

*A Classic Christmas at*



BUTCHERS' HALL

*2022 Packages*

Set in the heart of the Barts Square development between St Paul's and The Barbican lies the sensational Butchers' Hall.

Traditional Christmas theming turns this newly refurbished space into a warm, intimate yuletide setting; parties here definitely go off with a bang!

Start your celebration with a sparkling reception in our reception rooms. Guests will then be invited to the Great Hall for the big reveal of the dining area.

Garlands, mistletoe and an enchantingly dressed tree set the perfect scene for a jolly banquet.

We make planning your Christmas party easy and can arrange everything you need for a successful office do including a DJ and Dancefloor so your guests can dance the night away.







# *Deck the Hall Package*

## *Seated Dinner*

Venue Hire of Reception Rooms and The Great Hall

*Access from 6.00pm – 11.30pm*

45-Minute Prosecco Reception

3 Course Seasonal Menu

4 Hour Drinks Package

*Includes prosecco arrival, beer, house wine, soft drinks and sparkling water throughout*

Tea and Coffee after the meal

Festive Centerpieces and Christmas Crackers

In-House PA System for Speeches and Background Music

Full Event Management and Staffing

Manned Cloakroom Facility

### Pricing

60 – 90 Guests - £115 per person

91 – 120 Guests - £105 per person

121 + Guests - £95 per person

*Prices exclude VAT*

*Minimum of 60 guests / Maximum 120 on rounds or 152 guests banqueting tables*

# *Sleigh Bells Package*

## *Standing Reception*

Venue Hire of The Great Hall

*Access from 6.00pm – 11.00pm*

4 Poseur Tables with White Linen and Festive Décor

In-House PA System for Speeches and Background Music

8 Canapes and 4 Bowl Food Selections

4 Hour Drinks Package

*Includes prosecco arrival, beer, house wine, soft drinks and sparkling water throughout*

Full Event Management and Staffing

Manned Cloakroom Facility

## Pricing

80 – 120 Guests - £95 per person

121 - 160 Guests - £90 per person

161 + Guests - £85 per person

*Prices exclude VAT*

*Minimum of 80 guests / Maximum 200 guests in the Great Hall*

*For guest numbers over 200 you will have exclusive use of the Whole Venue*



# *Santa's Suites*

## *Seated Dinner*

Venue Hire of The Court Suites, an intimate, private space for your event

*Access from 6.00pm – 11.30pm*

45-minute Prosecco Reception

3 Course Seasonal Menu

4 Hour Drinks Package

*Includes prosecco arrival, beer, house wine, soft drinks and sparkling water throughout*

Tea and Coffee after the meal

Festive Table Centerpieces and Christmas Crackers

In-House PA System for Speeches and Background Music

Full Event Management and Staffing

Manned Cloakroom Facility

### Pricing

20 - 40 Guests - £125 per person

41 – 60 Guests - £105 per person

*Prices exclude VAT*

*Minimum of 20 guests / Maximum of 60 guests*







# *Upgrades*

## *Entertainment*

DJ and Dancefloor - £2,205

*DJ's with their own distinct character Playlist form to choose your favourite songs & full playlist consultation  
Illuminated Perspex DJ booth, intelligent LED moving lights on our LED lighting plinths, Bose sound system, 16'x16' White Vinyl Finish Dancefloor, Up lighting to Ground Floor Corridor & Event Rooms*

Dancefloor - £1,005

*16'x16' White Vinyl Finish Dancefloor, delivery, setup, and pack down.*

*Please note if having DJ and dancing after Dinner a dancefloor is required in the venue to protect the flooring*

4 Hour Photobooth from £650

## *Food and beverage upgrades*

Add 4 Canapes (to seated package) - £10 per person

Pick 'n' Mix sweets station - £5 per person

*Selection of red and green sweets!*

Evening Food - from £7 per person

Christmas Cocktail on arrival - £9 per person

Mulled Wine on arrival - £6 per person

*Please note all prices exclude VAT*



# *Sample Menu - Seated*

## *Starter (choose one)*

Beef carpaccio, sun-blushed tomato, parmesan and rocket salad with balsamic glaze  
Gin cured salmon, pickled cucumber, shallot and crème fraiche  
Sun-blushed tomato and red onion tarte Tatin with a rocket and parmesan salad (v)

## *Main (choose one)*

Roast Turkey, pigs in blanket, duck fat roast potatoes, sauteed brussels sprouts and chestnuts, and a light jus  
Salmon fillet, roast potatoes, winter vegetables and garlic lemon butter sauce  
Nut and spinach roast, sauteed brussels sprouts and chestnuts, roast potatoes, and wild mushroom sauce (v)

## *Dessert (choose one)*

Chocolate boîte, hazelnut praline, salted caramel, chocolate cremeux and hazelnut crumb  
Christmas pudding with brandy sauce  
Winter berry tart, vanilla custard and clotted cream ice cream



# Sample Menu - Standing Reception

## Canape Menu

### Savoury Canapes

Skewer confit of belly pork with apple compote and pancetta crisp  
Crisp cone of five spiced duck, hoisin and wasabi  
Chicken satay, chiffonade of mint and coriander  
Salt cod croquettes with lemon mayonnaise  
Tempura prawn with a chilli and lime dip  
Goats cheese éclair, Surrey honey and poppy seeds (v)  
Welsh rarebit soufflé, red onion marmalade and sage crisp (v)  
Brioche cup of wild mushroom and crispy leek (v)

### Sweet Canapes

Mini mince pies  
Baby Guinness cakes with baileys cream  
Cinnamon and apple samosa  
Mini chocolate orange eclairs

## Bowl Food Menu

### Savoury Bowls

Beef bourguignon with horseradish pomme puree  
Roasted chicken thigh, crushed new potatoes, petit pois and almond cream  
Roasted hake, braised lentils and kale crisps  
Beer battered fish, chunky chips, mushy peas and tartar sauce  
Purple sprouting broccoli, caramelised orange quinoa salad, toasted hazelnut and tahini dressing (v)  
Wild mushroom and parmesan risotto with truffle oil (v)

### Sweet Bowls

Dark chocolate mousse with caramelized orange  
Warm double chocolate brownie with clotted cream  
Mini shot of Italian tiramisu  
Sticky toffee pudding with butterscotch sauce  
Seasonal fruit salad with Chantilly cream