



PRIVATE EVENTS AND PARTIES



WELCOME TO ALUM BEACH

Welcome to Alum Beach Alum Beach Hut is like our home, where every area can host a different type of meeting, game, event or party and of course, this spreads onto the terraces when the warmer weather calls...

Every event must be personal to you, so please use this booklet as a guide to what we can do, but feel free to challenge us!

Bookings of up to 12 can be booked immediately online and for larger parties you can reserve your space online whilst we sort the details with you.

At peak times like Christmas, we will obviously fill up earlier so please do let us know your plans as soon as the ideas start filling your head.

Sadly, we don't take large private events in the summer school holidays as we just can't promise you'll have our full attention.

Each event will therefore be individually priced but as a guide we try to avoid room hire, as we'd prefer for you to be able to spend your monies on food, drink and fun, but we will agree on a minimum spend that will be achievable you and workable for us

Sadly, we don't allow DJ's or bands that are for your Party, unless you hire the whole venue, as we need to control the atmosphere But we do have a brilliant music partner who creates playlists we can all enjoy and we have a lot of ideas for added extras that make your party swing.



OUR COLLECTION OF BOOKABLE SPACES





THE GAMES ROOM

Perfect for a business meeting, private drinks and canapés or a buffet for up to 50... or for full dining experience for up to 30. You can host your own Quiz Night, art session, games night, wine tasting or more ... and all come with full table or drinks service. Ideally suited to a larger all day meeting with very flexible seating arrangements. For meetings you can of course eat in one of the other rooms to break up your day.





THE FIREPLACE

We can arrange one table for up to 20 or two tables for 30 if you'd rather be part of the atmosphere of the whole restaurant. Either sharing platters or a help yourself buffet. Alternatively, you can book the fireplace for drinks and snacks for up to 16 of your nearest and dearest





THE DINING ROOM

You can book all the tables in the dining room for up to 40 for a full on sit down 2 to 4 course feast, with access to the terrace for pre lunch or dinner drinks ... tables will vary between 4's and 8's but there is room to mingle for drinks before your meal





THE TAKE-AWAY TERRACE

For an informal evening do you can book the terrace for burgers, beers and the ultimate view of the beach ... obviously fully weather dependant but you can always dive into the conservatory if the weather turns. Only available after 7pm through the warmer months





THE WHOLE DAMN THING!

For the ultimate exclusive event you can hire the whole venue including the **terraces**. With the dining room and bar for your welcome drinks, the meal and late-night partying, the conservatory can always be used for dancing or a funny money casino for example .. and you could always hire a bunking bronco to go on the terrace as well!





Please now scroll through the different types of menus that we offer to suit your event.

They are designed for flavour, the wow factor and the ability to serve at the same time and at scale. We can make minor tweaks to personalise but they sadly aren't for mixing and matching!



THE BEACH BUFFET MENU

Help yourself on smaller plates ... topped up after 30 mins
£24 per person

NIBBLES

Noceralla olives (GF/ PB)
Home-made focaccia, balsamic & olive oil (PB)
Padron peppers, sea salt (PB)

MAINS

Handmade Neapolitan pizzas
Hot honey crispy chicken wings
Salt & pepper dusted squid
Dorset charcuterie and cheese board
Mediterranean platter

SIDES

Chipotle & lime coleslaw
Garden leaf salad
Mediterranean cous cous
Cold penne pasta salad

A SELECTION OF ICE CREAMS





CANAPÉ & GRAZING MENU

Choice of 3, light nibbles - £20 per person

Choice of 5, more substantial fillers - £30 per person

Choice of 8, a standup meal - £40 per person

Minimum 20 guests

Handed round on boards at regular intervals through your event

VEGETABLE

Tempura aubergine, BBQ miso sauce

Firecracker cauliflower, sriracha dip, coriander

Rice paper rolls, cucumber & coriander, soy dip

FISH

Tempura soft shell crab, satay sauce

Filo wrapped prawns, sweet chilli dip

Smoked salmon bellinis, caviar, dill

MEAT

Cheeseburger sliders, brie, red onion chutney

Sticky BBQ chicken wings, sesame, spring onion, chilli

Smoked pancetta & cheddar croquettes

SWEET

Selection of macaroons

Salted caramel truffles





THE FEASTING MENU

Served family style on the table
£38 per person

NIBBLES ON ARRIVAL

Noceralla olives (GF/ PB)
Home-made focaccia, balsamic & olive oil (PB)
Padron peppers, sea salt (PB)
Caramelised onion hummus, ciabatta crostini (PB)

MAINS

(select 2 or 3 for the table to share)

Roast sirloin of beef, Yorkshire puddings
Braised chicken leg coq au vin
Roast cod, braised fennel, salsa verde, creamy
Orzo & feta stuffed bell peppers
Beetroot, nut & seed roast, vegan gravy

Served with Maris Piper roasties, garlic butter baby potatoes
or creamy garlic mash and buttered seasonal greens

PUDDINGS TO SHARE

Apple crumble, double cream
Tubs of Jude's ice cream (various flavours)
Kieran's very sticky toffee pudding

HOT DRINKS

A selection of coffees or teas





GET TOGETHER MENU

4 choices £26 per person

6 choices £36 per person

Minimum 12 guests

Served at regular intervals through your event

PROPER SANDWICHES

Gammon ham, wholegrain mustard

Coronation chicken

Smoked salmon, cream cheese, cucumber

Free range egg & mayonnaise

Cucumber or roasted veg & Romanesco (PB)

SAVOURY TREATS

Homemade pork & nduja sausage roll, black onion seed

Classic pork pie

Cumberland Scotch egg

Dressed pasta salad (V)

Vegan?

Sea salted fries

SWEET EATS

Freshly baked scones, clotted cream, jam

Coffee & walnut cake

Lemon drizzle cake





SHARING BOARD MENU

Each board serves 6 guests

Served together to a central tables at a pre-arranged time

SLIDERS £6 per slider

Cheeseburger sliders, brie, red onion chutney

Three bean burger, tomato relish (PB)

Southern fried chicken, cajun ranch

BOARDS

Dorset cured charcuterie selection; £10 per person

Dorset chorizo picante, beef bresola, 'Hartgrove' coppa, black truffle salami, sloe & garlic wild venison salami w figs nuts, chutneys, warm bread

Artisan cheeseboard; £12pp

Coastal Cheddar, Somerset brie, Dorset blue Vinny w grapes, celery, jelly, sourdough crackers (V)

British cured fish; £12pp

Smoked Chalkstream trout paté, smoked salmon, pickled herring, rollmops, Greenland baby prawns w lemon & dill dressing w caperberries, fennel & cucumber salad

QUICHE SELECTION £8pp

Goats cheese, spinach, red onion (V)

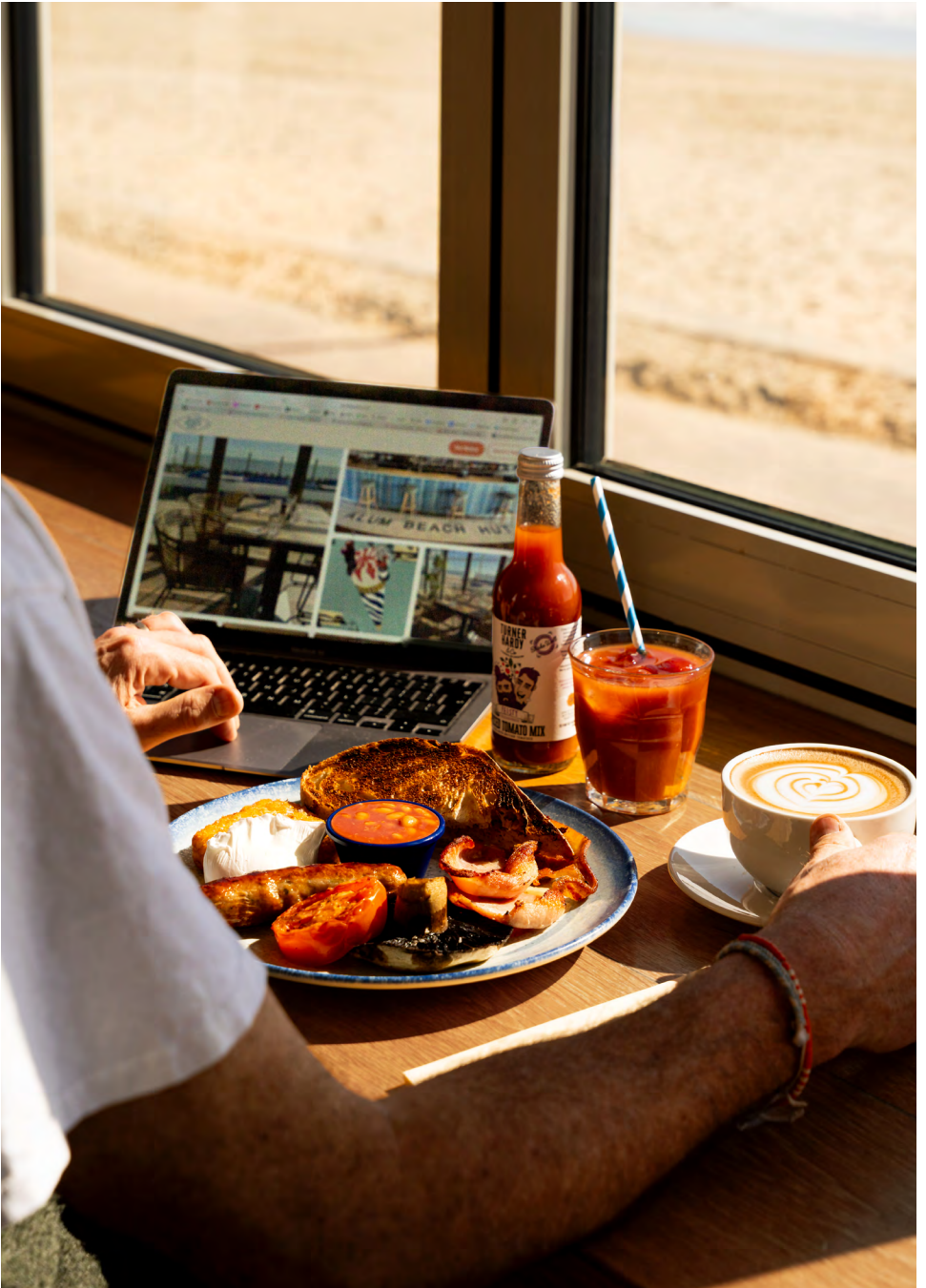
Sundried tomato, mozzarella, pesto (V)

Ham & smoked Cheddar

PIZZA SELECTION

Choose from the regular pizza menu





CHRISTMAS MENU

Mon – Wed Two courses £32, Three courses £38 ?

Thurs – Sun .. Two courses £36, Three courses £42 ?

STARTER

Beach Hut prawn cocktail, baby prawns, whole shrimp,
(Turner Hardy?) Bloody Mary sauce, gem lettuce, caviar. (GFA)

Stone oven roasted bell pepper and tomato soup, rye croutons,
crispy chilli oil (PB, GFA)

Chicken and pork terrine, pickles, chutney, sourdough, endive
And/ Or a Christmas style croquette as one of your signature
delights!?

MAIN COURSE

Steak and stout pie, mash potatoes, cavolo nero,
roast root vegetables, beef gravy

Stuffed turkey roulade, potato fondant, roasted root vegetables,
winter greens, (was chicken?) gravy (GFA)

Pan fried Seabass, potato fondant, curried mussel veloute,
tenderstem broccoli (GF)

Candied vegetable & seed roast, veggie gravy,
mash potato (V, PB available)

DESSERT

Baileys cheesecake, profiteroles, textures of chocolate

Steamed Christmas pudding, nut crumb, custard (PBA, GF)

Lemon meringue tartlet





TO WHET YOUR WHISTLE

We take a lot of time researching our drinks list ... it's a tough job! Our wines come from the 5th generation wine company Davys of London. Our coffees are ground locally in Southampton by the wonderful Mozzo. Our cocktails are first class but are also designed to be able to quickly serve to a large number of guests, should you wish. We individually pick the beers and soft drinks for the right range of flavours, price and styles.

If you have specific wines that you want to bring along, we can do corkage at £15 a bottle (£30 a magnum) but be assured our wine list is full of corkers of you don't want to carry yours here!

What we love is to have drinks on the table when you and your guests arrive as this provides the wow factor, gets a drink in the hand straight away and means you don't have to queue at the bar or wait for someone to take your order. It also gives you, the organizer, control over the pricing, variety and quality of your drinks.

We can do better priced packages for pre-orders that we sadly can't when ordering at the event. This also allows you to serve the drinks yourself if you wish or we can provide staff to wait on your guests.

PERSONALISING YOUR EVENT

We can help with organising decorations, quiz masters, wine tastings and the like. Should you want to bring in entertainment that is fine (to a degree) if you hire the Games Room or the whole place.



TIME TO GET THIS PARTY STARTED

ALUM BEACH HUT

The Seafront
Alum Chine Beach
Westbourne
Bournemouth
BH4 8AN

info@alumbeachhut.com
www.alumbeachhut.com
[@alumbeachhut](https://www.instagram.com/alumbeachhut)