

Mitzvah Moments

by DRAKE & MORGAN

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Your *perfect space* awaits

Celebrate your Bar or Bat Mitzvah in the heart of London or Manchester at one of our *versatile & beautifully designed venues*. Whether you're planning a cosy gathering in an intimate private dining room or a large-scale celebration in a spacious event space, we'll help *bring your vision to life*. Our centrally located venues are bursting with floral displays & stylish décor - perfect for capturing those special moments.

With top-of-the-line AV equipment, exceptional service, & a dedicated team to guide you every step of the way, we'll ensure your celebration runs seamlessly. And if you're looking to go all out, we offer *full venue hire* for stunning, show-stopping setups that create the *ultimate wow factor*. A Bar or Bat Mitzvah is a once-in-a-lifetime occasion - & we're here to make it truly unforgettable.



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Packages

 Vegetarian  Vegan  Gluten friendly

For the chaperones

£65 per adult

- 2 cocktails per guest
- 4 canapés per guest
- 3 bowls per guest
- 2 dessert bites per guest

For the littles

£55 per kid

- Homemade lemonade *or* juice station
- 4 canapés per guest
- 3 bowls per guest
- 2 dessert bites per guest

Canapés

Mini BBQ Fable™ mushroom burgers  



Fish sliders
Breaded haddock & tartare sauce

Buttermilk chicken sliders


Beefburgers
Burger sauce & tomato

Piri-piri chicken skewers 
Jalapeño & coconut dip

Pulled salt beef sliders
Dijon & herb marinade

Crudités  
Red pepper & tomato hummus & vegan yogurt

Mushroom arancini 
Truffle mayonnaise



Tomato & mozzarella arancini 
Arrabiata

Summer squash & broccoli tempura 
Soy sesame dipping sauce


Watermelon & feta skewers  
Pistachio & lemon

Gazpacho shots

Beetroot falafels  
Hummus & pomegranate

Panzanella & superstraccia bruschetta  
Gluten-friendly sourdough, plant-based cheese,
cucumber, tomatoes, olives & red onion


Smoked salmon blinis
Crème fraîche


Smoked aubergine 
Sourdough wafers & tomato

Bowls

Mac & cheese 
Gratinated cheddar, spinach & breadcrumbs



Mini fish & chips

Burrata & truffle tortellini 
Cream, vegetarian parmesan, baby spinach & seeds


Roasted salmon 
Seaweed mash & radish salad

Seabass katsu curry

Trofie pasta 
Arrabiata


Rainbow bowl  
Vegan superstraccia cheese, avocado, cucumber,
roasted squash, hummus, mixed seeds, quinoa,
sauerkraut, pickled carrot & puffed rice

Salmon fillet 
Pea & mint risotto

Tuna nicoise salad 
Yellow fin sashimi grade tuna, potatoes, green beans,
soft-boiled eggs, anchovies, tomatoes & capers

Chicken Milanese
Fried egg, watercress & truffle aioli

Dessert bites

Chocolate brownies 
Vanilla ice cream & chocolate sauce

Sticky toffee bites 

Fruit skewers 

Mango & passion fruit cheesecake  

Miniature chocolate mousse cones

Tiramisu 

We can source Kosher meats, prices available upon request. Before you order your food and drinks, please speak to our staff if you have an allergy or intolerance. Despite efforts to prevent cross-contamination, we do use allergens in our kitchen and any of our dishes may contain traces of allergens. All items are subject to availability. VAT is included in all prices. A discretionary service charge of 12.5% will be added to all bills.

Additional canapés and bowls are available.
Price on request (minimum 10 pieces)

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Food & Grazing Stations

 Vegetarian  Vegan  Gluten friendly

Taco station



£10.95 per guest for 1 hour (minimum of 50 guests)

Soft tacos filled with:


- ♦ Fable™ mushrooms & smoky BBQ sauce 
- ♦ Tempura battered cod 

Served with grilled padron peppers, pink sauerkraut, guacamole, sour cream, tomato salsa & amarillo chilli sauce

Bao bun station



£10.95 per guest for 1 hour (minimum of 50 guests)

Fillings include: Sweet duck, Crispy cod tempura & Summer squash & broccoli 

The bao bun station menu is seasonal so please discuss options with your event planner.

Sheet pan pizza station



£27.50 per pizza

Each pizza is made up of approximately twenty-five medium square slices.

Choose from: Margherita , Mushroom  or Veggie supreme 

Salad bar



£6.95 per guest (minimum of 50 guests)

Middle Eastern tabbouleh 



Bulgar wheat, sun blushed tomato, black olives, parsley, fresh lemon juice & olive oil

Israeli salad 

Couscous with chopped raw tomato, onion, cucumber, pepper, carrot, scallion, leafy greens, parsley, fresh lemon juice & olive oil

Honey roasted butternut squash  

Goat curd, puy lentils, roasted red onion, almonds, lemon & parsley dressing

Rainbow bowl  

Vegan superstraccia cheese, avocado, cucumber, roasted squash, hummus, mixed seeds, quinoa, sauerkraut, pickled carrot & puffed rice

Cheese station



£15 per guest (minimum of 50 guests)

A beautifully decorated table decked with a selection of four fine English cheeses, accompanied by oat biscuits, chutney, dried figs & grapes.


Go all out

Add mezze & crudites to your station for an additional £3.00pp

Hot dog station



£10.95 per guest
(minimum of 50 guests)

Vegan hot dogs 

Served with American mustard, crispy onions & ketchup

Sushi station



Price on request
(minimum of 50 guests)

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Additional Excitements

Drinks



Cocktail station *£13 per guest*

Our after dinner cocktail stations are bound to shake things up! Everyone loves a mixology moment...



Gin station *£12 per guest*

As a before or after-dinner tipple, or just because, offer your attendees a selection of our favourite gins along with paired tonics.



Smoothie station *£8.50 per guest*

Choose from: The Green One Mango, spinach & kale – contains celery
The Red One Banana, blueberry, raspberry & flaxseed – contains celery



Champagne / cocktail tower

4 Tiers – 30 glasses / 5 Tiers – 55 glasses

Choose from: House Prosecco: *4 Tiers £275 / 5 Tiers £425*

Laytons Brut Reserve: *4 Tiers £350 / 5 Tiers £625*

Perrier-Jouët Blason Rosé: *4 Tiers £625 / 5 Tiers £999.95*

Classic Margarita: *4 Tiers £380 / 5 Tiers - £700*

Sweets



Chocolate fountain *£350 for 2 hours*

For a pinch of sweet, opt for a staffed elegant chocolate fountain with strawberries, marshmallows & honeycomb to dip in.



Soft serve station *£395 for 90 minutes*

Treat your guests to a classic summer treat of freshly served soft ice-cream, with cones, tubs & a selection of toppings.



Popcorn machine *£395 for 90 minutes*

Add a fun & tasty touch to your event with delicious, freshly popped popcorn - guaranteed to delight guests of all ages.



Candy floss machine *£195 for 2 hours*

Bring out your inner child with a candy floss machine. With a choice of colours (pink, green, yellow, red, blue, or white) it's an indulgent treat for those with a sweet tooth.



Pick 'n' mix station *£315*

Eight jars filled with classic pick 'n' mix, complete with paper bags & self-serve equipment.

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