



*Johnny's*

BAR & PARLOUR

Events Packages



## Welcome to Johnny's Bar and Parlour

We offer a selection of events packages for all types of occasions, helping you celebrate like a true Johnny!

If you are looking for something a little different, we can create you a bespoke package tailored just for you.

Get in touch with us to discuss your ideas - we'd love to bring your event to life.



# The Louis Armstrong Package

## Welcome Cocktail

Please choose one of the following:

Kir Royale  
French 75  
Black Velvet  
Mimosa

## Bar Nibbles

Please choose two of the following:

**-Nocellara Olives-**  
...what it says on the tin.  
GF/VG

**-Johnny's Spiced Nuts-**  
...a selection of nuts seasoned with Johnny's secret seasoning.  
GFIVG

**-Romesco with Knäckebröd-**  
...a classic red pepper sauce originating from the Spanish fishing villages of Tarragona in Catalonia served with Knäckebröd, a thin crispy Norwegian cracker.  
VG

**-Olive Oil Crisps served with Tuna Alioli-**  
...a recipe derived from a beach bar in Spain.  
GF

## Canapés

Please choose three of the following:

**-Bitterballen-**  
...a classic Dutch beer snack, an ode to the Dutch Madhatters, these deep fried balls of beef roux are served with a piquant mustard mayonnaise.

**-Fish on Chip-**  
...a triple cooked chip topped with beer-battered cod cheek, garnished with a pea espuma foam and fish shop inspired curry sauce.  
This bite sized snack is a nod to the boy on the road.  
GF

**-Wild Game and Black Garlic Sausages-**  
...these delicious sausages are locally sourced and served with a deep green coat of chives.

**-Honey and Mustard Sausages-**  
...these delicious sausages are locally sourced and served with a rich honey and mustard dressing.  
GFA

**-Winter Beetroot Tart-**  
...these vibrant beets are poached in mulled wine along with blackberries and apples served with brûlée goats cheese in a crisp tart case  
V

£30pp

# The Nina Simone Package

## Welcome Cocktail

Please Choose one of the following:

Kir Royale  
French 75  
Black Velvet  
Mimosa

## Bar Nibbles

Please choose two of the following:

-Nocellara Olives-  
...what it says on the tin.  
GF/VG

-Johnny's Spiced Nuts-  
...a selection of nuts seasoned with Johnny's secret seasoning.  
GF/VG

-Romesco with Knäckebröd-  
...a classic red pepper sauce originating from the Spanish fishing villages of Tarragona in Catalonia served with Knäckebröd, a thin crispy Norwegian cracker  
VG

-Olive Oil Crisps served with Tuna Alioli-  
...a recipe derived from a beach bar in Spain.  
GF

## Canapés

Please choose two of the following:

-Bitterballen-  
...a classic Dutch beer snack, an ode to the Dutch Madhatters, these deep fried balls of beef roux are served with a piquant mustard mayonnaise.

-Fish on Chip-  
...a triple cooked chip topped with beer-battered cod cheek, garnished with a pea espuma foam and fish shop inspired curry sauce.  
This bite sized snack is a nod to the boy on the road.  
GF

-Wild Game and Black Garlic Sausages-  
...these delicious sausages are locally sourced and served with a deep green coat of chives.

-Honey and Mustard Sausages-  
...these delicious sausages are locally sourced and served with a rich honey and mustard dressing.  
GFA

-Winter Beetroot Tart-  
...these vibrant beets are poached in mulled wine along with blackberries and apples served with brûlée goats cheese in a crisp tart case.  
V

## Premium Canapés

Please choose two of the following:

-Prawn Pil-Pil-  
...a Madhatters favourite, this version celebrates the tiger prawn dancing in a traditional pil-pil sauce of garlic, white wine, olive oil and confit of tomatoes, served with bread, it is a thing to fight over.  
GFA

-Truffle Rösti-  
...with whipped ricotta  
and parmesan, lemon, peas and fresh winter truffle.  
GFIV

-Steak Tartare Rosti-  
...a tartare made with fillet steak and Johnny's tartare dressing, it is garnished with capers, cornichons, shallots and chives and served on a crispy potato rosti.  
GFA

-Chicken Liver Parfait-  
...this exquisite parfait celebrates the cherry with a cherry gel, baked cherries served in a crisp shell

-Guinness Braised Mushroom Medley Tart-  
...a delight of wild mushrooms braised in Guinness combined with the shiitake and enoki mushrooms. This sukiyaki combination is coated with a sticky Guinness glaze, garnished with puffed buckwheat and crispy capers.  
VG

£45pp

# The Peggy Lee Package

## Welcome Cocktail

Please choose one of the following:

Kir Royale  
French 75  
Black Velvet  
Mimosa

## Bar Nibbles

Please choose three of the following:

### **-Nocellara Olives-**

...what it says on the tin.  
GF/VG

### **-Johnny's Spiced Nuts-**

...a selection of nuts seasoned with Johnny's secret seasoning.  
GFIVG

### **-Romesco with Knäckebröd-**

...a classic red pepper sauce originating from the Spanish fishing villages of Tarragona in Catalonia served with Knäckebröd, a thin crispy Norwegian cracker  
VG

### **-Olive Oil Crisps served with Tuna Alioli-**

...a recipe derived from a beach bar in Spain.  
GF

## Canapés

Please choose two of the following:

### **-Bitterballen-**

...a classic Dutch beer snack, an ode to the Dutch Madhatters, these deep fried balls of beef roux are served with a piquant mustard mayonnaise.

### **-Fish on Chip-**

...a triple cooked chip topped with beer-battered cod cheek, garnished with a pea espuma foam and fish shop inspired curry sauce.

This bite sized snack is a nod to the boy on the road.

GF

### **-Wild Game and Black Garlic Sausages-**

...these delicious sausages are locally sourced and served with a deep green coat of chives.

### **-Honey and Mustard Sausages-**




...these delicious sausages are locally sourced and served with a rich honey and mustard dressing.

GFA

### **-Winter Beetroot Tart-**

...these vibrant beets are poached in mulled wine along with blackberries and apples served with brûlée goats cheese in a crisp tart case

V



## Premium Canapés

Please choose two of the following:

### -Prawn Pil-Pil-

...a Madhatters favourite, this version celebrates the tiger prawn dancing in a traditional pil-pil sauce of garlic, white wine, olive oil and confit of tomatoes, served with bread, it is a thing to fight over.

GFA

### -Truffle Rösti-

...with whipped ricotta and parmesan, lemon, peas and fresh winter truffle.

GFIV

### -Steak Tartare Rosti-

...a tartare made with fillet steak and Johnny's tartare dressing, it is garnished with capers, cornichons, shallots and chives and served on a crispy potato rosti.

GFA

### -Chicken Liver Parfait-

...this exquisite parfait celebrates the cherry with a cherry gel, baked cherries served in a crisp shell.

### -Guinness Braised Mushroom Medley Tart-




...a delight of wild mushrooms braised in Guinness combined with the shiitake and enoki mushrooms. This sukiyaki combination is coated with a sticky Guinness glaze, garnished with puffed buckwheat and crispy capers.

VG

## Champagne Toast

COATES & SEELY BRUT RESERVE

COATES & SEELY ROSÉ



£60pp

# The Nat King Cole Package

## Welcome Cocktail

Please choose one of the following:

Kir Royale  
French 75  
Black Velvet  
Mimosa

## Bar Nibbles

Please choose three of the following:

### **-Nocellara Olives-**

...what it says on the tin.  
GF/VG

### **-Johnny's Spiced Nuts-**

...a selection of nuts seasoned with Johnnys secret seasoning.  
GF|VG

### **-Romesco with Knäckebröd-**

...a classic red pepper sauce originating from the Spanish fishing villages of Tarragona in Catalonia served with Knäckebröd, a thin crispy Norwegian cracker  
VG

### **-Olive Oil Crisps served with Tuna Alioli-**

...a recipe derived from a beach bar in Spain.  
GF

## Canapés

Please choose two of the following:

### **-Bitterballen-**

...a classic Dutch beer snack, an ode to the Dutch Madhatters, these deep fried balls of beef roux are served with a piquant mustard mayonnaise.

### **-Fish on Chip-**

...a triple cooked chip topped with beer-battered cod cheek, garnished with a pea espuma foam and fish shop inspired curry sauce.

This bite sized snack is a nod to the boy on the road.

GF

### **-Wild Game and Black Garlic Sausages-**

...these delicious sausages are locally sourced and served with a deep green coat of chives.

### **-Honey and Mustard Sausages-**




...these delicious sausages are locally sourced and served with a rich honey and mustard dressing.

GFA

### **-Winter Beetroot Tart-**

...these vibrant beets are poached in mulled wine along with blackberries and apples served with brûlée goats cheese in a crisp tart case.

V



## Premium Canapés

Please choose two of the following:

### -Prawn Pil-Pil-

...a Madhatters favourite, this version celebrates the tiger prawn dancing in a traditional pil-pil sauce of garlic, white wine, olive oil and confit of tomatoes, served with bread, it is a thing to fight over.

GFA

### -Truffle Rösti-

...with whipped ricotta and parmesan, lemon, peas and fresh winter truffle.

GF|V

### -Steak Tartare Rosti-

...a tartare made with fillet steak and Johnny's tartare dressing, it is garnished with capers, cornichons, shallots and chives and served on a crispy potato rosti.

GFA

### -Chicken Liver Parfait-

...this exquisite parfait celebrates the cherry with a cherry gel, baked cherries served in a crisp shell.

### -Guinness Braised Mushroom Medley Tart-

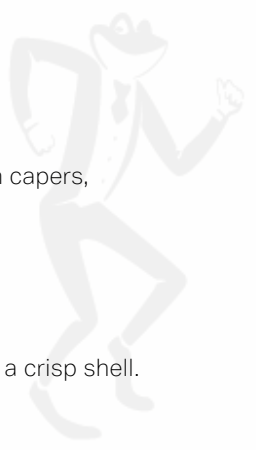


...a delight of wild mushrooms braised in Guinness combined with the shiitake and enoki mushrooms. This sukiyaki combination is coated with a sticky Guinness glaze, garnished with puffed buckwheat and crispy capers.

VG



## Champagne Toast

GOSSET GRANDE RÉSERVE BRUT

GOSSET GRANDE ROSÉ



£65pp



# The Frank Sinatra Package

## Welcome Cocktail

Please Choose one of the following:

Kir Royale  
French 75  
Black Velvet  
Mimosa

## Bar Nibbles

Please choose three of the following:

### **-Nocellara Olives-**

...what it says on the tin.  
GF/VG

### **-Johnny's Spiced Nuts-**

...a selection of nuts seasoned with Johnny's secret seasoning.  
GFIVG

### **-Romesco with Knäckebröd-**

...a classic red pepper sauce originating from the Spanish fishing villages of Tarragona in Catalonia served with Knäckebröd, a thin crispy Norwegian cracker.  
VG

### **-Olive Oil Crisps served with Tuna Alioli-**

...a recipe derived from a beach bar in Spain.  
GF

## Canapés

Please choose two of the following:

### **-Bitterballen-**

...a classic Dutch beer snack, an ode to the Dutch Madhatters, these deep fried balls of beef roux are served with a piquant mustard mayonnaise.

### **-Fish on Chip-**

...a triple cooked chip topped with beer-battered cod cheek, garnished with a pea espuma foam and fish shop inspired curry sauce.

This bite sized snack is a nod to the boy on the road.

GF

### **-Wild Game and Black Garlic Sausages-**

...these delicious sausages are locally sourced and served with a deep green coat of chives.

### **-Honey and Mustard Sausages-**

...these delicious sausages are locally sourced and served with a rich honey and mustard dressing.  
GFA

### **-Winter Beetroot Tart-**

...these vibrant beets are poached in mulled wine along with blackberries and apples served with brûlée goats cheese in a crisp tart case.

V

## Premium Canapés

Please choose two of the following:

### -Prawn Pil-Pil-

...a Madhatters favourite, this version celebrates the tiger prawn dancing in a traditional pil-pil sauce of garlic, white wine, olive oil and confit of tomatoes, served with bread, it is a thing to fight over.

GFA

### -Truffle Rösti-

...with whipped ricotta and parmesan, lemon, peas and fresh winter truffle.

GFIV

### -Steak Tartare Rosti-

...a tartare made with fillet steak and Johnny's tartare dressing, it is garnished with capers, cornichons, shallots and chives and served on a crispy potato rosti.

GFA

### -Chicken Liver Parfait-

...this exquisite parfait celebrates the cherry with a cherry gel, baked cherries served in a crisp shell.

### -Guinness Braised Mushroom Medley Tart-

...a delight of wild mushrooms braised in Guinness combined with the shiitake and enoki mushrooms. This sukiyaki combination is coated with a sticky Guinness glaze, garnished with puffed buckwheat and crispy capers

VG

## Champagne Toast

GOSSET GRANDE RÉSERVE BRUT

GOSSET GRANDE ROSÉ

## Wine and Beer

Guests can enjoy 2 glasses of our house wine or 3 bottles of beers or ciders each...

### Wines:

PRIMITIVO, SAN MARZANO

FALANGHINA, FEUDI SAN GREGORIO

DOMAINE LAFAGE COTES

Please select four of the following beers:

PERONI

PERONI 0.0

PERONI GLUTEN FREE

BREWDOG PUNK IPA

BREWDOG PUNK IPA 0.0

ASAHI SUPER DRY

HEINEKEN

ESTRELLA GALCIA

NOAM

CURIOUS


ASPALL

OLD MOUT CHERRY

OLD MOUT CHERRY 0.0

OLD MOUT KIWI,LIME


£85pp



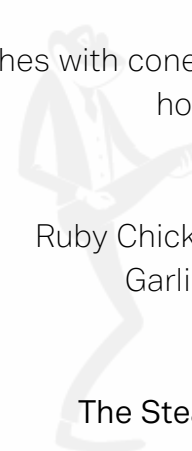
## Extra Food Packages

Bacon sandwiches with cones of salted or Johnny's seasoning fries.  
£12pp

Honey roasted gammon sandwiches with cones of salted or Johnny's seasoning fries and mixed house salad.  
£15pp



Roasted beef sirloin sandwiches with cones of salted or Johnny's seasoning fries and mixed house salad.  
£20pp



Ruby Chicken Curry with Rice  
Garlic Nan Bread  
£25pp

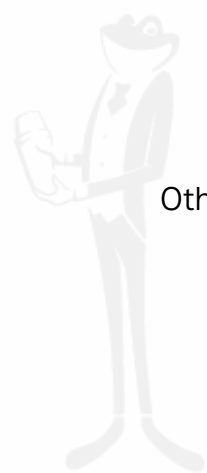


### The Steak Frites Feast


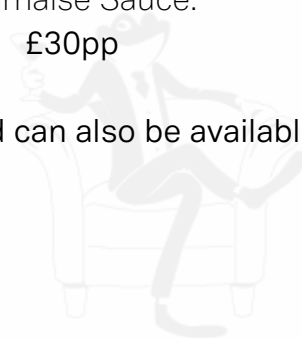
Johnny's 18oz Bone on Sirloin  
with cones of salted or Johnny's seasoning fries  
Winter Green Salad

Peppercorn Sauce  
Cafe de Paris Sauce  
or  
Béarnaise Sauce.

£30pp



Other selections of food can also be available on request.



# Drinks Packages

Guests can enjoy 2 glasses of house wine or 3 bottles of beers or ciders each.

## Wines:

PRIMITIVO, SAN MARZANO.

FALANGHINA, FEUDI SAN GREGORIO.

DOMAINE LAFAGE COTES.

Please select four of the following beers:

PERONI

PERONI 0.0

PERONI GLUTEN FREE

BREWDOG PUNK IPA

BREWDOG PUNK IPA 0.0

ASAHI SUPER DRY

HEINEKEN

ESTRELLA GALCIA

NOAM

CURIOUS

ASPALL

OLD MOUT CHERRY

OLD MOUT CHERRY 0.0

OLD MOUT KIWI,LIME

£20pp

# Tab Run Packages

## Option 1:

4 wines

4 beers or ciders

Soft drinks

## Option 2:

4 wines

4 beers or ciders

Soft drinks

Single house spirits and mixers

## Option 3:

4 wines

4 beers or ciders

Soft drinks

Single house spirits and mixers

4 custom cocktails

## Decoration & Entertainment

Clients are welcome to bring their own decorations for the event. However, open flames, nails and adhesives on walls are not permitted.

The venue also offers clients a full dressing of the venue package on request.

Clients are welcome to curate their own live entertainment, subject to approval, or allow our team to arrange bespoke live music upon request.

A dance floor can be incorporated into the event space, subject to your desired layout and ambience.

## Damage & Liability

Clients are responsible for any damage caused by guests or external suppliers.

The repair/replacement costs will be charged after the event.

We are not responsible for any loss or damage to personal items.

CCTV is in operation at all times and is covered throughout the entirety of the venue.

## Health, Safety & Licensing

We adhere to all UK health and safety laws and licensing requirements.

If clients would like their event to go beyond 23:00pm we ask that this request is made at least 2 weeks prior to the event taking place and this will incur an additional charge.

Alcohol will only be served to guests aged 18+ with a valid ID.

A challenge 25 policy is adopted and the venue reserves the right to refuse the supply of alcohol.

## Food Safety & Allergens

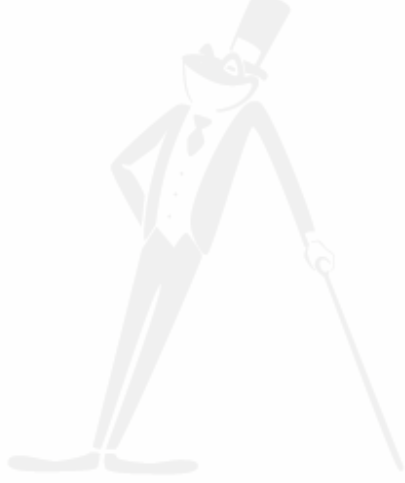
Although we take the utmost care in preparing our food and handling allergens, we cannot guarantee the complete absence of allergen traces in our preparation areas or ingredients.

Our food and drinks are prepared in environments where cross-contamination with allergens may occur, and our menu descriptions do not list all ingredients.

If you have any questions or need assistance with our allergen information, please ask a team member.

## Photography & Marketing

By booking, you grant us permission to use photos of your event for our promotional materials, unless you notify us otherwise.



## Pricing & Minimum Spend

A minimum spend of £4,000 applies to events hosted from Monday to Friday and Sunday, with a £5,000 minimum spend for Saturday occasions.

## Payment Terms

A non-refundable reservation fee of 50% is required to secure your event booking and confirm the event date. A further 25% payment is due seven days prior to the event. The remaining balance must be settled in full on the day of the event. Confirmation of all arrangements is subject to receipt of the reservation fee, ensuring our team can provide a seamless and exceptional experience.

## Cancellations & Changes

In the event of cancellation by the client, the reservation fee paid is strictly non-refundable under any circumstances and will be retained by the venue. Final guest numbers must be confirmed seven days prior to the event. Reductions after that date may still be charged in full.

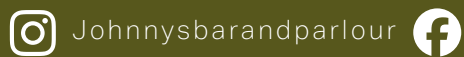




T: 01423 652540

E: [reservations@johnnysbarandparlour.co.uk](mailto:reservations@johnnysbarandparlour.co.uk)

W: [www.johnnysbarandparlour.co.uk](http://www.johnnysbarandparlour.co.uk)



Johnnysbarandparlour