

PARTIES AT

Oliver's Village Cafe





Oliver's Village Cafe
92 Belsize Lane
NW3 5BE

www.oliversvillagecafe.com

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Oliver's is a unique and special venue for a party. We aim to make each and every one a true success and an occasion to remember. We create a space and menu tailored to your needs and our attention to detail ensures a personal and hassle-free party!

The Venue

The cafe has 2 areas, one of which can be rented separately. The garden room seats 30 people, and the inside seats 16. The total capacity for a standing buffet is 50. Numbers for children may differ depending on the age group and your party requirements.

Garden Room

**£100 minimum
spend per hour**

Available
from 3.30pm

Whole Cafe

**£160 minimum
spend per hour**

Available
from 5pm



Kids Food

Mains



Cheese & tomato bruschetta pizza

Cheese sandwich with vegetable sticks

Tomato and basil penne pasta with grated cheddar

Grilled chicken with hand-cut chips and peas (+£1 supp.)

Homemade cod bites with hand-cut chips and peas (+£1 supp.)

£4.50 per child
with squash

£5.50 per child
with juice

Add a selection of vegetable sticks for 75p per child

Add a fresh fruit platter for £1.50 per child

Ice Cream!



Enjoy a scoop of Marine Ices Gelato in a cone for £2.25 per child, or for £2 if there are more than 10 children. A perfectly cooling after-party treat!

Cakes can be
made to order
with 36 hrs
notice, for
parties
at Oliver's
or elsewhere

Cake

Whole cakes



Victoria sponge cake £26

Gluten-free, dairy free lemon drizzle cake £26

Double layer chocolate fudge cake £26

Double layer coffee and walnut cake £26

Double layer carrot cake £26

Vegan chocolate fudge cake £26

Tiramisu cake (cold) £35

Our cakes serve 10-16 people, if you need a bigger cake, we can double
up for an extra £15

Tray bakes and cupcakes



Oliver's flapjacks £22/tray (15-20 pieces)

GF chocolate brownies £25/tray (15-24 pieces)

Lemon curd and raspberry slices £29/tray (15-20 pieces)

Raspberry and almond bakewell slice £29/tray (15-20 pieces)

Chocolate or vanilla cupcakes £2.75 each

Chocolate chip cookies £2 each

Healthier options,
GF, DF, and vegan
alternatives
available



Grown-up food

Afternoon tea £15 pp

A selection of the following sandwiches on sourdough bread:
Mature cheddar, salad and pickle
Chargrilled chicken, avocado, tomato and garlic mayo
Locally-smoked salmon, cream cheese and cucumber

A homemade scone with clotted cream and jam

A selection of homemade cake

Tea of your choice

Birthday afternoon tea £20 pp

A selection of the following sandwiches on sourdough bread:
Mature cheddar, salad and pickle
Chargrilled chicken, avocado, tomato and garlic mayo
Locally-smoked salmon, cream cheese and cucumber

A homemade scone with clotted cream and jam

A selection of homemade cake

A birthday brownie cake or tower to suit the size of your party

A glass of prosecco

Tea of your choice

"There are few hours in life more agreeable than the hour dedicated to the ceremony known as 'Afternoon Tea'" Henry James

Canope menu

Choice of 4 for £12 pp
or choice of 5 for £14 pp

*All of our meat is supplied by
free-range Barrett's Butcher
of England's Lane*

- Salmon, cream cheese and dill blinis
- Prawn tempura with sweet chilli dip
- Mini BLT sandwiches on sourdough bread
- Mini homemade beef burgers with tomato, lettuce, cheddar and relish
- Homemade sausage rolls with sweet pickle
- Beer-battered cod bites with lemon mayo
- Sweet barbeque chicken skewers
- Spiced lamb kofte skewers with a yoghurt and mint dip
- Caramelised red onion, goat's cheese and spinach quiche (v)
- Mini cream cheese and chive jacket potatoes
- Maple roasted pumpkin, sage and goat's cheese bruschetta (v)
- Vegetable spring rolls with sweet chilli dip (vg)
- Mixed vegetable tempura with sweet chilli dip (vg)
- Tomato, basil and balsamic bruschetta (vg)
- Avocado, tapenade and roasted red pepper bruschetta (vg)

Dessert

£3 per person (min 10 people)

- Fruit skewers drizzled with dark chocolate
- Strawberry and ginger cheesecake puddings
- Seasonal fruit crumble with cream