



Amerigo Vespucci

FINEST ITALIAN CUISINE



*Amerigo Vespucci at Canary Wharf
Wedding and Private Function Brochure*

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Amerigo Vespucci at Canary Wharf, Wedding and Private Function Brochure

Dear Customer,

Thank you very much for Considering Amerigo Vespucci at Canary Wharf as a possible venue host for your

Please find enclosed our Wedding Brochure, which we hope you find helpful in planning your special day.



Amerigo Vespucci at Canary Wharf is set in the heart of Canary Wharf with beautiful river side views creating the perfect backdrop for your wedding photos.



Our Great and exciting interior provides the perfect setting for your wedding reception

Amerigo Vespucci is known for outstanding dining experiences. Our catering service team offers Italian Style dining and personalized attention for you and your guests.



Our Executive Chef would also be able to tailor create a special menu of your personal taste.

Wedding and Private Function Menu

Please find below our Wedding, Private Function Packages

Soups

Roasted tomato sweet basil and red pepper
Spiced butternut squash
Veloute of cauliflower finished with truffle oil
Sweetcorn and coriander chowder
Prawn bisque enriched with brandy and cream
Minestrone a classic soup with parmesan croutons
French onion with Gruyere cheese
Leek and potato infused with lemon zest
Gazpachio a chilled vegetable soup

Pasta

Starters Or Main

Gnocchi alla Bolognese con Mozzarella

Light potato dumplings served with a rich Bolognese sauce, served with chopped mozzarella cheese and grilled

Tagliolini all Uovo Con Trota Affumicato

Fresh egg pasta served with smoked trout in a light Creamy sauce with fresh mint and chopped cherry tomatoes

Tagliolini Verdi con Granchio & Capesante

Fresh spinach tagliolini served with seared scallops, fresh crab meat, butter, seasoned with soft green peppercorns and fresh dill

Tortelloni Con Mozzarella Pomodorini e Basilico

Parcels of pasta filled with ricotta cheese and spinach served with a Light butter sauce seasoned with fresh basil, ripe cherry tomatoes and chopped bufala mozzarella

Panzerotti di Spinaci e Formaggi Fusi

Fresh spinach pasta parcels filled with ricotta, served with a four cheese sauce, seasoned with fresh sage and laced with toasted pine kernels

Lasagne alla Siciliana

Fresh home made Sicilian lasagna with salami, garden peas, ham, mozzarella, laced with tomato and chopped parmesan

Pappardelle al Salmone

Ribbons of pasta, served with sliced smoked salmon, fresh salmon, seasoned with fresh dill, vodka, paprika and a hint of cream

Risotto agli Scampi

A risotto served with extra jumbo scampi, seasoned with grated ginger chopped thyme chopped tomato and laced with a hint of cream

Risotto ai Porcini con Profumo di Tartufo

A risotto, served with wild porcini mushrooms, laced with a cream of tartufo and grated parmesan

Ravioli al Pesto e Pollo

Fresh egg pasta parcels filled with ricotta, tossed with a home made basil pesto, laced with pan seared smoked chicken, hint of cream and fresh chilli pepper

Fettuccine ai Frutti di Mare

Ribbons of fresh egg pasta served with fresh crustacean. Seasoned with garlic, thyme and basil, with a rich tomato sauce infused with a hint of chilli peppers

Penne all'Arrabbiata

Penne pasta tossed with seared garlic with crushed chilli peppers laced with tomato and fresh basil

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Starters

Insalata di Pomodori Secchi con Mozzarella Affumicata

Slow roasted plumb tomatoes served with buffalo smoked mozzarella cheese seasoned with fresh basil , oregano and dressed with extra virgin olive oil

Prosciutto di Parma, Mozzarella e Fichi

Salad of Parma ham, buffalo mozzarella, with roasted figs rocket and balsamic dressing

Insalata alla Caesare con Pollo

Crispy cos lettuce, grilled chicken, anchovies and served with aged parmesan and dressing

Pate

Parfait of pale duck livers served with toasted ciabatta with a apple and red onion Chutney

Insalata di Pollo Affumicato

Smoked chicken, avocado and mango with a baby leaf salad and wholegrain mustard dressing

Salmone Caldo Con Mango e Erbe

Warm grilled salmon, mango, cucumber and lime salsa, garden herb salad

Formaggio di Capra Alla Griglia

Warm grilled goats cheese, olive crostini, orange and walnut salad

Capesante Al Thermidor

Seared King scallops served on a puree of parsnips with a rich Dijon mustard sauce seasoned with chopped chives fresh dill and laced with sliced button mushrooms topped with grated parmesan cheese and grilled

Tortini di Spinaci e Gorgonzola

Warm spinach and Roquefort tart, served with rocket leaves and balsamic dressing

Affettato Misto

Thinly sliced selection of prosciutto and salamis

Fish Courses

Available as main courses

Branzino al Finocchio

Fillet of Sea bass, served with steamed fennel, flamed with Pernod, fennel seeds, seasoned with fresh dill in a light butter sauce

Trancio di Salmone con Zenzero e Asparagi

Fillet of salmon oven roasted and served with steamed asparagus with a butter and ginger sauce, seasoned with tarragon

Triglie

Red Mullet Simply grilled and served on a red pepper and celeriac mash

Trotta con Burro Nero e Capperi

Pan fried with prawns and capers in nut brown butter

Halibut al Vapore

Halibut with creamed leeks and red wine butter sauce

Capesante in Padella con Pancetta e Zenzero

Scallops, wrapped with smoked pancetta, pan seared with fresh ginger, seasoned with tarragon, orange zest and served with steamed savoy cabbage

Tortino di Pesce Piccante

A lightly spiced fish cake served topped with a herb and micro shoots and served with 'tartare sauce

Filetti di Merluzzo

Fillet of Cod baked and served on creamed potato with spiced lentils

Supreme of Smoked Salmon

Served warm on a bed of wilted baby spinach and baby leeks, Truffle essence sauce

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Main Courses

Roast loin of beef served with Yorkshire pudding and red with gravy

Roast loin of Suffolk pork

Served with apple sauce and cider sauce

Fegato Al Burro e Salvia

Calves liver pan seared with fresh sage black butter

Tagliata di Manzo

Fillet steak char grilled, served sliced topped with rosemary and roasted garlic butter

Anatra Alle Olive

Sliced breast of duck oven roasted and served with a sauce of pan fried black olives, flamed with marsala and cognac

Tagliata di Pollo con Funghi Selvatici e Aglio

Sliced breast of chicken, oven roasted with wild mushrooms, seasoned with crushed garlic, fresh rosemary, flamed with white wine and laced with a hint of cream

Pollo Amerigo

Breast of chicken, served with a sauce of pan fried shallots, seasoned with chopped tarragon and asparagus, flamed with brandy, laced with a hint of cream

Scaloppa alla Bolognese

Veal escalope, pan fried with olive oil, topped with Parma ham, mozzarella cheese, seasoned with garlic, fresh oregano, laced with sliced asparagus and tomato

Sirloin steak 28 day aged

Served simply char grilled with Béarnaise sauce, garlic mushroom, grilled tomato and potatoes frites

All main courses are inclusive of seasonal vegetables

Vegetarian starters

Caesar salad

Crisp cos lettuce, garlic roasted foccacia croutons, aged parmesan

Insalata Tre Colori

A salad of beef tomatoes served with sliced avocado and fresh mozzarella, seasoned with fresh basil and pesto olive oil

Crostini di Funghi Selvatici e Caprino

Wild mushrooms pan fried with fresh garlic, served on crisp ciabattia bread, topped with creamy goats cheese and grilled with grated parmesan cheese

Funghi ai Ferri

Portabello mushroom topped with grilled Mediterranean vegetables, glazed with dolce latté on a small leaf salad

Vegetarian main course

Zucca al Forno

Sweet potato and butternut squash with fresh tarragon topped with, gruyere and walnut topping

Risotto ai Porcini

A creamy risotto of wild mushrooms with aged parmesan and fresh herb oil

Gnocchi di Patate con Funghi selvatici

Potato gnocchi served with wild forest mushrooms, spring onions and Gorgonzola cheese, served seasoned with fresh sage and grated parmesan

Funghi al Forno

Made with mushrooms, leeks and green lentils, topped with goats cheese mash

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Desserts

Summer pudding

With seasonal berries and Devonshire clotted cream

Crème Brûlée

served topped with fresh raspberries

Pannacotta

Strega scented pannacota with wild berries and mango coulis

Crumble tart

Warm apple & blackberry crumble tart with crème anglaise

lemon tart

A crisp pastry case filled with lemon curd, served with fresh raspberries and a lemon syrup

Lemon and Lime Cheesecake

Strawberry and wild berry Pavlova

Served with a seasonal berry and strawberries

Chocolate and caramel Profiterole tower

Tazza di Tiramisu

A cup of home made tiramisu served topped with sugar coated almonds

Pera in Vin Santo

Pear pouched in Italian dessert with infused with lemon and vanilla pod served with a Sicilian iced cream laced with candied fruit

Wedding Tariff

Classic three course banquet £42.00

(Starter, Main course, Dessert & Coffee)

Supplementary courses:

Soup £5.50

Cheese with grapes, celery & biscuits £5.25

Sorbet £3.95

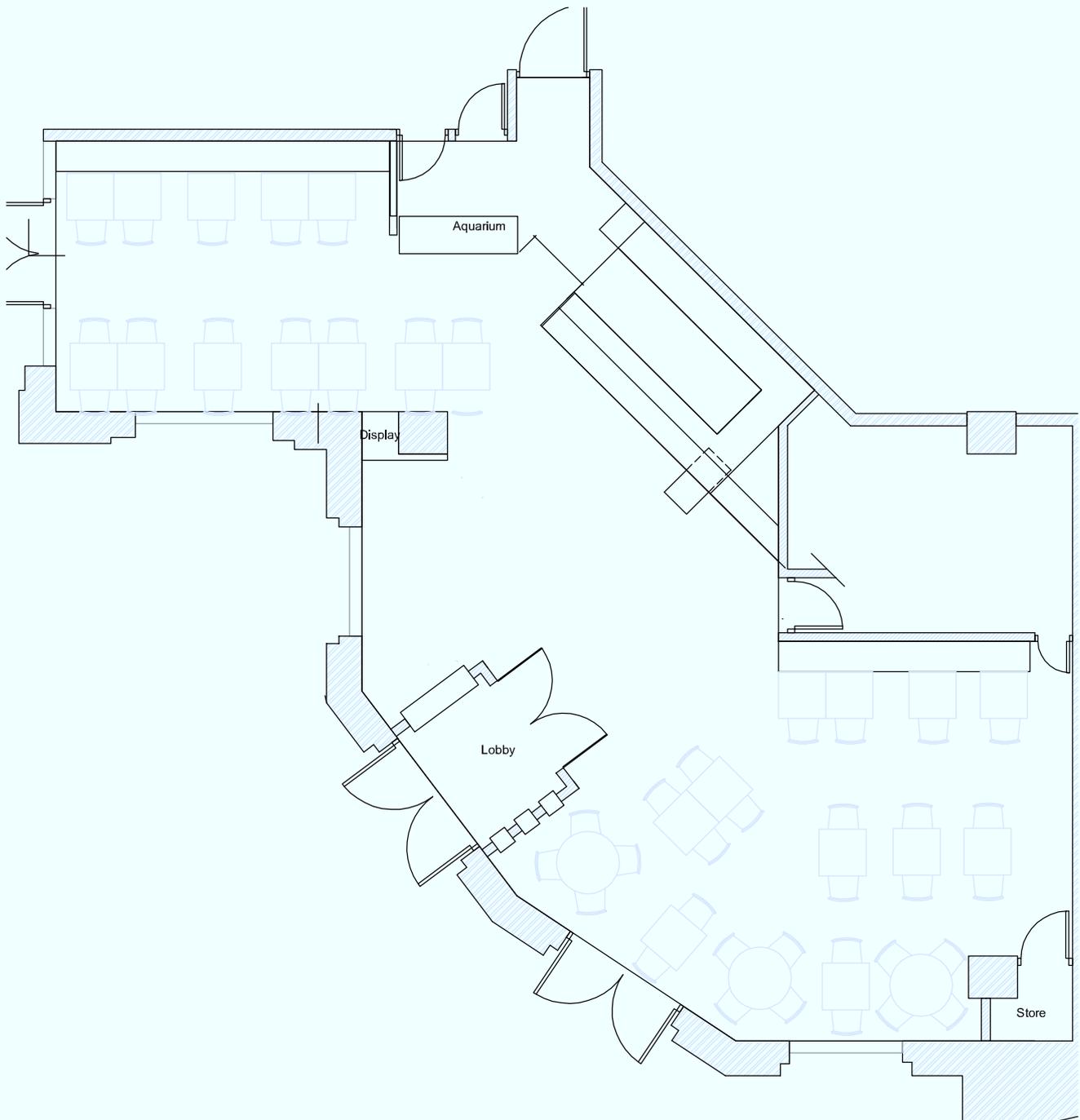
We are more than happy to arrange a bespoke menu for you

Function Room

The Modern dining area is split into two area's, seating 60 persons in one area and another 40 persons in the other area.

The Restaurant area has a light and airy feel with large windows over looking the river creating a relaxed and enjoyable atmosphere.

Weather permitting, Amerigo Vespucci has a large Alfresco Terazza where pre dinner drinks can be served.



Catering Prices

PRE DINNER CANAPES from £9.00 per person
DINNER from £42.00 per person
EVENING BUFFET from £12.00 per person
HOUSE WINE from £15.00 per bottle
SPARKLING WINE from £26.95 per bottle
CHAMPAGNE from £36.00 per bottle
BOTTLED BEER from £3.50 per bottle
FRESHLY SQUEEZED ORANGE JUICE from £9.90 per jug
COCKTAILS From £4.95

Please note that all food and Beverage prices include VAT

Canapés List

Hot Canapés

Calamari fritti
Crab Cake bites
Chicken spiedini
Tempura Prawn
Tempura Vegetables
Feta and Roasted Vegetable tart
Tomato and Pesto Tart
Wild Mushroom Fritters
Goats Cheese and Olive Pizza
Smoked Salmon with Rarebit Toasts
Ham and Cheese Risotto Cake
Mackerel and Celeriac Crostini

Cold Canapés

Asparagus and Parma Ham Roulade
Chicken Live Parfait and Brioche
Crab and Tarragon pannini
Stilton and Pork crepe
Prawn, Avocado and Marie Rose Tart
Roast Beef, Fresh Horseradish and Chive Toast
Smoked Salmon, Cream Cheese and Caper Berry Roulade
Smoked Chicken, Crème Fraiche and Apple Bouchee
Asparagus and Leek Tart with Parmesan
Homemade Mini Scotch Eggs
Brushetta al pomordo

Selection of Ten Canapés £12.00 Per Person

Italian Buffet

Focaccia con Olives
Bowls of marinated mixed olives served with bread, olive oil & red wine Balsamic vinegar.
Marinated mixed peppers, mushrooms & mozzarella on sticks
Crostini (Selection of different toppings)
Duck liver pate, prawn & black olive toasts
A selection of Italian meats, fish & salad.
Deep fried squid served with lemon & garlic mayonnaise
Baby stuffed calzone, filled with ricotta & prosciutto or Mediterranean mixed vegetables
Sicilian macaroni Timballo, Baked pasta with aubergine and ricotta
Pannini speciali di manzo, formaggio e pepe, Italian cheese, beef, bell pepper & red pesto rolls
Mixed green salad served with creamy Italian cheese dressing.
Cheese Board
Pasta al Forno
Spiedini di Pollo, Chicken marinated skewers
Garlic King Prawns

All prices are subject to VAT at the standard rate