



LONDON PARTY BOATS LTD.

M.V. ONYX OF LONDON

Catering Menus

Page 1 - Index

Page 2-3 - Canapés

Page 4-5 – Finger Food Buffets

Page 6 – Cold Buffets

Page 7-8 – Hot Buffets

Page 9-12 – Barbecues

Page 13-14 – Street Food

Page 15 – Three Course Sit Down Dinner

Page 16 – Morning and Afternoon Tea

Page 17 – Breakfast

All prices include waiting staff for a 3 or 4-hour event. Additional hours are charged at £20.00 +VAT per staff member per hour.

All dietary requirements and menu choices must be provided no later than 1 week before your charter date. Any dietary requirements given after this time will not be accommodated for.

Our catering team do not cook with nuts; however, we cannot guarantee that all suppliers involved in the catering are in a nut free environment.

We will endeavour to match the menu but reserve the right to substitute items of a similar value.

Canapé Menu

Minimum order of 40 guests

Meat Canapés

Chicken Grilled on Wooden Skewers, served with a Ginger, Lemon and Coriander dip **DF/GF**

Crispy filo cups filled with a spicy sticky beef, topped with rocket salad **DF**

Parma Ham wrapped Grilled Asparagus Spears **DF/GF**

Hoisin and herb marinated smoked chicken, in a mini pancake with thinly sliced crunchy vegetables **DF**

Chicken Yakitori Skewer with a Ginger Soy Dressing

Honey and Seeded Mustard marinated Sticky Cumberland Sausages **DF**

Smoked Chicken Coronation served on a Poppadom

Chicken Drumlets

Mackerel scorched and served on a Sweet Potato Rosti

Sirach Marinated King Prawns served with a Wasabi and Lime Aioli

Fish Canapés

Scottish Salmon lollipop skewers with a slightly sweet Treacle cure **DF/GF**

Smoked Salmon and Crème Fraiche on a Buckwheat Blini

Lime, Coriander and Chili Prawns in a Crisp Cava Cup **DF**

Crisp Shells filled with Crab Meat and seasoned Avocado **DF**

Savoury Shortbread tarts filled with Smoked Haddock and Wilted Spinach

Cherry Tomatoes stuffed with Crab **DF GF**

Vegetarian Canapés

Red Onion and Blue Cheese Barquettes

Roasted Cherry Tomato atop a Thyme and Parmesan Shortbread

Savoury Shortbread Tarts filled with Quail Egg and topped with Micro Cress

Wild Mushroom, Herb and Mascarpone croustade

Peppered Haloumi Cheese and Marinated Olive Skewers **GF**

Sun-dried Tomato and Cream Cheese topped with Asparagus, in a savoury beetroot tart

Cherry Tomatoes and mozzarella topped with Pesto **GF**

Freshly baked Savoury Cheese Straws served with a selection of Kalamata Olives

Mini Poached Quail Scotch Eggs with a Curried Mayonnaise

Watermelon and Feta Skewers

Cranberry Scones with a Blue Cheese Mousse and Poached Pears

Kimichi and Tofu Tart

Stuffed Peppers

Vegan Canapés

Roasted Pepper and Sun-dried Tomato Bruschetta **DF**

Fresh marinated Grilled Vegetable and Olive Skewers **GF/DF**

Tomato and Olive Tapenade topped with Asparagus, in a savoury beetroot tart shell **DF**

Vegetable crudités served with assorted breads and dips **GF/DF**

Smashed Avocado on a sourdough Crute with a Concasse of Beef Tomato

Roast Butternut Squash and Sweet Drop Peppers on a Bamboo Skewer

Rainbow Spring Rolls **DF**

Garden Pea and Fresh Mint Pesto Served on Sourdough Crute topped with Roast Peppers

Dessert Canapés

Mini Lemon Meringue Pie with sharp Lemon Curd
Rich Chocolate Brownie Squares
Fresh Fruit Tart with Crème Patisserie
French Macaroons filled with Pistachio, Strawberry or Chocolate filling
Chocolate Dipped British Strawberries GF
Profiteroles filled with Fresh Cream and dipped in Salted Caramel or Chocolate

All of our canapés can be enjoyed either hot or cold.

If you would like hot canapés for your event, we will need to send a chef to prepare these onboard for you. A chef will incur a charge of £220.00+VAT.

There is a minimum order of 40 guests for each package.

5 CANAPÉ PACKAGE

Minimum order of 40 guests

Please choose 5 canapé items from our menu

40-99 guests

Price Per Person: £17.50 +VAT

100+ guests

Price Per Person: £20.50 +VAT

7 CANAPÉ PACKAGE

Minimum order of 40 guests

Please choose 7 canapé items from our menu

40-99 guests

Price Per Person: £21.50 +VAT

100+ guests

Price Per Person: £25.00 +VAT

Finger Foods Menu

Minimum order of 40 guests

5 FINGER FOOD PACKAGE

Please choose 5 finger food items from the menu

Price Per Person: £18.50 +VAT

7 FINGER FOOD PACKAGE

Please choose 7 finger food items from the menu

Price Per Person: £21.50 +VAT

Meat Finger Foods

- Marinated Thai and Coconut Chicken Skewers **DF/GF**
- Homemade Pork and Black Pudding Scotch Eggs
- Mini Chicken Caesar Wraps with Parmesan Cheese
- Sausage and caramelised red onion rolls
- Ginger and Hoisin Marinated Chicken Drumsticks and Wings
- Honey and Seeded Mustard marinated Sticky Cumberland Sausages
- Homemade Piri Piri Marinated Chicken Drumsticks **DF/GF**

Meat Finger Foods - *Best Served Hot*

- Mini Beef Hamburgers, topped with Homemade Tomato Chutney and Spicy Mustard
- Spiced Lamb Kofta Skewers served with a refreshing Cucumber and Mint Raita Sauce
- Lamb Mughlai Slider Burgers Served in a Sesame Seed Bun with Crispy Onions and a minted Yoghurt **DF**
- Mini Cumberland Sausage in a Hot Dog Bun with a Duo of Sauces **DF**
- Ginger and Hoisin Marinated Chicken Wings **DF/GF**
- Mini Yorkshire with Peppered Roast beef Topped with a Horse Radish Roulade

Fish Finger Foods

- Thai spiced Fish Cakes served with a Tangy Sauce
- Salmon Brochette served with a Dill Dip
- Spicy Prawn filled Filo Tarts, topped with Mango Salsa
- Smoked Salmon filled bagels with a chive cream cheese

Vegetarian Finger Food

- Savoury Tart filled with Goat Cheese and Red Onion Marmalade
- Thyme and Garlic flavoured Aubergine and Mozzarella Rounds
- Pear and Blue Cheese Salad in Filo Pastry Cups
- Crisp Falafel patties of spiced chickpeas, parsley and garlic **DF/GF**
- Thyme and Garlic Flavoured Aubergine and Mozzarella Rounds
- Cranberry Scones with a Blue Cheese Mousse and Poached Pears
- Mini Courgette Fritters with a Spiced Roast Tomato Sauce
- Mini Indian Samosas with a Sweet Mango Chutney **DF**
- Smoked Cheddar Quesadilla with Pico De Gallo
- Homemade onion Bhaji

Vegan Finger Foods

Roasted Pepper and Sun-dried Tomato Bruschetta **DF**

Sweet Potato and Sesame Falafel with Vegan Yogurt **DF/GF**

Crisp Beetroot and Flaxseed tortilla with a Paprika Houmous **DF**

Tomato and Olive Tapenade topped with Asparagus, in a savoury beetroot tart shell **DF**

Vegetable crudités served with assorted breads and dips **DF**

All of our finger foods can be enjoyed either hot or cold.

If you would like hot finger foods for your event we will need to send a chef to prepare these onboard for you. A chef will incur a charge of £220.00+VAT.

Finger food packages will be served as a buffet using disposable plates and cutlery. You can hire china and cutlery for your event for an additional cost. We will provide paper napkins and white disposable tablecloths for the tables. You can hire linen for your event for an additional cost.

There is a minimum order of 40 guests for each package.

Cold Buffet Menus

OPTION 1

Minimum order of 40 guests

Table and Bar dressing on arrival - a variety of nuts, crisps and olives

Honey Mustard Glazed Coin of Irish Gammon

Frutti de Mare - Selection of Poached and Smoked Salmon with Prawns, Muscles and Calamari Served with a Lemon Salsa Verdi

Roasted Mediterranean Vegetables with Falafels

Selection of Seasonal Salads

Fresh Bread and Butter

Vegan Raspberry Chocolate Torte

Tropical Fruit Salad with Mango Juice

Price Per Person: £29.50 + VAT

OPTION 2

Minimum order of 40 guests

Table and Bar dressing on arrival - a variety of cheese straws and olives

Peppered Roast British Beef carved and Garnished with Horseradish Remoulade and Micro Water Cress

Goats Cheese and Red Onion Tarts

Sambal Roasted Aubergine

Hot Smoked Salmon with Chargrilled Asparagus served with a Roast Olive Sauce

Selection of Seasonal Salads

Fresh Bread and Butter

Vegan Pecan Chocolate Brownie served with Raspberry

New York Cheesecake with a Blueberry Compote

Price Per Person: £32.00 + VAT

Cold buffets will be served using disposable plates and cutlery. You can hire china and cutlery for your event for an additional cost.

We will provide paper napkins and white disposable tablecloths for the tables. You can hire linen for your event for an additional cost.

There is a minimum order of 40 guests for each package.

Premier Hot Buffet Menus

OPTION 1

Minimum order of 40 guests

Fresh Baked Cod with a Lemon Zest and Herb Crust
Chicken ala king Chicken Breast Sautéed with Peppers and Cream finished with Tarragon
Vegetarian Lasagne in a Tomato Provencal Sauce, topped with a Rich Cheese Sauce
Two Seasonal Salads
Fresh Bread and Butter

Vanilla Cheesecake served with a Red Berry Compote
Fresh Fruit Salad and Cream

Tea and Coffee

Price Per Person: £38.00 +VAT

OPTION 2

Minimum order of 40 guests

Slow-cooked Moroccan Lamb Tagine with Chickpeas and African Spices
Spiced Squash and Vegetable Stew with Roasted Pepper Harissa (Vegan)
Chargrilled Piri-Piri Chicken Skewers
Two Seasonal Salads
Moroccan Flatbreads

Sweet Honey and Pistachio Syrup Cake
Tropical Fruit Salad with Berry Coulis

Tea and Coffee

Price Per Person: £39.00 +VAT

OPTION 3

Minimum order of 40 guests

Italian Beef Lasagne layered with Slow-cooked Ragu, Provencal Tomato Sauce and Béchamel
Chicken Breast baked in a Rich Provencal Tomato sauce with Red Peppers
Poached Scottish Salmon Terrine wrapped in Smoked Salmon with Fresh Dill and Lemon
Three Seasonal Salads
Fresh Bread and Butter

Belgian Chocolate Truffle Mousse topped with Raspberries
Fresh British Strawberries and Cream

Tea and Coffee

Price Per Person: £38.00 +VAT

OPTION 4

Minimum order of 40 guests

French Coq au Vin: Slow cooked Chicken in Red Wine Sauce
Baked Ratatouille topped with a Lemon and Herb Crumb
Salmon en Croute: Salmon baked with Spinach and Ricotta, encased in Puff Pastry
Three Seasonal Salads
Fresh Bread and Butter

Tart au Citron: Sharp Lemon Curd Tart served with Whipped Cream
Crème Brulee Cheesecake with Raspberry Coulis

Tea and Coffee

Price Per Person: £40.00 +VAT

Hot buffets will be served using disposable plates and cutlery. You can hire china and cutlery for your event for an additional cost.

We will provide paper napkins and white disposable tablecloths for the tables. You can hire linen for your event for an additional cost.

There is a minimum order of 40 guests for each package.

Barbeque Menu

Option 1 – Simple BBQ

Minimum order of 40 guests

Homemade 6oz Burger with a Variety of Relishes, Sauces, burger cheese and Mustards DF
Barbequed Cumberland Sausages with Fried Onions DF
Marinated Chicken Thighs and Drumsticks in a Spicy brown sauce DF GF

Hot Jacket Potatoes and Butter DF/GF Coleslaw Salad DF/GF
Assorted Mixed Seasonal Salad DF/GF
Fresh Bread and Butter

Decorated English Cream Trifle with strawberries

Price Per Person: £28.00 +VAT

Option 2 – Deluxe BBQ

Minimum order of 40 guests

Gourmet grilled 8oz Beef Burgers served with Mature Cheddar and Red Onion Marmalade in a fresh
Brioche Bun
Whole roasted and Barbeque Glazed Chicken Pieces DF GF
Piquant marinated Lamb Kebabs, with peppers and red onion DF GF
Hot Baked Vegetarian Capsicum Glazed with Cheese GF

Greek salad with diced Feta and Olives GF
Cous Cous with vegetables and sultanas DF
Provençale pasta salad DF
Fresh bread and Butter

Fruit topped Cheesecake with fresh cream

Price Per Person: £32.00 +VAT

Option 3 – Premier BBQ

Minimum order of 40 guests

Selection of assorted cold canapes on arrival, variety of meat, fish and vegetarian

Teriyaki marinated Rib-eye Steak, Flashed Grilled served with homemade aioli GF
Brochette of Coriander Scented Chicken Breast served with Mint Yogurt GF/DF
Gloucester Old Spot Sausages DF

Sweet Potatoes and Herbed Salad GF/DF
Bismarck Salad: Lettuce heart, red cabbage and horseradish GF/DF
Hot minted new potatoes with parsley GF/DF
Beetroot with Orange Dressing GF/DF
Cherry Tomatoes and Iceberg Lettuce GF/DF
Fresh Bread and Butter

Sharp Lemon Tart and Cream

Price Per Person: £38.00 +VAT

Option 4 – Caribbean BBQ

Minimum order of 40 guests

Jerk Chicken Legs
Lamb, Pepper and Pineapple Kebabs with a Chilli Lime Mayo
Jamaican Grilled Red Snapper Escovitch
Grilled Plantain

Jerk Aubergine
Sweet Potato Salad
Coconut and Mango Rice
Tomato and Spring Onion Salad
Mixed Salad
Fresh Bread and Butter

Exotic Fruit Salad with a Rum Syrup
Passion Fruit Topped Cheesecake

Price Per Person: £38.00 +VAT

Option 5 – American BBQ

Minimum order of 40 guests

Pulled Beef Brisket served with Louisiana Hot Sauce served in a sesame seed bun
Giant Chili Beef grilled and served in a Brioche Hot Dog Bun with Pickles and Crispy Onions
Classic BBQ Chicken Wings served with a side of Hot Sauce and Blue Cheese Sauce

Macaroni cheese with a Crispy Breadcrumb Topping
Classic Cob Salad with Cucumber, Tomato, Egg, Olives and Feta in a Ranch Dressing with Avocado
Creamy Potato Salad
Coleslaw
Fresh Bread and Butter

New York Cheesecake topped with a Blueberry Compote

Price Per Person: £38.00 +VAT

Option 6 – Greek BBQ

Minimum order of 40 guests

Pork Skewers
Fresh Lamb Kofta
Slovakian Chicken Thighs

Pitta with Houmous and Taramasalata
Greek Salad
Rice Salad
Courgette with Grated Lemon Salad
Fresh Bread and Butter

Fruit Salad

Price Per Person: £36.00 +VAT

Option 7 – Vegan BBQ

Minimum order of 40 guests or minimum order of 20 guests if ordered alongside another BBQ menu

Grilled Tofu with Pepper and Chilli Sauce DF/GF
Vegan Bratwurst DF/GF
Pulled Jack Fruit Burgers in a Sesame Seed Bun DF/GF

Hot Jacket Potatoes, served with Baked Beans
Picked Pink Coleslaw
Spinach and Cherry Tomato Salad with Balsamic Dressing
Fresh Bread and Oils

Vegan Brownies
Fruit Salad

Price Per Person: £21.50 +VAT

Option 8 – Halal BBQ

Minimum order of 40 guests or minimum order of 20 guests if ordered alongside another BBQ menu

Spicy Piri Piri Chicken Burgers served in a Brioche Bun
Chicken Apricot Sausages
Skewered Salmon with Lemon, Dill and Peppers

Watercress, Pomegranate and Roasted Halloumi Salad
Quinoa and Beetroot Salad
Roasted Cauliflower and Chick Pea Salad with Shaved Red Onion with a Grilled Lemon Yogurt Dressing
Fresh Bread and Butter

Sharp Lemon Tart and Cream

Price Per Person: £33.00 +VAT

Barbecues will be served using disposable plates and cutlery. You can hire china and cutlery for your event for an additional cost.
We will provide paper napkins and white disposable tablecloths for the tables. You can hire linen for your event for an additional cost.

Street Food Menus

Minimum order of 40 guests

Price Per Person: £30.50 +VAT

New York

Reuben Bagel with Home Cooked Salt Beef with Sauerkraut, Swiss Cheese and a Dijon Mustard
Mayonnaise

Chilli Jumbo Hot Dogs in a Brioche Hot Dog Bun topped with Crispy Onions, Pickles and Tomato Ketchup

Vegan Caesar Salad: Crisp Baby Gem Lettuce tossed in a tofu and Garlic Style Caesar Dressing with Crisp
Croutons and Chickpeas

Deconstructed New York Cheese Cake

London

Bangers and Bash: Creamy Mashed Potatoes, Chipolate Cumberland Sausages topped with a Sweet
Onion Gravy

Brick Lane Style Biryani

Vegetarian Wardolf Salad; Candied Walnut, Shaved Celery, Gin infused Apple, Blue Cheese dressing and
Dried Grapes

Brioche Bread and Butter Pudding topped with Whipped Cream and Shaved Chocolate

Moroccan

Lamb Kofta on a Pressed Lemon Cous Cous with a Mint Raita

Squash Tagine with Pomegranate Cous Cous

Falafel and Greek Style salad

Honey and Pistachio Syrup Polenta Cake served with Thick Greek Yogurt

Asian

Bang Bang Cauliflower: Crispy Cauliflower Bites topped with Spring Onions and a Maple Chilli Sauce

Prawn Noodle Box

Thai Chicken Curry with Rice and Prawn Crackers

Asian Mango Mousse

Mexican

Jack Fruit in a Crisp Taco Shell

Beefmole with Rice

Mackerel in a soft taco

Churros with a Dark Chocolate Sauce

Create Your Own Street Food Package

Minimum order of 40 guests

Please choose 4 items:

One Meat Option, One Fish Option, One Vegetarian Option or Vegan Option, One Dessert Option

Price Per Person: £30.50 +VAT

Meat Options

Spicy Beef Chilli Con carne with Tortilla Chips, Guacamole and Sour Cream
Pulled Pork served in a Brioche Bun with Celeriac and Apple Roulade
Smoked Chicken Caesar Salad

Fish Options

Cajun Salmon with a Rice Salad and a Sweet corn Salsa
Fish Red Thai Curry
Prawns on a Watercress Salad with Oranges, Pine Nuts and Shaved Onions
Assortment of Fish Taco's

Vegetarian Options

Caribbean Plantain Curry
Sweet Potato Falafel served on a cauliflower Cous Cous
Courgette and Aubergine Red Lentil Curry served on Rice
Chilli Lime Roasted Halloumi with Red Picked Cabbage in Brioche Buns

Vegan Options

Vegan Caesar Salad served with Croutons and crispy Chick Peas
Squash tagine with Pomegranate Cous Cous topped with Vegan Yogurt and Micro Coriander
Vegan Hot Dogs Served with Chilli Mustard and Crispy Onions in a Vegan Brioche Bun
Roasted and Shredded Jack Fruit with BBQ Sauce served in Crisp Taco with shredded lettuce and Guacamole

Dessert Options

Pecan Pie with Orange Cream Fraiche
Waffles with Whipped Cream and Strawberry Sauce
Custard Filled Doughnuts
Beignet
Lemon or Lime Meringue Pie
Vegan Brownies topped with Raspberries

Served in individual boxes or bowls depending on food option chosen. These will be served buffet style for guests to help themselves. Remaining bowls/boxes will be circulated during the cruise.

Food will be served using disposable plates, boxes, bowls and cutlery. You can hire china and cutlery for your event for an additional cost. We will provide paper napkins and white disposable tablecloths for the tables. You can hire linen for your event for an additional cost.

Three Course Sit Down Dinner Menu

Minimum order of 40 guests

Please choose:

One Starter, One Main, One Dessert from the options below

STARTERS

- Slow Roasted Plum, Tomato and Thyme Tarte Tatin glazed with a Balsamic Caramel, served with Baby Mixed Leaves Salad and a Basil Oil
- Ham hock terrine served with our own piccalilli and a sourdough croute
- Prawn and crayfish cocktail with a marie rose sauce GF
- Salmon gravlax, marinated with beetroot and dill and served with pickled vegetables GF
- Greek Feta Cheese and Caramelized red onion tarts topped with asparagus spears
- Compressed Watermelon with Heirloom Tomatoes, Micro Rocket and Crumbled Blue Cheese and Pine Nuts
- Roast Rainbow Beetroot and Chargrilled Asparagus with a Lemon and Sorell Dressing

MAINS

- Corn-fed breast of chicken stuffed with sundried tomato and basil, served with wilted spinach and buttered fondant potatoes GF
- Rosemary and garlic roasted rump of lamb served with minted pea and potato puree, seasonal vegetables and a redcurrant jus GF
- Fillet of sea bass, pan fried and served with roasted salsify, buttered fava beans and a lobster bisque GF
- Aubergine stuffed with provincial vegetables and served with a red pepper coulis GF + Vegan
- Grilled haloumi served atop slow roasted Portobello mushrooms, with a thyme and shallot vinaigrette GF
- Chicken Breast Stuffed with Ricotta and Basil with Crispy Pancetta and Buttered Savoy Cabbage with Gratian Potatoes and a Rich Chicken Jus
- Baked Chalk Stream Trout with a capped Dill tomato Burnt Buter Sauce, Tender stem Broccoli with Roast Butternut Squash
- Pan Seared Stone Bass Served with Buttered Fingerling Potatoes with Celeriac remoulade and a Golden Raisin Dressing

DESSERTS

- Due of chocolate mousses with a Bailey's crème anglaise GF
- Strawberry and Cream Pate Tart topped with Pistachio
- Ausie Pavlova with Home made Lemon Curd Toped with Poached Rhubarb and a Ginger Syrup
- Vegan Brownie with Candied Pecan and Cashew Nuts and a Vanilla Cream Sauce

Tea and coffee station and truffles included (served after dinner)

Price Per Person: £65.00 +VAT

Upgrade to include canapés on arrival:

Price Per Person: £70.00 +VAT

Morning and Afternoon Tea Menu

Minimum order of 40 guests

Deluxe Afternoon Tea

Selection of Finger Sandwiches
Fresh Scones served with Jam and Clotted Cream
Selection of assorted Mini Cakes and Sweet Canapes
Homemade Shortbread Biscuits
Variety of Teas and Filtered Coffee
Price Per Person: £21.50 +VAT

Simple Afternoon Tea

Fresh Scones served with Jam and Clotted Cream
Selection of assorted Mini Cakes and Sweet Canapes
Homemade Shortbread Biscuits
Variety of Teas and Filtered Coffee
Price Per Person: £19.50 +VAT

Dessert Canapes Package

Selection of Mini Macaroons
British strawberry tarts
Mini Lemon Meringue Pies
Chocolate Brownie Squares
Variety of Teas and Filtered Coffee
Price Per Person: £17.50 +VAT

Morning and Afternoon Tea packages will be served as a buffet using crockery and cutlery. We will provide paper napkins and white disposable tablecloths for the tables. You can hire linen for your event for an additional cost.

You can upgrade to table service with food served on 3 tier stands (1 tier between 2 people) for an additional cost. Extra service staff will also be required at an additional cost.

There is a minimum order of 40 guests for each package.

Breakfast Menu

Minimum order of 40 guests

Continental Breakfast 1

Assortment of filled bagels
Assortment of pastries and croissants
Fruit Platter

Price Per Person: £15.00 +VAT
Or with Tea & Coffee: £17.50 +VAT

Continental Breakfast 2

Assortment of filled bagels
Assortment of pastries and croissants
Organic yoghurt parfait with granola
Fruit Platter
Juice

Price Per Person: £17.00 +VAT
Or with Tea & Coffee: £18.50 +VAT

Hot Breakfast

Scrambled eggs or Hashbrowns (please choose one)
Back bacon
Sausages
Rolls

Price Per Person: £17.50 +VAT
Or with Tea & Coffee: £18.50 +VAT

Tea and Coffee Only (1 cup per person)

Tea and Coffee, Shortbread Biscuits
Including cups and saucers, milk and sugars, and all accompaniments

Price Per Person: £3.50 +VAT

Unlimited Tea and Coffee

Price Per Person: £8.95 +VAT

Breakfast menus will be served as a buffet and include crockery, cutlery, cups and saucers. We will provide paper napkins and white disposable tablecloths for the tables. You can hire linen for your event for an additional cost.

There is a minimum order of 40 guests for each package.