The Harbour House · demonstration venue · all data fictional

Corporate dinner

Menu confirmed

Tuesday 29 September 2026 · 6:00–9:00pm

GUESTS	SPACE	EVENT MANAGER
67 seated · confirmed	Inside · exclusive hire	Edward Joyner

ROOM & SERVICE BRIEF

Seating Long rows using the restaurant's own tables. Setup agreed with Edward. Taper candles on the tables.

Place cards 31 risotto cards ready for guests to collect on arrival. Set a spoon at each risotto place. The dietary chicken is marked on the seating plan.

Arrival Welcome drinks at the entrance. Outside benches available if the weather allows. Terrace tables stay open for walk-ins; no other covers inside from 6:00pm.

TIMINGS

Before arrival

Three organisers brief the team.

6:00pm

Welcome drinks and a short prizegiving at the entrance.

6:30pm

Guests seated. Bread and water down, dinner service begins.

8:30pm

Dinner ends. Allow guests to finish comfortably.

9:00pm

Space back. Guests may leave from 8:30pm; don't rush the room.

FOOD

DISH	QTY
BREAD	
White sourdough with cultured butter	23
SHARING STARTERS	
Burrata, heritage tomato, prosciutto & focaccia	21
Burrata, heritage tomato & focaccia, without prosciutto	2
Niçoise salad with confit tuna	23
Carrot hummus, purple sprouting broccoli & seeded crackers (VG, NGCI)	23
MAINS	
Chicken schnitzel with potato salad	35
Dietary chicken, plain potatoes & vegetables	1
Wild garlic risotto (VG, NGCI)	31
SHARING SIDES	
Fries with rosemary salt	23
Heritage tomatoes	23
Green salad	23
DESSERT	
Flourless chocolate cake, an individual slice per guest	67

67 mains confirmed: 35 schnitzel + 1 dietary chicken + 31 risotto.

DRINKS

WELCOME · 6:00PM

11 bottles Prosecco Contarini Blanc des Blancs NV, six glasses per bottle.

Up to 25 Garden Paloma (0%).

WITH DINNER

Up to 26 bottles of house wine.

White: Domaine de Pellehaut.
Red: Aldaba Tempranillo.

Up to 65 soft drinks.

WATER

Jugs of tap water on the tables.

> These are the agreed drink limits. Check consumption with the hosts before serving more.

DIETARY ARRANGEMENTS · CONFIRMED

1 guest	Mustard, celery and barley: separate dietary chicken with plain potatoes and vegetables. No breading or shared sauces.
2 guests	No pork: one chicken schnitzel, one risotto. Serve the two burrata portions without prosciutto separately.
1 guest	No mayonnaise: risotto confirmed. Keep mayonnaise and dressings separate from this plate.
2 guests	Vegetarian: both included in the risotto count. Offer the carrot hummus starter.

> Six guests recorded on the seating plan. The host identifies them on arrival; confirm each special plate with the kitchen before taking it to the table.