens cheddar (GF V)
Cornish brie (GF V)
Celery (GF V)
Grapes (GF V)
Caramelised onion chutney (GF V)
Millers Damsels wafers (GF V)

Vegetarian board £6.50 per person

Chargrilled artichoke hearts (GF DF)
Spicy marinated garlic (GF DF)
Green peppers stuffed with soft cheese (GF DF)
Bay and rosemary marinated olives & artisan bread (GF DF)
Hummus & pitta bread (GF DF)

Nibbles £3.25 per item, per person

Kettle chips (GF V)
Wasabi peas (DF V)
Marinated olives with lemon garlic & chilli (GF DF V)
Spiced roasted nuts (GF DF V)
Popcorn (GF DF V)
Vegetable crisps (DF V)
Cheese straws (V)
Parmesan shortbread (V)

Late night snacks £5.50 per item

Bacon bap
Egg bap
Roast mushroom bap (VG)

Charcuterie £6.50 per person

Parma ham
Bresaola
Milano salami
Cornichons
Caper berries
Caramelised onion chutney
Artisan bread



Drinks

White

El Ninot de Paper Blanco, Valencia £23.95

Los Otros Pinot Grigio, Central valley, Chile £25.75

Domaine de Vedilhan Viognier, Pays d'Oc, Languedoc £26.95

L'Ormarine 'Carte Noire', Picpoul de Pinet, Languedoc £28.50

Vila Nova Loureiro, Portugal £29.75

The Cloud Factory Sauvignon Blanc, Marlborough, NZ £32.50

La Battistina Gavi, Piedmont £34.00

Red

Mantlepiece Cinsault, Coastal Region, South Africa £23.95

Vega del Rayo Rioja Tempranillo, Rioja £25.75

Showdown, 'Man with the Ax' Cabernet Sauvignon, California £26.95

Les Volets Pinot Noir, Pays de la Haute Vallée de l'Aude, Roussillon £28.50

La Ruchette Dorée, Côtes du Rhône Villages Rouge, Rhone £29.75

Nieto Malbec, Mendoza, Argentina £32.50

The Black Craft Shiraz, Barossa Valley, South Australia £34.00

Rosé

Pasquiers Grenache Cinsault Rosé, Pays d'Oc, Languedoc £25.75

Fizz

Ceradello Prosecco Spumante Brut [Organic], Veneto £32.50

Corkage based on 750ml bottle or equivalent

Bring your own 750ml bottle of white or red wine £12.50

Bring your own 750ml bottle of sparkling wine £12.50

Beer, Ale & Lager 330ml £4.50 per bottle

A selection of Redchurch Brewery beer, ale and lager

Soft drinks

Harrogate mineral water 750ml £3.95

Fresh orange juice per litre £9.50

Elderflower cordial per litre £9.50



About our suppliers

Barrett's Butchers

Bob has been supplying us from day one. His is a family run butchers shop in Belsize Park, with over a hundred years experience. He supplies excellent meat with no fuss and a big smile.



Founded in 2007, three best friends started on a mission to bring great coffee to the fore. Their coffee is ethically and responsibly sourced from producers around the world and the beans are roasted in a lovingly restored roaster called Bertha.

BOUOTINOT

Particular about what they do and who they we work with to ensure every bottle contains only the best wine sourced from the finest grapes.

RB

Produced in Bethnal Green, Redchurch Brewery beers are distinctive and adventurous, bottled live to allow them time to mature and grow using the finest malted barley, hops and yeast. Uncompromisingly modern beers to make you think.



Ed and Robyn make small batch sodas in Hackney. They are handmade, using real fresh fruit and natural sugars. No weird stuff, no compromises.

THE FLOUR Station

Evolving from the award-winning fifteen Restaurant in east London, all their products are handmade using authentic baking methods. The dough is allowed to spend 24 hours fermenting and flavours developing before being baked, resulting in a real depth of flavour.



Sky and Kai make all their preserves by hand cooking locally sourced fruits. The result is a flavoursome jam, marmalade and chutney with great flavour and colour. All their products are made in Bermondsey by a small loyal team.



Founded in 2007, they remain true to their principles by sourcing teas direct from small, family-run farms. They build relationships with the producers and have a trusted local buying partner to guarantee consistent quality.

Our caterers

Leafi is as an events company with a focus on excellence, creativity, personal approach and fabulous food. Our company ethos is based on a genuine care for clients, staff, suppliers and the quality of its products and services.

We offer a personal, flexible, professional and quality driven hospitality service from conception to completion. We have wide experience in delivering a variety of events including weddings, corporate parties, launches and much more. We have the flexibility to match the occasion from fun to formal and offer full administration and operation of the project from start to finish. We also provide a dedicated Events Manager that coordinates the initial proposals and site inspection.

Our food philosophy embraces the seasons, supports good animal husbandry practices and favours sustainable produce. We work with suppliers who share our values and who ensure that we receive produce of the very highest quality.

www.leafi.co.uk



Contact

Whether your needs are for corporate entertaining, product launches or private parties, our dedicated team are here to help you plan the perfect occasion.

1 St Albans Museum + Gallery

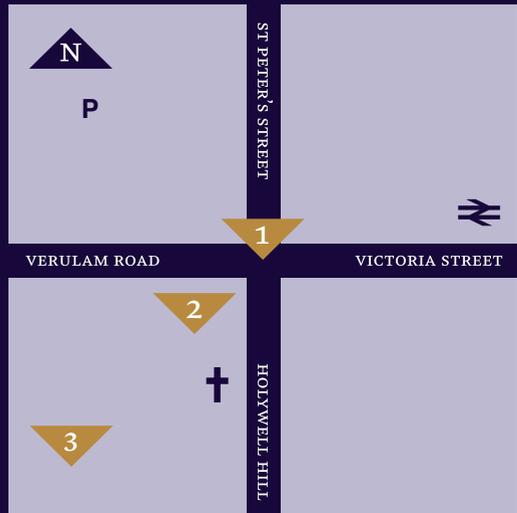
2 The Clocktower

3 Verulamium

† St Albans Cathedral

≡ St Albans City Station

P Parking



St Albans Museum + Gallery
Market Place
St Peter's Street
St Albans AL1 3DH

From St Albans City Station, it is a
10 minute walk to the Museum + Gallery

Bookings Officer: 01727 751814
Commercial Services Manager: 01727 819337
museumevents@stalbans.gov.uk