

THE
HOLLY BUSH
ST ALBANS

PRIVATE EVENTS • CELEBRATIONS • DINING

Occasions, beautifully considered.

Beautiful surroundings. Exceptional food. Generous hospitality.

WEDDINGS & RECEPTIONS

PRIVATE CELEBRATIONS

CORPORATE & PRIVATE
DINING

THE HOLLY BUSH • ST ALBANS

A setting with character. Hospitality with purpose.

The Holly Bush is a historic country pub in St Albans, but our events are defined by much more than the building around them. We create considered, individual occasions centred on exceptional food, genuine hospitality and a beautiful countryside setting.

Our food

Our cooking draws inspiration from modern British dining, classical European technique, the seasons and the elemental character of fire and smoke. Menus are generous and recognisable, but approached with the standards, detail and creativity of a serious kitchen.

Our ethos

We champion British produce, seasonality, responsible sourcing, independent suppliers where possible and hospitality that feels personal rather than transactional. We believe premium should mean quality, care and attention - not unnecessary formality.

Your event

We do not believe every celebration should look the same. The space, menu, drinks and style of service can all be shaped around your guests, your budget and the atmosphere you want to create.

WE CHAMPION	WE TAKE INSPIRATION FROM	WE BELIEVE IN
British produce Seasonality Responsible sourcing Independent suppliers	Modern British dining European technique The countryside Fire, smoke & the seasons	Personal service Generous hospitality Beautiful simplicity Events with individuality

“The best celebrations feel effortless - even when every detail behind them has been carefully considered.”

Spaces to make your own

From intimate garden gatherings to larger celebrations beneath the open sky, each setting can be dressed and arranged around the occasion.

Twilight Garden

NO VENUE HIRE CHARGE

An intimate, softly lit private garden enclosed by trees and bamboo. Includes a white 14-metre stretch tent, trestle tables and benches, base linen, fairy lights, blanketed hay bales, welcome easel and power.

Meadow Event Field

VENUE HIRE £350

A generous private event space framed by mature trees. Choice of 8 x 14-metre marquee or 14-metre stretch tent, trestle seating, base linen, fairy lights, hay bales, welcome easel and power.

The Pub & Garden

PRICE ON ENQUIRY

For smaller celebrations and private dining, we can reserve and shape substantial areas of the pub with direct access to the garden, retaining the warmth and character of the building.

Finishing touches

BESPOKE

Live-fire cookery, drinks receptions, cocktail service, celebration displays, children's entertainment and additional styling can all be incorporated into your event.

The Holly Bush remains open seven days a week. Indoor areas can be reserved and carefully separated for private occasions; the Twilight Garden and Meadow Event Field offer our strongest options where greater privacy is required.

Food & dining

Flexible formats for everything from informal gatherings to fully served dining. All menus can be adapted and developed further for your occasion.

Sandwich Platter

From £9.95 pp

A freshly prepared selection for meetings, wakes and informal gatherings. Door drop.

Conference / Office Lunch

From £11.95 pp

A more substantial working-lunch selection. Door drop.

Continental Cold Buffet

From £16.95 pp

Our versatile cold buffet for celebrations, wakes and relaxed occasions.

Traditional Afternoon Tea

From £19.95 pp

Finger sandwiches, cakes and a selection of tea and coffee.

Cold Buffet + One Hot Main

From £24.95 pp

Cold buffet accompanied by one hot main course, presented for self-service.

Cold Buffet + Starter + Main

From £29.95 pp

A fuller self-service menu with starter, main and cold buffet selection.

Bespoke Two-Course Dining

From £34.95 pp

Two courses with bread, canapés, 125ml table wine and professional waiting service.

Bespoke Three-Course Dining

From £44.95 pp

Three courses with bread, canapés, 125ml table wine and professional waiting service.

Signature Bespoke Dining

From £65.00 pp

Three or more courses designed around your event, ingredients and style of service.

Children's Celebration Menu

From £9.95 pp

A child-friendly selection of sandwiches, mini pizza, savouries, crudités, cakes, treats and juice.

Prices are starting points and are confirmed as part of your individual event proposal.

Signature feasts

For groups of 30 or more, these menus create a more immersive style of dining - generous, sociable and designed to become part of the occasion.

Caribbean Barbecue & Soul Food

From £39.95 pp

Curried goat, rice & peas, jerk chicken cooked in the drum, mac & cheese, plantain, salads, dumplings and table sauces.

American Smokehouse Feast

From £39.95 pp

Smoked beef ribs, pork belly, sausage, pulled pork, brisket and chicken with fries, slaw, dirty rice, mash, mac & cheese and pickles.

Indian Feast

From £39.95 pp

Tandoori chicken, chicken korma, lamb rogan josh and vegetable coconut curry with rice, naan, poppadoms, chutneys and savouries.

British Steakhouse

From £49.95 pp

Flat iron and rib-eye with mushrooms, tomato, beef-dripping chips, vegetables, dauphinoise or bone-marrow mash and classic sauces.

British Sunday Feast

From £34.95 pp

Roast beef, stuffed pork belly, pigs in blankets, Yorkshire puddings, roast potatoes, seasonal vegetables, cauliflower cheese and gravy.

Gourmet Burger Feast

From £34.95 pp

Premium burgers cooked over fire with smoked bacon, cheese and garnishes, plus wings, fries, onion rings, fried pickles and mac & cheese croquettes.

Portuguese Grill Feast

From £34.95 pp

Chargrilled chicken, vegetable rice, mash, slaw, garlic bread, pittas, halloumi bites, wings, salads and hot sauces.

Signature feast pricing includes food. Additional service, drinks, equipment and event enhancements are quoted separately where required.

Make it distinctly yours

Choose the details that add something meaningful to the occasion. We can build these into your proposal rather than asking you to select from a fixed package.

Food & celebration

Cheese boards and celebration cheese cakes • artisan breads and baked goods • celebration cakes • grazing selections • chocolate or savoury fountains • bespoke dessert tables.

Drinks

Tea & coffee stations from £75 • Champagne and wine packages • beer, ale and cider • welcome drinks • soft-drink stations • juices and table water • cocktail service. Bespoke drinks packages are priced to requirement.

Experience & styling

Live-fire cookery • drinks receptions • live cocktail station • welcome easels and celebration displays • additional furniture and styling • children's entertainment • external entertainment coordination.

DIETARIES & ALLERGENS

Allergen information is provided for catered events. Vegetarian, vegan and other dietary requirements can be incorporated during menu planning. Allergies must be communicated to the event organiser and our team in advance.

The Continental Cold Buffet

A versatile celebration spread - from £16.95 per person

Particularly suited to wakes, birthdays and relaxed occasions where guests may arrive at different times or formal seating is limited. Familiar flavours are balanced with a broad selection of savouries, salads and finger food.

SANDWICHES Egg mayonnaise & cress Cheddar & English leaf Wiltshire ham & pickle Ham, cheddar & leaf SALADS & CRUDITÉS Potato salad Coleslaw Mixed leaves Tomato, cucumber & carrot Seasonal crudités & dips	SAVOURIES Mini sausage rolls Cheese & onion rolls Cocktail pork pies Vegetable pakoras Onion bhajis Vegetable samosas Vegetable spring rolls Prawn wontons Mini quiches	PERSONALISE IT BBQ wings or chicken skewers Pasta salad or couscous Mini pizza or chicken bites A wider sandwich selection is available, including additional meats, fish, cheeses, breads, salads and sauces. We will help you choose rather than overwhelm you with a catalogue.
---	---	---

Door-drop service does not include plates, cutlery or napkins unless added to your quotation. Service and presentation options are available for events held at The Holly Bush.

From first conversation to final detail

Tell us your date, approximate guest numbers, the occasion and the atmosphere you want to create. We will recommend the right space and build a proposal around the food, drinks, service and details that matter to you.

01 ENQUIRE

Share your date, guest numbers and initial ideas.

02 DISCOVER

Visit the spaces and talk through the style of occasion you want.

03 DESIGN

We shape the menu, drinks, setting and optional enhancements.

04 CONFIRM

Your event is secured with the agreed deposit and written confirmation.

05 CELEBRATE

We look after the hospitality so you can enjoy the occasion.

Begin planning your
event

01727 229146
07392 830236
thehollybushstalbans@gmail.com
www.hollybushstalbans.co.uk

Booking terms: a 10% non-refundable booking deposit is currently required to confirm a booking, with the remaining balance due 48 hours before the event. Cancellation terms are confirmed in the event service agreement.