



Private Dinner Parties

A Taste of Britain is the ideal venue for your next celebration. Think of us for corporate dinners, birthday parties, rehearsal dinners, showers, retirement celebrations, or engagement parties. Our unique menu and charming setting will help you create a special evening.

Private dinner parties may be booked Monday through Friday evenings for a three-hour event beginning at 6, 6:30, or 7 pm, and on Saturday and Sunday evenings beginning at 6:30, 7, or 7:30 pm. The restaurant is otherwise closed, so you will have the entire restaurant dedicated to your event. For Private Dinner Parties we require a minimum of 20 guests and can accommodate a maximum of 40 guests.

A custom menu will be printed for each guest. You are welcome to bring your own beer, wine, or champagne.

Traditional English Tea Service

\$38 per person

For each guest, served family style:

- 8 Pieces of Assorted Tea Sandwiches
- 1 Scone with Traditional Sides of Lemon Curd, Clotted Cream, and Strawberry Preserves
- 3 Pieces of Assorted Miniature Pastries from our Pastry Chef
- Two Hot Tea Options and Iced Tea

Start with a Cup of Soup or a House Salad for \$8 per person

Stationary Hors d'Oeuvres - \$12 per person

Select 3 of the Following. We prepare 2 pieces of each selection per person.

- Smoked Salmon Mousse in Puff
- Stuffed Mushroom with Parmesan
- Crostini with Chutney & English Cheddar
- Belgian Endive with Herbed Cheese
- Caramelized Onion and Stilton Bites
- Mini Yorkshire Puddings with Roast Beef and Horseradish (\$2 surcharge)

To Start and End Your Evening:

English Cheese & Chutney Platter - \$10 per person

- Assortment of Three Premium English Cheeses
- House-Made Chutney
- Traditional Branston Pickle
- English Water Crackers
- Seasonal Fruit

Custom Cakes by our Talented Pastry Chef – Please see our cake selections menu for flavour options.

- 6" Layer Cake - \$40
- 8" Layer Cake - \$60

Thank you for considering A Taste of Britain! We look forward to helping you create a memorable dinner party.

A deposit of 25% of estimated costs is required to secure the date. Final payment is due at the completion of the event.

Pricing includes one wine glass or champagne flute per guest. Additional stemware may be provided for a fee of \$2 per person. Please limit alcohol to beer, wine, and/or champagne. We are happy to provide corkscrews and wine buckets; alcohol is self-serve.

6% Pennsylvania sales tax and 20% service charge will be added to all menus.

A final guest count is required 3 business days prior to the event. This number may not be reduced.

We are happy to work with you to create a customized menu, just ask.

If you choose to bring your own cake for your event, please note that there will be a \$3 plating fee per person.

Please call our Catering Office at 610-971-0390 x 2 or send us an email to catering@atobritain.com to book your event or start a conversation. We look forward to working with you – it's going to be a great night!