



EVENT EXPERIENCES

Why not let Chiswell Street Dining Rooms co-ordinate your party with a difference?

We have designed some fun and unique experiences to help you host that event to remember!

These experiences can be tied into a lunch, dinner, meeting or simply enjoyed with a few after work drinks. We can also tailor them to any specific requirements you may have for your event- just let us know!

For more information or to make your reservation, simply contact Samantha
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DRINKS PACKAGES AND TASTING PACKAGES

ETM Group's sommeliers have put together a range of different wine events including tastings, wine quizzes and pairing sessions, all hosted in a fun and relaxed way. Find out what's hot and what's not, taste some of the most interesting wines available and be the very first to try new varieties! Designed for anyone with a passion for wine, from buffs to bon viveurs, these classes will not only be hugely informative but will give you all the tools to impress dinner guests and colleagues. A brief explanation about how to taste wine is included in all classes.

MALBEC MASTER CLASS

Taste a selection of wines made from this stunning varietals to see if the wines from Argentina really are the best!

1.5 hours • 6 wines • from £40 per person • Min 10 guests



FOOD AND WINE PAIRING

Food and wine matching can be daunting! You will learn the principles behind food and wine combination, which work and which ones don't. You will be guided through different tasting examples of various food components – acidity, protein, spice, smokiness and sweetness – and find out how, in practice, they react with various wines. By the end of the workshop you will be able to make the best combinations with ease!

1.5 hours • 6 wines • 6 canapés • £55 per person • Min 10 guests



BEER V WINE

What is the perfect match for oysters, Guinness or Champagne? On this controversial evening, we will discuss how the production process of beer and wine differs as well as how beer and wine react differently with food.

7pm • 1.5 hours • 5 wines • 5 beers • 5 canapés • £45 per person •
Min 10 guests



TASTE LIKE A PRO – BLIND TASTING CHALLENGE

Can you tell what's in your glass without seeing the bottle? You will be taken through a series of wines from around the world and asked to guess what is in each glass.

Learn how to taste like a pro and then find out to see if you've got what it takes.

Brief explanation on the main grape varieties will be also included.

1.5 hours • 8 wines • £40 per person • Min 10 guests

WINE QUIZ

Find out what you really know about wine. Before we start you will be divided into teams, you will then taste six different wines at an easy, intermediate or difficult level depending on the existing knowledge of the group. The quiz will run alongside the tasting to make this a fun a challenging evening, perfect for team building or networking events!

1.5 hours • 6 wines • £40 per person • Min 12 guests

BRITISH ALE SAMPLING

Prefer an ale over a chilled Chardonnay? Why not try some boutique ales from all over the British Isles, featuring ETM Group's very own Jugged Hare Pale Ale brewed in conjunction with London brewer Sambrooks.

45 minutes • 5 ales • £15 per person • Min 12 people



WHISKEY TASTING

Do you know your single malt from your grain whiskey? Can you sniff out a Canadian or a Scotch? Round off an evening in truly decadent style with a guided sampling of a range of whiskeys and finally solve that age old debate; straight up, on the rocks or with a dash of water?

40 minutes • 3 whiskeys • £25 per person • Min 12 people



GIN MASTERCLASS

Once the tiple of choice for pensioners, gin is fast over taking vodka as the king of the spirits and we can tell you why. We will take you through the gin story from the humble juniper berry all the way to the Singapore Sling. You will sample three very different gins and round the Master Class off with a classic gin fizz made from your favourite!

1 hour • 3 gins • 1 cocktail • £24 per person • Min 12 guest



COCKTAIL MASTERCLASSES

Do you make a mean Martini? Can you shake up a storm like Tom Cruise? If not, don't despair! Our cocktail Master Class is the answer, we will start with some basic techniques and a bit of mixology vocabulary; you will then be taught how to create two classic cocktails of your choice. The class will be rounded off with a 'Ready, Steady, Shake' challenge where you will create your own bespoke cocktail using the ingredients we provide and the skills you've learnt. The winning team will receive a complimentary bottle of Joseph Perrier Champagne!

1.5 hours • 3 cocktails • Min 12 people • from £30 per person



FOOD EXPERIENCES

At ETM Group we pride ourselves on using only the freshest, most seasonal ingredients in our menus. In celebration of our love of food we have created a few ideas which are perfect for any event! Some of these allow you to explore the food and learn about what you are eating and others provide a unique and exciting way of enjoying your meal.

OYSTER BAR

Skip the pre-dinner canapés and let us set up your own private oyster bar instead! We will set up a beautifully presented selection of oysters displayed on piles of crushed ice and provide a dedicated chef to talk you through the selection. He will then shuck the oysters for your guests as soon as they have made their choice!

Minimum oyster spend £140 applies



FEAST DINNER

Our Feast Menu is designed to 'wow' any group of guests who choose to dine from it. Each dish has been specially designed to be served on platters in the middle of the table for the whole table to share.

Mouth-watering choices include whole roast suckling pig with roast apples and served with creamy boulangère potatoes and rich sage gravy. And why not finish with an indulgent whole apple upside down tart drizzled in Calvados caramel and served with cinnamon ice cream, your party will be certain to see it through to the very end!

Treat your guests to a real banquet!

3 courses • Min 8 people • £55 per person



TASTING MENU DINNER

Mark a special occasion by indulging in a five course tasting menu. Our chef will design the menu especially for your party and each course will be served with a wine selected to compliment each dish by ETM Group's Head Sommelier, who will also give your guests an informative talk about the wine match.

5 courses • 5 wines • Min 8 people • From £95 per person



AFTERNOON TEA

The Tea time needn't mean a cup of builder's and a slice of stollen! Add a touch of glamour to your event and indulge in an elegant afternoon tea. Packages include assorted finger sandwiches, homemade scones with Preston Hall jams and Devonshire clotted cream along with a selection of afternoon sweets, cakes and your choice of tea. We can also offer a specially designed gent's afternoon tea or an indulgent Champagne afternoon tea to really mark that special occasion.

Sandwiches, scones and sweets and pot of tea £25 per person
Add champagne for an extra £9.50 per person.



COCKTAILS AND CUPCAKES

Why not inject a bit of healthy competition to your event with a cupcake decorating challenge? Each guest is provided with a decorating station and some delicious plain cupcakes on which to create their master piece. Combine this with some Cosmo's and the creative juices are sure to start flowing!

2 cupcakes and decorating equipment • 3 cocktails per person •
From £35 per person



FUN AND GAMES!

In a bid to impress those of you who have 'been there, done that' we have devised a series of 'add ons' for your event which are sure to impress even the most demanding of guests!

PUB QUIZ EVENING

Put your guests to the test with a battle of minds. Our entertaining host will challenge your teams with two rounds of fast paced general knowledge in an attempt to ascertain who is the king of the quiz!

1.5 hrs • 2 rounds
1st prize Bottle of Champagne • £200 + VAT



JAMES BOND CASINO NIGHT

Fancy yourself as a bit of a 007 in the making? Like you martinis shaken not stirred? Get your guests to put their moneypenny's where their mouth is with a James Bond Casino night!

Martini bar • £12 per person
Roulette and black jack table • £900 + VAT
TV with silent James Bond movies • £140 + VAT



GASTRO GALLOP

If you believe that variety is the spice of life then this may be just the culinary treat for you. We will design a custom made trip around five of our highly acclaimed pubs and dining rooms stopping for a luxurious course in each.

Bespoke Gastro Gallop from £100 per person excluding transport
• Maximum 10 guests



PUB CRAWL

Take the stress out of your pub crawl and let us organise it for you. You and your guests will find areas booked for you in each pub and even your cold beer on the table awaiting your arrival! We will even provide you with a bespoke 'pub crawl' map to guide you from venue to venue.

3 pubs • 3 drinks • 2 snacks • map • from £28 per person



LONG ARM BREWERY TOURS

Join our Brewmaster and enjoy a tour of Ealing Park Tavern's fascinating microbrewery. Learn all about the art of brewing, enjoy a hands-on masterclass in how the brewery works and finally sample the ales that we have concocted.

Tour and Tasting – 3 sliders – 3 beers – 2 hours - £35