

EVENTS PACK

WELCOME TO ARAGON HOUSE

At Aragon House, we have several refined spaces available to suit a range of events. From weddings and baby showers to parties and small gatherings, our boutique interiors make the perfect backdrop for your event. Centrally located, with excellent facilities, we regularly host business meetings, conferences and drinks parties.

We are also blessed with one of London's finest gardens, complete with comfortable sofas and chairs and open all year round.

All of our menus have exciting gluten-free, vegan and vegetarian options and we do our very best to accommodate other dietary requirements.

Please see our website for the latest canapé, drinks and set menus.

Get in touch to find out how we can help to bring your event to life.







RICHARDSON ROOM

up to 50 seated | 80 standing

Overlooking Parsons Green, the Richardson Room, located on the first floor, is the perfect private hire space for larger groups. With its beautiful high ceiling and aesthetic decoration, it boasts elegance and grandeur. Whether it be a casual get-together with friends, a more formal celebration, a business meeting or a larger corporate event, our Richardson Room can be adapted to suit your celebration.

For smaller groups, the room can be screened off to create a more intimate atmosphere.

FACILITIES:

Licensed for weddings | Private bathroom | Music system | Lift access | WIFI | Private Bar







THE GREEN ROOM

up to 44 seated | 50 standing

Discover Parsons Green's newest bar, The Green Room. Located on the lower ground floor, this newly designed, stylish space is the place to be seen in SW6. Try one of our exclusive cocktails or a bottle of bubbly with a delicious charcuterie board while enjoying the ambience.

Book an area with friends for your celebration, an after-work unwind or for a post-dinner digestif.

We also take table bookings or sit at the bar and watch our bartenders create some magic.

FACILITIES:

Cocktail bar | WIFI | Garden access







BAR & DINING

Private dining - up to 12 seated
Bar drinks at high tables - up to 16 seated | 20 standing

We have various options for groups and parties within our bar and restaurant. For casual drink parties, we recommend our high tables in the bar, where groups of up to 20 can be booked, and for dining, we can host groups of up to 10 guests at one table.

In addition, our private dining area offers an intimate retreat for groups, whilst still allowing the atmosphere from the restaurant to surround guests in their space. Available to book throughout the day, or for an evening meal, our beautiful setting is a favourite with our locals and regulars and can accommodate up to groups of 20.







THE GARDEN

up to 110 seated | 120 standing

Behind our Georgian facade, hides our walled garden, Parsons Green's best-kept secret. With private booths, complete with sunken ice buckets to cool your drinks in the sunnier months, and blankets, heaters and hot water bottles to warm you through the winter, our garden is always a desirable venue.

Perfect for large-scale events or smaller bookings, our garden hosts wedding receptions, parties and corporate events.







SAMPLE SET MENU

Bread & butter - gif option available

STARTERS

Tempura courgette flower with basil & lemon ricotta, courgette & tomato salad, toasted pumpkin seed gremolata (v) (pb available)

Hot smoked salmon, heritage beetroot & horseradish crème fraiche salad, with pickled shallots (gif)

Baked scallop with hazelnut & parsley butter (gif)

Beef carpaccio, shaved Parmesan, pickled shallots & truffle mayonnaise (gif)

MAIN COURSES

Pan fried halibut, saffron mash, spinach, prawns, clams, mussels & lobster bisque (gif)

Fillet of beef Wellington, creamy mash, cavolo nero,

Roast rump of lamb, rosemary fondant potato, ratatouille, salsa verde & jus (gif)

Roasted squash, heritage carrots, fennel pesto, roquito chillies, pearl barley, risotto & olive crumb (pb)

DESSERTS

Tirami-choux: Paris Brest choux bun with marsala-soaked raisins, Pedro Ximinez & coffee gelée, mascarpone mousse & hot chocolate sauce (v)

Chilled chocolate fondant, toasted peanuts & salted caramel (v)

Strawberry tart, vanilla custard, lemon verbena & clotted cream with candied pistachios (v)

Lemon & blueberry cheesecake with blueberry compote (pb)

Filter coffee & chocolate truffles (v) (gif)

V= Vegetarian PB = Plant based GIF = Gluten ingredients free

SAMPLE CANAPÉS MENU

COLD

Smoked salmon, cream cheese & chive roulade with cucumber (gif)

Local crab with curried mayonnaise, baby gem, apple & dill (gif)

Seasonal oyster with shallot vinaigrette mignonette (gif) - subject to seasonal

availability -

Duck confit, roasted fig & honey on toast Chicken Caesar, baby gem, Parmesan crisp (gif)

Sun blushed tomato, olive & marjoram bruschetta (pb)
Cherry tomato filled with goat cheese mousse & dukkah (v) (gif)

HOT

Rare roast beef, mini Yorkshire pudding, horseradish cream & watercress Apple & black pudding sausage roll with a spiced apple & date ketchup

Scallop wrapped in bacon with a rosemary skewer (gif)

Crispy filo prawn & sweet chilli sauce

Seared Teriyaki salmon, sweet potato crisp & wasabi mayonnaise

Smoked tofu, spinach, sweet potato & chickpea "chorizo" sausage roll (pb)

Crispy cauliflower skewer with a Thai dressing (pb) (gif)

Cheddar croquette with salsa verde (v)

SWEET

Seasonal local fruit tartlet, vanilla custard & lemon verbena (v)

Billionaire brownie bites, triple chocolate brownie topped with salted caramel & white chocolate (v) (gif)

Strawberry, crushed hazelnut & dark chocolate skewer (pb) (gif)

STAY THE NIGHT

Why not make a night of it in one of our 15 beautifully decorated boutique bedrooms.

Chat to the team for our best available rates.





DDR







24 HRS
Includes night stay
+ breakfast

Pastries on arrival

Tea & coffee breaks (2-3)

2 course buffet lunch

Private meeting room

Still & sparkling water

Printing available

TV/Projector & connection

Flipchart & pens

WiFi









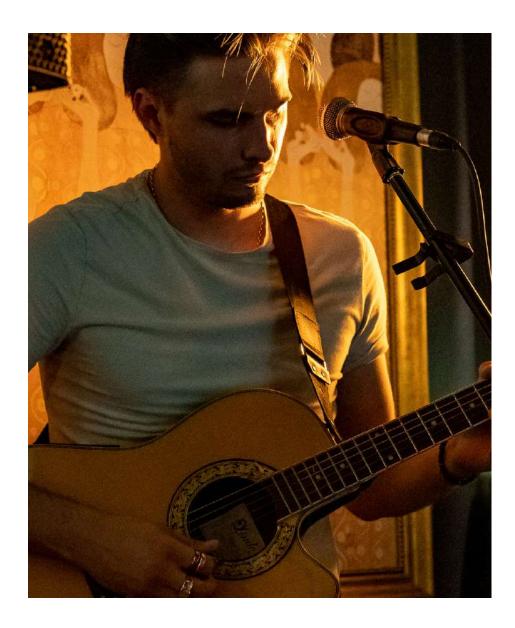


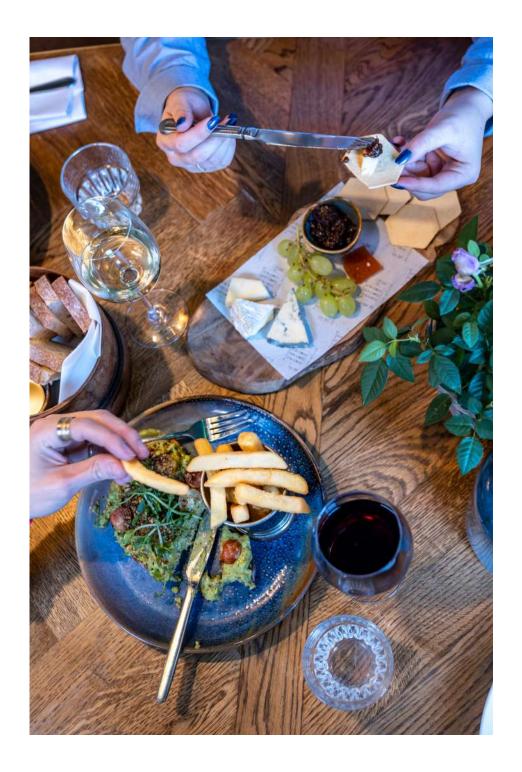




SUPPLIERS

Our little black book contains the details of all of our favourite local suppliers who we would be happy to recommend for your needs!







aragonhousesw6.com

bookings@aragonhousesw6.com | 0207 7317313 247 New King's Road, Parsons Green, London, SW6 4XG