

# Christenings, Baby Showers, Naming Parties

Our Mulino Suite is the perfect place to host your Christening Celebration, Baby Shower or Naming Ceremony Celebration.

Decorated in neutral tones with lots of mirrors, shimmering wallpaper and Murano crystal chandeliers it provides the perfect glamorous setting for any event.

The room is equipped with an impressive in-house lighting and music system so that you can play your own personalised playlist without the added expense of a DJ.

In the summertime enjoy the Mulino suites private terrace with outdoor seating, or if it's too hot don't worry the room is fully air conditioned.

We have lots of ideas for catering and enjoy offering a little something different, we also acknowledge the importance of a budget and can give useful advice and recommendations to ensure you get the best possible value for your money.

## **Mulino Suite**

(Suitable for 30-100 guests)

Room Hire with Catering	£150.00
Room Hire without Catering	£350.00
Less than 30 guests with Catering	£200.00

Room hire is usually from 12:00pm until 4:00pm, extensions are available from £25.00 per hour. The price also includes use of the private bar, ambient room lighting and our in-house music system.

*For catering numbers in excess of 80 we would recommend exclusive hire of the full restaurant.*

## Canapes

- ☐ **Crostini Selection - £6.95 per person (selection of 3)**
- ☐ **\*Selection of 3 Canapés for £9.50 per person**
- ☐ **\*Selection of 4 Canapés for £12.50 per person (includes 1 hot canape)**
- ☐ **\*Selection of 5 Canapés for £15.00 per person (includes 2 hot canapes)**



## Platter Served Snack Style Options

- ☐ **Chip Cones - £4.50pp**                      **Truffle & Parmesan Chip Cones - £5.50pp**
- ☐ **Italian Sausage, roast red onion & sundried tomato chutney - £8.95pp**
- ☐ **Smoky Italian Pulled Pork Sliders - £9.50pp**
- ❖ **Hog Roast in a Bun - £10.95pp**  
Hand carved pork, crackling, homemade apple sauce and stuffing in a bap
- ❖ **Sicilian Pizzas - £10.95pp** *(based on a minimum catering of 40 people)*  
Your choice of four toppings, based on half a pizza per person.
  - ☐ Margherita
  - ☐ Mediterranean Vegetable
  - ☐ Pepperoni
  - ☐ Chicken & Pesto
  - ☐ Chicken & Sweetcorn
  - ☐ Chicken & Mushroom
  - ☐ Goats Cheese & Red Pepper
  - ☐ Ham & Mushroom
  - ☐ Ham & Pineapple
  - ☐ Garlic Bread
  - ☐ Cheesy Garlic Bread
  - ☐ Tomato Garlic Bread

## Formal Buffet Options

### ❖ **Slow Roasted Lincolnshire Pork Shoulder Buffet - £19.95pp**

Accompanied by apple sauce, stuffing, roast potatoes, bread and mixed green salad

### ❖ **Slow Braised Blade of Yorkshire Beef Buffet - £25.95pp**

Accompanied by caramelised onions, red wine jus, roast potatoes in rosemary and garlic or parmesan and parsley mashed potatoes, seasonal greens, roast root vegetables, fresh salsa verde, bread selection basket

### □ **Hot Pasta Buffet - from £17.95pp**

*(Minimum of 30 people)*

Served with mixed green salad, homemade breads with olive oil and balsamic vinegar along with your choice of 3 from the following:

- *Traditional pork & beef lasagne*
- *Pasta Bosciola*
- *Pasta with pancetta, cream and parmesan*
- *Lincolnshire sausage ragu with tomato, red pepper, chilli and black olive*
- *Salmon, prawn and pea pasta*
- *Handmade lobster ravioli (£3.50 pp supplement)*
- *Handmade mushroom ravioli (v) (£1.50pp supplement)*
- *Spinach and ricotta cannelloni (v)*
- *Spicy tomato and Mediterranean vegetable pasta (v)*
- *Mushroom and truffle penne with spinach leaves and pine nuts (v)*

### □ **Cold Fork Buffet - from £15.95pp**

*(Minimum of 20 people)*

Your choice of 5 from the following selection:

- *A selection of homemade sandwiches*
- *Goat's cheese, red pepper and tomato tart*
- *Insalata Caprese – mozzarella cheese with tomatoes and basil*
- *Mediterranean pasta salad*
- *Greek salad*
- *Cous cous with roasted vegetables*
- *Potato salad with spring onions, chives and mayonnaise*
- *Selection of crudité with humous*
- *Mixed leaf salad, pine nuts and parmesan*
- *French beans and broccoli with chilli and almonds*
- *Freshly baked bread, olive oil and balsamic vinegar*
- *Italian antipasti (£2.00pp supplement)*
- **Add an extra item for £2.00pp**

- ☐ **Hot Mediterranean Buffet - from £29.95pp** (Minimum of 30 people)

**Choose two from the following meat selection:**

- ☐ Slow roast lamb with garlic, rosemary and mint dressing
- ☐ Slow cooked barbecue beef brisket
- ☐ Slow roast pork with sage and garlic
- ☐ Chicken with a mushroom and cream sauce
- ☐ Chicken with prosciutto, Fontina cheese and a cream sauce
- ☐ Baked salmon with a crème fraiche and dill dressing (£2.00 per person supplement)
- ☐ Spicy Italian meatballs in tomato sauce
- ☐ Italian sausage and borlotti bean casserole with red pepper and black olive

**Choose one from the following pasta and vegetarian selection:**

- ☐ Aubergine parmigiana (v)
- ☐ Mushroom ravioli (v)
- ☐ Spinach and ricotta filled cannelloni (v)
- ☐ Penne bosciola - Chicken, pancetta, peas and mushrooms in parmesan cream sauce
- ☐ Red pepper and gorgonzola risotto
- ☐ Traditional pork and beef lasagne
- ☐ Sicilian aubergine stew(vg)
- ☐ 'No Meat' Balls - Chickpea and pine nut balls in a spicy tomato sauce (vg)
- ☐ Mediterranean vegetable and tomato penne

**Served with homemade bread, olive oil and balsamic vinegar and your choice of four from the following selection:**

- ☐ Insalata caprese – Mozzarella cheese with tomatoes and basil
- ☐ Mixed green leaf salad, parmesan and pine nuts
- ☐ Cous cous with roasted vegetables
- ☐ Potato salad with spring onions, chives and mayonnaise
- ☐ Pasta salad with mushrooms, sweetcorn and peas in a basil mayonnaise
- ☐ Italian antipasti – Salami, prosciutto, Mortadella, Italian pickles (£2.00 per person supplement)
- ☐ French beans and broccoli with almonds and chilli
- ☐ Hot roast potatoes with rosemary and garlic
- ☐ **Add French fries to any of our buffets for just £2.00 per person**

**Fancy something sweet? Why not add dessert for an additional £8.50 per person  
Choice of 1 dessert (add another dessert option for an extra £3.95 per person):**

- ☐ Chocolate and hazelnut brownie cake. mascarpone cream
- ☐ Banoffee pie
- ☐ Classic tiramisu
- ☐ White chocolate and Sicilian lemon cheesecake
- ☐ Warm blackberry frangipan (fruit can be changed subject to season)
- ☐ Profiteroles with vanilla cream and chocolate sauce
- ☐ Meringues, fresh fruit and whipped cream