

BROCHURE



Lets Party & My Event Ltd

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About

Events are special occasions that need careful planning, whether it is an unforgettable wedding, a family celebration or a company anniversary party with clients and colleagues.

Let's party is the catering and events company that's the ideal partner to help you manage your event. Not only do we offer our own range of catering, bar, staffing, marquee and catering hire services, we also act as a hub for the very best local companies so that we can offer virtually all services you could need, from venue ideas to cocktail bars to DJ's to florists to exquisite foods.

Our aim is to be your one easy contact to source what you're looking for, saving you time, money and stress. We do not charge our customers for this extended service and we've selected partners with excellent reputations that provide great value for money - just like let's party.

We have a variety of products and services to suit the style of your event. We are equally at home helping manage a contemporary 'cocktail and canapes' company launch party or a homely family party in a village hall with a bar and traditional buffet food... and everything in-between - the choice is yours.

Services

Our services cater from catering equipment hire through to event management. We offer china, glassware and cutlery hire including linen hire, tables, banqueting chairs, balloon decorations, caterers, fully licenced bar services, Hotel accommodation, Marquee hire and event insurance. All these services under one roof.

Events & Parties

Over the years we have hosted and catered for various events, working with all types of clients, blue chip companies, corporate events, retail and private parties. We have either taken the event from the initial enquiry through to the finishing stages or we have worked with clients own caterers or event organizers. We can simply supply you with the catering equipment or the full hospitality package including trained staff to serve and clear up, the choice is yours, no function is too big or too small.

Promotions

Pig roasts and BBQ – ideal for that larger event, both in-door and out-door events catered for as our bbq can come with its own marquee service station. Once again we can supply chefs & waiting staff to help you run your event.

Marquees

New this year! Holding an event in a marquee adds truly unique atmosphere – particularly for that special occasion or celebration

Weddings and Celebrations

We aim to make your special day in a lets party Marquee a truly enjoyable and memorable experience. We can provide the total package – the complete backdrop to your event from the state of the art marquee with its excellent linings, the tables and chairs, the napkins and tablecloths that colour co-ordinate with the colours of the marquee. We can also supply the chandelier or subtle lighting to give that Perfect look, whether it's a daytime or night time event and provide matching china along with cutlery and fine glassware to set the scene along with menus and place cards. Excellent Banquets and Buffets along with drinks packages can be served by our own team of waiting staff, accompanied by our own event manager who will ensure the event runs smoothly. So all it needs is for you and your guests to enjoy your ideal and spectacular surroundings- this will make your special day complete.

Events

Over the past 20 years or so we have gained a wealth of knowledge on the preparation through to hosting or assisting to host various events throughout North London and Hertfordshire. These events have been held in guest's homes through to hired halls & marquee venues. We can help with either just equipment hire to catering, drinks supplies to waiting staff.

Types of events include;

All types of Anniversaries

Christenings

Wedding Receptions

Birthday Parties

Business Lunches for meetings, conferences & training courses

Graduations & Launches

Dinner Dances

Murder Mystery Events

Team Building

Christmas Parties

Cocktail Parties

Private garden / house parties

BBQ & Hog Roasts

Equipment Hire

So you can be sure to hold the best party in town and enjoy yourself as much as your guests, Lets Party are here to supply you with all the essentials needed to make hosting a party easy. We always welcome a call, to confirm your order and we advise phoning if you also need staff, catering, licensed bar services, flowers, DJ's or Decorations, however the following are available to hire via directly from our secure online shop:

Crockery

Glasses

Cutlery

Tables & Chairs (For Banquet, Home or Garden)

Linen

BBQ's

Gazebos

ONLINE EQUIPMENT HIRE SHOP:

www.letspartyhire.co.uk/eshop

A delivery and collection service can be provided at a cost of £20.00 within a 20 mile radius or £40.00 within a 50 mile radius of our office (Free for orders over £400).

Catering

We work with two exceptional catering companies that offer everything from great value buffets to fine dining and exquisite canapés. We recommend that we create a new menu for you to your exact needs, tastes and budget so it's always best to get in touch as early as possible. All the below packages can be used or we would be happy to tailor make to your exact requirements and budget. (All prices quoted below are per head)

1 Set Menu - £19.95

Fan of Melon with seasonal fruit
Supreme of Chicken with Asparagus
New minted potatoes & seasonal vegetables
Deep filled apple pie & cream
Coffee & mints

2 Set Menu - £20.95

Cream of Vegetable Soup
Roast Beef & Yorkshire pudding
Roast potatoes & seasonal vegetables
Chocolate Profiteroles & choc sauce
Coffee & mints

3 Set Menu - £21.95

Prawn Cocktail
Stuffed loin of Pork with apple sauce
Roast potatoes & seasonal veg
Fresh Fruit Salad & cream
Coffee & mints

4 Set Menu - £22.95

Avocado, Tomato & Mozzarella salad
Rack of Lamb
Roasted potatoes with thyme and seasonal vegetables
Lemon Cheesecake
Coffee & Mints

5 Set Menu - £22.50

Avocado & Prawn salad
Poached Salmon with hollandaise
Minted new potatoes & seasonal Cheesecake
Coffee a& Mints

Further IDEAS

STARTERS

Tomato & Mozzarella Salad
Traditional Prawn Cocktail
Chefs Soup of the day
Greek salad with pitta bread
Smoked salmon with dill sauce
Honeydew melon with Parma Ham

MAIN

Fillet of Salmon en croute
Saddle of Lamb
Duckling with Blackberries
Minted Lamb chops
Fillet of Sole
Fillet of Plaice

VEGETARIAN

Mushroom & Spinach Pancakes
Vegetable Tikka Masala
Stir Fried Vegetables, sweet sour sauce
Broccoli & cream cheese bake
Tortellini Ricotta
Provencale Nut Wellington

DESSERTS

Oven Baked Apple Strudel
Tiramisu
Cherries Jubilee
Gateaus
Cheeses & Biscuits
Brandy snap basket with fruits
Chocolate Fountain
Fruit kebabs

1 THE buffet - £3.85

Selection of our finest sandwiches garnished with fresh leaves
Filled Tortilla wraps
Kettle chips and dip

2 THE light buffet - £5.25

Selection of our finest sandwiches garnished with fresh leaves
Selection of savouries, such as samosas and vegetable parcels
Fresh fruit skewers
Fresh fruit juice

3 THE working lunch - £6.50

Platter of sandwiches, wraps and bagels filled with generous fillings
Selection of savouries
Handmade crisps
Pitta bread with traditional Greek dips
Mini baby éclairs
Mineral Water

4 THE boardroom lunch - £7.75

Selection of finest sandwiches garnished with fresh salad
A selection of savoury finger bites
Crudities with dips
Chicken Satay with peppers on skewers, served with minty yoghurt dip
Seasonal fruit skewers of pineapple, kiwi, grape and strawberry
Sparkling and still Mineral Water

5 THE top table - £9.25

Selection of rustic breads
Smoked salmon platter, sliced smoked salmon and cracked black pepper, served with lemon wedge
Chicken satay with pineapple skewers, served with a minty yoghurt dip
Greek salad with fetta cheese
New potatoes with spring onion and olive oil dressing
Traditional and continental cheese board, seedless grapes and crackers
Fruit skewers , Mineral Water

6 THE syndicate - £11.95

Chicken Chasseur/ Beef Bourguignonne/ Chilli con carne/ Steak and Ale Pie
All served with rice, vegetables and potatoes or jacket potatoes and salad
Chef's selection of Dessert
Coffee

7 THE delegate lunch - £9.95

Selection of Quiches (V)
Goujons of Plaice with Tartar sauce
Sweet chilli Chicken satay on skewers
Pasta salad
Potato Salad with chives
Fully loaded salad
Chefs selection of Dessert
Coffee

8 THE conference - £10.50

Assorted combination of wraps
Potato wedges with sour cream
Chunky pizza wedges
Spicy meat balls with Greek yoghurt and mint dip
Chicken satay with a peanut sauce
A selection of savoury bites
Fresh fruit salad and cream
Coffee

9 THE directors table - £19.95

Dressed whole salmon/ beef / ham or turkey
New potatoes with spring onions and chives
Rice and green pepper salad
Crunchy Coleslaw
Tossed salad
Pasta with pesto
Selection of rustic breads
Selection of sauces
Chef's selection of Dessert
Coffee

Select your own buffet

Any eight items £8.95

Any ten items £9.95

Any twelve items £11.95

Any fourteen items £14.95

Fresh Assorted Bridge Rolls
Assorted Sandwiches
Cocktail sausage rolls
Assorted savoury vol au vents
Spicy chicken wings
Chicken drumsticks
Chicken satay with peanut sauce
Scotch eggs
Mini pork pies
Mini pizza
Onion Bhaji
Pineapple & cheese stickets
Cocktail sausages
Chicken Goujons with yoghurt dip
Goujons of Plaice
Assorted Quiche
Vegetable Samosa
Garlic mushrooms with dip
Crudities with dip
Nachos with seasonal dips
Potato skins with sour cream
Scampi and tartar sauce
BBQ chicken wings
Crisp and nuts
Open bagels with various fillings
Wraps with various fillings
Cheese and pineapple kebabs Canapés
Baby chocolate éclairs
Fruit kebabs
Assorted cake platter
Assorted Gateaux
Chocolate Profiteroles
Tea, Coffee and mints

Folk Buffet Ideas – MAIN DISHES

Poached Salmon with prawns in a sour cream and cucumber dressing
Hand carved ham with whole grain mustard
Choice of hand carved Beef, Turkey or Pork
Char grilled Chicken pieces with roasted peppers and onions
Selection of Salami and Mediterranean meats
Coronation Chicken

Barbecue Ideas

Hog Split Roast
Scotch Salmon Filet
Minted Lamb Chops
Hitchin Sausages
Homemade Steak Burger
Vegetable Kebabs
Jacket Potatoes
Coleslaw, Tossed Salad
Savoury Rice
Sauces and Pickles
French bread and buns
Fresh Fruit Salad
Traditional Apple Pie
Profiteroles with Chocolate Sauce
Chicken Kebabs, Lamb Kebabs, Pork Kebabs
Cajun Spice coated Chicken Fillet
Lamb Kofti
Pork and Leek Sausages
Chicken and lamb kebab stickets
Fillet Steaks Medallions with crushed black pepper
Chicken Fillet marinated with lemon, lime and oregano
Spicy Veggie Burger
Greek Style Chicken Kebabs
Skewered Pork Kebabs
Beef Rib Steaks
New minted potatoes
Fresh Coleslaw
Corn on the Cob pieces
Tomato, cucumber and onion garnish
Greek Salads

Folk Buffet Ideas – SALADS

Potato salad with spring onion, cherry tomato and mayonnaise
Pasta salad in pesto and mixed herbs
Three bean salad with rice, Beetroot salad
Mozzarella, tomato and avocado
Salad leaves, cherry tomatoes, baby corn & yellow peppers
Cous cous and roasted peppers
Greek salad, Beetroot salad, Waldorf salad
Penne pasta with roasted vegetables
Roasted Mediterranean vegetable salad
Tomato, cucumber, olives, mozzarella salad with mixed herbs and olive oil

1 All –inclusive - £38.00

ROOM HIRE FROM 5.00PM UNTIL MIDNIGHT

Melon with Parma Ham
Cream of Vegetable Soup
Chicken Liver Pate & Cumberland sauce

Roast Fore rib of Beef with Yorkshire pudding
Leg of Lamb with redcurrant Tartlet
Roast Breast of Chicken
Loin of Pork with Apple sauce
Selection of Vegetables

Fresh Fruit Cheesecake
Raspberry Meringue
Chocolate Profiteroles
Coffee & Mints

1 glass of Bucks Fizz on arrival
Orange Juice or Sparkling water
2 glasses red or white wine with meal
1 glass sparkling wine for toast
Silver cake stand and Knife

2 All –inclusive - £42.00

ROOM HIRE FROM 5.00PM UNTIL MIDNIGHT

Prawn Cocktail with brown bread
Salmon & Avocado Salad
Tomato & Mozzarella salad

Roast Sirloin of Beef with Yorkshire
Poached Salmon with Hollandaise
Roast Turkey with cranberry
Supreme of Chicken, mushroom & white wine
sauce
Selection of Vegetables

Brandy Snap Baskets
Pineapple Meringue Nest
Tiramisu
Coffee & Mints

1 glass of Bucks/sherry on arrival
1 glass of Sherry or Orange Juice
2 glasses red or white wine
1 glass of champagne for toast
Silver cake stand and Knife

1 Day delegate Menu - £21.00 per delegate

Tea and Coffee with Danish on arrival
Mid Morning Tea and Coffee with biscuits
Two course conference buffet, served with mineral water and orange juice
Afternoon Tea and Coffee with biscuits

Flip Chart, cordials and stationary
Mineral Water

ROOM HIRE CHARGES

| | |
|--------------|-------------------------------|
| The Marquee | £450.00 per day (eight hours) |
| The Marquee | £195.00 half day (evening) |
| The Marquee | £60.00 per hour |
| Mini Marquee | £150.00 per day (eight hours) |
| Mini Marquee | £100.00 half day (evening) |
| Mini Marquee | £15.00 per hour |

1 Boardroom Breakfast - £4.95

Buttered Croissants
Selection of Jams, Marmalade, Honey and Butter
Selection of Yoghurts
Selection of Danish and fresh pastries
Fresh seasonal fruit platter
Coffee and Tea

2 Executive Breakfast - £5.95

Assorted muffins and Danish pastries
Bagels filled with soft cream cheese, smoked salmon/smoked bacon & tomato
Buttered Croissants
Selection of Jams, Marmalade, Honey and Butter
Fresh fruit platter
Fresh orange juice
Coffee and Tea

3 Top Table Breakfast - £6.95

Orange and cranberry juice
Full English Breakfast
Fried egg, bacon, sausage, baked beans and mushrooms
Toast and preserves
Coffee and Tea

Or

Orange and cranberry juice
Bacon and Sausage sandwiches
Assortment of cereals
Preserves
Coffee and Tea

4 A popular 'In Memory Of' Tea - £6.50

Sandwiches and wraps
Assorted Nachos and dips
Selection of finger desserts
Sausage rolls
Tea and Coffee
Orange juice and mineral water

Drinks Package A - £8.95

A glass of Sherry or Fruit Juice on Arrival
Two glasses of red or white wine with the meal
A glass of Sparkling wine for the toast

Drinks Package B - £9.95

A glass of Bucks Fizz or Fruit Juice on arrival
Two glasses of red or white wine with the meal
A glass of Sparkling wine for the toast

Drinks Package C - £13.95

Traditional Pimms cup or Fruit juice on arrival
Two glasses of either red or white wine
A glass of chilled Champagne for the toast
Mineral Water for the Tables

Sundries

Mineral Water- Still or Sparkling

Jug of Orange Juice

Jug of Fruit Cup

Extra Glass of Wine

Champagne by the Glass

Pimms by the Glass

Non Alcoholic Fruit Punch

1 Fork buffet Set Menu - £24.95

Dressed Scotch Salmon
Atlantic Prawns in Toscana sauce
Breaded Gammon Ham with Pineapple
Coronation Chicken
Harvester Vegetable Pie
Quail Egg, Cherry Tomato & Cucumber salad
Mixed Salad, French style Coleslaw
New Potato Salad with Wholegrain Mustard
Desserts

2 Fork buffet Set Menu - £26.95

Roast Topside of Beef
Dressed Salmon
Creamy Chicken with grapes
Vegetable Quiche
Greek style salad
Coleslaw
Potato and chive salad
Tuna and pasta salad
Choice of two desserts, Coffee

Mobile bar

Have you ever arranged functions and spent your time pouring your guests drinks, or organised your special celebration and then wondered who's going to pour your champagne because you don't want to leave the guests alone?

"Pour fellows" can supply you with qualified staff to serve your guests, leaving you free to entertain without the worry of wondering if anyone needs a "top up".

We arrange and supply the drinks that you suggest are suitable, either on an "over the bar basis" or by billing you before or after the event.

It pays to think a little bit more of the finishing touches that go towards making your function the one that people remember.

So do not let your celebration and drinks go flat, allow "Pour fellows" to pour a little pleasure while you party.

We can arrange for you to hire one of our bars, the glassware and the staff to serve your drinks or use our full services which are fully licensed which come stocked to your requirements with premium spirits, bottled beers and ales, a good wine list, soft drinks and (if the event is big enough) draught lager and bitter of your choice. Or simply just book our staff to pour your drinks.

3 Options for a staffed, stocked bar:

Option 1 - Free (to organiser), pay bar to guests (subject to minimum party size)

Option 2 - Price per head for set drinks, free to guests

Option 3 - Organiser pays tab for all or part of night

Event Staffing

All our staff have been trained to a high standard in silver service, plate service and bar service. Each member of staff is there to take the stress and worry off you so you can enjoy your party from the moment the doorbell first goes to when the last room has been hoovered.

We can arrange plate waiting, kitchen staff or marquee staff who have the appropriate skills and experience for your event.

Marquee Hire

Marquee hire for every occasion!

We understand that no two events are ever the same and we aim to provide you with everything you may require for that special occasion. From lighting and heating, to tables, chairs, linings, dance floor, and even night sky ceilings - we can tailor any marquee hire to your specific needs.

From initial enquiry to set-up and take-down of your marquee you can be sure of a level of service that is second to none.

All other Services

We have evolved over the years and with greater need for a one stop shop we have added the following services to our portfolio;

- DJ's
- Balloon Decorators
- Florists
- Photographers
- Live entertainment (Comedy or Music)
- Videographers
- Chair Covers
- Outdoor games
- Ice Sculptures
- Wine tastings
- Learn to make Cocktail evenings
- Cocktail Bartending Services
- Lighting and effects Hire
- Wedding Planning Services

Our Showroom and Office

We are a small, busy company with the team often delivering to or helping out at customer events, so our showroom is not a permanently staffed one. All calls are diverted to us and visits to preview any equipment are always welcomed with a little pre-arrangement. Let's Party are based in Welwyn with our partner companies close by. The Marquee showroom is in Luton, Florists in St Albans, Caterers are based in Welwyn Garden City & Harpenden and our DJ's are based in Hatfield. We are a local company using the very best local partners to provide our one stop shop service.



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