

*The*

**BOHINI**

# **BOHINI EVENTS**

*Collection*

*2026*

**Where Food Meets Celebration**





## “Where Food Meets Celebration”

The Bohini Private Events Collection is designed for meaningful gatherings and beautifully shared moments. Inspired by Mediterranean hospitality, our offerings combine artisanal flavours, elegant styling, and carefully selected ingredients to create an experience that feels both refined and inviting. Whether celebrating a special occasion or hosting an intimate event, each event is curated with care, creativity, and attention to detail.





# *The Grazing Table*

Our grazing table is designed for relaxed, stand-up style events where guests can mingle freely and enjoy a social dining experience. Beautifully arranged with a variety of fresh and flavorful selections, it encourages everyone to move around, connect, and enjoy the occasion in a casual and inviting atmosphere.







# The Grazing Table

## Essential

### Cheeses

Pecorino Romano,  
Gorgonzola

### Cured Meats

Parma ham, Salami Milano

### Vegetables & Antipasti

Marinated olives, feta  
stuffed peppers, marinated  
cherry tomato

### Hot Items

Mini arancini, pizza  
Margherita

### Spread

Orange marmalade

### Breads & Crackers

Grissini , sourdough bread

### Fruit

Grapes

**€22 per person**

## Signature

### Cheeses

Pecorino Romano,  
Gorgonzola, Burrata

### Cured Meats

Parma ham, Salami Milano,  
Mortadella

### Vegetables & Antipasti

Marinated olives,  
artichokes, feta stuffed  
peppers, marinated cherry  
tomato

### Hot Items

Mini arancini, pizza  
Margherita, pizza pulled  
pork, pizza Capriciosa

### Spreads

Orange marmalade, basil  
pesto

### Breads & Crackers

Grissini, sourdough bread

### Fruit

Grapes, pear

**€29 per person**

## Prestige

### Cheeses

Parmesan, Pecorino Romano,  
Gorgonzola, Burrata

### Cured Meats

Parma ham, Salami Milano,  
Mortadella, Salami Picante

### Vegetables & Antipasti

Marinated olives, roasted  
red bell peppers, marinated  
cherry tomato, artichokes,  
grilled zucchini, grilled  
aubergines

### Dips & Spreads

Tomato chutney, basil  
pesto, orange marmalade

### Breads & Crackers

Grissini ,crostini,  
sourdough bread, focaccia

### Hot Items

Mini arancini, pizza  
Margherita, pizza pulled  
pork, pizza Capriciosa,  
pizza magic mushroom

### Fruit

Grapes, pear, blueberries

### Nuts & Dried Fruit

Mixed nuts, dried apricots,  
dates

**€32 per person**

Note: Our menus are designed to be flexible, allowing clients to personalise or modify dishes to better suit their preferences and event requirements.



# Dessert Station

## Essential

**Desserts**

Mini cannoli filled with Sicilian ricotta

**Coffee**

Espresso or americano

**€6 per person**

## Signature

**Desserts**

Mini cannoli filled with Sicilian ricotta, dolci di mandorla (almond cookies), biscotti

**Coffee**

Espresso or americano

**€9 per person**

## Prestige

**Desserts**

Mini cannoli filled with Sicilian ricotta, dolci di mandorla (almond cookies), biscotti, mqaret (date pastries), and standard cake

**Coffee & Digestifs**

Espresso or americano or cappucino, Limoncello or Aversa

**€14 per person**

## Bring your own cake

You are welcome to supply your own cake should you wish; however, a €15 cake service fee will apply for handling and presentation.





# Bar Packages

## Essential

### Soft Drinks

Coca-Cola, Coca-Cola Zero  
Sugar, Sprite, Kinnie,  
Kinnie Zero

### Water

Still, Sparkling

### Juices

Orange, Pineapple, Apple

**£11 per person**

## Signature

### Soft Drinks

Coca-Cola, Coca-Cola Zero  
Sugar, Sprite, Kinnie,  
Kinnie Zero

### Water

Still, Sparkling

### Juices

Orange, Pineapple, Apple

### Cocktails

Aperol Spritz, Gin & Tonic,  
Bellini, Mimosa

### Wine

White, Red

### Beer

Cisk Lager, Cisk Excel

**£21 per person**

## Prestige

### Soft Drinks

Coca-Cola, Coca-Cola Zero  
Sugar, Sprite, Kinnie,  
Kinnie Zero, Tonic Water,  
Soda Water

### Water

Still, Sparkling

### Juices

Orange, Pineapple, Apple

### Cocktails

Aperol Spritz, Pimm's  
Spritz, Negroni, Gin &  
Tonic, Mojito, Moscow Mule

### Wine, Sparkling

White wine, Red wine,  
Prosecco

### Beer

Cisk Lager, Cisk Excel,  
Blue Label Ale, Cisk Chill  
Lemon

### Spirits & Liqueurs

Johnnie Walker Black Label,  
Monkey Shoulder,  
Frangelico, Amaretto, Grand  
Marnier, Sambuca, Baileys,  
Averna, Tequila, Hennessy,  
Hendrick's Gin, Havana Club  
3 Años, Captain Morgan  
Spiced, Smirnoff

**£29 per person**

## Pay-Per-Drink

For the event, clients may choose to operate the bar on a pay-per-drink basis, allowing guests to purchase beverages individually throughout the event.



At the time of the cake cutting, our staff will carefully move the tables to create space for a dance floor.

*The lighting will be adjusted to a soft, dimmed ambience, transforming the venue into a vibrant party atmosphere where guests can enjoy dancing to their favourite music.*

This will be followed by an additional one hour and a half of continued fun and celebration.

**BOHINI**





# AFTERNOON TEA

Our Afternoon Tea Party menus are thoughtfully designed for elegant afternoon celebrations, perfect for marking any special occasion. Each experience is presented as a relaxed sit-down event, allowing guests to enjoy a beautifully curated selection of savoury bites, freshly baked scones, sweet treats, and fine teas in a warm and refined setting.







# AFTERNOON TEA

## Essential

### Savoury Selection

Cucumber & cream cheese on white bread  
House-cured salmon & herbed cream cheese on brown bread  
Egg mayonnaise on brown bread

### Freshly Baked Scones

Plain scones  
Fruit scones  
Served with clotted cream & homemade strawberry jam

### Sweet Treats

Macarons  
Lemon tartlets  
Chocolate brownie

### Tea Selection

English Breakfast tea  
Lemongrass & ginger tea  
Peppermint tea

**€16 per person**

## Signature

### Savoury Selection

Prawn & guacamole on rye bread  
Cucumber & cream cheese on brown bread  
Chicken & cranberry on white bread  
House-cured salmon & herbed cream cheese on brown bread

### Freshly Baked Scones

Plain scones  
Fruit scones  
Served with clotted cream, homemade strawberry jam & orange marmalade

### Sweet Treats

Macarons  
Lemon tartlet  
Chocolate brownie  
Mini cannoli filled with Sicilian ricotta

### Tea & Refreshments

English Breakfast tea  
Lemongrass & ginger tea  
Peppermint tea  
Fresh homemade lemonade

**€19 per person**

## Prestige

### Savoury Selection

House-cured salmon & herbed cream cheese on brown bread  
Chicken & cranberry on white bread  
Brie, pear & walnut on brioche  
Prawn & guacamole on rye bread  
Truffle egg mayonnaise on brioche  
Burrata, tomato & basil crostini

### Freshly Baked Scones

Plain scones  
Fruit scones  
Served with clotted cream, homemade strawberry jam, orange marmalade & lemon curd

### Sweet Treats

Macarons  
Lemon tartlets  
Chocolate brownie  
Mini cannoli filled with Sicilian ricotta  
Vanilla bean éclairs

### Tea & Refreshments

Full tea selection  
Fresh homemade lemonade  
Prosecco welcome drink  
Still & sparkling water

**€24 per person**

Note: Our menus are designed to be flexible, allowing clients to personalise or modify dishes to better suit their preferences and event requirements.



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