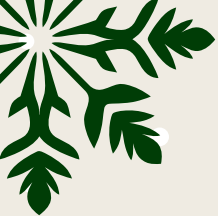




Christmas at the Queen





Spaces to Hire

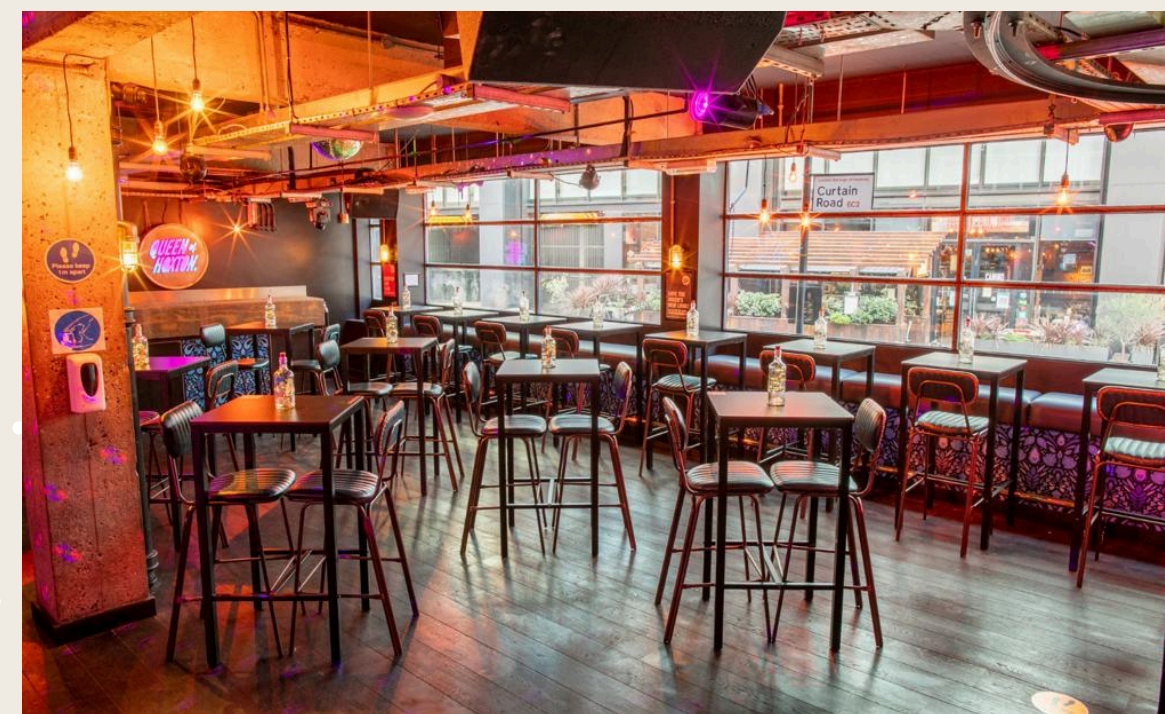


ROOFTOP BAR

Capacity: 180

Features:

- Bar
- Kitchen
- Photobooth
- Heated Yurt



GROUND-FLOOR BAR

Capacity: 150

Features:

- Bar
- Kitchen
- Photobooth
- DJ booth



THE CLUB

Capacity: 200

Features:

- Bar
- DJ booth
- Photobooth
- LED screen



DISCOTHEQUE

Capacity: 100

Features:

- Bar
- DJ booth
- Light-up dancefloor
- Karaoke



Packages

ALL PACKAGES INCLUDE

- Exclusive hire of your chosen floor
- DJ for a 4-hour period (internal floors only)
- Sound & technical equipment hire
- Free cloakroom
- Dedicated Event Manager
- Security, bar & service staff
- Door host

Prices are exclusive of VAT

CHEERS-MAS TIME

Welcome Prosecco/Wine/Beer Reception

3 House Drink Tokens

5 Canapés -or- 3 Bowl Foods

£60 per person

PROSECC-HO HO HO

Welcome Prosecco/Wine/Beer Reception

7 House Drink Tokens

3 Bowl Foods

£85 per person

YULE LOVE THIS

Welcome Prosecco/Wine/Beer Reception

£50 Open Bar Tab

Canapé Reception

3 Bowl Foods

Santa's Party Pack

£100 per person

SLEIGH ALL DAY

Christmas Cocktail Reception

£60 Open Bar Tab

Canapé Reception

3 Bowl Foods

Unlimited photobooth

Santa's Party Pack

Sweetie Station

£130 per person

Bolt-ons



CHOOSE FROM OUR BOLT-ONS TO ELEVATE YOUR EVENT

- Glitter artist (2-hour minimum) - £150 per hour
- Chocolate fountain - £300
- Unlimited photo-booth - £750
- Sweetie station - £6 per person
- Shooters - £5 each
- Santa's party pack - £10 per person
- Late night snacks - £8 per item

Santa's Party Pack includes:

- Christmas party hats
- Funny christmas glasses
- Eco friendly crackers
- Table Decorations
- Candy canes



SHOOTERS - £5 Each

Our festive shots are a nice way to end your meal or a fun mid-party treat!

Chocolate Brûlée

- *Chocolatey, Russian, Chewy*
- Homemade Chocolate Vodka, Chocolate Liqueur, Vanilla Biscuit Rim & topped with Toasted Marshmallow

Christmas Popper

- *Fruity, Sharp, Sweet*
- Vodka, Chambord, Pomegranate, Lemon with Vanilla, Nutmeg and Popping Candy

Mexican Coffee

- *Bitter, Coffee, Upper*
- Cazcabel Coffee Tequila, Amurula coffee cream liqueur, Vanilla, Cinnamon and Biscotti

Canape Menu

- Maximum of 6 options
- Minimum order of 50 items per option

Meat

- Smoked duck, pear chutney on toasted brioche
- Pressed pork belly, Bramley apple compote (GF)
- Mini Yorkshire pudding, roast beef, horseradish & jus
- Spiced oxtail bon-bon with chimichurri
- Chicken yakitori skewers (GF)
- Turkey, brie & cranberry slider
- Pigs in blankets

Fish

- Mini roast potato, lemon & herb sour cream with hot smoked salmon (GF)
- Crispy panko calamari with lemon & garlic aioli
- Smoked mackerel on crostini with chive & crème fraiche
- Prawn & king crab filo parcels
- Garlic & chili pil-pil prawns (GF)
- Smoked salmon on rye with dill & cream cheese

Vegetarian

- Wild mushroom arancini with mozzarella & spicy tomato salsa (GF on request)
- Buffalo cauliflower bites with cool cucumber dip (GF + VG)
- Tofu & aubergine teriyaki skewer (VG + GF)
- Vegan sausage roll in flaky pastry (VG)
- Deep fried camembert with cranberry crème fraiche
- Chicory boat with Roquefort & nut-free pesto (GF)
- Courgette, feta & herb frittatas with bearnaise sauce (GF)
- Vegan mac & cheese bites with cranberry sauce (VG)

Bowl Food Menu

- Maximum of 4 savoury options
- Maximum of 2 sweet options
- Minimum order of 50 items per option

Meat

- Mini Christmas dinner: Turkey, pigs in blankets, roast potatoes, red cabbage & gravy
- Beef bourguignon with creamy mash (GF)
- Pulled pork with creamy mash, pickled cabbage, cranberry jus & festive chutney (GF)
- Steak Au Poivre with skin on truffle fries (GF)
- Lamb flatbread with hummus, yoghurt & shredded salad
- Chicken fricassée: Tender chicken & mushrooms cooked in a white wine, tarragon & cream sauce, pilaf rice

Vegetarian

- Mini vegan Christmas dinner: Butternut squash & beetroot wellington with roast potatoes, red cabbage & gravy (VG)
- Tarka Dal with pumpkin & spinach served with warm chapati (VG)
- Vegan mac & cheese with wild mushroom & breadcrumb crust (VG)
- Gnocchi with roast cauliflower, squash & brussels in a nut free pesto (GF + VG)
- Portobello mushroom & chestnut risotto with pecorino cheese (GF)

Fish

- Prawn cocktail with avocado, lettuce & Marie Rose sauce (GF)
- King prawn & calamari risotto (GF)
- Lemon sole goujons with seasoned fries, lemon & tartare sauce
- Seafood paella with fresh lemon & wild rocket (GF)
- Prawn red Thai curry with jasmine rice & green beans (GF + DF)
- Teriyaki salmon with sticky jasmine rice (GF)

Desserts

- Austrian apple strudel with custard
- Black forest fruit crumble tart with fresh cream
- Chocolate brownie with fresh strawberries (GF + VG)
- Churros with salted caramel and chocolate sauces
- Rich Christmas pudding with brandy cream
- Vanilla bean ice cream with hot cherries in kirsch syrup (GF - VG option available on request)

Late Night Snacks Menu

- Minimum order of 30 per option
- Maximum 4 options

- Bacon sandwiches (GF available on request)
- Lemon sole goujons, tartare sauce
- Homemade sausage rolls, bloody Mary ketchup
- Beef burger sliders (GF available on request)
- Buttermilk fried chicken bites, garlic mayonnaise
- Grilled chicken shish wraps (GF available on request)
- Halloumi, roasted red pepper & hummus wraps (GF available on request)
- Bean & avocado quesadillas (VG) (GF available on request)
- Cheddar cheese & pickle toasties (VG available on request)
- Beetroot falafel, tabbouleh & tahini yoghurt wraps (VG & GF available on request)