

Festive
EVENTS





CHRISTMAS PARTIES

at the Goldsmiths' Centre

Do you hear what we hear? Christmas is closer than you think! So, make spirits bright this year and dust off those party outfits to make your 2023 celebration a showstopper at the Goldsmiths' Centre!

Whether you're after an intimate private dining experience, or you're in for a celebration with your office get the Christmas cheers underway in one of our relaxed, unique party spaces here at the Goldsmiths' Centre.

Be greeted by your favourite festive tunes, surrounded by jewels and joy, fuelled by some of the most incredible food and surroundings that London has to offer. Party games and dancing aren't mandatory but very much encouraged with colleagues and friends.

Packages to include:

- Inclusive hire of any of our sparkling spaces
- Glass of Prosecco Spumante, Extra Dry NV, Veneto, Italy, on arrival
- Festive food or a three course sit down meal
- Two hours of unlimited wines, beers and soft drinks including; Hamilton Heights Chardonnay, Australia and Hamilton Heights Shiraz, Australia

If you have any special requests, from live music to lighting, we can help you achieve your perfect festive event. Your booking fee goes towards supporting the training of the next generation of goldsmiths, making it the perfect Christmas gift!

Minimum numbers of 50 apply for evening hire
All costs are exclusive of VAT.

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PARTY CANAPÉS

£90 per person

(Exclusive hire, fizz on arrival, six canapés per person and two hours unlimited wine, beer and soft drinks)

COLD SAVOURY CANAPÉS

Pressed ham hock

Piccalilli, sourdough

Quail eggs

Soft boiled, celery salt

Prawn cocktail cones

Spicy tomato mayo

London smoked salmon

Blini, lemon crème fraîche

Festive parfait

Chicken liver parfait, brioche, cranberry jelly

Vegan garden (VE)

Cucumber cup, caramelised shallot hummus, mini carrot crudities

HOT SAVOURY CANAPÉS

Shepherd's pie

Croquettes, red onion dip

Yuletide sausage roll

Cumberland pork, sage, apple

Turkey and cranberry toasties

Smoked haddock

Bubble and squeak, curry mayo

Arancini (V)

Wild mushrooms, tarragon truffle cream

Pasty (V)

Curried potato and onion, spiced cauliflower dip

Aubergine tart (VE)

Vegan cheese, cranberry sauce, roasted chestnuts

SWEET CANAPÉS

Chocolate orange

Rich dark chocolate orange pots

Festive meringue shells

Cherries, clementines, vanilla cream

Oat panna cotta tart (VE)

Candied clementine, pistachios

Christmas pudding bonbons

White chocolate, red and green glace fruit

Mini mince pies

Whipped brandy butter

For those with special dietary requirements or allergies who may wish to know more about the food or drink ingredients used, please don't hesitate to ask a member of our events team.

V - Vegetarian VE - Vegan

PLEASE NOTE ALL PRICES ARE EXCLUSIVE OF VAT

Festive EVENTS



PARTY BITES AND BOWLS

£100 per person

(Exclusive hire, fizz on arrival, two bites and three bowls/plates per person and two hours unlimited wine, beer and soft drinks)

BITES

Pressed ham hock

Piccalilli, sourdough

Quail eggs

Soft boiled, celery salt

Prawn cocktail cones

Spicy tomato mayo

London smoked salmon

Blini, lemon crème fraîche

Parsnip pakora (VE)

Black lentil dahl, coconut yoghurt, coriander

HOT SAVOURY BOWLS AND PLATES

Shepherd's pie

Croquettes, red onion dip

Yuletide sausage roll

Cumberland pork, sage, apple

Turkey and cranberry Toasties

Smoked haddock

Bubble and squeak, curry mayo

Arancini (V)

Wild mushrooms, tarragon truffle cream

Pasty (V)

Curried potato and onion, spiced cauliflower dip

Aubergine tart (VE)

Vegan cheese, cranberry sauce, roasted chestnuts

SWEET BOWLS AND PLATES

Chocolate orange

Rich dark chocolate orange pots

Festive meringue shells

Cherries, clementines, vanilla cream

Mini mince pies

Whipped brandy butter

Date and cranberry sticky toffee

Salted caramel, vanilla cream

Coconut tiramisu (VE)

Cacao powder, rum espresso

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LUNCH AND DINNER MENU

£135 per person - all guests to have the same menu (excluding special dietary requirements)

(Exclusive hire, fizz on arrival, three course sit down meal and one hour unlimited wine, beer and soft drinks)

TO START

Prawn cocktail

Crisp baby gem, avocado guacamole, bisque gel, spicy tomato mayo

Pressed confit chicken

Girolles, prunes, truffle emulsion, sourdough melba

Beetroot carpaccio (V)

Ash goats' cheese, roasted beets, hazelnuts

Roasted cauliflower (VE)

Spiced mango, charred Romanesco, toasted seeds, coriander oil

MAIN EVENT

Buttered roasted bronze turkey

Pork, plum and sloe gin stuffing, smoked bacon wrapped chipolatas, honey baby parsnips, sauté brussels, red cabbage, roast potatoes

Red wine braised feather blade of beef

Beetroot and horseradish croquette, tenderstem broccoli, confit carrots, Kohlrabi crisps

Festive bass

Fillet of stone bass with saffron mash, baby spinach, samphire, mussels saffron Champagne beurre blanc

Salt baked celeriac (VE)

Spiced red cabbage, cannellini beans, sage, chestnut mushrooms

Chestnut ravioli (V)

Artichoke purée, roasted carrot, charred broccoli, sage beurre noisette

LASTING MEMORIES

Christmas pudding

Spiced orange and brandy sauce

Warm rich dark chocolate brownie (VE)

Malted barley oat milk ice cream, salted caramel sauce, toffee popcorn

Apple and almond tart tatin (V)

Almond ice cream, butterscotch sauce, apple crisp

Orange and chocolate delice (V)

Vanilla ice cream, candied clementine, chocolate syrup

Coffee and mince pies

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FESTIVE UPGRADES

Costs are per person *unless otherwise stated

Additional glass fizz
on arrival £7.50

Additional hour beers,
wines and soft drinks £12.50

Additional canapés £4.50

Additional bites £4

Additional bowls £7

Choice of two starters
excluding special diets £5

Choice of two main courses
excluding special diets £10

Choice of two desserts
excluding special diets £5

Mince pies
(canapé / bowl packages) £3.50

Crackers (one per guest) £2.50

Staff charges applicable
for numbers below 50*
(evening hire only) £500

DJ* from £900

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ALLERGENS



Lupin



Mustard



Molluscs



Nuts



Peanuts



Crustaceans



Fish



Egg



Celery



Sulphur dioxide



Soybean



Milk



Sesame



*Cereals containing
gluten*

DID YOU KNOW THERE ARE 14 RECOGNISED FOOD ALLERGENS?

Do you have a food allergy or intolerance? We provide allergen information on the 14 major allergens.

Please speak with our event manager or sales executive. Details of allergens in any of our dishes can be provided for your consideration.

At your event there will be an 'Allergen Folder' available at all buffet stations on your event catering floor / area should you or your guests have any questions on the day.

Please note, as with every catering establishment, there is always a potential for cross-contamination to occur. While we endeavour to prevent this as far as possible, the nature of an allergen means we cannot fully guarantee that cross-contamination may not have occurred. We encourage our guests with food allergies and intolerances to let our staff know, so we can better cater for them.

We are happy to provide further detail on ingredients and how they were handled to allow you and your guests to make an informed decision as to whether the food is suitable for them.

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The
GOLDSMITHS'
Centre