

# THE HELLENIC CENTRE

## RECEPTION MENUS

### Finger Food and Canapés

Prices per person, Orders must be made 5 working days in advance

**Variety of Canapés** from £10.50  
Selection of vegetables & curried shrimp on tomato bread, cheese & broccoli on bread, mini Italian bruschetta with toppings, guacamole & marinated shrimp on bread. Subject to availability and seasonal changes (3-4 pieces per person)

**The Open Sandwich** from £6.80  
Scottish Smoked Salmon Sandwiches on wholemeal bread with Cream cheese or butter (3 pieces per person. Min order x 20)

**The Mini Stick** £ 2.50  
Combo of marinated Kalamata olives with cheese and Cheese with mini cherry tomato (cheese will be from a selection of Greek Kaceri, Halloumi or Mild English Cheddar)

**A Mediterranean Bite** £ 7.00  
Mini savoury tartlets served cold with various fillings: beetroot with lentils & Greek feta; taramosalata with red pepper; Gigantes (giant beans) with Greek feta; houmous with chick peas & green pepper; roasted red pepper in to mato with Greek feta & green olives (5 pieces per person. Minimum order x 70)

**Nuts, Crisps and Olives** £ 1.70

Items may be substituted with an alternative without prior notice to the client to accommodate seasonal changes

All prices are inclusive of 20% VAT  
Menus / Prices updated May 2014

Please contact Christina Vagioti on  
020 7563 9836 to discuss your catering requirements.  
E. christina@helleniccentre.org

### Wine Selection

#### RED WINE

**Vin de Crete** Price per bottle £12.00  
Easy drinking, soft and fruit-driven table wine from Crete.

**Agios Onoufrios** £15.00  
Full wine from Cyprus, distinguished for its purple and deep colour, its vivid aroma, fruity taste and perfumed after taste

**Spiropoulos Orino** £18.00  
Fresh –tasting wine, mellow and full bodied from Peloponnese with flavours of red fruit and hints of caramel

#### WHITE WINE

**Vin de Crete** £12.00  
A dry Cretan wine with bright, slightly tart flavours and hints of Honey, herbs and spices

**Vasilikon** £15.00  
Wine from Cyprus with green—yellow crystal clear colour. Well distinguished for its fruity aroma of apricot and peach, its fresh and balanced taste as well as its dominant and long lasting after taste

**Lantides Chardonnay 2011** £17.50  
Stored in oak barrels for 3 months, a full body and very aromatic wine with good acidity from Peloponnese

**Spiropoulos Orino** £18.00  
Explosively aromatic wine from Peloponnese with characteristic Notes of rose on the plate and the subtle fruitiness of green apple, peach and banana flavours

**House Champagne** £26.00

**Beer Keo** £ 2.60

**Hildon Mineral Water** £ 2.60  
sparkling or still, per 75cl bottle

**Orange Juice** £ 2.80  
1 Litre

**Apple Juice** £ 2.80  
1 Litre

**Soft Drinks** £ 1.30  
Sprite, Coke, Diet Coke

All drinks, except for champagne , are charged on consumption

For guests of 60 or more, one waiter is included to refresh glasses and replenish drinks

Linen for the service table is included

Additional waiters for tray service are available from £95 + VAT per waiter

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# THE HELLENIC CENTRE

## Catering Terms and Conditions

1. All orders must be confirmed in writing, signed and returned to the Hellenic Centre (HC)
2. Approximate numbers must be provided in the first instance, and a guaranteed number is required at least 5 working days prior to the event.
3. Items are subject to availability and seasonal changes and may be substituted with an alternative, without prior notice to the client.
4. Cancelled events with less than 5 working days' notice will be charged at 100%. Cancellations between 5 and 7 working days' notice will be charged at 50%
5. VAT is charged at the rate applicable according to legislation. Prices are inclusive of VAT.
6. A 50% deposit is required on confirmation. The final invoice will be issued after the event to accommodate the final consumption of drinks. Payment is due upon receipt of the final invoice either by cheque, cash, card or bank transfer. The HC reserves the right to charge interest on overdue invoices at 3% per month above the bank rate and for any additional costs incurred in recovery.
7. It is forbidden, under any circumstances, to bring any food or drink into the HC with prior agreement. External Catering arrangements must be discussed in advance.
8. HC can supply extra staff for events, such as waiters etc. Prices are on application.
9. The HC reserve the right to revise its prices at any time, without prior notice, to accommodate daily fluctuations in market prices and increased supplier rates.
10. Bespoke menus, specially sourced products or alternative arrangements can be discussed in advance.

