



Je suis Glamour



EVENTS AND FUNCTIONS AT THE GLAMOUR BAR

From glamorous cocktail parties to corporate celebrations and product launches; from intimate gatherings of 20 to big-occasion events of 700, the gorgeous Glamour Bar is a stunning setting for your next party or event.

For information on holding events in The Glamour Bar, please contact **Renata Roberts**, 6350 9988, or at renata@m-theglamourbar.com

Capacity:

20 – 700 people. The entire bar can be booked, or the space can be sectioned off into smaller private areas for non-exclusive use for groups of 20-100.

Facilities:

- Two bars
- Onsite kitchen and catering facilities from the M on the Bund chefs
- Cloak room
- Valet car parking

Entertainment/AV capability

- Stage (4 pieces – 1.2M x 2.4M / 2.4 x 4.8 M but can be configured to suit)
- Stage Lighting (available in two positions)
- Mixing desk with 12 channels
- DVD player
- 2 projectors (client to provide own laptop for power point presentations)
- 2 wireless lapel microphones
- 2 handheld wireless microphones
- 2 pull down projector screens
- DJ equipment- both CD and record decks
- Grand Piano





CATERING AT THE GLAMOUR BAR

The Glamour Bar can cater for all types of events and can tailor make food and beverages to suit your requirements.

Cocktail parties are the Glamour Bar's specialty and the following standard packages can also be altered to suit your catering needs.

Cocktail Packages

Drinks Package 1:

one - two hour duration rmb 175 per person
three – four hour duration rmb 300 per person

Includes:

- House wines – Cabernet Sauvignon & Sauvignon Blanc from South Australia
- Choice of two signature cocktails – mixed, straight up or sparkling
- Beer – Tsing tao
- Soft drinks and juices

Drinks Package 2

one - two hour duration rmb 250 per person
three – four hour duration rmb 400 per person

Includes:

- House wines as above
- Prosecco
- Choice of Heineken, Corona or Tsing Tao
- Choice of three signature cocktails
- Mixed drinks – house pours
- Soft drinks and juices





Canape Packages

- RMB 160 per person – select 8 canapes (12 per person)
- RMB 200 per person – select 8 canapes (12 per person) and two substantial canapes
- Additional substantial canapés at RMB 50 per bowl

Canapes

- Fried oysters with gremolata and a brandy mayo dip
- Ocean trout with fennel and mint
- A puff pastry parcel filled with confit duck and beetroot
- Potato wafers topped with roasted beef and horseradish cream
- Roasted lamb with sweet dates and harissa
- Wagyu carpet bag – oysters tucked in beef
- Foie gras on toasted brioche with pineapple jam
- Mini beef Wellington – in a pastry crust
- Chicken parcels filled with green olives and preserved lemon
- Toasted Reubens sandwich – corned beef, Swiss cheese and sauerkraut
- Salmon rillettes in a sesame tuille
- Scallop ceviche with celeriac remoulade
- Pear, blue cheese and candied walnut tart
- Our salt baked lamb in a pastry pie
- Pumpkin and ricotta cannelloni
- Crab tortelli with truffle'd tomato butter
- Salt cod croquettes
- Pea and sweet potato samosa
- Moroccan lamb wrapped in filo and dusted with cinnamon
- Red pepper and tomato roulade in a pastry crust
- Smoked salmon and potato rosti with green apple salsa
- Pickled anchovies on melba toast
- Little beef pie with a tomato jam
- Coconut rice cake with spicy prawns topped with tomato jam
- Braised beef shin with chili and mint salad
- Marinated salt and pepper squid with dipping sauce
- Chickpea fritter with tahini yoghurt
- Cheesy puffs
- Chicken and leek vol a vents
- Pissaladiere – an onion and anchovy puff pastry tart
- Polenta topped with pepperonata
- Lobster cocktail in a shot glass



Sweet Canapes

- Mocha pots
- Ice cream in little cones
- Chocolate truffle
- Chocolate doughnuts tossed in cinnamon sugar
- Our famous pavlova, the cocktail version
- Marshmallows flavoured with raspberry, pineapple and gin
- Turkish Delights
- Our dessert verrines

Substantial Canapes

- Hot house smoked salmon with celeriac puree and poached egg
- Croque monsieur
- Wild mushroom risotto
- Beef pies topped with tomato jam
- Salt baked lamb with potato mash and caramelized onion sauce
- Mini beef burgers with cheese, pickle and rocket

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