

Private party hire

www.lt16.co.uk



Book your private event with 1716!

2021 Pricing



private party hire THE UPSTAIRS ONE



Hire the Entire of the Upstairs at LT16 for The mini Party!

10 to 35 + guests Dining experience, or arrange the room for a get together in a private setting.

See the Chefs work whilst you enjoy your dinner party!

Suitable for:

Baby Showers, Dinner Parties, Bridal Showers, Birthdays, Works-do - Celebratons of all kinds!





Starting from £250

*Cost based on 10 People

Price includes:

- Upstairs space to yourselves
- Full Bar team
- FoH Floor Staff

Add-ons:

- Celebration Cake
- Arrival Drinks
- Catering

Monday to Thursday - hire at 10% off price! The weekend - Full prices apply!

private party hire THE MINI ONE



Capacity & 35 - 5()+

Hire the Entire of LT16 for The mini Party!

Private Parties at LT16 for 35 to 75+ guests. We will look after all the details

As a busy venue, we encourage our guests to have door staff to keep your party private in Chepstow!



*Cost based on 35 People

Price includes:

- Entire space to yourselves
- Full Bar team
- FoH Floor Staff
- Door Security
- Food Package

Monday to Thursday - hire at 10% off price! The weekend - Full prices apply!



PICKLED PUMPKIN Intering



private party hire THE FULL ONE



Capacity 88 75 - 100

Hire the Entire of LT16 for The Full Party!

Private Parties at LT16 for 75 to 100+ guests. We will look after all the details.

As a busy venue, we encourage our guests to have door staff to keep your party private in Chepstow!



*Cost based on 75 People

Price includes:

- Entire space to yourselves
- Full Bar team
- FoH Floor Staff
- DJ entertainment
- Door Security
- Buffet Package (Upgrade Available)

Monday to Thursday: Hire at 10% off price! The weekend - Full prices apply!





private party hire THE FULL ONE UPGRADED

Capacity 88 75 - 100+

Hire the Entire of LT16 for The Full Party!

Private Parties at LT16 for 75 to 100+ guests. We will look after all the details

As a busy venue, we encourage our guests to have door staff to keep your party private in Chepstow!



*Cost based on 75 People

Price includes:

- Entire space to yourselves
- Bar team
- Floor Staff
- Live DJ & set up
- Door Security
- Canapés on arrival
- Welcome drink
- Bowl food or buffet package
 Design your cocktail menu

private party hire THE BUSINESS ONE



Capacity & 1() - 35+

Hire the Entire of the Upstairs at LT16 for your private business meeting!

10 to 35 + guests

See the Chefs work whilst you enjoy your dinner party!

Starting from $\pounds250$

*Cost based on 75 People

Price includes:

- Upstairs space to yourselves
- Full Staff team
- Food Package

Monday to Thursday - hire at 10% off price! The weekend - Full prices apply!





Grazing Tables

£18.50 per person

Critish

British Honey Glazed Ham Cumberland Scotch Eggs Ploughman Scones |V

Pork & Apple Sausage Rolls Mature Cheddar |V Bath Blue |V Roasted Tomato Chutney |VE

Fresh Fruit, Nuts & Pretzels |VE Crusty Breads |VE Pickled Onions, Grapes, Apple & Figs |VE Italalian

Handcrafted Breadsticks |VE Baked Garlic & Rosemary Focaccia |VE Baby Mozzerella & Sun Kissed Tomatoes |V Cotswold Smoked Brie |V

Local Charcuterie A Selection of Cured Meats House Marinated Olives & Sea Salt |VE Marinated Roasted Vegetables |VE

Crusted Bosworth Ash |V Glazed Figs, Grapes, Roasted Nuts, Chutneys & Wafer Biscuits |VE





Finger food

Sandwiches

Your choice of 3

Beetroot Cured Salmon, Beetroot & Apple Chutney & Rocket Rare Roast Beef & Onion Chutney

Tugger Tune Deseted Terrete Decil © Dec

Tuscan Tuna, Roasted Tomato, Basil & Rocket

Scrumpy Cider Honey Roast Ham

Peri Peri Chicken, Lime Mayo, Gem Lettuce

Cotswold Brie, Rocket & Sticky Onion | V

Smashed Avocado, 'Feta' & Beetroot Hummus | VE

Egg Mayonnaise & Baby Watercress | V

Beef pastrami and horseradish remoulade Ciabatta sandwich

Caprese focaccia, sun blushed tomato, watercress pesto, buffalo mozzarella | V

Gin cured salmon and dill crème fraiche bagels

Roasted onion pakora, saag aloo and coriander chutney naan wrap | VE

Salads

Your choice of 1

Moroccan spiced couscous & pomegranate | VE

Potato salad with pickled onions & herbs | V

Goan spiced rice salad, to asted coconut and coriander $|\operatorname{VE}$

Heritage tomato salad with sherry vinegar dressing | V

Orzo, feta, basil & walnut pesto salad | V

Asian slaw & crunchy peanuts | V

Mediterranean cous cous, apricot, saffron soaked raisins | VE

Smoked bacon & chive potato salad

Kansas style slaw, crispy onion and chive ranch dressing V

Savouries

Your choice of 2

Pulled pork and wild mushroom sausage roll, Roquefort crumble

Cumberland scotch egg

Pork & Caramelised onion sausage rolls

Smashed chickpea & caramlised tomato sausage rolls | VE

Truffle, black pepper and parmesan pinwheels | V

Goats cheese & shallot tatins | V

Crispy chicken Caesar salad cups

Classic Carbonara quiche

BBQ pulled chicken and mozzarella filo parcel

Halloumi & pesto pinwheels | V

Sun blushed tomato and feta fritters | V

Filled Ploughman's Scones | V

Pea & Broad Bean Scotch Egg | V

Paneer, coriander and dahl samosa | V

Desserts

Your choice of 1 Dessert

Dark chocolate, salted caramel and cacao pudding pots, white chocolate crumble | V

Espresso martini tiramisu cheesecake

Tart au citron, torched coconut meringue | V

Triple chocolate brownie | V

Strawberry and pink prosecco eton mess | V

Bowlfood

6 Bowls - £ 50 8 Bowls - £ 55

10 Bowls - £ 65

Cold

Beetroot cured salmon, pickled cucumber salad, wasabi creme fraiche, rye cracker shards Chicken liver parfait, hazelnut granola, apple textures, fig chutney Welsh goats cheese and salt baked beetroot salad, truffle honey, watercress |V Sweetcorn panacotta, white dressed crab salad, horseradish and brown crab mayonaisse Beetroot, anchovie, horeseradish creme fraiche, raddichio |V Heritage tomatoes, goats curd, olive oil, sea salt |V Confit garlic hummus, sun blushed tomatoes, pesto, crispbread |VE

Hot

"Shepherd's pie" braised lamb shoulder rillette, Chantenay carrots, burnt onion puree, minted peas Pork tenderloin, caramelised apple and celeriac mash, savoy, cider and wholegrain mustard sauce Smoked haddock kedgiree croquette, chowder veloute, champagne samphire 24 hour braised beef, horseradish dumplin, truffled potato, cavolo nero, jus Piri Piri aubergine, butternut squash puree, southern fried rice, tenderstem |VE Wild mushroom risotto, parmesan, creme fraiche |V Roasted cauliflower with cauliflower kimchi and pickled raisins | VE

Sweet

White chocolate and raspberry choux bun, white chocolate sauce, freeze dried raspberries |V| "Gin and tonic" lime posset, gin soaked sponge cake, condensed milk caramel, bitter lemon crumble |V| Apple and stem ginger crumble, warm spiced creme anglaise, compressed pickled apples |V| Dark chocolate and mint tirimisu |V|

